

FOREIGN FISHERY TRADE

Imports and Exports

GROUND FISH IMPORTS: To the end of November, 38,138,060 pounds of fresh and frozen groundfish had been received in 1945 under the special tariff classification "fish, fresh or frozen fillets, steaks, etc., of cod, haddock, hake, cusk, pollock, and rosefish," the Bureau of Customs of the Treasury Department reported late in December. In all of 1944, 23,683,431 pounds of these products arrived. The year's reduced tariff quota was 17,568,311 pounds and all imports in excess of this figure have been subject to the full tariff rate of 2-1/2 cents per pound.

Commodity	Nov. 4-30, 1945	Sept. 30-Nov. 3, 1945	Nov. 1944	Jan.-Nov. 1945	Jan.-Nov. 1944
Fish, fresh or frozen fillets, steaks, etc., of cod, haddock, hake, cusk, pollock, and rosefish	2,724,035	3,032,414	1,858,889	38,138,060	22,048,815



Iceland

FROZEN FISH EXPORTS: On December 27, the U. S. Consul in Reykjavik, Iceland, reported that "all newspapers in Reykjavik expressed disappointment over the announcement of the British Ministry of Food that frozen fish purchases from Iceland would cease after December 31, 1945, and that sales to private British accounts were precluded as well. They were unanimous in claiming that the news caught Iceland unaware. Neither the Government nor the boat owners are said to have had any advance indication of the British declaration and all are at a loss to understand the reasons for this sudden move on the part of Britain. It is believed that it might be due to recent increases in the fish production of the British fishermen. It is suggested that the step was taken without considering the position of the Icelandic fishermen who had done so much during the war to provide a starving Britain with good palatable fish, even at the risk of their lives, and the hope is expressed that the British decision is not final.

"All papers go on to say that Britain has been a good market and a fine source for Icelandic trade. They describe what they call the good will the Icelanders have shown Britain by having placed orders for 30 trawlers and several other ships in that country.

"Icelandic frozen fish production has climbed steadily during the war years. The current annual output of the industry is valued at more than \$8,000,000 and is about 25 percent of the value of Iceland's total exports of fish and fish products."



Japan

SHIPMENTS OF SEED OYSTERS: There will be no exportable surplus of seed oysters available from Japan in the spring of 1946, the American Military Government in Tokyo has informed the Department of Commerce in response to a request from the Bureau of Foreign and Domestic Commerce.

It is expected that some 10,000 cases of 12,000 or more spat each will be available for export around December 1946 to March 1947. Availability of these stocks will be dependent upon the export demand being indicated within the next three or four months.

Should any firm on the Pacific Coast desire seed oysters from Japan by the spring of 1947, it is requested that they inform the Foodstuffs Unit, Bureau of Foreign and Domestic Commerce, within the next three or four months so that a combined amount for the entire U. S. industry may be forwarded to the seed oyster producers in Japan through AMG.

The Bureau of Fisheries (predecessor fishery agency of the Fish and Wildlife Service), as early as 1932, warned against the introduction of Japanese oysters into Atlantic and Gulf waters because of the danger of hybridization of the Eastern oyster and the importation of oyster pests. Authorities and growers have recognized these dangers and as a result most Eastern States now have laws or regulations preventing the planting of Japanese seed oysters.

A substantial industry has developed on the Pacific Coast based on this oyster which grows quickly to large size and is well adapted to canning, but differs in appearance and flavor from native oysters.

Although the West Coast industry could become entirely independent of Japan as a source of seed oysters, renewed importations are expected due to the cheapness of the Japanese product.

According to the Fish and Wildlife Service, the dread Japanese oyster drill has already been imported into Northwestern waters along with the seed oysters and has become well established. The drill, a species of snail, is very difficult to control. So far, the only effective means of destroying the drill is to locate the eggs in rocky or concrete crevices at low tide and burn them with a blow torch--a slow and expensive method of control.

The Japanese oyster is more prolific than the Eastern oyster, and, if planted on the natural beds of the Atlantic and Gulf coasts, would outgrow the native form and possibly replace it. In addition, laboratory experiments have shown that the Japanese and Eastern oysters interbreed although the quality of the hybrid is unknown.

The idea of importing oysters from Japan for cultivation in the waters of the Pacific Coast originated in 1899 when, at the request of the State Fish Commissioner of Washington, it was suggested that oysters from the beds of Hokkaido would be best adapted for transportation to America. In 1902, the first shipment, consisting of four carloads of oysters, was delivered at Seattle and planted in Puget Sound. The following year, planting operations increased to 12 carloads.

In 1905, another attempt at planting was made by a group of Japanese residents who acquired oyster lands in Samish Bay near Bellingham for the purpose. The planting efforts remained on a fairly small scale, however, until 1922, when an American concern acquired the Samish Bay grounds. From 1925, the number of cases of Japanese seed imported to the Pacific Coast steadily increased from 492 to 68,044 in 1935. From that year, importations declined until in 1941 only 9,672 cases were purchased. There were 45 American buyers in that year, and the seed were planted in Puget Sound, Grays Harbor, and Willapa Bay.

The standard case is about four cubic feet capacity, guaranteed to contain between 12,000 and 20,000 oysters. Despite the lengthy journey from Japan, the young oysters usually arrive in the United States in good condition with relatively low mortality. The pre-war price was about five dollars a case delivered at Seattle.



Canada

COLD STORAGE: There were 6,189,000 pounds of fishery products frozen in Canada's freezers during November and the total holdings in cold-storage plants on December 1 were 33,017,000 pounds, according to revised reports of the Department of Trade and Commerce of the Dominion Bureau of Statistics. The December 1 total was 4,800,000 pounds under the November 1 figure and 3,300,000 pounds below that of December 1, 1944. Salmon, cod fillets, and sea herring were the main items held.



FISHERY STATISTICAL OFFICES

<u>Location</u>	<u>In Charge</u>	<u>Telephone</u>
W. Boothbay Harbor, Me., P. O. Box 33.	David A. McKown, Fishery Marketing Specialist	164 (Home)
Boston 10, Mass., 253½ Northern Ave.	B. E. Lindgren, Fishery Marketing Specialist	LIberty 1513-4
Gloucester, Mass., Rm. 205, P. O. Bldg.	H. Haberland, Fishery Marketing Specialist H. R. Marchant, Fishery Marketing Agent	3420
Provincetown, Mass., Rm. 201, P. O. Bldg.	Frank Freeland, Fishery Marketing Agent	868
New York 7, N. Y., 155 John Street.	R. T. Whiteleather & R. H. Wilson, Fishery Marketing Specialists	BEekman 3-4382-3
Avon, N. J., Drawer D.	V. E. Heffelfinger, Fishery Marketing Specialist	Asbury Park 6837M (Home)
Weems, Va., General Delivery.	James Wharton, Fishery Marketing Specialist	Kilmarnock 14F5 (Home)
Savannah, Ga., 206 W. 34th Street.	C. B. Lowden, Fishery Marketing Specialist	- -
W. Palm Beach, Fla., P. O. Box 1966.	Austin L. Brown, Fishery Marketing Specialist	5726 (Home)
New Orleans 16, La., 1100 Decatur Street.	Chas. D. Stewart, Fishery Marketing Specialist	MAgnolia 1674-5
San Pedro, Calif., Rm. 8, P. O. Bldg.	C. B. Tendick, Fishery Marketing Specialist	TErminial 2-5354-5
Seattle 1, Wash., 421 Bell St. Terminal.	E. C. Hinsdale & Frank M. Wood, Fishery Marketing Specialists	MAin 0740-1
Astoria, Oregon, 1st Nat'l Bank Bldg.	R. J. Bettendorf, Fishery Marketing Specialist	- -