

The price paid to the fisherman has varied greatly and been determined largely by general economic conditions. The price per ton for the past 23 seasons was as follows:

TABLE 7
PRICE TO THE FISHERMEN FOR SARDINES

Season	Price per ton	Season	Price per ton
1925-26	\$10.00	1937-38	\$13.00
1926-27	11.00	1938-39	11.00
1927-28	11.00	1939-40	11.00
1928-29	11.00	1940-41	10.50
1929-30	11.00	1941-42	17.00
1930-31	8.00	1942-43	22.00
1931-32	8.00	1943-44	22.00
1932-33	4.00- 4.25	1944-45	22.00
1933-34	6.00- 7.00	1945-46	22.00
1934-35	7.50	1946-47	30.00-40.00
1935-36	8.00	1947-48	45.00-60.00
1936-37	10.00		

—*Frances N. Clark*

References (see page 210) : 32, 34, 35, 36, 46, 55, 70, 71, 89, 98, 120, 136.

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2.3. JACK MACKEREL

The jack mackerel, *Trachurus symmetricus*, is a newcomer among the prominent cannery fishes of California. It owes its position more to the failure of the sardine supply in the past two years and to the poor Pacific mackerel season in 1947 than to any sudden discovery of its inherent goodness or abundance. It was, until 1947, handicapped by the official common name of "horse mackerel." This was not a matter of great concern until the species began to grow in importance and it became necessary to develop a domestic market for a product formerly absorbed largely by the export trade. The word "horse" on a can holds unfortunate connotations in the mind of the American public, and it proved difficult to dispose of the pack. This led to the Division of Fish and Game instituting a survey of the industry in the summer of 1947 in an attempt to find a name more suitable for labeling purposes. The consensus favored "jack mackerel" and this name was given official sanction by the division. It was later accepted by the United States Pure Food and Drug Administration provided the scientific name as well appeared on the label.

"Jack" is appropriate as part of the name in that the fish, together with the yellowtail, belongs to the jack family, Carangidae. "Mackerel" was retained because of long-standing common usage. The jack mackerel bears a superficial resemblance to the true mackerels and is often caught with them, so the popular association of the word with this fish is not surprising. Fishermen speak of it as either "horse mackerel" or "Spanish mackerel," the latter being especially prevalent in Southern California. Neither name is applied exclusively to the jack mackerel. The large Atlantic bluefin tuna is frequently called "horse mackerel," while the members of genus *Scomberomorus*, (which includes our sierra) are quite generally called "Spanish mackerel."

Records of jack mackerel landings go back only to 1926. Before that, catches of jack and Pacific mackerel were not kept separate. Both species