

TECHNOLOGICAL RESEARCH IN SERVICE LABORATORIES

MAY 1947

Ketchikan, Alaska



Eight dozen cans of king salmon nuggets-- a precooked frozen fish dish--were prepared and placed in the freezer.

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Experimental packs were prepared of pickled salmon and octopus tentacles. Several experimental packs were made of fillets using methods adaptable to home canning.

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Further surveys were conducted to determine probable toxicity of clams from different areas.

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Tests were made of canned salmon waste preparations which had been in storage. Several packs suitable for human consumption showed commercial possibilities.



Boston, Mass.

Further studies were carried out in designing a container for shipping lobsters by air transport.

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Meetings were held with Maine sardine packers to determine methods for sorting out fish affected with "pepper spot."

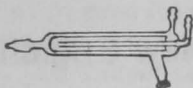


College Park, Md.

Periodic examinations were made of stored frozen oysters, fillets of Spanish mackerel, and sea trout. There was some deterioration of mackerel fillets in some types of packages after seven months.

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Test-kitchen bulletin No. 2 entitled "Basic Fish Cookery" was submitted for publication and a test-kitchen bulletin on cooking oysters was completed.



Mayaguez, P. R.

Most of the month was required for taking a detailed inventory of equipment and terminating technological work at the laboratory because of a reduction in appropriations.



Seattle, Wash.

Some progress was made in work to develop improved analytical methods of vitamin A and oil extraction from fish livers having a low oil content.

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Frozen steelhead trout retained their normal color in storage for a longer period when treated with NDGA as a test antioxidant.



BAKED HALIBUT STEAK



2 pounds halibut steaks
1 teaspoon salt
1/8 teaspoon pepper
paprika

2 tablespoons lemon juice
1 teaspoon onion, grated
4 tablespoons butter or other fat,
melted

Sprinkle both sides of fish steaks with salt and pepper. Add the lemon juice and onion to the melted fat. Dip each piece of fish into this mixture and place in a greased baking pan. Pour the rest of the fat over the fish. Bake in a moderate oven 350° F. for 25 to 30 minutes or until fish flakes easily when tested with a fork. Sprinkle with paprika and garnish with parsley and lemon slices. Serve immediately on a hot platter. Serves 6.

--Educational Leaflet 1