



COMMERCIAL FISHERIES REVIEW



A REVIEW OF DEVELOPMENTS AND NEWS OF THE FISHERY INDUSTRIES
PREPARED IN THE DIVISION OF COMMERCIAL FISHERIES

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Cover: Gloucester, founded 3 years after the Pilgrims landed, is one of the three leading fishing ports in the United States and is the home of the rosefish fleet, which produced 60 percent of the port's total landings (218,000,000 pounds) in 1946.

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