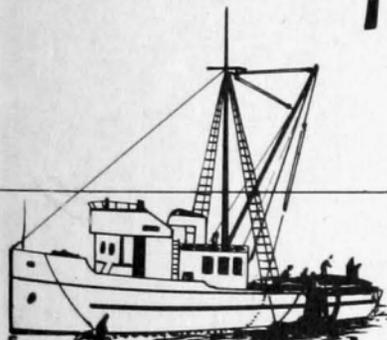


FISHERY

MOTION

PICTURES



FISHERY LEAFLET 438
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 Fish and Wildlife Service. These films may be borrowed from the Service without charge (except return postage).

To borrow films or to obtain information about sale of prints, television rights, long-term loans, cooperation with industry in producing motion pictures, and other sources of commercial-fishery motion pictures, requests may be sent to--

U. S. Fish and Wildlife Service
Department of the Interior
Washington 25, D. C.

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.

“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



“
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.



IT'S THE MAINE SARDINE

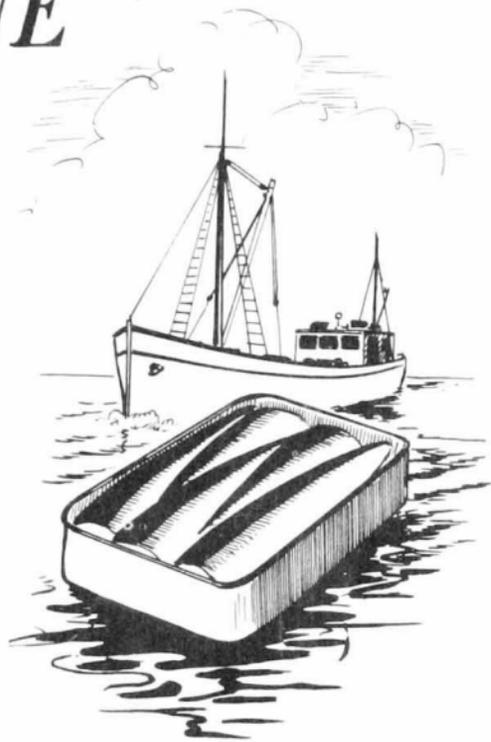
16 mm; sound; color; available for television
upon advance application

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



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



"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



“*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, preparing, displaying, and serving techniques utilized in the school lunch program



"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



“*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



“ *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



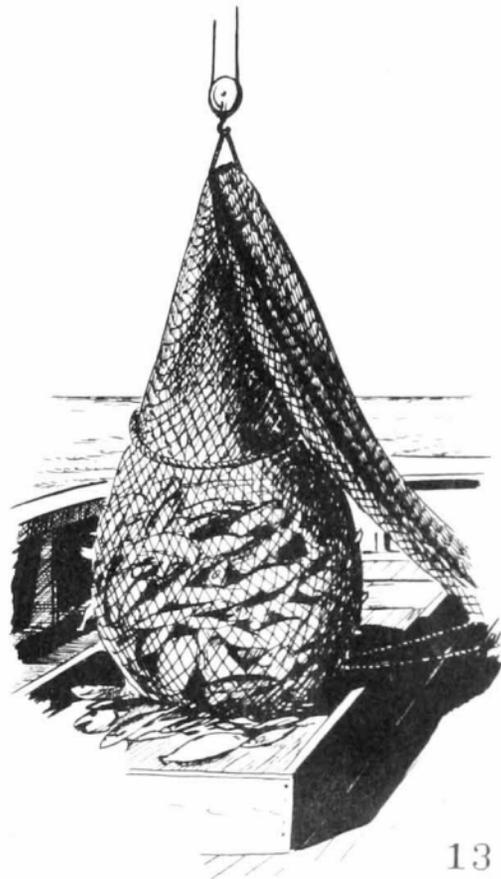
CATCHING FILLETING *PACKAGING* ”

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



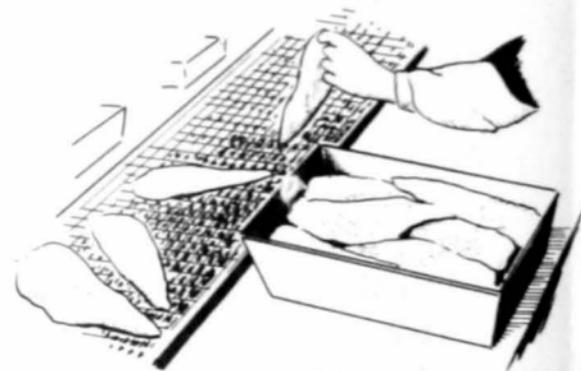
“HOW TO FILLET FISH”

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



COMING ATTRACTIONS

— TENTATIVE TITLES —

“SEA FRESH”

Will show commercial varieties of fish underwater; plus capture, processing, retailing, cooking, serving, and the steps taken by modern industry to preserve the nutritional value of fishery products.

“SARDINE TIPS FROM MAINE”

Will show catching, processing, buying, cooking, and serving of Maine sardines, New England style, for picnics, informal lunches, small dinners, hors d'oeuvres, or Junior's school lunch.