

FEDERAL LEGISLATION, DECISIONS, ORDERS, ETC.

Office of Price Administration

SARDINE OIL AND MEAL: Producers of sardine oil and fish meal may now sell their products at current ceilings and bill purchasers for additional amounts when higher ceilings are granted, the Office of Price Administration announced on September 20, in issuing Order 1 to Revised Price Schedule 73.

The action is being taken, OPA said, to assure continued production until cost data studies are made. Advance announcement is made to allow the industries to make plans for the movement of these essential commodities.

The pilchard processing industry--which produces sardine oil and fish meal--has reported to OPA that increases in costs and reduced volume have occurred since 1945 and the commodities can no longer be produced and sold at current ceilings without causing financial hardship.

Fish meal, derived from pilchards after the oil has been extracted, is protein animal feed. Sardine oil is used as an oil for soap and for lubricating industrial machinery.

The adjustable pricing provision terminates on October 7, 1946, unless specific price action is taken sooner.

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SILVER SALMON: An increase of two cents a pound--from $9\frac{1}{2}$ to $11\frac{1}{2}$ cents--recommended by the Department of Agriculture in fishermen's ceilings of silver salmon other than troll-caught, delivered in Washington or Oregon outside of the Puget Sound area, was announced by the Office of Price Administration when issuing Amdt. 22 to MPR-579, effective September 12, 1946.

This silver salmon, OPA said, comprises the greatest part of the catch and is sold exclusively to canners for canning purposes. Caught in any other manner, silver salmon is smoked or sold fresh or frozen.

At the same time, OPA indefinitely extended beyond August 31 a two-cent-a-pound increase in steelhead and sockeye salmon granted on June 28 for the May-August spring and summer canning season for these species.

The increase granted to silver salmon will not affect canners' or consumers' prices. Pacific Coast canners on August 28 received a $12\frac{1}{2}$ percent rise in their ceilings for all varieties of canned salmon except bluebacks in order to offset decreased production. They will absorb the increase granted silver salmon.

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TUNA: Increases in fishermen's ceiling prices of one cent a pound for albacore and two cents a pound for other species of tuna were announced by the Office of Price Administration when issuing Amdt. 21 to MPR-579, effective September 4, 1946. The action was taken to keep the price differential between producer and

canner prices at the customary level. Canner ceilings were raised on August 23 to comply with the provisions of the new price control act which required that the ceiling prices for canned fish be at least their average 1942 prices.

On the small amount of tuna that is sold in the fresh and frozen market, retail ceilings will go up about three cents a pound when retailers receive their first shipment at the higher prices.



ATLANTIC MACKEREL

Every spring, the mackerel rise from the deeper waters off the Atlantic coast, where they have spent the winter, and strike in toward the shore. Traveling in vast schools or associations of schools that may be miles in length, the mackerel approach the coast in two great divisions, one that arrives in the offing of the Chesapeake and Delaware Bays in April, and a more northerly group that comes inshore in the vicinity of southern New England in late May. Both of these groups work up the coast in a north-easterly direction.

This annual visit of the mackerel brings them to the principal spawning grounds--an area that lies from 10 to 30 or even 50 miles offshore, and extends from the vicinity of the Chesapeake Capes to the offing of Cape Cod. After spawning, the mackerel spend the summer feeding on the rich surface life which abounds in the waters over the continental shelf. The southern group of mackerel spends the summer in the Gulf of Maine, while the northern division summers in the Gulf of St. Lawrence.

The first appearance of mackerel in the spring is awaited by fishermen operating usually out of Wildwood and Cape May, N. J., and often there is keen rivalry to be the first to land mackerel and reap the profits of early-season prices for this seafood delicacy.

