

HAMBLE.

LONDON LOBSTER DEPOT.—Few of our readers, probably, know whence the chief supply of lobsters, crabs, and other shellfish come for the London market. A large part comes from the little port of Hamble, situated on the creek of that name, which enters from Southampton Water about two miles below Netley. Hither they are all brought by vessels with wells at the bottom of the hold from Devonshire, Cornwall, the Scilly Isles, the west coast of Ireland, and the rocky shore of France and Norway. From Hamble they are sent alive to London, Manchester, and other cities, where they generally arrive in good condition. It was interesting to see the mode in which they are preserved in the smacks during long voyages. At the time of our visit there were eight of these vessels lying at anchor, some of them having just arrived with the dark crustaceans in their tanks, while those that had discharged their live cargoes were preparing to take their departure. On the voyage, when the sea is calm, the lobsters and crayfish are taken out of the tanks and, with great care, put into a strong net, and towed over the ship's side, and when landed they are placed in a pond until they can be sent to market. Crabs are more hardy, but, instead of being landed, they are placed in floating chests with the lids just a little above the level of the water. These oblong boxes are moored close in shore, having the appearance of small decked barges, with padlocks on the top, which are only opened when the crabs are taken out and packed for the market. That takes place generally in the evening, when the cases are conveyed to the Netley terminus, *en route* for London by the night trains.—*Leisure Hour*.