



A KORERO Report

IN PRE-WAR days of plenty New Zealand imported her salmon and sardines from abroad. America, Britain, and Norway supplied the easy-to-open, easier-to-eat tins of fish which were the second string to every housewife's bow and the first to every bachelor's.

But the war found other uses for the precious tin and other markets for the fish, and before long both these varieties became as rare as hens' teeth. To-day the civilian has only dim memories of the flavour of a pink salmon steak or the taste of sardine sandwiches (unless, of course, his wife provided against the famine). But the serviceman has the compensation of being able occasionally to tickle his palate with herrings in tomato sauce or pilchards caught and canned in New Zealand.

In messes in the Middle East, on South Pacific Islands, and on Air Force stations at home and overseas, servicemen have been able to enjoy a luxury that has long been denied civilians. Only eighteen months ago it was discovered that fine-quality sardines could be caught in quantity in the Marlborough Sounds. And there are more fish in the

Sounds than ever came out of them. At present the Picton cannery can handle only a limited quantity of fish, and every can produced is destined for consumption in the Services, but after the war, when additional equipment can be purchased, the owners hope to can sufficient fish to meet peacetime needs.

The manager of the Picton cannery will hotly deny that sardines are luxuries. He considers that these fish are an essential item in the diet of any healthy people. The oils in the sardines help to prevent colds and guard against influenza and tuberculosis. The fish bones as edible chalk are a good source of organic calcium necessary in the building of sound bones and teeth.

Moreover, the natural fish-oil is far more valuable than the substitute vegetable-oils in which the fish are ordinarily packed. That is why Picton pilchards are not packed in olive-oil, but are left to produce their own natural oil. Fish packed in olive-oil have usually had their own oil extracted to be sold to chemists as a medicinal oil or as a commercial oil to be used in some paints.