



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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#### INTERIOR HELPS PACIFIC NORTHWEST SHRIMP INDUSTRY

Federal activities designed to help the recently established "cocktail" shrimp industry of the Pacific Coast are being conducted on the producer, processor, and consumer levels, the Department of the Interior reported today.

Involved in the program are the exploratory fishing, technological, and market development branches of the Bureau of Commercial Fisheries, United States Fish and Wildlife Service. Previously, Bureau activities have helped establish the industry by probing the locations and extent of the fishing grounds and by demonstrating the value of shrimp peeling machinery in the processing.

The present program consists of additional exploratory work and gear research, technological research on ways to maintain shrimp in prime condition until they are processed, and in extending the market for the finished product. The "cocktail" shrimp is usually canned and is a popular article with those who know it.

The Bureau's exploratory vessel, the John N. Cobb is scheduled to concentrate on shrimp fishing during the coming season. Approximately 12 weeks will be spent between Cape Flattery in Washington and Cape Blanco in Oregon. The Cobb will also spend eight weeks in the vicinity of Kodiak Island and Cook Inlet in Alaska.

The Washington-Oregon portions of the exploratory work will be done in cooperation with the Washington Department of Fisheries and the Oregon Fish Commission, the Alaska portion in collaboration with the Alaska Department of Fisheries. The first cruise started March 17 and will end on April 11. Biologists from the State agencies will accompany the Cobb on the cruise to collect shrimp samples and other data on the fishery.

The main objective of the first cruise will be to gain additional knowledge about the commercial shrimp potential of the area centered off the mouth of the Columbia River and to test the efficiency of various types and sizes of shrimp trawls. Among trawls to be tested is a 40-foot Gulf of Mexico flat-type vessel and two styles of larger semi-balloon trawls. A special exploratory effort to find stocks of larger shrimp will be made off the Alaska coast.

As in other fishery products the key to maintaining quality and flavor is careful handling which begins as soon as the shrimp is taken from the water. The pink shrimp is delicate and easily bruised. Bruising sets up a chemical process which adversely affects the color and flavor.

At a recent meeting in Seattle with 30 representatives of the Pacific Northwest shrimp industry, Bureau representatives outlined the results of previous technological research, showing the various points at which the bruising and crushing is more apt to occur, and demonstrating the preferred techniques for handling, storing and icing. Industry spokesmen have transmitted summaries of the Bureau's recommendations to the various segments of the fishery.

The "cocktail" shrimp has gained many followers in the Midwest. At the request of members of the industry, the Bureau's Market Development personnel is scanning the Midwest and other areas for possible additional markets to absorb this expected new production.

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