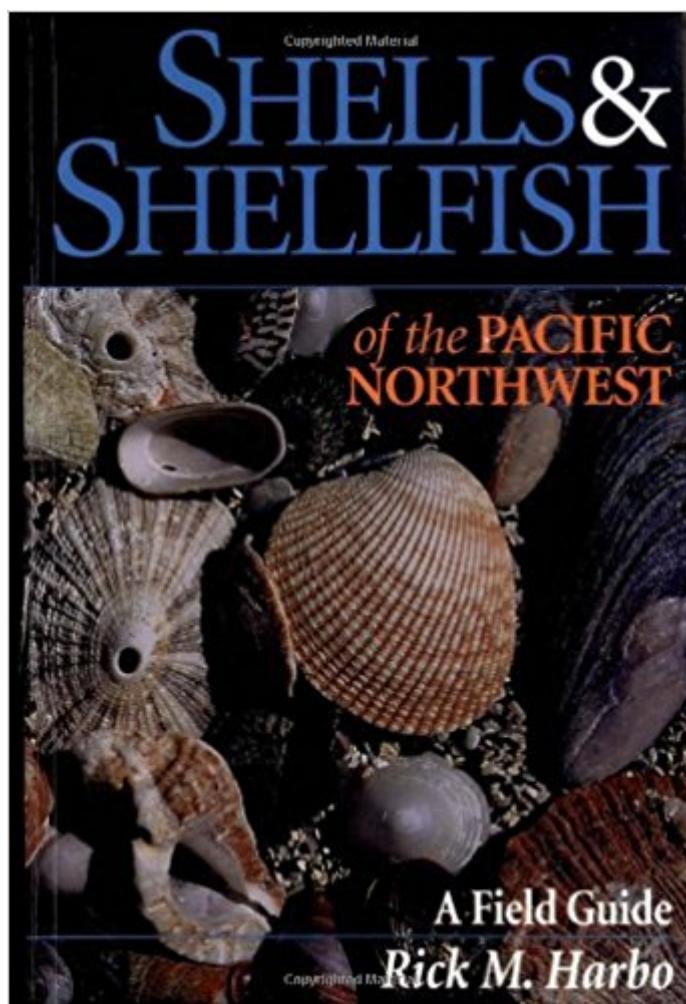


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Shells And Shellfish Of The Pacific Northwest



Synopsis

Shells and Shellfish of the Pacific Northwest is the indispensable guide for beachcombers, seashell collectors, divers or anyone who wants to know more about the shells and shellfish found along the saltwater beaches and intertidal areas of the Pacific Northwest. Everyone from weekend adventurers to serious collectors will love this book! This comprehensive field guide introduces more than 250 species of mollusks - clams, oysters, scallops, chitons and more - whose range extends from Alaska to B.C. to Washington, Oregon and California. Rick Harbo has included detailed descriptions and colour photos of familiar species like the mussel as well as more obscure ones like the checkered hairy snail and the gutless awning clam. Shells and Shellfish of the Pacific Northwest is also packed with information on places to find shells, the importance of shells in Native art and culture, and guidelines on edibility and conservation. A special full-colour section on identifying clams by their siphons or "shows" is a first for shell guidebooks. Discover the rich, varied marine life of the Pacific Northwest with this fascinating, easy-to-follow book. Don't go to the beach without it!

Book Information

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Customer Reviews

Rick Harbo, B.Sc., is one of the Pacific Northwest's leading marine writers and photographers. Author of the bestselling Tidepool and Reef, The Edible Seashore, Guide to the Western Seashore, Shells and Shellfish of the Pacific Northwest, and Whelks to Whales, Harbo is a diver, teacher of marine life courses and a senior marine biologist with Fisheries and Oceans Canada in Nanaimo, BC, where he lives with his wife and children. Rick Harbo, B.Sc., is one of the Pacific Northwest's leading marine writers and photographers. Author of the bestselling Tidepool and Reef, The Edible

Seashore, Guide to the Western Seashore, Shells and Shellfish of the Pacific Northwest, and Whelks to Whales, Harbo is a diver, teacher of marine life courses and a senior marine biologist with Fisheries and Oceans Canada in Nanaimo, BC, where he lives with his wife and children.

The Pacific Northwest is one of the world's favourite outdoor recreation spots, known for its rugged natural beauty or its rich, abundant wildlife. Because of its temperate climate warm ocean currents, the area is home to an especially rich variety of marine life, including hundreds of species of shellfish. Campers, hikers, swimmers, divers and beachcombers can find a cornucopia of intertidal and subtidal creatures, from the tiny Adanson lepton to the Giant Pacific chiton. This guide introduces 225 of the most familiar species to be found along the Northwest Coast—the clams, oysters, mussels, abalone, snails, whelks, tusk, chitons and other common shellfish that inhabit the beaches, shallow waters and intertidal areas near salt water. All of them are members of the phylum Mollusca (the mollusks), and they are among the most abundant and interesting creatures in the world.

As a newcomer to the Northwest, I sought a book that would enable me to identify the various seashells I had begun to collect on area beaches. This book is the only complete "non-scientific" field-guide type of text I have found on the subject. In other words, species are referenced by English common names, rather than simply by their more correct, but intimidating Latin names. All species are depicted in color photographs, with corresponding descriptions of habits, habitat, physical features, abundance, etc. Of particular interest are the color photos of the "shows", or siphons, of buried live bivalves. There is some room for improvement in a future edition. I would like to see more specific information on distribution and abundance, collecting techniques, and on distinguishing species of similar appearance. However, it is the best existing guide to the topic that I yet know of, and it has greatly expanded my knowledge and enjoyment of Northwest shells.

Great resource on where to find the shells and pictures for identification cannot be beat!

I love this book, having grown up in the Alaska of the 1950's through the 70's, seafood was a huge part of our life and diet. This book has a boatload....no pun intended....of in depth information. Fun to read as well as highly informative. Good purchase!

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