

YOUR WEEKLY GUIDE TO CAPE COD - 1955

Quahauging Goes Modern

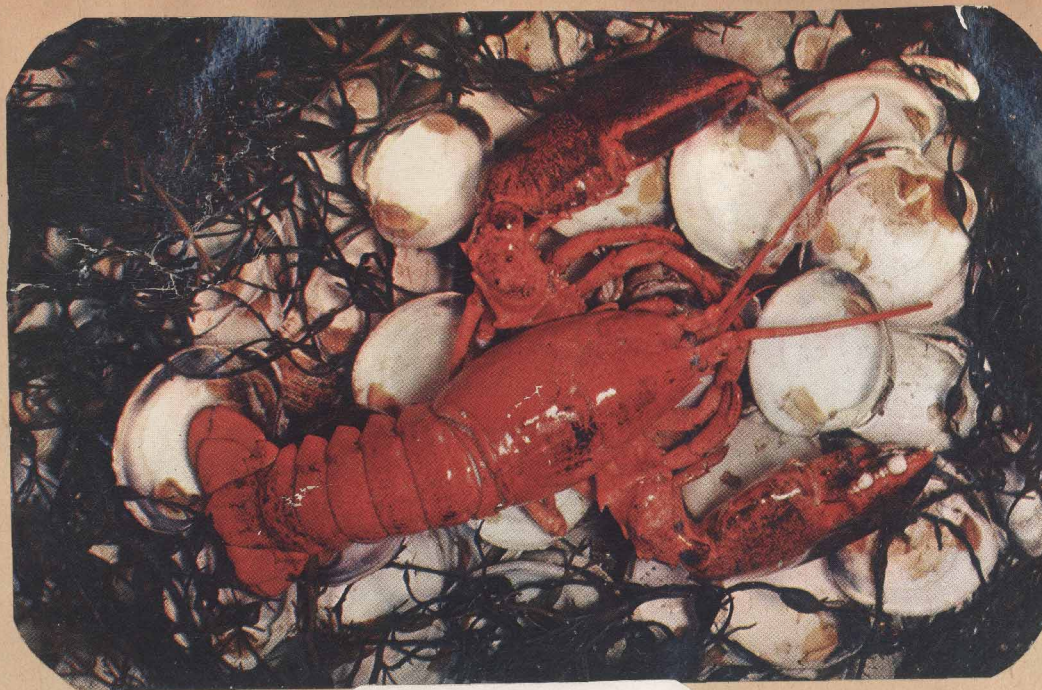
WILL the backache be taken out of quahauging? It is reported that more quahaugs will be taken out of the mud than ever before—if "an oversize vacuum cleaner," as one writer styles it, proves successful in its tests.

The "vacuum cleaner," a ton and a half scoop, has long steel teeth. It is dragged astern of a power vessel, and its teeth "fork" the reluctant quahaugs into the light of day from the mud and sand where they live. Suction does the trick—powerful suction through a heavy, eight-inch rubber-and-steel tube about thirty feet long.

A preliminary test at Tarpaulin Cove brought up in fifteen minutes as many quahaugs as another boat, using the old style dredges, could bring up in several hours. When the new-fangled

quahauger is perfected, its inventor, Edwin B. Athearn, of Quisset, believes it will be a real money-maker. The Cape Codder who is enthusiastically making the tests and hopes to make a business of this modern method of quahauging is Thomas H. Lineaweaver III, Princeton '48.

The first test had its surprises and problems, as well as its apparent proof that the "vacuum cleaner" idea is valid. "Results were lively and spectacular, if not immediately a complete success. Everything on the bottom came up through the suction pipe. Crabs—all kinds—winkles, mussels, and scallop shells, poured out into the after-netting. Eels shot out of the pipe, slithered into the scuppers and disappeared over-side again. Old tin cans popped out. But quahaugs came, too; lots of them."



Cape Cod Lobster ready for delicious eating.

The Live Lobster Is Green
And The Sea Is His Bed,
But When He Is Cooked
His Shell Is Bright Red.

WHY YOUNG LOBSTERS EAT THEIR SHELLS

Young lobsters in their early lobsterhood shed their shells several times, as often as eight to ten. When the shells are cast off, the lobsters turn to and eat them. That seems strange, but "there's a reason." They eat their shells in order to provide themselves with additional calcium.

The baby lobsters, though only an inch long, show all the characteristics of the full-grown lobster.

Them Ain't Clams

"THEM ain't clams, them's quahaugs," is the classic Cape Cod remark to visitors who admire the shellfish which to the south of us is usually called the hard-shelled clam, to distinguish it from what we call the clam, which is the soft-shelled clam. The quahaug is the shellfish from which the Indians made black wampum, and its scientific name, *Venus mercenaria*, reflects, it is supposed, its use as aborigine cash. The reader may be interested in knowing that, as our quahaug monograph states, "The quahaug like the soft clam (*Mya*) and the sea clam (*Mactra*) is placed in the sub-

class of the Eulamellibranchia, one of the four great orders of the Lamellibranchia . . ." Some people think quahaugs make better clam chowder than clams. They like warm water better than clams and Cape Cod marks about the northern limit of the coast where quahaugs grow well.

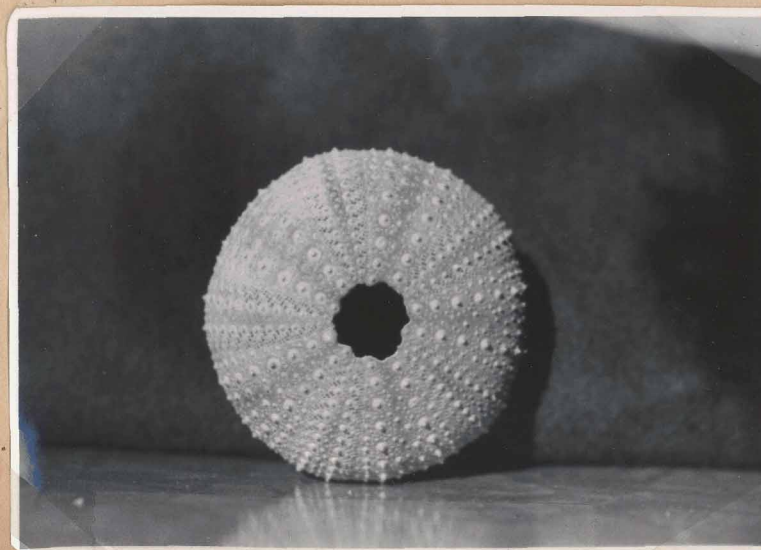
Picture of quahaug

Urchins of the Sea

IF "urchins of the streets" makes us think of "tough" youngsters wandering about city streets, we will find that urchins of the sea are "tough," also.

The sea urchin, (*Strongylocentrotus drobachiensis*, if you would know his scientific name), is one of the most perfectly protected creatures of the undersea world. Completely covered with long, sharp spines, he presents a forbidding surface to anything that may attack him. These spines also act as his shock absorbers when the force and violence of the waves throw him into hard and repeated contact with rocks.

The sea urchin, like many a street urchin, can take care of himself very well. In fact, the sea urchin need make no effort to defend himself, for his natural armor is protection enough. In appearance, he looks somewhat like a bowl-size, round bunch of green spines.



The back of the Sea Urchin