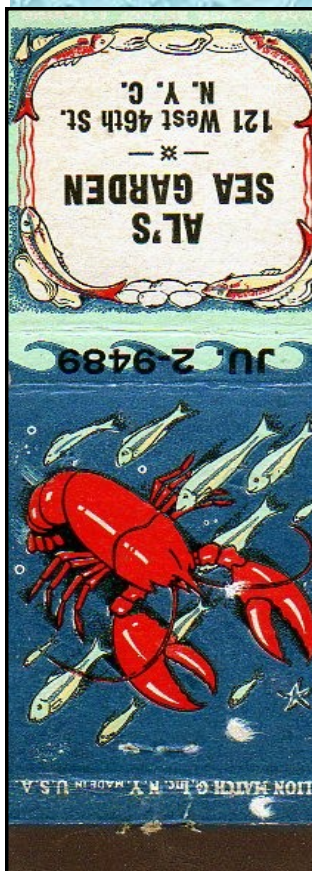


# Lobsters!

by  
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Ah, how the lowly lobster has risen over the times...and I don't just mean from the depths of the ocean to the pot on the stove. Indeed, lobsters were once considered the poor man's chicken. In Colonial times, it was feed to pigs and goats and only eaten by paupers.





Surprising? How about this? Lobsters aren't red! They turn red when cooked, but in nature they can be green, yellow, or even bright blue. Lobsters can also grow up to 4' long and weigh as much as 40 lbs. How'd you like that on your plate? Moreover, lobsters keep growing *forever*, or at least that's what science suggests.

Lobsters are actually pretty weird creatures. Their blood is clear rather than red; they have teeth in their stomachs; they taste with their legs; limbs can be regenerated; and they drown in fresh water. Still, they're certainly popular with diners. Some \$300 million worth of lobster is harvested annually in the U.S. That's why there are approximately 6,000 licensed lobstermen in Maine!

While Maine lobsters have large, meaty claws, Caribbean lobsters have no claws and are sold mainly for their tails. And, while all lobsters have a crusher claw and a pincer claw, some have the crusher claw on the right, while others have it on the left.

One of the reasons why Lobsters, as a category, is so popular is that they are often pictured so attractively on covers. Additionally, there are full-length lobsters and embossed lobsters, which enhance the art work even further.

Obviously, restaurant covers are the primary source of lobsters, and, as usual with such categories, you'll find them in all sizes, ranging from 10s to 40s to Jewels. You'll even find the occasional lobster on a box. I've only pictured 20s here, simply for formatting reasons.

There is no Lobster listing, but Kathie Williman, MD, had 6,463 in her collection as of October 2015, so this is a plentiful category, which means they're easy to find. at least the first few thousand!

