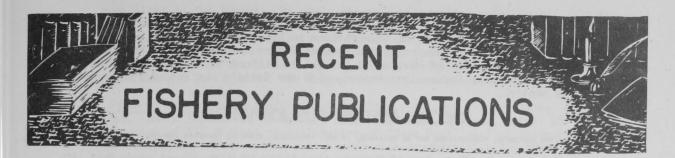
February 1949



Recent publications of interest to the commercial fishing industry are listed below.

FISH AND WILDLIFE SERVICE PUBLICATIONS

THESE PUBLICATIONS ARE AVAILABLE FREE FROM THE DIVISION OF INFORMATION, FISH AND WILDLIFE SERVICE, DEPARTMENT OF THE INTERIOR, WASHINGTON 25, D. C. TYPES OF PUBLICATIONS ARE DESIGNATED AS FOLLOWS:

CFS - CURRENT FISHERY STATISTICS OF THE UNITED STATES AND ALASKA. FL - FISHERY LEAFLETS. NDL - MARKET DEVELOPMENT SECTION LISTS OF DEALERS, LOCKER PLANTS, ASSOCIATIONS, ETC. SL' - STATISTICAL SECTION LISTS OF DEALERS IN AND PRODUCTS OF FISHERY PRODUCTS AND BYPRODUCTS. SEP.- SEPARATES (REPRINTS) FROM <u>COMMERCIAL FISHERIES REVIEW</u>.

Number Title CFS-433 - Fisheries of the United States and Alaska, Annual Summary, 1945 CFS-437 - Maine Landings, Annual Summary, 1947 CFS-439 - Packaged Fish, Annual Summary, 1947 CFS-440 - Massachusetts Landings, June 1948 CFS-441 - Maine Landings, September 1948 CFS-443 - Frozen Fish Report, December 1948 CFS-444 - Canned Fish and Byproducts, Annual Summary, 1947 CFS-445 - Fish Meal and Oil, October 1948 CFS-446 - Fish Meal and Oil, November 1948 FL-168 (Revised) - Instructions for Obtaining Laws and Regulations Governing the Commercial Fishing Industry of the United States and Alaska FL-255 (Revised) - Fishery Motion Pictures FL-324 - Packaging Frozen Fishery Products Sep. 209 - Effect of Refreezing on Quality of Sea Trout Fillets

A Report on the Appearance of the Fungus ICHTHYOSPORIDIUM HOFERI in the Herring of the Northwestern Atlantic, by L. W. Scattergood, Special Scientific Report No. 58, 41 p., illus. with tables and figures, processed. Limited distribution. This publication presents the basic facts relating to parts of the life history of the fungus (identical or similar to Ichthyosporidium hoferi) attacking the herring in the Northwestern Atlantic, and the pathological symptoms it produced in the fish. Included in this report are: (1) the development of a practical, accurate, and rapid method by which a layman can identify a fish afflicted with the condition known as "pepper spot;" (2) the development of a practical, rapid, and economical method of sorting out affected fish in the canning plants; (3) the development of a sampling technique to insure that any lot of canned fish will meet the require-ments of any governmental inspection agency; (4) the continuous charting of the geographic incidence of the infection; (5) a statistical analysis of the course of the epidemic; (6) an estimation of the effect of the epidemic on the abundance of the sardine population; (7) a survey of the literature of the diseases of marine commercial fishes.

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On Use of Imported Seed Oysters on Connecticut Beds, Bulletin No. 1, Vol. 13, January 17, 1949, 6 p., mimeographed, free. Available upon request from Fishery Biological Laboratory, Fish and Wildlife Service, Milford, Conn. Gives some preliminary data on an extensive series of observations on the survival, growth, and gonad development of oyster sets collected from different coastal regions from Massachusetts to the Gulf of Mexico and brought to Milford to be grown under identical conditions in Connecticut waters, with the State's own set of 1948 serving as the control.

MISCELLANEOUS PUBLICATIONS

THE FOLLOWING PUBLICATIONS MAY BE OBTAINED, IN MOST INSTANCES, FROM THE AGENCIES ISSUING THEM.

- Advance Report on the Fisheries of Nova Scotia, 1947, 12-1022, 13 p., processed, 10 cents. Fisheries and Animal Products Statistics, Dominion Bureau of Statistics, Canadian Department of Trade and Commerce, Ottawa, Canada, 1949. This booklet (mostly statistical tables) covers the fisheries of the Province of Nova Scotia and gives the production of fish and shellfish, the landed and marketed values, capital equipment of the fisheries, and the employees in the fisheries.
- Doing Business with Occupied Japan, International Reference Service, vol. V, no. 112,
 December 1948, 10 p., printed, 10 cents. Office of International Trade, Department of Commerce, Washington, D. C. (For sale also by Superintendent of Documents, Washington, D. C., or from any Department of Commerce field office.) Lists the commodities available for export from Japan (includes fishery products), and gives information on business travel to Japan, business communications, agents, how to obtain lists of Japanese firms, making sales to and purchases from Japan, buyersupplier sales contracts, payments and claims, and how to obtain data on tariffs.
- "Fish," Chapter 13, <u>A</u> <u>Basic Course in Meat Merchandising</u>, p. 88-94. Super Market Merchandising, New York 19, N. Y., \$1.00 per copy. This chapter gives fundamental information covering the important phases of fish department operation in the super market which will be of value to any fish retailer. Covers the refrigeration, inspection, care and handling, sanitation, and display of fish and shellfish as well as the proper use of ice, and the cleaning and dressing of fish. In addition, a listing of the most popular fish and shellfish with a short description of its point of origin, market size, and usual market forms is included.
- Forty-First Annual Report of the South Carolina State Board of Fisheries, (Year Ending June 30, 1947), to the Governor and General Assembly, 1947, 35 p., printed. South Carolina State Board of Fisheries, Charleston, S. C. Briefly covers only certain phases of South Carolina's fisheries and consists mainly of recommendations to the Legislature. Includes a brief report on oysters, cultivation and leasing of oyster bottoms, shrimp, shad, menhaden, mussels, clams, sturgeon, crabs, pollution, terrapin, and fish.
- <u>Introduction to Trawling</u>, by A. Hodson, 63 p., illus., printed, \$1.75. Published by the author, 80 Spring Bank, Grimsby, England, 1948. This book deals with all phases of the "French" or Vigneron-Dahl type trawl as used in the British fishing industry. This trawl, with its extended sweeping effect, is superseding the earlier type of otter trawl in Europe, according to the author. The cod end, belly, baitings, square, lower wings, top wings, and "floppa" sections of the trawl and the numerous trawl accessories and running gear are described and the functions of each explained. This is followed by an explanation of the procedure for working the otter trawl. A well-illustrated chapter on net-making and net-mending concludes the book.
- Report of the Commission on Conservation of Natural Resources to the Governor of Maryland (In compliance with Senate Joint Resolution No. 3, Laws of Maryland, Extraordinary Session, 1948), 91 p., printed. State of Maryland, Baltimore, Md., December 1, 1948. In this Report, the Commission deals with Maryland's manageable resources of soils, forests, and waters of the State of Maryland. The Commission made the following surveys, which affect Maryland's fisheries resources: (1) administrative organization, with particular reference to the Board of Natural Resources and the Department of Tidewater Fisheries; (2) oyster depletion, with a view to formulating a program for increasing annual production; (3) law enforcement, in particular, the laws relating to tidewater fisheries. The reports of committees appointed by the Commission to study these problems are printed as

appendices to the Report. No study was made of problems relating to crabs and migratory fish. The Commission made recommendations regarding the Board of Natural Resources, the Commission of Tidewater Fisheries, the rehabilitation of the oyster industry, the implementation of the recommendations respecting crabs and migratory fish contained in the Chesapeake-Potomac Study Commission report dated January 7, 1948; and the Chesapeake Bay Oceanographical Survey.

- The State of Maine's Best Seafood Recipes, 63 p., colored illustrations, printed, free. Maine Department of Sea and Shore Fisheries, Augusta, Maine, 1948. A selection of 115 recipes representative of "Down East" seafood cookery. All of the recipes have been tested and checked with consideration for the availability of their ingredients in the average seafood market.
- A Study of Fish, by Chapman Pincher, 343 p., with drawings by the author, printed, \$4.00. Duell, Sloan & Pearce, Inc., New York 16, N. Y., 1948. This book, originally published in England, and only last year published in an American edition is, as the author states in his preface, not primarily intended for ichthyologists. It is written in simple, non-technical terms wherever this is possible, and so joins the small group of similar books which includes Brian Curtis's <u>The Life</u> <u>History of Fish</u> and Leonard P. Schultz's <u>The Ways of Fishes</u>. There are important differences in these books, however, for where Curtis answers many of those teasing questions of the sport fisherman and Schultz holds attention with the unusual and personal anecdote, Pincher does both of these and more. In effect, he presents a scholarly primer, generously and interestingly illustrated with some 300 of his own line drawings, that might well serve as a textbook, but is sufficiently entertaining for general consumption. A slight criticism, or perhaps not a criticism at all, is the quite British tone and slant which might leave some Americans not completely satisfied with regard to the peculiarities of our own pet species, and the un-American type of moderate humor.

The Brian Curtis book referred to above, now ten years old, long has been a favorite of the reviewer for its refreshingly intelligent but of fhand method of dispensing solid information on the subject of fishes; Pincher brings together new information, and perhaps of more value, to a broader reading public. The chapters deal with smell, taste, and touch, hearing, balance, vision, locomotion, food, digestion, hormones, nervous system, breeding, development and growth, migration, coloration, and pollution. The book ends with a list of fishes, with common and technical names and typical locations, this last probably a more useful tool to the general reader than Schultz's pretentious appendix on classification of fishes.

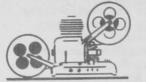
--P. E. Thompson.

- United States Coast Pilot, Atlantic Coast, Section D, Cape Henry to Key West, Fifth (1948) Edition, Serial No. 715, 414 p., printed, \$1.50. Coast and Geodetic Survey, Department of Commerce, Washington 25, D. C., 1948. (For sale by the district offices and the Washington office of the Coast and Geodetic Survey.)
- Utilization of Alaskan Salmon Cannery Waste, Part II, (PB85171-S2) 76 p., processed, 50 cents. Office of Technical Services, Department of Commerce, Washington, D. C., December 1948. The first part of the report on the utilization of Alaskan salmon cannery waste was published in December 1947. Part I gave the results of the preliminary industrial and economic surveys and discussed the studies on the use of the salmon cannery waste to prepare vitamin A oils and as a source of food for hatchery fish. The projects included in both the first and second reports were made possible by a research grant from the Industrial Research and Development Division of the Office of Technical Services to the Alaska Fisheries Experimental Commission. Experimental work was under the general supervision of the Pacific Coast and Alaska Investigations of the Branch of Commercial Fisheries, and investigations were carried out in Seattle, Wash., and Ketchikan, Alaska. Originally, a long-term research program was planned, but, because of the liquidation of the Industrial Research and Development Division, the projects had to be terminated within one year. The phases of the program discussed in Part II include the collection of raw materials in Alaska; utilization of salmon eggs for the production of cholesterol, protein and industrial fat; the addition of salmon head oil to

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canned salmon; the vitamin content of fish waste products which were used for hatchery foods; and the processing of the cannery waste to obtain vitamin A oils.

Whale Meat Recipes, by Edith Adams, leaflet, 4 p., printed. The Vancouver Sun, Vancouver, B. C. This leaflet gives tested recipes for whale meat. Includes whale burgers, whale meat pie, fillet of whale with mushrooms, whale meat casserole, whale meat with onions, and curried whale meat.



FISHERY MOTION PICTURES

A REAL

The following motion pictures are available only from the source given in <u>each</u> listing.

- The <u>Snapping Turtle</u>, 16 mm. sound, black and white. Shows the life story of the reptile in its natural habitat. Photographic studies permit observations of snapping turtle's distinctive features, habits, and its encounters with other animal life. Available only from STATE GAME AND FISH COMMISSION, JACKSON, MISS. (No charge for the use of the film. Transportation costs to the borrower paid by the Commission, and return transportation to be paid by user.)
- Sunfish, 16 mm. sound, black and white, 11 minutes. Reveals the sunfish constructing a nest, the laying of eggs, fertilization, hatching, and development of the young against predatory hazards. Biological relationships are also portrayed. No charge for the use of the film. Available only from STATE GAME AND FISH COMMISSION, JACKSON, MISS. (Transportation costs to the borrower paid by the Commission, and return transportation to be paid by user.)
- The Production and Processing of Oysters, 16 mm. sound, black and white, 20 minutes. (Film strip also available.) Accompanied by an illustrated film guide. A film of general and technical interest showing the oyster in the growing areas and following it through all handling processes to the point of shipment to the consumer. The emphasis is upon the sanitary requirements of all procedures. Public Health Service, Federal Security Agency, Washington 25, D. C. NOTE: To borrow the films, communicate with your STATE OR LOCAL HEALTH DEPARTMENT. To buy the films, write the Surgeon General, Public Health Service, Washington 25, D. C., for purchase authorization form and a price.



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