

RECENT FISHERY PUBLICATIONS

Listed below are informational publications which recently have been processed by the Division of Commercial Fisheries. With the exception of the FL series, these may be obtained, free of charge, from the Division of Commercial Fisheries, Fish and Wildlife Service, Washington 25, D. C. FL publications are available from the Fish and Wildlife Service, Merchandise Mart, Chicago 54, Illinois.

Number	Title
CFS-135 (Revised)	- Pacific Salmon Pack, 1943
CFS-156 (Revised)	- Canned Fish and Byproducts, 1943
CFS-250	- Landings at Certain New England Ports, 1945, by Months
CFS-254	- Landings at Certain New England Ports, January 1946
CFS-262	- Canned Fish Preliminary Report, 1945
CFS-263	- Fish Meal and Oil, March 1946
CFS-266	- Vitamin A Report, January 1946
CFS-267	- Vitamin A Report, February 1946
FL-30 (Revised)	- Preparation of Three Fishes of the Pacific Coast - Shark, Shad, and Lingcod
FL-115 (Revised)	- Handling Fresh Fish
FL-185	- Keeping Quality of East Coast Crabmeat in Fiberboard Containers and in Tin Cans

REPRINTS (FEATURES) FROM COMMERCIAL FISHERIES REVIEW, APRIL 1946.

- Sep. 131 - Fish for Breakfast--and Why Not?
- Sep. 132 - Preservation of Shucked Alaska Clams
- Sep. 133 - Vitamin A and D in Fish Livers and Viscera

Designations for fishery publications are interpreted as follows:

CFS - Current fishery statistics of the United States and Alaska.

SL - Statistical lists, consisting of lists of dealers of fishery products and manufacturers of byproducts.

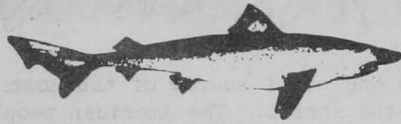
FL - Fishery leaflets.

MDL - Market development lists of frozen food locker plants and locker associations.



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SHARKMEAT



Our Pacific Coast waters teem with a score of fishes regularly sought and sold for table use: white sea bass, shad, halibut, salmon, smelt, sablefish, rockfish, "sole," lingcod, and more recently, shark. These and many others are available fresh practically the year-round in most coastal markets, and are prepared in many ways.

Properly prepared for the table, sharkmeat tastes very much like that of other popular food fishes. Its cooked meat is firm and rather suggests that of the swordfish in texture.

The soupfin shark, the one most important to the consumer because of the high vitamin A content of its liver oil as well as the food value of its flesh, ranges up to 5 and 6 feet in length and from 25 to 40 pounds in weight. Fillets or transverse sections are cut which are later reduced to convenient steaks or cutlets for market. When cooked, the broad, dark band under the skin along each side of the shark turns white.

A popular way to serve the fillets is to bake them in Spanish sauce. The meat of this shark is also excellent when kippered, comparing favorably with kippered sablefish or salmon.

The following is one of several tested recipes for preparing shark.

Oven-Fried Shark

2 pounds soupfin shark fillets.
 $\frac{1}{2}$ cup milk.
 $1\frac{1}{2}$ tablespoons salt.

1 cup fine bread crumbs.
 $\frac{1}{3}$ cup cooking oil or melted
vegetable shortening.

Wipe fillets with damp cloth and dry thoroughly. Add salt to milk and stir until dissolved. Dip each fillet first in milk, then in bread crumbs, and lay in a greased shallow baking pan. Top each layer of fish with the melted fat, and bake in a preheated oven at 375° F. for 25 minutes.

This and other recipes for fishes of the Pacific Coast are available in Fishery Leaflet 30, published by the Fish and Wildlife Service, Department of the Interior.