

OTHER FISHERY NOTES

Into the Freezer—and Out

During the 1930's, the refrigerated locker plant made rapid progress and helped the public to realize the value and economy of freezing and storing small quantities of food. A natural outgrowth of the locker plant was the home freezer. Today there are a variety of these units available, each designed to meet certain specific needs. Into the Freezer--and Out, by Donald K. Tressler, Clifford F. Evers, and Lucy Long (Reinhold Publishing Co.), has been written primarily for those interested in home freezing. However, it is of equal value to the locker plant operator. The authors discuss such topics as the choice of a unit to meet each family's individual needs, use and care of the equipment, savings resulting from freezing, managing the freezer space, and suggested freezer budgets. The authors also discuss the relationship between the owner of a home freezer and the local locker plant operator and describe the services that he can offer. A chapter is devoted to the freezing of cooked foods.



The greater part of this 223-page book is devoted to simple and complete step-by-step instructions for the selection, preparation, freezing, storage, and thawing of fish, meats, poultry, fruits, and vegetables. In the sections dealing with fish and shellfish, the written directions for preparing and skinning fillets and steaks and for their packaging are illustrated with excellent photographs and diagrams that make these operations simple even for persons unaccustomed to handling fishery products. Directions are given for brining, glazing, and thawing the various species.

The authors of this book are well known to the fishery industry as authorities on frozen foods. The material presented does for the locker operator and home freezer what Tressler and Evers' earlier technical publication, The Freezing Preservation of Foods, did for the large, commercial freezer.



Purchases of Fish by Department of Agriculture

July 1946 purchases of fishery products by the U.S. Department of Agriculture totaled \$132,262, a decline of \$667,113 compared with June. Purchases for the period January 1 to July 31 amounted to \$4,915,429.

Purchases of Fishery Products by USDA

Commodity	Unit	July 1946		January-July 1946	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
		Dollars		Dollars	
FISH					
Fish, ground, canned	Cases	-	-	229,000	794,400
Herring,	"	1,359	8,308	6,092	37,242
Mackerel,	"	16,499	123,954	36,928	342,080
Pilchards,	"	-	-	171,207	638,856
Salmon,	"	-	-	277,034	3,029,414
Sardines,	"	-	-	15,929	73,437
Total	"	17,858	132,262	736,190	4,915,429

Wholesale and Retail Prices

Wholesale and retail prices for all foods showed small increases from mid-May to mid-June, according to reports from the Bureau of Labor Statistics, Department of Labor. Average retail prices of fresh and canned and fresh and frozen fish rose 0.6 and 1.0 percent, respectively, during the period and showed increases of 1.9 percent compared with prices on June 12, 1945. Pink and red salmon prices declined 0.6 and 0.9 percent, respectively, from mid-May to mid-June.

Wholesale and Retail Prices

Item	Unit	Percentage change from--		
		June 15, 1946	May 18, 1946	June 16, 1945
<u>Wholesale: (1926 = 100)</u>				
All commodities	Index No.	111.8	+0.8	+5.5
Foods	do	111.8	+0.3	+3.8
		<u>June 1946</u>	<u>May 1946</u>	<u>June 1945</u>
Fish:				
Canned salmon, Seattle:				
Pink, No. 1, Tall	\$ per doz. cans	1.970	0	0
Red, No. 1, Tall	do	3.694	0	0
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	13.50	0	0
Herring, pickled, N. Y.	¢ per pound	12.00	0	0
Salmon, Alaska, smoked, N. Y.	do	35.00	0	0
<u>Retail: (1935-39 = 100)</u>				
All foods	Index No.	145.6	+2.1	+3.2
Fish:				
Fresh and canned	do	219.7	+0.6	+1.9
Fresh and frozen	¢ per pound	36.7	+1.0	+1.9
Canned salmon:				
Pink	¢ per pound can	24.5	-0.6	-0.8
Red	do	43.1	-0.9	+6.9

