

CANNED AND CURED FISH

Shrimp

SHRIMP PACK: The canned shrimp production fell to 30 standard cases between February 25 and March 16, according to reports to the U. S. Food and Drug Administration from plants covered by its Seafood Inspection Service.

During the period July 1, 1945 through March 16, 1946, a total of 28 plants canned 124,265 standard cases of shrimp, compared with 39 plants and 409,058 standard cases for the corresponding period in the 1944-45 season.

The marked decline in canned production during March was largely in keeping with the normal seasonal trend.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

M O N T H		S E A S O N		4-yr.-average July 1-Mar.18	
1946 Feb.25-Mar.16	1945-46 Feb.3-23	1945 Feb.25-Mar.17	1945-46 July 1-Mar.16		1944-45 July 1-Mar.17
30	2,108	1,342	124,265	409,058	368,233

* All figures on basis of new standard case--48 No. 1 cans with 7 oz. per can in the wet pack and 6½ oz. per can in the dry pack.



Tuna

TUNA AND MACKEREL PACK: The pack of tuna by California canners during March amounted to 164,978 standard cases, an increase of 5 percent over the February

California Pack of Tuna and Mackerel--Standard Cases*

Item	March 1946	February 1946	March 1945	Three mos. ending with March--	
	Cases	Cases	Cases	1946 Cases	1945 Cases
Tuna:					
Albacore	25	-	-	25	1,448
Bonito	852	1,676	29	3,853	1,519
Bluefin	8,356	18,422	14,904	35,707	20,358
Striped	8,274	11,321	4,475	28,475	24,286
Yellowfin	121,342	84,793	58,790	335,885	173,383
Yellowtail	2,960	15,800	69	19,274	651
Flakes	23,169	24,593	35,756	68,521	66,429
Total	164,978	156,605	114,023	491,740	288,074
Mackerel	2,555	13,226	70	50,830	58,908

*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

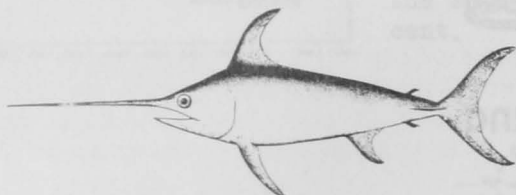
pack and 45 percent over that of March 1945, according to information released by the California Division of Fish and Game. Yellowfin tuna accounted for 74 percent of the March production. The total pack for the first three months of the current year was 491,740 standard cases, 71 percent above that of the corresponding period in 1945.

The March mackerel pack totaled 2,555 standard cases, as compared with 13,226 standard cases in February and 70 standard cases in March 1945. The three-month total, 50,830 standard cases, was 14 percent below that of the previous year.



SWORDFISH

The swordfish ranks high among the "quality fish" of New England. Thick steaks entirely free from small bones are cut from this large fish. They are excellent when broiled, and planked swordfish is a special delicacy. The flesh is somewhat like that of halibut in consistency, but is more oily and has a rich, indescribable flavor that is different from that of any other product of the sea.



The vitamin content of swordfish-liver oil is exceptionally high. This oil has been found by chemists of the Fish and Wildlife Service to be "100 times more potent in vitamin A than the U.S.P. reference sample of cod-liver oil of 3,000 U.S.P. units per gram, and 500 times more potent than the minimum U.S.P. requirement for cod-liver oil." It is interesting to compare this product and certain foods that we ordinarily regard as good sources of vitamins A and D. For example, the vitamin A content of swordfish-liver oil is 25,000 times as high as that of butter or eggs.