

Conclusion

Maximum yield of crabmeat as shown by this investigation would likely be obtained under the following optimum conditions: Choptank River male crabs, obtained in summer, steam-boiled fifteen minutes at 212°F. in tapwater, debacked, chilled overnight at 38°F.

Acknowledgment

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REFERENCES

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This presentation was a verbal commentary on a moving picture. This 16 mm. color film may be obtained on loan from the Bureau of Commercial Fisheries, State Fish Pier, Gloucester, Massachusetts.