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TECHNOLOGICAL INVESTIGATIONS OF POND-REARED FISH.

2--EXTENSION OF THE SHELF LIFE OF BUFFALOFISH PRODUCTS THROUGH USE OF ANTIOXIDANTS

by

R. A. Greig

ABSTRACT

The effectiveness of antioxidants in delaying the onset of rancidity in smoked buffalofish "ribs" and in a reconstituded buffalofish product was studied. Smoked buffalofish ribs were treated with the antioxidant propyl gallate and stored at 33° to 36° and -5° to -1° F. The reconstituted product was treated with either the antioxidant nordihydroguaiaretic acid or Tenox 2 (a commercial mixture of antioxidants) and stored at -5° to -1° F.

By use of a thiobarbituric acid test and of sensory evaluation, the two fish products and appropriate control samples were periodically examined for the development of rancidity. In general, the results indicated significant retardation of rancidity in the treated products and a corresponding increased refrigerated shelf life.

INTRODUCTION

Farmers of the lower Mississippi delta are making a strong effort to utilize the various species of food fish cultivated in the extensive water resources of that area (Johnson, 1959). The predominant species, and thus of greatest interest, is the bigmouth buffalofish (*Ictiobus cyprinellus* Valenciennes).

Various harvesting and marketing problems discourage using this fish for human food. Tiny, floating bones in the fish flesh, the high cost of harvesting and distributing the fish, and the limited marketing area resulting from the fish being sold primarily as a fresh product are examples (Sullivan and Seagran, 1963).

Previous studies indicated that acceptable products of high economic value could be produced from buffalofish and that certain processing techniques could remove the small bones. Smoked ribs and a reconstituted frozen product proved acceptable to consumers and made possible a greater marketing area than the fresh product (Sullivan and Seagran, 1963; McGoodwin, 1963). Effective marketing of the processed product could prove difficult, however, because of its relatively short shelf life. The tendency of the fat to oxidize and develop rancid off-flavors and off-odors was found to be the main factor causing the quality of products held at both frozen-storage (-5° to -1° F.) and refrigerator temperature (36° F.) to deteriorate.

The objective of the present study was to determine the effectiveness of antioxidants in delaying the onset of oxidative rancidity in (1) smoked buffalofish ribs held at frozen-storage and refrigerator temperatures and in (2) reconstituted buffalofish products held at frozenstorage temperatures.

SMOKED BUFFALOFISH RIBS

Preparation of Samples

Sides cut from bigmouth buffalofish (3 to 5 pounds in the round) were purchased from a commercial source in Arkansas.

The fish were fleeced, headed and eviscerated, and then split into whole sides with the backbone removed. The rough whole sides were then packed in crates, iced, and shipped to the laboratory. At the laboratory, the sides were immediately trimmed and cut into rib and dorsal loin sections for subsequent preparation of the smoked rib as described by Sullivan and Seagran (1963).

Before being smoked, the ribs were brined and treated with the antioxident propyl gallate. The ribs were immersed for 1 hour at 68° to 70° F. in 0.4-percent propyl

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gallate made up in a 10° salinometer salt solution $(1/1, w/w)^{1}$. Control smoked ribs also were prepared without the antioxidant. The smoked ribs, both treated and control, then were stored in heat-sealed polyethylene bags at both refrigeration (33° to 36° F.) and frozen-storage (-5° to -1° F.) temperatures.

Methods of Evaluating Rancidity

Chemical.—In the objective estimation of the development of rancidity in the smoked rib products, samples were examined by a 2-thiobarbituric acid (TBA) test (Tarladgis, Watts, Younathan, and Dugan, 1960) to measure the amount of malonaldehyde. Three smoked ribs from each lot were skinned and boned, and the edible flesh was ground five times in a food grinder. Two 5-gram samples (\pm 0.02 g.) from each lot were distilled. Distillates were reacted with the TBA reagent, and the optical density (O.D.) of the colored malonaldehyde-TBA complex was read on a Bausch and Lomb "Spectronic 20" colorimeter at the wave length at maximum absorbency (525 millimicrons)^a. TBA values were calculated from optical density measurements according to the procedure of Tarladgis, Watts, Younathan, and Dugan, (1960). The K value employed was 18.74^a.

Sensory.—The smoked ribs held at -5° to -1° F. were thawed in air. These and the smoked ribs held at 33° to 36° F. were then placed uncovered in an oven at 150° F. for 15 minutes.

Four laboratory staff members examined these products for flavor and odor and compared them with fresh samples.

Results and Discussion

Sensory.—Results of the organoleptic evaluations of the smoked ribs (fig. 1) held at 33° to 36° F. (sampled weekly) and those held at -5° to -1° F. (sampled triweekly) were as follows: Control smoked ribs held at 33° to 36° F. became rancid after approximately 3-1/2 weeks. In contrast, smoked ribs treated with propyl gallate and held at 33° to 36° F. had only trace rancidity at 10 weeks. After this time, mold growth was too great for further sensory evaluation.

 3 The value of K = 18.74 was determined from standard curves of known dilutions of TEP, ranging from 1 x 10^{-8} to 7 x 10^{-8} moles/5 ml., using the equation:

$$K = \frac{\text{moles TEP/5 ml.}}{\text{O. D.}} \times \text{ M. W. malonaldehyde } x \frac{10^7}{\text{S. W.}} \times \frac{100}{\% \text{ recovery}}$$

where the value of the first term (derived from the standard curve) = 8.37 x $10^{-8},$ sample weight (S.W.) = 5g., and recovery = 64.5 percent.

Control smoked ribs held at -5° to -1° F. lasted 10 weeks, but those treated with propyl gallate had only slight or nonlimiting rancidity after 18 weeks.

TBA.—TBA values for the control smoked ribs stored at 33° to 36° F. increased rapidly and progressively (fig. 2). TBA values for the propyl gallate-treated smoked ribs (held at 33° to 36° F.) did not increase significantly during 13 weeks of storage and were always less than the TBA value obtained with the control after 1 week. TBA values of the control smoked ribs held at -5° to -1° F. showed a significant increase in fat oxidation after 7 weeks. TBA values of the ribs treated with propyl gallate increased in a similar fashion, although at a lesser rate, through 14 weeks, and subsequent examinations indicated that the protective action of the antioxidant was rapidly being lost.

Evaluation of the data indicated that oxidative rancidity in the product held at 33° to 36° F. could be significantly retarded with propyl gallate and that the shelf life could be extended from about 3 weeks to at least 9 weeks. Mold growth, however, limited the shelf life of this product to about 8 weeks of storage. The use of an efficient mold inhibitor, therefore, probably would improve its shelf life. The use of propyl gallate effected only a modest increase in shelf life of the frozen smoked rib product. Generally, TBA data supported sensory evaluations.



Figure 1.—Results of the sensory evaluation of smoked buffalofish ribs with and without added propyl gallate, stored at 33° to 36° F. and at -5° to -1° F. Sensory scores for degrees of rancidity development based on the following scale: 6 - none, 5 - trace, 4 - slight, 3 - moderate, 2 - strong, and 1 - inedible. Legend: • • • control ribs stored at 33° to 36° F.; • • • • control ribs stored at -5° to -1° F.; • • • • O propyl gallate-treated ribs stored at 33° to 36° F.; • • • △ propyl gallate-treated ribs stored at -5° to -1° F.

¹ The treated ribs absorbed from 0.014 percent to 0.019 percent propyl gallate, expressed as percent of the fat content of the ribs (16 percent). These data were obtained from treated samples submitted to Eastman Chemical Co., Kingsport, Tenn.

 $^{^2}$ The determined 525 m μ wave length of maximum absorption was less than reported by Tarladgis, Watts, Younathan, and Dugan, 1960. Spectral curves were therefore determined for the "Spectronic 20", following recalibration of the instrument, using standard, aqueous 1, 1, 3, 3 tetraethoxy propane (TEP) solutions. The resulting colored malonaldehyde-TBA complex also yielded a maximum absorbency at 525 m μ . Subsequently, however, spectral curves for both test and TEP samples were determined using a Beckman DB spectrophotometer (not available during the storage studies). Maximum absorption at 536 m μ was recorded in both cases, which agree well with the published values of 535 to 540 m μ (Tarladgis, Watts, Younathan, and Dugan, 1960).



Figure 2.—Results of the TBA test on smoked buffalofish ribs with and without added propyl gallate, stored at 33° to 36° F. and at -5° to -1° F. Legend: control ribs stored at 33° to 36° F.; \triangle _____ \triangle control ribs stored at -5° to -1° F.; O____O propyl galatetreated ribs stored at 33° to 36° F.; \triangle _____ \triangle propyl galate-treated ribs stored at -5° to -1° F.

RECONSTITUTED PRODUCTS

Preparation of Samples

The samples were prepared as before, with these exceptions:

After the loin tissue was ground and blended, and the flavoring and binding agents were added, the product was divided into three lots, and antioxidant was added in the following manner:

Lot 1.—Tenox 2⁴ was blended into the product at a level of 0.05 percent of the fat content (16 percent) of the fish.

Lot 2.—Nordihydroguaiaretic acid (NDGA) was blended into the product at a level of 0.02 percent of the fat content of the fish. The NDGA was dispersed in 70percent propylene glycol to facilitate addition.

Lot 3.—Propylene glycol was added to the third lot in the same proportion as to the antioxidant-treated samples. This lot served as a control.

The three lots then were frozen separately into 2-inchthick commercial-type blocks on a plate freezer (plate temperature: -35° F.). The frozen blocks then were cut with a band saw into 1/2- by 2- by 3-inch portions. These portions were packaged singly in polyethylene bags and held at -5° to -1° F. for subsequent evaluation. **Chemical.**—The chemical tests were the same as those previously described, except that one portion of the reconstituted product for each lot was thawed and used without being ground further.

Sensory.—The sensory tests were the same as those previously described, except that individual portions of the frozen reconstituted product were placed in plastic bags and heated in boiling water for 20 minutes.

Results and Discussion

Sensory.—Control samples (fig. 3) became rancid after 7 weeks, and were rated unacceptable after 10 to 13 weeks of storage. Samples treated with NDGA had offflavors by 10 weeks and were rated unacceptable after 23 weeks. Samples treated with Tenox 2 had only questionable traces of rancidity after 38 weeks.

TBA.—TBA values (fig. 4) indicated a marked and progressive increase in fat oxidation in the control samples from the outset of the test. TBA values of the samples treated with NDGA progressively increased throughout the test, although much more slowly than for the controls. TBA values of the samples treated with Tenox 2 did not increase significantly during 40 weeks.

TBA results showed that the antioxidants greatly decreased the rate of fat oxidation. Undoubtedly the intimate dispersion of antioxidant throughout the product during mixing is largely the cause of the more pronounced beneficial effects. The protective action of Tenox 2 was particularly effective, suggesting the desirability of using a mixture of antioxidants in systems showing high rates of oxidation. TBA data generally agreed well with sensory evaluations.



Figure 3.—Results of the sensory evaluation of the reconstituted buffalofish product, with and without added NDGA and Tenox 2, stored at -5° to -1° F. Sensory scores are based on the scale given in figure 1. Legend: control product; O—O antioxidant (NDGA)-treated product; X—X antioxidant (Tenox 2)-treated product.

⁴ A commercial mixture of butylated hydroxyanisole (20 percent), propyl gallate (6 percent), citric acid (4 percent), and propylene glycol (70 percent). Eastman Chemicals, Kingsport, Tenn.



CONCLUSIONS

The studies reported here indicated some differences between antioxidants tested. Differences were also noted, based on how the antioxidant was applied to the product. Selection of a suitably approved antioxidant for the smoked ribs was especially difficult, because the ribs had to be immersed in water containing the antioxidant to allow it to be absorbed by the flesh. (Many antioxidants possess very limited solubility in water.) A more exhaustive examination of various approved antioxidants and methods of application may reveal more effective antioxidants and techniques than those reported in this study.

SUMMARY

Storage studies were conducted on buffalofish products treated with various antioxidants. Smoked ribs and a reconstituted product were the materials utilized.

Smoked buffalo ribs treated with the antioxidant propyl gallate were stored in polyethylene bags at 33° to 36° F. and at -5° to -1° F. Reconstituted buffalofish portions 1/2- by 2- by 3-inch) treated with either the antioxidant nordihydroguaiaretic acid (NDGA) or Tenox 2 were stored in polyethylene bags at -5° to -1° F. Control samples, untreated with antioxidant, were also stored under comparable conditions.

Note.—Trade names referred to in this publication do not imply endorsement of commercial products.

Samples of both products were periodically examined for rancidity by an organoleptic panel and by a thiobarbituric acid (TBA) test. The results of these examinations indicated the following:

1. Propyl gallate significantly retarded the development of rancidity in the smoked ribs held at 33° to 36° F. The shelf life of the control (untreated) smoked ribs was found to be about 3-1/2 weeks, whereas the smoked ribs treated with the antioxidant had a shelf life of at least 10 weeks (growth of mold was found to be a limiting factor, however, after 8 weeks). Propyl gallate was less effective in protecting the frozen smoked ribs held at -5° to -1° F. The shelf life for the control (untreated) ribs was found to be about 10 weeks, whereas the ribs treated with propyl gallate developed slight, but significant, rancid flavors after 18 weeks of storage.

2. Adding antioxidants significantly delayed the onset of rancidity in the reconstituted product. The shelf life of the control reconstituted product was found to be about 10 to 11 weeks, after which time objectionable rancid flavors and odors developed. The samples treated with NDGA did not become objectionably rancid until after 23 weeks of storage, and the samples treated with Tenox 2 showed only trace amounts of rancidity after 40 weeks.

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ECONOMIC ASPECTS OF THE U.S. ALBACORE FISHING INDUSTRY

by

E. A. Hale and D. B. Ferrel

ABSTRACT

This study furnished data and other information on operating costs and on earnings of fishermen producing albacore.

INTRODUCTION

The albacore fishing industry is largely centered in Southern California. Fishermen from Northern California, Oregon, and Washington, however, enter the fishery in Southern California and follow the northern migratory movement of the fish. Because the season for fishing albacore is relatively short, many fishermen supplement their incomes by fishing for other species of tuna and for salmon, mackerel, halibut, and shellfish. Yet, despite the short season, some 3,000 commercial fishermen in 1960 (Power, 1962) obtained a significant proportion of their income from the sale of albacore to the canneries.

One of the problems of the industry is that most of the vessels are old and obsolete. A representative sample taken in this survey shows that only a few vessels were under 5 years old. About 50 percent were 10 to 12 years old, and 20 percent were over 25 years old. Few vessels are being replaced in the fleet. The average vessel owner does not have the money to buy a new vessel because he has been forced to use his depreciation reserve to provide the cash for living expenses. Many of the vessels are too small and lack the necessary fuel capacity to fish with an adequate margin of safety when the albacore appear 100 to 300 miles offshore. Some fishermen try to make up for this deficiency by loading fuel drums on the deck, but this practice impairs the stability of the vessel by raising the center of gravity. There is also danger that the full drums may break loose from their lashings in rough weather and injure the fishermen or damage the vessel.

The value of the albacore vessels, almost entirely owner-operated, averages about \$20,000; however, replacement of these vessels would cost around \$30,000 each, or more. If most vessel owners could have their dreams fulfilled, they would replace their present vessels with larger ones that are more efficient in design and performance.

The financial health of the fishery thus is critical. Information is needed to clearly determine the financial aspects of the fishery. This study was therefore designed (1) to furnish statistics on albacore and other tunas and (2) to furnish data on the financial aspects of the Pacific coast albacore fishery.

STATISTICS ON ALBACORE AND OTHER TUNAS

To provide a reference for determining the importance of albacore in relation to the other species of tuna and to the tuna industry as a whole, we give in this section selected statistics from governmental sources. Except for some tables for which data could not be up-dated, statistics cover the period 1945-62. In the catch of tuna by species, in the Pacific Coast States, albacore contributed 15-20 percent of the total value of catch in most years (table 1).

Albacore constituted a greater percentage of the tuna taken off the States of the Pacific coast than did any other species (table 2).

Author's Note. – E. A. Hale, Ph.D., Department of Marketing, and D. B. Ferrel, M. B. A., C. P. A., Department of Accounting, Division of Business Administration, San Diego State College, San Diego, Calif.

Year	Albac	core	Blu	efin	Skipjack		Yellowfin		Total	
	Million pounds	Million dollars	Million pounds	Million dollars	Million pounds	Million dollars	Million pounds	Million dollars	Million pounds	Millio dollar
1945	39.5	7.7	20.6	2.0	33. 3	3.0	87.4	8.7	180.8	21.4
1946	24.1	4.8	22.0	2.2	41.1	4.3	127.2	14.6	214.4	25.9
1947	26.8	6.8	20.8	3.3	52.7	7.6	153.5	23.9	253.8	41.6
1948	49.5	14.7	6.5	1.1	60.6	9.5	199.4	33.4	316.0	58.7
1949	54.8	10.0	4.4	.7	80.5	11.9	190.5	31.0	330:2	53.6
1950	72.5	13.8	2.8	.4	126.8	18.1	187.9	28.8	390.0	61.1
1951	34.5	5.4	3.9	.6	116.6	16.7	161.5	25.0	316.5	47.7
1952	52.6	9.1	4.6	.7	84.8	10.9	178.8	28.3	320.8	49.0
1953	34.7	6.9	9.8	1.6	123.0	16.9	133.3	21.3	300.8	46.7
1954	27.0	5.4	21.0	3.6	153.8	23.3	119.4	20.6	321.2	52.9
1955	29.7	4.8	13.6	1.9	102.8	13.8	123.2	18.9	269.3	39.4
1956	41.3	7.1	12.6	1.6	123.7	14.2	150.9	20.4	328.5	43.3
1957	46.7	6.7	20.3	2.4	90.8	10.0	137.2	18.2	295.0	37.3
1958	38.4	7.9	30.7	4.0	123.4	14.2	123.7	16.7	316.2	42.8
1959	46.3	8.6	15.2	1.9	98.5	10.4	108.4	14.1	268.4	35.0
1960	40.2	5.9	12.0	1.5	46.3	4.8	189.3	23.6	287.8	35.8
1961	32.8	5.9	20.9	2.7	65.4	7.2	191.9	24.4	311.0	40.2

Table 1.-Tuna catch by species, Pacific Coast States, 1945-61

Source: U. S. Fish and Wildlife Service, Fishery Statistics of the United States, Washington, D. C.

	Table 2.—Tuna catch by species and area of capture, Fachic Coast States, 1349-01									
	Alba	acore	Blu	efin	Skip	ojack	Yello	wfin	To	tal
Year	Off Pacific Coast States	Off Latin America	Off Pacific Coast States	Off Latin America	Cff Pacific Coast States	Off Latin America	Off Pacific Coast States	Off Latin America	Off Pacific Coast States	Off Latin America
					— — — Milli	on pounds — —				
1945	27.2	12.3	14.1	6.7	.1	33.3	1	87.4	41.4	139.4
1946	15.2	9.0	15.5	6.5	1.8	39.3	1	127.2	32.5	182.0
1947	21.1	5.8	14.7	6.1	.9	51.8	1	153.5	36.7	217.2
1948	² 23.6	25.9	1.7	4.9	.3	60.2	1	199.4	25.6	290.4
1949	31.2	23.6	2.3	2.1	1	80.5	1	190.5	33.5	296.7
1950	² 48.9	23.6	1	2.7	2.3	124.5	6.5	181.4	57.7	332.2
1951	16.9	17.6	.8	3.0	.7	115.9	1.2	160.3	19.6	296.8
1952	25.9	26.7	.9	3.7	.1	84.7	.4	178.4	27.3	293.5
1953	14.2	20.5	3.9	5.9	.7	122.3	1.2	132.1	20.0	280.8
1954	15.2	11.8	5.6	15.4	1	153.7		119.4	20.8	300.3
1955	10.0	19.7	2.7	10.9	1.0	101.9	.9	122.3	14.6	254.8
1956	20.3	21.1	2.6	10.0	3.6	120.1	1.6	149.3	28.1	300.5
1957	25.7	20.9	10.5	9.8	.7	90.2	.4	136.9	37.3	257.8
1958	26.5	.7	15.3	15.4	2.4	120.4	.4	123.0	44.6	259.5
1959	32.7		13.0	2.2	1.4	97.1	.1	108.3	47.2	207.6
1960	32.1	3.0	4.4	7.6	1	46.3	1	189.3	36.5	246.2
1961	32.8	8.4	20.9	7.1	65.4	65.4	191.9	191.9	311.0	272.8
	100.000							••••••	·····	

Table 2.--Tuna catch by species and area of capture, Pacific Coast States, 1945-61

¹ Less than 100,000 pounds.

² Includes Alaska catch.

Source: U. S. Fish and Wildlife Service, Fishery Statistics of the United States, Washington, D. C.

The quantity of imported loins and discs is increasing rapidly (table 3). This increase may indicate a trend for less and less round-frozen albacore to be imported.

Imports of tuna during 1957 were greater for albacore (see table 3) than for other tuna species (tables 3 and 4). This fact emphasizes the importance of imports to the albacore fisherman.

Imports of albacore are double the domestic production; imports of other tuna are only one-third the domestic production (table 5).

Table 6 reports the U.S. supply of canned tuna during 1945-57.

1040-02								
Received as	Loins an	d discs	Total					
whole fish, round weight	As received	Round weight ¹	round weight					
	— — Million	pounds — —						
			i					
			2.4					
			2.8					
			14.7					
	4	.1	32.2					
	.1	.3	40.0					
	.4		64.2					
	.8		57.9					
	2.0		73.2					
			52.5					
			93.2					
			N. A.					
			N. A.					
			73.9					
			78.9					
83.9	1.7	3.8	87.7					
	whole fish,	Received as whole fish, round weight As received 22.4 22.4 22.4 32.1 4 39.7 .1 63.2 .4 556.1 .8 568.6 2.0 \$40.2 5.4 51.6 N. A. 52.0 N. A. 69.8 1.8 71.9 3.1	Received as whole fish, round weight Loins and discs As received Round weight ¹ 2.4 2.8 32.1 4 39.7 .1 363.2 .4 1.0 566.1 568.6 2.0 4.6 540.2 51.6 N. A. N. A. N. A. 52.0 N. A. 51.6 N. A. 52.0 N. A. 69.8 1.8 4.1 7.0					

Table 3.--- U. S. imports of fresh and frozen albacore, 1945_62

¹ Loins and discs have been converted to round weight by mutiplying by 2.25.

⁹ Represents total imports of tuna from Japan during these years. ⁸ As reported in U. S. foreign dispatch number 700, Tokyo, dated Jan-

uary 11, 1957. 4 Less than 1 million pounds.

⁵ Reported imports of albacore from Japan and other countries.

N.A. = Data not available. Source: U. S. Fish and Wildlife Service, Fishery Statistics of the United States, Washington, D. C.

In comparing the relative importance of imports, we must take into account the cases of canned product that can be derived from each product. According to the U.S. Tariff Commission, the yield from 1 ton of raw fish from each species of tuna varies from 39 to 49 cases (table 7).

Using skipjack as the basis (skipjack = 100), we obtain the following relative yields: albacore, 126; bluefin, 113; and yellowfin, 110.

Thus, in terms of canned-product equivalent, imports of albacore are greater by as much as 26 percent (assuming all imports to be skipjack tuna) or 14 percent (assuming all imports to be yellowfin tuna). Since (1) most albacore is canned as solid pack, (2) most skipjack and yellowfin are canned as chunk pack, and (3) canned albacore commands a premium price over the light-meat tunas, the importance of the albacore imports is even areater.

Table 4.-U. S. imports of fresh and frozen tuna, other than albacore, 1945-57

Year	Adjusted imports minus albacore	Gilled a	Gilled and gutted				
Iear	round weight	As received	Round weight ¹	round weight			
		Million	n pounds — —				
1945	² 1.8			1.8			
1946	² 1.4			1.4			
1947	² 2.6			2.6			
1948	23.0	¥		3.0			
1949	27.1			7.1			
1950	228.9	22_	22	28.9			
1951	² 26.9			26.9			
1952	29.5			29.5			
1953	31.9			31.9			
1954	63.4	84.2	4.7	68.1			
1955	32.6	344.0	49.3	81.9			
1956	21.5	358.5	65.5	87.0			
1957	24.7	49.4	55.3	80.0			

¹ Converted on the basis of gilled and gutted representing 1.12 percent of the round weight of the fish.

² During the years 1945-51 we estimate that only 10 percent of the receipts from Costa Rica and 40 percent of those from the Canal Zone represented actual imports. The remainder is considered to represent shipments taken by U. S. fishing craft.

³ Estimated. Source: U. S. Fish and Wildlife Service, Fishery Statistics of the United States, Washington, D. C.

		Albacore					
Year Domestic catch ¹				Domestic catch 1	Imports ²	Total	Total
				- Million pound.	5		· · · · · · · · · · · · · · · · · · ·
1945 1946 1947 1948 1949 1950 1951 1952	39.5 24.1 26.8 49.4 54.8 72.4 34.5 52.6	 2.4 2.8 14.7 32.2 40.0	39.5 24.1 26.8 51.8 57.6 87.1 66.7 92.6	143.1 192.0 228.9 270.1 278.9 319.0 284.4 270.1	1.8 1.4 2.6 3.0 7.1 28.9 26.9 29.5	144.9 193.4 231.5 273.1 286.0 347.9 311.3 299.6	184.4 217.5 258.3 324.9 343.6 435.0 378.0 392.2
1953 1954 1955 1956	34.7 27.0 29.8 41.3	64.2 57.9 73.2 52.5	98.9 84.9 103.0 93.8	268.1 295.7 240.6 288.2	31.9 68.1 81.9 87.0	300.0 363.8 322.5 375.2	398.9 448.7 425.5 469.0
1957	46.7	93.2	139.9	250.1	80.0	330.1	470.0

Table 5.-U. S. supply of fresh and frozen tuna, 1945-57

¹ Data do not include the catch landed in Hawaii or Puerto Rico.

² Round weight basis. Does not include receipts into American Samoa.

Source: U. S. Fish and Wildlife Service, Fishery Statistics of the United States, Washington, D. C.

			U.S. pack		Impo			
		From From estic catch imported		rom ed fish ¹ Total		pa		Total
	Million pounds	Percent	Million pounds	Percent	Million pounds	Million pounds	Percent	Miliion pounds
1945	86.5	93.5	0.7	0.8	87.2 90.2	25.3	5.7	92.5 95.0
1946 1947	89.6 107.4	94.4 93.7	0.6 1.1	0.6	108.5	² 4.8 ² 6.2	5.0 5.4	114.7
1948	129.6	92.2	2.6	1.9	132.2	28.3	5.9	140.5
1949	134.0	93.6	4.6	3.2	138.6	4.6	3.2	143.2
1950	152.7	72.6	20.8	9.9	173.5	36.8	17.5	210.3
1951	125.8	74.7	29.5	17.6	155.3	13.0	7.7	168.3
1952	140.2	70.6	35.0	17.6	175.2	23.3	11.8	198.5
1953	135.9	61.8	49.6	22.5	185.5	34.6	15.7	220.1
1954	148.8	60.9	64.2	26.2	213.0	31.6	12.9	244.6
1955	113.4	48.9	83.0	35.8	196.4	35.6	15.3	232.0
1956	152.5	56.9	77.0	28.8	229.5	38.2	14.3	267.7
1957	139.7	50.5	92.8	33.5	232.5	44.2	16.0	276.7

Table 6.-U.S. supply of canned tuna, 1945-57

¹ Includes pack canned in American Samoa.

² Includes bonito and yellowtail.

Source: U. S. Fish and Wildlife Service, Fishery Statistics of the United States, Washington, D. C.

Table 7.-Yield from 1 ton of raw fish, 1957

	37.11
Species	Yield
	Cases ¹
Albacore	49
Bluefin	44
Yellowfin	43
Skipjack	39

1 48 cans, 7 ounces each.

Imports of canned tuna in oil and brine have been increasing in recent years (table 8). Tuna canned in brine is permitted to enter the United States at a substantially lower tariff than is tuna canned in oil.

According to data prepared by the U. S. Tariff Commission, albacore is the most important canned tuna import (table 9).

Table 8.-U. S. imports of canned tuna, 1945-61

	Qua		
Year	Canned in oil	Canned in brine	Total
		– Million pounds –	
1945	15.3		15.3
1946	14.7		4.7
1947	¹ 6.1		6.1
1948	18.3	(2)	8.3
1949	4.5	0.1	4.6
1950	36.4	0.4	36.8
1951	3.6	9.4	13.0
1952	4.3	19.0	23.3
1953	4.7	29.9	34.6
1954	1.1	30.5	31.6
1955	0.8	34.7	35.5
1956	0.6	37.6	38.2
1957	1.1	43.2	44.3
1958	.8 .8 .6	45.4	46.2
1959	.8	55.3	56.1
1960	.6	51.2	51.8
1961	.4	58.2	58.6

¹ Prior to 1948 imports of bonito and yellowtail were included with those of tuna. In 1948 part of the bonito and yellowtail was included with tuna.

Source: U. S. Fish and Wildlife Service, Fishery Statistics of the United States, Washington, D. C.

FINANCIAL ASPECTS OF THE PACIFIC COAST ALBACORE FISHERY

In this section, we first summarize the financial status of the industry and then give the detailed findings by which we arrived at our conclusions. In these more detailed parts of the section, we state the general problem and the limitations of the work and then discuss income and expense.

FINANCIAL SUMMARY

Classification of Data

Boats.—Boats primarily engaged in the Pacific coast albacore fishing were classified in three ways: (1) by

method of fishing—whether they were jig boats or bait boats, (2) by boat lengths, and (3) by whether they were fishing for albacore only or for albacore and other fish. For all classifications, we made comparative analyses of average income and expenses and cost per pound to catch albacore.

Income.—Income consisted of receipts from sales of albacore and other fish. Boat owners made additional income by extending the length of the fishing season and entering other fisheries, such as those for salmon, tuna (other than albacore), and fresh-market fish.

		Quantity		NA EXCISIO	Foreign value			Unit value		
Item	1955	1956	JanSept. 1957	1955	1956	JanSept. 1957	1955	1956	JanSept 1957	
Tuna in brine: Albacore:	Milion pounds				Million dol	lars — —	C	Cents per po	ound — —	
Solid pack : 7-oz. cans 13-oz. cans 66½-oz. cans All other Flake	5.8 2.0 5.4 .3 .2	8.8 2.6 5.8 .3 .3	7.2 2.3 4.7 .2 .2	2.6 .9 2.2 .1 .1	3.9 1.1 2.4 .1 .1	3.1 1.0 1.9 .1 .1	45.0 44.0 41.9 36.2 34.0	44.7 43.8 41.1 36.6 33.6	43.4 43.4 40.1 32.9 32.2	
Other than albacore: Solid pack: 7-oz. cans	3.8 .8 3.0 .2 .1	4.9 1.1 4.4 .2 .2	4.2 1.1 3.2 .1 .1	1.5 .3 1.1 .1 .1	1.8 .4 1.5 .1 .1	1.6 .4 1.1 1	38.4 37.5 35.9 31.3 24.5	37.3 37.2 34.1 29.7 29.5	37.3 37.3 35.4 32.9 32.0	
Funa in oil	.2	2.1	.1	.1	2.1	1	38.6	² 112.7	31.9	
Cuna total	21.6	28.6	23.3	8.9	11.6	9.3	41.0	40.6	40.0	

Table 9.—Imports of canned tuna into the United States by 35 importers (1955, 1956, and January-September 1957 listed)

¹ Less than \$1,000.

-

² Includes 96,000 pounds, valued at \$129,000, with a unit value of 134.4 cents per pound, reported by one importer.

Source: U. S. Tariff Commission, 1958. Tunafah report on investigation pursuant to a resolution by the Committee on Finance of the United States Senate dated August 20, 1957, 93 p. + 77 tables.

		Jig boats		Bait boats			All boats		
Item	1956	1957	1958	1956	1957	1958	1956	1957	1958
	(26 boats)	(31 boats)	(38 boats)	(9 boats)	(10 boats)	(9 boats)	(35 boats)	(41 boats)	(47 boats)
Catch receipts	\$13,317	\$11,552	\$10,758	\$15,865	\$19,749	\$22,059	\$13,972	\$13,551	\$12,922
Expenses : Trip Other boat	3,638 4,502	3,167 4,624	2,643 4,545	7,512 4,817	7,878 7,119	9,131 7,415	4,634 4,583	4,316 5,233	3,886 5,094
Total	8,140	7,791	7,188	12,329	14,997	16,546	9,217	9,549	8,980
Net income	5,177	3,761	3,570	3,536	4,752	5,513	4,755	4,002	3,942
Average price per ton	N. A.	343	289	411					

Table 10.—Average income and expense for boats in Pacific coast albacore fishery

N. A. = Data not available.

Expenses.—Expenses are presented under two classifications: (1) trip and (2) other boat expenses. Trip expenses include: labor, fuel, food, provisions, bait, and ice¹. Other boat expenses include: (1) repairs and maintenance of the hull, motor, and equipment; (2) insurance, depreciation, licenses, taxes, interest, moorage costs, fishing gear, supplies, truck, and auto expense; and (3) cooperative assessments.

The summary in table 10 presents a comparison of jig boats with bait boats by averages for all boats reporting. Table 11 presents comparable data gathered by the U.S. Tariff Commission.

Overall View of Financial Aspects

Average income for 1956-58.—The average income for all boats was \$4,755 in 1956, \$4,002 in 1957, and \$3,942 in 1958. These amounts do not include any payment to the owner of the boat for his labor nor do they include any provision for a return on capital invested. In some instances, there were two owners

Table 11.—Average income and expense, Pacific coast albacore jig boats¹

Item	1956 (163 boats)	1957 (135 boats)		
Catch receipts	\$14,020	\$14,018		
Expenses : Fuel Repairs Bait and ice Food Depreciation Taxes Interest Labor Other vessel expense Other business expense	983 1,814 328 649 1,523 155 125 2,279 914 230	1,138 2,044 308 805 1,588 178 204 2,700 995 293		
Total	9,000	10,253		
Net income	5,020	3,765		

¹ Typical jig-boat operations, comparable to those of the boats included in the present study, are included. Segregation of bait-boat data was not possible and was omitted.

Source: U. S. Tariff Commission, Tuna Fish, August 20, 1957, and May 1958. (Adaptation.)

¹ Trip expenses include cost of foreign country permits in some instances.

operating a boat; in other instances, a husband and wife; many boats were operated by a single owner.

Catch receipts.—The catch receipts and the net income of jig boats declined steadily from 1956 through 1958. During the same period, bait boats increased their catch receipts and their net income. Both trip and other boat expenses increased steadily for bait boats. The 39.0 percent increase of catch receipts from 1956 through 1958 as compared to the 34.2-percent increase of total expense from 1956 through 1958 reflects an increased effort that produced a higher net income.

Boats engaged in two or more fisheries.—Further analysis of financial data reveals that boats that engaged in two or more fisheries had a lower cost per pound for catching albacore than did the boats that fished for albacore only. Engaging in two fisheries prolonged the fishing season and thus produced a larger amount of income from catch receipts. A portion of the semifixed expenses—such as repairs and maintenance of hull, of motor, and of equipment, and depreciation, taxes, and other expenses—thus were absorbed by the second fishery and reduced the amount chargeable to albacore fishing.

Financial health of the industry.—The financial condition of the albacore fishery is critical. Table 12 illustrates that the average boat owner was required to use capital funds (depreciation) to obtain sufficient annual income.

Item	1956	1957	1958
Average net income for all boats reporting ¹	\$4,755	\$4,003	\$3,942
Average annual depreciation claimed (recovery of capital invested)	1,336	1,397	1,268
Funds available	6,091	5,400	5,210
Estimated average annual earnings if employed on shore	6,000	6,000	6,000
Difference between actual earnings and potential earn- ings ashore	91	- 600	- 790

Table 12.---Use of depreciation funds

 1 Fishery earnings do not provide for a return on capital invested or a provision for boat replacement.

GENERAL STATEMENT OF PROBLEM AND LIMITATIONS

Boats

Classification.—Conferences with representatives of industry leaders, cooperative officers and managers, and individual boat owners reflected a need to differentiate between profitability and efficiency of jig and bait boats. The distinction stems from the method of fishing, rather than from physical characteristics of the boat. On a jig boat, the fishermen use several troll lines; on a bait boat, they attract the fish by throwing out live bait (chum) and then take the fish by pole and line. Bait boats require larger crews than jig boats. **Operations.**—Boat operators do not confine their activity to specific areas but go wherever fish are found. The location changes daily and yearly.

Productive comparisons.—To relate productivity to size of boat, we classified boats by length, as follows:

Une	der 4	10 feet.		
40	feet	through	44	feet
45	feet	through	49	feet
50	feet	through	60	feet

The use of length rather than carrying capacity was chosen because (1) carrying capacity increases with boat length and (2) information on length was found to be more accurate than estimates of carrying capacity.

Computing Cost Per Pound

Analysis of the data showed the need to compute cost per pound to catch albacore, not only for jig and bait fishing, but also for boats fishing for albacore and other fish.

Selection of Time Period

To obtain information from the individual fisherman, we considered the 3-year period 1956-58 to be sufficient.²

Source of Financial Data

Voluntary nature.—The fisherman was the source of information on financial data. The research group depended on his cooperation for information needed for analysis and interpretation. Collection of financial information was complicated by some boat owners failing to supply adequate data.

This study does not include information about tuna clippers and purse seiners that fish primarily for skipjack, yellowfin, and bluefin but that may make one or possibly two trips a year for albacore.

Fishermen interviewed.—During the research, fishermen were interviewed. Information resulting from these interviews greatly aided us to understand the problems of the industry and to interpret the data in the returned questionnaires (tables 13-24).

Data on specific boats.—Although the States of California, Oregon, and Washington collect data for every pound of fish caught and sold for each boat, we were unable to obtain this information for specific boats. Various State laws do not permit the disclosure of such information unless the information is given by the boat owner himself.

² Information on part-time fishermen—that is, people on vacations or on boats not primarily engaged in albacore fishing—were not included in the tabulations.

								Jig bo:	ats									Bait boat	.8	
Item	A-38'	B-38'	C-34'	D-39'	E-39'	F-36'	G-34'	H-33'	I-35'	J-34'	K-37'	L-39'	M-36'	N-38'	Total (7)	O-38'	P-38'	Q-38'	R-38'	Total (4)
Catch receipts: Albacore Other fish	\$8,226 875	\$11,506 	\$8,395 	\$6,700 	\$696 	N. A.	N. A.	\$899 	N. A.	N. A.	N. A.	N. A.	N. A.	\$10,670	\$47,092 875	\$7,175 5,864	\$13,406	\$17,417 	\$19,269	\$57,267 5,864
Total	9,101	11,506	8,395	6,700	696			899						10,670	47,967	13,039	13,406	17,417	19,269	63,131
Expenses : Trip expenses — albacore : Labor Fuel and lubricants Food and provisions Forcign country permits Bait and ice Miscellaneous	676 528 916 244	50 1,197 437 	475 175 125	460 370 428 116	443 343 462			115 128 						1,588 695 543 	2,081 3,961 2,643 916 797 116	2,164 330 596 588 69	3,168 481 483 527 266	3,751 1,210 1,776 548 417	6,968 937 600 816 189	16,051 2,958 3,455 2,479 941
Total	2,364	1,684	775	1,374	1,248			243						2,826	10,514	3,747	4,925	7,702	9,510	25,884
Trip expenses other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	147 115 95 16														 147 115 95 16 	760 604 592 701 69				760 604 592 701 69
Total	373														373	2,726				2,726
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments - cooperatives	2,309 1,560 417	2,102	1,000 375 49 815 	900 125	218 636 106 190 139			889 						1,265 950 125 1,873 	8,683 1,961 704 190 4,648 85 500 542 30	1,522 	1,226 1,014 220 211 1,087 101 331 452 226	2,372 894 268 600 188 350	982 1,528 231 146 298 600 	6,102 3,436 915 298 2,864 182 519 1,608 802
Supplies Miscellaneous	606	410	1,090		122			176						365	122			-950		-950
Total	4,892	2,781	3,329	1,100	1,441			1,491						5,078	20,112	3,176	4.868	5,622	4,501	18,167
Total expenses	7.629	4,465	4,104	2,474	2,689			1,734						7,904	30,999	9,649	9,793	13,324	14,011	46,777
Net income or (loss)	1.472	7,041	4.291	4,226	(1.993)			(835)			(***** -			2,766	10,968	3,390	3,613	4,093	25,258	16,354

Table 13.-Income and expenses for Pacific coast albacore boats (under 40' in length), 1956

· (2)

¹ Two owners on boat.

2 No owners on boat.

								Jir boa	15									Bait boats		
Total	A-38'	B-38'	(-34)	D-39	E-39	F-36'	G-34"	11-331	1-351	J-34'	К-37	L-39"	M-36	N-38"	Total (8)	O-38 [°]	P-38	Q-38'	R-38'	Total (4)
Catch receipts: Albacore Other fish	\$7,394	\$9,387 358	\$8,059	\$5,400	\$2,639	N. A.	\$5,445	N. A.	N. A	N. A.	N. A.	N. A.	\$10,500 1,500	\$10,922	\$59.746 1.858		\$15,159	\$22,390	\$6,339	\$49,809 4,100
Total	7,394	9,745	8,059	5,400	2,639		5,445	6					12,000	10,922	61,604	10,021	15,159	22,390	6,339	53,909
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	570 385 456 82	40 1,146 601 	590 200 125	460 375 60 428 126	571 484 1,020		749 574						600 500	945 900 521	1,556 5,499 4,176 516 635 126	1,625 306 377 191 69	4,441 575 648 543 217	3,713 1,027 1,297 614 156	2,282 1,017 618 585 81	12,061 2,925 2,940 1,933 523
Total	1,493	1,787	915	1,449	2,075		1,323	140 N #		-			1,100	2,366	12,508	2,508	6,424	6,807	4.583	20,382
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous		 44 23 	** • •										-185 250 75		-229 273 	785 273 418 551 69				785 273 418 551 69
Total		67					(*) = (*) =						510		5.77	2,096				2,096
Other boat expenses: Repair and maintenance Licenses and taxes on boat Payroll and other taxes Depreciation Moorage Truck and Auto Fishing gear Assessments - cooperatives Supplies Miscellaneous	1,507 1,893 715 735	2,152 251 669	1,653 307 49 701 1,000	900 125 	537 -34 -245 334 -265 		1,913 20 191 346 106 216						620 843 115 353 1,013 35 1,050	1,607 520 126 1,273 500 	$10,889 \\ 2,100 \\ 670 \\ 598 \\ 5,405 \\ 35 \\ 846 \\ 1,890 \\ 106 \\ 265 \\ 2,985 \\ \end{array}$	1,294 183 67 55 75 146 169 174	1,707 815 220 220 1,040 95 369 838 838 309 	1,805 1,149 165 125 25 279 978 1,835	1,857 1,159 135 128 330 600 119 151 	6,663 3,123 703 540 355 2,217 170 648 2,081 629 174 1,885
Total	4,850	3,072	3,710	1,100	1,415		2,792	14 MP2					4,029	4,821	25.789	2,685	5,663	6,361	4,479	19,188
Total expenses	6,343	4,926	4,625	2.549	3,490		4,115						5,639	7,187	38,874	7,349	12,087	13,168	9,062	41,666
Net income or (loss)	1.051	4,819	3,434	2,851	(851)		1,330						6,301	3,735	22,730	2,672	\$3.072	9,222	a(2,723)	12,243

Table 14.-Income and expenses for Pacific coast albacore boats (under 40' in length), 1957

¹ Two owners on boat.

² Owner on boat for three of five trips.

⁸ No owner on boat.

								Jig boa	ts	-								Bait boat	s	
Item	A-38'	B-38'	C-34'	D-39'	E-39'	F-36'	G-34'	H-33'	I-35'	J-34'	K-37'	L-39'	M-36'	N-38'	Total (12)	O-38'	P-38'	Q-38'	R-38'	Total (4)
Catch receipts: Albacore Other fish		\$7,449 1,375	\$6,152	N. A.	N. A.	\$2,182	\$3,771 1,046	\$694	\$9,317	\$3,847	\$7,000 4,000	\$6,885 2,336	\$13,000 2,570	\$6,744	\$69,685 13,631	\$4,566 6,706	\$17,739	\$23,399	\$11,073	\$56,777 6,706
Total	4,948	8,824	6,152			2,182	4,817	694	9,317	3,847	11,000	9,221	15,570	6,744	83,316	11,272	17,739	23,399	11,073	63,483
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	394 211 	58 734 380 	³²⁰ 125 125			150 440 900 	710 387 7	64 100	447 600 -276	634 723 296 	$ \begin{array}{r} 1,750 \\ 750 \\ 600 \\ \overline{315} \\ \\ \end{array} $	1,000 318 155 	700 600 	625 597 465 	4,217 6,197 4,719 	919 111 217 	6,706 692 777 150 261	5,957 1,054 999 140 293	4,587 496 839 -105 	18,169 2,353 2,832 290 705
Total	636	1,172	570			1,490	1,104	164	1,323	1,653	3,415	1,473	1,200	1,687	15,887	1,293	8,586	8,443	6,027	24,349
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign counry permits Bait and ice Miscellaneous	47	-136 70 					<u>75</u> 150				1,000 300 600 -150 	733 354 	-140 250 85 		1,733 1,416 1,230 449 432	1,695 661 940 <u>943</u> 92				1,695 661 940 943 92
Total	1,217	206					225				2,050	1,087	475		5,260	4,331				4,331
Other boat expenses: Repair and maintenance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Supplies Miscellaneous	1,290 	2,644 	1,078 308 49 426 704			3,749 421 116 79 79 35	$ \begin{array}{r} 1,019 \\ -25 \\ -168 \\ -346 \\ -60 \\ -160 \\ -160 \end{array} $	342 585 96 627	1,904 845 45 153 	429 	851 974 270 	790 	2,850 1,000 115 	957 950 253 1,073 500 	18,239 3,524 1,102 106 587 7,304 233 846 1,712 197	597 -184 42 -577 96 -160 69 	1,004 937 220 232 1,153 106 350 666 229		1,361 1,125 133 350 194 600 357 221	5,379 2,865 688 752 219 2,330 202 667 2,326 519
										226				365	3,401		50	1,291		1,341
Total	3,661	3,772	2,565			4,400	1,778	1,679	2,947	736	2,178	3,151	6,286	4,098	37,251	1,725	4,947	6,275	4,341	17,288
Total expense Net income or (loss)	$\frac{5,514}{1(566)}$	5,150 3,674	3,135			5,890 (3,708)	3,107	1,843	4,270	2,389	7,643	5,711	7,961	5,785	58,398	7,349	13,533	1	10,368	45,968
1 Two owners on hoat	-(500)	5,074	3,017			(3,708)	1,710	(1,149)	5,047	1,458	3,357	3,510	7,609	959	24,918	3,923	24,206	8,681	³ 705	17,515

Table 15.-Income and expenses for Pacific coast albacore boats (under 40' in length), 1958

, ; ; ; ;

1

ų,

¹ Two owners on boat.

² Owner on boat for only one of six trips.

³ No owner on boat.

			. <u> </u>				lie	boats							Bait boats
Item	A-44'	B-41'	C-42'	D-42'	E-40'	F-41'	G-40'	11-43'	I-42'	J-40'	K-40'	L-42"	M-42	Total (8)	One bait boat reporting N-42'
Catch receipts: Albacore Other fish		N. A.	\$13,200 	\$8,415 1,531	N. A.	\$15,543 8,504	\$9,483	\$17,722	N. A.	¥9,829 4,013	N. A.	\$15,900 2,700	N. A.	\$106,554 16,748	\$ 26,642
Total	16,462		13,200	9,946		24,047	9,483	17,722		13,842		18,600		123,302	26,642
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous	2,580 2,175 1,462		1,575 892 869 	84 686 416 235 55		4,569 1,400 852 773	779 523	1,891 894 943 213		482 604 350 600		3,975 1,300 500 		15,156 8,730 5,925 235 2,184	7,586 989 471 683 281
Total	6,217		3,679	1,476		7.594	1,302	3,941		2,046		5,975		32,230	10,010
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous				331 240 250 226 15		490 370				329 270 600		675 150 150 		1,006 1,209 1,040 226 765	
Total				1,062		860				1,199		1,125		4,246	
Other boat expenses: Repair and maintenance	144 274		1,716 -93 62 1,501 192 331 286 240 102 90	985 		3.781 253 68 170 472 59 869 	1.649 10 39 1.126 	2,310 139 539, 4,320 		926 826 50 64 1.215 60 197 		725 400 73 213 240 1.921 230 		12,270 1,479 742 654 1,715 14,042 461 1,400 1,492 547 102 2,670	1.096 746 255 377 1.469 903
			4,613			6,371	4,330	8,094		3,625		4,089		37,574	4,846
Total expenses Net income or (loss)	9,821		8,292	4,786		14,825	5,632	12.035		6,870		0.811		74,050	14.856
	0,041		4,908	3,100		9,		3,087		0,47		0,811		47,232	-11,700

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Table 16.-Income and expenses for Pacific coast albacore boats (40' to 44' in length), 1956

¹ Owner and wife on boat.

² Two owners on boat.

		Table 17	.—meom	e and ex	penses 1	or racin	c coast a	ibacore i	Juais (40	10 44 1	ii lengtii)	, 1001			
							Jig I	ooats							Bait boats
Item	A-44'	B-41'	C-42'	D-42'	E-40'	F-41'	G-40'	H-43'	I-42'	J-40'	K-40'	L-42'	M-42'	Total (11)	One bait boat reporting N-42'
Catch receipts: Albacore Other fish	\$15,517 	\$4,732	\$14,401 	\$7,451 1,789	N. A.	\$17,256 6,784	\$3,657	\$10,904	\$8,872 	\$3,520 4,699	\$7,678 7,056	\$15,044 1,600	N. A.	\$109,032 21,928	\$33,141
Total	15,517	4,732	14,401	9,240		24,040	3,657	10,904	8,872	-8,219	14,734	16,644		130,960	33,141
Expenses : Trip expenses — albacore : Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous	3,560 1,566 1,083 	558 1,013 866 -208	2,211 1,003 965 -304 	746 386 227 52		5,012 1,437 892 -722 	450 311 	766 893 644 -237 	1,700 579 517	168 564 365 	-619 313 -406 	3,761 1,200 625 		17,736 10,070 6,967 227 2,679 	5,741 997 448 782 268
Total	6,209	2,645	4,483	1,411		8,063	761	2,540	2,796	1,697	1,338	5,736		37,679	8,236
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Micsellaneous				386 128 120 123 7		-510 320 				$ \begin{array}{r} -\overline{243}\\ 274\\ -\overline{600}\\ \end{array} $	- <u>569</u> 287 - <u>273</u> 460	$ \begin{array}{r} 400 \\ 160 \\ 150 \\ -\overline{125} \\ \end{array} $		786 1,610 1,151 123 1,005 460	
Total				764		830				1,117	1,589	835		5,135	
Other boat expenses: Repair and maintenance	1,709 -153 67 190 2,680 85	985 424 113 8	1,428 95 108 1,575 294 305 240 136 81	1,265 30 		$\begin{array}{r} 4,734\\ 298\\ 84\\ 182\\ \hline 473\\ 56\\ 951\\ \hline -360\\ \hline -\overline{683}\end{array}$	2,461 44 295 1,065 122 606	2,093 -123 -494 4,320 	1,544 	447 446 58 8 49 1,401 	694 515 132 2,542 796 	$ \begin{array}{r} 1,150\\ 712\\ 76\\ 208\\ 180\\ 1,921\\\\ 230\\ 85\\ -\overline{692}\end{array} $		18,510 1,971 1,036 7,33 1,232 17,000 585 1,635 3,452 1,043 1,043 1,44 2,147	1,536 824 235 295 1,469 786
Total	4,959	1,614	4,367	2,597		7,820	4,604	7,551	2,820	3,150	4,752	5,254		49,488	5,145
Total expense	11,168	4,259	8,850	4,772		16,713	5,365	10,091	5,616	5,964	7,679	11,825		92,302	13,381
Net income or (loss)	4,349	473	5,551	4,468		7,327	¹ (1,708)	813	3,256	2,255	27,055	4,819		38,658	² 19,760
1 Owner and wife as have			· · · · · · · · · · · · · · · · · · ·		L					· · · · ·			L	<u> </u>	L

Table 17.—Income and expenses for Pacific coast albacore boats (40' to 44' in length), 1957

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¹ Owner and wife on boat.

² Two owners on boat.

							Jig	boats						1000	Bait boats
Item	A-44'	B-41'	C-42'	D-42'	E-40'	F-41'	G-40'	H-43'	I-42'	J-40'	K-40'	L-42	M-42'	Total (12)	One bait boat reporting N-42'
Catch receipts: Albacore Other fish	\$11,298 	\$3,531 397	N. A.	\$4,622 811	\$4,478 3,937	\$18,400 2,500	\$10,466	\$13,407	\$8,752	\$9,050 2,846	\$8,187 9,029	\$12,000 3,400	\$12,756	\$116,947 22,920	\$32,384
Total	11,298	3,928		5,433	8,415	20,900	10,466	13,407	8,752	11,896	17,216	15,400	12,756	139,867	32,384
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous	2,870 1,152 822 	494 879 680 		8 499 302	175 95 170	2,602 1,500 971 128	1,391 885 632	656 906 753 -276	939 462 320	2,014 408 447 	542 380 386	3,000 800 550 150	2,521 777 468 180	16,495 8,985 6,420 1,944	7,186 1,100 442 171
Total	4,844	2,107		809	440	5,201	2,908	2,591	1,721	3,469	1,308	4,500	3,946	33,844	8,899
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous		<u>3</u> 6 129 -116 			153 84 149	430 300				402 224 -600	598 420 371 500	850 300 150 200		850 2,033 1,307 1,436 500	
Total		275		120	386	730				1,226	1,889	1,500		6,126	
Other boat expenses: Repair and maintenance _ Insurance _ Licenses and taxes on boat Payroll and other taxes _ Interest _ Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	233 -168 196 1,399 176 	2,080 -101 -31 358 106 2,689		1,533 142 673 96 200 25 2,669	1,270 146 	2,636 297 83 85 2,282 97 1,132 716 7,328	2,143 398 271 1,170 	2,530 185 292 4,360 324 180 7,871	$ \begin{array}{r} 1,922 \\ - 86 \\ 100 \\ - 440 \\ 96 \\ 458 \\ 210 \\ 40 \\ \\ 3,352 \\ \end{array} $	697 739 44 100 220 760 91 2,034 4,685	1,306 139 -32 1,992 1,445 1,445 4,914	500 672 92 193 150 	3,000 216 328 1,150 296 4,990	19,850 1,708 1,413 1,413 1,409 996 16,507 662 1,790 4,788 370 13 2,833 52,330	1,978 346 239 379 1,242 1,446 5,630
Total expenses	7,091	5,071		3,598	2,764	13,259	7,968	10,462	5,073	9,380	8,111	10,587	8,936	92,300	
Net income or (loss)	4,207	(1,143)		1,835	5,651	7,641	2,498	2,945	3,679	2,516	19,105	4,813	3,820	47,567	14,529

Table 18.-Income and expenses for Pacific coast albacore boats (40' to 44' in length), 1958

¹ Two owners on boat. N.A. = Data not available.

16

				Jig boats					Bait	boats	
Item	A-48'	B-46'	C-47'	D-48'	E-45'	F-49'	G-47'	Total (4)	H-46'	I-48'	Total (2)
Catch receipts: Albacore Other fish	\$14,871 	N. A.	\$4,564	N. A.	\$15,492 3,639	\$17,629 5,206	N. A.	\$52,556 8,845	\$5,018	\$4,523	\$9,541
Total	14,871		4,564		19,131	22,835		61,401	5,018	4,523	9,541
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	3,512 1,909 506 		 804 225 		1,951 697 602 	4,927 806 499 - <u></u> 701		$ \begin{array}{r} 10,390 \\ 4,216 \\ 1,832 \\ \overline{1,824} \\ \end{array} $	$ \begin{array}{r} 1,166 \\ 705 \\ 551 \\ -\overline{203} \\ \end{array} $	1,248 1,184 559 816 	2,414 1,889 1,110 816 203
Total	6,014		1,318		3,997	6,933		18,262	2,625	3,807	6,432
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous					853 341 195 	1,382 364 331 -234 		2,235 705 526 			
Total					1,506	2,311		3,817			
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$ \begin{array}{r} 585 \\ 1,162 \\ 303 \\ 159 \\ 372 \\ 1,285 \\ \hline \hline \hline 336 \\ 167 \\ \hline \hline \hline 326 \\ \end{array} $		$ \begin{array}{r} 854 \\ -71 \\ -945 \\ 548 \\ -87 \\ 83 \\ -104 \\ \end{array} $	 	$ \begin{array}{r} 1,860\\ 105\\ 60\\ 82\\ \hline 2,295\\ \hline -619\\ 238\\ 143\\ 143\\ 485\\ \end{array} $	$ \begin{array}{r} 1,055\\750\\-\overline{258}\\1,\overline{662}\\-\overline{281}\\314\\-\overline{281}$		4,354 2,017 434 499 372 6,187 548 619 942 707 143 915	1,343 -280 229 185	1,039 1,650 292 62 1,505 358	2,382 1,650 62 1,785 - 229 543
Total	4,695		2,692		6,030	4,320		17,737	2,037	4,906	6,943
Total expenses	10,709		4,010		11,533	13,564		39,816	4,662	8,713	13,375
Net income or (loss)	4,162		554		7,598	9,271		21,585	356	1(4,190)	(3,834)

Table 19.—Income and expenses for Pacific coast albacore boats (45' to 49' in length), 1956

¹ No owner on boat. N.A. = Data not available.

154				Jig boats					Bait	boats	
Item	A-48'	B-46'	C-47'	D-48'	E-45'	F-49'	G-47'	Total (5)	H-46'	I-48'	Total (2)
Catch receipts: Albacore Other fish	\$11,999	N. A.	\$3,107	2,108	\$15,653 1,961	\$18,760 4,900	N. A.	\$51,627 6,861	\$9,425	\$8,677	\$18,102
Total	11,999		3,107	2,108	17,614	23,660		58,488	9,425	8,677	18,102
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	2,562 1,952 492 45		448 250 	810 340	318 1,401 831 	4,845 1,073 471 		7,725 5,684 2,384 	1,628 1,004 869 	4,262 764 312 898	5,890 1,768 1,181 898 210
Total	5,051		735	1,150	2,605	6,439		15,980	3,711	6,236	9,947
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous					139 180 139	1,220 450 391 		1,220 589 571 			
Total					458	2,211		2,669			
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	2,358 1,300 329 87 644 2,570 145 248 -422 8,103		823 426 72 1,167 230 -162 85 -257 3,222	200 19 176 49 1.073	2,161 279 60 18 39 2,295 -566 326 280 152 561 -6,737	3,887 625 176 2,216 435 424 7,763		9,229 2,830 656 105 683 8,877 406 566 1,117 1,037 152 1,240 26,898	2,527 320 260 470 3,577	4,494 1,833 -211 1,506 1,087 9,131	7,021 1,833 -211 1,826 260 1,557 12,708
-		PREM									
Total expenses= Net income or (loss)=	13,154	****	3,957 (850)	2,223	9,800	16,413		45,547	7,288	15,367 1(6,690)	22,655 (4,553)

Table 20.-Income and expenses for Pacific coast albacore boats (45' to 49' in length), 1957

¹ No owner on boat.

				Jig boats					Bait	boats	
Item	A-48'	B-46'	C-47'	D-48'	E-45'	F-49'	G-47'	Total (7)	H-46'	I-48'	Total (2)
Catch receipts : Albacore Other fish	\$8,548	\$5,850	\$2,925	\$1,863	\$16,361 1,501	\$20,861 4,862	\$15,006 3,021	\$71,414 9,384	\$10,179	\$15,557 6,000	\$25,736 6,000
Total	8,548	5,850	2,925	1,863	17,862	25,723	18,027	80,798	10,179	21,557	31,736
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	1,903 1,321 441 	-547 306 	-536 100 90	492 275 	594 943 1,016 	1,068 561 	$ \begin{array}{r} -720 \\ 450 \\ -140 \\ -140 \end{array} $	2,497 5,627 3,149 -493 	2,965 1,111 755 	7,469 1,411 443 557 193	10,434 2,522 1,198 557 361
Total	3,830	853	726	767	2,601	1,679	1,310	11,766	4,999	10,073	15,072
Trip expenses — other fish: Labor Fuel and lubricants Foreign country permits Bait and ice Miscellaneous					151 307 243 	459 383 	282 288 300	151 1,048 914 -537 		2,763 522 164 	2,763 522 164 71
Total					788	992	870	2,650		3,520	3,520
Other boat expenses: Repair and maintenance Insurance Payroll and other taxes Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	1,3169213541275762,630300121-280	$1,640 \\ \\ \\ 1,530 \\ 189 \\ 144 \\67 \\ -\overline{106}$	$ \begin{array}{r} 855 \\ 469 \\ 96 \\ \\ 1,348 \\ 397 \\ \\ 47 \\ -47 \\ -47 \\ -42 \\ \end{array} $	491 170 45 825 304 85 	$2,3377376042\overline{2,295}\overline{596}565127143176$	2,946 600 2,216 59 300 	2,050 - 415 - 147 - 40 - 2,434 - 80 - 320 - 120 - 438 - 320 - 120 - 438 - 320 - 32	11,6353,31270216962613,2789701,0609328671431,142	2,291 	3,296 1,700 271 492 1,838 3,691 187	5,587 1,700 271 492 2,158 96 3,691 297
Total	6,625	3,676	3,354	1,938	7,078	6,121	6,044	34,836	3,280	11,475	14,755
Total expenses	10,455	4,529	4,080	2,705	10,467	8,792	8,224	49,252	8,279	25,068	33,347
let income or (loss)	(1,907)	11,321	(1,155)	(842)	7,395	² 16,931	29,803	31,546	1,900	⁸ (3,511)	(1,611)

Table 21.-Income and expenses for Pacific coast albacore boats (45' to 49' in length), 1958

¹ Owner and wife on boat. ² Two owners on boat. ³ No owners on boat.

				Bait be	oats						Jig boats		
Item	A-50'	B-56'	C-53'	D-54'	E-58'	F-50'	G-50'	H-50'	Total (7)	I-56'	J-60'	K-56'	Total (2)
Catch receipts: Albacore Other fish	\$19,680 2,000	\$17,485	\$13,083	\$12,500	\$7,868	N. A.	\$24,168 4,000	\$9,105 3,695	\$103,889 9,695	N. A.	\$20,250 14,604	\$8,615	\$28,865 14,604
Total	21,680	17,485	13,083	12,500	7,868		28,168	12,800	113,584		34,854	8,615	43,469
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous	3,200 869 794 	1,905 705 	2,667 1,458 912 	1,200 600 600 	$2,731 \\ 711 \\ 560 \\ -424 \\ 51$		1,080 548 	1,028 824 355 	$ \begin{array}{r} 10,826 \\ 7,447 \\ 4,474 \\ -\overline{424} \\ 51 \end{array} $		6,897 1,114 970 951 517	2,468 340 582 619 99 463	9,365 1,454 1,552 1,570 616 463
Total	4,863	2,610	5,037	2,400	4,477		1,628	2,207	23,222		10,449	4,571	15,020
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	-150 115 -160 						325 225 242	-283 202 -239 	758 542 641		4,974 803 700 685 373		4,974 803 700 685 373
Total	425						792	724	1,941		7,535		7,535
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	3,531 270 32 -50 2,097 198 -425 242	5,011 -49 1,837 1,715	2,883 1,000 390 63 357 1,285 -288 -627		1,373 337 17 76 1,946 83 142 		2,490 400 50 1,645 	2,906 936 56 -250 2,030 	$19,494 \\ 3,243 \\ 714 \\ 139 \\ 697 \\ 11,340 \\ 281 \\ \hline 1,464 \\ 1,121 \\ \hline 3,125 \\ \end{array}$		$\begin{array}{r} 4,482 \\ \\ -249 \\ 418 \\ 2,301 \\ 222 \\ 640 \\ -246 \\ -305 \end{array}$	$ \begin{array}{r} 1,274 \\ -\overline{175} \\ -\overline{201} \\ 2,127 \\ 80 \\ -\overline{325} \\ -\overline{353} \end{array} $	5,756 175 249 619 4,428 302 640 325 246 -658
Total	6,885	8,612	6,893	2,820	4,474		5,473	6,461	41,618		8,863	4,535	13,398
Total expenses	12,173	11,222	11,930	5,220	8,951		7,893	9,392	66,781		26,847	9,106	35,953
Net income or (loss)	9,507	6,263	1,153	7,280	(1,083)		120,275	3,408	46,803		8,007	(491)	7,516

Table 22.—Income and	expenses for	Pacific coast	albacore boats	(50' to	o 60' i	n length), 1956
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¹ Two owners on boat. N.A. = Data not available.

And the second second				Jig b	oats						Bait boats		
Item	A-50'	B-56'	C-53'	D-54'	E-58'	F-50'	G-50'	H-50'	Total (7)	I-56'	J-60'	K-56'	Total (3)
Catch receipts: Albacore Other fish	\$20,499 1,005	\$17,086	\$12,572	\$12,500	\$9,987	N. A.	\$18,216 2,700	\$8,652 3,860	\$99,512 7,565	\$28,814 11,679	\$25,500 15,363	\$10,980 	\$65,294 27,042
Total	21,504	17,086	12,572	12,500	9,987		20,916	12,512	107,077	40,493	40,863	10,980	92,336
Expenses : Trip expenses — albacore : Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous	3,000 865 663	2,155 1,050 	1,742 1,275 823 	1,200 600 600 	2,139 613 891 -279 82		 840 685 	785 1,356 509 	8,866 7,704 5,194 -279 82	6,642 1,840 1,480 840 200	5,233 1,951 1,326 1,587 69	$2,790 \\ 418 \\ 582 \\ 401 \\ 132 \\ 290$	14,665 4,209 3,388 2,823 401 290
Total	4,501	3,205	3,840	2,400	4,004		1,525	2,650	22,125	11,002	10,166	4,613	25,781
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits _ Bait and ice Miscellaneous	-200 135 -180				 		$ \begin{array}{r} \overline{350}\\ 200\\ \overline{229}\\ \overline{29}\\ \overline{29}\\$	-292 178 -217	-842 513 -626	3,909 829 533 777 164	3,154 1,175 799 957 42		7,063 2,004 1,332 1,734 206
Total	515						779	687	1,981	6,212	6,127		12,339
Other boat expenses: Repair and maintenance _ Insurance	$2,738 \\ 465 \\ 34 \\ -\overline{60} \\ 2,257 \\ 198 \\ -\overline{578} \\ 123 \\ -\overline{578} \\ -\overline{578} \\ -\overline{578} \\ 123 \\ -\overline{578} \\ -\overline$	1,967 <u>5</u> 1 1,837 1,950	3,463 1,000 390 44 346 1,266255 -687	1,800 300 120 1,000 600 	$2,135 350 17 103 \overline{1,946}130187-483$		4,601 356 50 1,645 400 506 	1,581 1,163 56 1,557 198	$ \begin{array}{r} 18,285\\3,634\\718\\147\\581\\11,508\\328\\\overline{1,578}\\1,071\\\overline{3,318}\end{array} $	$5,258 \\ 2,830 \\ 224 \\ 138 \\ 192 \\ 4,098 \\ 75 \\ \overline{2,167} \\ 586 \\ 426 \\ 109 \\ 109 \\ 109 \\ 100 \\ $	7,983 112 36 3,008 368 684 437 311	1,690 -185 -199 1,868 165 -500 -498	$14,931 \\ 2,830 \\ 409 \\ 250 \\ 427 \\ 8,974 \\ 608 \\ 684 \\ 3,104 \\ 586 \\ 426 \\ 918 \\$
Total	6,453	5,805	7,451	3,820	5,351		7,558	4,730	41,168	16.103	12,939	5,105	34,147
Total expenses	11,469	9,010	11,291	6,220	9,355		9,862	8,067	65,274	33,317	29,232	9,718	72,267
Net income or (loss)	10,035	8,076	1,281	6,280	632		111,054	4,445	41,803	7,176	111,631	1,262	20,069

Table 23.-Income and expenses for Pacific coast albacore boats (50' to 60' in length), 1957

¹ Two owners on boats.

	5				Jig boats		2				Bait boats		
Item	A-50'	B-56'	C-53'	D-54	E.58	F-50°	G-50°	H-500	Tota: (7)	1.56	J-60'	K-56°	Total (2)
Catch receipts: Albacore Other fish	\$16,960 2,684	\$11,879	\$12,978	V V	\$12,926	\$16,174	\$18,587	\$8.960 694	\$98,464 6.378	N. A.	\$32,725	159'28	\$40,376
Total	19,644	11.879	12.978	1.	12,926	16.174	21,587	9,654	104,842		63.276	159'2	70,927
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign courty permits Bait and recury permits Miscellaneous	826 599	2,140	1.883 1.506 720		2.616 963 849 157 70	1,060 919 876 56	114 114 114	1,836 1,271 1,271 1,271 1,271	10.055 8.162 4.895 4.01		6.248 2.226 1.592 1.592	1,848 578 602 289	8,096 2,804 2,804 1,592 1,592 289
Total	2,085	2,990	4,109		4,655	4,931	1,161	5,662	23,393		629'11	3,416	15,095
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and country permits Miscellaneous	120	8.8.8.8 8.8.8.8.8 8.8.8.8.8 8.8.8.8.8 8.8.8.8.8.8 8.8.8.8.8.8 8.	A sense Sense A sense A sense				122	86 (9	558 158		5,838 2,079 1,442 1,487 66		5,838 2,079 1,442 1,487 66
Total	480						606	231	1,317		10,912	****	10,912
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Licenses and taxes on	4,541 309 2,257 198 279 279	7,430 	3,348 1,000 1,900 245 1,202 1,202		2.364 182 128 1.0013 1.0013 1144 1144 1143	3,251 	2,119 569 668 1,643 1,643	1,576 1,455 1,455 1,556 1,586	24,631 5,695 5,696 314 314 4,28 4,28 4,28 4,28 4,28 4,28 4,28 4,34 5,642 5,642		10,564 2,431 2,431 2,431 2,441 2,249 1,983 1,983 1,983 1,983 1,983 1,983	2,501 142 142 142 142 142 142 142 142 143 143 143 143 143 143 143 143 143 143	13,065 2,573 2,573 2,573 5,513 5,213 5,213 5,010 2,519 7,610 3,011
Total	8,214	11,219	7,111		4,792	6,397	5,280	5,273	48,286		23,649	5,413	29,062
Total expenses	10,779	14,209	11,220		9,447	11.328	7,047	9,166	73,196		46,240	8,829	55,069
Net income or (loss)	8,865	(2,330)	1,758		3,479	4,846	114,540	488	31,646		17,036	(1,178)	15,858

Table 24.-Income and expenses for Pacific coast albacore boats (50' to 60' in length), 1958

Net

¹ Two owners on boat. N.A. = Data not available.

INCOME

Comparative Income Statements of Jig and Bait Boats

Order of presentation.—Comparisons by boat length for both jig- and bait-boat operations for the years 1956-58 are included in the following order:

Boats

10 f 11 f		
40 feet to 44 feetTables	16-18	
45 feet to 49 feetTables	19-21	
50 feet to 60 feetTables 2	22-24	

The net income (or loss) shown is before Federal or State income taxes. It does not include any payment for the labor of the owners nor any return on capital invested.

Trip expenses—other fish—includes trips made for fish and crustaceans, such as lobster and crab. Salmon is most frequently listed as the second fishery under "other fish."

Table 25 summarizes the information shown in tables 13-24. Table 25, however, permits few generalized statements, as wide variations in boat operation were found when individual boats were compared.

Net income.—Average net income, for jig boats under 40 feet in length, was \$2,424, \$2,841, and \$2,077 for 1956, 1957, and 1958 respectively. These amounts were not sufficient to pay the owner for his labor. In some operations, two partners ran the boat. Jig boats 50-60 feet long show a steady decline both in catch receipts and in net income. The respondents had various reasons for the declines; no clearly defined common cause was evident. The operating results of bait boats varied widely.

It was not possible to study the costs of the fishery without separating trip expenses by fisheries. When a boat engaged in two or more fisheries, allocation of "other" boat expenses had to be made between the fisheries engaged in by the given boat before true albacore expenses could be arrived at.

Tables 26-32 compare the average income and expenses of boats that fish for albacore only and boats that fish for albacore and other species.

Trip expenses.—The fishermen were asked to report separate trip expenses for trips made to catch albacore and for trips made to catch other fish. During the albacore season the albacore fishermen fish for albacore; out of season, they take other fish. With minor exceptions, they catch the species of fish they set out to take.

About 40 percent of the fishermen included fishing gear as an item of expense. Upon investigation, it was found that the term "fishing gear" did not mean the same thing to all fishermen. Items listed as "fishing gear" under trip expense included lines, lures, outrigger poles, sea anchors, chain, rope, boats, aprons, poles, and many other types of boat gear and supplies.

Many of the items might have been capitalized. At any rate, the benefit from their use extended for more than one season before they had to be replaced. For these reasons, fishing gear is listed in this study under "other boat expense" for the purpose of uniformity. Reporting in this manner was consistent with the overall facts, even though on a particular trip there might be loss of such items as nets, lines, anchors, and other gear.

Other boat expenses.—Other boat expenses were not clearly identifiable with specific trips and had to be allocated between the fisheries engaged in by the various boats. Allocation of other boat expenses was made on the basis of the relation of catch receipts in each fishery to total catch receipts.

Table 33 summarizes the average net income classified according to length of boat. It shows that boats operating in two fisheries yield higher average net incomes than do boats fishing for albacore only. This statement was true for boats of all lengths for all years, with only one exception.

Information on net income is shown without regard to the number of owners on the boat (tables 34 - 39). No attempt was made to classify boats by number aboard, because such classification would detract from the usefulness of the figures presented.

Cost per pound.—Information on average cost per pound to catch albacore can be useful in analyzing the problems of the industry and in arriving at possible solutions. Tables 34-39 reflect allocation of other boat expenses on the basis of catch receipts of albacore and other fish. This allocation is necessary if cost per pound is to be determined for comparative purposes.

Tables 34-39 show average cost per pound to catch albacore and average net income per pound for all boats reporting. Income and expenses of trips made to take fish other than albacore have been eliminated from the tables in order to make the data comparable. Table 40 summarizes the information shown in tables 34-39 and includes the gross income per pound to the industry for the years under review.

Jig and bait boats.-Analysis of the data presented reflects higher total expenses and lower net income per pound for the bait boats when compared to the jig boats for all years under review. The average catch by bait boats exceeded the catch by jig boats, however, by about 5 tons per boat in 1956, by 22 tons per boat in 1957, and by 19 tons per boat in 1958. The average price per ton received for albacore was \$343 in 1956, \$289 in 1957, and \$411 in 1958. 1958, bait boats maintained a much greater average catch than jig boats.

Jig boats.-The following summarization, table 41, shows that with only one exception, jig boats that engaged in two fisheries operated at a lower cost per pound for total expenses in all length classifications for all years. Boats that operated in two or more fisheries had a lower cost in catching albacore because other boat expenses—such as repairs, depreciation, insurance, and taxes-were spread over a broader income base. The fishing season was prolonged, and greater income was realized from the same semifixed costs during the year.

Bait boats.-Similar comparisons of the operation of bait boats was not possible because the necessary information was not available. A review, however, of tables 46-51 indicates in general that boats engaging in two fisheries had an advantage over boats relying on income from albacore fishing only.

Review of operations of individual boats reported in prior tables shows in certain instances, wide variations for one boat from year to year and from one boat to another in the same year.

Review of the fishery .- In this subsection, we are concerned with (1) expenditures and (2) variations in income.

Expenditures.—Expenditures on vessels and gear are curtailed during and after the season if the price per ton for albacore is low, as for example in 1957 when the average price per ton was only \$289. Lack of income results in postponement of repairs, and in many instances, the acquisition of needed equipment is delayed. Conversely, in years of higher income, equipment is acquired and repairs are made during and after the season and before the end of the taxable year. Better financing would avoid this taking time out between trips during season to repair or to install equipment.

Variations of income.-Weather often causes income to vary. A small boat must return to port and "lay in" during storms, thus reducing the number of possible fishing days during the season. Many competent fishermen indicate that the first trip is important to an overall successful season. In many instances, the small boat cannot reach the offshore fish because of rough weather encountered and limited fuel capacity. Boats 50 feet long appear to have adequate capacity, range, and seaworthiness.

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Table 25a

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						Jig	Jig boats					
	ſ	1	1956			19	1957			15	1958	
Item	Under 40' (7 boats)	40'-44' (8 boats)	45'-49' (4 boats)	50'-60' (7 boats)	Under 40' (8 boats)	40'-44' (11 boats)	45'-49' (5 boats)	50'-60' (7 boats)	Under 40' (12 boats)	40'-44' (12 boats)	45'-49' (7 boats)	50'-60' (7 boats)
Catch receipts	\$6,852	\$15,413	\$15,350	\$16,226	\$7,700	\$11,905	\$11,698	\$15,297	\$6,943	\$11,656	\$11,543	\$14,977
TripOther boat	1,555 2,873	4,559 4,697	5,520 4,434	3,595 5,945	1,636 3,223	3,892 4,499	3,730 5,380	3,444 5,881	1,762 3,104	3,331 4,361	2,059 4,977	3,558 6,898
Total	4,428	9,256	9,954	9,540	4,859	8,391	9,110	9,325	4,866	7,692	7,036	10,456
Net income or (loss)	2.424	6,157	5,396	6,686	2,841	3,514	2,588	5,972	2,077	3,964	4,507	4,521
						Bait	Bait boats					
		-	1956			15	1957			H	1958	
	Under 40' (4 boats)	40'-44' (1 boat)	45'-49' (2 boats)	50'-60' (2 boats)	Under 40' (4 boats)	40'-44' (1 boat)	45'-49' (2 boats)	50'-60' (3 boats)	Under 40' (4 boats)	40'-44' (1 boat)	45'-49' (2 boats)	50°-60° (2 boats)
Catch receipts	\$15,783	\$26,642	\$4,771	\$21,735	\$13,477	\$33,141	\$9,051	\$30,779	\$15,871	\$32,384	\$15,868	\$35,464
Trip	7,152	10,010 4,846	3,216 3,472	11,278 6,699	5,619 4,797	8,236 5,145	4,974 6,354	12,707 11,382	7,170 4,322	8,899 5,630	9,296 7,378	13,004
Total	11,694	14,856	6,688	17,977	10,416	13,381	11,328	24,089	11,492	14,529	16,674	27,535

14,529 17,855

24,089 6.690

11,328 (2.277

13.381 19,760

10,416 3.061

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4,089

(loss)

ы

income Total

Net

(806) 16.674

4.379 11,492

		Under 40'		2.2.2.2.2	40'-44'			45'-49'		1	50'-60'	
Item	Fish for albacore only (3 boats)	Fish for and ot (1 b	her fish	Fish for albacore only (1 boat)	and of	- albacore ther fish boat)	Fish for albacore only (2 doats)	and ot	albacore ther fish boat)	Fish for albacore only (1 boat)	and ot	albacore her fish boat)
	Albacore	Albacore	Other fish	Aibacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish
Catch receipts	\$16,697	\$7,175	\$5,864	\$26,642			\$4,771			\$8,615	\$20,250	\$14,604
Expenses: Trip expenses — albacore: Labor Fuel and lubrication Food and provisions Foreign country permits Bait and ice Miscellaneous	- 876 - 953 - 630 - 291	2,164 330 596 588 69		7,586 989 471 683 281			1,207 945 555 408 102			2,468 340 582 619 99 463	6,897 1,114 970 951 517	
Total	- 7,379	3,747		10,010			3,217			4,571	10,449	
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous			760 604 592 701 69									4,974 803 '700 685 373
Total			2,726	-1								7,535
Other boat expenses: Repair and maintenance Insuracne Payroll and taxes on boat Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$\begin{array}{c} & 1,145\\ - & 240\\ - & 119\\ - & 99\\ - & 762\\ - & 34\\ - & 173\\ - & 373\\ - & 209\\ - & - & - \\ - & - & - \\ - & - & - \\ - & - &$	2838 -108 74 -318 45 -270 97 	2684 88 60 259 36 	1,096 746 255 377 1,469 			1,191 825 143 31 			$ \begin{array}{r} 1,274 \\ -\overline{175} \\ -\overline{201} \\ 2,127 \\ 80 \\ -\overline{325} \\ -\overline{353} \\ \overline{353} \end{array} $	$\begin{array}{r} {}^{2}2,604\\\\ 145\\ 243\\ 1,337\\ 129\\ 372\\ -\overline{143}\\ -\overline{143}\\ -\overline{177}\end{array}$	21,878 104 175 964 93 268 103 128
Total			1.426									
		1,750 5,497	1,426	4,846			3,470			4,535	5,150	3,713
Total expenses Net income or (loss) — albacore Net income or (loss) — other fish	4,320	1,678	1,712	11,786			6,687 (1,916)			9,106 (491)	4,651	11,248 3,356
Total net income or (loss)	4,320	3	,390	11,786			(1,916)			(491)		,007

Table 25b.—Income and expenses by length classification for Pacific coast albacore bait boats, 19561

¹ The above figures are averages, using all boats. Certain expenses are not common to all boats, or expenses may be reported under different headings.

Total	Under 40' (10 boats)	40'-44' (11 boats)	45'-49' (6 boats)	50'-60' (9 boats)	Total (36 boats)
Catch receipts _	\$8,000	\$13,180	\$20,733	\$16,680	\$13,875
Expenses: Trip Other boat _	2,269 2,853	3,944 4,357	6,981 6,367	4,145 6,638	4,035 4,845
Total	5,122	8,301	13,348	10,783	8,880
Net income	2,878	4,879	7,385	5,897	4,995

Table 26.—Average net income, 1959, Pacific coast albacore jig boats¹

¹ Information regarding 1959 jig-boat operations is presented here in summary form. Owing to the lateness of collection, time did not permit the inclusion of the data in the comparative analysis form used for 1956, 1957, and 1958. Information on bait-boat operations is not included because of the smaller number of boats reporting.

Income in General

Cash receipts.—Income of the albacore fishery is not limited to sales of albacore alone, for receipts were obtained from the sale of other species.

The percentage of income from other fish has been increasing (table 42), as has the number of boats in two or more fisheries (table 43).

Income from other fish is reported from trips made primarily to take other fish, although in a few instances, there was a small amount of income from sales of other fish caught during albacore trips.

Effect of season on income.—The albacore fishery season is relatively short. Most albacore are landed during July, August, and September when the albacore boats must be at full operating efficiency to produce maximum catches. Personal interviews and observation at landing ports indicated that the top producers (highliners) were the boats that did not have to lay up during the season.

Fishing for other fish, such as salmon, prior to the albacore season, accomplished two purposes: (1) Acts as a shakedown period after layup overhaul, replacement, and addition of equipment during off-season periods and (2) produces income during this period. Because this additional fishing absorbs a proportional share of certain fixed boat expenses—such as repairs, depreciation, and insurance—the cost per pound to catch albacore is lower for those boats that engage in two fisheries.

EXPENSE

Trip Expense

Labor.—In this section, we consider labor aboard bait boats, labor aboard jig boats, methods used to pay crewmen, and payment for additional labor. Bait boats.—Bait boats require a larger crew than do jig boats and therefore have increased labor costs. Bait boats had crews of one to five men, not including owners. The size of crew did not change appreciably during our study. Smaller bait boats usually operate with one owner and two crew members. Absentee ownership requires an additional crewman.

Results of absentee ownership were generally untavorable in terms of net income. The cost of labor increased, often leaving these boats with an operating loss. At present there seems little possibility for successful operation by absentee owners.

Jig boats.—Table 44 summarizes the details of owners and crew members. Most of the boats were operated by the owner and one crewman and by the owner alone.

The cost of labor on jig boats often included a small amount of money paid by the boat owner for help in unloading, especially when he operated alone. One person cannot remove several tons of fish rapidly from the hold. The purchaser of fish at dockside, using two or three men and equipment, cannot wait for one man to fill the buckets by which fish are removed. The dock must be cleared for other boats desiring to unload.

Methods used to pay crewmen.—Methods used to pay crewmen vary widely. The owner often pays his crewmen either a percentage of the gross receipts, of the net receipts after trip expense, or of the net receipts after boat and trip expenses. Items included as trip expenses vary. Some boat owners pay a flat amount per ton with no deduction for trip expenses.

Payment for labor.—Payment for labor, although often based on catch receipts, may actually be for work done before the season starts. Labor costs are incurred when the boat is being readied for use, when the boat is laid up between trips and the boat is scaled, painted, and repaired during haulout. Labor costs were not the same for all boats; it was impossible to make comparisons.

Fuel and lubricants.—Fuel and lubricant expense was common to all boats. The condensed summary (table 45) may be used for comparative purposes.

Table 45 shows that the amount spent on fuel for boats under 40 feet is considerably less than for larger boats. Two factors contribute to this difference: (1) A smaller motor and (2) a smaller fuel capacity. Small boats with smaller fuel capacity do not travel as far to sea as the larger boats and usually do not make long runs at night in search of new schools of fish. In general, boats are limited in their stay at sea more by fuel capacity than by carrying capacity of the hold.

		Under 40'			40'-44'			45'-49'			50'-60'	
Item	Fish for albacore only (3 boats)	Fish for and oth (1 b	her fish	Fish for albacore only (1 boat)	and ot	albacore her fish poat)	Fish for albacore only (2 boats)	and ot	albacore her fish boat)	Fish for albacore only (1 boat)	Fish for and oth (1 b	ner fish
	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish
Catch receipts	\$16,697	\$7,175	\$5,864	\$26,642			\$4,771			\$8,615	\$20,250	\$14,604
Expenses: Trip expenses — albacore: Labor Fuel and lubrication Food and provisions Foreign country permits Bait and ice Miscellaneous	4,629 876 953 630 291	2,164 330 596 588 69		7,586 989 471 683 281			1,207 945 555 408 102			2,468 340 582 619 99 463	6,897 1,114 970 951 517 	
Total	7,379	3,747		10,010			3,217			4,571	10,449	
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous			760 604 592 701 69									4,974 803 700 685 373
Total			2,726									7,535
Other boat expenses: Repair and maintenance Licenses and taxes on boat Payroll and other taxes Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$\begin{array}{c} 1,527\\ 1,145\\ 240\\ 119\\ 99\\ 762\\ 34\\ 173\\ 373\\ 209\\ -317\end{array}$	2838 -108 74 -318 45 -270 97 	²⁶⁸⁴ 88 60 259 36 79 	1,096 746 255 377 1,469 	 		1,191 825 143 31 115 272			$ \begin{array}{r} 1,274 \\ -\overline{175} \\ -\overline{201} \\ 2,127 \\ 80 \\ -\overline{325} \\ -\overline{353} \\ \overline{353} \end{array} $	$2,604^{1}$ $$ 145 243 $1,337$ 129 372 -143 -177	$ \begin{array}{r} 1,878^{1} \\ \\ 104 \\ 175 \\ 964 \\ 93 \\ 268 \\ -103 \\ -128 \\ \end{array} $
Total	4,998	1,750	1,426	4,846			3,470		· · · ·	4,535	5,150	3,713
Total expenses	12,377	5,497	4,152	14,856			6,687			9,106	15,599	11,248
Net income or (loss) — albacore	4,320	1,678	4,152	14,836			(1,916)			(491)	4,651	11,248
Net income or (loss) — other fish			1,712									3,356
Total net income or (loss)	4,320	3,3	90	11,786			(1,916)		<u> </u>	(491)	8	,007

Table 27.-1956 average income and expenses by length classification for Pacific coast albacore bait boats¹

¹ The reader is cautioned to note that the above figures are averages, using all boats. Certain expenses are not common to all boats, or expenses may be reported under different headings.

		Under 40'			40'-44'			45'-49'	,		50'-60'	
Item	Fish for albacore only (6 boats)	and ot	albacore her fish boat)	Fish for albacore only (4 boats)	and ot	albacore her fish poats)	Fish for albacore only (2 boats)	and of	albacore her fish poats)	Fish for albacore only (4 boats)	Fish for and oth (3 b	ner fish
	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish
Catch receipts	\$6,478	\$8,226	\$875	\$14,217	\$12,422	\$4,187	\$9,718	\$16,561	\$4,423	\$12,734	\$17,651	\$3,232
Expenses : Trip expenses — albacore : Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	347 548 353 	676 528 916 244		1,512 1,185 949 -139	2,278 998 532 59 407		1,756 1,357 366 - <u>188</u> 	3,439 752 551 724		$1,650 \\ 1,169 \\ 694 \\ -\overline{106} \\ 13$	1,409 924 566 	
Total	1,359	2,364		3,785	4,274		3,667	5,466		3,632	2,899	
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous Total			-147 115 95 16 			252 302 260 57 191 			1,118 353 263 1,910			-253 181 -214
Other boat expenses: Repair and maintenance Insurance Payroll and other taxes on boat Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$ \begin{array}{c} 1,062\\327\\117\\-32\\515\\14\\83\\21\end{array} $	² 2,087 1,410 -377 548	² 222 40 58	$\begin{array}{r} & 1,463 \\ \hline 103 \\ 61 \\ 283 \\ 2,407 \\ 67 \\ 83 \\ 260 \\ 137 \\ 26 \\ 272 \end{array}$	²¹ ,139 273 65 78 113 873 36 183 90 302	$ \begin{array}{r} 2466 \\ 97 \\ 18 \\ 24 \\ 34 \\ 231 \\ 13 \\ 85 \\ 24 \\ \\ \\ \\ 94 \\ \end{array} $	$ \begin{array}{r} 720\\581\\187\\80\\186\\1,115\\274\\-\overline{212}\\125\\-\overline{215}\\-\overline{215}\end{array} $	21,160 332 25 133 1,571 -251 205 179 58 197	$ \begin{array}{r} 2298 \\ 96 \\ 6 \\ 38 \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ \overline{} \\ $	2,642 409 144 35 89 1,392 21 150 108 711	22,469 418 37 $-\overline{87}$ 1,586 60 $-\overline{254}$ 202 $-\overline{67}$	$ \begin{array}{r} 2506\\ 117\\ 9\\ -27\\ 338\\ 6\\ -34\\ 29\\ -27\\ 27\\ \end{array} $
Total	2,536	4,422	470	5,162	3,152	1,086	3,695	4,111	1,070	5,701	5,180	1,093
Total expenses	3,895	6,786	843	8,947	7,426	2,148	7,362	9,577	2,980	9,333	8,079	1,741
Net income or (loss) - albacore	2,583	1,440		5,270	4,996		2,356	6,984		3,401	9,572	
Net income or (loss) — other fish			32			2,039			1,443			1,491
Total net income or (loss)	2,583	1	,472	5,270	7,0	35	2,356	8,4	27	3,401	11	,963

Table 28.—Income and expenses by length classification for Pacific coast albacore jig boats, 1956¹

¹ The above figures are averages, using all boats. Certain expenses are not common to all boats, or expenses may be reported under different headings.

		Under 40'		-	40'-44'		1	45'-49'			50'-60'	
Item	Fish for albacore only (3 boats)	Fish for and oth (1 b	er fish	Fish for albacore only (1 boat)	and ot	albacore her fish boat)	Fish for albacore only (2 boats)	and ot	albacore her fish boat)	Fish for albacore only (1 boat)	Fish for and ot (2 b	
	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish
Catch receipts	\$14,629	\$5,921	\$4,100	\$33,141			\$9,051			\$10,980	\$27,157	\$13,521
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	854 581	1,625 306 377 191 69		5,741 997 448 782 268			2,945 884 591 449 105			2,790 418 582 401 132 290	5,938 1,896 1,403 1,214 135	
Total	5,938	2,568		8,236			4,974			4,613	10,586	
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous Total		·····	785 273 418 551 69 2,096									3,532 1,002 666 867 103 6,170
Other boat expenses: Repair and maintenance Insurance Payroll and other taxes Interest Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$ \begin{array}{r} 1,790\\ 1,041\\ 173\\ 158\\ 118\\ 547\\ 32\\ 216\\ 645\\ 153\\ \hline 628\\ \end{array} $	$ \begin{array}{r} 2765 \\ -\overline{108} \\ 40 \\ -\overline{341} \\ 44 \\ -\overline{86} \\ 100 \\ 103 \\ -\overline{} \end{array} $	2529 75 27 -236 31 	1,536 824 235 295 1,469 786			3,511 917 -106 -913 -130 -779			1,690 - 185 - 199 1,868 165 - 500 - 498	24,362 1,007 80 84 80 2,397 142 214 908 209 152 136	22,259 408 33 41 35 1,157 80 129 395 85 62 74
Total	5,501	1,587	1,098	5,145			6,356			5,105	9,771	4,758
Total expenses	11,439	4,155	3,194	13,381			11,330			9,718	20,357	10,928
Net income or (loss) — albacore Net income or (loss) — other fish	3,190	1,766	906	19,760		00 00 00 00	(2,279)			1,262	6,800	2,593
Total net income or (loss)	3,190	2,	672	19,760			(2,279)	-		1,262		9,393

Table 29.-Income and expenses by length classification for Pacific coast albacore bait boats, 1957³

³ The above figures are averages, using all boats. Certain expenses are not common to all boats, or expenses may be reported under different headings.

		Under 40'			40'-44'			45'-49'			50'-60'	
Item	Fish for albacore only (6 boats)	and ot	albacore her fish oats)	Fish for albacore only (6 boats)	and ot	albacore her fish boats)	Fish for albacore only (3 boats)	and ot	albacore her fish oats)	Fish for albacore only (4 boats)		albacore her fish oats)
	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish
Catch receipts	\$6,643	\$9,944	\$929	\$9,681	\$10,190	\$4,386	\$5,738	\$17,207	\$3,431	\$13,036	\$15,789	\$2,522
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	253 626 513 86 106 21	20 873 551		1,466 917 731 	1,788 913 516 45 386		854 1,070 361 	2,582 1,237 651 		1,270 1,161 841 70 21	1,262 1,020 610	
Total	1,605	1,444		3,239	3,648		2,312	4,523		3,363	2,892	
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous			$ \begin{array}{r} 115\\ 137\\ \hline 38\\ \hline \hline \end{array} $			157 322 230 25 201 92			610 295 285 145			281 171 -209
Total			290			1,027			1,335			661
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies	$ \begin{array}{c} 210 \\ 51 \\ -41 \\ 732 \\ -141 \\ 140 \\ 18 \\ 44 \\ \end{array} $	$ \begin{array}{r} 21,308 \\ 369 \\ 172 \\ -155 \\ 443 \\ 16 \\ -460 \\ \\ -322 \\ \end{array} $	²⁷⁸ 53 12 22 64 2 66 13	$ \begin{array}{r} 1,703 \\ -91 \\ 56 \\ 163 \\ 1,742 \\ 65 \\ 81 \\ 166 \\ 100 \\ 24 \\ 129 \\ \end{array} $	² 1,202 263 67 40 884 27 169 249 67 -223	²⁴⁵⁶ 131 31 15 10 426 12 61 242 22 	$\begin{array}{r} 1,060\\ 642\\ 140\\ 29\\ 215\\ 1,455\\ 135\\ -\overline{119}\\ 111\\ -\overline{226}\end{array}$	*2,501 97 8 18 1,899 -252 317 293 68 250	2523 80 22 357 -32 64 60 9 31	2,341 413 145 37 1,512 33 	$ \begin{array}{r} {}^{2}2,570\\ {}^{5}19\\ {}^{3}8\\\overline{59}\\ 1,554\\ {}^{6}3\\ -\overline{300}\\ 186\\ -\overline{46}\end{array} $	$ \begin{array}{r} 2403 \\ 142 \\ 8 \\ \hline 19 \\ 266 \\ 3 \\ \hline 26 \\ 24 \\ \hline 20 \\ \end{array} $
Total	3,116	3,245	310	4,320	3,255	1,458	4,132	6,075	1,181	5,609	5,335	911
Total expenses	4,721	4,689	600	7,559	6,903	2,485	6,444	10,598	2,516	8,972	8,227	1,572
Net income or (loss) — albacore	1,922	5,255		2,122	3,287		(706)	6,609		4,064	7,562	
Net income or (loss) — other fish			329			1,901			915			950
Total net income or (loss)	1,922	5	5,584	2,122	5,1	88	(706)	7,5	24	4,064	1	8,512

Table 30.-Income and expenses by length classification for Pacific coast albacore jig boats, 1957¹

1 The above figures are averages, using all boats. Certain expenses are not common to all boats, or expenses may be reported under different headings.

	Under 40'			40'-44'				45'-49'		50'-60'		
Item	Fish for albacore only (3 boats) Fish for albacore and other fish (1 boat)		Fish for albacore only (1 boat) Fish for albacore and other fish (0 boat)		Fish for albacore only (1 boat)	lbacore only and other fish		Fish for albacore only (1 boat)	only and other fish			
	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish
Catch receipts	\$17,404	\$4,566	\$6,706	\$32,384			\$10,179	\$15,557	\$6,000	\$7,651	\$32,725	\$30,551
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	747	919 111 217 		7,186 1,100 442 	 	 	2,965 1,111 755 - <u>168</u> 	7,469 1,411 443 557 193		$ \begin{array}{r} 1,848 \\ 578 \\ 602 \\ $	6,248 2,226 1,543 1,592 70	
Total	7,686	1,293		8,899			4,999	10,073		3,416	11,679	
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous			1,695 661 940 943 92						2,763 522 164 71			5,838 2,079 1,442 1,487 66
Total			4,331						3,520			10,912
Other boat expenses: Repair and maintenance Licenses and taxes on boat Payroll and other taxes Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	955 168 237 73 584 355 222 722 150	$ \begin{array}{r} 2242 \\ -\overline{75} \\ 17 \\ -\overline{234} \\ 39 \\ -\overline{65} \\ 28 \\ \\ \end{array} $	$ \begin{array}{r} 2355 \\ -\overline{109} \\ 25 \\ -\overline{343} \\ 57 \\ \overline{95} \\ 41 \\ \end{array} $	1,978 346 239 379 1,242 1,446		 	2,291 	$ \begin{array}{r} ^{2}2,379 \\ 1,227 \\ 196 \\ 355 \\ \overline{1,326} \\ \overline{2,664} \\ \\ -\overline{135} \\ \overline{135} $	$ \begin{array}{r} 2917 \\ 473 \\ 75 \\ 137 \\ \overline{512} \\ \overline{1,027} \\ \\ \overline{-52} \\ \end{array} $	$2,501 \\ 142 \\ 96 \\ -\overline{337} \\ 820 \\ 219 \\ -\overline{536} \\ -\overline{-762} $	$ \begin{array}{r} 25,464 \\ 1,257 \\ 186 \\ \overline{132} \\ 2,283 \\ 169 \\ 310 \\ 1,026 \\ 240 \\ \overline{1,163} \\ \end{array} $	$\begin{array}{r} 25,100\\ 1,174\\ -\overline{124}\\ 2,132\\ 158\\ 290\\ 957\\ 224\\ \overline{1,086}\end{array}$
Total	5,187	700	1.025	5,630			3,280	8,282	3,193	5,413	12,230	11,419
Total expenses	12,873	1,993	5,356	14,529			8,279	18,355	6,713	8,829	23,909	22,331
Net income or (loss) - albacore	4,531	2,573		17,855			1,900	(2,798)		(1,178)	8,816	
Net income or (loss) - other fish			1,350						(713)			8,220
Total net income or (loss)	4,531	3,923		17,855			1,900	(3,5	11)	(1,178)	(17,036)	

Table 31.—Income and expenses by length classification for Pacific coast albacore bait boats, 19581

¹ The above figures are averages, using all boats. Certain expenses are not common to all boats, or expenses may be reported under different headings.

	Under 40'			40'-44'				45'-49'		50'-60'		
Item	Fish for albacore only (6 boats) (6 boats)		her fish	Fish for albacore only (5 boats)	Fish for albacore and other fish (7 boats)		Fish for albacore only (4 boats)	Fish for albacore and other fish (3 boats)		Fish for albacore only (4 boats)	Fish for albacore and other fish (3 boats)	
	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish	Albacore	Albacore	Other fish
Catch receipts	\$4,823	\$6,792	\$2,272	\$11,336	\$8,610	\$3,274	\$4,797	\$17,409	\$3,128	\$13,489	\$14,836	\$2,126
Expenses: Trip expenses — albacore: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous		468 601 372 		1,675 836 599 	1,160 686 489 -213 		476 724 281 	198 910 676 		1,890 1,387 824 53 18	832 938 533	
Total	1,148	1,500		3,201	2,548		1,545	1,863		4,172	2,303	
Trip expenses — other fish: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous			289 236 205 75 72			121 290 187 -205 71			50 349 305 179			186 119 134
Total			877			874			883			439
Other boat expenses: Repair and maintenance Insurance Payroll and taxes on boat Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	421 96 347 29 83 26 	^{21,235} ¹³⁹ 71 13 82 605 8 45 183 27 -179	²³⁹⁵ 28 17 5 16 265 2 13 77 6 	1,966 	*1,102 192 76 43 47 47 47 47 167 350 17 2 203	*330 52 30 11 15 294 8 24 186 5 	$1,076 \\ 390 \\ 124 \\ 32 \\ 147 \\ 1,583 \\ 223 \\ 36 \\ 77 \\ 80 \\ -132$	*2,079 502 599 13 11 1,975 22 271 189 153 44 175	2366 82 10 1 340 4 35 19 29 29 29	4,098 341 133 79 69 1,510 58 86 34 139 24 810	*2,403 702 48 	$ \begin{array}{r} 2343 \\ 75 \\ 6 \\ \hline 6 \\ 217 \\ 9 \\ \hline 52 \\ 27 \\ \hline 10 \\ \end{array} $
Total	2,738	2,587	886	4,705	3,093	1,023	3,900	5,493	921	7,381	5,510	745
Total expenses	3,886	4.087	1,763	7,906	5,641	1,897	5,445	7,356	1,804	11,553	7,813	1,184
Net income or (loss) - albacore	937	2,705		3,430	2,969		(648)	10,053		1,936	7,023	
Net income or (loss) - other fish			509	****		1,377			1,324			942
Total net income or (loss)	937	3,214		3,430 4,346		(648)	11,377		1,936	7,965		

Table 32.—Income and expenses by length classification for Pacific coast albacore jig boats, 19581

¹ The above figures are averages, using all boats. Certain expenses are not common to all boats, or expenses may be reported under different headings.
Table 33.-Average net income or (loss) for Pacific coast albacore jig boats

	19	56	19	5 7	19	5 8
Boat length	Fish for albacore only	Fish for albacore and other fish	Fish for albacore only	Fish for albacore and other fish	Fish for albacore only	Fish for albacore and other fish
Feet		· 	Do	llars — — — — —		
Under 40	(6) 2,583	(1) 1,472	(6) 1,922	(2) 5,584	(6) 937	(6) 3,214
40 - 44	(4) 5,270	(4) 7,035	(6) 2,122	(5) 5,188	(5) 3,430	(7) 4,346
45 - 49	(2) 2,356	(2) 8,427	(2) (706)	(2) 7,524	(4) (648)	(3) 11,377
50 - 60	(4) 3,401	(3) 11,063	(4) 4,064	(3) 8,512	(4) 1,936	(3) 7,965

Note: Figures in parentheses (left of each colum) indicates number of boats.

Table 34.—Average cost per pound to catch albacore and average net income or (loss) per pound for Pacific coast albacore bait boats, 1956

	- Unde	r 40'	40'-4	4'	49-4	19'	50'-6	50'
Item	Fish for albacore only (3 boats)	Fish for albacore and other fish (1 boat)	Fish for albacore only (1 boat)	Fish for albacore and other flsh (0 boat)	Fish for albacore only (2 boats)	Fish for albacore and other fish (0 boat)	Fish for albacore only (1 boat)	Fish for albacore and other fish (1 boat)
				- Cents pe	r pound —			
Trip expenses: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	4.75 .90 .98 .64 .30	5.17 .79 1.42 1.40 .16	4.88 .64 .30 .44 .18		4.34 3.39 1.99 1.47 .36		4.91 .67 1.16 1.23 .20 .92	5.83 .94 .82 .81 .44
Total	7.57	8.94	6.44		11.55		9 09	8.84
Other boat expenses: Repair and maintenance Insurance Payroll and other taxes Payroll and other taxes Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$ \begin{array}{r} 1.57\\ 1.18\\ .25\\ .12\\ .10\\ .78\\ .03\\ .18\\ .38\\ .21\\33\\ \end{array} $	$2.00 \\ -26 \\ .18 \\ -76 \\ .11 \\ -64 \\ .23 \\ -27 \\ -27 \\ .23 \\ -27 \\ -27 \\ .25$.70 .48 .16 .24 .58	 	4.28 2.96 .52 .11 3.20 .41 	 	2.53	2.20 .12 .21 1.13 .11 .32 12 .15
Total	5.13	4.18	3.11		12.46		9.02	4.36
Total expenses	12.70	13.12	9.55		24.01		18.11	13.20
Net income or (loss) per pound	4.43	4.01	7.58		(6.88)	1	(.98)	3.93

Table 35.—Average cost per pound to catch albacore and average net income or (loss) per pound for Pacific coast albacore jig boats, 1956

	Unde	r 40'	40'-	44'	45'	-44'	50'-	-60'
Item	Fish for albacore only (6 boats)	Fish for albacore and other fish (1 boat)	Fish for albacore only (4 boats)	Fish for albacore and other fish (4 boats)	Fish for albacore only (2 boats)	Fish for albacore and other fish (2 boats)	Fish for albacore only (4 boats)	Fish for albacore and other fish (3 boats)
				— - Cents p	er pound —			
Trip expenses: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	1.45 .93	1.40 1.10 1.91 .51	1.82 1.43 1.14 	3.14 1.38 .73 .08 .56	3.10 2.39 .64 33	3.55 .73 .57 .75	2.22 1.57 .93 .14 .02	1.36 .90 .55
Total	3.59	4.92	4.56	5.89	6.46	5.65	4.88	2.81
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$ \begin{array}{r} .87\\.31\\08\\1.36\\.04\\.22\\.06\\.01\end{array} $	4.34 2.94 79 1.14	$1.77 \\ -12 \\ .07 \\ .34 \\ 2.90 \\ .08 \\ .10 \\ .31 \\ .17 \\ .03 \\ .33$	1.57 .37 .09 .11 .16 1.20 .05 .25 .12 	1.27 1.02 .33 .14 .35 1.97 .48	$1.20 \\ .34 \\ .03 \\ .14 \\$	3.55 .55 .19 .05 .12 1.87 .03 	$ \begin{array}{r} 2.39 \\ .40 \\ .04 \\08 \\ 1.54 \\ .06 \\25 \\ .20 \\07 \\ \end{array} $
Total	6.71	9.21	6.22	4.34	6.51	4.25	7.67	5.03
Total expenses	10.30	14.13	10.78	10.23	12.97	9.90	12.55	7.84
Net income or (loss) per pound	6.83	3.00 -	6.35	6.89	4.16	7.23	4.58	9.29

Table 36.—Average cost per pound to catch albacore and average net income or (loss) per pound for Pacific coast albacore bait boats, 1957

	Unde	r 40'	40'	.44'	45'.	-49'	50'.	-60'
Item	Fish for albacore only (3 boats)	Fish for albacore and other fish (1 boat)	Fish for albacore only (1 boat)	Fish for albacore and other fish (0 boat)	Fish for albacore only (2 boats)	Fish for albacore and other fish (0 boat)	Fish for albacore only (1 boat)	Fish for albacore and other fish (2 boats)
				Cents p	er pound —			
Trip expenses: Labor Fuel and lubricants Foods and provisions Foreign country permits Bait and ice Miscellaneous		3.96 .74 .92 .47 .17	2.50 .43 .20 .34 .12		4.69 1.41 .94 .72 .17		3.67 .55 .76 .53 .17 .38	3.15 1.01 .75 .64 .07
Total	5.85	6.26	3.59		7.93		6.06	5.62
Other boat expenses: Repair and maintenance Insurance Licenses and taxes on boat Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	03 .21 .64 .15	1.87 26 .10 83 .11 21 .24 .25 3.87	.67 .36 .10 .13 64 .34 2.24		5.59 . 1.46 1.46 1.46 1.21 1.24		2.22 -24 -26 2.46 .22 .11 .66 .11 .11 .65 6.71	2.32 .54 .04 .05 .04 1.27 .08 .11 .48 .11 .08 .07 5.19
Total expenses	11.28	10.13	5.83		18.06		12.77	10.81
Net income or (loss) per pound	3.15	4.30	8.60		(3.63)		1.66	3.62

Table 37.—Average cost per pound to catch albacore and average net income or (loss) per pound for Pacific coast albacore jig boats, 1957

	Unde	r 40'	40'-	44'	45'-	-49'	50'-	.60'
Item	Fish for albacore only (6 boats)	Fish for albacore and other fish (2 boats)	Fish for albacore only (6 boats)	Fish for albacore and other fish (5 boats)	Fish for albacore only (3 boats)	Fish for albacore and other fish (2 boats)	Fish for albacore only (4 boats)	Fish for albacore and other fish (3 boats)
				Cents pe	er pound —			
Trip expenses : Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	.55 1.36 1.11 .19 .23 .04	.03 1.26 .80	2.18 1.37 1.09 19	2.53 1.29 .73 .07 .55	2.15 2.69 .91 .07	2.16 1.04 .55 	1.41 1.28 .93 08 .02	1.15 .93 .56
Total	3.48	2.09	4.83	5.17	5.82	3.79	3.72	2.64
Other boat expenses: Repair and maintenance Insurance Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	$ \begin{array}{r} .09 \\ 1.59 \\ 31 \\ .30 \\ .04 \end{array} $	1.90 .54 .25 .64 .02 .67 	2.54 -14 08 $.24$ 2.59 $.10$ $.12$ $.25$ $.15$ $.04$ $.19$	$1.70 \\ .37 \\ .10 \\ .09 \\ .06 \\ 1.25 \\ .04 \\ .24 \\ .35 \\ .09 \\ \hline .32$	2.67 1.61 .35 .07 .54 3.66 .34 -30 .2857	$2.10 \\ .31 \\ .08 \\ .01 \\ 1.59 \\ -21 \\ .26 \\ .25 \\ .06 \\ .21$	2.59 .46 .16 .04 .10 1.67 .04 17 .12 86	2.35 .48 .04 05 1.42 .06 27 .17 .04
Total	6.77	4.71	6.44	4.61	10.39	5.09	6.21	4.88
Total expenses	10.25	6.80	11.27	9.78	16.21	8.88	9.93	7.52
Net income or (loss) per pound	4.18	7.63	3.16	4.65	(1.78)	5.55	4.50	6.91

Table 38.—Average	cost	per	pound	to	catch	albacore	and	average net income or (loss)	per pound for Pacific coast
						albacore	bait	boats, 1958	

	Unde	r 40'	40'-	-44'	45'.	-49'	50'	-60'
Item	Fish for albacore only (3 boats)	Fish for albacore and other fish (1 boat)	Fish for albacore only (1 boat)	Fish for albacore and other fish (0 boat)	Fish for albacore only (1 boat)	Fish for albacore and other fish (1 boat)	Fish for albacore only (1 boat)	Fish for albacore and other fish (1 boat)
				Cents pe	er pound —			
Trip expenses:	6.50	1	1 1			1 0.04	1 1.04	1
Labor	6.79	4.13	4.56		5.98	9.86	4.96	3.92
Fuel and lubricants	.88	.50	.70		2.24	1.86	1.55	1.40
Food and provisions	1.03	.98	.28		1.53	.59	1.61	.97
Foreign country permits	.11					.74		1.00
Bait and ice	.26	.21	.11		.34	.25	.27	.04
Miscellaneous							.78	
Total	9.07	5.82	5.65		10.09	13.30	9.17	7.33
Other boat expenses:								
Repair and maintenance	1.88	1.09	1.25		4.62	3.14	6.71	3.43
Insurance	1.12		.22			1.62	.38	.79
Licenses and taxes on boat	.20	.34	.15			.26		.12
Payroll and other taxes	.28	.08	.24			.47		
Interest	.09						.90	.08
Depreciation	.69	1.05	.79		.65	1.75	2.20	1.43
Moorage	.04	.17			.19		.59	.11
Truck and auto	.26					3.51		.19
Fishing gear	.85	.29			.60		1.44	.65
Assessments-cooperatives	.18	.13						.15
Supplies								
Miscellaneous	.53		.92		.56	.18	2.05	.73
Total	6.12	3.15	3.57		6.62	10.93	14.53	7.68
Total expenses	15.19	8.97	9.22		16.71	24.23	23.70	15.01
Net income or (loss) per pound	5.35	11.57	11.32		3.83	(3.69)	(3.16)	5.53

Table 39.—Average cost per pound to catch albacore and average net income or (loss) per pound for Pacific coast albacore jig boats, 1958

	Unde	r 40'	40'-	-44'	45'	-49'	50'-	60'
Item	Fish for albacore only (6 boats)	Fish for albacore and other fish (6 boats)	Fish for albacore only (5 boats)	Fish for albacore and other fish (7 boats)	Fish for albacore only (4 boats)	Fish for albacore and other fish (3 boats)	Fish for albacore only (4 boats)	Fish for albacore and other fish (3 boats)
				Cents po	er pound —			
Trip expenses: Labor Fuel and lubricants Food and provisions Foreign country permits Bait and ice Miscellaneous	1.00 1.84 1.77 	1.42 1.81 1.13 	3.03 1.52 1.09 17	2.76 1.64 1.17 	2.04 3.10 1.20 	.23 1.08 .80 	2.88 2.11 1.25 .08 .03	1.15 1.30 .74
Total	4.89	4.54	5.81	6.08	6.61	2.20	6.35	3.19
Other boat expenses: Repair and maintenance Insurance Payroll and other taxes Interest Depreciation Moorage Truck and auto Fishing gear Assessments-cooperatives Supplies Miscellaneous	6.01 1.79 .41 1.48 .12 .35 .11 1.39	3.74.42.21.04.251.83.02.14.55.08	$3.56 \\24 \\ .37 \\ .20 \\ 3.09 \\ .10 \\ .17 \\ .37 \\08 \\34$	2.63 .46 .18 .10 .11 2.02 .11 .40 .84 .04 .48	4.61 1.67 .53 .13 .63 6.78 .95 .15 .33 .34 57	2.45 .59 .07 .02 .01 2.33 .03 .03 .22 .18 .05 .21	6.24 .52 .20 .12 .11 2.30 .09 .13 .05 .21 .04 1.23	3.33 .97 .07 10 2.23 .08 45 .23 17
Total	11.66	7.82	8.52	7.37	16.69	6.48	11.24	7.63
Total expenses	16.55	12.36	14.33	13.45	23.30	8.68	17.59	10.82
Net income or (loss) per pound	3.99	8.18	6.21	7.09	(2.76)	11.86	2.95	9.72

Table 40.—Average cost per pound to catch albacore, average net income or (loss) per pound, and average weight of catch, Pacific coast albacore jig boats

				Inc	ome and expen	se			
		Jig boats		1. 1. 1.	Bait boats			All boats	
Item	1956 (26 boats)	1957 (31 boats)	1958 (38 boats)	1956 (9 boats)	1957 (10 boats)	1958 (9 boats)	1956 (35 boats)	1957 (41 boats)	1958 (47 boats)
					- Cents pe	r pound -			
Gross income per pound: Industry average ¹	17.13	14.43	20.54	17.13	14.43	20.54	17.13	14.43	20.54
Expenses : Trip	4.65	3.98	4.98	8.03	5.58	8.59	5.61	4.53	5.96
Other boat	5.90	5.88	8.95	5.35	5.26	6.76	5.74	5.67	8.28
Total	10.55	9.86	13.85	13.38	10.84	15.35	11.35	10.20	14.24
Net income per pound	6.58	4.57	6.69	3.75	3.59	5.19	5.78	4.23	6.30
				V	eight of catch				
	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
Average per boat	69,624	71,517	45,676	79,338	115,278	83,995	72,122	82,190	53,014

¹ Fishery Statistics of the United States, Fish and Wildlife, 1956, 1957, and 1958.

Table 41.—Average cost per pound to catch albacore and average net income or (loss) per pound Pacific coast albacore jig boats

						Cost and	d incom	e				
T		19	956			19	57			19	58	12.00
Item	alb	n for acore nly	albaco	h for ore and r fish	alb	h for acore nly		n for ore and r fish	alb	h for acore nly	albac	h for ore and er fish
Cost per pound on boats:					<u> </u>	Cents	per pou	and —				
Under 40'	(6)	10.30	(1)	14.13	(6)	10.25	(2)	6.80	(6)	16.55	(6)	12.36
40'-44'	(4)	10.78	(4)	10.23	(6)	11.27	(5)	9.78	(5)	14.33	(7)	13.45
45'-49'	(2)	12.97	(2)	9.90	(3)	16.21	(2)	8.88	(4)	23.30	(3)	8.68
50'-60'	(4)	12.55	(3)	7.84	(4)	9.93	(3)	7.52	(4)	17.59	(3)	10.82
Net income per on boats:	pound											
Under 40'	(6)	6.83	(1)	3.00	(6)	4.18	(2)	7.63	(6)	3.99	(6)	8.18
40'-44'	(4)	6.35	(4)	6.89	(6)	3.16	(5)	4.65	(5)	6.21	(7)	7.09
45'-49'	(2)	4.16	(2)	7.23	(3)	(1.78)	(2)	5.55	(4)	(2.76)	(3)	11.86
50'-60'	(4)	4.58	(3)	9.29	(4)	4.50	(3)	6.91	(4)	2.95	(3)	9.72

Note: Figures in parentheses (left of each column) indicates number of boats.

The difference in amount of fuel consumed by jig boats and bait boats did not appear to be significant in overall comparisons. Bait boats do, however, make more trips to and from fishing areas. Jig boats are continually on the move, but make fewer trips to port. The two factors apparently offset one another, because fuel expenses were not very different. It must be remembered that bait boats show a much larger catch receipt for the same expenditure for fuel. Of the total catch receipts reported by jig and bait boats for the years under review, 7.7 percent was expended for fuel.

The smaller jig boats have lower annual provision costs than other boats (table 46). This difference is largely because the owner was often the only person on board. Bait boats, with crewmen aboard, showed somewhat larger average expenses. Of the total catch receipts reported by both jig and bait boats for the

Table	42	-Rela	ative	amount	of	income	from	albacore
		and	from	other	fish,	1956-58	3	

T	Amount relative to total income in:							
Item —	1956	1957	1958					
	Percent	Percent	Percent 84.3					
Albacore	88.4	87.5						
Other fish	11.6	12.5	15.7					

years under review, 5.3 percent was expended for food and provisions.

Little effort has been made to reduce costs.

Foreign country permits.—The amount spent for entering territorial waters of foreign countries was negligible during the period under review. This expense may become important in the overall cost in future years if

Table	43Boats	fishing	only	for a	lbacore	and boats	
	fishing	for al	bacore	and	other	species	

F' 1			1	Boats			
Fishery		1956		1957	1958		
	No.	Percent	No.	Percent	No.	Percent	
Albacore	23	65.7	26	63.4	25	53.2	
Albacore and other fish	12	34.3	15	36.6	22	46.8	
Total	35	100.0	41	100.0	47	100.0	

Table 44.—Number of crew members and owners aboard jig boats

Crew		Boats	
Crew	1956	1957	1958
	No.	No.	No.
Owner fishes alone Owner and one crewman Owner and two crewmen Two owners and no crewman Husband and wife and no crewman	7 11 4 3 1	9 13 3 4 1	9 19 1 5 1
Total boats reporting	26	30	35

Table 45.—Average annual cost of fuel and lubricants on jig boats and bait boats

			P	annual cost of t	uel and lubricant	s			
Year		Jig	boats	Bait boats					
	Under 40'	40'-44'	45'-49'	50'-60'	Under 40'	40'-44'	45'-49'	50'-60'	
1956	\$566	\$1,091	\$1,054	\$1,064	\$740	\$989	\$945	\$727	
1957	687	915	1,137	1,101	731	997	884	1,403	
1958	516	749	804	1,195	588	1,100	1,261	1,402	

Table 46.-Average annual cost of provisions for jig boats and bait boats

Year		Jig	boats		Bait boats						
rear	Under 40'	40'-44'	45'-49'	50'-60'	Under 40'	40'-44'	45'-49'	50'-60			
1956	\$377	\$741	\$458	\$639	\$864	\$471	\$555	\$776			
1957	522	633	477	742	735	448	591	1,129			
1958	393	535	450	699	708	442	599	1,073			

the fish encounter changing oceanic conditions in their migrations. When albacore first appear off the coast of Mexico, it is expedient to take out a permit to enter the territorial waters of that country to obtain bait, protection from storms, or repairs for the boats.

Bait and ice.—Bait and ice as expenses were not common to all boats. Bait boats use live bait to chum the fish. Jig boats usually carry a few 5-gallon cans of dead bait, which is used occasionally to chum fish so that they will follow in the wake of the boat as it circles or tacks back and forth through the school of fish. Some jig boats also use live bait carried in a small bait tank on the deck.

Other Boat Expense

Repairs and maintenance.—Repair and maintenance of hull, motors, and equipment is the largest expense for jig boats and is exceeded only by the labor expense of bait boats (table 47).

The expense of repair and maintenance for jig boats has increased both in total and as a percentage of the total income (table 47). Bait boats had increased expenses, but their percentage increase did not reflect as sharp an increase as did the jig boats. This difference was accounted for by increased catch receipts by bait boats.

Dollar amounts shown do not include the owner's labor. Various boat owners reported that the time they worked during layup was substantial. If the boat owner did not spend part of his off-season time repairing the boat, few boats would show profit. The high labor costs for electrical, refrigeration, and motor services would absorb the income.

Table 47.—Average cost of repairs and maintenance for jig boats and bait boats

	Cost	for jig boats	Cost f	or bait boats
Year	Average expense	Amount relative to catch receipts	Average expense	Amount relative to catch receipts
	Dollars	Percent	Dollars	Percent
1956	1,723	12.9	1,704	10.7
1957	1,836	15.9	3,015	15.3
1958	1,956	18.2	2,890	13.1

		Jig 1	poats			Bait		
Year	Under 40'	40-44'	45-49'	50-60'	Under 40'	40-44'	45-49'	50-60'
1956	\$1,240	\$1,534	\$1,089	\$2,785	\$1,526	\$1,096	\$1,191	\$2,878
1957	1,361	1,683	1,846	2,612	1,666	1,536	3,511	4,977
1958	1,520	1,754	1,662	3,519	1,345	1,978	2,794	6,533

Table 48.—Average repair and maintenance expenses

Repairs and maintenance may, in some instances, include expenditures that should properly be capitalized. In this instance, cost would be written off as depreciation over a longer time. Investigation of this area did not reflect unreasonable methods of depreciation in use generally. Because boat and equipment must be constantly repaired to maintain around-the-clock schedules while at sea, the methods now used by the majority of boat owners appear to be sound.

Table 48 shows average repair and maintenance expense classified according to length of boat involved. This information indicates that, as would be expected from the fact that the tonnage of a vessel increases faster than does its length, boats of the 50- to 60-foot class have expense greater than their proportionate lengths would indicate. This increased expense may be the result not only of the proportionately greater tonnage but of the age of these boats, coupled with the higher cost of repair parts. There was a time after World War II when surplus motors and parts were obtainable at low costs.

Few generalized statements may be made about insurance. The average cost for jig boats appeared to be about 50 percent less than average cost for bait boats (table 49); however, the types of coverage were not revealed by the questionnaires. Interviews with fishermen indicated that a large percentage of the bait boats that have southern cities as their home ports are insured individually through private insurance companies.

A large percentage of jig boats were registered in northern ports, where owners belong to cooperative associations and have collective insurance rates.

About 57 percent of the boats carried insurance of some form. Many boats were uninsurable.

Many fishermen stated that insurance premiums were too high. Few businessmen in other industries, however, would consider operating without insuring their investment.

Licenses and taxes on boat.—Annual boat licenses are required by California, Oregon, and Washington. A fisherman may carry one, two, or all of these State licenses.

Taxes on boats vary from State to State. In California, the county assessor appraises boats and levies a county tax. Boats registered in Washington were subject only to a State tax of minor consequence. Payroll and other taxes.—Payroll taxes include social security and unemployment taxes levied against the boat owner. The owner of the boat sometimes pays the employee's share of social security taxes. The amount of taxes paid varies with the number of crew. Comparison of bait-boat operations to jig-boat operations shows that this category of expense is much larger for the bait boats, because of the larger crews on the bait boats. Jig boats carry only one or two crew members, and often none.

Interest.—One expense of boat operation is interest (table 50).

Boat owners often state that credit was unavailable through banks. Many said that they had investigated the Federal Government Fisheries Loan Program. Some had applied; only one stated that he had secured a loan in this manner. In general, fishermen felt that this program was of little use and was generally unavailable to them, owing to regulations that would have to be complied with in securing and repaying loans.

Interviews indicated that, for the first trip of the season, cooperatives furnished fuel, gear, and other supplies to many of the boat owners, who repaid them after catch receipts were obtained. Other methods of financing trip expense, equipment, and other necessary expenditures were arranged by borrowing from relatives, borrowing on car or truck, and borrowing from the cannery.

Table 49.—Average cost of insurance for jig and bait boats

		boats mple		eporting e expense	Average cost of insurance		
	Jig	Bait	Jig	Bait	Jig	Bait	
	Number	Number	Number	Number	Dollars	Dollar	
1956	26	9	15	5	580	1,166	
1957	31	10	18	6	585	1,435	
1958	38	9	19	7	644	1,069	

Table 50.-Average interest expense for jig and bait boats

Year	Total boats in sample	Total boats reporting	Average interest paid by boats reporting payment
Sand Sa	Number	Number	Dollars
1956	35	12	293
1957	41	17	228
1958	47	17	208

The amount of interest expense is low. Many fishermen stated that they could not earn a living if they had to make both interest and principal payments on a boat.

Depreciation.—A review of the boat-depreciation schedule, table 51, shows four main property classifications used in computing depreciations.

Hull.—Prior to 1950, 48 boats were built; after 1950, only 3 boats were built (table 52).

The estimated life used most frequently in determining the cost allocated for depreciation varied from 10 to 20 years (table 53).

Many boat owners did not depreciate the hull, motor, and equipment separately. Use of a composite life does not appear to be consistent with sound depreciation theory, as the life of a motor or other equipment is substantially less than that of the hull. Consideration should be given by these boat owners to separate assets with different lives.

The straight-line method of computing estimated hull depreciation was used by every boat owner.

"Main engine".—Data on engine depreciation revealed that the engine was often included with the hull for depreciation purposes.

The estimated life used most frequently in estimating engine depreciation was 5-10 years (table 54). Except for the ease of computation, no explanation was found for use of either 5 years or the jump to 10 years. Boat owners should take a more realistic approach to the problem of main-engine life. Accelerated depreciation would be consistent with the strain on the boat motors during day-and-night operation in the fishing season. Analysis of the repairs and maintenance reported by boat owners indicated that some method of accelerated depreciation in the first few years after acquisition should be considered.

Refrigeration.—With the exception of 3 boats, the 15 boats reported on used mechanical refrigeration. Some of the owners apparently consider their refrigeration installation costs as expenses rather than as capital investments.

There was approximately an even division in the use of 5 and 10 years as the estimated life for determining the depreciation cost (table 55). Ease of computation appeared to be the reason for the use of the two periods. When installing new or additional refrigeration, boat owners should investigate the various accelerated depreciation methods available to them.

Electronic and other equipment. — Assets listed under electronic and other equipment included radio, telephone, direction finder, loran, fathometer, automatic pilot, radar, auxiliary motors, and various other boat equipment, including trucks and autos used for business purposes. Purchase of boat equipment was capitalized by some boat owners and expensed by others. Electronic equipment is subject to hard usage and usually needs continual repair. Justification of short-life estimates in this classification appears to be in accord with sound accounting principles, if confined to electronic and similar equipment.

Moorage.—For 1958, average expenditures for moorage amounted to \$149 for 21 boats reporting. Moorage in San Diego was not a problem, although certain boat owners stated that in other localities, docking facilities were crowded and in some cases taken by sports fishing craft.

Usually the boat owner pays a yearly moorage rental on the basis of length of boat. Additional facilities, such as showers and other accomodations necessary for owners living on boats permanently are available at additional cost in certain areas. The inclusion of such costs might account for the unusually large amounts appearing under individual boat operations in tables 13-24.

Truck and automobile.—Expenses of truck and personal automobiles used for hauling supplies, gear, and equipment, and for other business trips appear in about 25 percent of the questionnaires. Personal interviews indicated that family members often brought repair parts from the home-port city to the location where the boat was to be laid up for repairs.

Depreciation of truck and auto was usually included as expense under this heading, rather than in the depreciation schedule. It also appears, however, in the depreciation-expense schedule under other equipment for some boats. For the boats reporting truck and auto expense separately, the average expenditure for the 3 years was \$550.

Fishing gear.—This category of expense was not clearly defined in the minds of the fishermen. Certain respondents did not list any expense for fishing gear. Accordingly, only limited comparisons can be made. The average expense was higher for bait boats than for jig boats. Larger crews on bait boats required larger expentitures for such items as poles, lines, hooks, and nets.

Both jig and bait boats had increasing costs from 1956 through 1958. Increased cost of individual items would account for this fact, because interviews with fishermen did not indicate that they had made any changes in the type of fishing gear used.

Fishing gear for albacore and other fish is included in the expenses listed in table 56. Review of individual boat operations did not suggest that the larger boats necessarily had larger expenditures. Expenses vary widely from year to year, depending upon such factors as loss by storm, natural wear, and money available.

						, - 8	,				1				1				
Type and	Во	1		1	ull			Main				Refrig	eration			onic and	other equi	ipment	Total
desig- nation	Length	Date built	Date acquired	Cost	Life	Depre- ciation	Date acquired	Cost	Life	Depre- ciation	Date acquired	Cost	Life	Depre- ciation	Date acquired	Cost	Life	Depre- ciation	depre- ciation
Under 40' Jig:	Feet	Year	Year	Dollars	Years	Dollars	Year	Dollars	Years	Dollars	Year	Dollars	Years	Dollars	Year	Dollars	Years	Dollars	Dollars
A	38 38	1946 1947	1946 N.A.	15,000	15	850 (1)	1956 N.A.	1,875	6	313 (1)	1957 N.A.	1,475	5	$\binom{1}{(1)}$	1949 N.A.	2,905	5-10	127	1,290
С С	34 39	1946	1946 1946	5,000	<u>2</u> 0 N.A.	250	1946 N.A.	2,750	$\bar{1}\bar{0}$	(1)	1948	1,200	N.A.	(1)	52-57	2,515	10-20	(1) 176	$(^{1})$ 426
E	39 39 36	1944 1941 1949	1946 1956 1958	^{26,400} ^{36,250}	15		N.A.				ICE N.A.				1954 N.A.	1,000		(1)	
Г G	34	1949 1942 1920	1946	^{35,000} ^{35,615} ^{32,093}	N.A. N.A.		N.A. N.A.				ICE 1948	400	N.A.	167	N.A. N.A.			168	168
I	33 35	1946	1956 1958	38,800	5	418	N.A. N.A.				1957 N.A.	$\begin{array}{r} 750 \\ \overline{426} \end{array}$	5	167	N.A. N.A.				585
K	34 37	1949 1939	1957 1939	3,500 8,000	N.A. N.A.	438	1958 N.A.	1,245			1957 N.A.	426	N.A.		1958 N.A.	1,629	N.A.	974	974
M	39 36	1945 1949	1958 1957	³ 13,000 ² 13,500	15 10	1,148	N.A. N.A.				N.A. 1957	1,035	10	-66	N.A. N.A.	2,940	2-3	1,136	1,574 1,214
N	38	N.A.	1949	4,500	10	450	N.A.			$\overline{(1)}$	N.A.			(1)	55-57	3,538	5-6	623	1,073
Total						3,554				313				233				3,204	7,304
Bait:		1016	1014																
O P	38 38	1946 1944	1946 1944	$10,175 \\ 8,100$	15 15	577 540	1946 1946	4,000 4,630	10	$\binom{1}{(1)}$	1946 1951	800 1,500	N.A.	$\binom{1}{(1)}$	46-52 55-58	2,510 3,400	4-5	$\begin{pmatrix} 1 \\ 613 \end{pmatrix}$	577 1,153
Q R	38 38	1946 1945	1946 1948	³ 12,500 ² 14,000	10 N.A.	(1) 	N.A. N.A.			(1)	1946 N.A.	2,000 1,000		(1)	N.A. N.A.			600	(1) 600
Total						1,117												1,213	2,330
																	- 628		
40'-44'															-				1.1.1
Jig: A	44	1946	1953	\$26,800	10	1,399	N.A.				N.A.				N.A.				1,399
B C	41 42	1949 1947	1949 1950	2,617 N.A.	25	105	1958 N.A.	507	-2	253	N.A. N.A.				N.A. N.A.				358
D E	42 40	1947 1945	1947 1945	210,000 313,000	$\overline{20}$	$\frac{500}{(1)}$	N.A. N.A.			(1)	N.A. 1957	1,500 800		(1)	56-57 N.A.	733	3-5	173	673 (1)
F G	41 40	1946 1946	1946 1950	8,727 10,000		437 1,000	1958 1950	2,850 5,000	5	570 (1)	1958 N.A.	5,000	-5	1,000	51-58	1,553	5-10	(1) 275	2,282
H	43 42	1946 1945	1954 1956	16,050 1,879	6 15	2,675	1954 1956	4,000	5	800 200	1954 1957	1,550	52	$\binom{1}{310}$	52-58 57-58 1957	1,876 2,300	5-10	170 575	$1,170 \\ 4,360$
J	40 40	1935 1945	1956 1945	10,000 22,500	20	425	1956	3,500	10 10	300 145	ICE	-2,047	10	50 205	1956	622 225 783 845	5-8	65 35	440 760
L M	42 42	1953 1934	1954 1938	12,000 315,000	15 15 N.A.	814	1955 1956 N.A.	1,500	5	300	1953 1954	3,005	5	640	53-56 1956		10 5	109 169	1,992 1,923
Total			1750	15,000	11.A.	10,163	IN.A.			2,568	N.A.			2,205	N.A.			1,571	1,150 16,507
р.:.		-					-												
Bait: N 1 Fully depreciat	42	1948	1948	12,704	121/2	1,015	1953	41,084	10	108	1949	1,000	N.A.	(1)	1953	1,185	10	119	1,242

Table 51.-Depreciation data on hull, engine, refrigeration, and electronic and other equipment for jig and bait boats, 1958

¹ Fully depreciated.

² Hull and motor.

³ Boat and equipment.
⁴ Overhaul cost.

N.A. = Data not available.

Type	Bo	at		Hu	.11			Main	engine			Refrig	eration		Electr	onic and c	other equ	ipment	Total
and desig- nation	Length	Date built	Date acquired	Cost	Life	Depre- ciation	Date acquired	Cost	Life	Depre- ciation	Date acquired	Cost	Life	Depre- ciation	Date acquired	Cost	Life	Depre- ciation	depre- ciation
45'-49'	Feet	Year	Year	Dollars	Years	Dollars	Year	Dollars	Years	Dollars	Year	Dollars	Years	Dollars	Year	Dollars	Years	Dollars	Dollars
Jig: A B C D E F G	48 46 47 48 45 49 47	1948 1923 1947 1957 1949 1950 1947	1956 1954 1950 1957 1949 1950 1947	⁸ 26,296 3,900 9,700 ⁸ 12,961 10,500 15,600 18,385	$ \begin{array}{r} 10 \\ 5 \\ 20 \\ 10 \\ 20 \\ 20 \\ 33 \end{array} $	2,630 780 485 825 525 780 557	N.A. 1958 1956 N.A. 1949 1950 1947	4,000 2,300 11,200 8,000 7,000	$ \begin{array}{r} \overline{10} \\ 5 \\ \overline{10} \\ 10 \\ 15 \end{array} $	400 460 1,120 800 467	N.A. 1958 1957 N.A. 1956 1957 1955	3,500 1,539 		$ \begin{array}{r} 3\overline{50} \\ 154 \\ \overline{600} \\ 554 \\ 1,073 \end{array} $	N.A. N.A. 1957 1958 1952 1951 1957	1,812 179 1,000 1,631 1,350	 5,10 5 20 20 4		2,630 1,530 1,348 825 2,295 2,216 2,434
Total						6,582				3,247				2,731				718	13,278
Bait : H I	46 48	1943 1946	1947 1946	^{23,500} 15,000	N.A. 15	320 1,000	N.A. 1946	7,083	ī ī	506	1955 1947	1,500 1,800	N.Ā.		N.A. 55-58	2,150	5-10	332	320 1,838
Total						1,320				506								332	2,158
50'-60' Jig: A C D E F G H	50 56 53 54 58 50 50 50	1938 1945 1928 1918 1947 1946 1945 1935	1941 1946 1939 1956 1947 1958 1945 1949	10,925 26,500 23,119 5,000 20,000 20,000 22,000 329,900	20 20 10 N.A. 20 15 20 	754 1,325 312 1,000 1,000 1,100 3 1,586	1953 1946 1942 N.A. 1947 1958 1946 N.A.	3,628 10,000 8,800 10,000 1,655 7,500	10 10 N.A. <u>10</u> 10 N.A. 	$ \begin{array}{r} 363 \\ (^{1}) \\ (^{1}) \\ \hline 124 \\ (^{1}) \\ \hline \end{array} $	1955 1954 1953 N.A. 1958 1953 1952	3,583 4,000 5,636 2,500 4,200 6,475	7 10 10 10 10 N.A.	512 512 626 188 420 	54-57 N.A. N.A. 1947 N.A. 1946 N.A.	3,150 500 1,250 	5 15 10 	628 264 	2,257 1,837 1,202 1,033 1,968 1,645 1,586
Total						7,077				487				2,258				1,706	11,528
Bait: I J K	56 60 56	1949 1954 1918	1949 1957 1949	26,600 36,000 8,870	12 15 5-8	2,400 374	N.A. N.A. 1952	1,229		 -60	1949 N.A. 1950	N.A. 1,200		 (1)	N.A. 1957 54-58	6,046 2,128		2,015 386	4,415 820
Total						2,774	-			60							-	2,401	5,235

Table 51.—Continued

Fully depreciated.
 ² Hull and motor.

³ Boat and equipment.

N.A. = Data not available.

Table 52.—Number of boats built prior to 1940 and during various periods thereafter to 1958

Year built Boats 1940 and prior 10 1941 through 1945 12 1946 through 1950 26 1950 through 1958 3

Table 53 .- Estimated life used in hull depreciation

Estimated life of hull	Vessel owners using indicated estimate
Years	Number
20	11
15	11
10	8

Table 55.-Estimated life of refrigeration equipment

Table 54.—Estimated life of main engine used in depreciation

	•		
Estimated life	Vessel owners using designated estimate	Estimated life	Vessel owners using estimate
Years	Number	Years	Number
10	12	10	8
5	7	5	7

Table 56.—Average expenses for fishing gear on jig and bait boats

Boat operation	1956	1957	1958
Jig	\$296	\$423	\$435
Bait	360	681	735

SUMMARY AND CONCLUSIONS

This study indicates that many albacore fishermen are in a serious financial situation. The data show that the combined wage payment and investment return is small. If \$6,000 per 12-month year is assumed to be a reasonable wage, many of the vessels had no return on invested capital.

Part of the albacore fishermen's difficulties can be solved by better operation of his present equipment and vessel. For example, he can attempt to reduce his time in port to a minimum, possibly use a larger number of lines when trolling, and consider using live-bait fishing at least part of the time.

The effect of method of fishing was evaluated. For 2 of the 3 years investigated (1956-58), live-bait boats

produced greater net income than did trollers.

Vessels investigated varied in length between 30 and 60 feet. The larger vessels produced larger catches and were more profitable.

The survey indicated that better understanding of accounting methods and depreciation requirements would be advantageous to albacore fishermen.

An important economic factor for the albacore fishermen is the problem of foreign competition. Imports have been greater than United States production in recent years, and have an important bearing on the gross income the fisherman obtains from his catch of albacore.

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MS #1264

FROZEN KING CRAB (Paralithodes camtschatica) MEAT: EFFECT OF PROCESSING CONDITIONS ON FLUIDS FREED UPON THAWING

by

Jeff Collins and Russel L. Brown

ABSTRACT

A study was made of a number of stages in the production of frozen cooked king crab meat. The amount of fluids freed upon thawing (FFT) was definitely related to the types of meat packed and the amount of water in the pack as affected by cooling in water and addition of flood water. Other production variables studied had little or no effect on FFT.

INTRODUCTION

An understanding of the factors that affect drained weight is economically important to processors of frozen cooked king crab meat, not only because crab meat frees fluids upon thawing (FFT) but also because there is a large variation in the amount of such fluids from sample to sample. FFT should be reduced to a minimum to avoid adverse consumer reaction to "buying water" even though the packages are sold on a drained-weight basis. It is also desirable to reduce variation in the amount of FFT, since nonuniformity of drained weights of individual packages requires expensive overfill to ensure that minimum weight requirements are met.

FFT is often referred to as "drip"; however, the distinction between FFT in frozen king crab and the more usual meaning of "drip" should be carefully noted.

Drip is usually defined as the cloudy liquid that exudes from frozen meat upon thawing and is derived from the natural fluids of raw muscle. The amount of drip depends upon the method employed to measure it. For instance, relatively small amounts of drip are obtained when muscle is thawed on a wire screen as compared to that obtained by centrifuge or press methods, which apply considerable force. The term "drip" is often modified to indicate the method of its determination or process stage in which it occurs; thus we often see the terms "cook drip", "centrifuge drip", or "free drip". "Weep" has been used to describe the exudate of unfrozen, raw muscle. None of these terms adequately apply to the FFT of the manufactured frozen cooked king crab product, since such an exudate is composed of unknown relative amounts of fluids freed from the original raw muscle, fluids exchanged during aqueous cooking, various amounts of processing water (for example, cooling, fluming), and glaze.

When initially considering the problem, we assumed that if a particular step in production had a definite effect on FFT, the step could then be placed under quality control and the variation could be minimized. Accordingly, the purpose of the experiments reported here was to compare the amount and variation in FFT in frozen cooked king crab meat when prepared by using semicommercial production techniques with the following variations:

- 1. Meat type.
- 2. Floodwater.
- 3. Cooking time.
- 4. Cooking medium and processing water.
- 5. Shredded meat.
- 6. Ascorbic acid flood.
- 7. Moisture content.

Author note.—Jeff Collins, Chemist, Bureau of Commercial Fisheries Technological Laboratory, U. S. Fish and Wildlife Service, Ketchikan, Alaska; and Russel L. Brown, Chemist, Alaska Department of Fish and Game, Ketchikan, Alaska. The Fishery Technological Laboratory was jointly operated by the Bureau and the State of Alaska during the period of this study.

This paper is composed of several sections. In the Procedure section the common features that apply to procedures used in all experiments are discussed. The Analysis section is a discussion of the experiments for each processing variable studied. Methods and special conditions peculiar to individual experiments are included in this section. Finally, the data are summarized and conclusions are drawn.

PROCEDURE

Semicommercial Production of Cooked Frozen King Crab

Live king crab were butchered, and the carapace, viscera, and abdomen discarded. The leg sections were cooked in boiling sea water for 24 minutes, then cooled in a tank of overflowing sea water. The legs and claw arms were separated, and the meat removed both by hand and by squeezing between rubber rollers. Extracted meat was flumed onto belts for washing and inspection, segregated by meat type (fig. 1), then placed into rectangular containers measuring about $15 \times 11 \times 3$ inches (table 1).

Table 1.—Order and amounts of different types of meat packed in each 15-pound block of crab meat

Order	Type of meat	Amount	
		Pounds	Ounces
1	Merus Body and shoulder	6	1.0
3	Claw Carpus-propus-dactylus	1 2	1.5 13.5
Total meat		15	10.0

After packing, 16 ounces of water were added to the meat (flood water) to provide an internal glaze (fig. 2). The resulting block of meat was frozen in a blast tunnel overnight (-20° to -40° F.), removed from the freezer carton, and given an external glaze. The glazed block was then returned to the original carton, packed along with several others into master cartons, and held at 0° F. until shipped.

The large blocks were shipped to a packaging plant at Bellingham, Wash., where they were sawed into consumer-sized portions. Each large block was first cut into thirds, then each third cut into 13 smaller portions as would be the practice for the 6-ounce consumer-sized portions or into 10 portions for the 8-ounce size. After being sawed, the 39 or 30 individual portions were repacked into the original freezer carton in the same order as sawed, overwrapped with a polyethylene bag, and sealed. The samples were then shipped, using suitable refrigeration, by either air freight or water to the Bureau of Commercial Fisheries Technological Laboratory at Ketchikan, Alaska. The individual portions were numbered for identification (fig. 3). The geometry of this division causes differences in FFT between certain groups of the consumer-sized portions. Corner and end portions were more ragged than the inside portions and contained large voids that had filled with flood water. These portions, in nearly all cases, gave high FFT values. Excluding these portions when comparing the effect of processing conditions on FFT reduces variation between portions and improves the sensitivity of the experiment. Since our purpose was to compare the effect of treatment of blocks rather than describe the amount of FFT, the added precision in the mean justifies the exclusion of the data from the end and corner portions.

Determination of FFT

Since this study was production oriented, a method similar to that employed by the U.S. Department of the Interior in inspecting frozen king crab was used to determine FFT. For our purposes, the technique' was standardized as follows: The sample is placed in a 6- by 12-inch laminated poly-cello bag that has 12-1/4-inch holes punched along the bottom edge and several additional holes punched in each bottom corner. The sample and bag are weighed and placed into a larger polyethylene bag, which serves to collect the FFT. This outer bag also contains a 3-ounce cylindrical weight used to keep the bags from floating when immersed in a water bath to thaw. The bags are tacked to a board and suspended in a constant-temperature water bath (fig. 4). The 5-inch-long portion of meat is submerged 3-3/4 inches to 8-3/4 inches beneath the surface and held at 60° F. for 25 or 40 minutes for the 6- or 8-ounce portions, respectively. The sample is then removed from the water bath and held at an angle for 30 seconds on each side to assist in drainage of the exudate. After drainage, the inner bag containing the thawed meats is removed and weighed. The results are expressed as percentage FFT, calculated as loss in weight divided by original weight times 100.

Moisture Analyses

The thawed meats were recombined with the FFT and thoroughly blended in a sealed jar using an electric blender. Moisture was determined by drying about 5 grams of blended meats at 105° C. for 24 to 28 hours.

¹ The method was developed by David Miyauchi, Bureau of Commercial Fisheries Technological Laboratory, Seattle, Wash. [Unpublished manuscript—Seattle Manuscript Report No. 43, "Studies on thawing frozen king crab meat", (April 1959)].



Figure 1.—Photo showing a king crab, the numbering system used to designate legs, the various parts of a leg and claw section, and the meat types removed therefrom.



Figure 2.-Showing the packed block of meat, the addition of flood water, and the inspection belt.

ANALYSIS

Meat Type

Blocks used in this experiment differed from those prepared using the normal procedure in that each block was made up of only one type of meat, and 24 ounces of flood water were used. In the block of claw meat, only the meat from the large claw itself was used. The samples were prepared in April 1961 at Seldovia, Alaska. Each block was sawed into 39 6-ounce consumer-sized portions for analysis.

Table 2 summarizes the FFT data for the various types of meat. Analysis of variance and a comparison of individual means show that there are four statistically different groups with respect to FFT namely:

- 1. Large claw, with about 14 percent FFT.
- 2. Body, with about 20 percent FFT.
- 3. Propus, with about 16 percent FFT.
- Shoulder-merus-carpus, with about 18 percent FFT.

The data suggest that to minimize variation in FFT, the operator should accurately control the amount and distribution of each type meat in the blocks. Although the total amount of each meat can be easily controlled when packing the 15-pound blocks, it unfortunately is difficult to control the distribution so that each subdivided 6- or 8-ounce portion contains the same proportion of each type meat. For example, meat from about eight large claws will be layered in the 15-pound block, but because this



Figure 3.—Schematic diagram showing division of the 15-pound production block into consumersized portions.

amount is insufficient to cover the entire surface, individual 6- or 8-ounce consumer-sized packages may or may not contain claw meat. Since the meat from the merus has large variance, the amount and distribution of this type of meat should be carefully controlled.

Table	frozen l	cing crab	meat computed	
	6-ounce	portions	of each type '	

T	Amount of FFT			
Type of meat	Average	Standard deviation		
Large claw Propus Merus Shoulder Body	Percent 14.3 (13.8) 16.7 (15.9) 18.7 (18.9) 20.4 (17.6) 18.2 (17.4) 20.6 (20.1)	Percent 2.56 (2.02) 3.18 (2.33) 2.24 (1.79) 7.07 (4.17) 3.17 (2.58) 3.06 (2.62)		

¹ The parenthetical figures exclude the six end and corner portions sawed from the 15-pound blocks of crab meat.

Addition of Flood Water

Each block of meat was packed in the usual way except that the amount of flood water added was varied (0, 8, 16, and 24 ounces). These blocks and all subsequent blocks reported in this paper were



Figure 4.-Equipment used in FFT determinations of consumer-sized portions of frozen king crab.

prepared at Port Wakefield, Alaska, in late October 1962. Each block was sawed into 30 8-ounce consumer-sized portions for analysis.

Table 3 summarizes the fluids freed upon thawing (FFT) data for the different amounts of flood water.

Table 3.—Percentage FFT and moisture content of consumer-sized portions of frozen king crab meat sawed from blocks prepared alike except for varying the amount of flood water¹

Flood water added	Amount		
	Average	Standard deviation	Moisture content
Owners	Precent	Persent	Percent
0 8 16 24	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	2.68 (1.47) 2.22 (1.51) 1.75 (2.29) 3.43 (2.09)	(79.6) (80.0) (80.4) (81.3)

³ The parenthetical figures exclude the six end and corner portions sawed from the 15-pound block of crab meat. Each 15-pound block was sawed into 30 8-ounce consumer-sized portions.

Analysis of variance and comparison of individual means show a significant difference in drip values between the samples flooded with 24 ounces of water and the other samples. The sample flooded with 16 ounces of water was also significantly different from the 8- and 0-ounce flood samples. The amount of FFT, the standard deviation, and the moisture content increased with the addition of flood water.

Water added as a flood probably behaves similarly to that picked up during processing—aqueous cooling, fluming, etc. That is, water found in the final 8-ounce portion is water regardless of where it was picked up during the process. On this assumption, all of the flood-water samples (96 8-ounce portions) were grouped to compare moisture content with FFT. The resulting curve of moisture vs. FFT (fig. 5) indicates an average increase of 3.7-percent FFT for each percent increase in moisture.

Cooking Time

For these blocks, the normal procedure was used except that each batch of crab was cooked in sea water for 16, 20, 24, or 28 minutes at a ratio of crab to water of 1:15. The water was changed after each cook. The average weight of the crab for the first three cooks was 7.5 pounds and in the 28-minute cook, 9.1 pounds (table 4). The butchering yields were nearly identical—about 73 percent. Although the yield of meat tended to decrease with longer cooks, it was fairly constant in the range from 20 to 24 minutes. Table 5 summarizes the FFT data for crab meat cooked for various periods of time in boiling sea water. Analysis of variance and comparison of individual means indicates that the samples cooked for 24 minutes are significantly different in FFT from samples cooked for 16, 20, and 28 minutes. The direct relation between moisture and FFT found in the previous experiment was also evident in this series. The samples cooked for 24 minutes had the lowest FFT and the lowest moisture content.

Cooking Medium and Processing Water

One of the major variations from plant to plant in processing king crab is the type of water used in cooking and subsequent processing. Factory ships generally use sea water throughout the process, and shore plants use either fresh water or sea water, depending on the availability and purity. Some plants using fresh water add salt to the cook water to simulate sea water. Additional salt is sometimes added after each or several batches of crab to compensate for salt absorbed by the meat.

Table 4.—Yield of king crab meat from crabs cooked in boiling sea water for different periods of time

Cooking	Crabs	Live	Yield
time		weight	of meat
Minutes	Number	Pounds	Percent
16	15	113	31.3
20	15	114	28.5
24	15	114	28.1
28	10	91	26.0

Table 5.—Percentage FFT and moisture content of consumer-sized portions of frozen king crab meat sawed from blocks prepared alike except for varying the time of cooking³

Time of	Amount		
cooking	Average	Standard deviation	Moisture content
Minutes 16 20 24 28	Percent 15.6 (14.4) 15.5 (14.5) 14.2 (12.8) 15.3 (14.6)	Percent 3.31 (2.26) 2.59 (1.96) 3.75 (2.29) 2.27 (1.68)	Percent (80.5) (80.7) (80.4) (80.9)

¹ The parenthetical figures exclude the six end and corner portions sawed from the 15-pound block of crab meat. Each 15-pound block was sawed into 30 8-ounce consumer-sized portions.

Four blocks of frozen crab meat were prepared to determine if FFT is affected by the type of process water. Table 6 summarizes the data for meats cooked and processed in several media. Analysis of variance and comparison of individual means indicates a significant difference between the sample cooked in 6-percent brine and the sample cooked and processed in sea water. No other differences were noted.



Figure 5.—Relation between moisture content and FFT for samples of frozen king crab prepared alike except for varying the amount of flood water.

Shredded Meats

Some processors of frozen king crab have attempted to get a more uniform pack by shredding large pieces of meat. Presumably, the smaller pieces of meat would result in smaller water-filled voids resulting in less variable FFT values.

Table	6Percentage FFT of consumer-sized por-
	tions of frozen king crab meat sawed
	from blocks prepared alike except for
	varying the type of water used in cooking
	and subsequent processing ¹

	Amount of FFT		
Sample preparation	Average	Standard deviation	
Fresh-water cook and fresh-water process Fresh-water cook and sea-water process Sea-water cook and sea-water process 6-percent brine cook and sea-water process	Percent (14.3) (13.6) (12.8) (14.5)	Percent (1.90) (2.27) (2.29) (1.90)	

¹ The parenthetical figures exclude the six end and corner portions sawed from the 15-pound block of crab meat. Each 15-pound block was sawed into 30 8-ounce consumer-sized portions.

To determine if the size of the pieces would affect FFT, we prepared samples by the normal method except that the pieces of meat were broken into smaller pieces by hand while we were packing the 15-pound block. The average FFT and standard deviation for these samples were 13.7 percent and 1.73 percent respectively, as compared to 12.8 percent and 2.29 percent for the control samples. The difference is not significant. We concluded that shredding had little effect on drip.

Ascorbic Acid Flood

Ascorbic acid has been used to help prevent blueing in frozen crab meat. A sample was prepared normally except that 16 ounces of 0.1 percent aqueous ascorbic acid was used as flood water instead of water. The average FFT and the standard deviation for these samples were 13.2 percent and 1.66 percent, respectively, as compared to 12.8 percent and 2.29 percent for the control. The difference is not significant.

Moisture Content

The data from the cooking time experiment show that the moisture content and the FFT varied only slightly with the time of cooking. Differences may have been masked, however, by the absorption of water during the 20-minute period of cooling in the tank of overflowing water. Since total moisture content and FFT are related, it was of interest to determine the moisture content of crab that have been cooked for various times without a subsequent water cooling step and to determine the rate of absorption of water during cooling. The samples in this experiment were prepared from live crab that had been air freighted from a commercial plant in Petersburg, Alaska. The crab were held in a tank of circulating sea water at the laboratory prior to being butchered.

In the following two experiments, a system of sampling was used that was designed to reduce biological differences between crabs. In this system, composites were made from eight sections (six walking and two claw legs) from eight different crabs. Composite No. 1 thus consisted of walking leg-section numbers 1, 2, 3, 6, 7, and 8, and claw legsection numbers 4 and 5 of crab A, B, C, F, G, H, and D, E, respectively (see figure 1 for identification of leg and claw numbers).

Cooking time.—Each of eight composite crabs was tied together with string, placed simultaneously in boiling water, and removed separately after being cooked for 16-30 minutes. Each composite was suspended in air to drain and cool for one-half hour before being shucked. The data are given in table 7.

The relation is erratic but may show a slight downward trend in moisture content with increased cooking time.

Table	7.—Moisture	content	of	composite	king c	rab
	samples	cooked	for	different	times	in
	boiling w	vater and	d co	oled in air	:	

Cooking time	Moisture content
Minutes	Percent
16	. 80.1
18	80.2
20	79.9
22	80.5
24	79.9
26	79.7
28	80.1
30	79.8

Cooling time.—Each of eight composites were cooked for 24 minutes, cooled in tap water for intervals up to 2 hours, and drained for 30 minutes before being shucked. The moisture contents resulting from different cooling times are given in table 8.

Table 8.—Moisture content of cooked king crab samples cooled for different times in tap water

Cooling time	Moisture content		
Minutes	Percent		
0	82.7		
5	83.4		
10	83.4 83.8 83.5		
15	83.5		
20	83.8 84.0		
30	84.0		
60	83.9		
120	84.2		

These data show a rapid uptake of moisture for the first 5 minutes of cooling followed by a very much reduced further rate of increase. The overall range from 82.7 to 84.2 percent moisture could result in an increase in FFT of 5.5 percent if calculated by the previously mentioned direct ratio of 1.0 percent moisture : 3.7 percent FFT (fig. 5). The nearly 3 percent higher moisture content noted in this experiment (compare data of tables 7 and 8) is probably caused by the brackish-water conditions in the sea-water live tank. The laboratory live tank is located in a small-boat harbor into which Ketchikan Creek empties. Adverse weather and tides cause brackish conditions. In the first part of this experiment, the crab were held in the live tank about 2 hours, whereas in the second part, they were held overnight. Had this biological uptake of water not occurred, it is possible that the moisture content might have increased even more than it did with time of cooling in water.

SUMMARY AND CONCLUSIONS

This study was undertaken to determine the effect of certain variations in production methods on the total amount and within-block variation in fluids freed upon thawing (FFT) of consumer-sized portions cut from blocks of frozen king crab meat. It was assumed that if a particular step in the production line had a definite effect on FFT it could then be placed under quality control and the variation in FFT could be minimized. The production variables considered and results obtained are as follows:

Type of meat. Significantly different levels of FFT were found for meat from: (1) claw, (2) body, (3) propus, and (4) shoulder-merus-carpus.

Addition of flood water. In general, the addition of flood water results in higher FFT, higher moisture content, and greater within-block variation. FFT and moisture content were found to be directly related.

Cooking time. The within-block variation was unaffected by the time of cooking, but the amount of FFT was affected. As with the flood-water series, high FFT values were found with high-moisture content. Cooking for longer periods resulted in lower yields of meat. Cooking medium and process water. The amount and within-block variation in FFT was not significantly affected by the water system except where 6-percent salt water was used as cooking medium.

Shredded meats. Shredding the meats into smaller pieces when packing the production block had no significant effect on FFT.

Ascorbic acid flood. Substituting a 0.1-percent solution of ascorbic acid for the regular flood water also had no significant effect on FFT.

Moisture content. The total moisture content of meats that had been cooked for increasing periods of time but without subsequent water cooling may have decreased slightly. The total moisture content of cooked meats cooled in a tank of overflowing water increased rapidly in the first 5 minutes of cooling and increased irregularly thereafter to 120 minutes but at a reduced rate.

This study suggests that a processor of frozen king crab could significantly reduce the variation and amount of FFT, assuming he follows good freezing and cold-storage practices, by:

1. Distributing each type of meat so that each consumer-sized portion contains equal amounts of each type.

2. Diverting the corner end portions of the blocks to a different pack or trimming the periphery.

3. Standardizing all steps where water may be absorbed or lost and discontinue the practice of the addition of water.

Other production variables considered in this study had little or no effect on FFT.

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MS #1399

THIAMINASE ACTIVITY IN FISH: AN IMPROVED ASSAY METHOD

by

R. H. Gnaedinger

ABSTRACT

An improved thiochrome procedure for determining the thiaminase activity of whole fish is described. Results are presented showing the applicability of the method to various species of fish and to a mink diet. The method is quite sensitive.

INTRODUCTION

The physiological activity of thiamine is destroyed by the enzyme thiaminase, which is present in many species of fish. There is a potential large use of these species in the diets of such animals as mink. Although thiaminase is destroyed by cooking, mink prefer raw fish to cooked fish. The occurrence of thiaminase in these fish is therefore of nutritional and economic importance.

The activity of the enzyme has been studied by estimating its destructive action on thiamine. Of the various chemical methods that have been employed for the estimation of thiamine, the earlier colorimetric procedures (Melnick and Field, 1939) have largely been replaced by the more sensitive fluorometric method for the determination of thiochrome. The original thiochrome procedure of Jansen (1936) has been modified by Hennessy and Cerecedo (1939) to permit the determination of small, absolute amounts of thiamine in various biological materials. These modifications included the use of (a) base exchange to remove possible interfering substances and of (b) enzymatic hydrolysis of the raw material to release protein-bound thiamine. Numerous workers have used this approach to measure the thiaminase activity of fishery products, but the resultant procedures were time consuming and not readily adaptable to routine use.

The purpose of the present paper is to describe an improved thiochrome procedure for the rapid quantitative assay of the thiaminase activity in whole fish. In the proposed method, relatively large amounts of standard thiamine are added to the assay mixture. Consequently, the need for the time-consuming enzyme hydrolysis and base-exchange techniques has been eliminated. The proposed procedure, which combines some of the desirable features of the published methods for determining thiaminase activity also includes some new techniques.

PROPOSED ASSAY METHOD

Preparation of Thiaminase Extract

Whole, partially thawed fish¹ were ground three times through a 1/16-inch plate and stored at -20° C. until analyzed. Exactly 20 grams of the frozen sample was homogenized with 180 milliliters of cold 5percent KCI for 1 minute at high speed in an electric blender. The homogenate then was centrifuged at about 1150 x gravity for 5 minutes at 1° C. The supernatant was filtered through gauze, and the residue was discarded.

Reaction of Extract with Thiamine

Ninety-five milliliters of thiaminase extract and 5 milliliters of a standard thiamine solution² were brought to incubation temperature by submerging them separately in a 37° C. water bath for 10 minutes before mixing. At the start of the assay (0 time),

¹ Alewife (*Alosa pscudoharengus*). Six different samples were trawl-caught at various locations in Lake Michigan between October 1962 and August 1963 by the Bureau of Commercial Fisheries M/V *Kaho*.

² Stock solution: 100 milligrams of dry thiamine hydrochloride diluted to 1 liter with 0.01 N HCI. Twenty milliliters of stock thiamine solution was diluted to 100 milliliters with distilled water.

Author note.-R. H. Gnaedinger, Chemist, Bureau of Commercial Fisheries Technological Laboratory, Ann Arbor, Mich.

the extract was added to the thiamine, and the reaction was allowed to proceed for 30 minutes at 37° C. At regular intervals, a 10-milliliter aliquot of the assay mixture was transferred to a 25-milliliter volumetric flask containing 12 milliliters of hot 0.1 N HCl, which had been preheated in a boiling water bath. The flask was heated for an additional 10 minutes in the boiling water bath to coagulate the protein, cooled rapidly to room temperature under tap water, and diluted to 25 milliliters with 2.5 M sodium acetate. The mixture was then filtered (Whatman 41H) and analyzed for thiamine content.

Oxidation of Thiamine to Thiochrome

Five milliliters of each filtrate was transferred to separate Hennessy base-exchange centrifuge tubes, and 3 milliliters of 3-percent cyanogen bromide was added to each tube except the blank, to which distilled water was added. An aliquot of each filtrate was run concurrently with each sample to serve as a blank. Each tube was swirled lightly to ensure that the oxidizing agent mixed completely with the thiamine. Two milliliters of 30-percent NaOH was then added to each tube, which was again swirled lightly. Fifteen milliliters of isobutyl alcohol was added, and each tube was shaken vigorously for 2 minutes and then was centrifuged at low speed to separate the liquid phases. The aqueous layer was discarded, and the butanol layer was shaken with 1.5 grams of anhydrous sodium sulfate until clear.

Measurement of Fluorescence of Thiochrome

The clear solution in each tube was decanted into a cuvette, and the fluorescence was read with a photofluorometer^a in accordance with the manufacturer's directions for determining thiamine. The fluorescence due to the thiochrome was obtained by subtracting the fluorescence of the blank from the fluorescence of the oxidized sample.

Evaluation of Thiaminase Activity

The destruction of thiamine by the thiaminase extracts was depicted graphically by plotting the fluorescence of the thiochrome against the time of reaction. Thiaminase activity was determined by the slope of the thiamine-destruction curve from which the amount of thiamine converted per unit of time was computed. Extracts that destroyed no thiamine under the conditions of the assay method, and thus yielded curves of zero slope, were considered thiaminase free.

EXPERIMENTAL AND DISCUSSION

Preparation of Extract

The maximum rate of enzyme activity was obtained by homogenizing the fish with 5-percent KCI. Concentrations of 3-percent and 10-percent KCI gave similar results, but the rates were slightly lower than the maximum. Extraction with 1.5-percent KCI was no better than with water, which yielded relatively low levels of activity. These results are in agreement with those of Woolley (1941) and Sealock, Livermore, and Evans (1943), who stated that the thiamine-destroying principle is relatively insoluble in water. These workers, as well as Krampitz and Woolley (1944), used a 10-percent NaCl solution to extract the principle from fresh tissue and from acetone-desiccated powders of fish viscera.

Several workers have stated that thiaminase loses its activity slowly, even when preparations of the enzyme are stored at low temperatures. Sealock, Livermore, and Evans (1943) stated that aqueous extracts of fresh tissue lost up to 36 percent of their thiaminase activity in 10 days at 5° C. Similarly, the thiaminase preparation of Mazrimas, Song, Ingraham, and Draper (1963) had a half-life of only 6 days at 4° C. Experiments were therefore made to determine the stability of thiaminase in the extracts used in the present study. The thiaminase extracts lost no enzymatic activity during 4 hours of storage at 1° C. After 24 hours at this temperature, however, a loss in activity of about 10 percent had occurred. Further tests were made to determine the rate of thiaminase inactivation at the incubation temperature used in the assay procedure. Extracts held at 37° C. for 4 hours lost approximately 58 percent of their activity. The high rate of inactivation of thiaminase, especially at the temperature of maximum activity, indicates the need for a rapid method of assay for the enzyme.

Incubation of Thiaminase Extract with Thiamine

The incubation times used with the various thiaminase assay procedures appearing in the literature vary considerably. With whole fish, relatively long incubation times were generally used-for example, up to 24 hours. Short incubation times were more applicable for analyzing partially purified thiaminase preparations. In the present study, an attempt was made to use a short incubation time for the analysis of whole fish. It was found that by reducing the substrate concentration to a level where it became a variable in the rate of reaction, the sensitivity of the assay could be increased. The levels used, however, were still greatly in excess of the resident thiamine of the samples. As a result, the thiaminase activity of very small amounts of whole fish could be detected easily within a 30-minute incubation period (fig. 1).

³ Coleman Model 12C. (Trade names referred to in this publication do not imply endorsement of commercial products.)

A short incubation time is desirable from the standpoint of studying the quantitative aspects of thiaminase in whole fish. Precision in assays is thus improved, and an estimate of the activity originally present in the fish is facilitated. Also, since the total time required to run an assay is shortened, the proposed method lends itself to routine laboratory use.

Inactivation of Thiaminase and Removal of Protein

The purpose of transferring the aliquot of assay mixture to the hot HCl was (a) to inactivate the thiaminase instantly and (b) to prevent the breakdown of thiamine during heating by maintaining a low pH. Heating the acid mixture for 10 minutes appeared adequate to ensure complete coagulation of the protein for its subsequent removal. Heating the assay mixture in the presence of hydrochloric acid was



Figure 1.—Effect of enzyme concentration on rate of thiamine destruction. Grams of whole alewife per milliliter of homogenate: A, 0.1; B, 0.05; C, 0.025; D, 0.0125. found to be superior to the conventional use of trichloroacetic acid (TCA) to remove protein, since the TCA interferes with the fluorescence of thiochrome.

The addition of sodium acetate to the acid digest increased the pH of the resulting mixture to 5.0, which was found to be optimum for the oxidation of thiamine by cyanogen bromide (Fujiwara and Matsui, 1953). It also facilitated the flocculation of the coagulated protein of the otherwise turbid mixture. Thus, treatment with both heat and sodium acetate yielded, after filtration, a clear solution for thiamine analysis.

Oxidation of Thiamine to Thiochrome

Cyanogen bromide was used as the oxidizing agent instead of the more commonly used potassium ferricyanide. Fujiwara and Matsui (1953) state that this oxidizing agent is safe and reliable for determining thiamine in both pure solutions and biological materials. The applicability of this agent to thiaminase assays in fish, however, had not previously been established. Bottomley and Nobile (1962) state further that with cyanogen bromide, the oxidation of thiamine in flour is immediate and quantitative but that with potassium ferricyanide, it is not. Thus, if cyanogen bromide is used, the timing of this step would not have to be rigidly standardized. In confirmation of this hypothesis, consistent and reproducible results were obtained in this study when various oxidation times were used. Further tests showed that thiochrome remained stable up to 16 hours at room temperature in the dark. Immediate reading of the fluorescence of the oxidized samples, therefore, was not imperative. These results indicate that cyanogen bromide can be used successfully as the oxidizing agent for analyzing fish samples.

The fluorescence arising from substances other than thiochrome was evaluated with a blank, which was prepared by adding water instead of cyanogen bromide to the aliquot of filtrate. This procedure appeared to be valid, as the fluorescence of the cyanogen bromide-treated thiamine-free samples was nearly identical to that of the blank.

Suitability of Method

Tests were made to determine the amount of added thiamine hydrochloride lost during the course of the assay procedure. Results showed that no measurable loss occurred, as the amount of thiamine recovered from a thiaminase-free extract was equal to that obtained from a 5-percent KCl solution alone. Further tests showed that thiamine was not measurably destroyed in either distilled water or 5-percent KCl, or in the thiaminase-free homogenate up to 1 hour of incubation at 37° C.

The precision of the method was evaluated by running replicate assays of a fish sample with high thiaminase activity. The thiamine-destruction curves thus obtained showed that the amount of thiamine destroyed after 10 minutes was approximately 65 \pm 8 percent.

The proposed assay method was tested for sensitivity by using it to evaluate a fresh-water chub test, diet (for mink) that was suspected of containing a low level of thiaminase activity. The test diet contained (before water was added) 30 percent fish, which consisted of 88.34 percent chub (Coregonus hoyi), 10.42 percent alewife (Alosa pseudoharengus), 0.68 percent American smelt (Osmerus mordax), and 0.56 percent stone rollers (Campostoma anomalum). The suspected thiaminase-containing species had been inadvertently mixed with the chub at the time of capture. The diet contained approximately 0.3 milligrams of thiamine per pound of feed (before addition of water). Thus, the thiamine content of the diet appeared to be adequate for normal growth (Leoschke and Elvehjem, 1959).

This diet was fed at the Cornell Fur Animal Experiment Station to 22 female mink throughout their gestation and lactation periods, and the results were compared with those for a group of 14 females maintained on a chub-free diet. During this time, weight losses of the mothers were comparable for both diets. Fewer kits, however, were born to the animals on the chub diet. Also, these kits had significantly higher mortalities and significantly lower growth rates than did the kits from the control animals.⁴

These symptoms, which are characteristic of a marginal nutritional deficiency, were suspected as being caused by a thiamine deficiency, since the diet contained thiaminase-active fish. Accordingly, the diet was subsequently analyzed for thiaminase activity by the method described here and was found to be definitely thiaminase-active (fig. 2, curve C). Thus, the method was sensitive enough to detect a level of thiaminase activity that could not be confirmed conclusively by a feeding test. These results present a correlation between a chemical and a biological test for thiaminase activity, a relation that has not been reported before in the literature.

Tests were also made to determine the applicability of the proposed method for analyzing whole fish other than alewife. Figure 2 shows the relative thiaminase activities of several species, as well as of a mixture of these species. The results show that alewife, smelt, and stone rollers were thiaminaseactive; whereas, chub was not. Furthermore, the activity of the thiaminase-active fish was easily detectable even when they were mixed with a large amount of chub, or with a complete mink diet. Cooked-fish samples have also been analyzed successfully. Thus, the results show that the proposed assay method can be used successfully to analyze various species of fish for thiaminase activity.





SUMMARY

Thiaminase is extracted from whole fish at its natural pH with KCl, and the rate at which the extract destroys a given amount of thiamine hydrochloride is determined. The reaction is stopped at prescribed intervals by inactivating the thiaminase with heat and at low pH. Coagulated protein is removed by filtering the extract, leaving a clear solution for thiamine analysis. Following oxidation of the thiamine to thiochrome with cyanogen bromide, the content of thiochrome is determined fluorometrically.

The method was applied successfully to various species of fish and to a mink diet. The method was found to be sufficiently sensitive to detect a level of thiaminase activity that could not be detected with certainty by a feeding test.

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ADDENDUM

Since the manuscript was first submitted for publication, the proposed assay method has been modified to include the use of an enzyme activator. The sensitivity of the assay was increased markedly by the addition of cysteine $(1 \times 10^{-2} \text{M})$ to the 5-percent KCl, which was also buffered to pH 6.5 with solid sodium borate. This modification allowed reducing the effective sample size from 20 to 5 grams and the reaction time from 30 to 20 minutes.

Jansen, B. C. P.

DRIP FORMATION IN FISH 3--COMPOSITION OF DRIP FROM DEFROSTED PACIFIC COD FILLETS¹

by

David Miyauchi, John Spinelli,

and John A. Dassow

ABSTRACT

This paper, the third in a series on the formation of drip in fish, reports on (1) a comparison of the composition of free drip and centrifuge drip taken from paired lots of frozen Pacific cod fillets and (2) changes in the composition of drip taken from cod fillets after varying periods of storage at 0° and 20° F.

INTRODUCTION

Loss of "drip" (tissue fluid) when frozen fishery products are defrosted is a continuing problem for fish processors, buyers, and users. The loss of tissue fluid may adversely affect such attributes of quality as juiciness, tenderness, flavor, and appearance. This loss also contributes to disagreements in the assessment of the net weight of fishery products. Accordingly, studies have been undertaken at the Bureau of Commercial Fisheries Technological Laboratory at Seattle to obtain a better understanding of the factors that affect the formation of drip in fish.

At the start of this work, the literature on the formation of drip in fish was reviewed (Miyauchi, 1963). Various laboratory methods of measuring the waterbinding capacity of fish protein then were tested, and a centrifugal method of measuring the volume of drip during the thawing and the heating of frozen cod fillets (Miyauchi, 1962) was developed.

To minimize the formation of drip in commercially frozen fillets, some processors brine-dip steaks and

fillets of those species of fish that are not readily susceptible to the development of rancidity. Tarr (1942) concluded that this prevention of drip by sodium chloride brine dipping depends upon the interaction of sodium chloride with certain of the proteins to increase their liquid-binding power. More recently, polyphosphate solutions have been used commercially as a dip for frozen fish fillets (Mahon, 1962). Wierbicki, Kunkle, Cahill, and Deatherage (1954 and 1956) and Wierbicki, Cahill, Kunkle, Klosterman, and Deatherage (1955) have reported on the post-mortem shifts in the ion-protein ratio and changes in the water-holding capacity of beef, but no such study appears to have been made with fish. The determination of the composition of drip, therefore, appeared desirable to provide background information that might suggest further studies on the ion-protein interaction and changes in the waterholding capacity of fish protein.

Composition data may reveal changes caused by storage temperatures and storage time. If, however, the concentration of the constituents of drip remain relatively constant, the composition data may suggest possible objective means of differentiating between the juices native to the fish flesh and the water that is picked up or that is added to the product during processing prior to freezing.

¹ This paper was presented at Pacific Division of Institute of Food Technologists, combined meeting of Pacific Division of AAAS and AIBS, Oregon State University, Corvallis, Oreg., August 29, 1962.

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Variations in the amounts of drip obtained from defrosted fish flesh, depend upon factors such as thawing temperature, thawing time, and the application of external force or pressure. In many studies, sufficient quantities of drip for analysis can be obtained only by extracting centrifuge drip or expressed drip. It also appeared desirable, therefore, to determine the composition of drip collected under conditions of minimum drip formation (free drip) and of drip collected under conditions of maximum drip formation (centrifuge drip).

A number of workers have investigated the changes in the composition of drip taken from fish after various periods of frozen storage. Sanford² found no significant change in the concentration of total solids, ash, total nitrogen, protein nitrogen, heat-coagulable nitrogen, or free amino nitrogen in centrifuge drip from rockfish (Sebastodes sp.) fillets that were frozen for about 12 hours, but he found a significant decrease in the concentration of these constituents in the drip from fillets that were stored 1 year at 0° F. Good (1954) found that the amino nitrogen content of drip was not affected appreciably by freezing and then storing at 0° F. but that the protein nitrogen content of drip decreased very gradually, both with time of iced storage prior to freezing and with time of frozen storage.

The specific purposes of the study presented here accordingly are:

1. To compare the composition (total solids, total nitrogen, protein nitrogen, ash, sodium, potassium, phosphorus, calcium, and magnesium) of free drip and centrifuge drip from frozen Pacific cod fillets.

2. To determine any changes in composition of free drip and centrifuge drip from fillets that were stored for varying periods of time at 0° F. and 20° F.

COMPARISON OF COMPOSITION OF FREE DRIP AND CENTRIFUGE DRIP

Procedure

Samples.—Cod that were well iced for 1 to 2 days were obtained directly from a fishing vessel and were sorted at random into 19 lots consisting of six cod each. (Six fish per lot were used in order to obtain sufficient quantities of free drip for analysis and also to minimize the variables arising from the raw material.)

Paired fillets were cut from each fish. One of each pair of fillets was designated as sample A and the other as sample B. Thus each lot of six fish was subdivided into two samples, with each sample consisting of six fillets. The six fillets per sample were wrapped in aluminum foil and were frozen in circulating air at -20° F. and were then treated as follows:

1. The samples from lot 1 through lot 4 were used for the initial sampling, which was made on the third day after freezing.

2. Samples from lot 5 through lot 14 were stored at 0° F. and were sampled after 3, 6, and 12 months of storage.

3. Samples from lot 15 through lot 19 were stored at 20° F. and were sampled after 1, 2-1/2, and 6 months of storage.

Collection of drip.—As already indicated, both free and centrifuge drip were collected.

Free drip.—The sample was removed from frozen storage, and the aluminum foil was stripped from the six fillets. The fillets were weighed, placed in plastic bags that were perforated with 1/4-inch-diameter holes, and then were suspended inside a larger plastic bag. These bags were hung on racks overnight for 16 hours in a forced-air refrigerated room at 40° F., so that as the drip formed from the defrosted fillet, it passed through the perforations of the inner bag and collected in the bottom of the outer bag. This free drip was saved for chemical analyses.

Centrifuge drip.—The frozen cod fillets were chopped into small pieces and were ground in an electric meat grinder, using a plate with 3/8-inch holes. The ground flesh was thoroughly mixed, and 20-gram samples were weighed into special glass centrifuge tubes as described earlier (Miyauchi, 1962). The samples in the tubes were left in the 40° F. room overnight for thawing. The next morning, the samples were centrifuged 10 minutes at 170 x gravity. The centrifuge drip was recovered for chemical analyses.

Analysis of drip.—The drip was analyzed for total solids, ash, electrolytes, and nitrogen components.

Total solids.—Twenty to thirty grams of drip was dried in Vitreosil crucibles (50 milliliter size) at 103° C. in a convection oven to a constant weight.

Ash.—The samples that were dried for the determination of total solids were slowly charred over a Meker burner, were transferred to a muffle furnace, where the temperature was gradually raised to 500° C., and then were ashed until all of the carbon had been removed.

Electrolytes.—In the preparation of the electrolyte solutions, the ash was moistened with 5 milliliters of 0.1 N HCl and heated to boiling. This solution was quantitatively transferred to 50-milliliter volumetric flasks, using hot distilled water to complete the transfer. The following electrolytes were determined: potassium, sodium, phosphorus, and calcium and magnesium.

² F. Bruce Sanford. 1952. Unpublished data from progress reports of the Bureau of Commercial Fisheries Technological Laboratory, Seattle, Wash.

<u>Potassium.</u>—Potassium was determined by the gravimetric cobaltinitrite method (Association of Official Agricultural Chemists, 1955). Two milliliters of 1.0 N HNO₃ was added to 5 milliliters of the electrolyte solution, and the volume was adjusted to 20 milliliters. To this solution, 10 milliliters of a 20-percent solution of sodium cobaltinitrite was added, and the determination of potassium as the insoluble dipotassium sodium cobaltinitrite was completed.

<u>Sodium</u>—Sodium in 10 milliliters of the electrolyte solution was determined by the uranyl acetate method (AOAC, 1955), except that zinc uranyl acetate reagent (Chemical Rubber Publishing Company, 1956) was used in place of the magnesium uranyl acetate solution.

<u>Phosphorus.</u>—Phosphorus was determined volumetrically (AOAC, 1955). The phosphorus in 5 milliliters of the electrolyte solution was precipitated as ammonium phosphomolybdate. The precipitate was dissolved in an excess of standardized alkali, which was then back-titrated with a standard acid solution.

<u>Calcium and Magnesium.</u>—Calcium and magnesium were determined by titration with ethylenediaminetetraacetate (EDTA) (Lott and Cheng, 1957) by the following modified procedure: Ten milliliters of the electrolyte solution was passed through a column of Dowex 2 anion exchange resin in the hydroxyl form. The column (3/8 by 4 inches) was eluted with distilled water until 100 milliliters was collected.

1. Calcium.—To a 50-milliliter aliquot, 50-percent sodium hydroxide was added until a pH of 13 was obtained. Three drops of 10-percent potassium cyanide, 2 drops of 1-percent gelatin solution, and 3 drops of Calcon indicator (Baker's Eriochrome Blue Black R-C1202) were added. Titration was made with 0.01 M EDTA to a blue end point. Calculations were made as follows:

mg. of Ca = ml. of 0.01 M EDTA \times 0.40

2. Magnesium.—To the other 50 milliliters of the resin-treated solution, 2 milliliters of ammonium buffer solution, 3 drops of 10-percent potassium cyanide, 2 drops of 1-percent gelatin, and 2 drops of Eriochrome Black T indicator were added. The solution was heated to boiling and was titrated with 0.01 M EDTA to a blue end point. Magnesium was calculated as follows:

mg. of Mg = [(ml. of EDTA used in Mg titration) minus (ml. of EDTA in Ca titration)] x 0.243

Nitrogen components.—Total nitrogen and protein were determined.

<u>Total nitrogen.</u>—Total nitrogen was determined by the standard macro Kjeldahl method (AOAC, 1955).

<u>Protein.</u>—Protein was determined by biuret analysis (Snow, 1950).

Results and Discussion

The composition data of free drip taken from sample A and of centrifuge drip taken from sample B from each of the 19 lots of paired fillets are presented in table 1. The quantitative differences in the composition of free drip and centrifuge drip may be studied by examining the data in table 1 for each individual lot.

In the drip taken from lot 1 through lot 4 on the third day after freezing, slightly larger amounts of total solids, total nitrogen, ash, and potassium were usually found in the free drip than in the centrifuge drip; but in the drip taken from the lots that were held in frozen storage for varying lengths of time (lots 5-19), equal or slightly smaller amounts of these constituents were found in the free drip. These differences, however, were neither large enough nor consistent enough to be significant. The quantitative differences of other constituents between free drip and centrifuge drip showed no trend but varied randomly within a range that can be attributed to sampling and to the analytical methods used.

The differences between free drip and centrifuge drip for the various constituents for the lots in each storage interval and for the 19 lots taken as a whole were subjected to statistical analysis by Student's t-test. No significant differences in the amounts of the constituents were found between free drip and centrifuge drip. It thus appears that drip of relatively constant composition is obtained when defrosted cod fillets are centrifuged and that the composition of free drip and centrifuge drip is comparable. Similarly, Baker (1943) found that when fish shrink during cooking, liquor of constant composition appears to be released.

In future composition studies where relatively large quantities of drip are required for analysis, it appears justifiable to use centrifuge drip in lieu of free drip, thus permitting the use of smaller fish samples.

COMPOSITION OF DRIP TAKEN FROM COD FILLETS AFTER VARYING PERIODS OF STORAGE AT 0° AND 20° F.

The amounts and composition of free drip and centrifuge drip taken from the lots of six cod fillets after varying periods of storage at 0° and 20° F. also are presented in table 1.

At 0° F., the amounts of free drip from the fillets increased during the first 3 months, then decreased significantly but erratically during subsequent storage. At 20° F., the substantial increase in free drip during the early storage periods was consistent with the 0° samples; however, the greater drop in free drip of the lot held for 6 months at 20°, in comparison with that at 0° for 6 months, must be attributable to the greater effect of the higher temperature on

Stor- age temp.	Stor- age time	Lot	Drip content ²		Total solids		Total N		Protein N		Ash	
			А	В	А	В	A	В	А	В	А	В
° F.	Mos.	No.	Percent		Percent		Percent		Percent		Percent	
	0	1 2 3 4 Mean	3.3 4.3 2.3 2.6 3.1	16.8 19.2 20.3 18.8	8.0 8.0 7.9 8.1 8.0	8.2 7.7 7.5 7.5 7.7	1.13 1.14 1.15 1.12 1.14	$1.14 \\ 1.09 \\ 1.12 \\ 1.06 \\ 1.10$	0.50 0.56 0.50 0.57 0.53	0.56 0.57 0.31 0.44 0.47	1.19 1.15 1.18 1.16 1.17	$1.14 \\ 1.13 \\ 1.16 \\ 1.14 \\ 1.14 \\ 1.14$
0	3	5 6 7 8 Mean	11 7 7.9 6.0 7.3 8.2	38.2 38.6 40.2 39.4 39.1	6.8 6.5 6.5 7.3 6.8	7.5 7.5 7.8 7.3 7.5	0.92 0.88 0.91 0.97 0.92	$1.02 \\ 1.05 \\ 1.04 \\ 0.99 \\ 1.02$	$\begin{array}{c} 0.62 \\ 0.44 \\ 0.55 \\ 0.49 \\ 0.52 \end{array}$	0.63 0.55 0.63 0.44 0.56	1.16 1.11 1.20 1.21 1.17	1.25 1.12 1.14 1.23 1.18
	6	9 10 11 Mean	4.6 5.6 3.7 4.6	39.3 39.9 39.6 39.6	6.9 6.9 6.8 6.9	6.9 7.0 7.0 7.0	0.99 0.92 0.93 0.95	0.93 0.92 1.02 0.96	0.55 0.48 0.31 0.45	0.31 0.45 0.40 0.39	1.13 1.09 1.09 1.10	1.22 1.07 1.13 1.14
	12	12 13 14 Mean	7.0 3.3 3.8 4.7	38.2 40.7 40.5 29.8	6.8 6.8 6.5 6.7	7.0 6.7 6.6 6.8	0.96 0.94 0.85 0.92	1.03 0.94 0.91 0.96	$\begin{array}{c} 0.44 \\ 0.42 \\ 0.43 \\ 0.43 \end{array}$	0.50 0.53 0.44 0.49	1.24 1.14 1.12 1.17	1.29 1.17 1.14 1.20
	1	15 16 Mean	6.3 7.3 6.8	37.1 37.7 37.4	6.4 6.1 6.2	7.0 6.9 7.0	0.88 0.83 0.86	0.94 0.94 0.94	0.44 0.43 0.44	0.45 0.44 0.44	1.14 1.14 1.14	1.16 1.22 1.19
20	2.5	17 18 Mean	6.2 7.2 6.7	42.3 40.3 41.3	5.7 6.2 6.0	6.4 7.0 6.7	0.79 0.86 0.82	0.88 0.97 0.92	0.50 0.56 0.53	0.56 0.55 0.56	1.11 1.17 1.14	1.17 1.16 1.16
	6	19	2.0	42.2	5.6	5.8	0.77	0.79	0.44	0.44	1.12	1.12

Table 1.—Chemical composition ¹ o	f free drip (A) a	and centrifuge dri	p (B) take	n from 19	lots of paired cod
fillets after varying per	riods of storage :	at 0° and 20° F.			

Stor-	Stor-	Lot	Sodium		Potassium		Calcium		Phosphorus		Magnesium	
age temp.	age age temp. time		А	В	А	В	А	В	A	В	А	В
° F.	Mos.	No.	Mg./.	100 g.	Mg./100 g.		Mg./100 g.		Mg./100 g.		Mg./100 g.	
	0	1 2 3 4 Mean	40 33 40 42 39	27 39 41 42 37	290 334 326 310 315	284 250 296 308 284	6 7 7 5 6	6 6 6	76 98 100 106 95	103 86 123 109 105	9 12 11 11	15 13 11 13
0	3	5 6 7 8 Mean	51 52 63 52 54	45 47 55 54 50	377 420 386 425 402	452 415 440 380 422	10 12 11 15 12	10 10 12 16 12	188 174 183 118 166	198 174 183 132 172	7 6 6 10 7	7 6 7 8 7
	6	9 10 11 Mean	52 38 45	29 28 28	346 381 364	365 411 388	19 19 19	22 22 22 22	131 181 156	198 147 172	14 14 14	15 16 16
	. 12	12 13 14 Mean	54 46 50	52 52 52	348 364 356	386 346 366	$ \begin{array}{r} 10\\17\\\overline{14}\end{array} $	10 13 12	191 130 160	136 119 128	8 7 - <u>8</u>	8 7 -8
	1	15 16 Mean	48	45	364 366 365	386 352 369	15 11 13	12 14 13	187 189 188	178 189 184	Ξ	Ξ
20	2.5	17 18 Mean	66 56 61	60 54 57	382 377 380	425 428 426	11 12 12	11 12 12	121 158 140	142 138 140	7 8 8	8 8 8
	6	19	52	44	428	420	7	8	120	116	12	11

Based on percent weight of drip.
 Based on percent weight of fillet.

water-binding characteristics of the tissue. This would seem to be supported by the percentage of protein nitrogen, which is similar or lower in the drip taken at a sharply reduced volume. The amounts of centrifuge drip increased sharply during the early storage, but in contrast to the free-drip observations, small increases rather than decreases were observed during subsequent storage. Evidently the force of the centrifugal method is sufficient to overcome the water-binding characteristic that appeared to limit free drip in older samples. Again, the reasonably constant level of protein nitrogen in the centrifuge drip in later storage periods suggests a physical change related to water-binding characteristics.

The amounts of total solids in both free drip and centrifuge drip decreased significantly during storage at 0° and 20° F.; however, this trend during storage was not consistent.

The ash content showed no significant change. Although sodium, potassium, phosphorus, and calcium contents appeared to increase initially with time of frozen storage at 0° and 20° F., the changes thereafter were irregular and showed no definite trend.

The amount of total nitrogen in the drip decreased significantly during the early period of storage of the frozen fillets. Decreases in total nitrogen occurred at a greater rate at 20° than at 0° F. Protein nitrogen fluctuated between 0.4 and 0.6 percent with time of storage at both temperatures, and no trend is evident.

The results of this study suggest that total solids and total nitrogen contents of free and centrifuge drip may be useful criteria in determining whether cod fillets have been frozen and stored. Low values may indicate excessively long storage, high storage temperatures, or combined time-temperature effects. Additional work is anticipated to determine if the trends that were observed with composite drip samples from six fillets can also be observed with drip from individual fillets after varying periods of frozen storage.

SUMMARY AND CONCLUSIONS

Comparisons were made between (1) the composition of free drip and centrifuge drip from frozen cod fillets and (2) the composition of free and centrifuge drip from fillets stored at 0° and 20° F. In short, in the first experiments, the variables were free drip and centrifuge drip, and in the second, temperature and time of storage.

The composition of free drip and of centrifuge drip taken from paired lots of frozen Pacific cod fillets was closely comparable and indicated that drip of relatively constant composition is obtained when frozen cod fillets are defrosted. The effect of time and temperature of storage of the fillets on the composition of the drip was variable. The amounts of total solids and nitrogen in centrifuge drip decreased significantly during frozen storage, the largest change occurring within the early storage periods. Changes in the amount of total solids and nitrogen in centrifuge drip were influenced by storage temperature. Decreases in these two constituents occurred at a greater rate at 20° F. than 0° F.

Ash content showed no significant change, and protein nitrogen fluctuated between 0.4 and 0.6 percent with time of storage at both temperatures. The amounts of mineral constituents in the drip varied, and no definite trend was observed.

The results of this study suggests that total solids and total nitrogen contents of free and centrifuge drip may be useful in determining whether cod fillets have been frozen and stored.

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Note.—Trade names referred to in this publication do not imply endorsement of commercial products.

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