



July 1949

College Park, Md.

After 8 months of storage, the striped bass fillets held at a constant temperature of -10° and 0° F., and at temperatures fluctuating between these two points received satisfactory scores. The scores were essentially the same for the three groups. The appearance and odor in the frozen state were still satisfactory. After thawing, however, a rather fishy odor was apparent. The color, though not as bright as for fresh fillets, still had not become objectionable.

The samples held at a constant temperature of 15° F. and at temperatures fluctuating between 0° and 15° F. had decreased considerably in quality and definitely would be unsalable, with the latter receiving the higher scores of the two lots. Though not so noticeable in the frozen state, the fillets after thawing had a strong fishy odor and were very noticeably discolored. The discoloration does not seem to follow any particular pattern, however, and may be dark, a very flat light color, or have yellow streaks, as sometimes found with fatty fish after a period of storage.

Volatile acid numbers (state of freshness) have increased very little over those for the sixth-month period. It was interesting to note that, while probably not statistically significant, the number for the samples undergoing fluctuating temperatures between -10° and 0° F. falls between the numbers for samples held at a constant temperature of -10° F. and constant temperature of 0° F. A similar condition had occurred with the samples held at 0° and 15° F. and fluctuating temperatures between these two points.

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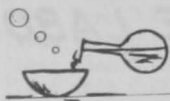
The frozen fish covered with different wrapping and glazing combinations had changed very little in quality after four months of storage. The fish which were wrapped before freezing and not glazed were showing very slight but almost negligible surface drying.

Ketchikan, Alaska

The survey of clam beaches in the vicinity of Sitka indicated that clams from this area were suitable for canning. Clams from other Southeastern areas were considered suitable for processing as minced clams provided the entire neck of the clam is removed.

Seattle, Wash.

When the current feeding trials in the development of food for hatchery fish were only about 30 percent complete, a preliminary observation indicated that raw salmon eggs possess a growth factor potential for young salmon which is greater than any food material so far tested in this study. However, no definite conclusions can be drawn until the present feeding experiments are completed.



OYSTERS AU GRATIN



1 pint oysters
6 slices buttered toast
2 eggs, beaten
1 teaspoon salt

1 teaspoon prepared mustard
 $\frac{1}{2}$ teaspoon paprika
1 cup grated cheese
 $\frac{1}{2}$ cup milk

Trim crusts from bread. Cut each slice into quarters. Combine beaten eggs, seasonings, and milk. Arrange layer of bread in buttered casserole, cover with layer of oysters. Sprinkle with grated cheese. Repeat layer, pour milk mixture over contents of dish, and cover with grated cheese. Place casserole in pan of hot water, bake in moderate oven 350° F. for 30 minutes or until brown. Serves 6.