

Cooked Shrimp Flown Around World to Test Leakproof Pack

Cooked shrimp and fresh haddock were flown around the world to demonstrate the efficiency of a leakproof shipping container recently developed by the Department of the Interior's Bureau of Commercial Fisheries (BCF).

The seafood spent 100 hours en route, arriving at the annual convention of the National Fisheries Institute in San Francisco in superior condition.

John Holston, director of the BCF technological laboratory at Gloucester, Mass., participated in a convention seminar and summarized the work of his laboratory in developing and testing the container.

Laboratory personnel felt that a demonstration would lend substance to the presentation. Seafood was donated for the project, and

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Shrimp Around the World . . .

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airlines and trucking firms cooperated by providing free transportation for the five shipments.

Two went by refrigerated ("reefer") truck, one from Portland, Maine, and the other from Gloucester.

The remaining three were sent by air—one via Honolulu, another by way of London, and the other eastward on the globe-circling flight to the west coast.

This shipment reached San Francisco via London, Frankfurt, Istanbul, Beirut, Teheran, New Delhi, Bangkok, Hong Kong, Tokyo, and Honolulu.

All air shipments arrived in time for the convention.

The shrimp were consumed on the spot by convention goers, and the haddock fillets were given to an orphanage.

The truck shipments arrived too late for display at the convention, but did provide fresh fish of good quality for the Salvation Army.

Mr. Holston said that with minor modifications the BCF container is adaptable to various transportation methods.

With small quantities of ice it can be used for non-refrigerated rail or truck shipments, or non-refrigerated transcontinental air-freight.