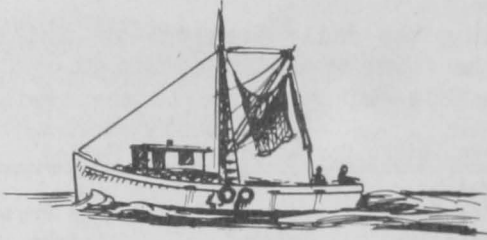


SECTIONAL REVIEWS

South Atlantic

Shrimp production in the South Atlantic States is normally low during the spring months. Vessels average only 100 to 300 pounds (heads off) per trip. Prices are always higher at that time of the year and usually average two to three times the price brought during peak production, according to the Service's Fishery Marketing Specialist making the commercial fishery survey in that area.



The summer shrimp run began in Florida, Georgia, South Carolina, and Gulf ports during the latter part of June. This increased production considerably and had the tendency to stabilize prices at a lower level.

A seafood dealers' association has recently been organized in the South Atlantic area composed of dealers from North and South Carolina, Georgia, and Florida. This organization is attempting to improve control of shrimping, regulation of seasons, and uniformity with respect to State laws.



STEAKS OR FILLETS

3 pounds fish steaks or fillets.
 $\frac{1}{4}$ cup melted fat.
 2 tablespoons lemon juice.

$\frac{1}{4}$ cup finely chopped parsley.
 1 teaspoon minced onion.
 Salt.

Wipe the fish, remove any bones, and cut into pieces of the size desired for serving. Salt each piece on both sides and let stand to absorb the salt. To the melted fat, add the lemon juice and minced onion. Dip each piece of fish into this mixture; place them in a greased, shallow baking dish; and pour the rest of the fat over them. Bake in a moderate oven, 350° to 375° F., about 25 minutes. If not sufficiently browned, place under the flame of the broiling oven. Sprinkle the parsley over the fish and serve from the baking dish.

Fillets or pan-dressed fish may also be baked with a small amount of fish or meat stock, or milk in the bottom of the open baking pan. Chopped onion, celery, or green pepper may be added if desired. The seasoning is added to the stock or milk. Bake in a moderate oven, 350° to 375° F., until tender. A modification is to pan-bake the fish in stock or milk in a covered, heavy cast-metal skillet on the top of the stove.