



SOURIS IS SCENE OF ANNUAL EXHIBITION AND REGATTA

## Six steps are needed in processing products

In almost anything, people take either of two lines: (1) Elsewhere is very, very hard, or (2) it's very, very easy. And this

### DRAGGER

CONTINUED FROM PAGE 7-A  
dragger. The fish will be removed, and the net put back into the water. The crew then cleans the fish, and it is then placed in the hold of the ship and iced.

This latter procedure usually takes from one-half hour to one hour, depending on the quantity of fish. This procedure is repeated throughout the trip. When the fish has been placed in the hold, the crew goes to their berths for a nap. Other times, they use the time to eat. Their entire trip is composed of work, short naps and quick snacks. The only time they have a good sleep, or a leisurely meal, is when a storm hits and they are not able to fish.

applies quite well to the opinions of many people to certain parts of the fishing industry. Everyone agrees that the catching part of this industry involves hard work, but, the processing and disposition is considered by many to be easy.

Nothing could be further from the truth. From the time fish is landed at a plant until it leaves, either as fishmeal or fillets, it is a long, hard, painstaking chore. All fish purchased must be inspected as it leaves the boat. This assures that only the very best quality of fish is used for human consumption. Then, since all the fish can't be processed at once, it must be stored in what is called a cool-room, and packed quite solidly in ice to preserve it. Then it is ready to be processed.

### SIX STEPS

The processing of fish is actually a six step affair. The first step is filleting. The fish has its

fillets removed by men skilled in this. And it does take skill.

It looks easy, but just try it sometime. It is necessary to get all the flesh from the bone, but, the cutting must be smooth, or else the fillet would look ragged and unfit. The next step is basically a continuation of the first, and that is the skinning of the fillets. Fish fillets are sold without skins, and this process is equally done by machines.

All fillets are trimmed and cleaned in the next process. Ragged fillets are trimmed to give them a smooth look. Bones are removed, so that the consumer gets nothing but fish. The fish is then put into solutions to purify it. This is basically a brine solution, and all fillets are completely immersed, and come out completely purified. After this, the fillets are inspected under strong lights before being passed on to the packers. Any fillets not coming up to the re-

quired standards are immediately rejected.

### LOOK ATTRACTIVE

Packaging is the next step, and it's not quite as simple as it sounds. The fillets must be packed in such a manner as to look attractive when opened by the customer. This is a slow process. In the larger packages, each fillet must be wrapped individually in cellophane before being put into the package. Then all packages are wrapped in another sheet of cellophane which is sealed closed. This prevents air or anything else from getting near the fillets until the package is opened.

The final step is freezing. The form used is quick-freeze. A one pound package of fillets is frozen solid in less than a half-hour. The package of fillets are placed in what is called a plate-freezer. This is so constructed, that during the act of freezing, the fish does not expand, as normally happens to anything that is frozen. Then after being frozen, the packages are as straight and as neat as they were when put into the freezer. After that, the packages are put into different sized boxes, and put into cold storage until they are sold.

Since fillets use up only about 25 per cent of the whole fish, this leaves 65 per cent waste. At least, it used to be waste, it's not any more. Everything that is not fillets is now turned into fishmeal. Fishmeal is used as food for animals and as a fertilizer.

### PLACED IN COOKER

All waste is placed in what is called a cooker. It could be described as a machine that just stops short of cremation. In cremation, everything is reduced to ash. In a fishmeal cooker, the contents are reduced to what could be considered a

steep leavener than dust. When this condition has been reached, the fishmeal is removed, and placed to dry. When it is thoroughly dry, it is put through what is called a crusher. If any lumps exist, they cease to do so, after the crusher has done. The meal is then bagged and is ready for the market.

There are two plants involved in this business in Souris, and each of them producing over a 1,000,000 pounds of fillets annually. Between the two plants, they produce over a 1,000,000 pounds of fishmeal each year. While these figures are not comparable to many other plants, the Souris plants operate only about seven and one-half months out of each year. Considering that, it makes these figures look much more impressive.

### FIVE POLICEMEN KILLED

BUKAVU (AP)—Five policemen were killed and a number of civilians injured Wednesday in Kivu Province of the Congo in a raid blamed on African forces of rebel leader Pierre Mulele. Rebels armed with launch also attacked the office of Governor Pierre Malaga when he drove from Bukavu to investigate the violence at the police station at nearby Bagira. The governor escaped and, using a gun, also rescued his bodyguard, who had been wounded and kidnapped by the Mulele gang.

### WILL RECEIVE DEGREES

HALIFAX (CP)—Honorary doctor of engineering degrees will be conferred on Dr. B. G. Ballard, president of the National Research Council, and Dean S. J. Carew of Memorial University, St. John's, Nfld., during Nova Scotia Technical College Convocation here May 6.

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