

**THE EDIBLE MOLLUSKS OF
GREAT BRITAIN AND
IRELAND, WITH RECIPES
FOR COOKING THEM**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649568345

The Edible Mollusks of Great Britain and Ireland, with Recipes for Cooking Them by M. S. Lovell

Except for use in any review, the reproduction or utilisation of this work in whole or in part in any form by any electronic, mechanical or other means, now known or hereafter invented, including xerography, photocopying and recording, or in any information storage or retrieval system, is forbidden without the permission of the publisher, Trieste Publishing Pty Ltd, PO Box 1576 Collingwood, Victoria 3066 Australia.

All rights reserved.

Edited by Trieste Publishing Pty Ltd.
Cover @ 2017

This book is sold subject to the condition that it shall not, by way of trade or otherwise, be lent, re-sold, hired out, or otherwise circulated without the publisher's prior consent in any form or binding or cover other than that in which it is published and without a similar condition including this condition being imposed on the subsequent purchaser.

www.triestepublishing.com

M. S. LOVELL

**THE EDIBLE MOLLUSKS OF
GREAT BRITAIN AND
IRELAND, WITH RECIPES
FOR COOKING THEM**



del. G. B. Sowerby, lith.

Incent Brooks, Imp.

- 1 & 2. *Helix Pomatia*—Apple or Vine snail.
 3 & 4. *Helix Nemoralis*—Wood snail.
 5. *Helix Aspersa*—Common Garden snail.
 6. *Helix Pisana*—the Banded snail.

THE
EDIBLE MOLLUSKS
OF
GREAT BRITAIN AND IRELAND
WITH
RECIPES FOR COOKING THEM.

BY
M. S. LOVELL.



"And the recipes and different modes of dressing
I am prepared to teach the world for nothing,
If men are only wise enough to learn."

Athenaeus, Deipnosa, Bk. iii. c. 69.



LONDON:
REEVE & CO., 5, HENRIETTA STREET, COVENT GARDEN.

1867

189. f. 20.

PREFACE.

IN these days, when attention has been so much directed towards the cultivation of the common kinds of eatable shell-fish, it is surprising that the importance of certain others for food has been hitherto almost entirely overlooked. We understand the good qualities of oysters, cockles, and a few other kinds; but some equally nutritious (which are universally eaten on the Continent) are seldom, if ever, seen in our markets, or are only used locally as food, and the proper modes of cooking them are scarcely known. I have therefore endeavoured to call attention to all the eatable species common on our coasts, and also to those which, though not found here in abundance, might be cultivated as easily as oysters, and form valuable articles of food.

M. S. LOVELL.

PRINTED BY J. E. TAYLOR AND CO.,
LITTLE QUENBY STREET, LINCOLN'S INN FIELDS.

CONTENTS.

	PAGE
HELICIDE	1
CARDIADÆ	27
SOLENIDE	39
CYPRINIDÆ	43
MYTILIDÆ	45
OSTREADÆ	68
PECTINIDÆ	98
HALIOTIDÆ	114
PATELLIDÆ	119
MURICIDÆ	124
LITTORINIDÆ	136
AVICULIDÆ	139
VENERIDÆ	143
TELLINIDÆ	150
MACTRIDÆ	152
MYADÆ	155
PHOLADIDÆ	157
SEPIADÆ	163
CIDARIDÆ	176
LIST OF WORKS REFERRED TO OR CONSULTED	181
INDEX	189

ILLUSTRATIONS.

- PLATE I. (*Frontispiece.*)
1 & 2. *Helix pomatia*.—Apple or Vine Snail.
3 & 4. *Helix nemoralis*.—Wood Snail.
5. *Helix aspersa*.—Common Garden Snail.
6. *Helix Pisana*.—Banded Snail.
- PLATE II. 1. *Cardium edule*.—Common Cockle.
2. *Cardium rusticum*.—Red-nose Cockle.
- PLATE III. 1. *Mya truncata*.—Gaper.
2. *Solen siliqua*.—Razor-shell.
- PLATE IV. *Isocardia Cor.*—Heart-shell, or Oxhorn Cockle.
- PLATE V. 1. *Mytilus edulis*.—Common Mussel.
2. *Ostrea edulis*.—Oyster.
- PLATE VI. *Pinna pectinata*.—Sea-wing.
- PLATE VII. 1. *Tapes pullastra*.—Pullet.
2. *Venus verrucosa*.—Warty Venus.
- PLATE VIII. 1. *Psammobia vespertina*.—The Setting Sun.
2. *Maetra solida*.—Trough-shell.
- PLATE IX. 1. *Pecten opercularis*.—Painted Scallop.
2. *Pecten maximus*.—Scallop.
- PLATE X. 1. *Haliotis tuberculata*.—Ormer, or Ear-shell.
2. *Patella vulgata*.—Limpet.
- PLATE XI. 1. *Buccinum undatum*.—Whelk.
2 & 3. *Littorina littorea*.—Periwinkle.
- PLATE XII. *Pholas dactylus*.—Piddock or Clam.