

While I have the trip sheets here showing flounder at three cents, or sole at three cents a pound to Nova Scotia fishermen, on that same day American fishermen were receiving for lemon sole 31 cents a pound, which I submit is a terrific difference in price. If you ask fish buyers in Nova Scotia why they can only pay three cents for flounder, they will say that the return is only quarter of the net.

Mr. ROBICHAUD: I think that those figures which have been quoted should be explained further, because we know anyone can get the price of flounder or the price of sole on the American market whether it be New York, Chicago, Boston or elsewhere. We also must take into consideration that when a dragger lands at Cape Cod or Boston, Portland or Gloucester, that a large proportion of their fish, especially the fish which have been landed, and which has been caught in the last 72 hours, is immediately being processed and put aboard trucks and delivered right to the market, which we cannot do from Newfoundland, Nova Scotia, New Brunswick, Prince Edward Island, Gaspé or at any Canadian point. This will also have something to do with the difference in price between Newfoundland and Nova Scotia.

Nova Scotia processors have the benefit of the fresh fish market, especially on account at the year-round operation, and with their proximity to the American market. They can handle fresh fish and process it more quickly than any Newfoundland dealer could and this has something to do with the price. The fish dealer who can dispose of 25, 30 or 50 per cent of his purchase on the fresh fish market is at a better advantage than the other dealer who has to buy fish, process it, pack it, fillet it, freeze it, put it in storage, and finance the whole operation. There is a much larger margin for those fish dealers who are in a position to handle fresh fish.

As far as the price of 30 cents being paid for lemon sole is concerned, that might be a very, very small percentage of the catch of that type or class of sole—whatever we call it—which might be a special flounder type for which they would get that price. Anyone who checks any American review, in newspapers, and sees what price is being paid for fillet of sole, which is a common trade name for plaice or flounder, will see that the average American price paid for that variety or that type of fish is far from being 30 cents a pound.

Mr. CARTER: Far be it for me to rush to the defence of Newfoundland processors because my interest is in the fishermen; but like Mr. Crouse, I too deplore the fact that the benefits that should have accrued from technological advances and subsidies and all the other assistance given by the federal government have never yet found its way down to the fishermen. But, I support what Mr. Robichaud has said concerning the invidious comparison which Mr. Crouse made between prices in Newfoundland and Nova Scotia. I think the committee should know that when Mr. Robichaud referred to fresh fish he was talking of unfrozen fish as compared with frozen fish. The unfrozen fish, of course, does not have the processing cost attached to it and it fetches a much higher price in the domestic market, which would allow a much larger margin of profit to the fish processor. This would in turn enable him to pay a little higher price for the fish he freezes.

I was wondering, Mr. Chairman, if there are any figures available, or a breakdown by provinces or by companies, to show us what proportion of the catch is sold unfrozen in Nova Scotia. I know in Newfoundland it is a very small amount. The only fish sold unfrozen in Newfoundland would amount to only a couple of million pounds, which is produced in my own riding. No frozen fish is sold down in the Avalon Peninsular or in the eastern part of Newfoundland at all. There must be some figures somewhere. I am interested in getting the proportion of the catch that is processed and sold as frozen