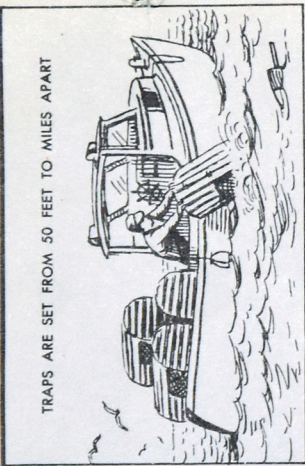


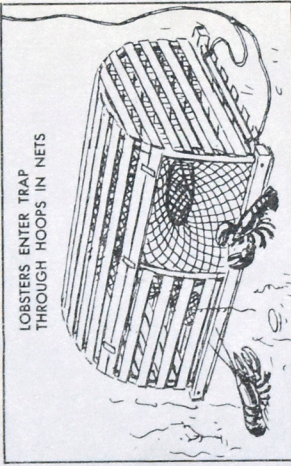
# How to Eat MAINE Lobster



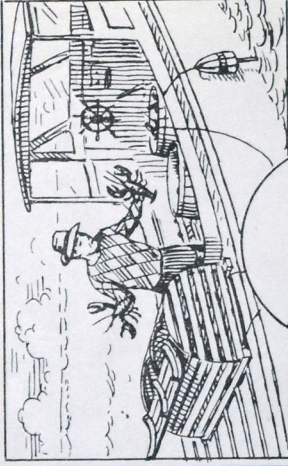
## HOW A MAINE LOBSTER IS CAUGHT



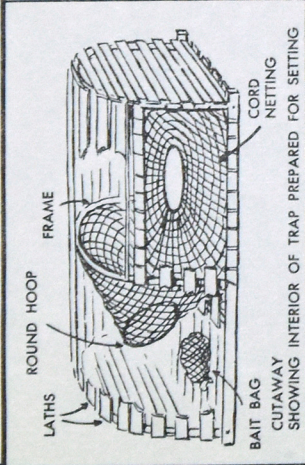
TRAPS ARE SET FROM 50 FEET TO MILES APART



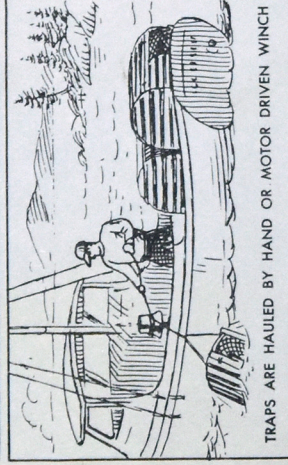
LOBSTERS ENTER TRAP THROUGH HOOPS IN NETS



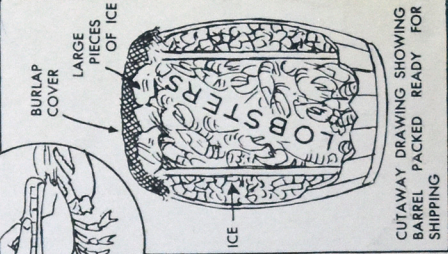
A LOBSTER WHICH MEASURES LESS THAN 3 3/16 INCHES OR MORE THAN 5 INCHES IS ILLEGAL IN MAINE



TRAP SET READY TO OPERATE



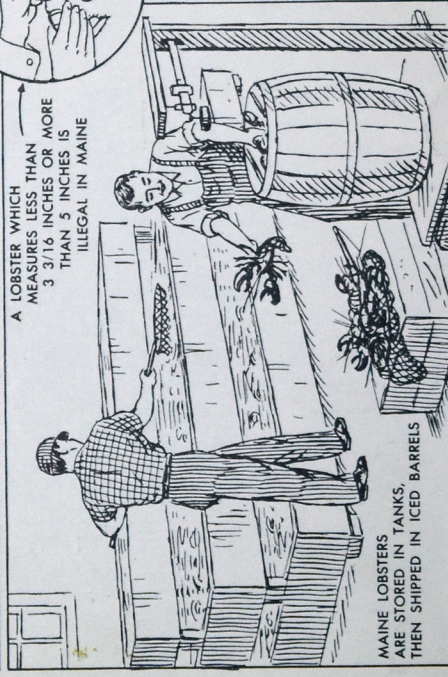
TRAPS ARE HAULED BY HAND OR MOTOR DRIVEN WINCH



BURLAP COVER

LARGE PIECES OF ICE

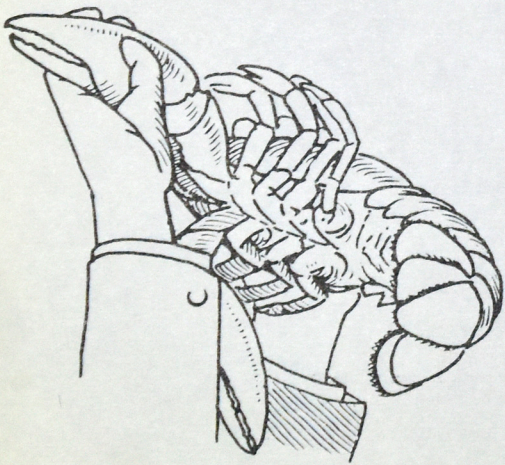
CUTAWAY DRAWING SHOWING BARREL PACKED READY FOR SHIPPING



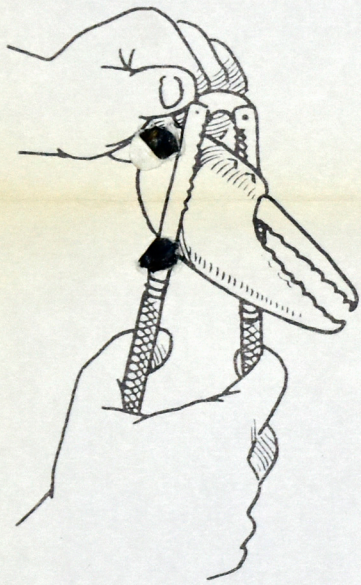
MAINE LOBSTERS ARE STORED IN TANKS, THEN SHIPPED IN ICED BARRELS

ISSUED AND PUBLISHED BY  
MAINE DEPT. OF SEA AND SHORE FISHERIES  
Augusta, Maine

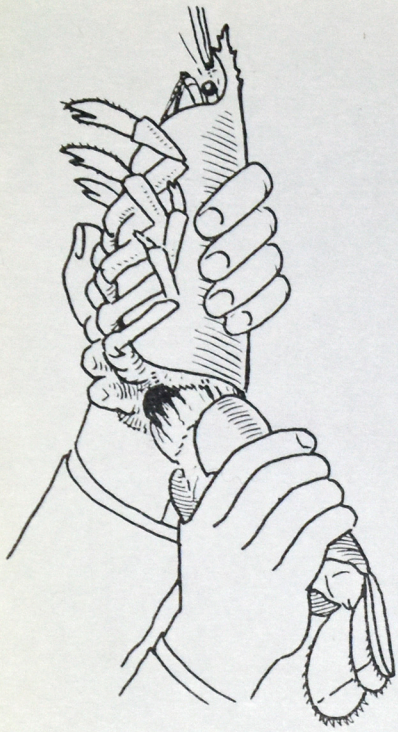
LITHO IN MAINE



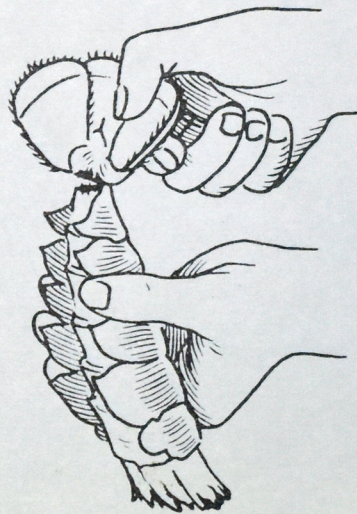
1. Twist off the claws.



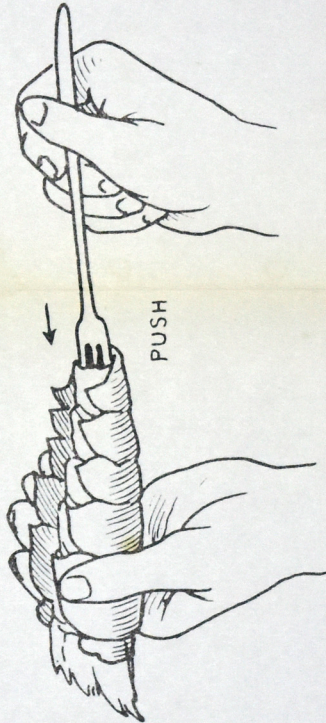
2. Crack each claw with a nutcracker, pliers, knife, hammer, rock or what have you.



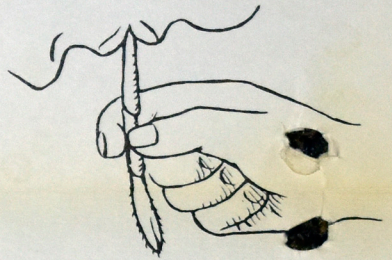
3. Separate the tail-piece from the body by arching the back until it cracks.



4. Bend back and break the flippers off the tail-piece.



5. Insert a fork where the flippers broke off and push.



8. The small claws are excellent eating and may be placed in the mouth and the meat sucked out like sipping cider with a straw.



6. Unhinge the back from the body. Don't forget that this contains the "tomalley", or liver of the lobster which turns green when it is cooked and which many persons consider the best eating of all.



7. Open the remaining part of the body by cracking apart sideways. There is some good meat in this section.