

RECENT FISHERY PUBLICATIONS

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

Number	Title
CFS-253	- Vitamin A Report, December 1945
CFS-255	- Current Fishery Trade, December 1945
CFS-256	- Fish Meal and Oil, January 1946
CFS-258	- Fish Meal and Oil, February 1946
CFS-259	- Current Fishery Trade, Annual Summary
CFS-260	- Canned Oysters, 1945
CFS-261	- Frozen Fish Report, April 1946
FL-106 (Revised)	- How to Cook Fish
FL-173	- Agar and Other Seaweed Gums: A Summary of Data on Chemical and Physical Properties
FL-180	- Home Canning of Fish
FL-184	- The Chesapeake Bay Soft Crab Industry
MDL-3 (Revised)	- Tennessee Frozen Food Locker Plants
MDL-27 (Revised)	- Louisiana Frozen Food Locker Plants

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.



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HOME CANNING OF FISHERY PRODUCTS

To prevent waste in the utilization of perishable food crops is important at any time, but it is absolutely essential to do so when the conservation of food is vital to the national welfare. Unless such precaution is taken, our natural resources may become dangerously depleted.

Since ancient times, foods have been preserved by various methods, such as drying, salting, and smoking, but it was not until early in the nineteenth century that canning was developed. Although canning principles are fundamentally the same for all foods, the methods and equipment employed must be suited to each type if a safe and satisfactory pack is to be obtained. Conservation Bulletin No. 28, Home Canning of Fishery Products, issued by the Fish and Wildlife Service, presents detailed information on the home canning of typical fishery products in order to assist homemakers to can these wholesome and nutritious foods safely and economically. This publication is for sale by the Superintendent of Documents, Government Printing Office, Washington 25, D. C.



Although canning originally was developed as a commercial method, it has been widely adopted by homemakers because, with due regard to the fundamental principles of canning, satisfactory packs of most foodstuffs can be economically put up. For the benefit of the ever-increasing number of homemakers who find it advantageous to can seafoods, the Fish and Wildlife Service conducted a series of canning experiments with typical fishery products. The basic information developed as to canning procedure, equipment requirements, as well as recommended canning methods for a variety of seafood, is presented in this bulletin for the guidance of all who desire to can seafoods.