



COMMERCIAL FISHERIES REVIEW



A review of developments and news of the fishery industries prepared in the BRANCH OF COMMERCIAL FISHERIES

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Mailed free to members of the fishery and allied industries. Address correspondence and requests to the: Director, Fish and Wildlife Service, U. S. Department of the Interior, Washington 25, D. C.

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The printing of this publication has been approved by the Director of the Bureau of the Budget, August 2, 1955. (8/31/57)

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