



# RECENT FISHERY PUBLICATIONS

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

## FISH AND WILDLIFE SERVICE PUBLICATIONS

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

- CFS - CURRENT FISHERY STATISTICS OF THE UNITED STATES AND ALASKA.  
 SL - STATISTICAL SECTION LISTS OF DEALERS IN AND PRODUCERS OF FISHERY PRODUCTS AND BYPRODUCTS.  
 SEP. - SEPARATES (REPRINTS) FROM COMMERCIAL FISHERIES REVIEW.  
 SSR. - FISH. - SPECIAL SCIENTIFIC REPORTS--FISHERIES (LIMITED DISTRIBUTION).

Number	Title
CFS-773	- Massachusetts Landings, May 1952, 14 p.
CFS-782	- Frozen Fish Report, August 1952 Final, 8 p.
CFS-786	- Maine Landings, June 1952, 4 p.

### Wholesale Dealers in Fishery Products:

SL-29	- Ohio (revised), 2 p.
SL-31	- New York (revised), 2 p.
SL-32	- Minnesota, 2 p.
SL-33	- North Dakota, 1 p.
SL-35	- Illinois, 3 p.
SL-36	- Iowa, 2 p.
SL-38	- Missouri, 2 p.
SL-39	- Tennessee, 1 p.
SL-41	- Arkansas, 2 p.
SL-42	- Kentucky, 1 p.
SL-43	- Alabama, 1 p.
SSR-Fish. No. 71	- Establishing Tuna and Other Pelagic Fishes in Ponds and Tanks, February 1952, 23 p.

Number	Title
SSR-Fish. No. 72	- English Translations of Fishery Literature (Additional Listings), March 1952, 34 p.
SSR-Fish. No. 75	- Water Temperatures of California's Central Valley, 1949-51, May 1952, 49 p.
Sep. 321	- Experiments on the Escape of Undersized Haddock Through Otter Trawls.
Sep. 322	- Preliminary Investigation of the Southeastern Alaska Abalone: Part I - Exploratory Diving. Part II- Technological Studies on Handling Aboard Ship and Preparation Ashore, and Acceptability of the Cooked Products.

## MISCELLANEOUS PUBLICATIONS

THESE PUBLICATIONS ARE NOT AVAILABLE FROM THE FISH AND WILDLIFE SERVICE, BUT USUALLY MAY BE OBTAINED FROM THE AGENCIES ISSUING THEM. CORRESPONDENCE REGARDING PUBLICATIONS THAT FOLLOW SHOULD BE ADDRESSED TO THE RESPECTIVE AGENCIES OR PUBLISHERS MENTIONED. DATA ON PRICES, IF READILY AVAILABLE, ARE SHOWN.

Alaska Seafood Recipes (from the Fishery Products Laboratory), edited and revised by Charlotte D. Speegle and Marjorie Bassett, 79 p., processed. Published jointly by the Fisheries Experimental Commission, the Agricultural Extension Service, and the Alaska Development Board. (Copies are being distributed in Alaska by the Agricultural Extension Service, College, Alaska; the Alaska Development Board, Box 50, Juneau, Alaska; and the Fishery Products Laboratory, Ketchikan, Alaska.) After being out of print for several

years the new edition of this popular booklet is back with all the old favorite recipes and many added new ones. An attractive color cover, information on purchasing fish, and notes on the various species of fish have been added to make the booklet a handy addition to the homemaker's cookbook file. All recipes have been tested by the home economist at the Ketchikan Laboratory. Included in the 80-page booklet are over 100 recipes for fish and shellfish, outdoor fish cookery, sauces and stuffings, and kelp pickles.

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An Annotated Bibliography for the Student of Texas Fishes and Fisheries (with Material on the Gulf of Mexico and the Caribbean Sea), by J. L. Baughman, 243 p., processed. Texas Game and Fish Commission, Rockport, Texas. A bibliography with explanatory notes on Texas fishes and fisheries and material on the Gulf of Mexico and the Caribbean Sea.

Annual Report of the Fisheries Research Board of Canada for the Year 1951, 185 p., illus., printed (introduction is in English and French and balance of report in English). Fisheries Research Board of Canada, Ottawa, Canada, 1952. Full reports are presented of the work for 1951 of the biological and experimental stations of the Fisheries Research Board of Canada. The scientific and industrial work of the Board is organized in three closely coordinated fields of study: biology of fish and other marine organisms, oceanography, and technology of fish processing. Seven laboratories are maintained although such of the work is done at sea, at fishing ports, and on the rivers. Stations at St. Andrews, N.B., at St. John's, Newfoundland, at Nanaimo, B.C., and at Winnipeg, Manitoba, provide bases for operations in biology and oceanography. Stations at Halifax, N.S., at Grand River, Quebec, and at Vancouver, B.C., are the centers of work on processing, storage, and transportation of marine foods and on the production of byproducts. For the past five years a small party has worked on the biology and oceanography of the Eastern Arctic. A list of the publications and reports that were published in 1951 by the Board is included.

(Ceylon) Administration Report of the Acting Director of Fisheries for 1951, by E.R.A. de Zylva, 30 p., printed, 75 cents postpaid. Government Publications Bureau, Colombo, Ceylon, June 1952. Progress reports for the year 1951 are presented by the Department of Fisheries' Administration Division, Socio-Economic Division, Development Division, and Research Division. Among the subjects covered are: enforcement of fisheries regulations; improvement of harbor facilities; cooperative development of the fisheries; loans granted to individual fishermen, unregistered fishing groups, and registered cooperative fishing societies; rescue services and relief to fishermen in distress; fisheries training schools; mechanization of local fishing industry; brackish and fresh-water fisheries; fish marketing; curing of fishery products; manufacture of fishery byproducts; and refrigeration and transportation facilities. Statistical data are also included on the production of fresh and cured fish, and imports and exports of fishery products and byproducts.

Fish and Ways to Serve It, by Marie C. Doermann, Leaflet 79, 8 p., printed. Extension Service, College of Agriculture, Rutgers University--the State University of New Jersey, New Brunswick, N. J. Contains 16 recipes for fish and shellfish and a number of recipes for sauces, as well as a short discussion on how to select fish and amounts to buy.

Fish For Year 'Round Salads, Consumer Bulletin No. 4, 6 p., printed. Department of Fisheries, Ottawa, Canada (revised June 1952). Tested fish and shellfish salad recipes and suggestions for salad combinations.

"How to Mount a Fish," by Gustaf T. Sundstrom, article, Popular Homecraft, September-October 1952, vol. 22, no. 7, p. 61, illus., printed, 35 cents per issue. General Publishing Co., Inc., 154 East Erie St., Chicago 11, Ill. (Reprints of this article and the previous one--"How to Make Life-Like Model of Your Prize Catch"--are available free upon request from the Branch of Commercial Fisheries, U. S. Fish and Wildlife Service, Washington 25, D. C.) This article gives step by step directions on how to mount a whole fish or a fish head. It is the second of two articles, the first of which described the simplest and most practical methods of making an artificial model of a fish.

An Illustrated Check List of the Marine Mollusks of Texas, by T. E. Pulley, reprint from The Texas Journal of Science, vol. 1V, no. 2, pp. 167-199, June 30, 1952. Although many authors have recognized and deplored the lack of information concerning the fauna of the northern and western Gulf of Mexico, at least 450 species of marine mollusks have been recorded in the literature as occurring in Texas. Many of these records are obviously in error while others are extremely doubtful. The purpose of this paper is to bring together all of the species reported in an attempt to decide which ones are actually members of the Texas fauna. For each species, the occurrence of which has been confirmed by the present author, some remarks are given as to its range on the Texas coast. For unconfirmed species, the name of the reporting author is given, the locality where it is known to occur, and wherever possible, a statement is made as to whether its presence on the Texas coast is likely or doubtful. No attempt has been made to include synonyms, and many of the species attributed here to other authors bear the names which are now considered correct rather than the names under which they have appeared in lists of Texas shells.

(Japan) Statistic Tables of Fishing Vessels, 1951. General Report No. 4, 226 p. with graphs, printed, in Japanese and English (not available for general distribution). Japanese Fisheries Agency, Tokyo, Japan. This is the fourth annual report which lists data on the various types of Japanese fishing craft as obtained by a fishing-vessel registration system. Statistics are given by types of gear, fishery, craft, and principal prefectures, together with comparisons for former years.

(NSA) Monthly Report of the Mutual Security Agency to the Public Advisory Board (Data as of May 31, 1952), 81 p., illus., processed. Division of Statistics and Reports, Mutual Security Agency, Washington 25, D. C. Included are charts and tables summarizing important activities under the economic assistance and defense support pro-

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grams of the Mutual Security Agency and its predecessor, the Economic Cooperation Administration, through May 31, 1952. Charts and appendix tables on the European program cover MSA/ECA operations beginning with April 3, 1948, to date. Charts and appendix tables on the Far East program cover MSA/ECA operations under the China Area Aid Act of 1950. A section of the report deals with current economic developments in Western Europe.

The National School Lunch Program, PA-208, 19 p., illus., printed. Production and Marketing Administration, U. S. Department of Agriculture, Washington 25, D. C., June 1952. Report on the progress of the National School Lunch Program since 1944. The charts presented trace the growth of the Program, in terms of the number of participating children and the number of meals served. The charts also show the extent to which the Program is fulfilling its nutritional and agricultural objectives, the high quality of the meals served, and the large quantities of food used.

Report on the TILAPIA and Other Fish and Fisheries of Lake Nyasa, 1945-47, by Rosemary H. Lowe, Fishery Publications, vol. 1, no. 2, 137 p., illus., printed, £2 net (US\$5.60). Colonial Office, London, England. (Available from Her Majesty's Stationery Office, London, England), 1952. A report in three parts on an investigation into the life histories, habits, and growth rates of certain species of Tilapia and other fish of Lake Nyasa. Part One contains a study of the general ecology of the Tilapias and suggestions for future development and control of the fishery. Part Two covers the biology of the Nchila (Labeo mesops) and development of the fishery; fisheries for predatory fish; the Mpasa (Barilius microlepis) fishery; and the Utaka (Haplochromis species) fishery. Part Three discusses the general control and development of the fish industry, and a summary and recommendations. There are a number of appendixes which include reports on the fish and fisheries of the River Lilongwe, Lake Kazuni, and Lake Chilwa; and a list of scientific and native names of fish mentioned in the report.

Shellfish Definitions and Standards under the Federal Food, Drug, and Cosmetic Act, Service and Regulatory Announcements, Food, Drug, and Cosmetic No. 2, Part 36, 8 p., printed, 10 cents. Food and Drug Administration, Federal Security Agency, Washington, D. C., reprinted June 1952. (For sale by Superintendent of Documents, Washington 25, D. C.) An unofficial print of the definitions and standards of identity and fill of container for shellfish issued under the Federal Food, Drug, and Cosmetic Act. The shellfish covered are canned shrimp, canned oysters, and raw oysters. The standards for these shellfish contained in the pamphlet were all previously published in the Federal Register several years ago. The Act requires the Federal Security Administrator to promulgate reasonable definitions and standards for food to promote honesty and fair dealing in the interest of consumers. After a standard goes into effect, it constitutes the official specification for that food for the purposes of enforcement of the Act. To bear the name of the standardized food, a product may con-

tain only those ingredients and components listed in the standard, in the amount specified. When optional ingredients are permitted, the standard designates those that must be named on the label. The common or usual name of standardized foods must appear on the label, but the Act does not compel label declaration of required ingredients. In the case of unstandardized foods, the labels must name the ingredients.

The Shrimp Fishery, by E. D. McRae, Bulletin no. 22, Marine Laboratory Series III, 21 p., illus., printed. The Texas Game and Fish Commission, Austin, Texas, July 1952. Describes the life history of the common commercial white shrimp (Penaeus setiferus), and discusses, in general, the biology of the other species of shrimp. Conservation, recommendations by the Scientific Committee of the Gulf States Marine Fisheries Commission for the protection of the shrimp fishery, and methods of keeping live shrimp are also discussed. Includes statistics on the production and value of Texas shrimp, and a list of Texas shrimp producers, packers, and handlers.

Statistical Services of the United States Government (Revised Edition - June 1952), 80 p., processed. Office of Statistical Standards, Bureau of the Budget, Executive Office of the President, Washington 25, D. C. The purpose of this booklet is to provide a general description of the economic and social statistical programs of the United States Government--where they are located, how the data are collected, and what data are available in these areas from Federal agencies. Part I describes the organization of statistical services within the Federal Government, the methods employed in achieving coordination, and some of the general principles and practices followed in Federal statistical activities. Part II presents brief descriptions of the principal economic and social statistical series. A summary of the statistical responsibilities of Federal agencies and an annotated bibliography of the principal periodical statistical publications issued by Government agencies are presented in appendixes.

#### TRADE LISTS

The Commercial Intelligence Branch, Office of International Trade, U. S. Department of Commerce, has published the following mimeographed tradelists. Copies of these lists may be obtained by firms in the United States from that Office or from Department of Commerce field offices at \$1.00 per list.

Commercial Fishing Companies and Fish Exporters - Mexico, 9 p. (June 1952). Lists the names and addresses of commercial fishing companies and fish exporters in Mexico. The size of the firms listed is indicated, as well as the type of products handled and the type of business each firm conducts.

Commercial Fishing Companies and Fish Exporters - Denmark, 7 p. (August 1952). Lists the names and addresses of commercial fishing companies and fish exporters in Denmark. The size of the firms listed is indicated, as well as the type of products and the type of business each firm conducts.

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Commercial Fishing Companies and Fish Exporters - Chile, 10 p., (August 1952). Lists the names and addresses of commercial fishing companies and fish exporters in Chile. The size of the firms listed is indicated, as well as the type of products handled and the type of business each firm conducts.

"Trawling vs. Long-Lining in Quebec," article, Trade News, July 1952, vol. 5, no. 1, pp. 5-7, illus., processed. Department of Fisheries, Ottawa, Canada. Experiments conducted by the Quebec Department of Fisheries Marine Biological Station at Grand-Riviere on the Gaspé Peninsula, which may affect fishing techniques in Quebec waters, are described. Two new types of fishing boats, a long-liner and a small trawler, were used in the tests, and a comparative study was made of the cod taken. Trawler catches varied from 25 to 145 cod per hour, while long-liner catches ranged from 32 to 105. For the entire fishing season, the long-liner's average was 60.5 cod per hour, while that of the trawler was 58.9. A biological survey of cod populations, migratory studies, and a crab canning project are also described.

Uses and Preparation of Maine Sardines - America's all-round Seafood, 31 p., illus., printed. Maine Sardine Industry, Augusta, Maine. The Maine sardine recipes contained in this booklet are the favorites of world-famous chefs, food editors, and other food experts. Also included, are down-to-earth, money-saving recipes from the prudent homemakers of Maine. Some of the recipes are illustrated in beautiful full color. A history of the Maine sardine industry is also included.

"Vacuum Treatment for Canned Fish," article, Trade News, July 1952, vol. 5, no. 1 pp. 8-9, proces-

sed. Department of Fisheries, Ottawa, Canada. From investigations conducted at the Pacific Fisheries Experimental Station of the Fisheries Research Board of Canada, Vancouver, the application of vacuum in pre-treatment of some kinds of fish for canning appears to have important advantages and to be commercially practical. By this means it is very simple to achieve the lowered moisture content required for sardine-type packs, to remove certain odors, and, in the case of tuna, to cool the fish very quickly for the further steps in processing before canning. Experimental equipment, built to test the process, consisted of a small retort and a condenser equipped with a two-stage water ejector for removal of air and other non-condensibles. This equipment was used to prepare experimental packs of herring, anchovies, kippered snacks, and tuna. In all cases the equipment sufficiently dried the product, producing the desired pack containing no free liquid water after final retorting. Investigations made into the industrial application of the process indicate that the most suitable equipment for use in a cannery would consist of a barometric condenser and steam-jet ejectors connected to several cannery retorts. The retorts, which would be evacuated in succession when used in this way, would still be available for the customary pressure retorting at all time. The condenser could operate on either river or sea water. Suggested equipment connected with three "3-car" retorts, could be used to pre-treat about 1,000 cases (of 48 one-pound cans each) per eight-hour day. It would require 125 imperial gallons (150 U. S. gallons) per minute of cooling water, 410 pounds of steam per hour, and cost about \$5,000. Equipment of this size would serve about ten retorts for tuna cooling and cool the tuna in 20 minutes.



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