

*The pensive  
oyster and  
retiring clam.*

It is not a simple matter to combine within the covers of a single book a discussion of food-mollusks which is of interest to the connoisseur of blue-points and little-necks, to the oyster-culturist in Narragansett, Chesapeake, Mobile and Willapi Bays, and to the naturalist interested in the biology of mussels and their relatives the scallops, oysters, and clams. Professor Kellogg has succeeded admirably, however, in his volume on "Shell-Fish Industries" in Holt's "American Nature Series," in making an attractive and entertaining book for all who are interested in these animals, whether as food or for industrial or scientific

purposes. The work deals with the structure, life history, and habits of the important shellfish used as food, and gives a rather full account of the oyster fields on the American coasts and of the methods of culture, capture, and marketing, in vogue both here and in Europe and Japan. The enemies of the oyster and means of combating them are discussed, and the relation which uncooked oysters and clams bear to the spread of typhoid fever is plainly set forth. The book also contains a number of original observations on the structure, physiology, and natural history of the oyster and clam, here published for the first time. The book is essentially an American work, and deals only with the principal edible mollusks of the Eastern Coast. The great part which the parcels post plays in the distribution of the enormous product of the French oyster-beds throughout Europe might well have been mentioned. One looks in vain for mention of periwinkles, abalone, or the delicious octopus of Naples which can at least claim relationship to the shellfish. Our great fresh-water clam-shell industries, the pearl fisheries and mother-of-pearl industries, are scarcely noted in the book. As with other natural resources of our bountiful country, we have wasted and exterminated our food supplies of our coasts, raked our oyster and clam beds bare, and, worst of all, we have ruthlessly fouled their waters with industrial wastes and sewage of our great cities. Fortunately, there are great stretches of coast, especially in the south, well suited for the development of oyster culture under scientific methods, both profitable and productive of a cheap and abundant food supply. To plant and reap and distribute this harvest of the sea is the problem of the future. Professor Kellogg's book will help on the good work.