

catches per boat caused the production of brown shrimp to soon outdistance the white shrimp production and today 95 per cent of the production of this area is brown shrimp and the shrimp industry has been changed from a fair weather venture to a year-round business.

The following table of shrimp production gives a more concrete picture of the growth of the industry. These figures are the combined Port Isabel and Brownsville production in pounds of headless shrimp tails:

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|-------|-----------------|
| 1947 | 1,750,000 lbs. |
| 1948 | 4,447,700 lbs. |
| 1949 | 13,036,840 lbs. |
| 1950 | 17,189,200 lbs. |
| 1951* | 19,056,170 lbs. |

*Through Aug. 31, 1951, 8 months.

The general growth and progressiveness of the shrimp industry as such, reflects the aggressive willingness of the individuals therein. The change has come about from a small seasonal business to a year round multi-million dollar industry. The men that have made it possible for a trawler to profitably seek its fishing grounds five hundred miles from port are the men who will continue to show the way in the future.

Breaded Shrimp

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Abstract

The commercial breeding of shrimp began in a small way but soon mushroomed as rapidly expanded markets gave new and additional outlets. Today, breeding uses a large percentage of the small and medium size headless shrimp, which formerly acted as a depressant factor on the shrimp economy, but which today are actually a bouyant factor. They are a tremendous help in marketing the production from the Atlantic Seaboard and the Gulf shrimping areas.

The breaded shrimp industry has a large number of ethical producers who have been striving constantly to place on the market a product which is clean, is produced in a sanitary manner, and is free from decomposition and defects. However, the immediate popularity of breaded shrimp with the American public has been felt to be a bonanza by many, who desire only to reap quick, large profits, and who have been heedless of the type of product they introduced into the trade channels. The result has been injury, not only to themselves but to the industry as a whole. The new industry is jeopardized by these practices. Its leaders must, therefore, take on the obligation of "cleaning house" in the industry, unless they wish to have it done by those who, in the process might easily wreck their economy.

From the data presented at the Shrimp Clinic of the National Fisheries Institute at the Boston Meeting in April, 1951, and the writer's own observations and experience, it is felt to be imperative that the breaded shrimp producers bend every effort to place on the market a product which is free from decomposition, bacteriological, insect and rodent contamination; a product with a minimum of breeding material; which is full weight as declared on the package; and is of a reasonable size variation.