1927

Some Fish Geography

Sylvia Pedersen
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation
Pedersen, Sylvia (1927) "Some Fish Geography," The Iowa Homemaker: Vol. 7 : No. 2 , Article 12.
Available at: http://lib.dr.iastate.edu/homemaker/vol7/iss2/12

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Fish Geography

BY SYLVIA PEDERSEN

After Nicholas Appert’s invention of canning saved sailors from the scourgery of scurvy by providing them with garden foods and fresh meats, the sea returned the compliment by sending deep-sea delicacies to people who live far inland. Today there are twenty-five varieties of fish products canned, and the housewife finds at least as many more ways of using them.

People of every race live in the United States, and they have brought their liking for their native foods with them. Consequently we have “finnan haddie,” French Caviar, sardines, and anchovies from the Mediterranean chiefly as appetizers in various recipes for hors d’oeuvres. But much of the fish labeled “imported” comes from under the jurisdiction of Canada, with which country the United States has a friendly agreement about fisheries. Canned haddock, cod, herring, mackerel, sardines, shad, and shellfish are largely east coast industries; salmon and tuna fish are canned chiefly on the west coast.

In all fish lore the sardine has the most curious history. Guglielmo Tirone, an Italian, began preserving pilchard minnows on the island of Sardegna about 1830. He called them “sardine.” France, Spain and Italy began to put up these minnows too, and small sprats as well. In Norway they can mussa and sild fish and call them sardines. In Maine and in Japan the fish used are small smelt; in California, a species of pilchard, and in other countries various kinds of small fish. It will be seen that there is no such fish as the sardine. As a matter of fact, the kind of fish canned as sardines does not matter much; the quality depends on the way they are canned. They are packed, the hard and soft clams and other shellfish, are packed, the hard and soft clams and other shellfish.

Canned crabs are bought at lower prices. A. P. Halfhill, a sardine canner, near San Pedro, faced financial ruin because of the failure of the sardine run. He turned to tuna fish, finding a means of preserving them by a special steam process. Canned with fine salad oil, the tuna attained so much popularity that it now stands third in value of all our canned sea foods. Its flesh resembles chicken. It is often called “chicken of the sea” and is served many times in place of meat. Canned on toast, or in salads it always finds enthusiastic favor.

Salmon is a story by itself. Most of the world’s salmon is put up near the mouths of four of the longest salmon rivers: the Yukon, the Columbia, the Fraser, and the Copper. Canned salmon is used baked, in soups, cold in salads and sandwiches, fried in hors d’oeuvres, and in many other ways. Like some other sea fish, it contains iodine, so necessary to the inland dweller, and in food value as well as popularity ranks first among sea foods. It would be hard to find a housewife who does not keep at least a few cans of the food on her shelves.

How to Be Happy Without Oak Floors

(Continued from page 5)

The color of different woods. I used walnut stain. This applied over the buff ground color gave a pleasant, medium brown. The varnish is rather heavy and slow to dry, so I found it a good plan to paint two or three boards the full length of the room instead of painting several boards for two or three feet at a time.

A final application of wax makes the floor easy to care for as a waxed floor can be easily cleaned every day with a dustless mop. The finished product is particularly clean and attractive looking and well worth the time spent upon it. The total cost of finishing this 18 x 23 foot floor was:

17½ lb. putty @ $1c ........... $1.75
2½ qt. around ground color paint @ $1.25 3.13
2½ qt. stain @ $1.50 .......... 5.38
Wax.................................. 1.35

Total ................................ $10.68

A thin coat of wax applied about twice a year to the worn spots, will keep the floors in good condition.

Homemaking and Professions

(Continued from page 1)

Interests between husband and wife is gone. Unless she has kept up with the world, she finds herself with no interest, and she is quite likely to quarrel with her husband. It is at this time that so many women realize that they need something. They are too old to make a new place in the professional world and their job of child raising is over. To me, this is the greatest argument for a homemaker to keep up her professional career, for she has twenty or more years of her life to live after her real job of child raising is finished.

As A Man Thinketh

If you think you are beaten, you are!
If you think you dare not, you don’t!
If you’d like to win but you think you can’t,
It’s almost certain you won’t!
If you think you’ll lose, you’ve lost!
Or out in the world you gave up,
Success begins with a fellow’s will—
It’s all in the state of mind.
Life’s battles don’t always go to the strongest or fastest man:
But soon or late, the man who wins
Is the one who thinks he can.

—Author unknown.

Life is not a goblet to be drained; it is a measure to be filled.