



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

OFFICE OF COORDINATOR OF FISHERIES.

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The sea mussel, highly esteemed as food almost everywhere in the world except the United States, seems destined to become popular here as the Nation looks for more food resources, according to the Office of the Coordinator of Fisheries.

The mussel is closely related to both the oyster and the clam and it can be used and cooked in almost the same way. A relatively small market for mussels has always existed in such cities as Boston and New York and these seem certain to be expanded.

The mussel is at its peak of flavor now and will remain so until June. It has a black shell and the meat is golden or cream colored and is smaller in size than the oyster. Its flavor is something like that of the long-neck or soft clam.

Maine, Massachusetts and Rhode Island have considerable resources of this excellent seafood and it is probable that a million bushels will be taken this year.

Experts in the Coordinator's office are interested in the mussel not only as a source of wartime food, but believe that it can be established as the basis of a peacetime industry.

The mussel usually is found in the inter-tidal area- the space between high tide and low tide- and it can be gathered much more easily than either oysters or clams. It is also found in deeper water from which it is dredged.

Studies are now being made on the utilization of mussels at the U. S. Fish and Wildlife Service's Technological Laboratory, College Park, Maryland, and on the biology of the mussel at the laboratory at Milford, Conn.

Mussels have always been popular in Great Britain and recently one canning company here has been experimenting with canning them here for possible lend-lease shipment to our ally.