

TECHNOLOGICAL RESEARCH IN SERVICE LABORATORIES

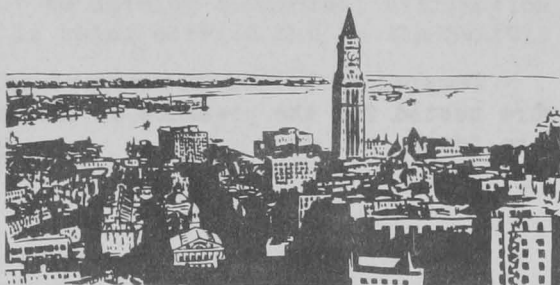
JUNE 1947

Boston, Mass.

Several meetings were held with co-operating agencies to discuss the "pepper spot" infection in sardines. Later schools of fish were substantially free from the infection, so the problem became less acute.

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Three permanent employees were given termination notices during the month due to the anticipated substantial decrease in appropriations.



BOSTON HARBOR



College Park, Md.

The data from the freezer storage at 0° F. of packaged oysters show no difference in pH of liquid and organoleptic scores depending on type of treatment used prior to freezing. There were considerable differences in free liquor released. There was, however, no tendency for the quantity of free liquor to increase during the storage period.

The methods of treatment were spray washing with fresh water, and blowing in fresh and salt water for varying periods of time--all within the limits of the regulations promulgated by the Food and Drug Administration.

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Staff members attended the annual convention of the Oyster Institute of North America in Asbury Park, N. J., and the annual conference of the Institute of Food Technologists in Boston, and presented papers at both meetings.

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Several of the home economists attended the annual meeting of the American Home Economics Association at St. Louis, Mo., and supervised the Service's exhibition of fresh and processed fishery products.^{1/}

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A number of recipes, particularly of oysters, were kitchen tested during the month.

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It was necessary to give termination notices to eight employees due to a decrease in appropriations.

^{1/}See Cover, June 1947 issue of Commercial Fisheries Review.

Ketchikan, Alaska

Trial packs were prepared of smoked salmon spread.

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Abalone meat and king salmon chunks were packaged and placed in freezer storage.

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Samples of butter clams were collected at several locations, and extracts were tested for the presence of the toxic factor. Both toxic and non-toxic clams were found.

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A cooperative project, concerning research on the economical utilization of salmon cannery wastes, with the Industrial Research and Development Division of the Department of Commerce and the Alaska Fisheries Experimental Commission, was begun. A staff was recruited from those who were terminated due to decreased appropriations for this and the Seattle Laboratory. Since the allotment of \$47,600 for the cooperative project is limited to about six months, work is being started promptly on a full scale.

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It was necessary to give termination notices to four staff members at this Laboratory.



Mayaguez, P. R.

Considerable information on sources of supply and marketing was given to establishments engaged in wholesaling and retailing fishery products.

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During the month, four employees were given termination notices due to an anticipated decrease in appropriations for the fiscal year beginning in July. Active experimental work was scheduled to be stopped at the close of the month.



Seattle, Wash.

Considerable progress was made on extraction of oils from fish livers for analytical purposes. Apparently, the state of dispersion of the liver tissues in contact with the solvent is of great importance in obtaining maximum yield of oil.

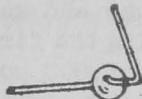
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Arrangements were made and public showings were held of the new film "Filletting and Packaging Fish." The West Coast premiere was held at Astoria, Oregon,

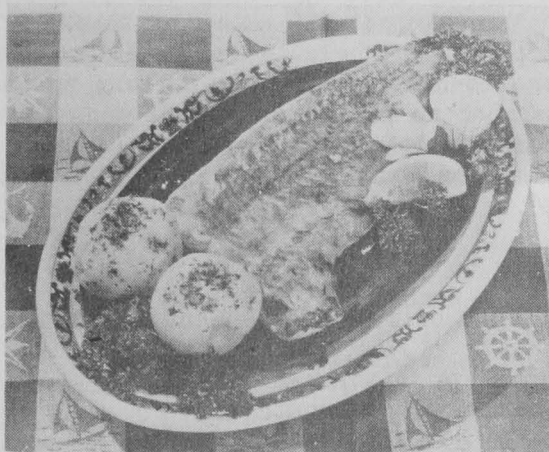
and the film was shown later in the month at a large downtown Seattle moving picture theatre as a part of their regular program.

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A number of the eight employees who received termination notices due to curtailed appropriations were hired temporarily by the Alaska Fisheries Experimental Commission to work on the cooperative project to develop economical utilization of salmon cannery wastes. Part of the work is being carried out in the Seattle Laboratory.



PLANKED WHITEFISH



3- or 4-pound whitefish, dressed $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{2}$ teaspoons salt 4 tablespoons butter or other fat
seasoned cooked vegetables (as desired)

If hardwood plank is used, oil well and place in a cold oven and heat thoroughly as oven preheats.

Clean, wash, and dry fish. Sprinkle inside and out with salt and pepper. Brush with melted fat. Place fish on the hot oiled plank or on a greased oven glass or metal platter. Bake in a moderate oven 400° F. for 35 to 45 minutes, or until fish flakes easily when tested with a fork. Remove from oven. Arrange two or more hot vegetables around fish. Garnish with parsley and lemon or tomato wedges. Serve immediately on the plank. Serves 6.

--Educational Leaflet 1