

A REVIEW OF DEVELOPMENTS AND NEWS OF THE FISHERY INDUSTRIES PREPARED IN THE DIVISION OF COMMERCIAL FISHERIES

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CONTENTS

Cover: Net racks are used universally to dry seines and gill nets after emersion in water during fishing. On the movable racks pictured here, Chesapeake Bay fishermen are drying

under no vog	Page
A CARDBOARD SMOKEHOUSE, by Walter A. Rust	1
use a knife, saw, and hammer. FEEDING FISH MEAL TO DUCKLINGS, by Hugo W. Nilson	5
fishy tastes to farm animals. THE JAPANESE SALMON INDUSTRY	8
Before the war, Japan packed a peak production of $2\frac{1}{2}$ million cases of canned salmon.	
SECTIONAL REVIEWS (Middle Atlantic, Chesapeake, and South Atlantic)	20
FRESH AND FROZEN FISH	25 33
FISHERY BYPRODUCTS	35
OTHER FISHERY NOTES FOREIGN FISHERY TRADE	36 40
FEDERAL LEGISLATION, DECISIONS, ORDERS, ETC.	51
Canned Alaska Salmon	51 51
Canned Pilchards	52
Supplement No. 1 to Announcements SC-85 and SC-87	54
Canned Shrimp	54
Halibut Ruling	55
International Fisheries Commission: Halibut Areas	55
Office of Price Administration: Squid Prices	56
Crabmeat Special ties	56
Treasury Department:	
Party Boat Fares	57 59