

UNITED STATES DEPARTMENT OF THE INTERIOR, Stewart L. Udall, *Secretary*

FISH AND WILDLIFE SERVICE, Clarence F. Pautzke, *Commissioner*

BUREAU OF COMMERCIAL FISHERIES, Donald L. McKernan, *Director*

Fishery Leaflet 547

Washington 25, D.C.

April 1963

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BRANCH OF TECHNOLOGY

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by

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MS #1226

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