

## Supply—Fisheries

to the traditional markets for salt cod, the Mediterranean, Portugal, Spain, Italy and Greece. My colleague, the Minister of Trade and Commerce, saw value in this suggestion. A group of our trade experts are now in Portugal and Spain attempting to negotiate a treaty. Next week, my colleague the Minister of Public Works will go with my deputy minister and a trade official to those countries to negotiate trade agreements that will, we hope, expand our markets for salt cod. The Minister of Public Works is not going as Minister of Public Works. He is going as the son of the skipper of a Lunenburg banker, and a man who has lived in a fishing town all his life. He is a man who can certainly speak well and understandably about the problems of the maritime fisheries.

One of the things we are now pressing in Newfoundland is the improvement in quality of salt cod. Up until now the processing of the salt cod has been largely in the hands of individual fishermen. In our Newfoundland development program we are trying to stress improved processing, packaging and quality. We have two pilot plants down there that are engaged in artificial drying instead of sun drying, and better methods of curing and packaging. We hope this will result in a more attractive product, which in turn will mean a better return to the fishermen.

Now the maritime provinces, of course, have export trade in products in addition to

lobsters, which there is very little difficulty in marketing. The market for cod fillets and haddock has developed over recent years. The housewife demands that the food she uses be put up in as presentable a fashion as possible, and in a manner so that it is easily used. The old sale of round fish maybe is going out, and the consumer can now get fish without the head or tail and without the skin on, in filleted form. The market for fillets has substantially strengthened over the last year, and the fishing industry is in a better position than it was a year ago. I think perhaps the best evidence of that is contained in a weekly bulletin we issue to the fisheries trade of Canada on the prices of all the principal species of fish found on both coasts. We have this information for the current week, the previous week and for the corresponding week a year ago. I feel that hon. members would find it interesting; and, if I have the permission of the committee, Mr. Chairman, I should like to ask that it be incorporated at this time in *Hansard*, so that hon. members may see for themselves the steady improvement that has taken place in the price of fish to fishermen in the last year.

**The Chairman:** Has the minister leave to place this information on *Hansard*?

**Some hon. Members:** Agreed.

**Mr. Sinclair:** The information is as follows:

DEPARTMENT OF FISHERIES  
MID-WEEK PRICES RECEIVED BY FISHERMEN—1954

ATLANTIC COAST	Current week to May 1st	Previous Week to April 24th	Corresponding week last year to May 2nd
(cents per pound)			
COD (Market)—			
Halifax (offshore price).....	3½ — 3½	3½ — 3½	3
St. John's, Nfld.....	2½	2½	2
HADDOCK (Large)—			
Yarmouth.....	5½	5½	4½
Halifax (offshore price).....	5	5	5
Ramea, Nfld.....	3½	3½	3½
ROSEFISH—			
Louisbourg (offshore price).....	2 — 3	2 — 3	2 — 2½
Halifax (offshore price).....	2½ — 2½	2½ — 2½	2
Ramea, Nfld.....	2	2	2½
PLAICE—			
Halifax (offshore price).....	3 — 3½	3 — 3½	2½
St. John's, Nfld.....	2½	2½	2½
SARDINES-HERRING—			
Black's Harbour.....	2½	2½	2
LOBSTERS (Market)—			
Yarmouth.....	45	60	55
SCALLOPS—			
Digby.....	26 — 28	26 — 28	35