

dockside grading program to yeild a higher grade salt product. This same cod was introduced to a new concept--"containerization" whereby the cod was processed and stored in special containers provided by the Department of Fisheries and Oceans Canada. It was common consensus that this fish was superior to grade A fish being processed under the traditional methods endorsed by the Canadian Saltfish Corporation. Even the untrained eye could readily detect the difference between a grade A fish, treated under the dockside grading requirements and the containerization efforts combined, and a grade A fish produced in the traditional manner. However, the labelling terminology with respect to grades of fish for marketing purposes are **not suitable for identifying the superior quality of grade A fish.** This issue was addressed to the attention of the Canadian Saltfish Corporation and will certainly demand a response if dockside grading is to play a role in the production of saltfish.

Fishermen from Fogo Island eagerly accepted the opportunity to participate in the dockside grading program with the promise of receiving some financial