



FEDERAL ACTIONS



Department of Agriculture

AGRICULTURAL MARKETING SERVICE

NOTICE ON PROPOSED STANDARDS FOR GRADES OF FROZEN RAW BREADED SHRIMP: The notice of proposed voluntary standards for grades of frozen raw breaded shrimp was published in the May 18, 1957, Federal Register. The notice as published was as follows:

DEPARTMENT OF AGRICULTURE

Agricultural Marketing Service

[7 CFR Part 52]

UNITED STATES STANDARDS FOR GRADES OF FROZEN RAW BREADED SHRIMP¹

NOTICE OF PROPOSED RULE MAKING

Notice is hereby given that the United States Department of Agriculture is considering the issuance of the United States Standards for Grades of Frozen Raw Breaded Shrimp 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 the Interior, based on data developed by that agency. These standards, if made effective, will be the first issued 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:

DEFINITIONS AND METHODS OF ANALYSIS

52.3612 Definitions and methods of analysis.

LOT CERTIFICATION TOLERANCE

52.3613 Tolerances for certification of officially drawn samples.

SCORE SHEET

52.3614 Score sheet for frozen raw breaded shrimp.

AUTHORITY: §§ 52.3601 to 52.3614 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

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

PRODUCT DESCRIPTION, TYPES, AND GRADES

§ 52.3601 *Product description.* Frozen raw breaded shrimp are clean, wholesome, headed, peeled, and deveined shrimp, of the regular commercial species, coated with a wholesome, suitable batter and breading. They are prepared and frozen in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product. Frozen raw breaded shrimp contain not less than 50 percent by weight of shrimp material.

§ 52.3602 *Types of frozen raw breaded shrimp*—(a) *Type I, Fantail*—(1) *Subtype A.* Split (butterfly) shrimp with the tail fin and the shell segment immediately adjacent to the tail fin.

(2) *Subtype B.* Split (butterfly) shrimp with the tail fin but free of all shell segments.

(b) *Type II, Round fantail*—(1) *Subtype A.* Round shrimp with the tail fin and the shell segment immediately adjacent to the tail fin.

(2) *Subtype B.* Round shrimp with the tail fin but free of all shell segments.

(c) *Type III, Split.* Split (butterfly) shrimp without attached tail fin or shell segments.

(d) *Type IV, Round.* Round shrimp without attached tail fin or shell segments.

§ 52.3603 *Grades of frozen raw breaded shrimp.* (a) "U. S. Grade A" is the quality of frozen raw breaded shrimp that possess a good flavor or 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 the following sections the total score is not less than 85 points: *Provided*, That the frozen raw breaded shrimp 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 raw breaded shrimp 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 the following sections the total score is not less than 70 points: *Provided*, That the frozen raw breaded shrimp 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 raw breaded shrimp that fail to meet the requirements of "U. S. Grade B."

STYLES AND SIZE DESIGNATIONS

§ 52.3604 *Recommended styles of frozen raw breaded shrimp*—(a) *General.* Styles refer to the several ranges of amounts of coating commonly applied to frozen raw breaded shrimp, the specific range of coating, or style, to be determined by the method described in § 52.3612. The recommended styles are not incorporated in the grades of the finished product since coating content, as such, is not a factor of quality for the purposes of these grades. For ease of marketing, the following descriptive style designations are recommended:

(b) *Style 1: Light breading.* The average coating content of the frozen raw breaded shrimp is not more than 35 percent of the total weight of the frozen raw breaded shrimp.

(c) *Style 2: Medium breading.* The averaged coating content of the frozen raw breaded shrimp is more than 35 percent but not more than 45 percent of the total weight of the frozen raw breaded shrimp.

(d) *Style 3: Heavy breading.* The averaged coating content of the frozen raw breaded shrimp is more than 45 percent but not more than 50 percent

PRODUCT DESCRIPTION, TYPES, AND GRADES	
Sec.	
52.3601	Product description.
52.3602	Types of frozen raw breaded shrimp.
52.3603	Grades of frozen raw breaded shrimp.

STYLES AND SIZE DESIGNATIONS	
52.3604	Recommended styles of frozen raw breaded shrimp.
52.3605	Recommended size designations and counts per pound.

FACTORS OF QUALITY	
52.3606	Ascertaining the grade.
52.3607	Evaluation of the unscored factor of flavor and odor.
52.3608	Ascertaining the rating for the factors which are scored.
52.3609	Appearance.
52.3610	Defects.
52.3611	Character.

of the total weight of the frozen raw breaded shrimp.

§ 52.3605 *Recommended descriptive size designation and counts per pound.* (a) The recommended descriptive size designations and counts per pound of frozen raw breaded shrimp are not incorporated in the grades of the finished product since size designations and counts per pound, as such, are not factors of quality for the purposes of these grades. The degree of uniformity of size among units of the finished product is rated since it is a definite factor affecting the quality of the cooked product.

(b) For ease of marketing, the following descriptive size designations and counts are recommended:

RECOMMENDED SIZE DESIGNATIONS AND COUNTS PER POUND

Descriptive size designation	Count of breaded shrimp per pound
Colossal.....	15 or under.
Jumbo.....	16-20.
Extra Large.....	21-25.
Large.....	26-30.
Medium.....	31-35.
Small.....	36 and over.

FACTORS OF QUALITY

§ 52.3606 *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.* 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.....	30
Defects.....	40
Character.....	30
Total score.....	100

(b) The grade of frozen raw breaded shrimp is determined by observing the product in the frozen and thawed states and after it has been cooked in a suitable manner.

§ 52.3607 *Evaluation of the unscored factor of flavor and odor—(a) Good flavor and odor.* "Good flavor and odor" (a required characteristic of a Grade A product) means that the product has the good flavor and odor of properly prepared breaded shrimp. The flesh portion has either the good flavor and odor of fresh shrimp or at least a bland flavor and odor. The batter and breading have 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 acquired off flavors or off odors of any kind.

(b) *Reasonably good flavor and odor.* "Reasonably good flavor and odor" (minimum requirement for a Grade B product) means that the product may be somewhat lacking in good flavor and odor, but is free from rancidity, from objectionable bacterial spoilage flavors and odors, and from acquired off flavors and off odors of any kind.

§ 52.3608 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive. (For example 25 to 30 points means 25, 26, 27, 28, 29 or 30 points).

§ 52.3609 *Appearance—(a) General.* The factor of appearance refers to the amount of loose breading and frost in the package, the amount of moisture in the coating, the degree of freedom of the shrimp flesh from discoloration or dehydration, and to the uniformity and desirability of color of the product after cooking.

(b) *(A) classification.* Frozen raw breaded shrimp that possess a good appearance may be given a score of 25 to 30 points. "Good appearance" means that the appearance of the product is characteristic of properly prepared raw breaded shrimp and is of such quality with respect to loose breading or frost; moisture in the coating; discoloration or dehydration of the flesh; and lack of uniformity or desirability of the color of the cooked product that, collectively, the appearance is not more than slightly affected.

(c) *(B) classification.* Frozen raw breaded shrimp that possess a reasonably good appearance may be given a score of 21 to 24 points. "Reasonably good appearance" means that the appearance of the product is characteristic of reasonably well prepared raw breaded shrimp and is of such quality with respect to loose breading or frost; moisture in the coating; discoloration or dehydration of the flesh; and lack of uniformity or desirability of the color of the cooked product that, collectively, the appearance is not more than moderately affected.

(d) *(SStd.) classification.* Frozen raw breaded shrimp which fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 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).

(e) *Schedule of point deductions.* For the purpose of rating the factor of appearance the following schedule of point deductions in Table I applies:

TABLE I—SCHEDULE OF POINT DEDUCTIONS

Factor	Deductions
Loose breading or frost:	
Less than 2 percent by weight of product.....	0
Less than 3 percent by weight of product.....	3
Less than 6 percent by weight of product.....	6
6 percent or more by weight of product.....	10
Excess moisture in coating: Degree of halo or balling up:	
None obvious.....	0
Very slight.....	1
Slight.....	2
Moderate.....	4
Marked.....	8
Excessive.....	10
Discoloration and dehydration:	
None obvious.....	0
Slight but obvious, on average.....	3
Moderate, on average.....	6
Excessive—per unit.....	3
Uniformity of color (after cooking):	
Uniform; desirable color.....	0
20 percent lack uniform desirable color.....	2
Each additional 20 percent.....	3

§ 52.3610 *Defects—(a) General.* The factor of defects refers to the degree of freedom of the product from such defects as broken or damaged frozen raw breaded shrimp, fragmented shrimp,

black spots, sand veins, and from extraneous shrimp material.

(1) *Broken or damaged frozen raw breaded shrimp.* "Broken frozen raw breaded shrimp" means a frozen raw breaded shrimp which has been separated into two or more parts or that has been crushed or otherwise mutilated to the extent that its appearance is materially affected.

(2) *Fragmented shrimp.* "Fragmented shrimp" means a breaded unit containing less than one headed, peeled, deveined shrimp.

(3) *Black spot.* "Black spot" means any blackened area which is markedly apparent on the flesh of the shrimp.

(4) *Sand vein.* "Sand vein" means any sand vein or portion thereof that has not been removed, except for that portion under the shell segment adjacent to the tail fin when present.

(5) *Extraneous shrimp material.* "Extraneous shrimp material" means heads, swimmerets, walking legs, and antennae, whether loose or attached to the shrimp or other material normally removed in the cleaning process except that Fantail Shrimp or Round Fantail Shrimp may have a properly attached tail fin (and in Subtype A, one adjoining segment of shell).

(b) *(A) classification.* Frozen raw breaded shrimp that are practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that the product is of such quality with respect to freedom from broken or damaged frozen raw breaded shrimp; fragmented shrimp; black spot; sand veins; extraneous shrimp material; and other similar defects that, collectively, the quality is not more than slightly affected.

(c) *(B) classification.* Frozen raw breaded shrimp that are reasonably free from defects may be given a score of 28 to 33 points. Frozen raw breaded shrimp that fall in 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 the product is of such quality with respect to freedom from broken or damaged frozen raw breaded shrimp; fragmented shrimp; black spot; sand veins; extraneous shrimp material; and other similar defects that, collectively, the quality is not more than moderately affected.

(d) *(SStd.) classification.* Frozen raw breaded shrimp 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 higher than Substandard, regardless of the total score for the product (this is a limiting rule).

(e) *Schedule of point deductions.* For the purpose of rating the factor of defects, the following schedule of point deductions in Table II applies:

TABLE II—SCHEDULE OF POINT DEDUCTIONS

Factor	Deductions
Broken or damaged shrimp:	
None.....	0
5 percent of units.....	3
10 percent of units.....	6
Each additional 5 percent of units.....	3
Tail fin broken or missing, per unit.....	1
Limit 5 percent A; 10 percent B.	
Fragmented shrimp, less than 4 complete segments:	
None.....	0

For each 5 percent.....	3
Limit 5 percent A; 10 percent B.....	3
Black spot, extending to ventral line:.....	0
None.....	0
For each 5 percent.....	3
Limit 5 percent A; 20 percent B.....	3
Sand veins:.....	0
None.....	0
For each 5 percent.....	3
Limit 5 percent A; 20 percent B.....	3
Extraneous shrimp material:.....	0
None.....	0
For each 5 percent.....	3
Limit 5 percent A; 10 percent B.....	3

§ 52.3611 *Character—(a) General.* The factor of character refers to the degree of uniformity of size of the frozen raw breaded shrimp, the ease of separation of the frozen units without damage to coating or breakage of shrimp, the adherence and continuity of the coating of the cooked product, and the texture of the flesh and of the coating of the cooked shrimp.

(b) (A) *classification.* Frozen raw breaded shrimp that possess a good character may be given a score of 26 to 30 points. "Good character" means that the product is characteristic of properly prepared raw breaded shrimp and is of such quality with respect to the degree of uniformity of size; the ease of separation of the units; the adherence and continuity of the coating; and the texture of the flesh and of the coating that, collectively, the character is not more than slightly affected.

(c) (B) *classification.* Frozen raw breaded shrimp that possess a reasonably good character may be given a score of 21 to 25 points. "Reasonably good character" means that the character of the product is characteristic of reasonably well prepared raw breaded shrimp and is of such quality with respect to the degree of uniformity of size; the ease of separation of the units; the adherence and continuity of coating; and the texture of the flesh and of the coating that, collectively, the character is not more than moderately affected.

(d) (SStd.) *classification.* Frozen raw breaded shrimp that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 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).

(e) *Schedule of point deductions.* For the purpose of rating the factor of character, the following schedule of point deductions in Table III applies:

Adherence (cooked product):.....	0
No obvious damage.....	2
Up to 20 percent blistered or cracked coating.....	5
Over 20 percent blistered or cracked coating.....	5
Texture of flesh (cooked product):.....	0
Firm, yet tender and moist.....	0
Moderately dry, tough, stringy or mushy:.....	5
20 percent of units.....	1
Each additional 20 percent of units.....	5
Markedly dry, tough, stringy or mushy:.....	10
20 percent of units.....	3
Each additional 20 percent of units.....	3
Texture of coating (cooked product):.....	0
Good crisp tender texture.....	0
Moderately dry, tough, mushy or with some hard lumps:.....	3
20 percent of units.....	1
Each additional 20 percent of units.....	3
Markedly dry, tough, mushy or with many hard lumps:.....	5
20 percent of units.....	2
Each additional 20 percent of units.....	2

DEFINITIONS AND METHODS OF ANALYSIS

§ 52.3612 *Definitions and tentative method of analysis—(a) Percent of breading.* "Percent of breading" means the percent of weight of batter and breading in a sample as determined by the following method:

- (1) *Equipment needed.* (i) Two-gallon butter churn equipped with a 4-vaned wooden paddle;
- (ii) Stirring device capable of rotating the wooden paddle at 120 rpm;
- (iii) Balance accurate to 0.01 ounce (or 0.1 gram);
- (iv) U. S. standard sieve—ASTM—No. 20, 12-inch diameter;
- (v) U. S. standard sieve—½ inch sieve opening, 12-inch diameter;
- (vi) Spatula, 4-inch blade.
- (vii) Forceps, blunt points;
- (viii) Shallow baking pan.

(2) *Procedure.* (i) Weight sample to be debreaded. Fill churn ¾ full of water at 70–80 degrees Fahrenheit, lower churn in place and adjust speed to 120 rpm. Add shrimp and stir for 10 minutes. Stack the sieves, the ½ inch mesh over the No. 20, and pour contents of churn onto them. Set the sieves under a faucet, preferably with spray attached and rinse shrimp with no rubbing of flesh, being careful to keep all rinsings over the sieves and not having the stream of water hit the shrimp on the sieve directly. Lay the shrimp out singly on the sieve as rinsed, remove top sieve and drain on a slope for two minutes, then remove shrimp to weighing pan. Rinse contents of the No. 20 sieve onto a flat pan and collect any particles other than breading (flesh, tail fin or extraneous material) and add to shrimp on balance pan and weigh.

(ii) Calculate percent breading removed:

$$\frac{\text{Weight of sample—weight of debreaded sample}}{\text{Weight of sample}} \times 100 = \text{percent breading}$$

(b) *Cooked in a suitable manner.* "Cooked in a suitable manner" means cooked in accordance with the instructions accompanying the product. However, if specific instructions are lacking, the product for inspection is cooked as follows:

- (1) Place the sample to be cooked while still frozen in a wire mesh deep fry basket sufficiently large to hold the shrimp in a single layer without touching each other;

(2) Lower the basket into suitable liquid oil or hydrogenated vegetable oil at 350°–375° F. Fry for three minutes, or until the shrimp attain a pleasing golden brown color; and

(3) Remove basket from oil and allow to drain for 15 seconds. Place the cooked shrimp on a paper napkin or towel to absorb excess oil.

LOT CERTIFICATION TOLERANCES

§ 52.3613 *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 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:

- (1) Not more than one-sixth of the packages fail to meet the grade indicated by the average of such total scores;
- (2) None of the packages fall more than one grade below the grade indicated by the average of such total scores; and
- (3) 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

§ 52.3614 *Score sheet for frozen raw breaded shrimp.*

Size and kind of container.....
Container mark or identification.....
Label.....
Size of lot.....
Number of samples.....
Actual net weight (ounces).....
Number of shrimp per container.....
Descriptive size name.....
Product type.....
Product style (breading percentage).....
Loose breading percentage.....
Ratio weights: 2-largest/2-smallest.....

Factors	Score points
Appearance.....	30 { (A) 25–30 (B) 21–24 (SStd.) 10–20
Defects.....	40 { (A) 34–40 (B) 28–33 (SStd.) 0–27
Character.....	30 { (A) 25–30 (B) 21–25 (SStd.) 10–20
Total score.....	100

Grade for scored factors.....
Flavor and odor.....
Final grade.....

¹ Indicates partial limiting rule.
² Indicates limiting rule.

Dated: May 14, 1957.

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

TABLE III—SCHEDULE OF POINT DEDUCTIONS

Factor	Deductions
Uniformity of size (frozen units) (ratio of weight of 2 largest to 2 smallest shrimp in sample unit):.....	0
1.70.....	1
1.80.....	2
1.90.....	3
2.00.....	4
2.10.....	3
2.20.....	4
2.30.....	5
2.40.....	7
2.50.....	6
2.60.....	8
2.70.....	9
Over 2.90.....	10
Ease of separation (frozen units):.....	0
Easy—No or slight damage to coating.....	0
Moderate—Damage to coating.....	2
Difficult—Requires a knife.....	6
Difficult—Breakage 1 or 2 units.....	5
Difficult—Breakage more than 2 units.....	8



Federal Trade Commission

TWO CANNERS CHARGED WITH ILLEGAL BROKERAGE PAYMENTS:

Two Eastport, Me., processors of sardines were charged on April 4 by the Federal Trade Commission with making illegal brokerage payments to some of their customers.



According to the complaint, the respondents customarily sell canned sardines through brokers who receive commissions of up to 5 percent of the market price. However, the complaint charges, some sales are made by respondents directly to purchasers at prices as much as 5 percent below the market price.

The result of these latter transactions, the complaint alleges, is that the respondents are giving direct buyers discounts in lieu of brokerage in violation of the law. Sec. 2(c) of the Robinson-Patman Amendment to the Clayton Act prohibits sellers from giving brokerage or other compensation to customers buying for their own account.

The complaint notes that the respondents' products are packaged in cans with and without keys. Brokers, the complaint says, receive a 3-percent fee on sales of keyless cans and 5 percent on sales of cans with keys.

Since early 1954, the complaint continues, brokers have been permitted to make sales to purchasers at 5 percent below market price. When the broker makes such a sale, however, the respondents pay him fees of less than 3 or 5 percent. (On these sales he is usually paid 10 cents per case of sardines.) The result of this transaction, the complaint charges, is that the buyer purchasing through the broker at 5 percent off is receiving part of the commission to which the broker is ordinarily entitled. This practice also violates the law, the complaint says.

The parties are granted 30 days in which to file answer to the complaint. A hearing is scheduled June 12 in East-

port, Me., before a Commission hearing examiner.

Another Maine cannery was charged on February 12 by the Commission with making illegal brokerage payments to some of its customers. That company was granted 30 days to file an answer to the complaint. A hearing was scheduled for April 16 in Lubec, Me., before a Commission examiner.



Department of Health, Education, and Welfare

FOOD AND DRUG ADMINISTRATION

EFFECTIVE DATE EXTENDED FOR CANNED TUNA FILL-OF- CONTAINER STANDARD:

An order adopting definition and standard of identity and standards of fill-of-container for canned tuna was published in the Federal Register of February 13, 1957, by the Food and Drug Administration of the U. S. Department of Health, Education, and Welfare. The effective date for the standards of fill of container for canned tuna has been extended to August 13, 1957, according to the May 2 Federal Register. Originally the standard of fill of container was to become effective 90 days after February 13, 1957. The definition and standard of identity promulgated by the same order is still scheduled to become effective on the original date of February 13, 1958.

A request for a 60-day extension of time in which to file objections to the order promulgating a definition and standard of identity and standards of fill of container for canned tuna was granted by an order published in the March 7 Federal Register. The time for filing objections was extended until May 13, 1957.

TITLE 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

Subchapter B—Food and Food Products

PART 37—FISH; DEFINITIONS AND STANDARDS OF IDENTITY; STANDARDS OF FILL OF CONTAINER

ORDER EXTENDING EFFECTIVE DATE ON FILL OF CONTAINER STANDARDS FOR CANNED TUNA FISH

In the matter of adopting standards of fill of container for canned tuna fish.

Pursuant to the provisions of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended; 21 U. S. C. 341, 371), the Commissioner of Food and Drugs, under authority delegated to him by the Secretary of Health, Education, and Welfare (20 F. R. 1996) caused to be published in the FEDERAL

REGISTER of February 13, 1957 (22 F. R. 892), an order fixing and establishing a definition and standard of identity and standards of fill of container for canned tuna fish. A period of 30 days was permitted for the filing of objections to the order, in accordance with the provisions of the statute (supra), and an order granting an extension of time for the filing of objections was subsequently published (22 F. R. 1429).

A request having been received for an extension of the effective date for the

standards of fill of container for canned tuna fish, in order to permit more effective compliance with these standards, and such request appearing to be based on reasonable grounds: *It is ordered*, That the effective date for the standards of fill of container for canned tuna fish be extended to August 13, 1957.

(Sec. 701, 52 Stat. 1055, as amended; 21 U. S. C. 371)

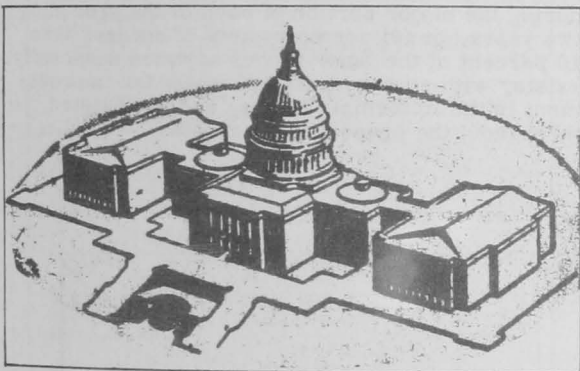
Dated: April 25, 1957.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.



Eighty-Fifth Congress (First Session)

Listed below are the public bills and resolutions and reports that directly or indirectly affect the fisheries and allied industries. Public bills and resolutions



are shown when introduced; from month to month the more pertinent reports and hearings, or chamber actions on the bills shown are published; and if passed, the date when signed by the President.

ALASKA STATEHOOD: H. R. 50 (Bartlett), reported favorably to the House on May 28 by the Committee on Interior and Insular Affairs (amended and a clean bill drafted and introduced), provides for the admission of the State of Alaska to the Union. The bill as approved by the Subcommittee on Territorial and Insular Affairs included an amendment that would defer for five years after Alaskan statehood took effect the transfer of fish and wildlife resources from the Interior Department to Alaskan authorities. This amendment was deleted by the full committee. See Commercial Fisheries Review, February 1957, p. 62 and May 1957, p. 71 for other information on this subject.

Amendment to Alaska statehood bill (Westland) would provide supervision for five years by Fish and Wildlife Service; adopted by the subcommittee, but thrown out by the full House Committee on Interior and Insular Affairs. Believes amendment would be necessary to maintain Northwest fishing industry without danger of being frozen out by laws made for and by Alaskans.

CHEMICAL ADDITIVES IN FOOD: H. R. 7798 (Delaney) introduced in the House on May 28, a bill to protect the public health by amending the Federal Food, Drug, and Cosmetic Act so as to provide for the safety of chemical additives in food. Also: H. R. 7938 (Mrs. Sullivan) introduced in the House on June 5; both bills referred to the Committee on Interstate and Foreign Commerce. See Commercial Fisheries Review, February 1957, p. 63 and May 1957, p. 71 for other bills.

FAIR LABOR STANDARDS ACT INCREASED COVERAGE: S. 1853 (Kennedy and McNamara) introduced in the Senate on April 9, a bill to amend the Fair Labor Standards Act of 1938, as amended, to provide coverage for employees of enterprises engaged in commerce or in the production of goods and services for commerce or the sale thereof, to eliminate certain exemptions, and for other purposes; the Committee on Labor and Public Welfare. This is a substitute bill for other Senate bills previously introduced. The bill, which would eliminate the overtime exemption for fish canners contained in Section 13 (b) (4) of the Fair Labor Standards Act of 1938, was approved by the Subcommittee, without recommendation, on May 7. The full Committee considered bill on May 27-28, but took no action. See Commercial Fisheries Review, February 1957, p. 63, March 1957, p. 59, for other bills.

INTERNATIONAL FISHERIES COMMISSIONS: H. R. 6871, a bill making appropriations for Departments of State and Justice, the Judiciary, and related agencies for fiscal year 1958. House Conference Report (No. 492, May 28, 1957) appropriated \$1,600,000 for the use of International Fisheries Commissions. This sum is \$54,000 less than the amount proposed by the Senate.

NORTH PACIFIC FISHERIES ACT OF 1954: S. 2212 (Magnuson) introduced in the Senate June 5, 1957, a bill to amend the North Pacific Fisheries Act of 1954; to the Committee on Interstate and Foreign Commerce. This bill proposes to extend Federal authority to regulate United States fisheries operations on the high seas, south of Dixon entrance in Alaska, to the entrance of the Strait of Juan De Fuca, between the State of Washington and British Columbia, Canada. Provides for the coordination of conservation practices for the States of Washington, Oregon, and California, the United States and Canada. Similar legislation has already been enacted by the Canadian Legislature, and the three Pacific Coast States. Similar in purpose: H. R. 7954 (Toljelson) introduced in the House on June 6, 1957.

SMALL BUSINESS ACT AMENDMENT: H. R. 7963 (Spence) introduced in the House on June 6, a bill to amend the Small Business Act of 1953, as amended; to the Committee on Banking and Currency. This bill is a substitute to one or more other bills previously introduced and was ordered favorably reported to the House by the Committee on Banking and Currency. The bill provides that Title II of the Act of July 30, 1953 (Public Law 163, 83rd Congress), as amended, is hereby withdrawn as a part of that Act and is made a separate Act to be known as the "Small Business Act." Defines a small business concern as one which is independently owned and operated and which is not dominant in its field of operation, plus other criteria that can be used by the Administrator of the Act to establish a new definition of "Small Business." Also: authorizes appropriations not to exceed \$650 million to be made to a revolving fund in the Treasury. See Commercial Fisheries Review, February 1957, pp. 66 and 67; April 1957, p. 66; and May 1957, p. 72; for other bills on this subject.

SOCKEYE SALMON FISHERIES CONVENTION: Protocol between the United States and Canada to the convention for the protection, preservation, and extension of the sockeye salmon fisheries in the Fraser River system. Favorably reported by the Committee on Foreign Relations on May 23 (Ex. Rept. 2) and ratified unanimously by the Senate on June 6.

S. 1806 (Magnuson and Jackson), a bill to amend the Sockeye Salmon Act of 1947. Passed the

Senate with amendments on May 22. Provides for the inclusion of pink salmon under the Act. The amendments under this Act will take effect on the date of entry into force of the protocol, signed at Ottawa on December 28, 1956, between the United States and Canada to the convention for the protection, preservation, and extension of the sockeye salmon fisheries of the Fraser River system, signed at Washington on May 26, 1930. Also: H. R. 6587 (Tollefson) favorably reported to the House Committee on Merchant Marine and Fisheries on June 4 by the Subcommittee on Fisheries and Wildlife Conservation.

UNEMPLOYMENT IN DEPRESSED AREAS: H. R. 8001 (Reuss) introduced in the House on June 7, a bill to alleviate conditions of excessive unemployment and underemployment in depressed industrial and rural areas; to the Committee on Banking and Currency. H. R. 8001 is similar in purpose to H. R. 1087 (Celler) introduced January 3, 1957 (see Commercial Fisheries Review, February 1957, p. 66). H. R. 1087 would be titled the "Area Development Act" and provides that an area is an "industrial development area:" if (1) unemployment of not less than 6 percent of the labor force, adjusted seasonally, exists and has existed during the major portion of each of the preceding two years, or (2) unemployment of not less than 10 percent of the labor force, adjusted seasonally, exists, with no reasonable prospect for improvement in the immediate future, and has existed throughout the preceding six months.



TOASTED TUNA SANDWICH LOAF

The home economists of the U. S. Fish and Wildlife Service have recently developed and tested a new sandwich which they call "Toasted Tuna French Loaf." It is a combination of toasted French bread filled with canned tuna, grated cheese, prepared mustard, and chopped sweet pickles. Here's the recipe for this newest of sandwiches.

TOASTED TUNA FRENCH LOAF

1 CAN (6½ OR 7 OUNCES) TUNA
 1 CUP BUTTER OR MARGARINE
 1 TEASPOON PREPARED MUSTARD
 1 SMALL LOAF FRENCH BREAD

1 TABLESPOON GRATED ONION
 1 TEASPOON PREPARED MUSTARD
 1 CUP GRATED CHEESE
 2 TABLESPOONS CHOPPED SWEET PICKLE OR SWEET PICKLE RELISH

Drain tuna. Flake. Cream butter and mustard. Cut bread in half lengthwise and remove a small amount of the center. Spread the bread with mustard-butter. Combine remaining ingredients. Fill bread with tuna mixture. Cut loaf into 12 slices and wrap in aluminum foil. Bake in a very hot oven, 450° F., for 30 minutes or until heated through and cheese melts. Serves 6.