We cannot argue that pregnant women were not sheltered from the worst of the famine by their families, although we have no evidence of this; during the famine, pregnant women did not get preferential rations officially. Rations were certainly supplemented from extra-legal sources, and the caloric thresholds for fetal growth should be assessed with these supplements in mind. Bradley's idea of a sample survey to test for such systematic bias might therefore be an attractive one, but we do not judge it necessary in the light of our recent work. Even if pregnant women were sheltered, they and their infants experienced severe effects of the famine. Maternal weight immediately after birth was depressed to 4 standard deviation units below the postfamine norm. Their infants experienced, in addition to intrauterine growth retardation, an excessive mortality that persisted through the first 90 days of life.

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Lobster Flavor

As a native of the Greek northwest coast, I have attempted to titillate my palate with the essence of the indigenous crustaceans, commercially available in sizes considerably larger than those of their New England cousins, only to discover, alas, that length and warm waters do not a tasty lobster make.

Hughes, Sullivan, and Shleser (22 Sept. 1972, p. 1110) should have also determined the environmental effect on taste by consuming some of their gargantuan arthropods.

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The New England lobster, *Homarus americanus*, reaches a size of up to 40 pounds. Most lobsters caught in conventional wooden pots weigh less than 5 pounds, and these are the lobsters commonly served in restaurants. However, more than 1 million pounds of large lobsters (ranging from 5 to 40 pounds) are landed each year from New England deep waters. Most people who have cooked and eaten these large lobsters prefer them to the smaller ones for two reasons: (i) they cost less per pound and (ii) the texture and flavor

of the meat is equal to that of the smaller lobsters. One large lobster, instead of several small ones, is often bought for family meals. Many of these lobsters are used by restaurants for salad meat.

It has been thought by most lobster fanciers that lobsters only come from the cold waters of Maine and Canada, where the temperatures range from 40° to 50°F. This is not true. Many thousands of pounds of lobsters are caught from Cape Cod to the Carolinas, in the bays and sounds where the temperature reaches 70°F. These lobsters are indistinguishable in appearance, texture, and flavor from those of the "colder" waters. This is also true of the lobsters we ate that were raised in warm waters. We do not know if the same applies to species of the lobster in the Mediterranean Sea or in other tropical waters.

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John J. Sullivan is deceased.—EDITOR

Conservation of Gasoline

In Philip Abelson's editorial "Energy conservation" (27 Oct. 1972, p. 355), I was particularly pleased with the recommendations that the automobile industry make cars which are smaller and use less gasoline per mile. It is unfortunate that the government has not made any efforts in this respect. The excessive use of gasoline by large cars is compounded by the installation of air conditioning, which further reduces gasoline mileage. I understand that large cars with air conditioning operating will only run 7 miles on a gallon of gasoline.

European governments have been much wiser in this respect, taxing automobiles according to horsepower and not on the basis of size. This has forced European manufacturers to build small cars which use considerably less gasoline per mile than American cars. In addition, there is a very heavy tax on gasoline in Europe.

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