

per annum are made in Cyprus of this small kind, which weigh from half a pound to three-quarters. I have frequently met droves of donkeys heavily laden with panniers filled with these small cheeses, which, although representing important numbers, become insignificant when computed by weight.

During our stay at Trooditissa we occasionally obtained eels from a man who caught them in the stream at the base of the mountains; this is the only fresh-water fish in Cyprus that is indigenous. Some persons have averred that the gold-fish dates its origin from this island; this is a mistake, as it is not found elsewhere than in ornamental ponds and cisterns in the principal towns. It is most probable that it was introduced by the Venetians who traded with the far East, and it may have arrived from China.

The streams below the mountains contain numerous crabs of a small species seldom larger than two inches and a half across the shell, to a maximum of three inches; these are in season until the middle of June, after which they become light and empty. When alive they are a brownish green, but when boiled they are the colour of the ordinary crab, and are exceedingly full in flesh, and delicate. The shell is extremely hard compared to the small size, and the claws must be broken by a sharp blow with the back of a knife upon a block.

We frequently had them first boiled and then pounded in a mortar to a paste, then mixed with boiling water and strained through a sieve; after which cream should be added, together with the required seasonings for a soup. I imagine that the common green crabs of the English coasts, which are caught in such numbers and thrown away by the