OTHER FISHERY NOTES

Additions to the Fleet of U.S. Fishing Vessels

A total of 131 vessels of 5 net tons and over received their first documents as fishing craft during October 1947, compared with 98 in the same month the previous year. The State of California led with 25 vessels documented during the month, followed by Louisiana with 18 vessels, and Florida with 14 vessels, according to information released by the Bureau of Customs, Treasury Department.

During the first 10 months of 1947, a total of 1,156 vessels received their first documents as fishing craft, compared with 930 for the same period the previous year. It is estimated that about 1,300 vessels will receive their first documents as fishing vessels during 1947. This will bring the total for the past three years to about 3,100. The number of fishing craft of 5 net tons and over engaged in the capture of fishery products in 1940 totaled 5,562.

Vessels Obtaining Their First Documents as Fishing Craft

Section	October		Ten mos. ending with October		Twelve Months
	1947	1946	1947	1946	1946
	Number	Number	Number	Number	Number
New England	4	12	69	65	86
Middle Atlantic	7	6	62	58	74
Chesapeake Bay	7	7	84	57	71
South Atlantic and Gulf	58	39	421	299	351
Pacific Coast	39	22	383	340	375
Great Lakes	6	5	69	64	76
Alaska	8	4	36	23	19
Hawaii	2	3	20	11	17
Unknown	-	-	12	13	16
Total	131	98	1,156	930	1,085

Note: Vessels documented by the Bureau of the Customs are craft of 5 net tons and over.

Fish Dictionary

The Association for Research in Food Industries which represents an Organization and Cooperation Center for food research intends, in cooperation with the manager of the Experimental Fishing Institute in Hamry near Hlinsko, to elaborate and publish a special dictionary dealing with terms used in fisheries of various countries, according to the U. S. Embassy in Prague, Czechoslovakia. This dictionary is to include all expressions in literary language, and the local and commercial names of fish used in most European languages.

Import Quota Filled

The Bureau of Customs, U. S. Treasury Department, announced on November 13, that based on preliminary figures showing the imports, for consumption, of commodities within quota limitations, provided for under trade agreements, the quota of 23,906,423 pounds set for: fish, fresh or frozen, fillets, etc., cod, haddock, hake, pollock, cusk, and rosefish; is filled. All fish imported under that category in excess of the quota is dutiable at the rate of 2½ cents per pound.

Potency of Fish Liver Oils in Japan

The following table appeared in Report No. 109 of the Natural Resources Section of General Headquarters, Supreme Commander for the Allied Powers:

Vitamin A and D Potency of Liver Oils from Main Species of Fish in Japan

Species	Vitamin A Potency (USPU)			Vit. D Potency (Int. Units)		(Rat Test)[a]
	Minimum	Maximum	Average	Minimum	Maximum	Average
Jewfish	319,000	1,393,300	388,000	ND	ND	ND
Bluefin tuna	32,900	429,900	100,000	ND	ND	60,000
Menuke (Rockfish)	39,000	440,000	88,000	ND	ND	ND
Swordfish	52,000	178,000	88,000	ND	ND	ND
Meji tuna	33,900	51,400	33,000	ND	ND	ND
Mebachi (Big eye tuna)	59,200	88,300	44,000	ND	ND	ND
Yellowfin tuna	30,600	84,900	44,000	ND	ND	ND
Flounder	3,900	42,900	22,000	ND	ND	ND
Hammerhead shark	2,700	44,100	22,000	ND	ND	ND
Sperm whale	40,000	100,000	70,580	ND	ND	ND
Skipjack	9,900	68,100	12,000	10,000	60,000	23,000
Albacore	26,900	44,900	34,000	ND	ND	ND
Yellowtail	6,600	14,000	10,000	ND	ND	ND
Mackerel	5,200	67,000	25,000	400	6,000	5,500
Pollock	2,000	15,000	7,000	ND	ND	ND
Cod	800	2,400	1,600	ND	ND	ND

a/Facilities for making AOAC chick tests are unavailable in Japan, so Vitamin D is shown in international units (rat test). Both Vitamin A and D liver oils were formerly sold on results of laboratory findings in the United States.

ND: No data available.

SOURCE: Bureau of Fisheries, Ministry of Agriculture and Forestry.

Sardine and Mackerel Regulations

Emergency regulations limiting the size of sardines and mackerel caught by commercial fishermen went into effect December 1 as the result of recent rulings of the California Fish and Game Commission.

At their November meeting, the commissioners accepted the recommendations made by representatives of the fishing industry and the Bureau of Marine Fisheries limiting 25 percent of commercial fish hauls to jack mackerel less than 8 inches in length; 11-inch Pacific mackerel; and 7-inch sardines. The regulation is effective until July 1, 1948.

Survey of Fish Processors

A recent publication of interest to the fishing industry is Survey of Fish Processors--Summary of Operating and Unit Cost Data, Various Periods 1936-1944, No. 23, OPA Economic Data Series. This is one of a series of publications through which the Economic Data Analysis Branch of the Office of Price Administration plans to make available to interested persons in commerce and industry as much of the generally useful economic and financial information submitted to that Office as can be summarized and released with the requirements of confidentiality imposed by statute.

It presents cost and financial information on such processed fish as canned tuna, salmon, pilchards, mackerel, Maine sardines, oysters, shrimp, crab meat, and soft shell clams.

Copies of this publication may be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C. The price is 10 cents.

Purchases of Fish by Department of Agriculture

The United States Department of Agriculture contracted for 146,000 actual cases of fishery products, valued at $453,290, during October. Delivery of the entire quantity of squid has been made. The contracts for whiting (silver hake) were amended to allow the substitution of herring (alewives and/or sea herring). This was done as the contractors were having difficulty in fulfilling the contracts.

Purchases of Fishery Products by USDA

Commodity	Unit	October 1947		July thru Oct. 1947	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH			Dollars		Dollars
Hake, canned	Actual Cases	-	-	65,838	200,214
Whiting, " 1/	" "	119,000	362,840	294,000	902,840
Herring, "	" "	-	-	79,179	291,829
Mackerel,"	" "	-	-	36,798	143,309
Tuna, minced, canned	" "	-	-	7,800	12,564
Shad, canned	" "	-	-	500	1,800
Squid, "	" "	27,000	90,450	27,000	90,450
Total	" "	146,000	453,290	511,115	1,643,006

1/ Contract was amended to permit substitution of herring on undelivered balance. Actual cases of whiting (silver hake) contain 24 - 15 oz. cans.

Wholesale and Retail Prices

The wholesale index for all commodities, continuing the upward movement of the Bureau of Labor Statistics' general index of commodity prices for the eleventh consecutive week, reached a new postwar peak of 157.4 percent of the 1926 average, 29.3 percent above the corresponding week a year earlier but 5.9 percent below the all-time peak of May 1920.

Largest advances were for agricultural commodities, with farm products up 2.6 percent and foods, 4.1 percent.

Retail prices in 56 large cities of the United States moved up 3.6 percent from August 15 to September 15, reaching a new record high for the fourth consecutive month. Prices of meat, poultry, and fish as a group attained new highs for the fifth consecutive month, reflecting record prices established in primary markets. Fresh fish prices rose 5 percent, and canned pink salmon, 6 percent.

Wholesale and Retail Prices

Item	Unit		Percentage change from--	
Wholesale: (1926 = 100)		Sept.13,1947	Aug.16,1947	Sept.14,1946
All commodities	Index No.	157.4	+3.1	+29.3
Foods	do	180.9	+5.0	+41.2
Fish:		Sept.1947	Aug.1947	Sept.1946
Canned salmon, Seattle:				
Pink, No. 1, Tall	$ per doz. cans	4.53	+5.1	+85.8
Red, No. 1, Tall	do	5.65	+1.0	+23.6
Cod, cured, large shore, Gloucester, Mass.	$ per 100 pounds	13.50	0	0
Herring, pickled, N. Y.	¢ per pound	12.0	0	0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 = 100)		Sept.15,1947	Aug.15,1947	Sept.15,1946
All foods	Index No.	203.5	+3.6	+16.9
Fish:				
Fresh and canned	do	275.7	+5.1	+15.9
Fresh and frozen	¢ per pound	40.0	+4.7	- 2.0
Canned salmon:				
Pink	¢ per pound can	44.9	+5.9	+87.1

VITAMIN OILS FROM SALMON CANNERY OFFAL

The alkali digestion process was found to be adaptable for the preparation of vitamin A bearing oils from total salmon cannery waste.

Several variations were made in the type of raw material selected from the total cannery waste to observe the effect of the presence or absence of specific parts of the waste on the digestion process and on the vitamin A content of the oil produced therefrom. From the standpoint of vitamin A recovery in an oil with the highest possible potency the best portion of the cannery waste to utilize is the viscera. Some increase in the facilitation of the digestion may be made by the removal of the gonads from the viscera.

The oil yield and the vitamin A content of the oils in U.S.P. units per gram of oil varied with the species of salmon and with the particular parts of the waste used for the digestions.

--Abstract of Paper Presented at November 25 Meeting of Puget Sound Section of the American Chemical Society.