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DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

For Immediate Release
THURSDAY, MARCH 9, 1944.

A summary of the principles and methods of canning fish and shellfish, the first comprehensive treatment of the subject ever published, has just been issued by the U. S. Fish and Wildlife Service and may be obtained from the Government Printing Office, Washington, D. C.

The new publication, "Principles and Methods in the Canning of Fishery Products," has been in preparation for the past five years. The author is Norman D. Jarvis, technologist of the Fish and Wildlife Service.

Providing a reference handbook on problems met in the commercial canning of fishery products, the 366-page report outlines the scientific principles of seafood canning, various engineering problems of the canner, and the methods now used in the canning of 58 varieties of fish and shellfish.

Information on fishery products as food, also contained in the report, will be useful to home economists and consumers, as well as to producers, brokers, dealers, and food technologists.

Like many technological advancements resulting from the demands of the present war, the canning of food was developed to meet the needs of an earlier war, according to Mr. Jarvis. In 1795 the French Government, then at war with most other European countries, offered a prize of 12,000 francs to anyone who would develop a new method of preserving food to reduce decomposition and preserve more of the qualities of fresh food. The prize was claimed by Nicolas Appert for establishing the basic methods of food canning.

Pioneer canners in the United States, the first country to develop canning on an extensive scale, packed fish and shellfish. Salmon canning, now our most important canned fish industry, began in this country in Maine during the Civil War period, first became important on the Columbia River, and reached full development in Alaska.

The Chesapeake Bay was the site of the pioneer oyster canning industry, with Baltimore the center of the industry, but the world's oyster canning center is now Biloxi, Mississippi. The states of Washington, Louisiana, and South Carolina also can quantities of oysters.

Fifteen species taken by U. S. fishermen are canned regularly and many others occasionally or in small quantities. After salmon, the tunas and allied species are most important in the fish canning industry, followed by sardines, shrimp,

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clams, mackerel, and oysters in the order named. These seven varieties amount to 96 percent of the total value of the pack.

While fishery products are canned in some 22 states, Alaska normally accounts for about 44 percent of the total value of the pack and the states of Washington, Oregon, and California for 40 percent. The New England and Gulf of Mexico areas contribute 6 to 8 percent each, while the Middle and South Atlantic account for most of the remainder. Fish canning on the Great Lakes is limited to a small amount of specialty products.

"Principles and Methods in the Canning of Fishery Products" is published as Research Report No. 7 of the Fish and Wildlife Service and may be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C., for 50 cents.