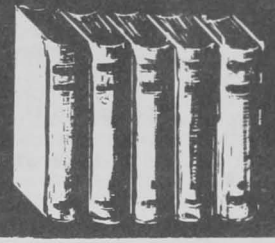




FEDERAL ACTIONS



Department of the Interior

AMERICAN FISHERIES ADVISORY COMMITTEE--OBJECTIVES, RESPONSIBILITIES, AND AUTHORITY:

The objectives, responsibilities, and authority of the American Fisheries Advisory

Committee as defined in a Department of the Interior directive were published in the January 5, 1962, Federal Register. Appointed by the Secretary of the Interior, the Committee is authorized by the Saltonstall-Kennedy Act of July 1, 1954 (68 Stat. 376; 15 U.S.C. 713c-3), as amended.

Office of the Secretary COMMITTEE MANAGEMENT American Fisheries Advisory Committee

The following material is a portion of the Departmental Manual and the numbering system is that of the Manual.

PART 630—AMERICAN FISHERIES ADVISORY COMMITTEE

CHAPTER 1—OBJECTIVES, RESPONSIBILITIES, AUTHORITY

1 Objectives. The objective of the American Fisheries Advisory Committee is to consider and give advice and make recommendations on the matters relating to the commercial fisheries programs in the Department of the Interior. The Committee shall strive toward the furtherance of coordination in research programs, and the promotion of better relations within the fishing industry and the public.

2 Responsibilities. The Committee shall be responsible to the Secretary of the Interior and shall submit to him its advice and recommendations on fishery matters in regard to the formulation of policy, rules, and regulations pertaining to requests for assistance and other matters as deemed appropriate by the Chairman of the Committee for consideration by the Committee. The American Fisheries Advisory Committee shall:

A. Consider the problems of producers, processors, distributors, and consumers;

B. Review the current research and other programs of the Bureau of Commercial Fisheries and recommend adjustments, terminations, and expansions, in order that available funds will be used on problems of greatest importance;

C. Recommend new work or the expansion of current programs and advise with respect to the relative priorities to be given various programs;

D. Consider future needs arising from long-term trends in world fisheries and international use of high-seas resources, plus the changes in the needs of the United States industry.

3 Authority. The Secretary of the Interior is authorized " * * * to appoint an advisory committee of the American fishing industry * * * " under the provisions of the Saltonstall-Kennedy Act of

July 1, 1954 (68 Stat. 376; 15 U.S.C. 713c-3), as amended. The Committee is authorized by the same act to advise the Secretary of the Interior in the formulation of policy, rules, and regulations pertaining to requests for assistance from the commercial fishing industry and other matters.

A. Definitions.

A. Chairman. The Chairman of the American Fisheries Advisory Committee shall be the Assistant Secretary for Fish and Wildlife, Department of the Interior.

B. Executive Secretary. The Executive Secretary shall be a full-time, salaried, career Federal Civil Service employee to be designated by Director, Bureau of Commercial Fisheries.

C. Industry representative. Industry representatives shall also be referred to as "Committee members" and are appointed by the Secretary of the Interior, under the authority vested in him under the Saltonstall-Kennedy Act of July 1, 1954, as amended, and under the provisions of Chapter 2 of this Part.

CHAPTER 2—POLICIES AND PROCEDURES

1 Composition of committee. The American Fisheries Advisory Committee shall consist of not more than 20 members and not less than 12 members, of which 50 percent shall constitute a quorum at any meeting for the conduct of Committee business.

2 Qualifications for membership. Persons appointed to the American Fisheries Advisory Committee shall be individuals actively engaged in the commercial fishing industry of the United States of America and, to the extent that it is possible, should represent the following industry segments:

A. Commercial fishery producers, processors, and distributors;

B. Representatives of fishermen's cooperatives, including fishermen actively engaged in a commercial fishery;

C. Officials or executives of trade associations and labor unions, provided they spend a principal portion of their working time in the operation of a business which is a constituent unit of the commercial fishing industry, and if his position as a trade association official or executive is incidental to that activity. No person appointed to membership on the American Fisheries Advisory Com-

mittee shall be considered as representing a trade association or labor union.

3 Terms of appointment for industry representatives.

A. Appointment period. The term of office for Committee members is 3 years, with approximately one-third of the membership of the Committee changing each year. All terms of office shall terminate on the 30th of June in the calendar year designated by the Secretary of the Interior in his letter of appointment.

B. Reappointment to committee. Upon completion of one 3-year term of office or portion thereof, a Committee member shall be eligible, at the discretion of the Secretary of the Interior, for appointment to an additional term of office of 3 years. No Committee member may serve more than 6 consecutive years.

C. Vacancies on the committee. Vacancies shall be filled for the unexpired terms of Committee members in accordance with Chapter 2.2 of this Part.

(1) A replacement appointee shall be eligible, at the discretion of the Secretary of the Interior, for appointment for one additional 3-year term.

4 Alternates. No Committee member may be represented by an alternate.

5 Allowances for committee members. Members shall receive no compensation unless authorized by the Secretary of the Interior, subject to the provisions of Section 15 of the Act of August 2, 1946 (60 Stat. 810; 5 U.S.C. 55a). Committee members shall be reimbursed for travel expenses to and from Committee meetings at standard government rates.

6 Committee meetings.

A. Number of meetings. The American Fisheries Advisory Committee shall meet at least once each year.

B. Place of meetings. The time and place of all meetings of the Committee shall be determined by the Chairman of the Committee.

C. Agenda. The agenda of meetings held by the Committee shall be initiated within the Department of the Interior by the Bureau of Commercial Fisheries, and shall be approved by the Chairman of the Committee. Upon approval of the Chairman, the agenda shall become available to the members of the Committee prior to the meeting.

D. Minutes of meetings. The Executive Secretary shall be responsible for

preparation of summary minutes of all meetings held by the Committee.

7 *Information.* Requests for information concerning the activities and functions of the American Fisheries Advisory Committee should be addressed to the Director, Bureau of Commercial Fisheries, Department of the Interior, Washington 25, D.C.

JAMES K. CARR,
Under Secretary of the Interior.

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FISH AND WILDLIFE SERVICE

BUREAU OF COMMERCIAL FISHERIES

FEDERAL STANDARD FOR GRADES OF FROZEN FRIED BREADED SCALLOPS:

A voluntary standard for grades of frozen fried breaded scallops was announced in the December 14, 1961, Federal Register. The standard is the first issued by the Department of the Interior prescribing Government standards for frozen fried scallops and became effective on January 14, 1962.

The standard points out that frozen fried scallops are prepared from the whole or cut adductor muscles of the sea scallop (Placopecten magellanicus), or scallop units cut from a block of frozen sea scallops, that are coated with wholesome batter and breading and precooked in oil or fat, and then packaged and frozen. They contain a minimum of 60 percent by weight of scallop meats.

Three grades have been set up for frozen fried breaded scallops: (1) "U. S. Grade A" possess good flavor and odor and a total score for factors of quality of not less than 85 points; (2) "U. S. Grade B" possess at least reasonably good flavor and odor, and a score of not less than 70 points; (3) "Sub-standard" fail to meet the requirements of U. S. Grade B.

As published, the standard describes the product, styles of pack, grades, factors of quality (ascertaining the grade; evaluating the unscored factor of flavor and odor; evaluating and rating the scored factors of appearance, uniformity, absence of defects and character; appearance; uniformity; absence of defects; and character); definitions and methods of analysis; and lot certification tolerances.

Notice of intention to establish scallop standards was published in the July 20, 1961, Federal Register. Interested persons had until August 19, 1961, to submit written comments, suggestions, or objections regarding the proposal. One objection was received and was considered by the Fish and Wildlife Service.

Standards have already been established for frozen fish blocks, frozen fried fish sticks, frozen raw breaded fish portions, frozen cod fillets, frozen haddock fillets, frozen ocean perch fillets, frozen halibut steaks, frozen salmon steaks, frozen raw breaded shrimp, and frozen raw headless shrimp. These standards were developed by the Bureau of Commercial Fisheries, Fish and Wildlife Service, in cooperation with the fishing industry.

In addition to the standards program, the Department conducts a continuous inspection service in which 40 processors producing 170 million pounds of fishery products annually participate. Participation is voluntary. Processors who come under the inspection service and produce fishery products in accordance therewith may display the Department of the Interior "shield of quality" on the packages containing those products. The Department also conducts a program under which fishery products are inspected by lot and the product is certified, attesting to its quality and condition.

The standard as published in the Federal Register follows:

Title 50—WILDLIFE AND FISHERIES

Chapter II—Bureau of Commercial Fisheries, Fish and Wildlife Service, Department of the Interior

SUBCHAPTER G—PROCESSED FISHERY PRODUCTS, PROCESSED PRODUCTS THEREOF, AND CERTAIN OTHER PROCESSED FOOD PRODUCTS

PART 270—UNITED STATES STANDARDS FOR GRADES OF FROZEN FRIED SCALLOPS

On page 6518 of the FEDERAL REGISTER of July 20, 1961, there was published a notice and text of a proposed new part 270 of Title 50, Code of Federal Regulations. The purpose of the new part is to issue United States Standards for Grades of Frozen Fried Scallops under the authority transferred to the Department of the Interior by section 6(a) of the Fish and Wildlife Act of August 8, 1956 (16 U.S.C. 742e).

Interested persons were given until August 19, 1961, to submit written comments, suggestions or objections with respect to the proposed new part. One objection was received and considered and the proposed new part is hereby adopted without change and is set forth below. This part shall become effective at the beginning of the 30th calendar day following the date of this publication in the FEDERAL REGISTER.

Dated: December 8, 1961.

JAMES K. CARR,
Acting Secretary of the Interior.

PART 270—UNITED STATES STANDARDS FOR GRADES OF FROZEN FRIED SCALLOPS¹

PRODUCT DESCRIPTION AND GRADES

- Sec. 270.1 Product description.
- 270.2 Styles of frozen fried scallops.
- 270.3 Grades of frozen fried scallops.

FACTORS OF QUALITY

- Sec. 270.11 Ascertaining the grade.
- 270.12 Evaluating the unscored factor of flavor and odor.
- 270.13 Evaluating and rating the scored factors of appearance, uniformity, absence of defects and character.
- 270.14 Appearance.
- 270.15 Uniformity.
- 270.16 Absence of defects.
- 270.17 Character.

DEFINITIONS AND METHODS OF ANALYSIS

- 270.21 Definitions and methods of analysis.

LOT CERTIFICATION TOLERANCES

- 270.25 Tolerances for certification of officially drawn samples.

AUTHORITY: §§ 270.1 to 270.21 issued under 16 U.S.C. 742e.

PRODUCT DESCRIPTION AND GRADES

§ 270.1 Product description.

Frozen fried scallops are prepared from wholesome, clean, adequately drained, whole or cut adductor muscles of the sea scallop (*Placopecten magellanicus*), or scallop units cut from a block of frozen sea scallops, that are coated with wholesome batter and breading and pre-cooked in oil or fat. They are packaged and frozen according to good commercial practice and are maintained at temperatures necessary for preservation. Frozen fried scallops contain a minimum of 60 percent by weight of scallop meat.

§ 270.2 Styles of frozen fried scallops.

The styles of frozen fried scallops include:

(a) *Style I Ranaom pack.* Scallops in a package are reasonably uniform in weight and/or shape. The weight or shape of individual scallops are not specified.

(b) *Style II Uniform pack.* Scallops in a package consist of uniform shaped pieces which are of specified weight or range of weights.

§ 270.3 Grades of frozen fried scallops.

(a) "U.S. Grade A" is the quality of frozen fried scallops that possess good flavor and odor; and for those factors of quality which are rated according to the scoring system outlined in this part, the total score is not less than 85 points.

(b) "U.S. Grade B" is the quality of frozen fried scallops that possess at least reasonably good flavor and odor; and for those factors of quality which are rated according to the scoring system outlined in this part, the total score is not less than 70 points.

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

FACTORS OF QUALITY

§ 270.11 Ascertaining the grade.

The grade of frozen fried scallops is determined by examining the product in

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.

the frozen and cooked states. Factors of quality evaluated in ascertaining the grade of the product are flavor and odor, appearance, uniformity, absence of defects, and character.

(a) Flavor and odor are rated directly by organoleptic evaluation.

Score points are not assessed (see § 270.12).

(b) Appearance, uniformity, absence of defects, and character are rated numerically on a scale of 100. The maximum number of points that may be given each of these factors are:

Factors:	Points
Appearance -----	25
Uniformity -----	20
Absence of defects -----	40
Character -----	15
Total possible score -----	100

¹ Frozen fried scallops which receive the maximum number of deduction points for any of these factors shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

§ 270.12 Evaluating the unscored factor of flavor and odor.

(a) "Good flavor and odor" (essential requirements for a Grade A product) means that the cooked product has flavor and odor characteristics of good scallop meat and of the breading and is free from staleness and off-flavors and off-odors of any kind.

(b) "Reasonably good flavor and odor" (minimum requirements of a Grade B product) means that the cooked product is lacking in good flavor and odor, but is free from objectionable off-flavors and off-odors of any kind.

(c) "Substandard flavor and odor" (Substandard grade) means that the flavor and odor fails to meet the minimum requirements of "reasonably good flavor and odor."

§ 270.13 Evaluating and rating the scored factors of appearance, uniformity, absence of defects, and character.

Point deductions are allotted for each degree or amount of quality variation within each of the factors that are scored. The net score for each quality factor is obtained by subtracting the deduction-points assessed for that factor from the maximum points allotted to that factor. The total score for the product is the sum of the net scores for the four individually scored factors.

§ 270.14 Appearance.

(a) Appearance refers to the condition of the package and ease of separation in the frozen state and continuity and color in the cooked state.

(1) "Condition of the package" refers to freedom from packaging defects and the presence in the package of oil, and/or loose breading, and/or frost. Deduction points are based on the degree of the improper condition as small or large.

(2) "Ease of separation" refers to the difficulty of separating scallops that are frozen together after the frying operation and during freezing.

(3) "Continuity" refers to the completeness of the coating of the product in the cooked state. Lack of continuity is exemplified by breaks, ridges and/or lumps of breading. Each 1/8 square inch area of any break, ridge, or lump of breading is considered an instance of lack of continuity. Individual breaks, ridges, or lumps of breading measuring less than 1/8 square inch are not considered objectionable. Deduction points are based on the percentage of the scallops within the package that contain small and/or large instances of lack of continuity.

TABLE I—SCHEDULE OF POINT-DEDUCTIONS FOR VARIATIONS IN APPEARANCE

Appearance subfactors	Method of determining subfactor scores	Deduction points		
Condition of the package in the frozen state.	(a) Small (moderate amount of free oil, and/or loose breading, and/or frost, and/or packaging defects).	2		
	(b) Large (excessive amount of free oil, and/or loose breading, and/or frost, and/or packaging defects).	4		
Ease of separation of the scallops in frozen state.	Degree of ease of separation	Percent of scallops affected		
			Over	Not over
Continuity of the scallops in the cooked state.	Lack of continuity (breaks, ridges, and lumps). ¹	0	20	2
		30	50	4
Color of the scallops in the cooked state.	Deviation from predominating color of fried scallops in cooked state	0	10	6
		10	30	2
Small (1 to 3 instances per scallop)	Large (over 3 instances per scallop)	0	20	4
		30	50	8
Large (over 3 instances per scallop)	Small (1 to 3 instances per scallop)	0	20	4
		30	50	8
Large (over 3 instances per scallop)	Large (over 3 instances per scallop)	0	20	4
		30	50	8
Large (over 3 instances per scallop)	Large (over 3 instances per scallop)	0	20	4
		30	50	8

¹ Each 1/8 square inch is considered an instance.

(4) "Color" refers to reasonably uniform color which is characteristic of the product in the cooked state.

Deviations in color are visually measured as "small" and "large". A "small" instance of deviation in color means that the scallop varies noticeably from the predominating color of the package. A "large" instance of deviation in color means that the scallop varies markedly from the predominating color of the package. The deduction points assessed are based on the degree of deviation as small or large and the percentage by count of the scallops affected in the package.

(b) For the purpose of rating the factor of appearance, the schedule of deduction points in Table I applies. Frozen fried scallops which receive 25 deduction points for the factor of appearance shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

§ 270.15 Uniformity.

(a) Uniformity refers to the degree of freedom from undesirably small pieces and to the degree of uniformity of the weights of the frozen fried scallops within the package.

(1) For Style I, deduction points are assessed for (i) undesirable small pieces as determined by the percent by count of pieces passing through a sieve with 3/4 inch openings, and (ii) uniformity of size of the scallops remaining in the sieve as determined by the ratio of the weight of the 15 percent largest scallops (minimum three) divided by the 15 percent smallest scallops (minimum three). The number constituting this percentage shall be the closest approximation of 15 percent, determined by count.

(2) For Style II, deduction points are based on the percentage by count of small or large scallops deviating from the average weight within the package.

(b) For the purpose of rating the factor of uniformity, the schedules of deduction points in Table II apply. Frozen fried scallops which receive 20 deduction points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

§ 270.16 Absence of defects.

(a) Absence of defects refers to the degree of freedom from doubled and misshaped scallops, pieces of shell fragments and extraneous material. The defects of doubled and misshaped scallops are determined by examining the frozen product, whereas the defects of shell fragments and extraneous materials are determined by examining the product in the cooked state. Deduction points are based on the percentage by count of the scallops affected within the package, or the relationship between the number of defect instances and the number of scallops within the package.

(1) *Doubled scallops.* Two or more scallops that are joined together during the breading and/or frying operations.

(2) *Misshaped scallop.* Elongated, flattened, mashed or damaged scallop meats.

TABLE II—SCHEDULE OF POINT-DEDUCTIONS FOR UNIFORMITY

Factor	Method of determining subfactor score	Percent of scallops affected		Deduction points
		Over—	Not over—	
Uniformity of size and weight of scallops in frozen state.	A. Style I (Random pack)			
	(a) Undesirable small pieces which pass through a sieve with 3/4 inch openings.	0	10	3
		10	20	4
		20	-----	10
	Ratio			
	(b) Weight ratio of scallops remaining in the sieve. The 15 percent largest scallops (minimum three) divided by the 15 percent smallest scallops (minimum three). The 15 percent to be determined by count.	-----	2.0	0
		2.5	2.5	1
		2.9	2.9	3
		3.3	3.3	6
	-----	-----	10	
B. Style II (Uniform pack)				
Deviation from average weight				
(a) Small (scallops deviating ±10 to 20 percent from average weight).	0	30	3	
	30	70	5	
	70	-----	10	
(b) Large (scallops deviating over ±20 percent from average weight).	0	30	5	
	30	70	10	
	70	-----	20	

TABLE III—SCHEDULE OF POINT-DEDUCTIONS FOR ABSENCE OF DEFECTS SUBFACTORS MISSHAPED OR DOUBLED SCALLOPS AND SHELL FRAGMENTS

Defect subfactors	Method of determining subfactor score	Percent of scallops affected		Deduction points
		Over—	Not over—	
Misshaped or doubled scallops in the frozen state.	Misshaped scallops (elongated, flattened, mashed or damaged scallop meats). Doubled scallops (two or more scallops joined together during breading and/or frying operation).	0	10	3
		10	20	7
		20	---	15
Shell fragments in the cooked state.	Each piece of shell fragment is considered an instance.	0	5	15
		5	10	30
		10	---	40

TABLE IV—SCHEDULE OF POINT-DEDUCTIONS FOR ABSENCE OF DEFECTS SUBFACTOR OF EXTRANEANUS MATERIAL

Number of scallops per 7 ounces	Number of instances of extraneous material								Deduction points	
	0	1	2	3	4	5	6	7		8 or more
10 or less	0	7	15	25	40	-----	-----	-----	-----	-----
11	0	6	15	25	40	-----	-----	-----	-----	-----
12	0	5	13	25	40	-----	-----	-----	-----	-----
13	0	5	11	25	40	-----	-----	-----	-----	-----
14	0	4	10	15	28	40	-----	-----	-----	-----
15	0	4	9	15	25	40	-----	-----	-----	-----
16	0	3	8	13	25	40	-----	-----	-----	-----
17	0	3	8	12	20	30	40	-----	-----	-----
18	0	2	7	10	18	28	40	-----	-----	-----
19	0	2	6	9	15	25	40	-----	-----	-----
20 or more	0	2	5	8	12	20	30	40	-----	-----

(3) *Extraneous material.* An instance of extraneous material refers to an occurrence or group of occurrences of extraneous material in a scallop. Extraneous material consists of sand, grit, intestines, seaweed and substances foreign to the scallop meat, except for shell fragments.

(4) *Piece of shell fragment.* The presence in the scallops of any fragment of the scallop shell regardless of size.

(b) For the purpose of rating the factor of absence of defects the schedules of deduction points in Tables III and IV apply.

§ 270.17 Character.

(a) Character refers to the texture of the scallop meat and of the coating and the presence of gristle in the cooked state. Deduction points are based on the degree of variation in the texture attributes of the coating and scallop meat or the relationship between the number of instances and the number of scallops within the package.

(1) *Gristle.* An instance of gristle refers to an occurrence of the tough elastic tissue usually attached to the scallop meat.

(2) *Texture* refers to the firmness, tenderness, and moistness of the cooked scallop meat and to the crispness and tenderness of the coating of the cooked product. The texture of the scallop meat may be classified as a degree of mushiness, toughness, and fibrousness. The texture of the coating may be classified as a degree of pastiness, toughness dryness, mushiness, or oiliness.

TABLE V—SCHEDULE OF POINT-DEDUCTIONS FOR CHARACTER SUBFACTOR OF TEXTURE

Character subfactors	Method of determining subfactor score	Deduction points
Texture in the cooked state	<i>Texture of the coating</i>	
	Firm or crisp but not tough, pasty, mushy, or oily.....	0
	Moderately tough, pasty, mushy, or oily.....	5
	Excessively tough, pasty, mushy, or oily.....	15
	<i>Texture of the scallop meat</i>	
	Firm, but tender and moist.....	0
Moderately tough, dry, and/or fibrous or mushy.....	5	
Excessively tough, dry, and/or fibrous or mushy.....	15	

easily be scraped off; provided that (1) the "debreaded" scallop is still solidly frozen, and (2) only a slight trace of blue color is visible on the surface of the "debreaded" scallop meat.

(iii) Remove the scallop from the bath; blot lightly with double thickness paper toweling; and scrape off or pick out coating from the scallop meat with the spatula or nut picker.

(iv) Weigh all "debreaded" scallop meats.

(v) Calculate the percent of scallop meat in the sample by following formula:

$$\text{Percent scallop meat} = \frac{\text{Weight of scallop meats (iv)}}{\text{Weight of frozen fried scallops (i)}} \times 100$$

TABLE VI—SCHEDULE OF POINT-DEDUCTIONS FOR CHARACTER SUBFACTOR OF GRISTLE

Number of scallops per 7 ounces	Number of instances of gristle								
	0	1	2	3	4	5	6	7	8 or more
	Point deductions								
10 or less.....	0	2	4	6	8	10	-----	-----	-----
11.....	0	2	4	6	8	10	-----	-----	-----
12.....	0	2	4	6	8	10	-----	-----	-----
13.....	0	1	3	5	8	10	-----	-----	-----
14.....	0	1	3	5	7	9	-----	-----	-----
15.....	0	1	2	4	6	8	10	-----	-----
16.....	0	1	2	4	6	8	10	-----	-----
17.....	0	1	2	4	6	8	10	-----	-----
18.....	0	1	2	3	4	6	8	10	-----
19.....	0	1	2	3	4	6	8	10	-----
20 or more.....	0	1	2	3	4	6	8	10	-----

(b) For the purpose of rating the factor of character, the schedules of deduction points in Table V and VI apply. Frozen fried scallops which receive 15 deduction points for the factor of character shall not be graded above Sub-standard regardless of the total score for the product. This is a limiting rule.

DEFINITIONS AND METHODS OF ANALYSIS

§ 270.21 Definitions and methods of analysis.

(a) *Percent of scallop meat* refers to percent, by weight, of scallop meat in a sample as determined by the following method:

(1) *Equipment needed.* (i) Water bath (3 to 4 liter beaker).

(ii) Balance accurate to 0.1 gram.

(iii) Clip tongs of wire, plastic, or glass.

(iv) Stop-watch or regular watch with second hand.

(v) Paper towels.

(vi) Spatula, 4-inch blade with rounded tip.

(2) *Procedure.* (i) Weigh all scallops in the sample while still in a hard frozen condition.

(ii) Place each scallop individually in the water bath which is maintained at 63° to 86° F. and allow the scallop to remain until such time as the breading becomes soft and can easily be removed from the still frozen meat (between 10 to 30 seconds for scallops held in storage at 0° F.).

NOTE: Several dry runs are necessary to determine the exact dip time required for "debredding" the scallops in a lot sample. For dry runs only, a saturated solution of copper sulfate (500 grams of copper sulfate in 2 liters of tap water) is necessary. The correct dip time is the minimum time required to dip the scallops in the (copper sulfate) solution so that the breading can

(b) *Cooked state.* Cooked state shall mean that the product shall be cooked in accordance with the instructions accompanying the product. If specific instructions are lacking, the product for inspection shall be cooked as follows: Spread the frozen scallops on a foil covered baking sheet or a shallow pan. Place sheet or pan and frozen contents at the mid point of a properly ventilated oven pre-heated to 400 degrees Fahrenheit until thoroughly cooked, 15 to 20 minutes.

(c) *Definitions.* (1) "Moderate" refers to a scored condition that is readily noticeable but is not seriously objectionable.

(2) "Excessive" refers to a condition that is very noticeable and is seriously objectionable.

(3) "Instance" refers to an occurrence of an individual scored subfactor on a scallop.

LOT CERTIFICATION TOLERANCES

§ 270.25 Tolerances for certification of officially drawn samples.

The sample rate and grades of specific lots shall be certified in accordance with Part 260 of this chapter (Regulations Governing Processed Fishery Products, Vol. 25 F.R. 8431, Sept. 1, 1960.)

Note: See Commercial Fisheries Review, September 1961 p. 112.

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FEDERAL STANDARD PROPOSED FOR GRADES OF FROZEN FLOUNDER AND SOLE FILLETS:

A proposed voluntary standard for grades of frozen flounder and sole fillets was announced in the January 5, 1962, Federal Register. The proposed standard, if made effective, will be the first issued by the Department of the Interior prescribing Government standards for these types of fillets.

Description of the product: Frozen flounder and sole fillets consist of clean, wholesome fillets processed and frozen in accordance with good commercial practice and maintained at temperatures necessary for their preservation. The fillets may be cut transversely or longitudinally into subunits. This standard does not provide for the grading of portions or units cut from previously frozen fish blocks, slabs, or similar material.

The product covered by this standard is prepared from the following species only:

Sole:

- Dover sole (*Microstomus pacificus*)
- English sole (*Parophrys vetulus*)
- Gray sole (*Glyptocephalus cynoglossus*)
- Petrale sole (*Eopsetta jordani*)
- Lemon sole (*Pseudopleuronectes americanus*, over 3½ pounds)
- Rock sole (*Lepidopsetta bilineata*)
- Sand sole (*Psettichthys melanostictus*)

Flounder:

- Blackback (*Pseudopleuronectes americanus*, less than 3½ pounds)
- Yellowtail flounder (*Limanda ferruginea*)
- Dab, plaice (*Hippoglossoides platessoides*)
- Fluke (*Paralichthys dentatus*)
- Starry flounder (*Platichthys stellatus*)

A number of styles are described. Style I consists of solid pack where the fillets are frozen together. This style is subdivided into: A--fillets packed into a single solid block, and B--fillets packed and frozen with separators into smaller weight units. Style II consists of individually-quick-frozen fillets.

As published, the proposed standard describes the product, styles of pack, grades, determination of the grade, definitions, and tolerances for certification of officially drawn samples.

Interested persons had until February 4, 1962, to submit written comments, suggestions, or objections on the proposed standard.



Department of Health, Education, and Welfare

FOOD AND DRUG ADMINISTRATION

USE OF SODIUM NITRATE IN SMOKED CURED SHAD:

A further extension to January 1, 1963, permitting the use of sodium nitrate under specified conditions in the curing of shad was announced by the U. S. Food and Drug Administration in the Federal Register of December 30, 1961. The extension and use was granted under the Federal Food, Drug, and Cosmetic Act as amended. The limit is 200 p.p.m. expressed as nitrite. The notice indicates that a progress report is required by July 1, 1962, on the research studies to determine the safety of the specified process.

The order was incorporated in the regulations under "Part 121--Food Additives, subpart A, section 121.90."



Department of the Treasury

COAST GUARD

AUTHORIZED TO INTENSIFY OCEANOGRAPHIC STUDIES:

With the U. S. Coast Guard authorized to continue and intensify its oceanographic studies, United States, efforts to probe the secrets of the sea were given new impetus. The Coast Guard's long experience in the field of oceanography which extends over nearly a century was recognized when the Coast Guard Oceanography Bill (H. R. 6845) was signed by President Kennedy on October 5 as Public Law 87-396. This permits the Coast Guard to carry out its oceanographic research without restriction and under formal sanction of the United States Government.

Practical effect of the new authority will be to permit the Coast Guard to expand the range and effectiveness of its oceanographic program. At present, four ocean stations in the Atlantic and two in the Pacific are maintained the year-around. A total of 36 major cutters are involved at various times. With equipment such as precision depth recorders, oceanographic winches, and salinometers,



Fig. 1 - Under the new Coast Guard Oceanography law, major Coast Guard cutters may be more adequately equipped to provide a wider range of information about the sea and air than they now do. Affected will be such vessels as the 255-ft. class, represented here by the Androscoogin, which have regularly served other agencies and organizations as testing platforms for oceanographic and hydrographic research while manning ocean stations and performing other duties at sea.

they will add much information to the soundings, sea and swell observations, fish, bird and other wildlife counts, sea temperatures at different depths, drift bottle casts, plankton samplings, and water and air samplings they are now providing.

The new offshore light stations the Coast Guard is now building to replace most of its lightships, have already been designed for measurement of tides, waves, coastal current, and air-sea boundary processes. This will be in addition to their regular duties of aiding navigation.

Eventually, additional Coastguardsmen will be trained in the operation and maintenance of measuring equipment and will gain the basic knowledge for taking accurate measurements.

In the past, the Coast Guard's contributions to oceanography have been considerable. It has a history and tradition in the marine sciences which goes back to 1867 when the Revenue Cutter Lincoln was dispatched to chart the waters surrounding the newly purchased territory of Alaska. The Bering Sea Patrol dating back to 1870 has made vast

contributions in exploring and charting Alaskan waters which are rich in fish and wildlife.

Coast Guard cutters have pioneered oceanographic surveys of the North American Arctic. The cruises of the Cutter Corwin in 1884, the Marion in 1931, the Chelan in 1937 and the Northland in 1938-39 stand as mileposts of United States efforts in the Arctic.

Coast Guard oceanographic work falls into two categories: (1) oceanographic research in support of the International Ice Patrol, and (2) work performed for other agencies and organizations. A large part of Coast Guard oceanographic work is done in connection with its International Ice Patrol.

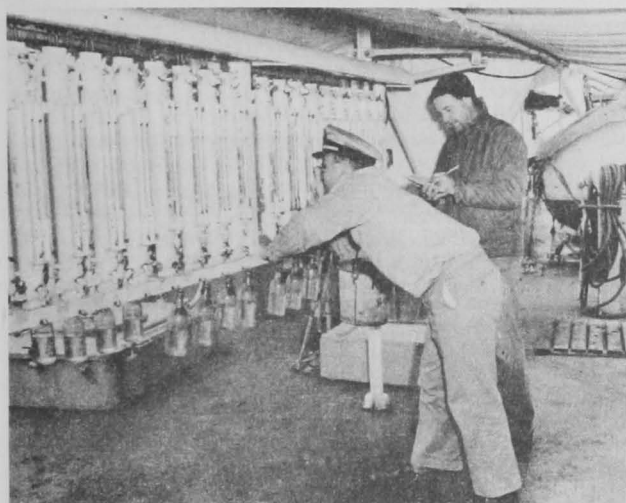


Fig. 2 - A large part of U. S. Coast Guard oceanographic research has been done in connection with its role of conducting the International Ice Patrol. Here aboard the specially-equipped Coast Guard oceanography cutter Evergreen trained personnel record temperatures of water samples collected in Nansen bottles from some of the 475 selected stations the cutter occupies during her iceberg season and post-season surveys in the West Greenland Current, Labrador Sea, and Baffin Bay.

For 47 years, in order to find out more about the conditions that spawn North Atlantic Icebergs, specially equipped cutters like the present-day Evergreen, have conducted oceanographic surveys in the Labrador Current and the Gulf Stream off the Grand Banks of Newfoundland. Post-iceberg season oceanographic cruises are made in the West Greenland Current, Labrador Sea, and across Baffin Bay. At present, approximately 475 hydrographic stations are occupied in these regions each year. Temperature and salinity measurements are made to depths of 5,000 feet. Surface and subsurface currents are measured. After the data are processed both aboard the research vessel and later back at

Woods Hole, Mass., a complete report is published once each year.

The International Ice Patrol oceanographic program has served as a cornerstone for American Oceanographic practices. Some of the highlights are: (1) the determination of ocean currents by dynamic topography in 1921, (2) development of the salinometer in 1926, (3) use of the geomagnetic current meter in 1948, (4) airborne radiometry in 1954, (5) and in the 1961 season, three deep-sea oceanographic bouys in the Labrador Sea. The Patrol's work is mature enough to have reaped the rewards of its own research. In the words of the late world renowned oceanographer, Harold Sverdrup, former director of the Scripps Institution "The work of the Coast Guard is the outstanding example of practical application of the methods of computing ocean currents."

In cooperating with agencies, Coast Guard ships collect about 26,000 bathytherograph observations a year. Seven lightships in addition to bathythermograph observations, collect water samples and make other observations for various research organizations. As part of Navy resupply operations in the Arctic and Antarctic, the Coast Guard icebreakers Eastwind, Northwind, and Westwind make many valuable contributions.

The Eastwind on her return from the 1960 Antarctic Operation DEEPFREEZE, transited the Indian Ocean. She completed some 30 oceanographic stations as a contribution to the Indian Ocean Expedition under the coordination of the National Science Foundation and cooperation of the Hydrographic Office.

The icebreaker Northwind commenced American oceanographic studies in Antarctica following World War II and in the fall of 1960 conducted an oceanographic cruise of Alaskan and Siberian Seas. Her performance in routinely occupying 105 oceanographic station in those regions at such a late season is attested to by the U. S. Navy commendation which states "a feat unequaled by any icebreaker."

A total of 45 Coast Guard vessels routinely supply the Navy Hydrographic Office with approximately 360,000 miles of bathymetric surveys each year.

The new law is a result of the President's urgings to Congress stressing the importance of developing our knowledge of the oceans. He has stated that our very existence may hinge

upon this knowledge. Besides advantages to our military forces, more knowledge of the oceans may make available a wealth of nutritional and mineral resources, and help predict or perhaps someday control the weather.

With the new clearcut authority for the Coast Guard to engage in oceanographic research, development of an increased well-planned program is now possible. The Coast Guard will contribute its part towards helping the United States cross the threshold of our knowledge of the oceans.



Eighty-Seventh Congress

(Second Session)

CONGRESS RECONVENES: The second session of the 87th Congress convened January 10, 1962. The first session adjourned September 27, 1961. All legislation before the House and Senate during the first session remained in its status as of adjournment and is subject to further consideration during this second session. Bills introduced in the first session do not have to be reintroduced. Bills reported out of a committee or passed by one body of Congress remain in status quo and do not have to retrace legislative steps during the second session.



BUDGET OF THE UNITED STATES: H. Doc. No. 266, The Budget of the United States Government for the Fiscal Year Ending June 30, 1963, 87th Congress, 2nd Session, 1,171 pp., printed. (For sale by the Superintendent of Documents, Washington 25, D. C., for \$6.00.) The budget as submitted Jan. 18, 1962, to the Congress, provides increases in budget estimates for the Fish and Wildlife Service. For the Office of the Commissioner \$364,000--the same as in 1962. Estimates for Bureau of Sport Fisheries and Wildlife total \$68,610,000 as compared with \$62,153,000 in 1962. Increases are proposed in management and investigations of resources, construction, general administrative expenses, and grants to states and local governments under permanent authorizations. The 1963 budget estimates for the Bureau of Commercial Fisheries total \$35,418,000 as compared to \$32,657,000 for fiscal 1962. Management and investigations of resources

would be increased to \$20,115,000 from \$17,506,000 in fiscal 1962; total construction would amount to \$8,414,000 as compared to \$8,600,000 in 1962; general administrative expenses would be increased to \$983,000 as compared to \$849,000 in 1962; Administration of Pribilof Islands would be \$1,998,000 as compared to \$1,981,000 in 1962; payment to Alaska from Pribilof Islands fund \$622,000 as compared with \$537,000 in 1962; Fisheries Loan Fund would be increased to \$2,505,000 as compared with \$2,414,000 in 1962. Construction of fishing vessels (fishing vessel construction differential subsidy) remains the same as 1962 at \$750,000. Total amount of the estimates for the Fish and Wildlife Service is \$104,392,000, compared to \$95,174,000 in 1962.

FISH AND WILDLIFE AID THROUGH EQUIPMENT TRANSFER: H.R. 9527 (McIntire) introduced in House Jan. 10, 1962; to provide that surplus property of the United States may be donated to the states for the promotion of fish and wildlife management activities, and for other purposes; to the Committee on Government Operations: Similar to other bills introduced in First Session.

FISH AND WILDLIFE LEGISLATION: Miscellaneous Fish and Wildlife Legislation (Hearings before the Subcommittee on Fisheries and Wildlife Conservation of the Committee on Merchant Marine and Fisheries, House of Representatives, Eighty-Seventh Congress, First Session), 289 pp., printed. Contains hearings on H.R. 206, to facilitate administration of the fishery loan fund established by section 4 of the Fish and Wildlife Act of 1956, and for other purposes; H.R. 682, relating to documentation and inspection of vessels of the United States; H.R. 777, for the protection of marine mammals on the high seas, and for other purposes; H.R. 2894 and S. 606, to provide for the construction of a shellfisheries research center at Milford, Conn.; H.R. 3159, to permit certain foreign-flag vessels to land their catches of fish in the Virgin Islands in certain circumstances, and for other purposes; H.R. 3788, to provide for the transfer of the United States vessel Alaska to the State of California for the use and benefit of the Department of Fish and Game of such state; and H.R. 1171, to increase the public benefits from the national fish and wildlife conservation areas through their incidental or secondary use for public recreation, and for other purposes.

FISH HATCHERY: H.R. 9623 (Evins) introduced in House Jan. 11, 1962; to establish, construct, equip, operate, and maintain a fish hatchery in Clay County, Tenn.; to the Committee on Merchant Marine and Fisheries. Similar to other bills on same subject.

PRESIDENT'S STATE OF THE UNION MESSAGE: The President on Jan. 11 delivered his State of the Union Message (H. Doc. No. 251) to a joint session of Congress. Under the subject of "Agriculture and Resources," the President stated: "We also need for the sixties--if we are to bequeath our full national estate to our heirs--a new long-range conservation and recreation program--... new starts on water and power projects as our population steadily increases--... ." On the subject of "Trade," the President stated: "Above all, if we are to pay for our commitments abroad, we must expand our exports... . But the greatest challenge of all is posed by the growth of the European Common Market. Assuming the accession of the United Kingdom, there will arise across the Atlantic a trading partner behind a single external tariff similar to ours with an economy which nearly equals our own. Will we in

this country adapt our thinking to these new prospects and patterns--or will we wait until events have passed us by?

". . . I shall shortly send to the Congress a new 5-year trade expansion action, far reaching in scope but designed with great care to make certain that its benefits to our people far outweigh any risks. The bill will permit the gradual elimination of tariffs here in the United States and in the Common Market on those items in which we together supply 80 percent of the world's trade--mostly items in which our own ability to compete is demonstrated by the fact that we sell abroad, in these items, substantially more than we import. This step will make it possible for our major industries to compete with their counterparts in Western Europe for access to European consumers.

"On the other hand, the bill will permit a gradual reduction of duties up to 50 percent--permit bargaining by major categories--and provide for appropriate and tested forms of assistance to firms and employees adjusting to import competition. We are not neglecting the safeguards provided by peril points, an escape clause, or the national security amendment. Nor are we abandoning our non-European friends or our traditional most-favored-nation principle. . . ."

SALMON IMPORT RESTRICTIONS: H.R. 9547 (Pelly) introduced in House Jan. 10, 1962; to facilitate the application and operation of the Fish and Wildlife Act of 1956; to the Committee on Merchant Marine and Fisheries. The bill would prohibit the import of salmon products derived from fish caught by nationals of any country that permits fishing for salmon by gill nets on the high seas at times and places where occur large quantities of immature salmon of North American origin. Also introduced in Senate, Jan. 18, 1962, S. 2707 (Magnuson), similar to House bill.

TRADE ADJUSTMENT ACT OF 1962: S. 2663 (Sparkman) introduced in Senate Jan. 11, 1962; to provide assistance to business enterprises and individuals to facilitate adjustments made necessary by the trade policy of the United States; to the Committee on Finance. The purpose is to offset the impact on American businesses, especially smaller businesses, of a more liberal national trade policy by a broad-gauge program of adjustment assistance. Eligibility would be determined by a new trade adjustment division in the Tariff Commission. Certificates of eligibility for assistance of import-affected businesses and workers would be issued. Business enterprises and workers who are adversely affected by the trade policy of the United States are eligible for assistance. Would amend the Trade Agreement Extension Act of 1961 with reference to

peril-point provisions, and escape-clause provisions to permit the Tariff Commission to recommend invocation of the Trade Adjustment Act as an alternative to a recommendation of an increase or of no decrease in existing customs treatment or import restrictions. Would create an interagency committee on trade adjustment to determine the kinds and amounts of assistance needed by those classes of business enterprises and workers found by the Tariff Commission to be eligible for the benefits provided by the act. Would authorize the President to invoke the Trade Adjustment Act as an alternative to increased or continued rates of duty. With respect to the powers and functions of the President on the peril-point and escape-clause provisions of the Trade Agreement Extension Act of 1951, would authorize him, in either case, to invoke trade adjustment rather than continued or increased rates and types of protection. Would have the business concern which the Tariff Commission has certified to be eligible for the benefits of the act apply to the Small Business Administration for technical advice and assistance. Would also empower the SBA to grant trade adjustment loans. Would authorize SBA to make grants up to \$25,000 to eligible business enterprises for procuring technical assistance in the private business community, to make detailed plans for their adjustment to changed conditions and to new lines, when a need to do so has been occasioned by the trade policy of the United States. Would permit SBA to make all of its programs authorized under the Act available to all certified eligible businesses not dominant in their lines, whether or not they are technically small businesses. Would amend section 4 (c) of the Small Business Act to increase the authorized appropriation to the section 7 (b) revolving loan fund by \$100 million, the entire amount of the increase to be earmarked for the new trade adjustment loan program. Would include an unemployment assistance program as well as training and transportation provisions for workers; provisions for retirement of eligible workers under Social Security age 60; also accelerated amortization. Also introduced in House: H.R. 9741 (Multer) January 18, 1962, H.R. 9806 (Miller) Jan. 22, 1962, and H.R. 9846 (Patman) Jan. 23, 1962; all similar to Senate bill.

TRADE AGREEMENTS ACT OF 1961: H.R. 9504 (Chelf) introduced in House Jan. 10, 1962; to protect the domestic economy, promote the national defense and regulate the foreign commerce of the United States by adjusting conditions of competition between domestic industries and foreign industries, and for other purposes; to the Committee on Ways and Means. Somewhat similar to S. 2663 cited as the Trade Adjustment Act of 1962 but with substantial differences. H.R. 9504 is cited as the Trade Agreements Act of 1961.

