

many other varieties of delicious table fish, some of them obtained at each and all seasons of the year, and easily caught by traps, weirs, the seine, or hook and line.

In the way of shell fish there are most abundant, large and widely dispersed beds of oysters of the finest flavor, and furnishing employment to millions of capital and thousands of laborers every year, hard crabs, soft crabs, maninoes, turtles, and last, but by no means least, the diamond black terrapin, wonderfully esteemed by epicures, and yet so delicate and easily digested, that the daintiest invalid need fear any ill consequences from a hearty meal.

The above variety of game and fish belong not to one or several localities, but are widely diffused throughout every part of this section and easily obtained with but slight labor or with but little expense, and frequently are contiguous to the gardens and orchards of the inhabitants.

This is the variety, this the abundance which this section offers to its settlers, can it be matched elsewhere in the old or in the new world?

The value of the oyster trade and the traffic in canned fruits from this section may be estimated with some degree of correctness from a perusal of the following statement from the Baltimore price current for 1866.

OYSTERS AND CANNED GOODS.

“Baltimore continues the great centre for this class of goods, especially as relates to oysters and most kinds of fruits and vegetables, and the past year has more fully demonstrated her peculiar advantages of position for it.

The houses prosecuting the trade have increased during the year 1866, and now number upwards of forty, employing more than 4,000 persons of both sexes, in the various departments of shucking, packing, peeling, preserving, &c.

The oyster packing commences in September, and continues to June 15th, though the great bulk of the hermetically sealed varieties are prepared for market within about three and a half months, when the oyster is in perfection. The quantity of oysters brought to this market, is fully 5,000,000 bushels, though some dealers estimate the receipts at seven millions. Some two millions of these are packed raw, in cans (iced) of $\frac{1}{2}$ to 1 gallon in size, requiring about 4,250,000 cans and 200,000 cases. The balance of say 3,000,000 bushels, are hermetically sealed. The average daily consumption for the whole season is upwards of 20,000 bushels, but during the three and a half months of hermetically sealed activity, the consumption is upwards of 47,000 bushels daily!

The raw or fresh oyster branch gives employment to about 1,200 persons—shucking, packing, &c. The shuckers are principally negroes.