

twenty fathoms deep. As it comes to us fresh from the water, it is not red, but green in color. It will remain alive out of water for several hours. I remember one day when I was a little fellow that I saw a crate of lobsters which had been caught on the previous day. Since I was curious to see how active they might be, I placed a finger between the claws of a large one. Suddenly I became the active one, as the lobster, feeling something within its claws, tightened its grip upon my finger. Howling with pain I ran hither and thither, trying to dislodge my unwelcome friend. An old fisherman watched me for several minutes, then said, "Well, sonny, have ye larned ter mind yer own beesness now?" He then took the lobster, and by pressing in upon its eyes (an old trick) caused it to relax its hold. I went off, a wiser boy, while I carry the marks of that bite to this day.

An enormous amount of labor is necessary to fit out a fleet of boats for this work. In the first place, each fisherman has to make from one hundred to two hundred traps. These are built of laths, and have a little door at each end. The lobster enters the door, but seems unable to find his way out again. Each trap has about thirty fathoms of rope, to which is attached a large wooden buoy. Each man must have his buoys painted differently in order to distinguish them from those of his neighbor, which may be only a few yards distant. In each trap is placed a little bag of bait, to entice the lobster within.

Twice every day the hardy fishermen go out upon the deep to haul their traps. The men are all equipped with up-to-date motor boats, built for this one purpose. They carry a hauling engine to assist in pulling the traps. This engine has only been on the market for two or three years, but is now used by all, on account of its great saving of labor.

Let us now see what becomes of the lobster that has made its way into the trap. The fisherman skilfully grasps it behind the claws, where it cannot bite, and places it in a box. Soon it finds itself on the dealers' scales. If it is a large one, it is placed in a crate with others and shipped to Boston, where it commands a large price at the hotels and restaurants. But we shall deal with the small lobster which is canned in our factories.