



FOREIGN

Brazil

DANISH CUTTERS TO FISH OUT OF BRAZILIAN PORT: A large private freezing and canning firm in Brazil has contracted for four Danish cutters to fish out of Rio Grande do Sul, according to the November 22 issue of Fiskets Gang, a Norwegian trade paper. Unless two which have been fishing out of Montevideo, Uruguay, for the last 2½ years are used, all four of the cutters will come from Denmark.

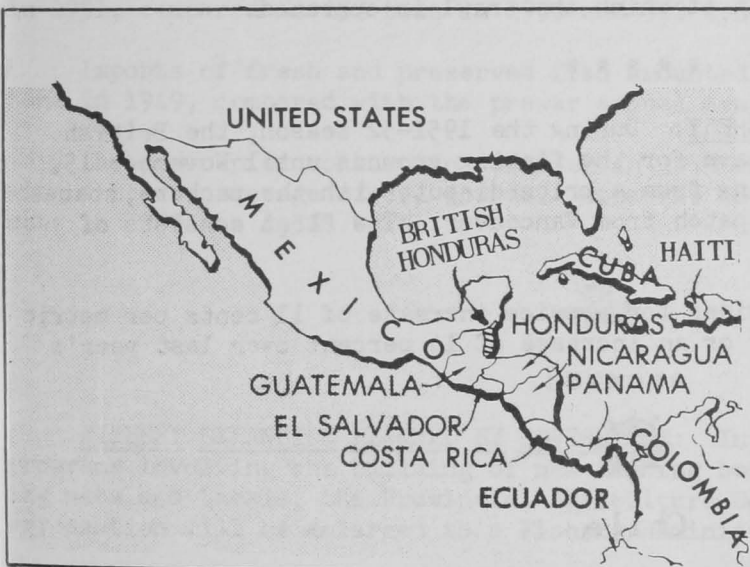
The cutters will fish under the Danish flag and with a Danish crew. In conformance with the terms of the two-year contract, the catch will be sold at the going price rather than at fixed prices as was the case in Uruguay.



British Honduras

SPINY LOBSTER SEASON IN FULL SWING: The spiny lobster season in British Honduras opened on July 15, reports an American consular dispatch from that country. The closed season for spiny lobsters began on March 15, 1951, and ended with the opening of the new fishing season.

Reports indicate that there has been a large demand for spiny lobsters from the United States and neighboring republics. Two freezing plants have recently been established in Belize, and one American fishing vessel has been anchored at Glover Reef in the Belize harbor for the processing of spiny lobsters (crayfish) for the export market.



Canada

U. S. CAPITAL DEVELOPING CANADIAN ATLANTIC FISHERIES: An influx of United States private capital in the development of the Canadian Atlantic fishing industry is reported, according to a November dispatch from the American consulate office in Canada.

A United States company and a Canadian company are jointly participating in the installation and development of a cold-storage and fish-meal plant at Louisburg, Nova Scotia, which will cost approximately C\$4,000,000. In addition, the United States company on its own is making an investment there of approximately C\$1,000,000 to include two draggers and a fish-processing plant.

A similar development at Petit de Grat, Nova Scotia, includes installations for a fish plant and dragger base at an investment of almost C\$1,000,000.

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DANISH TRAWL ON TRIAL IN BRITISH COLUMBIA: A license for the operation of a Danish-type floating trawl net has been issued by the Canadian Department of Fisheries to a Victoria, B. C., fisherman, according to the December 1951 Trade News. This type of gear, fairly common in North Atlantic fisheries, is on trial in the Pacific area and this season's operations for the catching of herring will be closely watched by an observer from the Pacific Biological Station of the Fisheries Research Board of Canada, who will be aboard during the fishing.

The Danish trawl net is towed by two vessels, which may operate as much as 300 feet apart. Instead of being dragged along the floor of the sea, as with an ordinary otter trawl, the Danish-type net is set at any depth in which fish may be swimming. It consists of four lead wings and the usual cod ends; a bridle line from the outer wings leading to the towing ships. A line of corks keeps the topside of the net buoyant and a heavy footrope insures an open lead while in motion. Heavy iron weights are carried on the bridle lines, and adjustment of these permits changes in the depth at which the trawl is operated.

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BRITISH COLUMBIA HERRING FISHERY: During the 1951-52 season, the British Columbia herring fleet did not leave for the fishing grounds until November 15, 1951--a delay of 24 hours resulting from a price dispute with the packers, states a January 3 American consular dispatch from Vancouver. The fleet consists of about 125 small seiners.

The new price agreement provides for a price increase of 11 cents per metric ton over the price paid last year or an increase of 14 percent over last year's price of \$7.40 a ton.



Chile

"FISH WEEK" CELEBRATED IN SANTIAGO: The rich fisheries off the Chilean coast contribute little at present to the country's food supplies. Therefore, an FAO fisheries mission is advising increased exploitation, especially of hake (a species which is found abundantly in Chilean waters), according to a January 1952 news release from the North American Regional Office of the Food and Agriculture Organization.

Part of the scheme demands popularization of fish among people not at present accustomed to eating it, and an exhibition was organized with FAO assistance the last week in November in Santiago. An open air installation on the Santa Lucia Hill included stands displaying fish and fish products, and education stands. Fisheries films were shown, as well as exhibits from the Museum of the Chilean Fish and Wild Life Service.

In the restaurant, more than 3,000 people ate fried fish daily and the daily visitors numbered between 20,000-30,000. It is not difficult to popularize fish eating among coastal peoples who are already accustomed to eating dried fish, which can be obtained locally at a low price, but the Ministry of Education is carrying its campaign inland, by organizing competitions in the schools for drawings of fish and essays on the importance of fish in a balanced diet.



Dominican Republic

FISHERIES PRODUCTION AND CONSUMPTION INCREASING: Despite numerous attempts to develop a domestic deep-sea fishing industry, the Dominican Republic remains dependent upon foreign sources for most of its fish requirements, a November 14 American consular report from Ciudad Trujillo states.

Domestic fishermen supply small quantities of tropical fish and crustaceans for the local market. The bulk of sea food consumed in the Dominican Republic consists of salted, dried, or smoked fish brought in from Canada, the United States, and European fisheries. Fish are extremely expensive in the Dominican Republic, and this factor places important limitations upon domestic consumption of this important food commodity. It is expected that efforts to develop a domestic fishing industry will continue

An estimated 650 metric tons of fish were produced in the Dominican Republic in 1951, compared to 632 tons in 1950 and 332 tons in 1939.

Imports of fresh and preserved fish amounted to 3,756 tons in 1950 and 2,865 tons in 1949, compared with the prewar annual average of 1,861 tons.

The per-capita consumption of fish in 1950 amounted to 4.4 pounds as compared with a prewar average of 3.1 pounds. Apparent total consumption of fishery products in 1950 was 4,388 tons.



Formosa

FISHERY EXPANSION PLANNED BY GOVERNMENT: In order to carry out enlarged programs involving the building of new fishing boats and the procurement of fishing nets and tackle, the Provincial Agriculture Department reports that its fishery section will be enlarged to a Fishery Administration.

The private fishing industry is suffering from a shortage of operational funds because of inadequate Government loans, a shortage of fishing nets (particularly cotton yarn for making fishing nets), and the insurance companies' reluctance to insure the fishermen, points out a November 21 American dispatch from Taipei.



India

DEEP-SEA FISHING IN BENGAL WATERS: Under the guidance of Japanese experts, the West Bengal Government proposes to train Indians in deep-sea fishing, according to a December 5 American consular dispatch from Calcutta. The Director of Fisheries of the State Government will proceed to Japan to examine the possibilities of securing the services of experts and acquiring equipment.

The new plan of bringing in Japanese experts, a year after the deep-sea fishing scheme was inaugurated with the aid of Danish technical personnel and craft, has evidently given rise to some criticism. However, this new step has been taken not because the present experiment with the Danish vessels and crew has proved a failure, but because the experience gained so far holds out a promising prospect and indicates the need for expanding and expediting the present investigations and program with the help of additional equipment and larger facilities for training local recruits, according to Government sources.

It is claimed by the West Bengal Government that the Danish trawlers made 15 trips in ten months, with the main object of collecting all relevant information about the possibilities of marine fishing on a commercial scale in the Bay of Bengal. Valuable data have been collected--types of fish and their location, and the kind of nets and other equipment which will be suitable. Most important of all, says the West Bengal Government young recruits are learning the work and living the life of seafaring fishermen.

The proposal to send the Fisheries Director to Japan is aimed at quickening the pace and expanding the scope of the exploratory work which has been started, and is the outcome of an offer received through the Government of India some time ago from the Fisheries Research Institute of Tokyo, for investigating possibilities of marine fishing in the Bay of Bengal with the help of Japanese personnel and vessels. It was decided that the State's Fisheries Directorate should determine the range of facilities available and make recommendations, and the Fisheries Director accordingly has been deputed to Japan. This is a part of the Government's efforts to augment an important source of food supply.

A year ago an Indian expert stated that the methods practised in Japan and China were likely to be more fruitful than those of Europe or America. Public opinion did not unanimously favor the Danish fishing techniques.



Italy

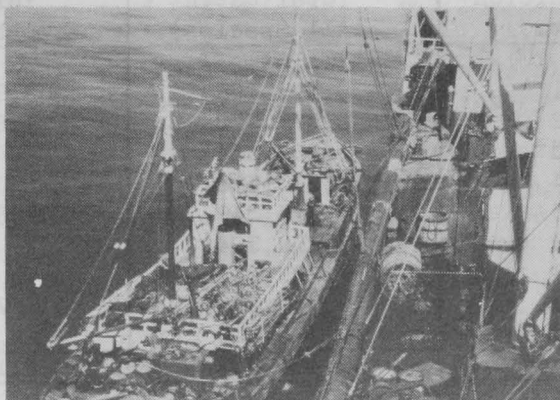
IMPORT DUTIES ON COD SUSPENDED: By the same decree which reduces tariff rates by one-tenth, the Italian Government suspended import duties on a number of foodstuffs affecting the Italian cost of living, including cod and similar fish, points out an American consular dispatch from that country.

Among a number of economic measures taken to correct its exaggerated surplus position in the European Payments Union, the Italian Government decreed a temporary reduction by one-tenth on effective customs duties for all products except 70 tariff items (Presidential decree No. 1125 of November 1, 1951, published in the Gazette Ufficiale of November 3, 1951).



Japan

SUMMARY OF NINE MOTHERSHIP-TYPE TUNA EXPEDITIONS: Nine mothership-type tuna expeditions to the waters adjacent to the Trust Territory Pacific Islands were completed by the Japanese, states an October 31 Weekly Summary of SCAP's Natural Resources Section. The first of these expeditions left Japan on June 8, 1950, and the last expedition returned to Japan on November 3, 1951. The Japanese long-line fishing system was used since this is the only method which appears to be successful in this area.



A CATCHER BOAT TIED UP TO A MOTHERSHIP.

The expeditions operated in the area bounded generally by 1°-6° N. latitude and 137°-175° E. longitude. A representative of the Supreme Commander for the Allied Powers accompanied each expedition. An observer from the Office of the High Commissioner, Trust Territory Pacific Islands, also accompanied the expeditions, collecting biological and scientific data for the Pacific Oceanic Fisheries Investigations Office of the United States Fish and Wildlife Service, Department of Interior, Honolulu, Hawaii. No violation of directives of the Supreme Commander or the fishing and navigation instructions of the High Commissioner occurred during the nine expeditions.

Table 1 - Summary of Production of Nine Japanese Tuna Expeditions

Expedition No.	Yellowfin lbs.	Other Tunas lbs.	Swordfish lbs.	Sharks lbs.	Other Fish lbs.	Total lbs.
1	4,572,698	774,510	1,850,945	894,698	23,045	8,115,896
2	3,246,486	421,136	1,469,812	402,518	37,970	5,577,922
3	395,889	67,541	85,104	37,025	4,095	589,654
4	805,609	149,495	314,263	28,917	12,234	1,310,518
5	2,362,708	1,931,292	54,539	24,810	2,000	4,375,349
6	710,739	162,026	228,449	41,746	16,604	1,159,564
7	3,857,304	2,368,871	2,149,060	802,289	51,760	9,229,284
8 ^{1/}	3,090,500	1,700,000	1,622,500	1,236,000	77,200	7,726,200
9 ^{1/}	148,900	87,000	115,800	9,800	14,900	376,400
Total.	19,190,833	7,661,871	7,890,472	3,477,803	239,808	33,460,787

^{1/}ESTIMATED.

The quality of approximately 45 percent of the products of the nine expeditions were designated Class A fish; 30 percent as Class B; 11 percent, Class C; and 14 percent, Class D. All grades of fish were edible, except a portion of Class D which was used as fertilizer.

It was estimated that as much as 35 percent of the catch would be suitable for export before the first expedition departed; however, several small expeditions were dispatched using motherships not equipped with adequate freezing facilities and the percentage of exportable fish was reduced. The only product of the nine expeditions exported to the United States was the yellowfin tuna. Proceeds from this export were estimated at more than US\$800,000.

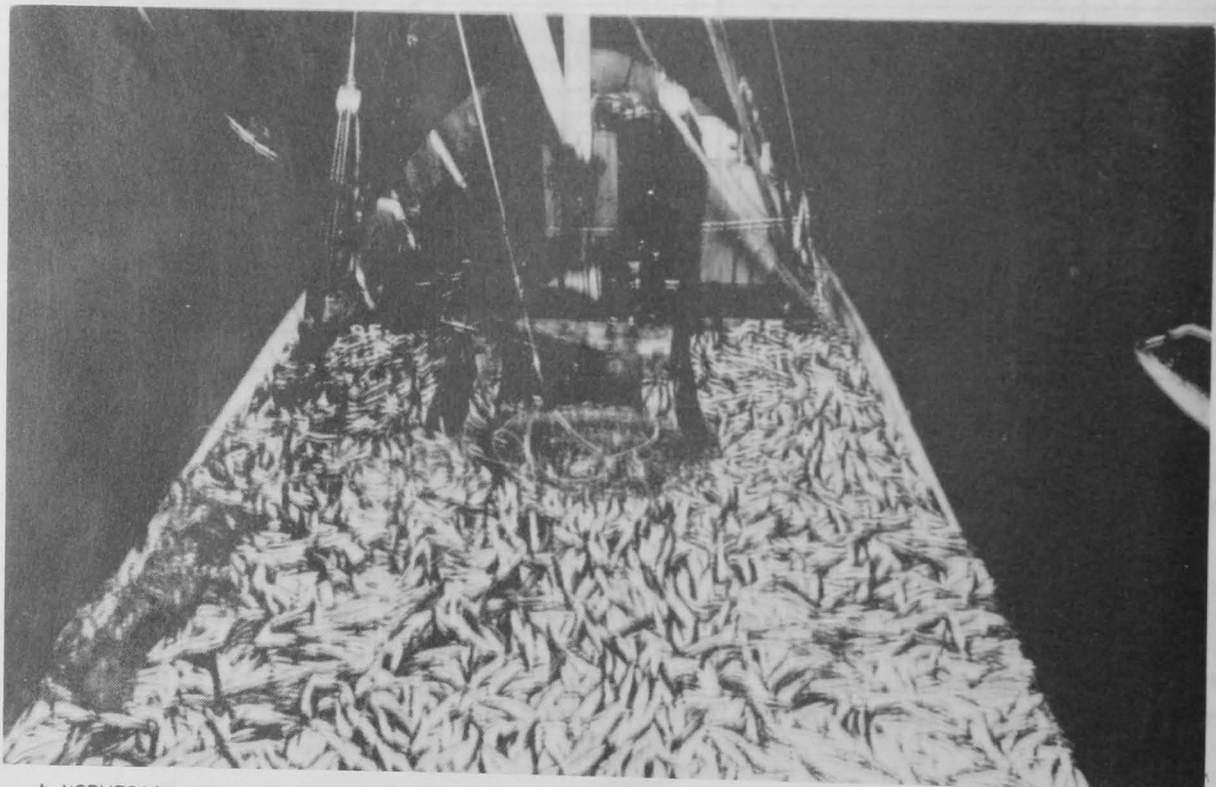
Expedition No.	Total Catch (All Species) lbs.	Yellowfin Exported to U.S. lbs.	Percent of Total Catch (All Species) %
1	8,115,896	3,895,630	48
2	5,577,922	1,673,376	30
3	589,654	0	0
4	1,310,518	26,210	2
5	4,375,349	1,662,633	38
6	1,159,564	81,169	7
7	9,229,284	0	0
8	7,726,200	772,620	10
9	376,400	0	0
Total ...	38,460,787	8,111,638	21

No other expeditions departed for the Trust Territory Pacific Islands after November 3, 1951, for the balance of 1951.



Norway

1951 FISHERIES PRODUCTION SETS NEW RECORD: The fisheries of Norway set a new production record in 1951 with a yield of 1,646,005 metric tons, according to preliminary figures in the December 27 issue of Fiskets Gang, a Norwegian Government fishery publication. The total is 25 percent or 328,194 tons greater than



A NORWEGIAN HERRING VESSEL BOUND FOR PORT WITH AS MUCH HERRING AS IT CAN CARRY.

in the former record year of 1948, and 367,337 tons larger than in 1950. The increase was due to a record catch of winter herring, larger catches of small and fat herring, and good catches of spawning cod.

The winter herring fishery produced a record 888,006 tons. The expanded purse-seine fishery for spawning cod off Lofoten caught 147,799,000 pounds (67,041 tons) of cod with 507 seines. Records were also set in the mackerel fishery with 40,036,000 pounds (18,160 tons) caught and in the new tuna fishery with a catch of 11,113,000 pounds (5,041 tons).

The record catch also set a new record for value to the fishermen. The total value was 474,822,000 kroner (US\$66,475,000), compared with 346,039,000 kroner (US\$48,445,000) in 1950. The average price for gutted spawning cod was 50.7 øre per kilo (3.2 US cents per pound) and for winter herring 15.14 kroner per hectoliter of 93 kilos (US\$22.80 per metric ton). The record catch resulted in a record financial return from fisheries exports.

It appears that the most important Norwegian fisheries are in a relatively good period. The resources of winter herring are such that they can form the basis for an equally large catch in 1952. The stock of spawning cod also is favorable. But the fat and small herring fisheries are variable. In the case of herring, the market conditions have a direct influence on the volume of the catch.

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FISH CANNING TRENDS: Norwegian autumn (1951) fishing of summer sild suitable for canning purposes met with little or no success and factories received only occasional deliveries from the fishing fleet, reports a January 2 American Embassy dispatch from Oslo.

The crab pack, also nearing completion towards the latter part of December 1951 was reported abnormally small.

Fish cannery are perturbed about the prospects of intensified British import regulations against canned fish and continued difficulties in obtaining tin plating and packing material.

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SARDINE PACK, 1951: A total of 450,000 cases of brisling were packed in Norway during 1951, according to preliminary estimates reported by the American consulates in Norway on November 23. This was somewhat less than the average yearly pack of 500,000 cases. On the other hand, 560,000 cases of sild sardines were canned as compared to a normal pack of some 500,000 cases.

FISH MEAL INDUSTRY EXPANDS: Norwegian herring meal factories are expected to reach a production capacity of between 300,000 to 350,000 hectoliters (27,000-31,500 metric tons) per 24-hour day. The herring-meal industry's consumption of herring has expanded considerably from year to year. In 1950, 6,714,000 hectoliters (604,260 tons) representing 82.26 per cent of the catch were used, as compared to 7,550,870 hectoliters (679,578 tons) or 79 percent of the catch in 1951. Warehouse capacity in this industry has also increased. In 1950 it was given as 3,424,000 hectoliters (308,160 tons), as compared to 4,302,000 hectoliters (387,180 tons) in 1951.

The herring meal stockpile in Norway, with the exception of a very small quantity in the Haugesund district, is reported to have been exhausted as of mid-November

1951. Up until October 1, 1951, the export of this item reached 104,515 metric tons.

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STICKWATER UTILIZATION METHOD DEVELOPED IN HERRING MEAL PRODUCTION: A method of utilizing all stickwater in the production of herring meal has been developed by the Norwegian Herring Oil and Herring Meal Industry's Research Institute, states a January 9 American consular report from Bergen. The technical problem of utilizing stickwater in the herring meal industry has now been solved, thereby increasing production by one-fifth without using more raw material.

The method consists of mixing concentrated stickwater (solubles) into the press cake, and then drying it (using a heating process for this operation). This method gives no technical difficulties, and the meal produced last summer, after four months' storage, is as fine in quality as the day it was stored. A special method of packing has also been tested, using impregnated thick paper sacks which keep out moisture. This has been tried because whole meal draws water more easily than the usual herring-meal types.

Several factories will use the new method this winter. It is estimated that, using the new method besides the three other methods which are in use for utilization of stickwater, approximately 10 percent of the total herring-meal production this winter will be whole meal.

Machinery for a factory with a capacity of approximately 5,000 hectoliters (463 metric tons) of herring per 24-hour day would need machinery valued at between 400,000 and 600,000 kroner (US\$55,900 and US\$84,000) for the new method. After all the factories (which now make whole meal) have gained sufficient experience through this winter's operations and provided the results are good, more factories will undoubtedly take up this production. But even if results are as good as hoped, several years will pass before all 70 factories in Norway will be able to fully utilize the stickwater, as it will be difficult to obtain a sufficient number of machines.

If all factories start to utilize stickwater using the method which the Research Institute has investigated, they will have possibilities of bringing to market three different first-class herring products: herring meal; fish solubles; and whole meal.

Norwegian factories for quite some time have desired to utilize stickwater, as they realized that rich nutritive materials were being thrown away with the stickwater and, therefore, attempts have been made throughout a long period to find methods of utilizing it. During the last winter season, approximately 150,000 metric tons of herring meal were produced at the 70 factories in Norway. It is estimated that one-fifth of the nutritive value of the herring used to produce the 150,000 tons of meal were thrown away with the stickwater; i.e., it would have been possible to produce 30,000 metric tons more herring meal from the same quantity of herring last winter if it had been possible to utilize the stickwater 100 percent.

Using usual winter herring, it is estimated that between 5.6 to 5.8 hectoliters (1,000 to 1,200 pounds) of herring is used to produce 220 pounds of herring meal. By using the new method, the amount of herring used to produce the same quantity of meal will be brought down to 4.5 to 4.6 hectoliters (920 to 940 pounds). It is also estimated that this meal is more nutritious. According to estimates, this meal contains more vitamins, but how well these vitamins keep under production of the meal is still being investigated. With respect to the price on this

whole meal, it may be stated that the Norwegian Price Directorate has fixed the price, stipulating an additional six kroner (\$0.84) for this whole meal per 100 kilos (220 pounds).

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SCENTED PEARLS FROM HERRING SCALES: Glistening pearls made from herring scales, which will develop an alluring scent in a month or two, have been invented in Norway, states the Norwegian Information Service in a January 24 news release. Impervious even to boiling lye, they sell for less than any other foreign make of artificial pearls, and are every bit as attractive. At the present time, available only in a sort of light ivory shade, the herring pearls will later be made in every conceivable color and scent.

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FROZEN FISH PUDDING--A NEW EXPORT PRODUCT: Five tons of quick-frozen fish pudding, a new export product of Norway, have been shipped to European markets from Honefoss, according to a January 24 release from the Norwegian Information Service. The next shipment is scheduled for export to the United States.



Pakistan

FISHERIES EXPANSION PLANNED: The rich fisheries of the Indian Ocean are only now beginning to be exploited, according to a December 1951 news release from the North American Regional Office of the Food and Agriculture Organization. The Government of Pakistan has taken the first steps toward larger catches and making fish available for the population, by drawing up plans for a new fish harbor at Karachi, with modern warehouses and ice plants to handle the catch.

The new harbor has been designed by two FAO experts from the Netherlands. The harbor is to be laid out on the east side of the present harbor entrance. The present harbor is situated inside the channel along which are wharves and moorings for merchant vessels, necessitating a journey of about five sea miles from the open sea which may take 3 to 4 hours each way. Since most fishing boats have only sail, they must often tack against ordinary winds, at the same time, avoiding merchant shipping, while the fish caught are unprotected from the tropical sun.

Work will commence on the new harbor early in 1952, and will include a model fishing village laid out on reclaimed land nearby. It will probably be completed in 1953-4.

Local fishermen will be aided not only by a better harbor, but by the mechanization of fishing craft which the Government will undertake. The FAO experts have recommended that Diesel-powered boats of about 33 gross metric tons should form the nucleus of the fleet. Even with present craft, large catches are made without difficulty, and it is certain that with modern methods and good port and handling facilities, a large supply of fresh fish can be obtained not only for the inhabitants of Karachi, but for those in the interior. Processed and dried fish will be made available over the whole of West Pakistan and may be exported to regions such as Afghanistan, where fish is at present unknown.

Thailand



FAMILY PREPARING FISH FOR DRYING AT NARATHIWAT, SOUTHERN REGION, THAILAND.

FISHERIES DEVELOPMENT NEEDED:

There is a strong demand for canned and dried fish in Thailand and neighboring countries. Present limited shallow-water fishing and a single Government-owned fish cannery supply only a part of the demand for these products.

A recent study indicates the need for the development of the following: (1) a deep-sea fishing fleet; (2) cold-storage and ice plants; (3) preservation (canning or drying) plants; (4) a shark-liver oil processing plant; and a non-edible fish waste processing plant for producing fertilizers.

Mother-of-pearl fisheries and processing could also be developed along the Indian Ocean coast, and the products exported or used locally, points out a November 29, 1951, American Embassy dispatch from Bangkok.



United Kingdom

SEAL OIL VENTURE MAY BE ABANDONED: The Colonial Development Corporation of the United Kingdom may have to abandon its seal oil venture in the Falkland Islands unless labor reinforcements are obtained by the beginning of this summer's hunting season, according to an article in the January 28 issue of Foreign Corps and Markets.

At present the labor force operating the processing factory at Fort Albemarle, established in July 1950, numbers 7 instead of the desired 24 and, although the sealing ships are fully manned, the hunting season, which is normally concluded about January 15, was discontinued in November 1951.

In 1950, the first year of operation, 177 tons of seal oil were produced. Production decreased to only 78 tons in 1951 instead of increasing to the 300-ton output estimated at the beginning of the season. Prices also have dropped. Instead of the £165 per long ton (\$412 per short ton) in 1950, the price of seal oil as of mid-January 1952 was quoted at £110-£120 (\$275-\$300). Last year's stocks of seal oil have yet to be disposed of, however, and even less satisfactory prices are expected.

