

## FOREIGN FISHERY TRADE

## Imports and Exports

GROUND FISH IMPORTS: From January 1 to May 31, 1947, there were 9,702,928 pounds of fresh and frozen groundfish imported into the United States under the tariff classification, "Fish, fresh or frozen fillets, steaks, etc., of cod, haddock, hake, cusk, pollock, and rosefish." This was 10,477,809 pounds less than the imports of groundfish for the same period in 1946, according to a report from the Bureau of Customs of the Treasury Department. Canada was again the leading source of these imports. Newfoundland, with 1,720,550 pounds, was in second place, the position occupied by Iceland in 1946.

Country	1947		1946	
	May	5-month Total	May	5-month Total
Canada	2,144,090	7,110,976	3,082,041	15,826,312
Newfoundland	270,900	1,720,550	318,588	1,689,825
Iceland	-	871,402	245,394	2,662,844
Norway	-	-	256	1,756
Total .....	2,414,990	9,702,928	3,646,279	20,180,737



## France

PROPOSED FILLETING PLANT AT ST. PIERRE AND MIQUELON: The Consulate General at St. John's, Newfoundland, has ascertained from a well-informed fish exporter, who resided for many years in St. Pierre and who now makes periodic trips there in connection with his business, that plans in St. Pierre envisage the completion and modernization of a huge filleting plant, having a capacity of 11,000,000 pounds--far larger than anything operating now in Newfoundland. The proposal, according to this exporter, is backed by a prominent financier in France who has substantial interests in fish plants in Bordeaux. It is contemplated that all exports will go to France. It is understood that seven trawlers are being constructed in Canadian rather than American shipyards as cited in a Newfoundland report, and that operations are being held up pending the arrival of motors from Switzerland to run the plant. These motors are intended also for use in supplying electricity for the entire city of St. Pierre.



## Japan

FISHERIES: The Vitamin A-D Association has been appointed as the official receiving agency for all fish livers in the Tokyo-Yokohama area, according to a recent report from the Natural Resources Section of SCAP. The Association, composed of about 50 processors of fish livers, has agreed to make available for export all liver oil having a higher potency than 30,000 international units of vitamin A per gram. The fish distributors have been saving livers from tuna, bonito, and mackerel since June 15 and had accumulated 7,500 pounds in cold storage by June 23 for disposal to the Association for processing.



Tightening controls on fish distribution, the Japanese Government took over direct control of 60 major fishing ports, where the shippers were to be licensed and supervised by the Ministry of Agriculture and Forestry, according to General MacArthur's report in the occupation summary for April. Smaller ports were to be controlled similarly by the prefectural governments. As a further incentive to lure fish catches into legal distribution channels, official prices were raised an average of 50 percent effective April 19. Coastal whaling concerns operating in 1946 captured 1,863 whales.



## Mexico

**IMPORT DUTIES:** The Departments of Commerce and State announced on July 11 that the Government of Mexico has taken action which will affect United States exports to that country. In decrees published July 11, 1947, in the Diario Oficial (Official Gazette), the Mexican Government took action to increase import duties on a selected group of commodities. The action was taken in order to check the heavy drain upon the Mexican reserves of foreign exchange by continued heavy imports.

The decree establishing increased rates of duties, also published July 11, will become effective 15 days from that date. The following classes of fishery commodities are among those affected:

Certain preserved fish, including codfish and sardines

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**TARIFF FOR FISHING IN MEXICAN WATERS:** The Executive Order fixing the tariff for commercial and sport fishing in Mexican territorial waters of the Gulf of Mexico and the Caribbean Sea by vessels of foreign registry, returning with their catch to their home ports, entered into effect on July 2, 1947, according to a report from the American Embassy in Mexico City.

The tariff is progressively higher in proportion to the increase in tons capacity, fluctuating from Pesos 50 (\$10.30)<sup>1</sup> annually for each general fishing permit when the vessels have up to two net tons capacity, to Pesos 2,000 (\$412.00) when said net tons capacity exceeds one hundred tons.

The tariff also contains regulations on the registry of vessels and fishing nets, in which the quota of Pesos 5.70 (\$1.17) annually for each net ton capacity or fraction thereof is set for the former, and Pesos 0.21 (4 cents) annually on each lineal meter or fraction thereof, based on the cork line, is set for the latter.

Other quotas are set for sport fishing, varying from Pesos 5 (\$1.03), Pesos 25 (\$5.15), up to Pesos 800 (\$164.80) annually, depending upon the kind of fish which is to be caught and upon whether the applicants are foreigners residing outside of Mexico, Mexican nationals residing in the country, or foreigners residing in the country.

<sup>1</sup>/Mexican peso equals 20.6 cents in U. S. currency.

The sport fishing permit, valid for one month, for private yachts is Pesos 25 (\$5.15); for portable boats, Pesos 4 (82 cents); and much lower fees are set for Mexican boats.

Strict vigilance will be maintained in the Gulf of Mexico and the Caribbean to see that the foregoing regulations are fulfilled, and stern measures will be taken against any vessel fishing without the appropriate permit or without having paid the necessary fees.

It may be pointed out that the provisions of this Executive Order governing commercial and sport fishing in the Gulf of Mexico and the Caribbean are identical with those contained in the Executive Order of November 17, 1939, regulating commercial and sport fishing in the Gulf of California and the Pacific Ocean.



## Newfoundland

REGULATIONS COVERING THE FILLETING AND FREEZING OF FISH: Newfoundland's relatively new fresh-frozen fish industry is presently suffering a setback owing to marketing difficulties. Production, which rose rapidly from about 12,000,000 pounds in 1943 to some 24,000,000 pounds in 1944, reached a peak of about 31,500,000 pounds in 1945, and fell off slightly to 30,151,140 pounds in 1946. Production is expected to fall far short of this figure in 1947, according to the American Consulate General at St. John's, Newfoundland.

Loss of the British market and inability successfully to exploit the American market, coupled with increasing competition from Iceland and Norway, have constituted the principal marketing difficulties.

Newfoundland fisheries officials are well aware that marketing difficulties will only be magnified unless every effort is made to improve the quality of fish products, and to adopt standards that will make Newfoundland frozen fish readily acceptable. The hope is still held out that the United States will eventually constitute the principal market--particularly if pending international trade negotiations at Geneva are successful.

Under the powers conferred upon him by the Processed Fish (Licensing) Regulations, 1944, regulations covering the filletting and freezing of fish prescribed by the Newfoundland Fisheries Board were approved by the Governor in Commission on June 20, 1947. These regulations are given below in full:

### CONDITIONS

1. All wooden boxes used for collecting, conveying or storing fish intended for filletting or fillets intended for freezing shall be manufactured from dressed lumber, painted on the inside with a non-lead paint or other satisfactory coating and kept thoroughly clean at all times.



2. All premises used in the filletting or freezing of fish shall have adequate toilet facilities of a sanitary type.
3. All premises used in the filletting or freezing of fish shall have an adequate number of sanitary wash basins supplied with fresh warm water, liquid or powdered soap and paper towels.
4. Signs requiring employees handling fish to wash their hands after each absence from post of duty shall be conspicuously posted about the premises.
5. No children under eight years of age shall be allowed inside any premises used in the filletting or freezing of fish.
6. No animals shall be allowed inside any premises used in the filletting or freezing of fish.
7. The inside bottom of all boats carrying fish intended for filletting shall be fitted with flooring in such a manner as to keep the fish from bilge water and other offensive matter.
8. The licensee shall provide and the employees shall wear some form of clean uniform or overalls and all female employees shall wear some adequate form of head covering.
9. The licensee shall require all employees to observe proper habits of cleanliness and shall not knowingly employ in or about the premises any person infected with an infectious or contagious disease.
10. The ground surrounding the premises to the extent of 25 yards in every direction shall be clean and free from objectionable materials, including decomposing animal or vegetable matter, and shall not be used for the pasturing or stabling of livestock.
11. The floors of all premises used in the filletting or freezing of fish shall be tight, of material satisfactory to the Newfoundland Fisheries Board, and so arranged as to permit thorough cleaning and proper drainage.
12. The inside walls of all premises used in the filletting or freezing of fish shall be so constructed and arranged as to permit thorough cleaning.
13. All surfaces of tanks, belts, tables, flumes, utensils and other equipment with which fish comes in contact shall be of material satisfactory to the Newfoundland Fisheries Board and so arranged as to permit thorough cleaning.
14. Adequate supplies of clean unpolluted running water shall be provided for washing, cleaning and otherwise maintaining the establishment in a sanitary condition. Only water certified as satisfactory for the purpose by a Laboratory using approved methods of examination and analysis shall be used.
15. A factory shall not be considered to be in a sanitary condition unless the floors, tables, equipment and utensils used are thoroughly washed immediately after each day's operations.
16. All licensees shall furnish to the Board, not later than the seventh day of each calendar month, a statement showing the quantities of each type of fish processed by them in the immediately preceding month and also their total holdings of such fish at the end of the same month.

