

manifest a freedom from disease, such as "fungus" and kindred ailments, that is marvelous.

Added to this, they are far more rapid growers, attaining *four times* the size of brook trout in the same time and with equal feed; and can be kept in temperatures many degrees higher than any of the salmon family with which I have had to do.

BATTLE CREEK, MICH., *September 29, 1883.*

127.—EXCHANGE OF LIVE MARINE SPECIMENS WITH FRANCE.

By FRED MATHER.

[From a letter to Prof. S. F. Baird.]

I have to-day received four living specimens of the loach, *Cabitis fossilis*, from Captain Briand, of the steamship *Normandie*. He brought these from Paris on the last trip. I understand that they were bred in France by the late M. Charbonnier, from parents brought from Russia. Madam Charbonnier, who seems to share the tastes of her late husband, wishes some of our small sunfish and pond turtles, which I will send her by Captain Briand.

COLD SPRING HARBOR, N. Y., *October 2, 1883.*

128.—THE SCOTCH HERRING FISHERIES.

[From the London Daily Telegraph, August 30, 1883.]

In the instructive paper prepared for the fisheries conferences by the Duke of Edinburgh, the money value of the fish taken off the coasts of these islands is estimated by his Royal Highness at £7,380,000 (\$36,900,000). The Scotch herring fisheries alone cured, in 1880, nearly a million and a half barrels of herring, and exported nearly a million. Now, a barrel is calculated to contain 800 or 900 fish, and will sell on an average for 25 shillings. According to this estimate the value of the herring cured in Scotland that year was about £1,842,000. Some 20 per cent. of the Scotch herring, however, are sold fresh, and at prices at least equal to that of the cured fish; so that the sum total realized by one year's herring fishing in the lochs and on the coasts of Scotland would fall little short of £2,250,000. As good a tale could be told, no doubt, for Yarmouth and the other great English fisheries; nor must we lose sight of the fact that while the herring, in its adult state, is the cheapest and one of the most wholesome luxuries of the poor, that which is supposed to be its tender fry, known as whitebait, is an esteemed delicacy of the rich, and is devoured in quantities that would seem wasteful were it not for the proofs which are from time to time forthcoming of the inexhaustible character of our herring supply.