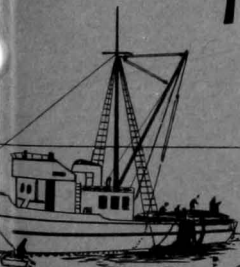


FISHERY

DISTRIBUTED TO REG. SUPV'S ONLY

MOTION

PICTURES



FISHERY LEAFLET 452
Bureau of Commercial Fisheries
Fish and Wildlife Service
U.S. Department of the Interior
Washington 25, D.C.

This leaflet lists the commercial fishery motion pictures produced and distributed by the United States Bureau of Commercial Fisheries. To borrow prints without charge (except for return postage) write to:

Audio-Visual Services
Bureau of Commercial Fisheries
P. O. Box 128
College Park, Maryland

Information regarding long term loan, sale of prints, television use and cooperation with industry in producing motion pictures may be obtained from:

Bureau of Commercial Fisheries
Fish and Wildlife Service
U. S. Department of the Interior
Washington 25. D. C.

Requests for foreign use of these motion pictures should be made through the nearest United States Embassy Office.

HOW TO BORROW FILMS

1. Send your request early -- at least two weeks before the date you want to show the film. Give an alternate date if you can, since the film may already be booked for the first date. Give a second choice or if you want us to select a substitute, state the purpose for which the film is to be used.

2. Give the exact address to which the film is to be shipped. Shipments are made parcel post prepaid, unless specific instructions from the user ask for other service.

3. There is no charge for the use of films, but the borrower agrees to be responsible for damage caused by dirty or faulty projectors or careless handling.

4. Films are loaned with the understanding that there shall be no admission fees charged. A free-will offering to defray expenses is not considered a violation of the regulations affecting free films.

5. Sound films must not be run on silent projectors.

6. Return the film on the reel on which it was sent to you. Rewind carefully.

7. Prepay return postage. Check with your post office or express company for correct rates on return shipments so that films will not be delayed.

8. Be sure to fill in and return the attendance report card furnished with each film.

"SPONGE - TREASURE FROM THE SEA"

16mm; sound; color; available for television upon
advance application

Showing time: 14 minutes

Audience: General; schools at all levels; all adult
groups.

Subject: The story of the natural sponge industry of
Tarpon Springs, Florida. Underwater sequences
show "hard hat diving for sponges." The "silent"
sponge auction, the "Blessing of the Waters" and
the dive for the Golden Cross are among the
colorful events depicted. The picture also
contains information on the biology and uses of
natural sponge.



"SALMON - CATCH TO CAN"

mm; sound; color; available for television
upon advance application

Running time: 14 minutes

Audience: General; schools at all levels; all
adult groups

Subject: Complete life cycle of salmon;
3 methods of catching, and in-plant canning
scenes

Second salmon film "Take A Can of Salmon" may be
shown with "Salmon - Catch To Can" as one
continuous motion picture; 28 minutes for both films.



"TAKE A CAN OF SALMON"

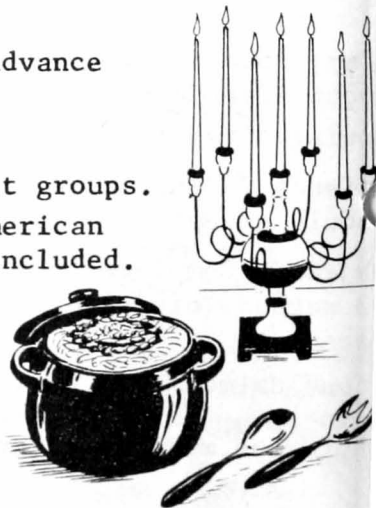
16mm; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General; schools at all levels; all adult groups.

Subject: Attractive salmon meals in six typical American cities - old Chinese recipe and outdoor cookery included.

First salmon film "Salmon - Catch To Can" may be shown with "Take A Can of Salmon" as continuous motion picture; 28 min. showing time for both films. Recipes in film included in recipe booklet "Take A Can of Salmon".



FISH COOKERY WITH SAVOIR”

6mm; sound; color; available for television
upon advance application

Showing time: 14 minutes

Audience: Housewives, home economics classes,
and has general audience appeal

Subject: Unique in presentation,
Monsieur Henri Savoir, special emissary of
providence, an imaginary and imaginative
master of fish cookery, renders pertinent
aid to the perplexed housewife



"OUTDOOR FISH COOKERY"

16mm; sound; color; available for television
upon advance application

Showing time; 28 minutes

Audience: General; special interest to those
interested in cooking out-of-doors

Subject: Age-old and modern out-of-doors fish
cookery in the United States. Salmon bake in
Pacific Northwest; Virginia oyster roast; New
England clambake; ice fishing and cooking perch
in Michigan; mullet smoking in Florida; fish fry
in Ohio; shrimp boil in Louisiana; a lobster
boil in Maine; and a Carolina pine bark stew



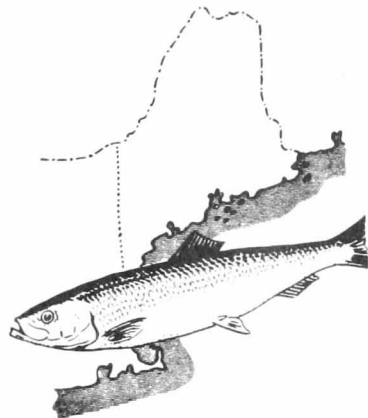
"SARDINES FROM MAINE DOWN EAST STYLE"

16 mm; sound; color; available for television
upon advance application

Showing time: 14 minutes

Audience: General, useful in schools at
all levels

Subject: Catching, processing, buying,
cooking and serving Maine sardines for
picnics, lunches, dinners. Use all over
the country - the year round



"IT'S THE MAINE SARDINE"

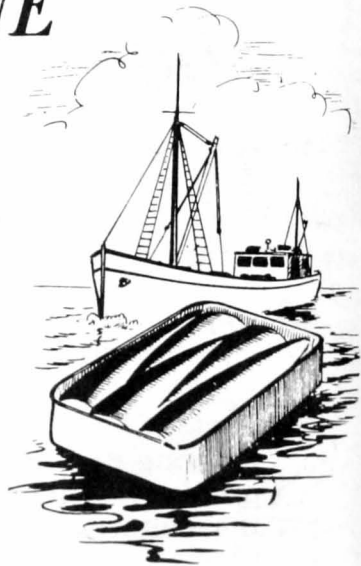
16 mm; sound; color; available for television
upon advance application

Showing time: 20 minutes

Audience: General, useful in schools at all
levels

Subject: Colorful methods of capturing and
processing sardines.

First prize, Public Relations category,
Tenth Annual Exhibition of Cinematographic
Art, Venice, Italy



“
SHRIMP TIPS
FROM NEW ORLEANS”

16 mm; sound; color; available for television
upon advance application

Showing time: 14 minutes

Audience: General, enjoyed by gourmets

Subject: Several New Orleans shrimp recipes
are prepared showing influence of foreign
countries upon New Orleans eating habits;
recipe book of same title available from:

Superintendent of Documents,
Government Printing Office,
Washington 25, D. C.



“SHRIMP PLEASE”

16 mm; sound; color; available for television upon advance application

Showing time: 21 minutes

Audience: General, in schools at almost all levels

Subject: Methods used by the Louisiana and Mississippi shrimp industry to make shrimp available for tables all over the United States, showing: catching and exploring for shrimp, shrimp processing, including freezing, breading, drying, canning, and information on how to purchase, prepare, and serve shrimp



OUTBOARD FISHERMAN U.S.A.

16 mm; sound; color; available for television
upon advance application

Showing time: 27 minutes

Audience: General

Subject: How small, independent, commercial fishermen, using outboard motors, contribute to the national economy. Contains scenes from ten areas in the United States and Alaska showing the catching of ten different species of fish and shellfish using various fishing techniques



"FRESH OUT OF THE WATER"

16 mm; sound; color; available for television
upon advance application

Showing time: 14 minutes

Audience: General, useful in schools
at all levels

Subject: Starts underwater and traces the
capture, processing, retailing, cooking
and serving of commercial varieties of
fish and shellfish, and the care taken to
preserve the nutritional value



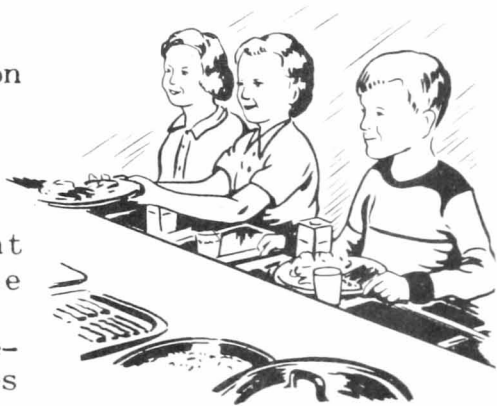
FOOD FOR THOUGHT”

16 mm; sound; color; available for television
upon advance application

Showing time: 15 minutes

Audience: School lunch managers, Parent
Teacher Associations, and classroom use

Subject: Effective planning, purchasing, pre-
paring, displaying, and serving techniques
utilized in the school lunch program



“*FISHERY PRODUCTS STANDARDS*”

16 mm; sound; color; available for television
upon advance application

Showing time: 14 minutes

Audience: Home economics classes, food pro-
cessors, and housewives

Subject: The importance of maintaining the
quality of fish products using the produc-
tion of fish sticks as an example



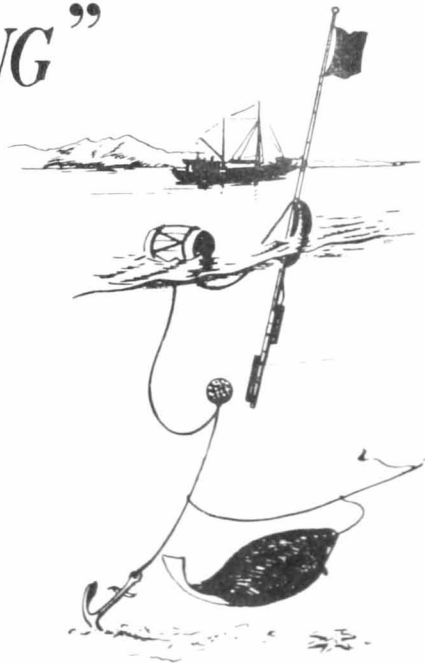
"PACIFIC HALIBUT FISHING"

16 mm; sound; color; available for television
upon advance application

Showing time: 16 minutes

Audience: General

Subject: Fishing method used in the North
Pacific halibut fishery with additional
pictures of fishing vessels on fishing
grounds off Alaska



"THE STORY OF MENHADEN"

16 mm; sound; color; available for television
upon advance application

Showing time: 20 minutes

Audience: General, but especially useful in
schools, and for farm and sportsmen groups

Subject: The story of the menhaden fishery,
one of the oldest and largest fisheries in
the United States; showing the uses, methods
of capture, and processing of the fish



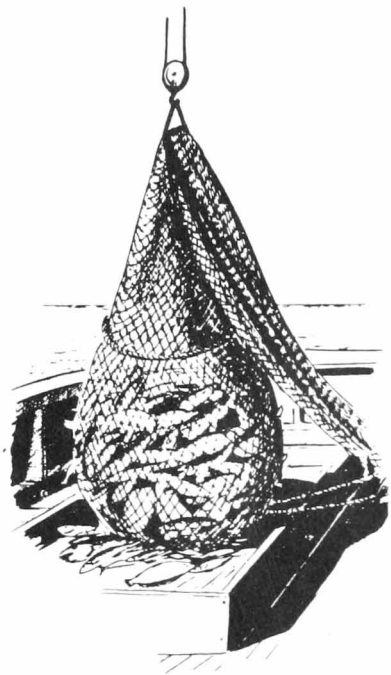
CATCHING FILLETING PACKAGING ”

16 mm; sound; black and white;
not cleared for television

Showing time: 11 minutes

Audience: Schools and adult groups

Subject: Modern method of catching bottom fish by means of an otter trawl; also the processing, filleting, packaging, and freezing of fish for market



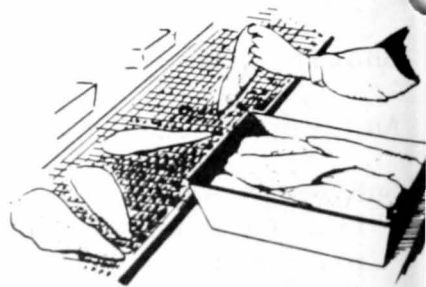
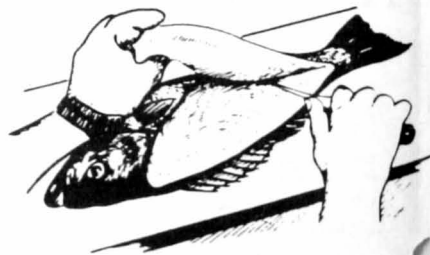
"HOW TO FILLET FISH"

16 mm; sound; black and white;
not cleared for television

Showing time: 11 minutes

Audience: Filleters, manual skill classes,
sports fishermen, restaurant personnel, and
housewives who purchase whole fish

Subject: Teaching film, on how to fillet
both round fish and flat fish; step-by-step
procedure using animation to clarify the
processes



“RETAILING FISH”

16 mm; sound; color;
not cleared for television

Showing time: 20 minutes

Audience: Fish retailers, housewives, home
economics classes

Subject: Operation of retail fish store--
selecting, handling, displaying, and mer-
chandising fresh and frozen fish



BASIC NET MENDING

15 mm; sound; color;
not cleared for television

Showing time: 16 minutes

Audience: Fishermen , handicraft groups

Subject: Teaching film, showing basic procedures and equipment used in mending a hole in a net



COMING ATTRACTIONS

— TENTATIVE TITLES —

" FISHING FIVE GREAT LAKES "

" COLUMBIA RIVER HERITAGE "

" CHESAPEAKE - FISH, FOOD, FUN "



BUREAU OF COMMERCIAL FISHERIES

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