SECTIONAL REVIEWS

Middle Atlantic

NEW YORK: The shad catch during April was extremely low and especially disappointing to the pound net operators, who had expected a favorable catch, according to the Service's Fishery Marketing Specialist making the commercial fishery survey in New York. The very cold waters prevailing in the vicinity of Long Island are considered to have limited the number of shad in these waters. Clam beds appear to be fairly well stocked, and there are over a thousand more clam diggers working this year than there were in 1945. The prospects for a good production of soft-shell clams this season are poor due to the failure of propagation, while the surf clam industry continues to expand.

NEW JERSEY: In general, landings of the net fisheries were a little below normal during April, according to the Service's Fishery Marketing Specialist making the commercial fishery survey in New Jersey.

Shad catches have been below normal this spring, but fishermen anticipated larger catches with the rise of the water level in the State.

The early appearance of large numbers of menhaden in Northern New Jersey waters was accompanied by the disappearance of the few shad that had entered these waters and become available to pound netters.

Lobsters were reported particularly scarce during the month.



FISH LOAF (6 servings)

2 cups flaked fish.
1 tablespoon lemon juice.
2 cup butter or other fat.
3 cup flour.
1 cup milk.

cup bread crumbs.

cup finely chopped celery.

tablespoon chopped parsley.

3/4 teaspoon salt.

Drain the fish flakes and add the lemon juice. Melt the butter, stir in the flour and then the milk, and cook until the mixture is smooth and thick. Allow to cool and then add the fish flakes, celery, bread crumbs, parsley, and salt, and mix until well blended. Mold into a loaf with the hands and place on oiled paper on a rack in an open roasting pan. Bake for about 45 minutes in a moderate oven (350° F.).

-- Fishery Leaflet 106.