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Boston, Mass.

Morphological, cultural, and physiological studies of the bacterial cultures isolated from fresh fish were conducted. Of the cultures tested, the rod forms constitute 76 percent of the total and the cocci the other 24 percent. Of the rods, 41 percent are Gram +; 11 percent, Gram -; and 24 percent, Gram variable.

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The salt determinations made on frozen haddock, rosefish, cod, pollock, and hake fillets showed a greater amount of salt in the fillets from fish frozen at sea than in the fillets from fish iced at sea, thus probably accounting in part for the "sea-salt" flavor of the former. The fillets from fish frozen at sea are considerably more firm, but have a drip in the same range as the fillets from fish iced at sea.

College Park, Md.

Tests of 200 samples to date show very little indication that storage of frozen mackerel fillets at fluctuating temperatures has any marked effect on their acceptability. This appears to be the case with a test, now completed, of one group of fillets undergoing 4-day changes in temperature for 4 months of storage, and with other groups under test. The quantity of "drip" upon thawing showed very little change for all samples.

Ketchikan, Alaska

Tests conducted indicate that when clams are steamed at 15 pounds pressure to open them, the drained weights of the canned product are equal to or more than the original weight of the meats packed. Rather than shrinking, the meats seem to absorb some of the liquor.

Seattle, Wash.

Packaged frozen split rockfish fillets were examined after 55 weeks of storage at 0° F. Control fillets which had been prepared and packaged in the commercial manner were extremely discolored, very rancid in the surface fatty flesh, and inedible. Fillets in which either 1/10 or 1/5 inch of outside fatty flesh had been removed by a slicing machine before packaging were edible, but of poor quality. There was no difference in the quality of fillets from red or yellowtailed rockfish species at this examination. The edibility of the split rockfish fillets was limited mostly by development of a tough texture, discolorations of the surface flesh, and noticeable off-flavors. The maximum storage life of the regular

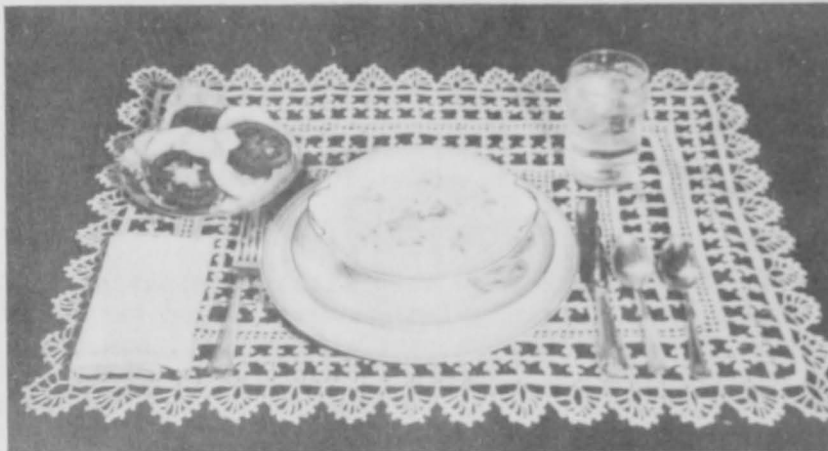
or uncut fillets was less than 22 weeks for yellowtailed rockfish, and approximately 50 percent longer for red rockfish. The maximum storage life of the split rockfish fillets from either species was greater than 55 weeks. The acceptability of these latter fillets would be limited more by the undesirable texture changes than by the flavor changes, as was the case of the regular or uncut fillets.

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Samples of vitamin oils sent out by the U.S.P. Review Committee for collaborative study were analyzed. Measurements were made at 20 different wave lengths on 9 vitamin A oils, in duplicate. Calculations were made in connection with applying the "Morton Stubbs' Correction."



NEW ENGLAND CLAM CHOWDER



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|--|-------------------------------|
| 1 quart shucked clams | 2 cups potatoes, diced |
| 6 tablespoons bacon or salt
pork, diced | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup onion, chopped | $\frac{1}{8}$ teaspoon pepper |
| 2 tablespoons flour | 2 cups milk |
| 2 cups clam liquor and water | chopped parsley |

Drain the clams, saving the liquor, and chop. Fry bacon until crisp, add onion, and brown slightly. Add flour and stir until well blended. Add chopped clams, liquor, water, potatoes, and seasoning. Cook until potatoes are tender, about 10 minutes. Add milk and heat. Sprinkle finely chopped parsley over the top and serve hot. Serves 6.

One pound of fillets or dressed fish may be used in the above recipe in the place of clams for a fish chowder.