

Kamaboko and Salm-on

● Kamaboko, if it is familiar at all to many Americans, is known as that greyish-white Japanese delicacy, prettily tinted red or green on the top and sides, that looks as if it should taste sweet but doesn't. It has a mildly salty, fishy tang to it, and this comes as a not always agreeable surprise, much as if a piece of cheese were masquerading as a chocolate bar. But, our three lead articles point out, there are many forms of kamaboko. A type I particularly like is that which is deep-fried. This not only tastes very good, but it *looks* right—a pleasant, crusty brown.

Kamaboko, of course, is a staple of the Japanese diet. As our authors demonstrate, the making of it is a big business in Japan and one that may offer opportunities to the U.S. fishing industry to earn a good many yen.

● One of the peskiest words in the fisheries literature is "salmon." To editors it appears that in any given scientific paper on salmon, at least 15 percent of the lines of type will end with the first syllable of the word. And there lies the trouble. According to the dictionaries, the correct division of the word is after the "m"—that is, salm-on. But almost any well-trained typist or typesetter (and most unwary editors) will divide it after the "l", following the established principles of English word division. Very frustrating for all concerned. After marking ten or twenty such incorrect divisions in proof recently, I got to wondering why the division should fall this way, particularly when Salmonidae, the family of fishes to which the salmons belong, is, again according to the dictionary, divided after the "l": Sal-monidae. It all seems rather arbitrary. But Rae Mitsuoka, an editor at the NMFS Northwest Fisheries Center, came up with what seems a reasonable suggestion: the "l" being

silent in "salmon," the word is divided at the end of the first pronounced syllable. The "l" in Salmonidae, on the other hand, is pronounced, and hence the exasperatingly variant word division.

Looking through the "salm-" entries in the dictionary, I discovered something else I didn't know. Salmonella, another word fairly common in fisheries literature, has nothing at all to do with either salm-on or Salmonidae. It owes its name to Daniel E. Salmon, an American veterinarian. It is divided after the "l."

● The Norway Trade News carried an item recently that fresh tuna are being flown from Norway to Japan. There they are used for sashimi. There were three Japanese inspectors in Norway last summer supervising the packing and dispatch of the fish. No prices were given.

● Recently I read a manuscript for a forthcoming number of the *Fishery Bulletin* which dealt with a computer simulation of the Bristol Bay salmon fishery. To someone like me, who has trouble keeping a checkbook straight, the paper was rather overwhelmingly mathematical. But one number sticks in the mind. The author points out that—in his model—the manager has a choice of three distinct strategies available each day that the fishery is open. The author points out that there are thus 3^m separate courses of action that may be pursued in a fishing season m days long. If the season lasts 20 days, the number of allowable strategies is 3^{20} . "This," he says, "is a number not to be taken lightly." Nor is it: 3^{20} is approximately one billion. One interesting thing about these computer studies—and they are very useful, indeed—is that they are giving us better measures of the capacities of the human mind. A billion decisions

in 20 days: perhaps we are cleverer than we know.

● Although my name appears in perhaps overbold type on the inside front cover as the editor of *Marine Fisheries Review*, it would be presumptuous to say that I alone determine the content of the publication. That to some extent is decided by the authors of the individual papers, who are under no pressure to submit them for publication here, and to perhaps to an even greater degree by certain officials of the National Marine Fisheries Service whose duties include the reviewing of all manuscripts produced by our people. These include our Associate and Assistant Directors, Center Directors, and some others. They are required to decide whether manuscript is factually accurate and worth publishing. They exercise this prerogative, I think, responsibly. As for papers submitted by persons other than members of the NMFS staff, they are given what is known in science as "peer review." Each such manuscript is sent to a competent authority and it is he who decides whether the paper is worthy of publication. There is thus an "invisible" editorial board working to make *Marine Fisheries Review* as accurate and responsible as is possible.

● One of our NMFS publications this month should have wide appeal. This is Fishery Facts-5, an NMFS Extension Publication, "Sportsman's Guide to Handling, Smoking, and Preserving Coho Salmon," by Shearon Dudley, J. T. Graikoski, H. L. Seagran, and Paul M. Earl. With the successful introduction of coho into the Great Lakes and more recently New England (see the October number of MFR), this publication should be of uncommon interest to sportsmen in the Pacific Northwest, the Midwest, and the Northeast. The publication has step-by-step illustrations of the processes involved in preparing coho salmon for the table.

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