

(33 percent) were dead, of which 15 (26 percent) were broken; and in lane 3, dragged 3 times, 11 (19 percent) were dead, of which 7 (12 percent) were broken. It can be concluded that limited dragging caused negligible mortality, but a threefold increase in dragging caused nearly a fivefold increase in mortality. Deaths (31) caused by dragging, however, represented only 53 percent of the total (58) and were not significantly high (fig. 7). The 1964 spatfall was improved in the dragged lanes.

Once harrowing to remove fouling organisms from old oysters and shell would be an inexpensive way to prepare ground for spatfall, shell samples were taken from each lane after the 1965 setting season to determine setting according to the amount of dragging. The control-lane shell had the lowest count (0.6 spat per shell). Lane 2 (dragged 10 times) and lane 3 (dragged 3 times) had spat counts of 3.1 and 3.2 spat per shell, respectively, about 5 times greater than the spatfall on control-lane shell. Lane 1 (dragged only once) had 1.7 spat per shell—nearly 3 times greater than the spatfall in the control lane (fig. 9). These records indicate that dragging on once improved setting of Pacific oysters on old shell and dragging them 3 times greatly improved spatfall, but that dragging them more than 3 times did not further improve spatfall.

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JIFFY FILLETS

- 2 pounds rockfish fillets or other fish fillets, fresh or frozen
- $\frac{1}{4}$ cup melted fat or oil
- 2 tablespoons lemon juice
- 1 teaspoon salt
- Dash white pepper
- Paprika

Thaw frozen fillets. Cut into serving-portions. Combine fat, lemon juice, and pepper. Place fish, skin side up, in well-greased broiler pan and brush with fat. Sprinkle with paprika. Broil about 4 inches from source of heat for 4 to 5 minutes. Turn carefully and brush with remaining fat. Sprinkle with paprika. Broil 5 minutes longer or until fish flakes easily when tested with a fork. Serves 6.



This recipe developed by home economists of the Bureau of Commercial Fisheries is in a 19-page, full-color, cookery booklet (*Top O' the Mornin' with Fish and Shellfish*, Kitchen Series No. 15) recently released by the Bureau of Commercial Fisheries, Department of the Interior. For 25 cents you can buy a copy from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C. 20402.