



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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PLENTIFUL SUPPLIES OF FISH AVAILABLE TO MEET LENTEN DEMANDS

Regardless of the weather, there will be plenty of fish and shellfish during Lent, the U. S. Fish and Wildlife Service reported today. Even if cold and stormy weather interferes with landings by the fishing fleets, the available quantities of canned and frozen fish will assure adequate supplies to meet the usual increased demands of the season.

Supplies of fish are well distributed throughout the country and include a great variety of both marine and freshwater species. National production of fish and shellfish at this season begins a seasonal rise that continues on through the summer. Production in the trawl fisheries of the Northwest and Northeast begins to pick up and spring "runs" of fish such as the shad and western smelt get under way.

Holdings of frozen fish and shellfish in public storage plants totaled 126 million pounds on February 1 — slightly less than those on the same date a year earlier. Frozen fillets, favored by many homemakers because they are easy to prepare, are available in large assortment. Among these are fillets of cod, flounder, haddock, pollock, whiting, and rosefish (ocean perch). Available whole, as steaks and pan-dressed are such species as halibut, salmon, and whiting. Fresh water fish and such shellfish as oysters, lobsters, scallops and shrimp are generally in good supply.

In buying, it is well for the homemaker to remember to allow one pound per person for whole fish, one-half pound per person for dressed fish, and one-third pound per person for fillets or steaks.

The following information is provided by the Service on products expected to be most plentiful in the major markets. Plentiful supplies in these centers are usually indicative of good supplies in the adjoining trade areas.

New England: Cod, haddock, flounder and sole, pollock, rosefish (ocean perch), scallops, oysters, and whiting.

New York: Cod, flounder, fluke, sole, haddock, porgy, salmon, halibut, sea bass, smelt, butterfish, whiting, king mackerel, pollock, rosefish (ocean perch), clams, oysters, shrimp and scallops.

Eastern Virginia, Maryland, and North Carolina: Oysters, porgy, sea bass, butterfish, shad, King mackerel, crab meat, flounders and fillets of rosefish (ocean perch), and haddock.

South Carolina and Georgia: Shrimp, oysters, shad, blackfish, flounder rosefish, and pollock.

Florida: King mackerel, mullet, Spanish mackerel, shrimp, bluefish, catfish, and bullheads.

Gulf Coast: Red snapper, grouper, catfish and bullheads, red drum, sea trout, shrimp and oysters, and fillets of rosefish, cod, flounder, whiting and haddock.

Chicago: Whitefish, lake herring, carp, yellow pike, buffalofish, lake trout, smelt, sheepshead, sauger and blue pike, pollock, rosefish (ocean perch), shrimp, halibut, oysters, salmon and whiting.

St. Louis: Cod, haddock, rosefish (ocean perch), sole, catfish, whiting, halibut, shrimp, whitefish, trout, carp, and buffalofish.

Seattle: Oysters, rockfish, sole, lingcod, true cod, clams, smelt, halibut, salmon and Dungeness crabs.

California: Crabs, rockfish, California halibut, flounder and sole, barracuda, smelt, sand dab and salmon, halibut, shrimp, oysters, lobsters, sea bass, and sablefish.

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