

CANNED AND CURED FISH

Shrimp

SHRIMP PACK: With the suspension of ceiling prices on shrimp, effective May 20, 9 of 28 canning plants resumed operations. Accordingly, the end of June saw 34,849 standard cases produced for the period May 26-June 29, bringing the season's total to 161,976 standard cases, according to reports to the Food and Drug Administration from plants served by its Seafood Inspection Service. This was 248,109 standard cases below the 1944-45 figure to June 30.

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		3-yr. average July 1-June 30
1 9 4 6 May 26-June 29	1 9 4 6 Mar 17-May 25	1 9 4 5 May 27-June 30	1945-46 July 1-June 29	1944-45 July 1-June 30	
34,849	2,862	8	161,976	410,085	459,666

*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 and Mackerel

TUNA AND MACKEREL PACK: The production of canned tuna by California packers during May totaled 429,964 standard cases, according to the California Division of Fish and Game. This was 34 percent greater than the pack for April and 14 percent higher than May 1945.

California Pack of Tuna and Mackerel--Standard Cases*

Item	May	April	May	Five mos. ending with May--	
	1946	1946	1945	1946	1945
	Cases	Cases	Cases	Cases	Cases
Tuna:					
Albacore	-	-	-	25	1,448
Bonito	240	157	97	4,250	1,621
Bluefin	28,231	6,676	30,259	70,614	61,203
Striped	39,805	35,637	25,069	103,917	63,821
Yellowfin	273,643	203,219	177,407	812,747	453,848
Yellowtail	2,667	1,274	8	23,215	693
Flakes	85,378	73,818	143,706	227,717	272,977
Tonno style	-	-	1,630	-	1,630
Total	429,964	320,781	378,176	1,242,485	857,241
Mackerel	2,654	229	534	53,713	61,024

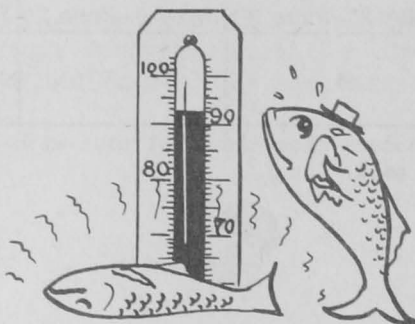
*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

Yellowfin tuna accounted for 64 percent of the May production. The total pack during the first 5 months of 1946 amounted to 1,242,485 cases, exceeding that for the corresponding period in 1945 by 45 percent.

The pack of mackerel during May was 2,654 standard cases as compared with 229 cases in April and 534 cases in May 1945. The 5-month pack of 53,713 cases was 12 percent below the pack for the corresponding months in 1945.



FISH DON'T LIKE HOT WEATHER !



Liberal icing of fresh fish shipments becomes more important as the weather grows warmer. Fish shippers lose money every year on inadequately iced consignments. Receivers also are penalized when shipments arrive out of condition. Sometimes recovery from transportation agencies is possible, but this rarely makes up for the failure of supplies that were counted on for a specific time and purpose. Many times, moreover, claims are not made, because of the bother, and any loss is written off.

However, the major losses are probably not in fish that are spoiled in transit, but in the reduced quality of fish that arrive in salable condition. Fish that have not received due care may have lost the delicacy of flavor that gives them appeal. Their sale to discriminating customers may injure trade.

Now is the time for fish dealers to check over their operations and see that their icing practices are as nearly perfect as they can make them. At the same time, they should check with all transportation agencies with which they deal, to see that re-icing is properly and promptly done. If rail and truck lines are put on notice, they are more likely to take pains. They too, can check their operations, see that each employee is notified, and if necessary instructed, so that he can handle fish shipments properly. Checking with receivers, too, may help to locate points where the care of fish shipments isn't up to requirements.