

DEPARTMENT OF FISHERIES

MID-WEEK PRICES RECEIVED BY FISHERMEN—1954

PACIFIC COAST	Current week to May 1st	Previous Week to April 24th	Corresponding week last year to May 2nd
(cents per pound)			
SALMON—			
(Redspring)			
Vancouver (dressed).....	30 — 35	—	30
Prince Rupert (dressed).....	25 — 40	25 — 40	25
New Westminster (round).....	30	30	25
(Whitespring)			
Vancouver (dressed).....	25	—	25
Prince Rupert (dressed).....	20 — 35	20 — 35	20
New Westminster (round).....	25	25	18
(Steelhead)			
New Westminster (round).....	22	22	18
HERRING (fresh)—			
Vancouver.....	10	—	6 — 8
SOLES (for freezing or fresh)—			
Vancouver.....	7 — 9	7	6 — 8
Prince Rupert (Lemon and Rock).....	3½	3½	3½
New Westminster.....	7	7	9
LING COD—			
Vancouver.....	5½ — 12	12	8 — 9
Prince Rupert.....	4	4	4
New Westminster.....	11	11	9
GRAY COD—			
Vancouver (dressed, head on).....	5	5	3 — 5
Prince Rupert (dressed, head on).....	2	2	2
New Westminster.....	5	5	5
FLOUNDERS—			
Prince Rupert.....	2	2	2

There is one more new development in the fishing industry which most certainly has captured the imagination of the industry in this country, and even to a greater extent the imagination of the industry in the United States. Last week I attended the meeting of the National Fisheries Institute, which held its annual meeting in Cleveland. That is a meeting of the entire fisheries industry, including fishermen, fish processors, fish distributors and fish retailers of America. The head of the largest frozen food corporation in the United States, in opening the forum concerning this new development, said that it was the greatest revolution in the industry since the process of the quick freezing of food was first developed. I am referring to the development of fish sticks. One of our Newfoundland processors was among the first in the business. One of the difficulties in connection with other forms of fish has been overcome. Housewives have found difficulty

[Mr. Sinclair.]

in cooking fish of different sizes and thicknesses; and the trade, which includes hotels, restaurants, schools and the like, which buy fish in large quantities, have always found difficulty in controlling the amount of servings.

Two or three years ago one of the American firms discovered a solution by developing a method to freeze small portions of fish in a solid block, which stays solid when thawed. One of the Newfoundland processors—one of the most imaginative processors in Canada—saw a great market for that in disposing of the small cod of Newfoundland. It is a tasty fish, but it is too small for salting and drying, because nothing much is apt to be left but skin and bones. These small fillets were difficult to market; but they are available in great abundance, and they are cheap.

Under this new process, producers fillet fish mechanically with a filleting machine. Then these small fillets are washed in the