

RECENT FISHERY PUBLICATIONS

Listed below are informational publications which recently have been processed by the Division of Commercial Fisheries. FL publications are available, free of charge, from the Fish and Wildlife Service, Merchandise Mart, Chicago 54, Ill. Other listed publications may be obtained, also free of charge, from the Division of Commercial Fisheries, Fish and Wildlife Service, Washington 25, D. C.

Number	Title
CFS-280	- New Bedford Landings by Gear and Area - 1945
CFS-281	- Frozen Fish Report, August 1946
CFS-283	- Current Fishery Trade, April
CFS-284	- Vitamin A Report, May 1946
CFS-285	- Landings at Certain New England Ports, May 1946
CFS-286	- Fish Meal and Oil, June 1946
FL-36 (Revised)	- The Food Value of Fish and Shellfish
FL-192	- Gloucester--Three Centuries a Fishing Port

Reprints (Features) from Commercial Fisheries Review, August 1946.

- Sep. No. 145 - The Content of Certain Amino Acids in Seafoods
- Sep. No. 146 - Nutritive Value of the Protein of Swellfish
- Sep. No. 147 - Agar Weed, a Fishery Resource

Designations for fishery publications are interpreted as follows:

CFS - Current fishery statistics of the United States and Alaska.

SL - Statistical lists, consisting of lists of dealers of fishery products and manufacturers of byproducts.

FL - Fishery leaflets.

MDL - Market development lists of frozen food locker plants and locker associations.



NEW ENGLAND'S FISHERIES

Conservation of the rich natural resources of the sea is a job for the consuming public as well as for State and Federal governments. Each of the millions of people who buy and eat fish can play an active part in conservation by utilizing a greater variety of seafoods. In New England, the specific job is to spread consumption more uniformly over the nearly 80 species of fish and shellfish that are brought into local ports each year. Production records of the fishing industry show a serious lack of balance--overexploitation of a few species on one hand, wasteful underexploitation of many species on the other. Although 600,000,000 pounds of seafood are caught by New England fishermen each year, 85 percent of this poundage consists of only 10 species, while the remaining 70 species are landed in quantities so limited that they make up only 15 percent of the total catch.

There are two reasons for this state of affairs. First, of course, is the obvious fact that some species are more abundant or more easily caught than others. Second, and more important because remediable, is the lack of demand for the neglected 70, caused by the fact that the public is unfamiliar with them and hesitates to try new species it knows nothing about. The 10 seafoods the New Englander eats so extensively are, for the most part, the best-known species--fishes by tradition as characteristic of New England as baked beans or boiled dinners. Haddock and cod, mackerel and herring, lobsters and clams--these are the natural choices of the New Englander when he goes to his seafood market to buy fish for dinner. The only newcomers that have, in recent years, given strong competition to these aristocrats of the fish world are rosefish and flounders.



--Conservation Bulletin No. 33