



Progress on Projects, April 1954

FEDERAL SPECIFICATIONS FOR FISHERY PRODUCTS: The proposed revision of the Federal Specification PP-S-311a, "Shrimp; Canned," was submitted for industry review. This draft, dated February 4, 1954, and prepared by the Fish and Wildlife Service in cooperation with the Quartermaster Corps Food and Container Institute has not been approved and is subject to modification. Industry review of this specification is being handled by the National Cannery Association and the National Fisheries Institute.

An Interim Federal Specification PP-F-00381c (GSA-FSS), "Fish; Fresh (Chilled) and Frozen" was issued by the General Services Administration. This Interim Federal Specification is based upon currently available technical information, but has not been approved for promulgation as a regular Federal Specification. It is subject to modification, and pending its promulgation as a regular Federal Specification, it is for optional use by all Federal agencies.

Proposed Amendment-1 to Federal Specification PP-O-956b, "Oysters, Raw, Shucked (Fresh and Frozen)," was submitted for industry review through the Oyster Institute of North America. The amendment was proposed primarily to reflect the new definitions and standards of identity for Pacific oysters (Federal Register, November 19, 1953) and to reconcile revised military requirements. Amendment-1 also has not been approved and is subject to modification.

A proposed cancellation of Federal Specification PP-F-401, "Fish: Salted or Smoked," has been submitted to the various Federal agencies for comment.
(Washington D. C.)

COMPOSITION OF FISH: The proximate composition of 16 chub (Leucichthys sp.) was determined. The fish were caught in Lake Michigan near Port Washington, Wisconsin, in August 1953. The results follow:

Characteristics	Unit	Maximum	Minimum	Average
Length of fish	Centimeters	27	23	25
Weight of edible meat	Grams	150	110	134
Moisture	Percent	80.3	73.7	77.2
Fat	Percent	10.5	3.3	7.6
Protein	Percent	17.4	12.8	15.1
Ash	Percent	1.13	0.78	0.96

(Seattle)

CANNING MAINE SARDINES: A new and cooperative project was initiated by the Service's Branch of Commercial Fisheries and The Maine Sardine Industry, an industry association. The purpose of the research study is to develop recommendations

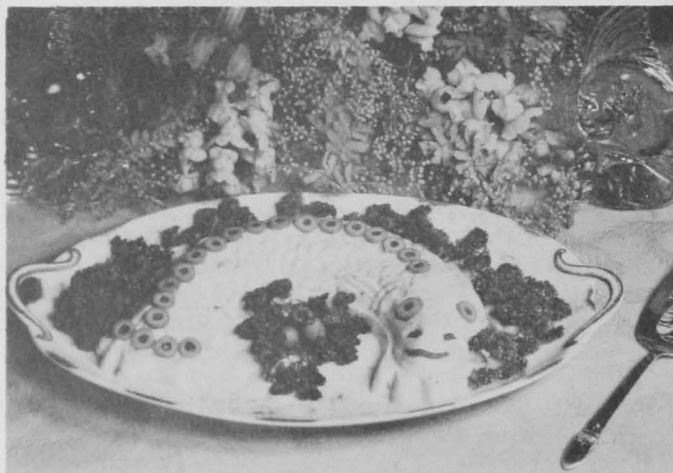
for the industry in order to promote production of uniform-quality standard products. A fish-canning technologist has been appointed to head the project from headquarters at Boothbay Harbor, Maine. The study will be carried out under the general supervision of the Boston Fishery Technological Laboratory.

(Boston)



CRAB SALADS MAKE WONDERFUL SUMMER MEALS

Hot summer days are salad days. Vary your summer menus and satisfy your hungry family at the same time by serving a molded crab salad.



A molded salad is an easy way to turn out a hearty and attractive meal with little fuss. Molding it in the shape of a fish, with eyes of sliced, stuffed olives, and arranging on a platter garnished with parsley, gives you a summer salad pretty as a picture.

Here's the recipe for a delicious and nutritious salad that can be made from fresh, frozen, or canned crab

meat now plentiful on the market according to the Fish and Wildlife Service.

MOLDED CRAB SALAD

1 pound crab meat	2 tablespoons chopped stuffed olives
1 teaspoon gelatin	2 tablespoons lemon juice
1/4 cup cold water	1/2 cup mayonnaise or salad dressing
1/2 cup boiling water	1/4 cup catsup
1/2 cup chopped celery	1/4 teaspoon salt
2 tablespoons chopped sweet pickle	

Remove any shell or cartilage from the crab meat. Soften gelatin in cold water for 5 minutes. Add boiling water and stir until dissolved. Add remaining ingredients. Place in a mold; chill until firm. Unmold on salad greens. Serves 6.

A Fish and Wildlife Service tested recipe. This is one in the series of recipes using fishery products tested and developed in the Service's test kitchens.