



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

OFFICE OF COORDINATOR OF FISHERIES

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Shark steaks are being added to the Nation's menu as a result of the war, the Office of the Coordinator of Fisheries said today. With seafood production at a low ebb despite record demands, every effort is being made to utilize fishes previously little used for food. The soupfin shark is one of them.

Shark livers are especially valuable for their oil and normally when the soupfin shark is caught the liver is removed and the carcass discarded at sea. Recently, according to the Office of the Coordinator of Fisheries, W. C. Eardly, Seattle, Wash., fish dealer, decided to conduct experiments to determine the edible qualities of the soupfin shark. As a result of his researches tasty shark steaks are now becoming available on the market.

The experiments have also resulted in the marketing of the flesh in kippered, or lightly smoked, form. A pale pinkish-orange in color, the kippered shark has a delicate flavor not unlike that of some smoked salmon. It is proving highly popular.

The satisfactory market developed for soupfin shark steaks and fillets has resulted in considerably improved prices to fishermen. At first they received only about four and a half cents a pound for dressed soupfin landed at Seattle. Now the price ranges between seven and a half and eight cents a pound.

Experts of the Office of the Coordinator of Fisheries estimate that these new products will add 2,000,000 pounds to the United States food supply this year.