

Acronization Of Fish Is Being Studied In Canada

A new era of more and fresher foods for the table, possibly at lower cost, was announced recently by a revolutionary process which helps prevent loss of freshness in such perishables as poultry, fish and meat.

This process, called Acronize, is the application of a formulation based upon the antibiotic Aureomycin chlorotetracycline. Its action is to retain the original, natural fresh taste and appearance of foods to which it is applied by stopping or slowing the growth of bacteria which cause spoilage.

NEW GIANT

An announcement from the American Cyanamid Company, Fine Chemicals Division, describes Acronize as the first new "giant" in the field of processing perishable foods since the advent of frozen foods 25 years ago.

Besides increasing the availability of fresher foods, potential savings of millions are foreseen through the reduction of spoilage losses, especially in countries where refrigeration is limited. As described by its producer "Acronize stops the clock spoilage."

FOOD AND DRUG APPROVAL

The use of Acronize for poultry is accepted by the U.S. Food and Drug Administration, this making Aureomycin the first antibiotic to receive federal acceptance for application to foods for human consumption.

Acronize is now available to poultry processors in the United States. Other formulations, adaptable to processes and practices in the red meat and fish industries here, are being developed. An Acronize process for beef is

now commercially available in Colombia, South America.

Minute quantities of Aureomycin, the active ingredient of Acronize (about an eighth of an ounce in 200 gallons of water) have been found in tests to protect the freshness of poultry under refrigeration all the way from processor to its ultimate use by the housewife.

NO TASTE

Acronize adds no taste or color of its own and it cannot improve original quality nor conceal inferior condition.

Though Acronize will be applied first in the poultry industry, extensive laboratory and field testing have shown its potential benefits to be as great, or greater, in the fishing and red meat industries.

Fishermen testing Acronize are claimed to be enthusiastic about the prospects of staying out longer and fishing areas presently beyond economic reach.

Eventually, Acronize may make rare fish foods common and popular seafood delicacies now unobtainable in distant ocean areas.

COULD LOWER COST

The new process can also be the means of increasing the supply and lowering the cost of meat in countries where, as in Colombia and other South American areas, lack of refrigeration now keeps it scarce and expensive.

Field trials and laboratory experiments designed to explore fully the value of Acronize in simplifying the safeguarding beef-packing and processing are going forward at Ohio State University, Puerto Rico, and Cuba.

At Ohio State University, Dr. Fred Deatherage and his associates tested the antibacterial effects of a number of antibiotics by adding solutions containing them to ground-up meat.

FRESH NINE DAYS

They found that Aureomycin in quantities from 2 to 10 parts per million at 50 degrees F. kept the ground meat sweet for nine days compared with the spoilage of controls at the same temperature in five days.

In halves or quarters, they noted that Aureomycin began to disappear in 24 hours and was no longer detectable by assay after 72 hours.

Trials in Puerto Rico and Cuba have indicated that Acronize can effectively retard spoilage while beef is in transit in unrefrigerated trucks between the slaughterhouse and retail market.

APPLIED EASILY

Acronize will be used exclusively by food processors licensed by American Cyanamid Company. It can be applied easily to poultry and fish, requiring no changes in standard processing procedures in those industries.

A few grams of Acronize frozen in the ice or added to the cold water on fishing boats prevents the spoilage that normally starts as soon as fish or seafood are taken from the ocean.

Similarly, a bit of Acronize added to the ice water in which poultry is traditionally cooled after processing staves off undesirable changes in color, flavor and texture. Cost is low.

Acronize is intended as a supplement to refrigeration, not a

Fisheries Federation Takes Lead In Promotional Work



JAMES E. BURDEN

Meeting held Nov. 29th last, Guest Speaker was Dr. Henry Fougere, Director of the Fisheries Research Board's Technological Station at Halifax.

APEC MEMBER

During 1957 the Federation continued its valuable affiliation with the Fisheries Council of Canada, and likewise took out membership in the Atlantic Provinces Economic Council. During the year the P.E.I. Oyster Growers Association joined up with the Federation and took out membership in it.

The Federation took pride in the appointment in late 1957 of our own Hon. J.A. MacLean as Federal Fisheries Minister and continued to give every co-operation to his Department. A meeting was held with the new Minister and many of his senior Officials shortly after his appointment when a number of problems of interest here were discussed at length.

With deep regret it saw the death of the Federation's first President, the late Senator J.P. MacIntyre, whose inspiration and leadership guided the Federation through its early years following its organization in 1945.

NATIONAL FISH WEEK

Through its affiliation with the Fisheries Council of Canada, the Federation again participated in the Canada-wide Fisheries Sales Promotion Campaign and has contributed over \$1200.00 to the costs of this campaign over the past 3 years. It also participated in National Fish Week held during September last, and is



A. WALTHER GAUDET

supporting the Atlantic Provinces Economic Council's Food Show slated for Moncton in April 1958.

Many and varied were the subjects discussed and acted upon by the Federation during 1957. These included: Use of Antibiotics on fish, Elimination of embossed "T" on lobster paste cans, Smoked herring regulations, reduction in size limit of oysters, Lobster Fishery Regulations, Establishment of the North Atlantic Fillet Council, Regulations for the inspection of fresh and frozen fish, The U.S. Ground Fish hearing at Washington, The U.S. Senate Lobster Import Prohibition Bill, Provision for use of half flat cans in canning of mac-

Americans In 1861 Found PEI A Lucrative Fishing Ground

The importance of Prince Edward Island to the American fishing industry in years gone by is highlighted in the following excerpts from the Boston Journal of July 15, 1861.

"The American fisheries in the Gulf of St. Lawrence furnish employment for a fleet of vessels from Gloucester, Marblehead and other ports in Massachusetts and Maine.

The port of Casumpec, P.E.I. is visited annually in ordinary seasons by between eleven and twelve hundred sail of fishermen, who here find a snug harbour from eastern and northern gales, and limited facilities for obtaining supplies.

BIG INVESTMENT

The average size of these vessels is 100 tons which, calculating the value at \$60 per ton, involves an investment in vessels alone of \$6,000,000.

The cost of fitting out these vessels for three months is \$1500 each, making an aggregate of \$1,600,000. The value of the fish taken by the fleet averages about \$2,750,000, making a total pecuniary interest involved in the business by New England fishermen alone of \$10,950,000.

"By the present system vessels engaged in the cod fisheries are fitted out at home in the spring, and after filling up with fish, they return to discharge and refit for the mackerel fishery.

It is contended that the cost of carrying a barrel of mackerel from the fishing grounds to Cape Ann, in the vessels in which they are caught is two dollars, while by steam transportation the cost would not exceed seventy-five cents.

REPAIRS INVOLVED

"It frequently occurs that vessels, having encountered severe gales, require new cables, sails and other fixtures which have hitherto been sent to them in vessels chartered for the purpose.

This involves a detention of the fishermen at Casumpec, often in the most valuable part of the season whereas providing the supplies by steamer to Saint John, and railway to Shediac and again by steamer to Prince Edward Island, the cost of transportation would be materially reduced and the delay greatly obviated.

POOR COMMUNICATION

The communication with this section of the Island has always

Fishing Is Among Most Ancient Of All Industries

Fishing is perhaps the oldest industry in Manis activity. Evidence indicates that before the end of the Old Stone Age fish was preserved in an organized fashion. Bones of sea fish were found in the refuse of Upper Paleolithic cave dwellers of Magdalenian period of West Central France, indicating that trade in fishing became at least that early.

Improved bone harpoons and hooks were used in the Neolithic period. Boats were probably developed for fishing well before they were used for voyaging.

FIRST SALT USED

The use of salt as a preservative probably came with the transition from a Nomadic to an Agricultural Economy. Ancient Egyptian drawings and inscriptions depict the curing of fish; and the picklers of these ancient times were temple officials especially entrusted with the knowledge of the work.

land than any other man on it. They now employ about 1,000 men in the fisheries.

The fishing stations of these gentlemen extend along the coast from Kildare around North Cape. It is a venturesome business and the men who engage in it are daring and hardy fellows.

NAGY STILL IN EXILE

BUDAPEST (AP) — Former Premier Imre Nagy is still held in exile in neighboring Communist Romania, a Hungarian spokesman said Saturday. Nagy's short-lived government was ousted when Soviet army forces crushed the 1956 Hungarian revolt. The spokesman denied reports Nagy had been returned to Budapest to await trial on possible treason charges.

FISH RECIPES

- SCALLOP KABOBS**
- 1 pound scallops
 - ¼ cup butter or other fat, melted
 - 1 teaspoon salt
 - ½ teaspoon paprika
 - ½ teaspoon pepper
 - 10 slices bacon
 - 1½ cups pineapple chunks, drained
- Remove any shell particles from scallops. Cut large scallops in half. Combine butter and seasonings. Dip scallops in butter mixture. Fry bacon slowly until cooked, but not crisp. Drain on absorbent paper. Cut in thirds crosswise. Using 6 long skewers, 7½ inches each, alternate scallops, bacon, and pineapple until skewers are filled. Place skewers across a baking pan, 10 x 6 x 1½ inches. Bake in a very hot oven, 450 degrees F., for 20 to 25 minutes, turning once during baking to brown the other side. Serves 6.
- NEW ENGLAND CHOWDER**
- 1 pint clams or 1 pound fillets or steaks
 - ¼ cup chopped bacon or salt pork
 - ¼ cup chopped onion
 - 1 cup clam liquor or water
 - 1 cup diced potatoes
 - ½ teaspoon salt
 - Dash pepper
 - 2 cups milk
 - Chopped parsley
- Drain clams and save liquor. Chop. Cut fish into ½-inch cubes. Fry bacon until lightly browned. Add onion and cook until tender. Add liquor, potatoes, seasonings, and seafood. Cook for 15 minutes or until potatoes are tender. Add milk; heat. Garnish with parsley sprinkled over the top. Serves 6.
- SEAFOOD MOUSSE**
- 2 cups flaked or canned fish, crab meat, lobster meat or shrimp
 - 1 tablespoon unflavored gelatine
 - ¼ cup cold water
 - ½ cup boiling water
 - ½ cup mayonnaise or salad dressing
 - ¼ cup catsup
 - 2 tablespoons lemon juice
 - ½ cup chopped celery
 - 2 tablespoons chopped sweet pickle
 - 2 tablespoons chopped stuffed olives
 - ¼ teaspoon salt
 - Salad greens
- Drain canned fish or remove any shell or cartilage from shellfish. Soften gelatine in cold water for 5 minutes. Add boiling water and stir until dissolved. Cool. Blend mayonnaise, catsup, and lemon juice. Combine all ingredients except salad greens; mix well. Pour into mold and chill until firm. Unmold on salad greens. Serves 6.
- ROCKETEER KILLED**
- TAIPEI, Formosa (AP)**—Chao Yun Piao, nationalist China's expert in rocketry, has been killed by an explosion while experimenting with propellants. He told friends recently that he was trying to discover the fuel the Russians used to put their Sputniks into space.

Fishermen's Mishap Of 120 Years Ago Vividly Recalled

(From Royal Gazette Sept. 24, 1833)

"On Wednesday morning, September 18, 1833, about nine o'clock, nine men left Bear River in a sail boat of about 18 foot keel, for the purpose of fishing.

"In the evening of that day, about nine o'clock, when it began to blow fresh off shore, they made for the land, distant about eight miles, with their oars; but the sea ran so high, and they shipped so much water, that they had to desist from rowing, and set sail on the boat, keeping her as close to the wind as possible.

BAD PREDICAMENT

"The wind continuing to increase, the sail partly gave way, and a sea having swept away one of their oars, they had no alternative but to get her before the wind.

"All night it continued to blow with great violence, and at daylight no land was to be seen. The wind by this time had shifted a little to the westward.

"About nine o'clock on Thursday morning the wind abated a little but they still held on their

course until three o'clock in the afternoon, when they came in sight of Cape St. Lawrence on the coast of Cape Breton.

COMPLETELY EXHAUSTED

They altered their course to the southward, running along the coast of the island, until about three o'clock on Friday morning, when they arrived at Broad Cove in a state of great exhaustion from wet, cold and hunger.

On the Tuesday following, being the seventh day of their departure, they got back to their homes, to the great joy of their friends, who had suffered no small degree of anxiety on their account.

The fishermen were Roderick MacDonald of Norrie's Pond, Angus and Lauchlan MacPhee, Angus MacPhee (Donald's son), Allan MacPhee (Archibald's son), James MacPhee (Neil's son), and Ronald MacDonald's two sons.

LONG ESTABLISHED

Norway's Association for the Promotion of Skiing celebrated its 75th anniversary early in 1958.

Canned Here Hundred Yrs. Ago

"The salmon, lobster and oyster trade of this Colony is assuming larger proportions year by year, Messrs. Wilson and Waddell put up 11,500 cans of lobsters last year, most of which found a ready sale in England. Mr. Cairns has been engaged in the salmon preserving business for several years, and annually exports a large quantity to Britain.

This year Messrs Wilson and Waddell intend to preserve 20,000 cans of lobsters and oysters and the other parties engaged in the business intend to prosecute it on a larger scale than they have hitherto done.

"A letter from the Magdalen Islands, dated May 1, 1868, says, "Among the fishing vessels arrived is one from P.E. Island, the master of which is going to put up herring for the Scotch market (Glasgow)."

He requires 600 barrels for this year, and he has his own men to pack the fish. He will take the fish to P.E. Island, and from there he will ship them by some large vessel bound home. Who can this be? Our friend Cairns."

The Islander, June 5, 1868.

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THE PRINCE EDWARD ISLAND FISHERIES FEDERATION

(Organized in 1945)

EXISTS

"to advance the Promotion and well being of all phases of the Fishing Industry in the Province of Prince Edward Island and those engaged in it"

Membership in the Federation is open to all Firms, Co-operatives and individuals, engaged in or connected with the Fishing Industry in this Province, and/or interested in furthering the Object of this Federation.

A cordial invitation is extended therefore to all such Firms, Co-operatives and individuals to join the Prince Edward Island Fisheries Federation today and lend your support to the work of the Federation in so promoting our important Island Fisheries Industry.

J. E. Burden President	S. H. Burhoe Past President	Leon Johnston Vice-President	A. Walthen Gaudet Secretary-Treasurer
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Ex Officio: E. M. Gorman, Deputy Minister

Affiliated With
The Fisheries Council of Canada
The Atlantic Provinces Economic Council

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