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.

JOHN T. HUGHES
Massachusetts Department of Natural Resources, Division of Marine Fisheries, Lobster Hatchery and Research Station, Vineyard Haven 02568
ROBERT SHLESER
Institute of Marine Resources, University of California, Davis 95616

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.

PAUL DE HAEN
11 West 42 Street, New York 10036