

## Department of the Interior

FISH AND WILDLIFE SERVICE

BUREAU OF COMMERCIAL FISHERIES

### FEDERAL STANDARDS FOR GRADES FOR FROZEN FLOUNDER AND SOLE FILLETS:

Voluntary standards for grades for frozen flounder and s ole fillets have been promulgated by the U.S. Department of the Interior. The standards were published in the March 21, 1962, <u>Federal Register</u>. They will become effec-tive on April 20, 1962.

The standards were developed by the Bureau of Commercial Fisheries, Fish and Wildlife Service, in cooperation with the industry and the National Fisheries Institute, an industry trade association. Public hearings on the pro-posed standards were held in 1961 at Seattle, Wash., San Francisco, Calif., and Boston, Mass. As a result of research and discussions, the proposed standards were prepared and published in the Federal Register of January 5, 1962. No adverse criticism was received during the 30-day period provided for comment.

The standards include flounder or sole fillets frozen in solid blocks, with or without separators between fillets,

Title 50-WILDLIFE AND FISHERIES

Chapter II-Bureau of Commercial Fisheries, Fish and Wildlife Service, Department of the Interior

SUBCHAPTER G-PROCESSED FISHERY PRODUCTS. PROCESSED PRODUCTS, THEREOF, AND CER-TAIN OTHER PROCESSED FOOD PRODUCTS

#### PART 274-UNITED STATES STAND-ARDS FOR GRADES OF FROZEN FLOUNDER AND SOLE FILLETS

On page 107 of the FEDERAL REGISTER of January 5, 1962, there was published a notice and text of a proposed new part 274 of Title 50, Code of Federal Regulations. The purpose of the new part is to issue United States Standards for Grades of Frozen Flounder and Sole Fillets under the authority transferred to the Department of the Interior by section 6(a) of the Fish and Wildlife Act of August 8, 1956 (16 U.S.C. 742e).

Interested persons were given until February 5, 1962, to submit written comments, suggestions or objections with respect to the proposed new part. No objections were received and the proposed new part is hereby adopted without change and is set forth below. This

<sup>1</sup> Compliance with the provisions of this standard shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

part shall become effective at the beginning of the 30th calendar day following the date of this publication in the FEDERAL REGISTER.

Dated: March 14, 1962.

STEWART L. UDALL, Secretary of the Interior.

- Sec. Description of the product. Styles of frozen flounder and sole fillets. 274.1 274.2
- Grades of frozen flounder and sole 274.3 fillets.
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- 274.21 Definitions. 274.25 Tolerances for certification of officially drawn samples.

AUTHORITY: §§ 274.1 to 274.25 issued under sec. 6(a) of the Fish and Wildlife Act of Aug. 8, 1956; 16 U.S.C. 742e.

§ 274.1 Description of the product.

Frozen flounder and sole fillets consist of clean, wholesome fillets processed and frozen in accordance with good commercial practice and maintained at temperatures necessary for their preservation. The fillets may be cut transversely or longitudinally into subunits.

Nors: This standard does not provide for the grading of units of fish fiesh cut from previously frozen fish blocks, slabs, or similar material

The product covered by this standard is prepared from the following species only SOLE

Dover sole (Microstomus pacificus) English sole (Parophrys vetulus)

and fillets individually quick-frozen. The U.S. Grade A is the highest quality product; U. S. Grade B is acceptable in all respects. Frozen flounder or sole fillets which do not meet the A or B grades are considered substandard.

Firms processing the fish in accordance with the standards and under the continuous inspection of the Government have the privilege of displaying the Department of the Interi-or "shield of quality" upon the product.

This is the twelfth voluntary standard of quality promulgated by the Department. Standards already have been estab-lished for frozen fish blocks, frozen fried fish sticks, frozen raw breaded fish portions, frozen cod fillets, frozen haddock fillets, frozen ocean perch fillets, frozen halibut steaks, frozen salmon steaks, frozen raw breaded shrimp, frozen raw headless shrimp, and frozen fried scallops.

The Department also conducts a continuous inspection service for those who wish it. Forty processors annually producing approximately 160 million pounds of fishery prod-ucts participate. The Department also offers a 'lot' inspection program. Under this program, a certificate showing the grade of the product may be issued, but the Department's "shield" may not be displayed on individual packages. All costs of product-certification services are borne by the industry.

The standards as published in the Federal Register of March 21, 1962, follow:

> Gray sole (Glyptocephalus cynoglossus) Petrale sole (Eopsetta jordani) Lemon sole (Pseudopleuronectes americanus, over 3½ pounds) Rock sole (Lepidopsetta bilineata) Sand sole (Psettichthys melanostictus)

#### FLOUNDER

Blackback (Pseudopleuronectes americanus,

less than 3½ pounds) Yellowtail fiounder (Limanda ferruginea) Dab, plaice (Hippoglossoides platessoides) Fluke (Paralichthys dentatus) Starry flounder (Platichthys stellatus)

§ 274.2 Styles of frozen flounder and sole fillets.

(a) Style I-Solid pack. Fillets are frozen together. Individual fillets can be separated only by thawing the entire package or part of the package, depending on absence or presence of separators.

(1) Substyle A. Fillets are packed into a single solid block.

(2) Substyle B. Fillets are subpacked with separators into smaller weight units.

(b) Style II-Individually-quick-frozen pack (IQF). Fillets are individ-ually quick frozen. Individual fillets can be separated without thawing.

§ 274.3 Grades of frozen flounder and sole fillets.

(a) "U.S. Grade A" is the quality of frozen flounder or sole fillets for which the total score is not less than 85 points, when the fillets are rated in accordance

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following sections.

(b) "U.S. Grade B" is the quality of frozen flounder or sole fillets for which the total score is less than 85 points but is not less than 70 points, when the fillets are rated in accordance with the scoring system outlined in the following sections.

(c) "Substandard" is the quality of frozen flounder or sole fillets that fail to meet the requirements of the U.S. Grade B.

with the scoring system outlined in the | § 274.11 Determination of the grade. The grade is determined by observing the product in the frozen, thawed, and cooked states and is evaluated by numerical scoring. Points are deducted for variations of quality for each factor in accordance with the schedule in table 1. The total of the points deducted is subtracted from 100 to obtain the score. The maximum score is 100; the minimum score is 0.

TABLE 1-SCHEDULE OF POINT DEDUCTIONS PER POUND OF FLOUNDER OR SOLE FILLETS AND GRADING SCORE SHEET

	Scored factors	Description of quality variation				Deduct	Deduc- tions
Frozen	1. Appearance	Adversely affected by imbedded packaging material, voids, depressions, surface irregularity, and poor ar- rangements of fillets:			Slight Moderate Excessive	2 4 10	
	2. Denydration	For each inch square (deter- mined by grid) of affected area.		scraped off	1 <sup>3/2</sup>		
Thawed	3. Weights	<ul> <li>(a) For each fillet or piece less than 1 oz., except first fillet or piece</li> <li>(b) For sole only: For each fillet from 1-2 oz., except first fillet For flounder only: For each fillet from 1-2 oz., except first three fillets.</li> </ul>				5 2 2	
	4. Workmanship defects.	For each inch square (determined by grid) of affected ares,	<ul> <li>(a) Cutting and trimming (ragged edges, holes, tears, improper or unnecessary ents and hace).</li> <li>(b) Blemishes (belly lining, blood spots, bruises, extraneous material, fins, dis- colored pugh marks, scales and skin).</li> <li>(c) Bones (bones normally removed)</li> </ul>			342 2 3	
	5. Color	<ul> <li>(a) Deteriorative discoloration (yellowing of fatty portion and/or darkening of light portion).</li> <li>(b) Non-uniformity of color (natural color differences within package due to packing fish of contrasting color).</li> </ul>			2 5 15 3 5		
	6. Abnormal con- dition.				Moderate Excessive	16 31	
Cooked	7. Texture	volved. Moder			Slight. Moderate Excessive	4 8 15	
	8. Odor and flavor.	Very good: Full typical odor and flavor of fresh fish. Good: Notleeable decrease in typical odor and flavor of fresh fish Reasonably good: Lacking typical odor and flavor of fresh fish, but not objectionable. Substandard: Objectionable odor and/or flavor			6 16 31		

Total deductions. Score (100 minus total deductions)... Grade (100 to 85=Grade A; 84 to 70=Grade B; 69 and below=Substandard).....

Label Size of lot\_\_\_\_\_\_ Size of sample\_\_\_\_\_\_ sample\_\_\_\_\_ r of packages per master carton\_\_\_\_\_ Remarks.

§ 274.21 Definitions.

(a) "Slight" refers to a condition that is scarcely noticeable but that does affect the appearance, desirability, and/or eating quality of the fillets.

(b) "Moderate" refers to a condition that is conspicuously noticeable but that does not seriously affect the appearance, desirability, and/or eating quality of the fillets.

(c) "Excessive" refers to a condition that is conspicuously noticeable and that does seriously affect the appearance, desirability, and/or eating quality of the fillets.

(d) "Bones normally removed" refers to (1) nape membrane bones (adjacent to visceral cavity) and to (2) radial bones (adjacent to fins and lace area).

(e) "Determined by grid" means that a transparent grid of 1-inch squares is placed over the defect area, and points are deducted (as specified in table 1) for each square of affected area under the grid, each square being counted as one whether it is full or fractional. (f) "Thawed state" means that the

frozen product has been placed within a film-type pouch and warmed to an internal temperature of about 32° F by immersing the pouch in running tap water of about 50° to 70° F. Thawing time usually takes 25 to 45 minutes for a 1-pound package.

(g) "Cooked state" means that the thawed, unseasoned product has been placed within a boilable film-type pouch and heated to an internal temperature of about 160° F by immersing the pouch

in boiling water. Cooking time usually ranges from 3 to 5 minutes for single fillets and from 7 to 10 minutes for 1pound packages of fillets.

(h) "Actual net weight" means the weight of the fish flesh within the package after all packaging material, ice glaze, or other protective coating have been removed. ("Actual net weight" of frozen glazed fillets is determined as follows: (1) Rapidly remove excessive ice layers or pockets with running tap water or nozzle-type water spray. (2) Rapidly thaw remaining surfaces of frozen fish sufficiently with tap water or spray to prevent refreezing free surface water. (3) Gently wipe off all free water with a moisture-saturated paper towel. (4) Weigh the fish to obtain "actual net weight").

(i) "Abnormal condition" means that the normal physical and/or chemical structure of the fish flesh has been sufficiently altered so that the usability and/or desirability of the fillet is ad-versely affected. It includes, but is not Versely affected.
limited to, the following examples:
(1) "Jellied" refers to the abnormal
(1) "Jellied" refers to the abnormal

condition wherein a fillet is partly or wholly characterized by a gelatinous. glossy, translucent appearance, feels slimy to the touch, and retains its gelatinous, slimy properties in the cooked state.

(2) "Milky" refers to the abnormal condition wherein a fillet is partly or wholly characterized by a milky-white, excessively mushy, pasty, or fluidized appearance.

(3) "Chalky" refers to the abnormal condition wherein a fillet is partly or wholly characterized by a dry, chalky, granular appearance and fiberless structure.

(j) "Odor and flavor" is classified as follows:

(1) "Very good": Fish in this category have essentially the full, good typical odor, and flavor of the indicated species.

(2) "Good": Fish in this category show a noticeable decrease of the good typical odor and flavor of the indicated species, and/or may have certain less acceptable natural environmental odors and flavors of slight intensity (iodoformtype, phenolic-type, feed-type, etc.), but may have no off odors and flavors.

(3) "Reasonably good": Fish in this category may be flat, or completely lacking in the good typical odor and flavor of the indicated species, and/or may have certain less acceptable natural environmental odors and flavors of moderate intensity (iodoform-type, phenolic-type, feed-type, etc.) but may have no objectionable odors and flavors. (4) "Substandard": Fish in this cate-

gory have odors and flavors that are objectionable.

#### LOT CERTIFICATION TOLERANCES

§ 274.25 Tolerances for certification of officially drawn samples.

The sample rate and grades of specific lots shall be certified in accordance with Part 260 of this chapter (Regulations Governing Processed Fishery Products, Vol. 25 F.R. 8427 Sept. 1, 1960).

Note: See Commercial Fisheries Review, February 1962 p. 101.



# Department of State

INTERNATIONAL COOPERATION ADMINISTRATION

# FISHERIES GRANTS TO FOREIGN COUNTRIES:

A list of financial grants by the International Cooperation Administration in fiscal year 1961 to aid and rehabilitate the fisheries of a number of foreign countries appeared in the March 13, 1962, Congressional Record. Senator Gruening presented the list in the Senate for publication. The fishery projects financed for fiscal year 1961 follow:

Agriculture and Natural Resources, Fiscal Year 1961					
Area, Country, and Project	Amount				
Far East:					
Cambodia: Fisheries conservation	\$ 24,000				
Republic of China: Fisheries development Indonesia: Expansion and modernization of marine	21,000				
and inland fisheries	70,000				
Korea: Fisheries development (typhoon	A STATISTICS				
rehabilitation)	131,000				
Near East and south Asia:	10 105 119				
India: Expansion and modernization of marine and	and man				
inland fisheries	40,000				
Pakistan: Fisheries development	15,000				
Africa:	a the first start				
Liberia: Fresh-water fisheries	30,000				
Somali Republic: Fisheries improvement	30,000				
Tunisia: Aid to commercial fisheries	27,000				
Latin America:	The state of the s				
Overseas territories: shrimp and fisheries	19,000				
Europe:					
Yugoslavia: Fisheries	76,000				
Total	\$483,000				

Note: Also see Commercial Fisheries Review, April 1961 p. 92.



# Department of the Treasury

### COAST GUARD

CERTAIN FISHING VESSEL DATA IN COAST GUARD FILES SHOULD BE KEPT UP-TO-DATE:

The U. S. Coast Guard advises that there is certain information concerning fishing vessels which should be kept current in the Coast Guard files. In particular, it is suggested that if a vessel owner changes the color scheme of his vessel or vessels, he should notify the Coast Guard of such change for the following reason: Coast Guard procedure for locating and assisting a fishing vessel in distress, particularly when airplanes or helicopters are used, is to first acquaint the crew of the rescue craft with a description of the distressed vessel, taken from their files. Thus, if such vessel is on file as being painted white and trimmed in

black, and the owner has changed this color scheme without notifying the Coast Guard, the aircraft may pass by the stricken vessel and continue its search for one that fits the description on file.

A further suggestion to promote quick recognition of a vessel from the air is to have its name painted on top of the wheelhouse in large letters. The latter can be quite helpful to aircraft rescue crews in making a quick recognition of a distressed vessel, particularly in severe weather.

#### BUREAU OF CUSTOMS

### IMPORTS OF CANNED-IN-BRINE TUNA UNDER QUOTA PROVISO FOR 1962:

The quantity of tuna canned in brine which may be imported into the United States during calendar year 1962 at the  $12\frac{1}{2}$  percent rate of duty is limited to 59,059,014 pounds (or about 2,812,000 standard cases of 48 7-oz. cans). This is 3.4 percent more than the 57,114,714 pounds (about 2,720,000 standard cases) in 1961, 10.5 percent more than the 53,448,330 pounds in 1960, 12.8 percent more than the 52,372,574 pounds in 1959, 32.1 percent more than the 44,693,874 pounds in 1958, and 29.9 percent more than the 45,460,000-pound quota for 1957. Any imports in excess of the quota will be dutiable at 25 percent ad valorem.

Any tuna classifiable under Tariff Act paragraph 718(b) -- fish, prepared or preserved in any manner, when packed in airtight containers. . . (except fish packed in oil or in oil and other substances; . . .) -- which is entered or withdrawn for consumption is included.

A proclamation (No. 3128), issued by the President on March 16, 1956, gave effect to an exchange of notes with the Government of Iceland to withdraw tuna canned in brine from the 1943 trade agreement and invoked the right to increase the duty reserved by the United States in negotiations with Japan and other countries under the General Agreement on Tariffs and Trade. The quota is based on 20 percent of the previous year's United States pack of canned tuna.

The 1962 tariff-rate quota was published in the April 10, 1962, Federal Register by the Bureau of Customs of the U.S. Department of the Treasury.

Note: (1) Pounds converted to cases at 21 pounds equal 1 standard case of 48 7-oz. cans. (2) Also see Commercial Fisheries Review, February 1962 p. 45.

## **United States District Court**

### FISHERMEN ARE INDEPENDENT CONTRACTORS FOR TAX PURPOSES:

Captains and crewmen working on shares on shrimp vessels are not employees for tax purposes, but are independent contractors. This was the gist of a ruling by Federal Judge David W. Dyer of the United States District Court in Miami, Fla., in March 1962. The decision handed down was specifically that captains and crewmen working on shares on Charles Ludwig's shrimp vessels out of Tampa, Fla., were not his employees for tax purposes, but were independent contractors. The Government insisted upon having a jury decide whether Charles Ludwig was entitled to a refund of taxes he paid by mistake over the years. However, Judge Dyer ruled that there was nothing for the jury to decide. Evidently this means that fishermen are not employees when it comes to paying employment taxes.

This decision was the same as the one in the Crawford Packing Company case. In that case the United States District Court for the Southern District of Texas in a trial at Galveston, Tex., on January 23, 1962, decided that shrimp fishermen, working on a lay or share basis, are not employees of the boat owners but are independent contractors for Federal employment tax and income withholding tax purposes. The Crawford Packing Company of Palacios, Tex., in a civil suit against the United States of America contended that the fishermen were free from detailed control of their fishing activities by the Crawford Packing Co. Judge James Noel, after a two-day hearing, ruled that the Government did not overcome Crawford's clear showing that the fishermen were free from direction and control of their fishing activities and that their earnings were dependent solely upon their skill, initiative, weather, and good fortune.

Note: See Commercial Fisheries Review, Sept. 1961 p. 114.



# **Eighty-Seventh Congress**

# (Second Session)

Public bills and resolutions which may directly or indirectly affect the fisheries and allied industries are reported upon.



Introduction, referral to committees, pertinent legislative actions by the House and Senate, as well as signature into laworother final disposition are covered.

FISHERY MARKETING ACT AMENDMENT: S. 3093 (Magnuson and Bartlett) introduced in the Senate on April 2, 1962, to make clear that fishermen's organizations, regardless of their technical legal status, have a voice in the ex-vessel sale of fish or other aquatic products on which the livelihood of their members depend; referred to the Committee on Commerce. This bill would amend the Fisheries Marketing Act of 1934, an act originally designed to provide fishermen as primary producers with the right of self-association for cooperative improvement of their conditions. The amendment seeks to bring the Marketing Act up to date by relating it to the practical problems that presently cloud the rights of fishermen to associate themselves together, whether in unions or cooperatives, and collectively bargain for a fair return on the fish harvested Would extend bargaining privileges to organizations composed of both employee fishermen and those who own or have an interest in the boats or gear with which they fish. H. R. 11159 introduced in House, April 9, 1962, similar to S. 3093; referred to the Committee on Merchant Marine and Fisheries.

FISHING VESSEL DISASTER LOANS: H. R. 10827 (Johnson) introduced in the House on Mar. 20, 1962, to provide disaster loans to fishing vessel owners and operators and other boat owners and operatorsengged in the seafood industry adversely affected by failureof the seafood resource, and for other purposes; referred to the Committee on Merchant Marine and Fisheries. Similar to other bills previously introduced in the House.

GAME AND FOOD FISH CONSERVATION IN DAM RESERVOIRS: H. R. 11275 (Miller) was introduced in the House on April 12, 1962, to authorize the Secretary of the Interior to provide financial assistance to States in research programs to improve the conservation of fish in reservoirs; referred to the Committee on Merchant Marine and Fisheries. Similar to other bills previously introduced.

HEALTH, EDUCATION AND WELFARE APPRO-PRIATIONS FY 1963: Departments of Labor and Health, Education, and Welfare Appropriations for 1963 (Hearings before a Subcommittee of the Committee on Appropriations, House of Representatives, Eighty-Seventh Congress, Second Session, on Department of Health, Education and Welfare, Part I). It includes funds for the Food and Drug Administration and the training program in the fishery trades and industry.

The House on Mar. 27, 1962, by a voice vote passed H. R. 10904, making appropriations for the Departments of Labor and Health, Education, and Welfare and related agencies for the fiscal year 1963. Included are funds for the training program in the fishery trades and industry, the Food and Drug Administration, and appropriations for the water pollution program. The latter program provides for regional laboratories located in strategic points throughout the country to promote research and training activities and provide a base of action for State, interstate and Federal agencies cooperating to eliminate water pollution. In addition to the laboratories, the Committee's report to the House pointed out the need for two specialized facilities to deal with the problems of aquatic life in fresh and marine waters. The two facilities would (1) establish water quality criteria for protecting fish and other aquatic life and (2) establish criteria for a healthyphysical and chemical water environment that will permit the propagation and growth of aquatic life as well as bare survival.

INDIAN FISHING RIGHTS: H. J. Res. 698 (Pelly) was introduced in the House on Apr. 17, 1962, a joint resolution regarding Indian fishing rights. Proposes to solve the problem of treaty or nontreaty Indians fishing off the reservation in violation of the State regulations; referred to the Committee on Interior and Insular Affairs.

INTERIOR APPROPRIATIONS FY 1963: On Mar. 21, 1962, the Senate received the House-passed bill H. R. 10802, an act making appropriations for the Department of the Interior and related agencies for the fiscal year ending June 30, 1963. Referred to the Committee on Appropriations. Included in the budget are estimates for the U. S. Fish and Wildlife Service and its two Bureaus--Commercial Fisheries and Sport Fisheries and Wildlife.

<u>MEDICAL CARE FOR VESSEL PERSONNEL:</u> H. R. <u>10921</u> (Pelly) introduced in the House on Mar. 26, 1962, to provide medical care for certain persons engaged on board a vessel in the care, preservation, or navigation of such vessel; referred to the Committee on Interstate and Foreign Commerce. Similar to <u>S</u>. <u>367</u> introduced in the Senate on Jan. 11, 1961.

NORTH PACIFIC FISHERIES PROBLEMS: Northwest Salmon Fisheries Resources (Joint Hearings before the Senate Committee on Commerce and the House Merchant Marine and Fisheries Committee, Eighty-Seventh Congress, 1st Session), 127 pp., printed. Reports on a hearing held on October 13, 1961, at Tacoma, Washington. Testimony was given by Washington State personnel, fishermen, unions, and spokesmen for the Indians.

OYSTER BROOD STOCK PURCHASES: House Report No. 1449, Promoting the Production of Oysters by Propagation of Disease-Resistant Strains (Report from the House Committee on Merchant Marine and Fisheries to accompany H. R. 7336), 4 pp., printed. Committee reported the bill favorably with amendments and recommended passage. Contains the purpose of the bill, background of the legislation, cost of the legislation, changes in existing law and departmental reports. The amendments are as follows: As amended, the Secretary of the Interior is authorized with respect to those States where he finds that excessive mortality of oysters presents an immediate and substantial threat to the economic stability of the oyster industry in such

area or region, to acquire oyster brood stock that he believes possesses resistance to the causative agency of such excessive mortality. The purchase of oyster brood stock by the Secretary shall be conditional upon the participating State or States paying one-third of the cost. The amended title of the bill shall be "A bill to promote the production of oysters by propagation of disease-resistant strains, and for other purposes."

On April 3, 1962, the House passed with amendment H. R. 7336. The bill was received by the Senate on April  $\overline{4}$ , 1962, and was referred to the Committee on Commerce.

OYSTER PLANTERS DISASTER LOANS: The House Committee on Agriculture met on Mar. 22, 1962, in executive session and ordered favorably reported to the House H. R. 946 (amended), to extend to oyster planters the benefits of the provisions of the present law which provide for production disaster loans for farmers and stockmen. The House on Mar. 26, 1962, received the Committee's favorable report (H. Report No. 1502) on H. R. 946; referred to the Committee of the Whole House on the State of the Union.

H. Rept. No. 1502, Emergency Loans to Oyster Planters (Report from the Committee on Agriculture, House of Representatives, 87th Congress, 2nd Session, to accompany H. R. 946), 4 pp., printed. Committee reported the bill favorably and recommended passage with amendments. Contains the purpose of the bill, need for the legislation, cost, committee amendment, departmental recommendations, and changes in existing law. The bill would amend the emergency loan provisions of the Consolidated Farmers Home Administration Act of 1961 to make it clear that oyster planters are included among the eligible recipients of such loans.

On April 3, 1962, the House passed with amendment H. R. 946. The bill was received by the Senate on April 4, 1962, and was referred to the Committee on Agriculture and Forestry.

PRICE-QUALITY STABILIZATION: H. R. 10862 (Glenn) introduced in the House on Mar. 21, 1962, to amend the Federal Trade Commission Act, to promote quality and price stabilization, to define and restrain certain unfair methods of distribution and to confirm, define, and equalize the rights of producers and resellers in the distribution of goods identified by distinguishing brands, names, or trademarks, and for other purposes. Also introduced in the House on Mar. 29, 1962, H. J. Res. 679 (Glenn), and H. R. 11227 (Dent) Apr. 11, 1962, all referred to the Committee on Interstate and Foreign Commerce. Similar to other bills previously introduced in the House and Senate.

Senate Committee on Commerce on April 9, 1962, held hearings on S. J. Res. 159. Testimony was heard from various members of the Senate and industry personnel. The Committee resumed hearings on Apr. 19, 1962.

SAFETY OF LIFE AT SEA CONVENTION: The Senate Committee on Foreign Relations met in executive session on Mar. 28, 1962, and ordered favorably reported the International Convention for the Safety of Life at Sea, dated at London on June 17, 1960.

The Senate on April 12, 1962, adopted resolution of ratification concerning the International Convention of

the Safety of Life at Sea (Ex. K, 87th Cong., 1st Session). Ex. K was transmitted by the President to the Senate on April 27, 1961, together with the report of the Secretary of State, a copy of the final act of the Convention held at London from May 17 to June 17, 1960, and a copy of the report of the delegation of the United States to that Conference. The Convention, open for signature from June 17 to July 17, 1960, was signed by the United States on June 17, 1960, and by 39 other Governments in that period. No House action necessary.

SALMON DEVELOPMENT PROGRAM IN CALIFOR NIA: S. 3184 (Engle), H. R. 11343 (Hagen), H. R. 11352 (McFall), H. R. 11356 (Clem Miller), H. R. 11357 (George Miller), H. R. 11361 (Shelley), H. R. 11366 (Cohelan), and H. R. 11371 (Johnson) were introduced in the Senate and House, respectively, on Apr. 17, 1962. Would direct the Secretary of the Interior to initiate a salmon and steelhead development program in California. Would authorize an anadromous fish development program in California. This is an Administration measure, based on joint recommendations of the U.S. Fish and Wildlife Service and the California Department of Fish and Game. Existing facilities of the Bureau of Sport Fisheries of the Fish and Wildlife Service and those of the California Department of Fish and Game would be utilized to the fullest extent. The Senate bill was referred to the Committee on Commerce, and the House bills to the Committee on Merchant Marin, and Fisheries.

SCIENCE AND TECHNOLOGY REORGANIZATION PLAN MESSAGE FROM THE PRESIDENT: The House and Senate on Mar. 29, 1962, received from the President "Reorganization Plan No. 2 of 1962, Relating to Certain Reorganizations in the Field of Science Technology" (House Doc. 372); referred to the Committee on Government Operations of the Senate and the House. "Part I of the reorganization plan establishes the Office of Science and Technology as a new unit within the Executive Office of the President; places at the head thereof a Director appointed by the President and by the advice and consent of the Senate and makes provision for a Deputy Director similarly appointed; and transfers to the Director certain functions of the National Science Foundation." Message points out ". . .the further steps contained in Part I of the reorganization plan are now needed in order to meet most effectively new and expanding requirements brought about by the rapid and far-reaching growth of the Government's research and development programs. These requirements call for the further strengthening of science organization at the Presidental level and for the adjustment of the Foundation's role to reflect changed conditions. The Foundation will continue to originate policy proposals and recommendations concerning the support of basic research and education in the sciences, and the new Office will look to the Foundation to provide studies and information on which sound national policies in science and technology can be based. . . . " Part II of the reorganization plan provides for certain reorganizations within the National Science Foundation which will strengthen the capability of the Director of the Foundation to exert leadership and otherwise further the effectiveness of administration of the Foundation.

TARIFF CLASSIFICATION RESTATEMENT IN TARIFF ACT OF 1930; Senate Report No. 1317, Tariff Classification Act of 1962 (Report from the Senate Committee on Finance, Senate, 87th Congress, 2nd Session, to accompany H. R. 10607), 12 pp., printed. Committee reported the bill favorably without amendment and recommended passage. Contains the purpose of the bill, background, summary of the bill, and technical explanation of the bill. The purpose of this bill is to provide for the adoption and implementation of revised tariff schedules and to make certain amendments in existing law necessitated by the adoption of such revised schedules.

The Senate on April 17, 1962, passed with amendment H. R. 10607 to amend the Tariff Act of 1930 and certain related laws to provide for the restatement of the tariff classification provisions, and for other purposes.

TRADE AGREEMENTS: A message from the President (H. Doc. 358), Trade Agreements With The European Economic Community, The United Kingdom, Norway, and Sweden, was received Mar. 7, 1962, in the House and Mar. 8, 1962, in the Senate. The message transmits copies of trade agreements with the European Economic Community, the United Kingdom, Norway, and Sweden, including schedules signed on behalf of the United States on Mar. 5 and Mar. 7, 1962, and reports actions taken with respect to peril points. Referred to the House Committee on Ways and Means and the Senate Committee on Finance.

TRANSPORTATION SYSTEM: On April 5, 1962, the House and the Senate received a message from the Pres ident (H. Doc. 384), The Transportation System of Our Nation. Recommendations made in the message would affect and benefit the fishing industry. The fishery exemption from I. C. C. economic regulation of motor carriers will be continued. A policy of encouraging less regulation of carriers and more freedom to adapt to competitive situations was suggested. With more competition among carriers, fishery shippers should benefit through better rates and services. The agricultural and fishery exemptions were discussed separately in the message. Heretofore, it was usual to mention only the agricultural exemption. The President also requested encouragement of through and joint rates and service among the several modes of transportation The message was referred to the House Committee of the Whole House on the State of the Union and the Senate Committee on Commerce.

TRADE EXPANSION ACT OF 1962: H. R. 11102 (Blitch) introduced in the House on April 4, 1962, to replace the existing tariff schedules and trade agreements provisions of the Tariff Act of 1930, and for other purposes; referred to the Committee on Ways and Means. Principle purpose is to expand foreign trade with other nations when such trade is mutually beneficial to the United States and other friendly nations and when itdoes not injure United States industry or agriculture or create domestic unemployment.

The House Committee on Ways and Means, on April 11, 1962, concluded its public hearings (which began om Mar. 12, 1962) on H. R. 9900, the "Trade Expansion Act of 1962," to provide assistance to business enterprises and individuals to facilitate adjustments made necessary by the trade policy of the United States. The purpose to offset the impact on American businesses, especially smaller businesses, of a more liberal national trade policy by a broad-gauge program of adjustment assistance. During the hearings testimony was heard from members of Congress, Government agencies, and industry. The Committee was scheduled to meet in executive session on April 12, 1962.

TRADE POLICY EFFECTS ON UNEMPLOYMENT: H. R. 10861 (Baker) introduced in the House on Mar. 21 1962, to assist in alleviating the effects of unemployment resulting from Federal tariff or trade policy by establishing a temporary program of supplementary grants for States which provide for liberalization of

their unemployment compensation payments to persons unemployed because of Federal tariff or trade policy; referred to the Committee on Ways and Means.



### SPRING IS SMELT TIME

"The smelt are running" is the spring cry of people fortunate enough to live in the Great Lakes area. Professionals and amateurs-old and young-men and women--join in the sport of smelt dipping.

The smelt of the Great Lakes area leave the lakes and throng into the tributary streams to spawn as soon as the ice breaks up in the spring. Coming up the rivers in unbelievable numbers, their glittering bodies darken the water. Hundreds of people line the banks waiting to scoop them up. The dipping continues throughout the night, with bonfires and lanterns on the river banks gaily illuminating the scene.

Not the outdoor type--if so, do your dipping at your local market. You will find these tiny delectable fish, about 10 to 12 to the pound, either fresh or frozen, just waiting to be enjoyed by you and your family.

Either way you do your dipping, the home economists of the U.S. Bureau of Commercial Fisheries suggest the following kitchen-tested recipe to aid you in cooking your catch.

BAKED SMELT

3 pounds whole smelt, fresh or frozen 1 teaspoon salt Dash pepper 1 teaspoon papriks 2 tablespoons lemon juice 1 teaspoon grated onion  $\frac{1}{4}$  cup butter or other fat, melted

Thaw frozen fish. Dress fish by removing entrails. Wash and drain on absorbent paper. Place in a single layer in a well-greased baking pan. Combine remaining ingredients and pour over fish. Bake in a moderate oven, 350° F., for 20 to 25 minutes or until fish flakes easily when tested with a fork. Serves 6.



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