

process for producing fish protein concentrate. This process, I understand, includes a period of fermentation. Fish protein concentrates are intended for human consumption. I know some people who are very interested in getting into the business, and the process they are looking at is the enzymatic process. I would think that the mulch which is produced in some part of the procedure would probably be aesthetically offensive to people who looked at it as such before all the stages of the process and the extraction were completed.

**Mr. Carton:** You would not then be speaking of the final product.

**Senator Prowse:** Yes, it is only the final product that is sold.

**Mr. Carton:** Yes. I think that this so-called controlled type of decomposition occurs in many food products. Cheese is a common one.

**Senator Prowse:** Yes, and some cheeses are aesthetically offensive.

**Mr. Carton:** Yes, I have to say that they are, so far as I am concerned.

**Senator Smith (Queens-Shelburne):** Before the motion is put, Mr. Chairman, I wonder if Mr. Dempsey would give us a word on the techniques of the inspection branch in an endeavour to improve the quality of the fish after it reaches its destination in one of the provinces of Canada. You do not have the constitutional power to inspect fish after it has crossed a provincial border in the first place, do you?

**Mr. Carton:** We can inspect it at the point of consignment, or the point of origin. The only fish we cannot inspect or deal with is fish sold for consumption within a province.

**Senator Smith (Queens-Shelburne):** Have you any powers that enable you to go into a market and insist that stale fish shall not be sold to the consumer? Is not that a provincial matter?

**Mr. Carton:** As far as I know, we have never done that.

**Mr. Dempsey:** Except on an advisory basis.

**Mr. Carton:** That can be done, and is done, by the local officials, and sometimes by the Food and Drugs people.

**Senator Smith (Queens-Shelburne):** But having regard to the constitutional aspect of the matter, the federal department does not have any power to deal with the inspection of fish after it is in a market?

**Mr. Carton:** No.

**Senator Smith (Queens-Shelburne):** I know that once a shipment has reached, say, Montreal, which is a point of destination, you have some power to say whether it should be marketed or not, but if it has gone to the wholesaler, and from him out to the retailer, you have no power then to follow it up, and insist on standards of marketing that fish to the consumer?

**Mr. Carton:** No.

**Senator Smith (Queens-Shelburne):** That is a provincial responsibility. Now, I am coming to this point: Do you ever have any consultations with those people in the provinces, and within whose jurisdiction this comes, to try to work out a co-operative technique in order to improve the marketing of fish with the use of provincial powers?

**Mr. Dempsey:** Yes, Mr. Chairman, we do meet frequently with the provinces. In the Province of Quebec, for example, the federal officers enforce both the federal legislation and the provincial legislation by arrangement with the province. Our officers are clothed with provincial authority.

Recently we have had discussions with Newfoundland, Nova Scotia, New Brunswick and Prince Edward Island with this object in mind, and the development of provincial legislation which will complement the federal inspection legislation.

As a matter of policy, the minister has advised the provincial ministers that the federal officers would enforce provincial legislation if it is the wish of a province that they do so. We will be meeting shortly with Ontario and the other western provinces in the hope that we can have this complementary legislation which would fill this gap of which you speak.

**Senator Smith (Queens-Shelburne):** I think it is evident, Mr. Chairman, that those of us who have lived most of our lives on the coast have a set of standards with respect to acceptable quality. As a personal example let me say that the only fish that I will order in Ottawa is a smoked fish or a salt cod—something that has been cured—or a frozen scal-