



JULY 1948

Seattle, Wash.

Work was continued on improving the Association of Official Agricultural Chemists' tentative method for determining fat in fish meal. A study, in cooperation with the Association, was begun in order to find improvements in the method so that better verifications will be obtained. Since the extractives, being of a gummy viscous nature, tend to stick to the extraction flask and are not washed out with the cold acetone or ether which has been used in the past, it has already been found that by substituting benzol (C_6H_6) for these solvents, a much more complete transfer can be obtained.



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A number of samples of fish which had been frozen at sea were obtained from the cargo of the Pacific Explorer when it was landed at Astoria, Oregon. These samples of frozen fish will be used in further studies of the effect upon flavor and keeping quality of fish frozen at sea, defrosted and filleted when landed, then refrozen and packaged for further storage and tests.

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An examination of frozen yellowfin and flathead flounder fillets was made after 42 weeks of storage at 0° F. The fillets which had been prepared from frozen whole fish and refrozen for storage were slightly superior in quality to those fillets prepared, packaged, and frozen aboard the fishing vessel. The latter fillets were rancid in the surface fatty flesh, very soft in texture, and almost inedible. The refrozen fillets were preferred, on the basis of texture and flavor by the taste panel, but were only fair in quality. Judging from these samples, the storage life at 0° F. for both yellowfin and flathead flounder fillets is approximately 8 months.

Beaufort, N. C.

Studies on development of methods for producing the fish models were discontinued July 30 due to lack of funds. From March 1, since this project was in operation, 33 models of common fish species were prepared.

Boston, Mass.

The bacteriologists continued the study of the samples of clams and water taken from various areas in Maine and Massachusetts. IMVIC tests were run on cultures isolated from clam and water samples. Also, a number of microphotographs were made of organisms isolated from these samples.

College Park, Md.

Sandwich spreads for possible use in the school lunch program were prepared from grouper, burbot, bowfin, and fresh-water sheepshead. After processing, these were stored for future palatability tests.

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The meat, flesh, and skin of three turkeys did not have any fish or off-flavor although the birds had been fed in the laboratory for 11 weeks on a diet containing 25 percent fish meal and one percent cod liver oil.

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Storage and taste tests were conducted with frozen prepared salads containing pollock mainly to determine requirements for a dressing which can be used in frozen salads.

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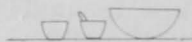
A representative of the Service gave demonstrations of fish handling for storage in locker plants and cold-storage warehouses at the Frozen Food Locker Plant Short Course for locker operators at the North Carolina State College.

Ketchikan, Alaska

The sampling of the clam beds in various areas of Southeastern Alaska were continued during this period. The Army Chemical Corps is assisting in the collection of the samples.

Mayaguez, P. R.

The Puerto Rican fishing company has purchased a 2-ton refrigerated truck for the purpose of distributing fish brought in by the 70-foot Puerto Rican vessel, Reina del Caribe, to the interior areas of the Island.



OYSTER STEW

1 pint oysters	1 quart milk	1/8 teaspoon pepper
4 tablespoons butter	1 1/2 teaspoons salt	Paprika

Melt butter, add drained oysters, and cook 3 minutes or until edges curl. Add milk, salt, and pepper, and bring almost to boiling point. Serve at once. Garnish with paprika. Serves 6.