



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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FISH AND WILDLIFE SERVICE RECOMMENDS BEST FISH BUYS

As an aid to homemakers, food purveyors and institutional users of food, the Fish and Wildlife Service of the Department of the Interior today issued a report on fishery products now most plentiful in major markets throughout the country. The report covers "good buys" in certain major cities only, since the varieties available in these markets are usually also found in other communities in the same general area.

Service officials reported that the fishing industry is cooperating with Secretary Krug's request to make good supplies of fish and other seafoods available in most markets throughout the country every day of the week. The fishing industry is one of the few important elements in the food field capable of prompt expansion of production to meet increased demands.

Millions of pounds of nutritious fishery products are available, the Fish and Wildlife Service reported. According to the preference of the consumer, fish may be purchased whole or "in the round," drawn, or filleted. Fillets which are the sides of fish cut away from the bone, are practically all food and no waste; steaks, cross-section cuts of large fish, have little waste. One pound of fillets or steaks will serve three people.

At the current retail prices for the popular fillets such as cod, haddock, rosefish, yellowtail flounder, lingcod and rockfish, a serving portion will cost the consumer between 12 and 15 cents, according to the Fish and Wildlife Service report. Steaks of salmon and halibut, while somewhat higher in price than the fillets mentioned above, cost between 20 and 25 cents per serving at retail prices. Among the more reasonable buys are pan-dressed whiting and whiting fillets, which cost about 10 cents per serving at current retail prices.

Some of the better buys are reported by the Fish and Wildlife Service as follows:

BOSTON: Reports from Boston show best buys are drawn haddock, mackerel, steak cod, haddock fillets, cod fillets and dressed flounder.

NEW YORK CITY: Best buys in the New York area are cod fillets, yellowtail flounder fillets, haddock fillets, butterfish, flounders, scup, bluefish and whiting.

PHILADELPHIA: Cod, haddock, and rosefish fillets; sea bass; bluefish; butterfish; fluke; and sea trout are some of the better buys in this market.

WASHINGTON, D. C.: Mackerel and fillets of haddock and rosefish are reported as best buys in this area. Sea trout or weakfish are also plentiful. Halibut and salmon are slightly higher in price.

NEW ORLEANS: Retailers report supplies of fresh fish light, with best buys rosefish fillets, haddock fillets and cod fillets.

INDIANAPOLIS: Fillets of whiting, cod and haddock are lower-priced buys with yellow pike, catfish, and halibut steaks among the more expensive items.

CHICAGO: Chicago retailers report fresh and saltwater fish in good supply and at moderate prices. Among the best buys are yellow perch, cod fillets, rosefish fillets, yellow pike, bullheads, whitefish, carp, buffalofish, suckers and scallops.

ST. LOUIS: Pan-dressed and skinned whiting and fillets of cod, haddock and rosefish are best buys in this market.

DENVER: Best buys featured by Denver retailers are pan-dressed whiting, cod fillets, and rosefish fillets. Halibut steaks, salmon steaks, and haddock fillets, while higher in price than other species, are moving in greater volume.

SEATTLE: Supplies of fish in Seattle diminished somewhat on account of unfavorable fishing weather. Sablefish and fillets of petrale and English sole, lingcod and rockfish are best buys reported in retail markets. Increased quantities of Puget Sound fall salmon are expected to arrive on the markets as the season gets under way.

LOS ANGELES: Best buys reported are lingcod and rockfish fillets among western varieties; and fillets of cod, haddock and rosefish of eastern origin. Sole fillets and halibut steaks are reported at slightly higher prices than other varieties.

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