# FEDERAL LEGISLATION, DECISIONS, ORDERS, ETC.

## Civilian Production Administration

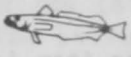
TINPLATE: Because the work stoppages at steel plants have caused a shortage in supplies of tin mill products, first preference must be given by tinplate producers to orders for the production of cans and closures for food packing, the Civilian Production Administration announced on February 7.

This special preference will be confined to tinplate requirements to make cans for packing perishable or seasonal food products, drugs, medicals, biologicals, or products to be delivered to certain Government agencies, as well as for closures. Closures were defined as sealing or covering devices affixed to a glass container.

This action, effected by the issuance, on February 7, of Directions 9 to Orders M-21 and M-81, respectively, was foreshadowed in recent statements of Civilian Production Administration officials to the industry advisory committees of the canning industry and the tinplate producers.

Under Direction 9 to Order M-21, producers of tin mill products were required to schedule maximum production of tin mill products suitable for making cans or closures for packing of food products. This direction, therefore, will concentrate tin mill production on tinplate, while the production of other tin mill products; that is, terneplate and blackplate, will be subordinated.

Direction 9 to the container Order M-81, virtually paralleled provisions in Direction 9 of M-21 and provided that until February 17, 1946, can manufacturers could continue to use the tinplate not suitable for the products mentioned above for other food products.



## Office of Price Administration

WHITE SEA BASS: Amdt. 16 to MPR. 579--Certain Species of Fresh and Frozen Fish and Seafood--effective February 6, increased processors' maximum prices for frozen dressed white sea bass $3\frac{3}{4}$ cents a pound--from the former 20 cents to $23\frac{3}{4}$ cents--the Office of Price Administration announced on February 1, 1946.

The action also established a processors' ceiling price of 41 cents a pound for skin-on frozen white sea bass fillets, and $47\frac{1}{2}$ cents a pound for skinless frozen fillets of this species. These prices replaced the old processors' ceiling of 38 cents a pound for all frozen white sea bass fillets.

The processors' increases will be passed on at other levels of distribution and will result in an increase of about four cents a pound for the frozen dressed fish at retail.

The new prices for frozen white sea bass followed a recent adjustment made in fishermen's ceiling prices for the fresh fish (Order G-6 under Maximum Price Regulation 579, issued by the San Francisco Regional OPA Office on October 26, 1945).

The amendment also established dollar-and-cent processors' and distributors' ceiling prices for the first time for frozen round, drawn and steaked white sea bass, and for the dressed fish from which the collar bone had been romoved.

NUTRITIVE VALUE OF FISH AND SHELLFISH: Fish are good natural sources of calcium, phosphorus, iron, and copper and provide protein of unexcelled quality. Some species also furnish vitamins in appreciable quantities and sea fish are rich in iodine.

Fish are an important source of proteins, a type of food which must be included in the diet to provide the elements needed to grow and repair worn-out body tissues. Some proteins are complete in that they supply all of the elements needed; others are incomplete and must be supplemented with other protein foods if the body is to remain in normal health. Fish proteins, like those in beef, pork, and other meats, are complete in themselves and proteins of this type should supply about one-third of the daily protein requirement.

Fish are an excellent source of most of the minerals which the body needs to develop properly and perform its functions. Calcium and phosphorus (without which proper development of bones and teeth is impossible) occur in fish fillets in about the same quantities as in beef round. Marine fishes are especially rich sources of iodine, containing 50 to 200 times as much of this essential element as any other food. Oysters, shrimp, and crabmeat, compared with milk, provide half as much calcium, five times as much magnesium, and slightly more phosphorus. Iron and copper, which build up the hemoglobin content of the blood and prevent or remedy nutritional anemia, are easily obtained by eating most fish. Oysters and shrimp are the best known sources of these two minerals.

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