

TECHNOLOGICAL RESEARCH IN SERVICE LABORATORIES

SEPTEMBER 1947

Ketchikan, Alaska

Three recipes for the use of starry flounder were developed and tested by the staff taste panel. Starry flounder fillets were frozen and stored to determine their storage characteristics.

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The final testing of salmon cannery trimmings packed in 1946 was completed.

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Whole salmon waste was stored for oil extraction experiments and possible cooperative study with the Experimental Fur Farm at Petersburg.

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Spreads from frozen salmon livers were prepared and placed on test.

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Freezing salmon hearts causes them to collapse and become unfit for canning whole.

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A report on cleaning and preparing sea shells for novelty work was prepared and additions made to a paper on Alaska shrimp traps.

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Further studies were made to determine probable toxicity of clams from different areas. Experimental results indicate that, when present, most of the toxin is fairly evenly distributed throughout the necks of the clams and that the toxin may be scattered throughout the entire clam during steaming prior to shucking.



Boston, Mass.

The manuscript entitled "The Assembly of Various Types of Fishing Nets - I. Iceland Otter Trawls" was completed. Plans were laid to begin collecting material for Part II of "Methods of Net Mending--New England."^{1/}

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^{1/}Part I appeared in the March 1947 issue of Commercial Fisheries Review, pp. 1-17.



A canvass of producers of canned fishery products was made in connection with the procurement of canned fish items for relief feeding purposes in Europe.

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An address entitled "Fish Sanitation" was delivered at the Massachusetts Public Health Conference at Amherst.

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Plans for a survey of clam beds were discussed with the State of Maine.

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Manuscripts on the "Bacterial Population of Brining Tanks in Fish Filleting Plants" and "Fish Handling Practices in New England" were submitted for review and publication.



College Park, Md.

Canned sandwich spreads to be utilized in the school lunch program were prepared from Atlantic mackerel, striped bass, shad, chum salmon, and puffers.

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Preliminary studies made with frozen eastern crab meat covered with weak brine indicate that toughening or discoloring of the meat was prevented during one month of freezer storage.

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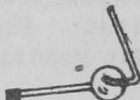
Six recipes were prepared and tested for inclusion in a cookery bulletin on rosefish.

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Microscopic agglutination tests on serums from crab meat pickers were completed.

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The arsenic content of some fish killed by the "red tide" was found to be within hitherto reported normal limits for the vertebrate marine species, or less than three parts per million. The small fish appeared to have the lowest arsenic content. There were no indications that death was in any way due to presence of arsenic.



Seattle, Wash.

A collaborative assay is being conducted in connection with the establishment of a new vitamin A standard to be discussed at the annual meeting of the American Oil Chemists' Society.

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Methods of sampling seal oil from the Pribilofs were studied.

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Recipes using fresh and canned salmon were developed and tested and aid given the State Extension Service in connection with its forthcoming fish cookery leaflet.

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Large quantities of dried and extracted salmon waste products were prepared for use by other collaborating agencies in the salmon waste utilization project.

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The initial examination of salmon packed with added oil has revealed no undesirable changes.

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Some riboflavin assays have been completed and a report on nutrition in hatchery fish begun.

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New refrigeration facilities are now available, although storage temperatures cannot be held exactly constant until the final controls are installed.

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Almost 21,000 people have seen the 35 mm. print of "Filleting and Packaging Fish."

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Continued activities were required in connection with the Pacific Explorer, particularly a suggested future program, and preparation of expedition data.

