

THE SIDEWALK SKIPPER

Operating under difficulties is the staff of Captain John Nelson, recently moved from the old infirmary building at the section base to the adjacent, and larger, building just north of it. Plasterers and carpenters ply their trades on all sides in an effort to convert it for peace-time purposes but Captain John, his business-like Girl Friday, and Mr. Webb are installed with their desks and filing cabinets and seem to work unhampered by it all.

Nearby, the Fisheries Institute folks are tackling the problems of shrimp and oyster populations with efficiency and dispatch. Doctors Taylor, Coker, Roelofs, and Chestnut, have been moved forward from the rear of the building and now occupy the former fish commission offices. Assisting them are Carter Broad, Jim Yount, and Charles Newton. Dr. Coker is at present in residence at the Institute, while the Roelofs, Newtons, and Chestnuts are installed in new homes in Morehead City. The group recently took a pretty rough trip up Pamlico Sound and report the newly acquired "Victory II" to be eminently seaworthy and practicable for their needs.

With the bottom dropping smack out of the shrimp market and prices skidding from thirty and thirty-five down to twenty, thence to eight cents a pound, things look pretty dull for the shrimpers. A paucity of food fish isn't helping matters. Small boat owners turned to helping out the menhaden fishermen the first part of the month, when they were coming in heavily laden and low in the water, and it wasn't unusual to see one of the larger craft coming in like Mama Duck with a string of small-boat ducklings single-filing after her.

All in all, June was a good month for menhaden, with the old-timers terming this the "best season in twenty years." Several successful trips a day have been made by some of the boats, the "Bonner L. Willis" in particular. Being a conversion job she comes in at a conspicuously different angle, her bow digging into the water.

A few mullet and a smaller amount of flounder are coming in and, while there are plenty of shrimp, most of the boys feel they can't afford to go out with the ante so low.

"Demand seems to have dropped with size and quantity" is the way Charles Davis puts it. All the Davis boats are tied up and will remain so for several weeks or more.

Both the "Jerry" and the "Ava Lee," of Davis Shore, brought in a load of 19,000 menhaden, in the absence of a more edible cargo and set what may have been a record run for the smaller craft.

The skipper of the Willis Brothers, having been towed in twice in one week as a result of engine trouble. Even the dowager Sickle, owned now by David Jones, was similarly served by the Coast Guard.

Neuse river shrimping is reported to be good, but there also the "take" is negligible as many dealers have stopped buying for another month.

Among the few boats running out of Beaufort and returning with shrimp are the "Gigi," belonging to Earl Holden, of Vandemere, and the "Ruth," also of Vandemere and skippered by Guy Lupton, of Lennoxville and Cedar Island.

That new "yaller" get-up of Harvey Smith's boats comes as something of a surprise when seen for the first time but is a result of efforts to counteract the soiling effect of gurry in the water, which soon sullies the sides of freshly-painted craft. Until it is proved undesirable for some reason, boats from this plant will be painted thusly in the hope that it will look better longer than the traditional white.

Between the devil and the deep are the dealers of this region, according to Dealer L. G. Hardesty, who says that while fishermen expect the same price for small shrimp as large, they bring a much lower price to the middle man. Local shrimp have been running 45-60 to the pound. Similar shrimp are selling in Georgia and South Carolina for eight cents a pound, according to an itinerant Chicago buyer. Hardesty has been paying 12 cents for the mullet he is getting and 15 to 20 cents for flounders.

Chief activity of the Beaufort Quickfreeze plant these days is refrigerating cars for shipping cabbage, tomatoes, and potatoes, according to Engineer W. Otis Willis, major demo of the engine room. Ice is also being shipped to Norfolk at the rate of 195 to 210 blocks per car. Small amounts of fish and shrimp are being stored for individuals.

Still turning 'em out, hot weather or no, are Captain Wes Noe and Cecil Skarren over at the bridgeside Noe yard. Recently getting a going-over was the Stella Mae, owned by Eddie Culver, while the Barbara Ann, belonging to Mark Mason, of Lennoxville, is possessor of a new cosmetic job. Mason is now fishing with the menhaden fleet in Mississippi but will return to run his own boat in the fall. Kvan Merrill's boat, nameless but trim, has been repainted, along with Druggist Jones' "Lucky Star" and a couple of Lambert Morris' purse boats.

Morehead dealer E. C. Ballou, undunted by the ban on local boats fishing South Carolina waters, has taken his six boats to Thunderbolt, Ga., where they will shrimp during the rest of the summer. Quiet-spoken Alvin Lupton is "first mate" to Lloyd Goodwin in the operation of Ballou's Ocean Grill these days.

More fish are to be found in Morehead City showcases than in those of the Beaufort dealers, for

some reason. Puck O'Neal, for instance, besides selling bait shrimp for 20 cents less per pound than the table variety, is featuring bluefish, spanish mackerel, flounders, grey trout, crab meat, clams, oysters, and soft crabs, all taken locally.

Croatan is buying shrimp at the present time and holding it for future reference—and higher prices. Count on these runs 55 to 70 a pound.

An imposing array of rubber stamps over the wrapping desk at this plant gives some idea of what they hope to deal in. Neatly racked and plainly labeled, they include such items as "Jumbo shrimp, oysters, herring roe, shad roe, mackerel, whiting, spots, trout, sea mullet, crab meat, lump and claw crabmeat, croakers, bluefish, and hogfish. They hope to begin buying food fish when it is available in larger quantities.

Ever on the alert for a new idea, Tony Seamon and Ted are now marketing their own brand of seafood sauce. Selling for 30 cents the half pint and 50 cents a pint, the product is a result of long experimenting and demand on the part of customers who have been bringing all manner of containers, from ice cream cartons to Mason jars, in which to carry home the spicy concoction. Peppers, sweet relish, tabasco, Worcestershire, freshly ground horse radish, and ketchup, are the main ingredients and the stack of neatly-labeled jars on the counter seems to be diminishing with encouraging rapidity.

The SEM is running two boats of its own and buying from others as well. Thus they are able to say that they have "plenty of all kinds." Included in their piscatorial roster are bluefish, for 75 cents a pound, Spanish mackerel for 40 cents, flounders for 40 cents, mullet 30 cents, hogfish 25 cents, spots for 25 cents and shrimp for 50 cents.

C. A. Gathman, University of Miami Marine Laboratory, is working on the life history of the grey trout (weakfish) with special reference to its relative growth rate in cold and warm waters. Most of Mr. Gathman's information comes from a microscopic study of scales taken from either side of the dorsal fin. He notes and interprets the growth lines much as botanists can tell the growth history of a tree by studying the rings seen in a cross section of the trunk.

Recently Gathman made a request of the Duke University Marine Laboratory for scales of grey trout from this area. Since the fish was out of season, shrimp trawlers were contacted and, although they were catching very few per drag, several of them saved all the weakfish from their "trash" with the result that Gathman was supplied with the 100 specimens he needed.

Captain Bill Ballou is also buying from others, and running one of his own boats. At his cafe they are featuring what he terms as "the only smorgasboard in North Carolina," the main feature of which is variety—and the pri-

vilage of eating "all you can hold" for the nominal price of 75 cents. One to 3 meats, 12 to 16 vegetables, tea, dessert, and drink make up the menu each day.

In Ballou's next door market are to be found all manner of locally-produced foods. In addition to a goodly array of seafoods one may buy vegetables and fruits brought in by farmers who supply the cafe. Among them are eggplant, melons, corn, onions, tomatoes and cabbage. A whole meal may be assembled from the produce and seafood displayed. The mackerel fillets are especially recommended and sell for 60 cents a pound.

Stone crabs at four dollars a dozen are the good word at Otis's Market, where a brand new freezer is now in operation. A 500-pound-capacity York, it will be used mostly for shrimp.

Small boats in the Morehead area have been getting two-forty a thousand for menhaden.

Looking for better pickings—or nettings—by the middle of August is Latham Willis, of Morehead, who states they are operating one boat, "The A. M. Willis" and getting a few shrimp and a "very few fish." Camfield Willis will take the "Miss Sally" out when things pick up.

A record catch of amberjack for the season is the claim of Otis Purifoy for Mose J. Forman, of New Bern, who took a party out in the "Shearwater" recently.

The City Fish market has moved next door-but-one from its old location, where there is more room. Mr. Hall is occupying the building formerly housing Sam Parker's Grocery.

A new fish net preservative called Rot-ban is being tried out by the Division of Commercial Fisheries. According to its manufacturers, the product dries in 36 hours and is guaranteed to do a better job, besides being more flexible than tar.

The newly commissioned "Albatross," fisheries research vessel of the U. S. Fish and Wildlife Service, has been sent to make an intensive study of fish concentra-

tions on New England waters and determine, if possible, "reasons for growing scarcity of market fish during recent years." Come South, Cap Krug, Come South!

Add to the list of good advertising for seafood: the booklet put out by the Fish and Wildlife Service in Ketchikan, Alaska, which is titled "Alaskan Seafood Recipes" and is sixty-odd pages long. It features all kinds of mouth-watering recipes, including "salmonburgers" and shrimp-stuffed potatoes. Going from Key West's "turtleburgers" to Alaska's salmonburgers must be to run the gamut of the whole burger family. Anyone know a new one?

Invited to a July the Fourth celebration by Ambassador James C. Dunn, was our friend "Riley" Willis, who opines that Rome is "very pretty in the summer but I had rather be back on the "Jersey" with Dave."

Buying seaweed from fishermen at Stacy is the Sperti plant at Lennoxville, which finds that agar from Carolina seaweed is definitely superior to that of Florida weed in quality and color. Assurance of an adequate supply of local weed would do much to help this venture to capacity production. Manager Leahy is doing a bang-up job, from all reports, and has taken up residence at the cottage near the plant. Pipes are now being laid for the stickwater which may provide the second product so necessary for year round production and solvency. President Harry Parker and Chemist Baker were recent visitors.

Jane Eliot, English poet who died in 1805, is known for a single ballad, "The Flowers of the Forest," which she wrote on a wager with her poet brother.

An ostrich egg weighs about three pounds. The empty shell can hold the contents of 18 eggs of domesticated fowl.

Chinese City Gets Weekly Bath

TSINGTAO, China — (AP) — This city where the U. S. Western Pacific fleet anchors gets a weekly bath of DDT. And as a result, says Marine Col. Lamson Scribner, it is the cleanest city in north China. As for flies and mosquitoes, it can be compared favorably with any American city.

The spraying, by a specially-equipped Naval transport plane, was considered necessary because of the long devastating effects of war and the influx of destitute refugees to Tsingtao.

Since early April, this navy blue craft roars over the city every Monday morning, only about 100 feet above the ground. Residents long since have become accustomed to its long wake of white cloud.

Kisses Lose in Germany: Hard Times Amend Custom

BERLIN — (AP) — Hard times have made the kiss unfashionable in Germany, according to the German press. "The sentimental kiss, the insignificant family kiss are out of place," the newspaper "Nacht Express" found. "Hard times usually limit sentimental expressions to an absolute minimum." The newspaper said it found kissing in public also had "grown more seldom."

"Since the housewife has been freed from the seclusion of the home and participates in all daily happenings, the attitude of the sexes toward one another has become more open and unaffected."

This is a special mixture of DDT powder and Diesel oil. The oil helps the DDT spread on the surface of the water and other places where insects breed.

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