

The Guadalupe Junco (*Junco insularis*) easily fulfills the above requirements of a species. Indeed as it averages 10 mm. less in length of wing than its nearest relative *J. townsendi*, and its bill is nearly 2 mm. longer, there is small likelihood even of ordinary intergradation. There are also well-defined color characters.

In Dr. Dwight's recent paper on the Juncos (Bull. Amer. Mus. Nat. Hist., XXXVIII, 1918, p. 269) he has reduced this Junco as well as *Junco townsendi* to subspecies, on the grounds that their characters are *quantitative* rather than *qualitative*. But are their peculiarities merely *quantitative*, and do not the differences exhibited by these forms more nearly approach the characters commonly regarded as of generic value than do the "*qualitative*" color differences between the forms regarded by Dr. Dwight as species?—W. DEW. MILLER, *American Museum of Natural History, New York City*.

"Off" Flavors of Wildfowl.—Following is an extract from a letter on this subject by Dr. L. C. Jones of Falmouth, Mass., who has been quoted in a previous article¹ on this subject. It will be noted that one of Dr. Jones' theories is much the same as that advanced by the writer in the last sentence of his first communication on fishy flavor.²

"I would like to advance a new theory which I think may explain the cause in many cases. I refer to the possibility of "fatigue toxins" in the flesh of birds which have taken long flights and are thin or emaciated and obviously out of condition. The same might hold in those birds which have been shot previously but not wholly disabled. Many of these have intestines agglutinated with peritonitis, local abscesses, or suppurating wounds in the skin or muscles where shot has entered. Unpleasant as it may be to think of this, practically all of these birds reach the market and are undoubtedly eaten, chiefly of course by those who do not dress their own game.

"The more you consider this explanation, the more points you will find to support it. For instance, I have eaten many ducks in the beginning of the season, Redheads, Bluebills and Black Ducks, birds which have just arrived from the north and I think without question that most of them have been comparatively unpalatable. Birds from the same flocks, shot a fortnight or so later, even when the diet has consisted almost entirely of eelgrass seed from the salt water bays and estuaries, have been plump and delicious. May not fatigue with starvation, or rest with repletion, be the great determining factors in the flavor of migrating fowl? You may readily conceive that in certain instances of excessive fatigue or when the abdominal organs were badly infected, the flesh of such birds might be distinctly poisonous. . . ." L. C. Jones, M. D.—W. L. McATEE, *U. S. Biological Survey, Washington, D. C.*

¹ Auk, Vol. 36, No. 1, Jan., 1919, pp. 101-101.

² Auk, Vol. 35, No. 4, Oct., 1918, p. 476.



McAtee, W. L. 1919. "'Off' Flavors of Wildfowl." *The Auk* 36, 296–296.
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