


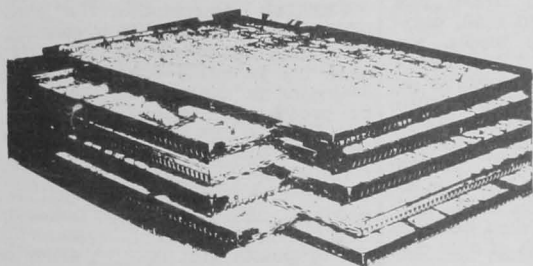
FEDERAL ACTIONS



Department of Agriculture

VOLUNTARY STANDARDS FOR FISH STICKS PROPOSED:

As the result of cooperative efforts by the fishing industry, the U. S. Department of the Interior, and the Department of Agriculture, quality standards



Trays of cooked fish sticks in Gloucester, Mass., plant ready for the packing table.

that have proved so valuable as a marketing aid for agricultural products will become available for fishery products.

The U. S. Department of Agriculture April 23, 1956, proposed issuance of United States Standards for grades of frozen fried fish sticks, the first to be formulated for this product.

Production of frozen fried fish sticks has increased rapidly since the product's appearance on the market in volume in 1953. Production in that year of approximately 7.5 million pounds increased to approximately 65 million pounds in 1955.

Funds made available by Public Law 466, "the Saltonstall-Kennedy Act," have been used to expedite the program of the Fish and Wildlife Service for the development of voluntary Federal standards. Frozen fried fish sticks were selected as the product of highest priority by the fishing industry. A committee of industry technologists, representative of fish stick producers and distributors, actively cooperated with the Service scientific staff in the studies of the product and of

the processing procedures required to insure the development of a realistic and practical standard.

Also now in process of development are proposed standards for fish blocks (the raw material from which fish sticks are prepared), and frozen raw breaded shrimp.

In order to fully utilize the existing facilities and personnel within the Federal Government, the U. S. Department of the Interior has joined with the U. S. Department of Agriculture to develop, establish, and implement the standardization program for fishery products. The U. S. Department of the Interior will conduct all research, conferences, and meetings required to develop or revise standards. The standards will then be transmitted to the U. S. Department of Agriculture with the recommendation that it promulgate them. When they become effective, the U. S. Department of Agriculture will offer an inspection and certification service on a fee basis upon request by any financially interested party. Such inspections would aid in quality controls and in facilitating the marketing of the product.

The proposed standard for frozen fried fish sticks applies to whole rectangular-shaped portions of fish meat, breaded, precooked, and frozen. It is recommended that the "largest dimension" (length) of the sticks be at least three times that of the "next largest dimension" (width), and that the average weight of the individual sticks be not less than $\frac{3}{4}$ ounce and not greater than $1\frac{1}{4}$ ounces. The grades proposed include "U. S. Grade A" and "U. S. Grade B." Quality below these grades would be classified as "Sub-standard."

Technical requirements for ascertaining quality include the factors of: flavor

and odor; appearance as to size uniformity, color, and coating; defects; such character elements as ease of separation, wholeness, freedom from oiliness or crumbliness in the coating; tenderness and moistness of the meat, and the consistency and adherence of the coating on the heated product.

The proposal does not define proper labeling nomenclature for this product. Frozen fried fish sticks when sold in interstate commerce are required to conform to the labeling regulations of

the Food and Drug Administration, U. S. Department of Health, Education and Welfare.

Interested persons have until June 26, 1956, in which to submit views or comments on the proposed standards for grades to the Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

The proposed standard for fish sticks as it appeared in the April 26, 1956 Federal Register follows:

FROZEN FRIED FISH STICKS

UNITED STATES STANDARDS FOR GRADES¹

NOTICE OF PROPOSED RULE MAKING

Notice is hereby given that the United States Department of Agriculture is considering the issuance of United States Standards for Grades of Frozen Fried Fish Sticks pursuant to the authority contained in the Agricultural Marketing Act of 1946 (60 Stat. 1087 et seq., as amended; 7 U. S. C. 1621 et seq.). These proposed grade standards are recommended by the Fish and Wildlife Service, U. S. Department of Interior, based on data developed by that agency. This proposal, if made effective, will be the first issue by the Department of grade standards for this product.

All persons who desire to submit written data, views or arguments for consideration in connection with the proposed standards should file the same with the Chief, Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C., not later than 60 days after publication hereof in the FEDERAL REGISTER.

The proposed standards are as follows:

PRODUCT DESCRIPTION, AND GRADES

- Sec. 52.3141 Product description.
- 52.3142 Grades of frozen fried fish sticks.

WEIGHTS AND DIMENSIONS

- 52.3143 Recommended weights and dimensions.

FACTORS OF QUALITY

- 52.3144 Ascertaining the grade for frozen fried fish sticks.
- 52.3145 Ascertaining the score for the factors which are rated.
- 52.3146 Appearance.
- 52.3147 Defects.
- 52.3148 Character.

LOT CERTIFICATION TOLERANCES

- 52.3149 Tolerances for certification of officially drawn samples.

SCORE SHEET

- 52.3150 Score sheet for frozen fried fish sticks.

AUTHORITY: §§ 52.3141 to 52.3150 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

¹ Compliance with these standards does not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

PRODUCT DESCRIPTION AND GRADES

§ 52.3141 *Product description.* Frozen fried fish sticks are clean, wholesome, rectangularly-shaped portions of breaded, pre-cooked, and frozen fish flesh. The portions of fish flesh, composed primarily of large pieces, are coated with a suitable batter and breading; are cooked by frying in suitable oil or fat; and are frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product. Frozen fried fish sticks contain not less than 60 percent, by weight, of fish flesh. All sticks comprising an individual package are prepared from the flesh of only one species of fish.

§ 52.3142 *Grades of frozen fried fish sticks.* (a) "U. S. Grade A" is the quality of frozen fried fish sticks that possess a good flavor and odor, that possess a good appearance, that are practically free from defects, that possess a good character, and that for those factors which are rated in accordance with the scoring system outlined in this subpart the total score is not less than 85 points: *Provided*, That the frozen fried fish sticks may possess a reasonably good appearance and a reasonably good character if the total score is not less than 85 points.

(b) "U. S. Grade B" is the quality of frozen fried fish sticks that possess a reasonably good flavor and odor, that possess a reasonably good appearance, that are reasonably free from defects, that possess a reasonably good character, and that for those factors which are rated in accordance with the scoring system outlined in this subpart the total score is not less than 70 points: *Provided*, That the frozen fried fish sticks may fail to possess a reasonably good appearance and fail to possess a reasonably good character if the total score is not less than 70 points.

(c) "Substandard" is the quality of frozen fried fish sticks that fail to meet the requirements of U. S. Grade B.

WEIGHTS AND DIMENSIONS

§ 52.3143 *Recommended weights and dimensions.* The recommended weights and dimensions of frozen fried fish sticks are not incorporated in the grades of the finished product since weights and dimensions, as such, are not factors of quality for the purposes of these grades. It is recommended that the largest dimension of a fish stick be at least three times that of the next largest dimension

and that the average weight of the individual sticks be not less than ¾ ounce and not greater than 1¼ ounces.

FACTORS OF QUALITY

§ 52.3144 *Ascertaining the grade—*(a) *General.* In addition to considering other requirements outlined in the standards, the following quality factors are evaluated in ascertaining the grade of the product:

- (1) *Factor not rated by score points.*
 - (i) Flavor and odor.
 - (2) *Factors rated by score points.*
- The relative importance of each factor which is rated is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Appearance -----	85
Defects -----	40
Character -----	25
<hr/>	
Total score-----	100

(b) The grade of frozen fried fish sticks is ascertained by observing the product in the frozen state and after it has been heated in a suitable manner.

(c) *Percent of fish flesh.* "Percent of fish flesh" means the average percent, by weight, of fish flesh in an individual package.

(d) *Good Flavor and odor.* "Good flavor and odor" means that the product has the good flavor and odor of properly prepared breaded fish sticks. The flesh portion has the good flavor and odor of properly prepared fish of the particular species. The coating has the good flavor and odor obtained when all components have been properly prepared, used, and maintained. The product is free from rancidity, bitterness, and staleness, from bacterial spoilage flavors and odors, and from off-flavors and off-odors of any kind.

(e) *Reasonably good flavor and odor.* "Reasonably good flavor and odor" means that the product may be somewhat lacking in good flavor and odor, but is free from rancidity and from objectionable bacterial spoilage flavor, and from off-flavors and off-odors of any kind.

(f) *Heating in a suitable manner.* "Heating in a suitable manner" means heating in accordance with the recommendations accompanying the product. However, if specific instructions are lacking the product should be heated as follows:

(1) Place the product while still in the frozen state on a flat or shallow pan of sufficient size that at least 10 ounces of the product can be spread evenly on the pan with no portion of a stick closer than $\frac{1}{4}$ inch to another or to the edge of the pan.

(2) Place the pan and frozen contents in a properly ventilated oven pre-heated to 400 degrees Fahrenheit and remove when the product is thoroughly heated.

§ 52.3145 *Ascertaining the score for the factors which are rated.* The essential variations within each factor which is rated are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is rated is inclusive. (For example, "21 to 25 points" means 21, 22, 23, 24, or 25 points).

§ 52.3146 *Appearance*—(a) *General.* The factor of appearance refers to the uniformity of size and shape of the frozen sticks, the color of the heated sticks, and the continuity of the coating of the product after heating.

(b) (A) *classification.* Frozen fried fish sticks that possess a good appearance may be given a score of 30 to 35 points. "Good appearance" means that the sticks are practically uniform in size and shape; that the product after heating possesses a practically uniform light brown to golden brown color or reddish-brown color characteristic of properly prepared frozen fried fish sticks; and that the sticks, after heating, possess a continuity of the coating not more than slightly affected by cracking or slipping.

(c) (B) *classification.* Frozen fried fish sticks that possess a reasonably good appearance may be given a score of 25 to 29 points. "Reasonably good appearance" means that the sticks are reasonably uniform in size and shape; that the product after heating possesses a reasonably uniform light brown to golden-brown color or reddish-brown color characteristic of properly prepared frozen fried fish sticks; and that the sticks, after heating, possess a continuity of the coating not materially affected by cracking or slipping.

(d) (SStd.) *classification.* Frozen fried fish sticks which fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 24 points, and shall not be graded above U. S. Grade B regardless of the total score of the product (this is a partial limiting rule).

§ 52.3147 *Defects*—(a) *General.* The factor of defects refers to the degree of freedom from bones, broken sticks, damaged sticks, and from blemishes.

(1) *Bones.* "Bones" means any bones that can be separated from the product, can be identified, and are of such character as to be potentially harmful.

(2) *Broken stick.* "Broken stick" means a fish stick which is separated in two or more parts or is strained apart to the extent that it cannot be readily handled as one stick.

(3) *Damaged stick.* "Damaged stick" means a fish stick which has been

crushed or otherwise mutilated to the extent that its appearance is materially affected.

(4) *Blemished.* "Blemished" means the presence (in or on the fish flesh) of blood spots, bruises, skin, protein curd spots, and objectionable dark layer fat, and (on or in the coating) of burned material, dark carbon specks, and other harmless extraneous material.

(5) *Seriously blemished.* "Seriously blemished" means blemished to the extent that the appearance is seriously affected.

(b) (A) *classification.* Frozen fried fish sticks that are practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that:

(1) None of the sticks are broken;

(2) The sticks may be blemished to only a minor degree; and

(3) Not more than a total of 20 percent, by count, of the sticks may be damaged or contain bones; *Provided*, That bones may be present in not more than 10 percent, by count, of all the sticks.

(c) (B) *classification.* Frozen fried fish sticks that are reasonably free from defects may be given a score of 28 to 33 points. Frozen fried fish sticks that fall into this classification may not be graded above U. S. Grade B regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that not more than a total of 30 percent, by count, of the sticks may be defective because of bones, or are damaged sticks, broken sticks, or seriously blemished sticks; *Provided*, That

(1) Not more than 10 percent, by count, may be broken sticks;

(2) Not more than 30 percent, by count, may be damaged sticks;

(3) Not more than 20 percent, by count, of the sticks may contain bones; and

(4) Not more than 10 percent, by count, of the sticks may be seriously blemished.

(d) (SStd.) *classification.* Frozen fried fish sticks that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points, and may not be graded above substandard regardless of the total score for the product (this is a limiting rule).

§ 52.3148 *Character*—(a) *General.* The factor of character refers to the presence or absence of free oil in the package and its effect on the condition of the package; the ease of separating the frozen sticks without damaging the coating or breaking the sticks; the tendency of the sticks to remain whole and unbroken when they are heated, handled, and served in the normal manner; the degree of freedom of the breading from either an oiliness or crumbliness; the tenderness and moistness of the flesh; the consistency of the breading in the heated product; and the adherence of the coating of the heated product.

(b) (A) *classification.* Frozen fried fish sticks that possess a good character may be given a score of 21 to 25 points. "Good character" means that oil from the product does not more than slightly

damage the package; that there may be present not more than a very small amount of loose breading in the package; that the sticks may be separated easily; that the sticks are not more than very slightly damaged by the normal handling incident to heating and serving; that no excess oil remains on the cooking utensil; that the breading is not more than slightly oily; that the flesh after heating has a good texture which is firm, tender and moist, characteristic of properly fried fish sticks for the species used; and that after heating the coating has a good crisp, tender texture not more than slightly affected by blistering or wrinkling.

(c) (B) *classification.* Frozen fried fish sticks that possess a reasonably good character may be given a score of 17 to 20 points. "Reasonably good character" means that oil from the product does not materially damage the package; that there may be present not more than a reasonable amount of loose breading in the package; that the sticks may be separated with only moderate damage to the coating; that the sticks are not more than moderately damaged by the normal handling incident to heating and serving; that the breading is not more than moderately oily; that the flesh after heating has a reasonably good texture which is not more than moderately tough, stringy, crumbly, mushy or spongy; and that after heating the coating has a reasonably good texture which may be not more than moderately pasty, mushy, tough, or crumbly and is not materially affected by blistering or wrinkling.

(d) (SStd.) *classification.* Frozen fried fish sticks that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 16 points and shall not be graded above U. S. Grade B regardless of the total score for the product (this is a partial limiting rule).

LOT CERTIFICATION TOLERANCES

§ 52.3149 *Tolerances for certification of officially drawn samples.* (a) The grade of a specific lot from which samples have been officially drawn may be certified on the basis of such samples; *Provided*, That (1) all packages contain one species of fish; (2) all packages meet applicable provisions of the Federal Food, Drug, and Cosmetic Act in effect at the time of the aforesaid certification; *And provided further*, That, with respect to those factors which are rated by score points, such grade will be determined by averaging the total scores, if:

(i) Not more than one-sixth of the packages fail to meet the grade indicated by the average of such total scores;

(ii) None of the packages fall more than one grade below the grade indicated by the average of such total scores; and

(iii) The average score of all packages for any factor subject to a limiting rule is within the score range of that factor for the grade indicated by the average of the total scores of the packages comprising the sample.

SCORE SHEET

§ 52.3150 Score sheet for frozen fried fish sticks.

Label.....
 Size and kind of container.....
 Species of fish.....
 Container mark or identification.....
 Size of lot.....
 Number of samples.....
 Net weight (oz.).....
 Number of sticks per container.....

Factors	Score points
Appearance.....	35
Defects.....	40
Character.....	25
Total score.....	100
Grade.....	
Flavor.....	

¹ Indicates partial limiting rule.
² Indicates limiting rule.

Dated: April 23, 1956.

[SEAL] ROY W. LENNARTSON,
 Deputy Administrator,
 Marketing Services.



§ 102.8 Registration of boats and gear. (a) Each year, 30 days prior to the opening of any fishing season in any regulatory area as defined herein, the units of gear and all boats intended to be used in fishing in such area shall be registered for the regulatory area of proposed operation and for no other. Such registration shall be made with the local representative of the Fish and Wildlife Service. No person shall be permitted to register any gear or boat so as to permit his fishing for salmon, except by trolling, in more than one regulatory area during the calendar year. Such registration shall include the furnishing of information on the size, type, crew, gear, and identity of boats, the name and address of any and all fishermen who will fish with such gear or boat, and the fishery (salmon, crab, etc.) in which such gear, boat or fisherman intends to operate. When registration plates are furnished for boats, such plates shall be displayed in a prominent place on the port side. No gear or boat which has not been registered as re-

quired herein shall be permitted to engage in any fishery.

(b) No gear or boat fishing for salmon, but not including trolling lines and boats fishing with such excepted gear, which has been registered for fishing in a designated regulatory area, may thereafter be used for fishing in any other area, nor may any person or persons other than the person or persons designated in the original registry fish such boat or gear, except that substitutions in crew members or gear operators may be made with the approval of the local representative where such substitutions are made for the purpose of replacing fishermen who become ill or are otherwise removed from the fishery.

(c) Salmon trolling gear and boats and all other gear and boats used in fishing for species other than salmon may change their operations from one regulatory area to another and from such other fishery to salmon fishing, but only after such proposed change has been reported to a local representative of the Fish and Wildlife Service in advance of such change.

(d) Registration of boats and gear shall not be required of any boat engaging solely in the halibut fishery.

(e) Registrations subsequent to the specified time of registration and changes in area of fishing operation may be permitted to avoid unusual hardships and for other good cause provided such registrations and changes are consistent with needs of fishery conservation in the affected area. For the purpose of this section only, the following regulatory areas or combinations of regulatory areas are considered to be single regulatory areas:

- (1) Bristol Bay area.
- (2) Aleutian Islands-Alaska Peninsula-Chignik areas.
- (3) Kodiak area.
- (4) Cook Inlet-Resurrection Bay areas.
- (5) Prince William Sound-Copper River-Bering River-Yakataga areas.
- (6) Yakutat area.
- (7) Southeastern Alaska area.
- (f) For the 1956 season only, registration for the Copper River area shall not be made less than 15 days prior to the opening of the fishing season.

Department of the Interior

FISH AND WILDLIFE SERVICE

REGULATIONS FOR SALMON FISHING BOATS AND GEAR:

Due to the continued increase of the movement of mobile salmon boats from area to area in Alaska, it has been determined that such movement must be curtailed in the interests of sound conservation. An amendment to section 102.8



of the Alaska Commercial Fisheries Regulation was announced on April 4 by Acting Secretary of the Interior Clarence A. David. The amendment to section 102.8, effective immediately, as published in the Federal Register follows:



Eighty-Fourth Congress (Second Session)

Public bills and resolutions that directly or indirectly affect the fisheries and allied industries are listed--they are shown when introduced; then from month to month the more pertinent reports, hearings, or chamber actions on the bills listed are indicated; and bills, if passed, are then shown again when signed by the President.



COMMERCIAL FISHERIES EDUCATIONAL PROGRAM; S. 2379 (Payne) introduced in the First Session of this Congress, a bill to promote the fishing industry in the United States and its Territories by providing for the training of needed personnel for such industry. Reported to the Senate by the Committee on Interstate and Foreign Commerce on May 17 (S. Rept. 2014).

Senate Report No. 2014, Providing for the Training of Personnel for the Fishing Industry (May 17, 84th Congress, 2nd Session), to accompany S. 2379, 10 pp., printed. Explains the amendments, gives the background and need for the legislation, presents the Department of the Interior's Report, explains the allocation of funds under the bill, and indicates the changes in the Vocational Education Act of 1946.

Also H. R. 10433 (McCormack) introduced into the House April 11, 1956; a bill to promote the fishing industry in the United States and its territories by providing for the training of needed personnel for such industry; to the House Committee on Merchant Marine and Fisheries. Proposes a program of federal grants to colleges and universities for the training of technicians and other professional personnel in the field of commercial fishing. It authorizes an appropriation of \$550,000 annually for distribution by the Secretary of the Interior to colleges and universities. Also amends the Vocational Education Act of 1946 to authorize the appropriation of \$375,000 annually for vocational education in the fishing trades. Same as S. 2379.

COMMERCIAL FISHERIES NATIONAL POLICY AND FISHERIES COMMISSION; S. 3275 (amended) was reported favorably with amendments to the Senate on May 17 (S. Rept. 2017) by the Senate Committee on Interstate and Foreign Commerce. Provides for the establishment of the independent National Fisheries Commission in the Department of Interior, composed of five members, the chairman to be the Assistant Secretary of Interior for Fisheries. Not more than three members can be of the same political party and they will be appointed by the President and must be confirmed by the Senate. The President will designate the chairman. At least three of the commissioners shall be experienced in the fishing industry, and two shall be from the area west of the Mississippi River, and two from the area east of it. While the Commission is placed in the Interior Department, it will operate independently as to all policy matters. The measure also provides that the Fish and Wildlife Service will become the Wildlife Service of the Department and all funds and

functions of the fishery section of the present service will be transferred to the new commission.

The Commission is charged with promoting the welfare of the fishing industry, keeping a continuing investigation going of the flow to market of fish and fishery products, and also follow closely the importation of foreign fish and its effect upon the domestic market.

The bill creates in the Department a fisheries division which is charged with the administration of policies developed by the Commission relating to fisheries. This would include development, advancement, management, conservation, and protection of the Nation's fisheries. The Chairman of the Commission, in his position as Assistant Secretary, will head the division.

The Fisheries Commission would be required to be represented at all conferences with foreign governments in which the State Department participates and the Secretary of State is directed to name one member of the Fisheries Commission as a member of all United States Delegations taking part in such international fisheries conferences.

The Commission would be required to cooperate with the States in promotion of their fisheries programs and with other governmental, private nonprofit, and other organizations and agencies in any problems arising out of administering the Act. The Commission also must be represented in any tariff negotiations affecting the fish industry.

The bill directs that the Fisheries Division of the Interior Department shall be the administrative organization and the Fisheries Commission the policy-making body.

The Commission is required to make periodical reports to Congress and recommendations for legislation to aid the fishing industry. It is prohibited from interfering with the fishery programs of any state, interstate compacts, and international commissions established by treaty. It would have complete jurisdiction over all fishery problems, whales, sea lions, and hair seals.

Senate Report No. 2017, Fisheries Act of 1956 (May 17, 1956, 84th Congress, 2nd Session), to accompany S. 3275, 7 pp., printed. Discusses field investigations, hearings conducted by the Committee, drafting of fisheries bill S. 3275, revision of S. 3275, and the reported bill section by section. Also includes a list of organizations and individuals other than Senators who have advocated and endorsed the amended substitute of S. 3275.

Amended substituted S. 3275 (Magnuson, Saltonstall, Kennedy, Green, Bush, Flanders, Butler, Beall, Smathers, Johnston of S. C., Sparkman, Hill, Eastland, Stennis, Humphrey, Murray, Kuchel, Jackson, George, Knowland, Schoeppel, Chavez, Duff, Payne, Bible, Monroney, Neuberger, Potter, Kefauver, Lehman, Malone, Pastore, Purtell, Ives, and Mansfield), reported to the Senate May 17. The bill as printed would establish a sound and comprehensive national policy with respect to the development, conservation for preservation, management and use of fisheries resources; create and prescribe the functions of the United States Fisheries Commission; and for other purposes; referred to the Senate Committee on Interstate and Foreign Commerce.

H. R. 10746 (King of California) introduced in the House April 23 proposes to establish a sound and comprehensive national policy with respect to the fisheries; to create and prescribe the functions of the United States Fisheries Commission; to strengthen the fisheries segment of the national

economy; and for other purposes; to the Committee on Merchant Marine and Fisheries. Establishes under the Department of the Interior a five-member United States Fisheries Commission with broad powers for fisheries.

Also introduced April 24: H. R. 10755 (Bates), H. R. 10760 (Colmer), H. R. 10770 (Miller of Md.); introduced April 25: H. R. 10784 (Bennett of Fla.), H. R. 10792 (Fascell), H. R. 10793 (Kilgore), H. R. 10797 (Sikes), H. R. 10810 (Rogers of Fla.), H. R. 10813 (Thompson of La.); April 26: H. R. 10845 (Wilson of Calif.); April 27: H. R. 10874 (Cramer), H. R. 10888 (Thompson); April 30: H. R. 10907 (Magnuson), H. R. 10910 (Pelly); May 2: H. R. 10953 (Herlong); May 3: H. R. 10995 (Donohue); May 8: H. R. 11089 (Willis); all referred to the House Committee on Merchant Marine and Fisheries, and all similar to H. R. 10746. These bills are substitutes for H. R. 9552 and the original S. 3275, and other bills on this subject introduced earlier this session in the House.

FISHERIES DIVISION IN DEPARTMENT OF INTERIOR: S. 3694 (Kennedy, Saltonstall, Mrs. Smith of Maine, & Payne), introduced in the Senate April 23, proposes to reorganize the Department of the Interior by establishing a Fisheries Division in such Department under an additional Assistant Secretary of the Interior; referred to the Senate Committee on Government Operations. This bill would establish within the Interior Department a Fisheries Division, with the functions under the direction and supervision of the Secretary of the Interior by an additional Assistant Secretary of the Interior appointed by the President and confirmed by the Senate. All functions, powers, duties, and authority of the Fish and Wildlife Service related primarily to fish, fisheries, and related matters would be transferred to the Fisheries Division. The present Fish and Wildlife Service would hereafter be known as the Wildlife Service. Also, the bill would authorize the Secretary of the Interior to appoint an advisory committee of the American fisheries industry to assist him in formulating national fisheries policy, with the committee composed of not more than 11 members to nearly as possible represent all segments of the industry.

Also H. R. 11185 (McIntire) introduced in the House May 14, a bill to reorganize the Department of the Interior by establishing a Commercial Fisheries Division under an additional Assistant Secretary of the Interior to exercise all functions having to do with commercial fisheries, now carried on by branches of Fish and Wildlife Service of such Department; to the Committee on Merchant Marine and Fisheries.

FISH HATCHERIES: S. 3831 (Laird) introduced in the Senate May 10, 1956, a bill to provide for a fish hatchery in the State of West Virginia; May 9: S. 3809 (Carlson), a bill to provide for the establishment of a new fish hatchery at Cedar Bluff Reservoir; both to the Committee on Interstate and Foreign Commerce.

Introduced in the House April 30, H. R. 10906 (Mrs. Kee), a bill to provide for a fish hatchery in West Virginia; May 3: H. R. 11012 (Smith of Kansas), a bill to provide for the establishment of a new fish hatchery on Cedar Bluff Reservoir, Trego County, Kans.; both to the Committee on Merchant Marine and Fisheries.

Reported to the House favorably by the Committee on Merchant Marine and Fisheries on May 2, H. R. 8810 (amended), authorizing the Secretary of the Interior to construct, equip, maintain, and operate a new fish hatchery in the vicinity of Miles City, Mont. (H. Rept. 2103); and H. R. 9822 (amended), to provide for the establishment of a trout hatchery on the Davidson River in the Pisgah National Forest in North Carolina (H. Rept. 2097).

House passed with amendments on May 7, H. R. 8810 and H. R. 9822, authorizing the Secretary of the Interior to construct, maintain and operate new fish hatcheries at Miles City, Mont., and Pisgah National Forest in North Carolina.

H. R. 8810, to provide for the establishment of a new fish hatchery at Miles City, Mont., reported to the Senate on May 14 by the Senate Committee on Interstate and Foreign Commerce (S. Rept. 1969).

GENERAL AGREEMENT ON TARIFFS AND TRADE: H. Res. 459 (Bailey) and H. Res. 460 (Hale) introduced in the House April 10, 1956; a resolution authorizing the Committee on Ways and Means to investigate and study the General Agreement on Tariffs and Trade; to the Committee on Rules.

GREAT LAKES FISHERIES CONVENTION: The Committee on Interstate and Foreign Commerce on April 25 reported favorably to the Senate S. 3524, to give effect to the Convention on Great Lakes Fisheries signed at Washington September 10, 1954, with amendments (S. Rept. 1858).

Senate Report No. 1858, Great Lakes Fishery Act of 1956 (April 25, 1956, 84th Congress 2nd Session) to accompany S. 3524, 3 pp., printed. Discusses the purpose of the bill and the amendments.

Passed by the Senate on April 30 with amendment and cleared for the House S. 3524, to give effect to the Convention on Great Lakes Fisheries.

S. 3524, to give effect to the convention on Great Lakes fisheries, reported to the House on May 14 by the House Committee on Merchant Marine and Fisheries (H. Rept. 2154).

INTERIOR APPROPRIATIONS: The Senate Committee on Appropriations in executive sessions on April 17, 1956, ordered favorably reported with amendments H. R. 9390, fiscal 1957 appropriations for Interior Department and related agencies (including the Fish and Wildlife Service). The bill was reported to the Senate by the Committee April 18 (S. Rept. 1761).

Senate Report No. 1761, Interior Department and Related Agencies Appropriation Bill, 1957 (April 17, 1956, 84th Congress, 2nd Session), to accompany H. R. 9390, 32 pp., printed. Contains a summary of the bill by agency and a comparative statement of the appropriations for 1956 and the estimates for 1957.

Fish and Wildlife Service increases included, among others, under "management of resources," \$100,000 for the fish hatchery program; under "investigation of resources," \$40,000 for Great Lakes fisheries research.

Senate passed with amendments on April 23, H. R. 9390 fiscal 1957 appropriations for Interior Department and related agencies (including the Fish and Wildlife Service), after adopting amendments. The bill was scheduled for conference with the House.

ORGANIZATION FOR TRADE COOPERATION (OTC): The House Ways and Means Committee gave its approval on March 26 to the OTC bill, H. R. 5550 (Cooper), introduced April 14, 1955, with certain amendments intended to define and limit United States activities under the OTC. After the report of the Ways and Means Committee is filed, it will be in order for the Committee to request a rule providing for House consideration of the OTC bill.

The Committee on Ways and Means filed in the House a report on "The Agreement on Organization for Trade Cooperation" (H. Rept. 2007).

PROTECTION OF WALRUSES: S. 3778 (Watkins) introduced into the Senate May 7, 1956; a bill to amend the act for the protection of Walruses; to the Senate Committee on Interior and Insular Affairs.

Also H. R. 10412 (Bartlett) introduced into the House April 11, 1956; to the House Committee on Interior and Insular Affairs; similar to S. 3778.

Both bills would amend the Walrus Protection Act of August 18, 1941, to permit the taking of one bull walrus per year by a licensed nonnative hunter provided the hunter is accompanied by a native guide and the meat is given to the natives. Authorizes the Secretary of the Interior to prohibit the taking of walruses by nonnatives whenever he determines the food supply of the natives is endangered.

H. R. 10412, to amend the act for the protection of walruses; reported favorably on May 9 by the Subcommittee to the House Committee on Interior and Insular Affairs.

SHELLFISH RESEARCH LABORATORY: S. 3827 (Butler) introduced in the Senate May 9, 1956; a bill to authorize the construction of a shellfish research laboratory and experiment station in the Chesapeake Bay area; to the Senate Committee on Interstate and Foreign Commerce.

Also H. R. 11186 (Miller of Md.) introduced in the House May 14; to the House Committee on Merchant Marine and Fisheries. Similar to S. 3827.

WATER POLLUTION: Subcommittee on Rivers and Harbors reported favorably to the House Committee on Public Works H. R. 9540 (amended) to extend and strengthen the Water Pollution Control Act.

H. R. 9540 (Amended), ordered favorably reported to House on May 17, by the Committee on Public Works.

FISHERIES LEGISLATION (Hearings before the Senate Committee on Interstate and Foreign Commerce, Eighty-Fourth Congress, Second Session, on S. 2379, a bill to promote the fishing industry in the United States and its territories by providing for the training of needed personnel for such industry; S. 3275, a bill to establish a sound and comprehensive national policy with respect to the development, conservation for preservation, management, and use of fisheries resources, to create and prescribe the functions of the United States Fisheries Commission, and for other purposes; S. 3339, a bill to provide for the stabilization of the domestic fisheries industry in the United States through the creation of a fisheries stabilization corporation, to bring about a better balanced flow of fish and shellfish and the products thereof in interstate and foreign commerce, and for other purposes; March 19, 20, 21, 22, 23, and 26, 1956), 304 pp., printed. Presents the statements of the various witnesses as well as written statements submitted and letters, telegrams, and memoranda received by the Committee regarding the bills indicated; the reports from Agriculture, Commerce, Interior, and State departments, and the General Accounting Office; a resolution from "Farmers of the Sea" Fishing Committee; and newspaper and magazine articles and press releases on fisheries legislation.

PACIFIC COAST AND ALASKA FISHERIES: (Hearings before the Senate Committee on Interstate and Foreign Commerce, Eighty-Fourth Congress, Second Session, pursuant to S. Res. 13, a resolution to investigate certain problems relating to interstate and foreign commerce, October 10, 11, 14, 15, 17, 18, 19, and 31, November 2 and 3, and December 5, 1955), 659 pp., printed. Presents oral statements of witnesses, written statements, letters, articles, documents, etc., and Senate Interstate and Foreign Commerce Committee staff reports dated July 1 and 6, 1955.



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