

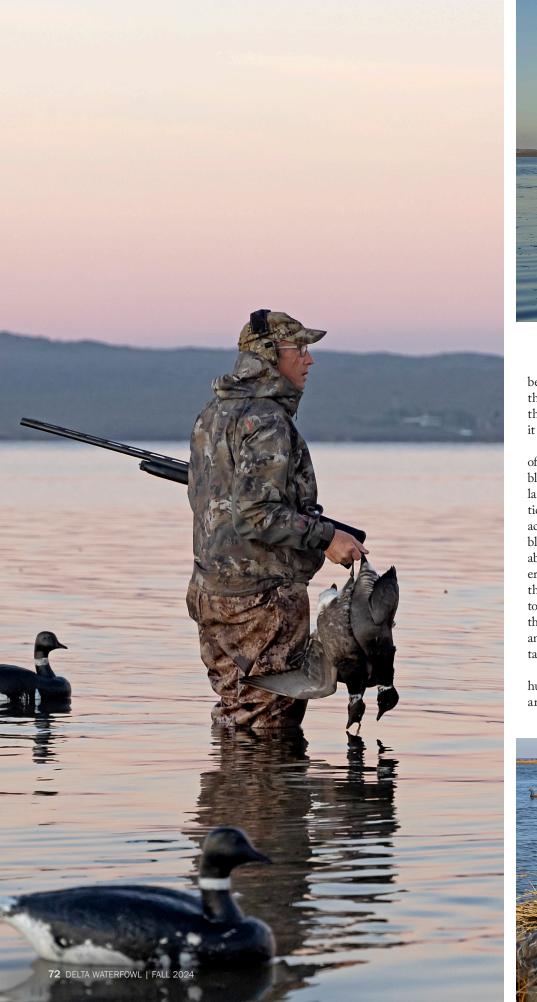
Brant offer unique splendor to adventurous fowlers on both coasts

PHOTOS BY GARY KRAMER



The brant is a somewhat unlikely sea bird in that its traits seemingly contradict the marine environment's standard influences on waterfowl evolution. It is smaller than many of its more turf-oriented cousins (and roughly the same size as North America's largest duck, the ocean-built common eider), almost exclusively vegetarian (can you believe that, scoters?), and utterly delicious to eat (no need for such qualifiers as, "You can eat them, but saltwater makes them blah blah, yadda yadda.")







However, perhaps it's exactly this rebellion against coastal norms that gives the brant its charms—its status, among those hunters hearty enough to pursue it over all others, as the ultimate goose.

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This sentiment holds for both subspecies of North American brant—the Atlantic and black brant—which are distinguished by largely superficial differences: The Atlantic brant's plumage is light brown to gray across its belly and side flanks, while the black brant sports a striking, tar-colored abdomen. Atlantic brant are also considered lesser table fare, particularly when they've fed on lawn-variety grasses due to declines in their preferred eelgrass. On the West Coast, eelgrass remains plentiful, and brant are considered by some to be the tastiest of all waterfowl.

Detractors criticize the brant as easily hunted and lacking in good sense. This argument unravels, though, when one





