

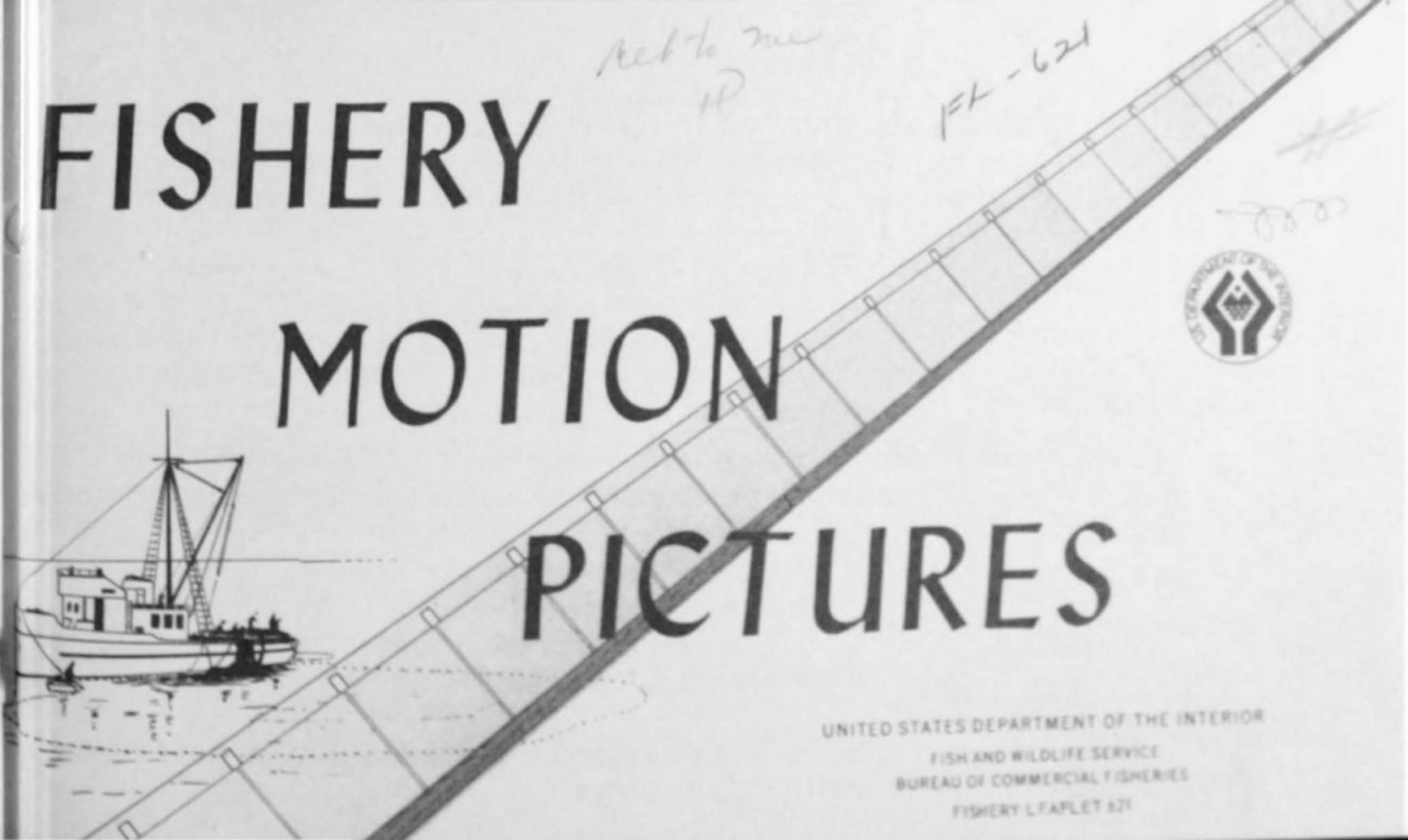
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FK-621

FISHERY

MOTION

PICTURES



UNITED STATES DEPARTMENT OF THE INTERIOR
FISH AND WILDLIFE SERVICE
BUREAU OF COMMERCIAL FISHERIES
FISHERY L TAPLET 621

This leaflet lists the commercial fishery motion pictures produced and distributed by the U.S. Fish and Wildlife Service, Bureau of Commercial Fisheries. To borrow prints without charge (except for return postage) write to:

Audio-Visual Services
Bureau of Commercial Fisheries
1815 North Fort Myer Drive
Arlington, Va. 22209

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, D.C. 20240

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 one month before the date you want to show the film. Give an alternate date if you can, because 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 and insure shipment. 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.

"FISHING FIVE GREAT LAKES"

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

Showing time: 28 minutes

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

Subject: Depicts the Great Lakes in transition. The
heartland of the United States--a place to
work and play--is shown in this film.
Special emphasis is placed on the methods
and problems of the commercial fisher-
men and the measures being taken to
help solve their problems.



SPONGE-TREASURE FROM THE SEA''

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

Running time: 14 minutes

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

Subject: The story of the natural sponge industry of
Tarpon Springs, Fla. 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"

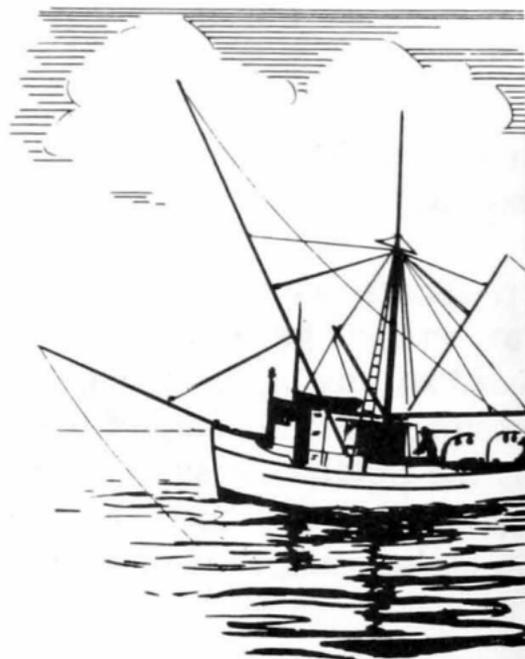
16-mm.; sound; color; available for television upon
advance application

Showing time: 14 minutes

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

Subject: Complete life cycle of salmon; three
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 con-
tinuous motion picture; 28 minutes for both films.



"TAKE A CAN OF SALMON"

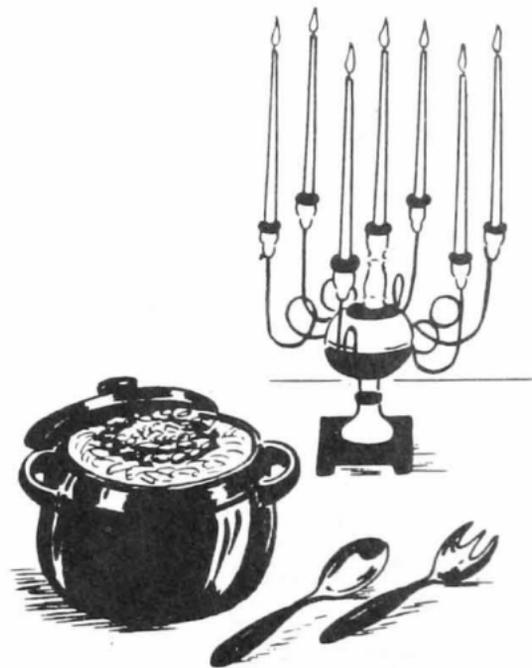
6-mm.; sound; color; available for television upon advance application

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-minute showing time for both films. Recipes in film included in recipe booklet "Take A Can of Salmon". (See page 11 for address.)



"FISH COOKERY WITH SAVOIR

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

Showing time: 14 minutes

Audience: Housewives, home economics classes,
general audiences

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



"OUTDOOR FISH COOKERY"

mm.; 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.



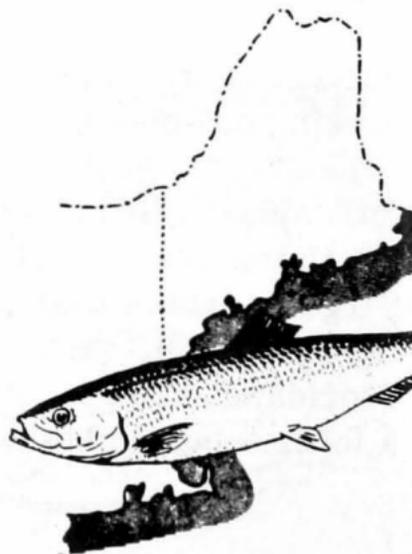
"SARDINES FROM MAINE DOWN EAST STYLE"

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"

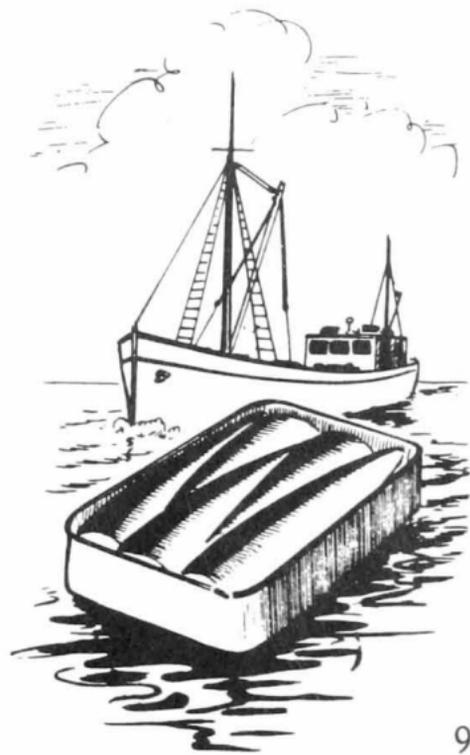
6-mm.; sound; color; available for television upon
advance application

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.



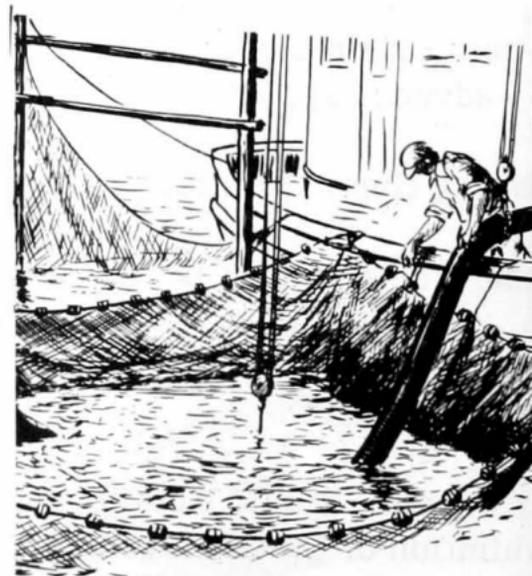
"FLAVOR OF MAINE"

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

Showing time: 14 minutes

Audience: General

Subject: Supplements the films It's the Maine Sardine and Sardines from Maine-Down East Style. Artistically depicts the whole Maine sardine industry. Three methods of capture, processing and various methods of serving are pictured.



"SHRIMP TIPS FROM NEW ORLEANS"

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

Running 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, D.C. 20402



"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. Shows: 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."

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

Running time: 27 minutes

Audience: General

Subject: How small, independent, commercial fishermen, using outboard motors, contribute to the national economy. Contains scenes from 10 areas in the United States and Alaska and shows the catching of 10 different species of fish and shellfish with 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"

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

Showing time: 15 minutes

Audience: School lunch managers, Parent Teachers Associations, and classrooms

Subject: Effective planning, purchasing, preparing, displaying, and serving techniques used 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 processors, and housewives

Subject: The importance of maintaining the quality of fish products, with the production of fish sticks as an example.



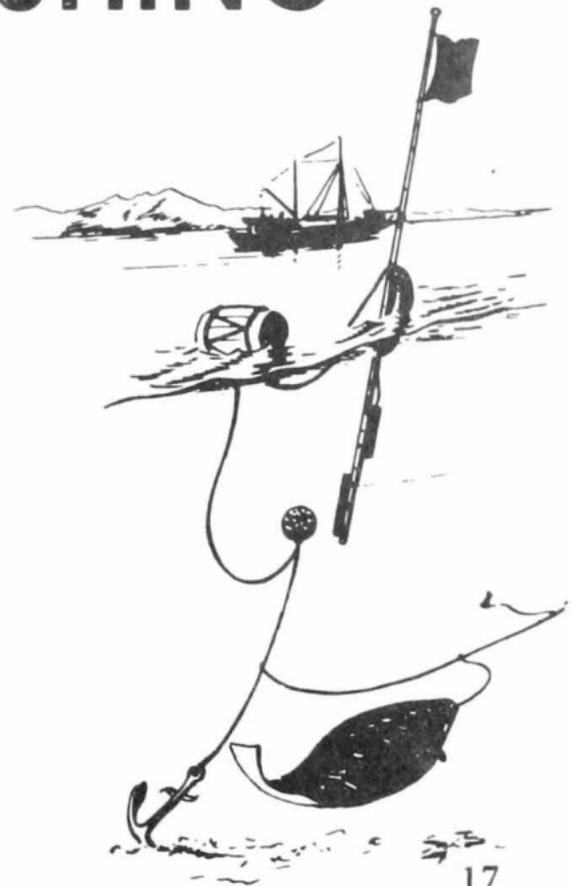
'PACIFIC HALIBUT FISHING'

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

Running time: 16 minutes

Audience: General

Subject: Fishing method used in the North Pacific halibut fishery with additional pictures of 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.



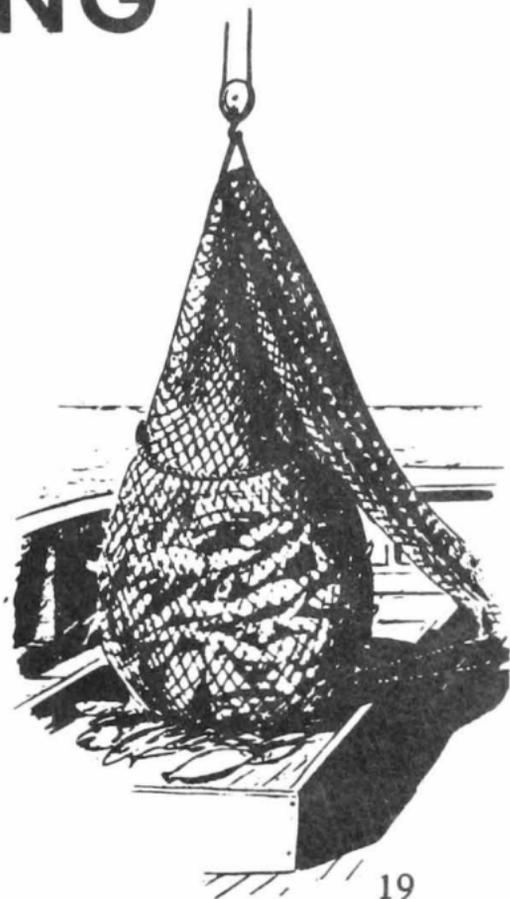
"CATCHING FILLETING PACKAGING"

6-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 roundfish and flatfish; 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 merchandising fresh and frozen fish.



"BASIC NET MENDING"

16-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.

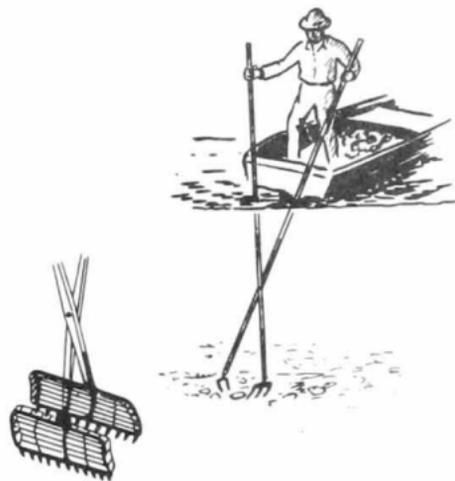


"WATERMEN OF CHESAPEAKE"

mm.; sound; color; available for television upon
advance application
owing time: 28 minutes

ience: General

bject: Shows the impact of the Bay and its resources
on a large segment of America, from early days
to the present. Activities of fishermen in their
harvest of clams, oysters, crab, flounder, are
portrayed. Highlights include America's only sail-
powered oyster fleet, the crab derby at Crisfield,
Md., and the wild pony penning at Chincoteague, Va.



"MULLET COUNTRY"

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

Showing time: 14 minutes.

Audience: General.

Subject: Associates mullet with the beauty of Florida. Covers the history, biology, three methods of capture, processing, cooking, and colorful methods of serving mullet. Produced for the Florida Board of Conservation.



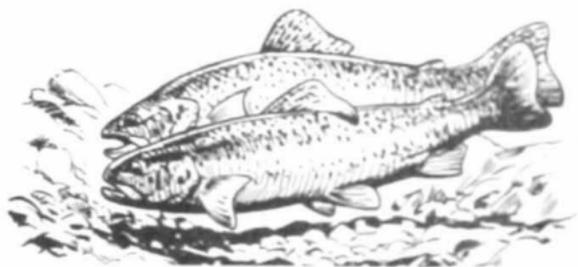
"TROUT, U.S.A."

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

Showing time: 14 minutes.

Audience: General.

Subject: Depicts the farming of trout as a food fish and a sport fish. Covers the biology, methods of farming, processing, cooking, and serving of trout. The film is of special interest to housewives, gourmets, and sports fishermen. Produced for the U.S. Trout Farmers Association.



COMING ATTRACTIONS

-Tentative Titles-

“ESTUARIES--UNLIMITED”

“THE BIOLOGIST AND THE BOY”