

# FEDERAL ACTIONS

## Department of Commerce

### REDEVELOPMENT ADMINISTRATION

#### INDUSTRIAL AND COMMERCIAL LOANS TO FISHERIES FIRMS AS OF JUNE 30, 1964:

Following is a summary of industrial and commercial loans to fisheries firms by the Redevelopment Administration (ARA) as of June 30, 1964:

Firm	Location	Main Products or Services	ARA Assistance
Alaska Ice & Storage	Kodiak, Alaska	Crab and shrimp	\$260,000
Northwest Oyster Farms	Nahcotta, Wash.	Oysters	110,000
Florida Seafood Canning	Apalachicola, Fla.	Fish	756,294
Northwest Fisheries	Anacortes, Wash.	Tuna	355,000
Chesapeake Clam Chip	Cambridge, Md.	Clam chips	213,200
Alao Foods	Callao, Va.	Canned herring, roe, catfood	29,900
Hiom Pet Food Packers	Princess Anne, Md.	Pet food	461,500
Line's Marine Repair	Kodiak, Alaska	Vessel repair	86,665
Woods Hawkeye Lodge	Compti, La.	Fishing resort	48,750

ARA industrial loans to fisheries firms approved after June 30, 1964, include a \$654,576 loan to help Peter Pan Caribe, Inc., establish a tuna processing, canning, and distribution facility in Ponce, Puerto Rico (announced August 17, 1964); and a \$130,000 loan to help Peninsula Processing Company, Inc., establish a plant in the Sturgeon Bay, Wis., area to process trash fish into meal, bones, and oil (announced August 19, 1964).

and frozen raw lightly breaded shrimp (as an addition to Title 21, Code of Federal Regulations, Part 36) was published in the Federal Register, March 5, 1965, by the U. S. Food and Drug Administration. (The order results in the adoption of proposed findings of fact, conclusions, and a tentative order published in the Federal Register, December 22, 1964.)

Effective date for the order establishing definitions and standards of identity for fro-

In addition to benefits from ARA industrial loans, the United States fishing industry has been aided by a number of ARA technical assistance studies and public facilities grants. (See Jobs Where Most Needed, Annual Report of the ARA, 1964.)



## Department of Health, Education, and Welfare

### FOOD AND DRUG ADMINISTRATION

#### DEFINITIONS AND STANDARDS OF IDENTITY FOR FROZEN BREADED SHRIMP:

The order establishing definitions and standards of identity for frozen raw breaded shrimp

zen raw breaded shrimp and frozen raw lightly breaded shrimp is June 3, 1965, with one single exception (the exception concerns labeling requirements for optional ingredients used in batter and breading).

The order states that "frozen raw breaded shrimp" shall contain not less than 50 percent shrimp material, and "frozen raw lightly breaded shrimp" shall contain not less than 65 percent shrimp material.

The term "shrimp" is said to mean the tail portion of properly prepared shrimp of commercial species. The optional forms of shrimp which may be processed in the breaded and lightly breaded categories are: (1) fantail or butterfly; (2) butterfly, tail off; (3) round; (4) round, tail off; (5) pieces; and (6) composite units. Detailed specifications for each optional

form are included in the standard. Batter and breading ingredients are also defined.

The labeling requirements of the standards of identity state that the label shall name the food, as prepared from each of the optional forms of shrimp specified. (For example, "Breaded fantail shrimp," "Breaded butterfly shrimp, tail off," etc.) The word "prawns" may be added in parentheses immediately after the word "shrimp" if the shrimp are of large size. If the shrimp are from a single geographic area the adjectival designation of that area may appear as part of the name; for example, "Breaded Alaskan shrimp sticks."

The labeling requirements state that the optional ingredients used in batter and breading (as specified in the standard of identity) "shall be listed on the principal display panel or panels of the label with such prominence and conspicuousness as to render them likely to be read and understood by the ordinary individual under customary conditions of purchase . . . ." An exception from the general effective date is provided for the labeling requirements covering optional ingredients in batter and breading. The order states: "Subject to the condition that the labels used name the optional ingredients, the provision in Sec. 36.30(f) requiring that these names are to be listed on the principal display panel or panels shall not become effective until December 31, 1965."

The standards of identity define methods of determining the percentage of shrimp material in breaded shrimp. The method provided to determine the shrimp content of composite breaded shrimp products (shrimp "logs" or "sticks," for example) is the same as that prescribed in the United States Standards for Grades of Frozen Raw Breaded Fish Portions (50 CFR 266.21 f) published by the U. S. Bureau of Commercial Fisheries. That method provides no correction factor, i.e., the product must contain the required amount of shrimp.

For breaded shrimp products other than composite forms, the Food and Drug Administration prescribes a separate method of determining shrimp content which allows a correction factor of 2 percent.

(The United States Standards for Grades of Frozen Raw Breaded Shrimp issued by the U. S. Bureau of Commercial Fisheries are being revised to reflect the Food and Drug Administration provisions in their standards of identity.)

Following is the order establishing definitions and standards of identity for frozen raw breaded shrimp and frozen raw lightly breaded shrimp as published in the Federal Register, March 5, 1965:

## Title 21—FOOD AND DRUGS

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

#### SUBCHAPTER B—FOOD AND FOOD PRODUCTS

[Docket No. FDC-73]

#### PART 36—SHELLFISH

##### Frozen Raw Breaded and Lightly Breaded Shrimp; Definitions and Standards of Identity

§ 36.30 Frozen raw breaded shrimp; identity; label statement of optional ingredients.

(a) Frozen raw breaded shrimp is the food prepared by coating one of the optional forms of shrimp specified in paragraph (c) of this section with safe and suitable batter and breading ingredients as provided in paragraph (d) of this section. The food is frozen.

(b) The food tests not less than 50 percent of shrimp material as determined by the method prescribed in paragraph (g) of this section, except that if the shrimp are composite units the method prescribed in paragraph (h) of this section is used.

(c) The term "shrimp" means the tail portion of properly prepared shrimp of commercial species. Except for com-

posite units, each shrimp unit is individually coated. The optional forms of shrimp are:

(1) Fantail or butterfly: Prepared by splitting the shrimp; the shrimp are peeled, except that tail fins remain attached and the shell segment immediately adjacent to the tail fins may be left attached.

(2) Butterfly, tail off: Prepared by splitting the shrimp; tail fins and all shell segments are removed.

(3) Round: Round shrimp, not split; the shrimp are peeled, except that tail fins remain attached and the shell segment immediately adjacent to the tail fins may be left attached.

(4) Round, tail off: Round shrimp, not split; tail fins and all shell segments are removed.

(5) Pieces: Each unit consists of a piece or a part of a shrimp; tail fins and all shell segments are removed.

(6) Composite units: Each unit consists of two or more whole shrimp or pieces of shrimp, or both, formed and pressed into composite units prior to coating; tail fins and all shell segments are removed; large composite units, prior to coating, may be cut into smaller units.

(d) The batter and breading ingredients referred to in paragraph (a) of this section are the fluid constituents and the solid constituents of the coating around the shrimp. These ingredients consist of suitable substances which are

not food additives as defined in section 201(s) of the Federal Food, Drug, and Cosmetic Act; or if they are food additives as so defined, they are used in conformity with regulations established pursuant to section 409 of the act. Batter and breading ingredients that perform a useful function are regarded as suitable, except that artificial flavors, artificial sweeteners, artificial colors, and chemical preservatives, other than those provided for in this paragraph, are not suitable ingredients of frozen raw breaded shrimp. Chemical preservatives that are suitable are:

(1) Ascorbic acid, which may be used in a quantity sufficient to retard development of dark spots on the shrimp;

(2) The antioxidant preservatives listed in § 121.101(d)(2) of this chapter that may be used to retard development of rancidity of the fat content of food, in amounts within the limits prescribed by that section.

(e) The label shall name the food prepared from each of the optional forms of shrimp specified in paragraph (c) to (6), inclusive, of this section, and following the numbered sequence of subparagraphs, as follows:

(1) "Breaded fantail shrimp." The word "butterfly" may be used in lieu of "fantail" in the name.

(2) "Breaded butterfly shrimp, tail off."

- (3) "Breaded round shrimp."
- (4) "Breaded round shrimp, tail off."
- (5) "Breaded shrimp pieces."
- (6) Composite units:

(i) If the composite units are in a shape similar to that of breaded fish sticks the name is "Breaded shrimp sticks"; if they are in the shape of meat cutlets, the name is "Breaded shrimp cutlets."

(ii) If prepared in a shape other than that of sticks or cutlets, the name is "Breaded shrimp -----" the blank to be filled in with the word or phrase that accurately describes the shape, but which is not misleading.

In the case of the names specified in subparagraphs (1) through (5) of this paragraph, the words in each name may be arranged in any order, provided they are so arranged as to be accurately descriptive of the food. The word "prawns" may be added in parentheses immediately after the word "shrimp" in the name of the food if the shrimp are of large size; for example, "Fantail breaded shrimp (prawns)." If the shrimp are from a single geographic area, the adjectival designation of that area may appear as part of the name; for example, "Breaded Alaskan shrimp sticks."

(f) The names of the optional ingredients used, as provided for in paragraph (c) of this section, shall be listed on the principal display panel or panels of the label with such prominence and conspicuousness as to render them likely to be read and understood by the ordinary individual under customary conditions of purchase. If a spice that also imparts color is used, it shall be designated as "spice and coloring," unless the spice is designated by its specific name. If ascorbic acid is used to retard development of dark spots on the shrimp, it shall be designated as "Ascorbic acid added as a preservative" or "Ascorbic acid added to retard discoloration of shrimp." If any other antioxidant preservative, as provided in paragraph (c) of this section, is used, such preservative shall be designated by its common name followed by the statement "Added as preservative."

(g) The method for determining percentage of shrimp material for those units specified in paragraph (c) (1) through (5) of this section is as follows:

(i) *Equipment needed.* (1) Two-gallon container, approximately 9 inches in diameter.

(ii) Two-vented wooden paddle, each measuring approximately 1 3/4 inches by 3 3/4 inches.

(iii) Stirring device capable of rotating the wooden paddle at 120 r.p.m.

(iv) Balance accurate to 0.01 ounce (1 gram).

(v) U.S. Standard sieve No. 20, 12-inch diameter.<sup>1</sup>

The sieves shall comply with the specifications for wire cloth and sieve frames in "Standard Specifications for Sieves," published March 1, 1940, in L.C. 584 of the U.S. Department of Commerce, National Bureau of Standards.

(vi) U.S. Standard sieve, 1/2-inch sieve opening, 12-inch diameter.<sup>1</sup>

(vii) Forceps, blunt points.

(viii) Shallow baking pans.

(ix) Rubber-tipped glass stirring rod.

(2) *Procedure.* (i) Weigh the sample to be debreaded. Fill the container three-fourths full of water at 70° F.-80° F. Suspend the paddle in the container, leaving a clearance of at least 5 inches below the paddle vanes, and adjust speed to 120 r.p.m. Add shrimp and stir for 10 minutes. Stack the sieves, the 1/2-inch mesh over the No. 20, and pour the contents of the container 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. Inspect each shrimp and use the rubber-tipped rod and the spray to remove the breading material that may remain on any of them, being careful to avoid undue pressure or rubbing, and return each shrimp to the sieve. Remove the top sieve and drain on a slope for 2 minutes, then remove the shrimp to weighing pan. Rinse contents of the No. 20 sieve onto a flat pan and collect any particles other than breading (i.e., flesh

main until the breading becomes soft and can easily be removed from the still frozen shrimp material (between 10 seconds to 80 seconds for composite units held in storage at 0° F.). If the composite units were prepared using batters that are difficult to remove after one dipping, redip them for up to 5 seconds after the initial debreading and remove residual batter materials.

[NOTE: Several preliminary trials may be necessary to determine the exact dip time required for "debreading" the composite units in a sample. For these trials only, a saturated solution of copper sulfate (1 pound of copper sulfate in 2 liters of tap water) is necessary. The correct dip time is the minimum time of immersion in the copper sulfate solution required before the breading can easily be scraped off: *Provided*, That the "debreaded" units are still solidly frozen and only a slight trace of blue color is visible on the surface of the "debreaded" shrimp material.]

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

(iv) Weigh all the "debreaded" shrimp material.

(v) Calculate the percentage of shrimp material in the sample, using the following formula:

$$\text{Percent shrimp material} = \frac{\text{Weight of debreaded sample}}{\text{Weight of sample}} \times 100 - 2$$

and tail fins) and add to shrimp on balance pan and weigh.

(ii) Calculate percent shrimp material:

**§ 36.31 Frozen raw lightly breaded shrimp; identity; label statement of optional ingredients.**

Frozen raw lightly breaded shrimp complies with the provisions of § 36.30,

$$\text{Percent shrimp material} = \frac{\text{Weight of debreaded shrimp sample}}{\text{Weight of sample}} \times 100$$

(h) The method for determining percentage of shrimp material for composite units, specified in paragraph (c) (6) of this section, is as follows:

(1) *Equipment needed.* (i) Water bath (for example a 3 liter 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 readable to a second.

(v) Paper towels.

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

(vii) Nut picker.

(viii) Thermometer (immersion type) accurate to ±2° F.

(ix) Copper sulfate crystals (CuSo, 5H<sub>2</sub>O).

(2) *Procedure.* (i) Weigh all composite units in the sample while they are still hard frozen.

(ii) Place each composite unit individually in a water bath that is maintained at 63° F.-86° F., and allow to re-

except that it contains not less than 65 percent of shrimp material, as determined by the method prescribed in § 36.30 (g) or (h), as appropriate, and that in the name prescribed the word "lightly" immediately precedes the words "breaded shrimp."

*Effective date.* With the exception hereinafter set out, this order shall become effective 90 days from the date of its publication in the FEDERAL REGISTER. Subject to the condition that the labels used name the optional ingredients, the provision in § 36.30 (f) requiring that these names are to be listed on the principal display panel or panels shall not become effective until December 31, 1965.

(Secs. 401, 701(e), 52 Stat. 1046, 1055 as amended, 70 Stat. 919; 21 U.S.C. 341, 371(e))

Dated: February 26, 1965.

GEO. P. LARRICK,  
Commissioner of Food and Drugs.

See Commercial Fisheries Review, Feb. 1965 p. 85.

PUBLIC HEALTH SERVICE

MEDICAL CARE FOR OWNER-OPERATORS OF COMMERCIAL FISHING VESSELS:

Owner-operators of commercial fishing vessels have been declared eligible for certain medical care at U. S. Public Health Service hospitals, out-patient clinics, and other medical facilities. Eligibility for such care was stated in amendments to Part 32, Code of Federal Regulations, Title 42.

Title 42—PUBLIC HEALTH

Chapter I—Public Health Service, Department of Health, Education, and Welfare

PART 32—MEDICAL CARE FOR SEAMEN AND CERTAIN OTHER PERSONS

Owner-Operators of Commercial Fishing Vessels

On November 10, 1964, notice of proposed rule making regarding the regulations under Part 32, relating to eligibility for medical care of owner-operators of commercial fishing vessels, was published in the FEDERAL REGISTER (29 F.R. 15174). After consideration of all such relevant matter as was presented by interested persons regarding the rules proposed, the regulations as so published are hereby adopted without change.

Date: January 27, 1965.

[SEAL] LUTHER L. TERRY, Surgeon General

Approved: February 9, 1965.

ANTHONY J. CELEBREEZE, Secretary.

Note: See Commercial Fisheries Review, Jan. 1965 p. 98.

The new regulations carry out Public Law 88-424 (signed by the President August 13, 1964), which restored to self-employed fishermen certain medical benefits they enjoyed prior to 1954.

Following are the new regulations as added and published in the Federal Register, February 17, 1965, by the U. S. Public Health Service:

Part 32 is amended as follows: 1. Section 32.1 is amended by adding a new paragraph (1), to read as follows:

§ 32.1 Meaning of terms.

(1) "Commercial fishing operations" means the gathering of any form of either fresh water or marine animal life for sale on a commercial basis through available markets.

2. Section 32.6(a) is amended by adding a new subparagraph (12), to read as follows:

§ 32.6 Persons eligible.

(a) Under this part the following persons are entitled to care and treatment by the Service as hereinafter prescribed:

(12) Persons who own vessels registered, enrolled, or licensed under the maritime laws of the United States, who are engaged in commercial fishing operations, and who accompany such vessels on such fishing operations, and a substantial part of whose services in connection with such fishing operations are comparable to services performed by

seamen employed on such vessel or vessels engaged in similar operations.

3. A new center heading and a new § 32.57 are added, to read as follows:

OWNER-OPERATORS OF COMMERCIAL FISHING VESSELS

§ 32.57 Conditions and extent of treatment.

Persons who own vessels registered, enrolled, or licensed under the maritime laws of the United States, who are engaged in commercial fishing operations, and who accompany such vessels on such fishing operations, and a substantial part of whose services in connection with such fishing operations are comparable to services performed by seamen employed on such vessel or on vessels engaged in similar operations shall be entitled to care and treatment by the Service under the same conditions, when applicable, and to the same extent as is provided for American seamen.

(Sec. 215, 58 Stat. 690, as amended; U.S.C. 216. Interpret or apply sec. 322, Stat. 696, as amended by 78 Stat. 398; U.S.C. 249)



Department of the Interior

GUIDELINES DEVELOPED FOR TESTING PESTICIDES:

Guidelines for testing the toxicity of new pesticides to fish and wildlife have been developed by the Department of the Interior, it was announced March 17, 1965. The recommended procedures stem from experiments conducted by Interior under its intensified program to safeguard those important resources from poisoning. Facts about toxicity are needed by manufacturers of pesticides to support their applications for Government registration of new pesticide compounds.

Evaluation procedures, developed by Interior in cooperation with the National Agricultural Chemical Association, are similar to

those used by research stations of the U. S. Bureau of Sport Fisheries and Wildlife and the Bureau of Commercial Fisheries. The procedures are intended to produce information on the lethal and sublethal toxicity of pesticides to a variety of animal, fish, and shellfish species. They are not considered to be the sole means of testing for toxicity.

The guidelines recommend procedures for obtaining data on:

1. Lethal and sublethal toxicity to mammals, required by the Departments of Agriculture and Health, Education, and Welfare.

2. Lethal toxicity to one species of waterfowl (mallard duck) and one of the following

g: bobwhite quail, ring-neck pheasant or quail, and quail (Japanese quail).

3. Lethal toxicity data on rainbow trout as representative of cold-water fish; and one of these warm-water fish: bluegill, goldfish, channel catfish.

4. Sublethal toxicity on the eastern oyster as representative of the marine mollusks. Such tests cannot be made on the oyster because it closes its shell against a concentration of pesticides that would be fatal. The sublethal test shows the amount of reduction of shell growth caused by a pesticide.

The guidelines describe the feeding, housing, and temperature control for birds to be tested, the number of birds to be exposed to pesticides and their diets, and the periodic observations to be made. Similar recommendations are made for testing of fish.

The Department of the Interior said the Pesticides Review Staff of the Fish and Wildlife Service will assist manufacturers in evaluating any methods such producers devise to test pesticides.

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#### REMOVAL OF CEILING ON PESTICIDE RESEARCH PROGRAM REQUESTED:

Congress has been asked for legislation which would remove the present ceiling placed on appropriations for pesticide research carried out by Federal agencies, announced the Department of Interior March 6, 1965. Secretary of the Interior Stewart L. Udall said the measure would implement President Johnson's request for increased research efforts to learn more about the effects of pesticides in the environment.

The research program which was authorized in 1958 directed the Secretary of the Interior to undertake a comprehensive study of the effects of pesticides on fish and wildlife. Following year Congress voted an annual appropriation of \$2,565,000 for Interior to carry out the work. This is the present ceiling on annual pesticide research appropriations.

In a message to Congress on February 8, 1965, President Johnson said, "I have asked the Secretary of the Interior to eliminate the ceiling on pesticide research." Under this authority, Interior's Fish and Wildlife Service is conducting studies of the toxic effects, both

acute and chronic, of pesticides on selected species of fish and wildlife. The Bureau of Sport Fisheries and Wildlife is developing techniques of discovering and measuring pesticide residues in the tissues and organs of fish and wildlife. It also is conducting field observations of the fish and wildlife environment before and after the spraying of pesticide chemicals.

Secretary Udall said that Bureau scientists have found residues of some common pesticides in fauna collected in nearly every part of the United States. Increased research is needed to learn more about the possible presence of many more pesticidal materials in fish and wildlife, and the effects the chemicals have on survival, reproduction and growth of fish and wildlife, he said. "The acute and chronic effects resulting from exposure to combinations of such toxic agents is likewise largely unknown, although related studies have shown that one chemical may heighten the effect of another," Secretary Udall added.

While some of the residue levels of pesticides are not considered dangerous to humans, they may be well above the levels tolerated by more sensitive forms of animal life, such as fish and shellfish, the Secretary explained. He said expanded research is needed to determine these effects, and where they are found to be harmful, to seek substitute methods of pest control that are more selective and do not persist in the environment for prolonged periods.

#### FISH AND WILDLIFE SERVICE

#### PROPOSED REVISED U. S. STANDARDS FOR GRADES OF FROZEN RAW BREADED SHRIMP:

Notice of a proposed revision of United States standards for grades of frozen raw breaded shrimp (as an amendment to Title 50, Code of Federal Regulations, Part 262) was published by the Secretary of the Interior in the Federal Register, March 18, 1965.

The proposed revision would upgrade the standards for frozen raw breaded shrimp grades, particularly as concerns: (1) uniformity, (2) condition of coating (batter and breading), and (3) quality loss in shrimp prior to processing. The evaluation factors for flavor and odor would also be upgraded.

Breading levels for frozen raw breaded shrimp are specified in Sec. 262.2 of the proposed revised grade standards as follows:

(a) Style I. "Regular Breaded Shrimp" are frozen raw breaded shrimp containing a minimum of 50 percent of shrimp material.

(b) Style II. "Lightly Breaded Shrimp" are frozen raw breaded shrimp containing a minimum of 65 percent of shrimp material.

(Those breaded levels correspond, respectively, with those in the standards of identity for "frozen raw breaded shrimp" and "frozen raw lightly breaded shrimp" published by the U. S. Food and Drug Administration in the

Federal Register, March 5, 1965, to become effective June 3, 1965.)

Interested persons were given the opportunity to submit written comments, suggestions, or objections concerning the proposed revised standards by April 17, 1965, with the Director, Bureau of Commercial Fisheries, U. S. Fish and Wildlife Service, Washington, D. C. 20240.

Following are the proposed revised standards for grades of frozen raw breaded shrimp as published in the Federal Register, March 18, 1965:

## DEPARTMENT OF THE INTERIOR

### Fish and Wildlife Service

[ 50 CFR Part 262 ]

### FROZEN RAW BREADED SHRIMP

#### Proposed Standards for Grades

MARCH 11, 1965.

Notice is hereby given that pursuant to sections 203 and 205 of Title II of the Agricultural Marketing Act of 1946, 60 Stat. 1087, 1090, as amended, 7 U.S.C. sections 1622 and 1624 (1958), as transferred to the Department of the Interior by section 6(a) of the Fish and Wildlife Act of 1956, 70 Stat. 1122 (1956), 16 U.S.C. section 742e (1958), the Secretary of the Interior proposes to amend Title 50, Code of Federal Regulations so as to provide for the upgrading of frozen raw breaded shrimp standards for grades as set forth in the following proposed regulations.

It is the policy of the Department of the Interior whenever practicable, to afford the public an opportunity to participate in the rule making process. Accordingly, interested persons may submit written comments, suggestions, or objections with respect to the proposed amendment to the Director, Bureau of Commercial Fisheries, U.S. Fish and Wildlife Service, Washington, D.C., 20240, within 30 days of the date of publication of this notice in the FEDERAL REGISTER.

JOHN A. CARVER, Jr.,  
Under Secretary of the Interior.

### PART 262—UNITED STATES STANDARDS FOR GRADES OF FROZEN RAW BREADED SHRIMP<sup>1</sup>

#### PRODUCT DESCRIPTION, STYLES, TYPES, AND GRADES

Sec.	
262.1	Product description.
262.2	Styles of frozen raw breaded shrimp.
262.3	Types of frozen raw breaded shrimp.
262.4	Grades of frozen raw breaded shrimp.

#### FACTORS OF QUALITY

262.11	Ascertaining the grade.
262.12	Factors evaluated on product in the frozen state.
262.13	Factors evaluated on product in the thawed state.

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

#### DEFINITIONS AND METHODS OF ANALYSIS

262.21 Definitions and methods of analysis.

#### LOT CERTIFICATION TOLERANCES

262.25 Tolerances for certification of officially drawn samples.

**AUTHORITY:** The provisions of this Part 262 issued under section 6, 70 Stat. 1122, 16 U.S.C. section 742e; and sections 203 and 205, 60 Stat. 1087, 1090, as amended, 7 U.S.C. 1622, 1624.

#### PRODUCT DESCRIPTION, STYLES, TYPES, AND GRADES

##### § 262.1 Product description.

Frozen raw breaded shrimp are whole, clean, wholesome, headless, peeled, and deveined shrimp, of the regular commercial species, coated with a wholesome, suitable batter and/or breading. Whole shrimp consist of five or more segments of unmutated shrimp flesh. 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. Individual shrimp and/or pieces consolidated into larger units and covered with breading are not considered for grading under this standard.

##### § 262.2 Styles of frozen raw breaded shrimp.

(a) *Style I.* "Regular Breaded Shrimp" are frozen raw breaded shrimp containing a minimum of 50 percent of shrimp material.

(b) *Style II.* "Lightly Breaded Shrimp" are frozen raw breaded shrimp containing a minimum of 65 percent of shrimp material.

##### § 262.3 Types of frozen raw breaded shrimp.

(a) *Type I—Breaded fantail shrimp—*  
(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.

(3) *Subtype C.* Split (butterfly) shrimp without attached tail fin or shell segments.

(b) *Type II—Breaded round shrimp—*  
(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.

(3) *Subtype C.* Round shrimp without attached tail fin or shell segment.

#### § 262.4 Grades of frozen raw breaded shrimp.

(a) "U.S. Grade A" is the quality of frozen raw breaded shrimp that when cooked possesses a good flavor and odor and that for those factors which are rated in accordance with the scoring system outlined in the following section the total score is not less than 85 points.

(b) "U.S. Grade B" is the quality of frozen raw breaded shrimp that when cooked possesses a reasonably good flavor and odor, 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.

(c) "Substandard" is the quality of frozen raw breaded shrimp that fails to meet the requirements of "U.S. Grade B".

#### FACTORS OF QUALITY

##### § 262.11 Ascertaining the grade.

**General.** In addition to consider other requirements outlined in this standard, the following quality factors are evaluated in ascertaining the grade of the product.

(a) Factors not rated by score points are flavor and odor. Flavor and odor are determined by organoleptic means and the product has been cooked in a suitable manner (§ 262.21(w)).

(b) Factors rated by score points are quality of the product with respect to factors scored is expressed numerically on the scale of 100. Deductions from the maximum possible score of 100 are assessed for essential variations of quality within each factor. The score of a frozen raw breaded shrimp is determined by observing the product in the frozen or thawed states.

##### § 262.12 Factors evaluated on the product in the frozen breaded state.

Factors affecting qualities that are measured on the product in the frozen state are: Loose breading and frosting of separation, uniformity of size, adhesion of coating, extraneous material, and damaged breaded shrimp. For the purpose of rating the factors that are measured in the frozen state, the schedule of deductions in Table 1 applies. The schedule of point deductions is based on the examination of one complete

nal package (sample unit) regardless of the net weight of the contents of the package.

§ 262.21 Factors evaluated on thawed debreaded product.

Factors affecting qualities that are assured on the product in the thawed breaded state are: Degree of deterioration, dehydration, sand veins, black spot, extra shell, extraneous material,

and swimmerets. For the purpose of rating the factors that are scored in the thawed debreaded state, the schedule of point deductions in Table 2 applies. This schedule of point deductions is based on the examination of 20 whole shrimp selected at random from one or more packages. Examinations of this sample of 20 whole shrimp is continued under § 262.21 (u).

TABLE 1—SCHEDULE OF POINT DEDUCTIONS FOR RATING IN FROZEN BREADED STATE

Factor	Quality description	Deductions allowed
Loose breading or frost.....	2 percent but less than 3 percent.....	5
	3 percent but less than 5 percent.....	10
	5 percent or more.....	31
Ease of separation.....	Separate easily after being removed from carton and exposed to room temperature for not more than 4 minutes.....	3
	Separate easily after being removed from carton and exposed to room temperature for not more than 6 minutes.....	6
	Does not separate easily after being removed from carton and exposed to room temperature for 6 minutes.....	10
Uniformity.....	Ratio of weight of largest to smallest breaded shrimp in sample unit as defined under section 262.21(U):	
	Up to 1.50.....	0
	1.51-1.60.....	1
	1.61-1.70.....	2
	1.71-1.80.....	3
	1.81-1.90.....	4
	1.91-2.00.....	5
	2.01-2.10.....	6
	2.11-2.20.....	7
2.21-2.30.....	8	
2.31-2.40.....	9	
Over 2.40.....	10	
Condition of coating.....	Degree of halo or balling up or holidays (identify type of defect by circling the proper word):	1
	Slight—each 10 percent by count or fraction thereof.....	1
	Moderate—each 10 percent by count or fraction thereof.....	2
	Marked—each 10 percent by count or fraction thereof.....	4
	Excessive—each 10 percent by count or fraction thereof.....	16
Damaged breaded shrimp.....	For each 5 percent by count or fraction thereof.....	3
	Tail fin broken or missing, each 5 percent or fraction thereof (except in Type I, subtype C, and Type II, subtype C).....	1
Extraneous material.....	If extraneous material, except filthy or deleterious substances, are found in more than one package per lot, the entire lot shall be declared substandard. <sup>1</sup>	

<sup>1</sup> Filthy or deleterious substances in food products constitute a violation of the Food, Drug, and Cosmetic Act. Products containing such substances are ineligible for the purpose of applying this document.

TABLE 2—SCHEDULE FOR POINT DEDUCTIONS FOR EXAMINATION IN THAWED, DEBREADED STATE DEDUCTIONS BASED ON 20 SHRIMP

[Subtotals brought forward]

Factor	Quality description	Deductions allowed
Degree of dehydration.....	Slight—each shrimp.....	1
	Moderate—each shrimp.....	2
	Marked—each shrimp.....	3
	Excessive—each shrimp.....	16
Deterioration.....	Slight—each shrimp.....	2
	Moderate—each shrimp.....	5
	Marked—each shrimp.....	10
	Excessive—each shrimp (provided that, if excessive deterioration occurs in more than one sample unit per sample, the entire lot shall be declared substandard).....	20
Sand veins.....	For each dark vein present deduct according to the following schedule:	
	Equivalent in length to two segments.....	1
	Equivalent in length to three segments.....	2
Equivalent in length to four or more segments.....	3	
Black spot.....	Slight but obvious, on average.....	3
	Moderate, on average.....	6
	Marked—each shrimp.....	3
Extra shell (see subtypes definition).....	(Beyond first segment adjacent to tail fin only for Type I, subtype A, and Type II, subtype A):	
	Less than one whole extra shell segment.....	1
One extra segment or more.....	3	
Swimmerets.....	For last pair only adjacent to tail fins.....	1
	For more than last pair.....	3
Damaged shrimp.....	For each shrimp.....	3
	Tail fin broken or missing, each 5 percent (except in Type I, subtypes C, and Type II, subtype C).....	1
Extraneous material.....	If extraneous material, except filthy or deleterious substances, are found in more than one package per lot, the entire lot shall be declared substandard. <sup>1</sup>	

<sup>1</sup> Filthy or deleterious substances in food products constitute a violation of the Food, Drug, and Cosmetic Act. Products containing such substances are ineligible for the purpose of applying this document.

DEFINITIONS AND METHODS OF ANALYSIS

§ 262.21 Definitions and methods of analysis.

(a) "Fantail shrimp": This type is prepared by splitting and peeling the shrimp except that for subtype A, the tail fin remains attached and the shell segment immediately adjacent to the tail fin remains attached. Subtype B, the tail fin remains, but the shrimp are free of all shell segments. Subtype C, the shrimp are free of tail fins and all shell segments.

(b) "Round shrimp": This type is the round shrimp, not split. The shrimp are peeled except that for subtype A, the tail fin remains attached and the shell segment immediately adjacent to the tail fin remains attached. Subtype B, the tail fin remains, but the shrimp are free of all shell segments. Subtype C, the shrimp are free of all shell segments and tail fins.

(c) Good flavor and odor: "Good flavor and odor", essential requirements for a Grade A product, means that the cooked product has flavor and odor characteristics of freshly caught or well-refrigerated shrimp and the breading is free from staleness and off-flavors and off-odors of any kind. Iodoform is not to be considered in evaluating the product for flavor and odor.

(d) Reasonably good flavor and odor: "Reasonably good flavor and odor" minimum requirement of Grade B products, means that the cooked product may be somewhat lacking in the good flavor and odor characteristics of freshly caught or well-refrigerated shrimp but is free from objectionable off-flavors and objectionable off-odors of any kind.

(e) "Dehydration" refers to the occurrence of whitish areas on the exposed ends of the shrimp (due to the drying of the affected area) and to a generally desiccated appearance of the meat after the breading is removed.

(f) "Deterioration" refers to any detectable change from the normal good quality of freshly caught shrimp. It is evaluated by noting in the thawed product deviations from the normal odor and appearance of freshly caught shrimp.

(g) "Extraneous material" consists of non-edible material such as sticks, seaweed, shrimp thorax, or other objects that may be accidentally present in the package.

(h) Slight: "Slight" refers to a condition that is scarcely noticeable but does affect the appearance, desirability, and/or eating quality of breaded shrimp.

(i) Moderate: "Moderate" refers to a condition that is conspicuously noticeable but that does not seriously affect the appearance, desirability, and/or eating quality of the breaded shrimp.

(j) Marked: "Marked" refers to a condition that is conspicuously noticeable and that does seriously affect the appearance, desirability, and/or eating quality of the breaded shrimp.

(k) Excessive: "Excessive" refers to a condition that is very noticeable and is seriously objectionable and the product cannot be graded above Grade B; this is a limiting rule.

(l) Halo: "Halo" means an easily recognized fringe of excess batter and breading extending beyond the shrimp flesh and adhering around the perimeter or flat edges of a split (butterfly) breaded shrimp.

(m) **Balling up:** "Balling up" means the adherence of lumps of the breading material to the surface of the breaded coating, causing the coating to appear rough, uneven, and lumpy.

(n) **Holidays:** "Holidays" means voids in the breaded coating as evidenced by bare or naked spots.

(o) **Damaged frozen raw breaded shrimp:** "Damaged frozen raw breaded shrimp" means frozen raw breaded shrimp that have been separated into two or more parts or that have been crushed or otherwise mutilated to the extent that their appearance is materially affected.

(p) **Damaged shrimp (thawed state):** "Damaged shrimp" are those that have been mashed, physically or mechanically injured, or mutilated to the extent that their appearance is materially affected. Deductions should not be made on same shrimp receiving deductions for damage in the frozen state.

(q) **Black spot:** "Black spot" means any blackened area that is markedly apparent on the flesh of the shrimp.

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

(s) **Extra shell:** "Extra shell" means any shell segment(s) or portion thereof, contained in the breaded shrimp except the first segment adjacent to the tail fin for Type I, subtype A, and Type II, subtype A.

(t) **Loose breading and frost:** "Loose breading and frost" is considered to be part of the net weight and is determined by use of a balance and by following the steps given below:

1. Remove the overwrap.
2. Weigh carton and all contents.
3. Transfer breaded shrimp to balance and weigh.
4. Weigh carton less shrimp but including waxed separators and inserts (if used), crumbs, and frost.
5. Remove crumbs and frost from carton and separators.
6. Weigh cleaned carton and separators.
7. Calculate loose breading and frost:

$$\text{Percent loose breading and frost} = \frac{(4)-(6)}{(2)-(8)} \times 100.$$

A proportionate amount of the loose breading and frost must be added to the weight of the sample in paragraph (v) (2) (1) of this section.

(u) **Uniformity:** "Uniformity" is determined for packs of various sizes by the ratio of the weights of the largest to the smallest breaded shrimp as outlined by the following schedule:

Up to 10 oz.	3 largest/3 smallest
10.1 oz. to 1.5 lb.	6 largest/6 smallest
1.51 lb. to 2.5 lb.	8 largest/8 smallest
Over 2½ lb.	10 largest/10 smallest

(v) **Percent shrimp material:** "Percent shrimp material" means the percent by weight of shrimp material in a sample

$$\text{Percent shrimp material} = \frac{\text{Weight of debreaded sample}}{(\text{Weight of sample}) + (\text{weight of sample} \times \text{percentage loose breading and frost})} \times 100$$

as determined by the method described below or other methods giving equivalent results. This calculation is based on 20 whole shrimp as stipulated in § 262.13.

(1) **Equipment needed:**

- (i) Two-gallon container approximately 9 inches in diameter.
- (ii) Two-vaned wooden paddle, each vane measuring approximately 1¾ inches by 3¾ inches.
- (iii) Stirring device capable of rotating the wooden paddle at 120 rpm.
- (iv) Balance accurate to 0.01 ounce (0.1 gram).
- (v) U.S. standard sieve—½-inch sieve opening; 12-inch diameter.
- (vi) U.S. standard sieve—ASTM—No. 20, 12-inch diameter.
- (vii) Forceps, with blunt points.
- (viii) Shallow baking pan.
- (ix) Rubber policeman to remove bits of breading from shrimp.

(2) **Procedure:**

(i) Weigh sample (20 shrimp) to be debreaded. Fill container three-fourths full of water at 70°-80° F. Suspend the paddle in the container leaving a clearance of at least 5 inches below the paddle vanes, 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 container onto them. Set the sieves under a faucet,

preferably with spray attached, and rinse the shrimp without rubbing the flesh, being careful to keep all rinsings over the sieves and not having the stream of water hit the shrimp on the sieve directly. Use a rubber policeman to remove adhering breading. Lay the shrimp out singly on the sieve as rinsed, split side down and tails up. Remove to sieve and drain on a 45-degree angle for 2 minutes, then transfer shrimp to balance. Rinse contents of the No. 20 sieve onto a shallow baking pan and collect any particles of shrimp material (flesh tailfin), and add to shrimp on balance and weigh.

(ii) Calculate percent shrimp material:

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

- (1) Transfer the breaded shrimp while still frozen, in a wire mesh deep fry basket sufficiently large to hold the shrimp in a single layer without touching one another.
- (2) Lower the basket into a suitable liquid oil or hydrogenated vegetable oil at 350°-375° F. Cook for 3 minutes, or until the shrimp attain a pleasing golden brown color.
- (3) Remove basket from the oil and allow the shrimp to drain for 15 seconds. Place the cooked shrimp on a paper towel or napkin to absorb the excess oil.

**LOT CERTIFICATION TOLERANCES**

§ 262.25 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 (Regulation Governing Processed Fishery Products 25 F.R. 8427, Sept. 1, 1960).

\* \* \* \* \*

**HEARING ON APPLICATION FOR FISHING VESSEL CONSTRUCTION DIFFERENTIAL SUBSIDY:**

Waasy T. Franks and Carmel F. Franks, Fort Myers, Fla., have applied for a fishing vessel construction differential subsidy to aid in the construction of an 85-foot overall steel vessel to engage in the fishery for shrimp (including royal-red shrimp), snapper, grouper, and Atlantic tuna.

A hearing on the economic aspects of this application was scheduled to be held on April 6, 1965, in Washington, D. C.

Notice of the application and hearing was published in the Federal Register, March 5, 1965.



**Department of Labor**

WAGE AND HOUR AND PUBLIC CONTRACTS DIVISIONS

**WAGE ORDER FOR FOOD AND RELATED PRODUCTS INDUSTRY IN PUERTO RICO:**

A wage order setting new minimum wage rates under the Fair Labor Standards Act for the food and related products industry in Puerto Rico was published by the U. S. Labor Department in the Federal Register, March 17, 1965, to become effective April 3, 1965, as a revision of Title 29, Code of Federal Regulations, Part 673.2.

The revised regulations did not change the minimum wage rate for tuna canneries which



was already at the \$1.25 hourly minimum effective on the mainland.

Note: See Commercial Fisheries Review, March 1965 p. 100.



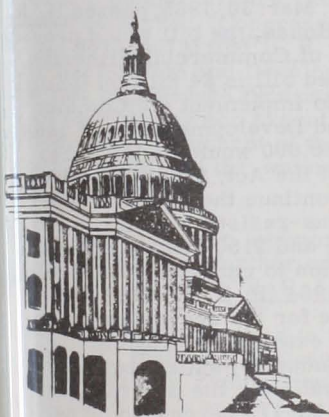
## Small Business Administration

### LOAN APPROVED FOR CRAB PROCESSING FIRM IN ALASKA:

The Small Business Administration has approved a \$218,000 loan to the Greater Anchorage Development Corp., Congressman Ralph J. Rivers reported February 24, 1965. He said the money will be lent in turn to Theodore Seafoods, Inc., of Cordova, Alaska, to purchase a vessel and convert it for crab processing and cold-storage and to construct a dock. (The Seattle Times, February 25, 1965.)



## Eighty-Ninth Congress (First Session)



Public bills and resolutions which may directly or indirectly affect the fisheries and allied industries are reported upon. Introduction, referral to committees, pertinent legislative actions by the House and Senate, as well as signature into law or other final disposition are covered.

**ANADROMOUS FISH CONSERVATION:** The Vice President, Mar. 22, 1965, presented to the Senate a joint resolution of the State of California, for the Congress of the United States to enact legislation on the protection, enhancement and improvement of salmon and anadromous fish, so that the Federal Government can participate in efforts to preserve and enhance this vital resource; to Committee on Commerce.

**COMMERCIAL FISHERIES RESEARCH AND DEVELOPMENT ACT:** House Speaker, Mar. 25, 1965, presented a memorial of the Legislature of the State of Alaska, memorializing the President and the Congress of the United States for full appropriation support for the com-

mercial Fisheries Research and Development Act of 1964; to Committee on Appropriations.

Senate received Apr. 1, 1965, a resolution (S. J. Res. 48) of the Legislature of the State of Alaska similar to that received by the House; to Committee on Appropriations.

**COMMODITY PACKAGING AND LABELING:** H. R. 6070 (Corman) introduced in House, Mar. 10, 1965, to amend the Clayton Act to prohibit restraints of trade carried into effect through the use of unfair and deceptive methods of packaging or labeling certain consumer commodities distributed in commerce, and for other purposes; to Committee on the Judiciary.

**EXPORT EXPANSION ACT OF 1965:** Senate Committee on Commerce held hearings Mar. 17-18, 22, 1965, on S. 558, proposed Export Expansion Act of 1965; hearings recessed subject to call.

Rep. Adams of Washington in extension of remarks in Congressional Record, Mar. 29, 1965 (p. A1475), inserted a statement he made before the Senate Commerce Committee on Mar. 17, 1965, re the Export Expansion Act of 1965.

**FISHERIES LOAN FUND EXTENSION:** Introduced in House, H. R. 6090 (O'Neill of Mass.) and H. R. 6101 (Tupper) Mar. 10, 1965, H. R. 6362 (Keith) Mar. 16, and H. R. 6921 (Bates) Mar. 30, to extend the term during which the Secretary of the Interior is authorized to make fisheries loans under the Fish and Wildlife Act of 1956, and for other purposes; to Committee on Merchant Marine and Fisheries.

Representative Keith remarked (Congressional Record, Mar. 16, 1965; p. 4971) that: "... The effectiveness of this program and its contribution to the economic welfare of our fishing fleet is indicated by statistics from the Bureau of Commercial Fisheries, which administers the act: As of July 31, 1964, the Bureau reports that a total of 142 fishing vessels had been replaced and 588 others had been converted, rebuilt, repaired, or reequipped with new gear or new engines under the act. In addition, 280 vessel mortgages and lienable debts of another 255 vessels were refinanced. Many of these were multipurpose loans. In other words, more than 1,000 vessels have been aided in their continued operation by this program--vessels that conceivably might have otherwise been lost to our beleaguered fishing industry. . . ."

House Speaker, Mar. 22, 1965, presented a memorial of the Legislature of the State of Alaska, memorializing the President and the Congress of the United States to approve pending legislation to extend the term during which the Secretary of the Interior is authorized to make fisheries loans under the Fish and Wildlife Act of 1956; to Committee on Merchant Marine and Fisheries.

The Vice President, Mar. 25, 1965, presented to the Senate a resolution (S. J. Res. 40) of the Legislature of Alaska urging that Congress pass, and the President of the United States approve S. 998 (would amend the Fish and Wildlife Act of 1956 so as to extend until 1975 the authority of the Secretary of the Interior to make loans for financing and refinancing the operations of commercial fishing vessels and their maintenance and repair); to the Committee on Commerce.

**FISH HATCHERIES:** Sen. Bennett remarked (Congressional Record, Mar. 8, 1965, pp. 4210-4212) in the Senate on funds for the proposed Jones Hole National

Fish Hatchery in Utah. He inserted a letter he received from the Director of the Bureau of Sport Fisheries and Wildlife and his exchange of correspondence with the Director of the Bureau of the Budget on the subject.

**FISH FARMING:** Senator Carlson in Congressional Record, Mar. 22, 1965 (p. 5319) remarked that an interesting proposal for supplying farmers of Kansas with a new source of farm income is rapidly reaching a stage of practical operation. Proposal provides for a landowner to construct water impoundments, generally known as farm ponds, for the purpose of fish farming. In the near future information on production and marketing will be available to those farmers interested.

**FOOD FOR PEACE:** Sen. Bartlett pointed out in Congressional Record, Apr. 1, 1965 (pp. 6396-6397) that President Johnson has sent to Congress the annual report on the food-for-peace program, outlining the importance of the program to our agricultural interests and developing foreign trade; also that an effort was being made to improve the nutritional balance in the commodities sold under the program. The Senator said, "In my opinion, this essential balance cannot be obtained unless the administration implements the law, recently enacted, which permits high protein fishery products to be added to the food-for-peace program . . . ."

**FOOD MARKETING NATIONAL COMMISSION:** S. 1555 (Magnuson and 4 others) introduced in House, Mar. 17, 1965, to extend for 1 year the date on which the National Commission on Food Marketing shall make a final report to the President and to the Congress and to provide necessary authorization of appropriations for such Commission; to Committee on Commerce.

House Committee on Agriculture, Mar. 26, 1965, filed report (H. Rept. 207) without amendment on H. R. 5702, similar to S. 1555; to the Committee of the Whole House on the State of the Union.

H. Rept. 207, Extension of National Commission on Food Marketing (Mar. 26, 1965, report from the Committee of the Whole House on the State of the Union, U. S. House of Representatives, 89th Congress, 1st session, to accompany H. R. 5702), 4 pp., printed. Committee reported bill favorably without amendment and recommended passage. Contains purpose, cost, executive communication, and changes in existing law.

**GREAT LAKES COMMERCIAL FISHERMEN'S PROBLEMS:** Sen. Proxmire in Congressional Record, Mar. 29, 1965 (pp. 5984-5986) spoke in the Senate and gave these reasons for the serious decline in the fisheries of the Great Lakes: (1) the serious loss through sea lamprey depredation, (2) pollution of the lakes and their tributary streams, (3) adverse effects on fish consumption, and (4) inefficient industry practices. He also inserted a statement, "What is Wrong in Great Lakes Fisheries and What Can Be Done About It?" submitted by Gerald Bolde, president of the Midwest Federated Fisheries Council.

**INTERIOR DEPARTMENT:** Sen. Committee on Commerce held hearings on the nomination of Stanley A. Cain, of Michigan, Mar. 16, 1965, to be Assistant Secretary of the Interior for Fish and Wildlife.

**INTERIOR DEPARTMENT APPROPRIATIONS REQUEST, FY 1966:** Department of the Interior and Related Agencies Appropriations for 1966: Hearings before a Subcommittee of the Committee on Appropriations, House of Representatives, Eighty-Ninth Congress,

1st session; Part 1, Department of the Interior (except Bonneville Power Administration, Bureau of Reclamation, Southeastern Power Administration and Southwestern Power Administration), 1,592 pp., printed; Part 2, Related Agencies, Testimony of Members of Congress, Interested Individuals, and Organizations, 975 pp., printed. Included are testimony, statements and exhibits relating to funds for the Fish and Wildlife Service: the Office of the Commissioner, and its two bureaus, Commercial Fisheries and Sport Fisheries and Wildlife.

H. R. 6767 (Denton) introduced in House, Mar. 25, 1965, bill making appropriations for the Department of the Interior and related agencies (includes the United States Fish and Wildlife Service and its two Bureaus: Commercial Fisheries, and Sport Fisheries and Wildlife) for the fiscal year ending June 30, 1966, and for other purposes. Same day House Committee on Appropriations reported favorably to the House H. R. 6767.

House Committee on Appropriations filed a report, (H. Rept. 205) Mar. 25, without amendment on H. R. 6767; to Committee of the Whole House on the State of the Union.

H. Rept. 205, Department of the Interior and Related Agencies Appropriation Bill 1966 (Mar. 25, 1966, report from the Committee on Appropriations, U. S. House of Representatives, 89th Congress, 1st session, to accompany H. R. 6767), 55 pp., printed. Committee submitted report in explanation of the bill making appropriations for the Department of the Interior and related agencies (includes the U. S. Fish and Wildlife Service and its two Bureaus: Commercial Fisheries and Sport Fisheries and Wildlife) for fiscal year 1966. Contains summary of bill, revenues, summary of increases and decreases, extent of activities funded in bill, and agency by agency discussion of funds requested.

By a voice vote the House, Mar. 30, 1965, passed H. R. 6767. As approved by the House, the bill would provide \$35,551,000 for the Bureau of Commercial Fisheries. Included in the House-passed bill is \$4 million (\$2 million more than requested) to implement the Commercial Fisheries Research and Development Act of 1964 (P. L. 88-309) so that \$3,750,000 would be for aid to states under section 4 (a) of the Act, \$100,000 under section 4 (b) of the Act to continue the special cooperative study to develop a virus-resistant oyster in the four Middle Atlantic States, and \$150,000 for program administration; and \$5 million to carry out the Fishing Fleet Improvement Act of 1964 (P. L. 88-498), since the new Act extends the date for the acceptance of applications to June 30, 1969, extends coverage to the entire commercial fishing industry, authorizes appropriation of \$10,000,000 annually for the program, and increases the subsidy from 33-1/3 percent to 50 percent. Under Management and Investigations of Resources, the net increase over 1965 is primarily to provide a direct appropriation to finance activities funded during the current year by transfer of \$2,125,000 from the Pribilof Islands Fund. Under Construction, the net increase in the budget estimate is in the Columbia River fishery facilities program and consists of: a decrease of \$60,000 for management techniques, a reduction of \$40,000 in program supervision and engineering, and an increase of \$600,000 for replacement of the fishway at Willamette Falls, Oreg.

For Bureau of Sport Fisheries and Wildlife, the House would provide \$49,397,800 instead of the budget estimate of \$46,885,000. For the Office of the Commissioner of Fish and Wildlife, the House would provide \$444,000, the same as the budget estimate.

House, Apr. 1, 1965, asked for concurrence of the Senate on H. R. 6767.

Subcommittee of Senate Committee on Appropriations, Mar. 10, 1965, concluded its hearings on 1966 budget estimates for the Department of the Interior.

Sen. Neuberger in Congressional Record, of Mar. 10, 1965 (p. 4501), inserted House Joint Memorial 10 of the Oregon Legislature, calling on Congress to appropriate Federal funds for the installation of the Willamette Falls Fishway, on the Willamette River at Oregon City, under the Federally financed Columbia River fishery development program.

LAKE ERIE WATER POLLUTION: H. R. 6185 (Viorito) introduced in House Mar. 11, 1965, to provide grants for assistance in the research of the waters of Lake Erie; to Committee on Interstate and Foreign Commerce.

MARINE BIOLOGICAL LABORATORY: House, Mar. 10, 1965, received a letter from the Under Secretary of the Interior, transmitting a draft of proposed legislation entitled "A bill relating to the use by the Secretary of the Interior of land at La Jolla, California, donated by the University of California for a marine biological research laboratory, and for other purposes"; to Committee on Merchant Marine and Fisheries.

Senate, Apr. 1, 1965, received a letter from the Under Secretary of the Interior similar to that received by the House; to Committee on Commerce.

MARINE EXPLORATION AND DEVELOPMENT ACT: H. R. 6009 (Keith) introduced in House, Mar. 9, 1965, to provide a program of marine exploration and development of resources of the Continental Shelf; to Committee on Interior and Insular Affairs. Representative Keith in the House remarked (Congressional Record, Mar. 10, 1965, pp. 4612-4613) that H. R. 6009 would create a Marine Exploration and Development Commission and charge that high-level Commission with the responsibility of formulating and executing a program of exploration and development of the vast resources of the Continental Shelf and the waters above the shelf. Similar to S. 1091.

House Committee on Interior and Insular Affairs discharged from further consideration of H. R. 5884 on Mar. 15, and of H. R. 5884 on Mar. 17.

Senator Bartlett inserted in the Congressional Record, Mar. 18, 1965 (pp. 5269-5272), a statement ("Engineering for Marine Exploration and Development") of the need for marine exploration and development by Dr. Edward Wenk, Jr., Chief of the Science Policy Research Division in the Library of Congress, before the American Society of Civil Engineers, in New York City.

MINIMUM WAGE: Senate received Apr. 1, 1965, a concurrent resolution (Con. Res. 95) from the Legislature and the Senate of the State of New York memorializing the Congress to amend the Federal Fair Labor Standards Act of 1938, increasing the minimum wage under to \$1.50 per hour; to Committee on Labor and Public Welfare in Senate, and to Committee on Education and Labor in House.

OCEANOGRAPHY: Oceanography--Ships of Opportunity: Hearings before the Subcommittee on Oceanography of the Committee on Merchant Marine and Fisheries, U. S. House of Representatives, 89th Congress,

1st session, Jan. 22, 1965, Serial No. 89-1, 53 pp., illus., printed. Purpose was to see whether or not a valuable contribution could be made to oceanography by taking advantage of presently existing seagoing platforms engaged in commercial pursuits. Also, the possibility of the greater use of the merchant fleet for the collection of oceanographic survey data and to determine whether or not oceanographic data could be collected by merchant ships on a truly not-to-interfere basis.

OCEANOGRAPHIC AGENCY OR COUNCIL: Senate Committee on Commerce resumed hearings, Mar. 16, 1965, to receive testimony on the coordination of the oceanographic program, and on S. 944, proposed National Oceanographic Act of 1965, providing for expanded research in the oceans and in the Great Lakes. Hearings recessed subject to call.

H. R. 6457 (Ashley) and H. R. 6512 (Fulton of Pa.) introduced in House Mar. 18, 1965, to provide for a comprehensive, long-range, and coordinated national program in oceanography, and for other purposes; to Committee on Merchant Marine and Fisheries. Rep. Ashley remarked in the House (Congressional Record, Mar. 18, pp. 5217-5218) that the objective is to establish a program that will enable the United States to attain mastery of the seas without imposing upon the rights and prerogatives of the executive and legislative branches of Government. Would establish a comprehensive, coordinated national program of oceanographic research, exploration and engineering, guided and reviewed by the Congress, prosecuted by the executive, and joined in by all the people. Direction of the program is appropriately assigned to the President, who would be aided by a National Oceanographic Council within his Federal Council for Science and Technology. Also would bring the Great Lakes under the umbrella of the national oceanographic program.

House Speaker, Mar. 23, 1965, presented a memorial of the Legislature of the State of Alaska, memorializing the President and the Congress of the United States relative to the creation of a National Oceanographic Council; to Committee on Merchant Marine and Fisheries.

The Vice President, Mar. 25, 1965, presented to the Senate a resolution (Alaska H. J. Res. 23) of the Legislature of the State of Alaska, urging the enactment of S. 944 (provides for coordination of all Federal oceanographic activities by a proposed National Oceanographic Council) by the Congress; to Committee on Commerce.

Representative Hanna in the House remarked (Congressional Record, Mar. 10, 1965, pp. 4617-4619) that what was needed for the Nation's oceanography program was: An information collection center which provides both a storage facility and a retrieval service. Also that our approach to finding a new and more vital thrust into the understanding and uses of the sea should rest on an announced national policy. He suggests that such a policy, after being broadly stated, be further specifically addressed to at least the following 10 separate divisions in oceanography: climate, energy, food, medicine, minerals and petroleum, recreation, security, transportation and communication, waste and water.

OCEANOGRAPHIC RESEARCH AND SURVEY OF COMMERCIAL FISHERY RESOURCES OF THE UNITED STATES: Senator Kennedy of Mass. inserted in Congressional Record, Mar. 22, 1965 (p. 5349) an editorial ("Two Sound Bills") from the Feb. 10, 1965, issue of the Standard-Times of New Bedford, Mass. Of the measures referred to, one would remove certain restrictions

that handicap the operation of oceanographic research ships such as those of the Woods Hole Oceanographic Institution, at Woods Hole, Mass., and the other would authorize an overall survey of the commercial fishery resources of the United States.

**PASSAMAQUODDY TIDAL POWER PROJECT:** Sen. Smith and 1 other presented a joint resolution of the Legislature of the State of Maine memorializing Congress and recommending full development of electric power potential of Passamaquoddy Bay and Upper St. John River.

**PESTICIDES AND FISH AND WILDLIFE:** S. 1623 (Magnuson and Neuberger) introduced in Senate, Mar. 25, 1965, to amend the Act of August 1, 1958, relating to a continuing study by the Secretary of the Interior of the effects of insecticides, herbicides, fungicides, and other pesticides upon fish and wildlife for the purpose of preventing losses to this resource; to Committee on Commerce. Sen. Magnuson in Congressional Record, Mar. 25, 1965 (pp. 5658-5659) pointed out that the authorization for pesticide research by the Department of the Interior is now limited to an annual appropriation of \$2,565,000 and that the bill would eliminate that ceiling.

**PRICE DISCRIMINATION PRACTICES:** S. 1484 (McCarthy and 7 others) introduced in Senate Mar. 19, 1965, to amend the Federal Trade Commission Act, to promote quality and price stabilization, to define and restrain certain unfair methods of distribution and to confirm, define, and equalize the right of producers and resellers in the distribution of goods identified by distinguishing brands, names, or trademarks, and for other purposes; to Committee on Commerce.

**RESOURCES AND CONSERVATION ACT:** Representative Ullman in extension of remarks (Congressional Record, Mar. 11, 1965, pp. A1135-A1136) referred to an article in the Washington Post for Mar. 5, in which President Johnson was quoted as telling the Cabinet that there are entirely too many interagency committees. Rep. Ullman stated that he is particularly concerned with the proliferation of interagency activity in the field of natural resource administration. He suggested to the President and the Members of the Congress that the solution would be a Resources and Conservation Council within the executive office of the President focusing its attention upon the integration, development, promotion, and utilization of our natural resources in the national interest. Inserted was the text of the "Statement of Al Ullman, U. S. Representative from the Second District of Oregon, with reference to H. R. 4430, Feb. 24, 1965," which discusses such a Council.

**SALMON:** Congressman Thomas M. Pelly inserted in Congressional Record, Mar. 24, 1965 (pp. A1382-A1383) excerpt from the Fishermen's News, on North Pacific high-seas fishing for red salmon by the Japanese.

**PESTICIDES STANDARDS OF NONPERSISTENCE:** H. R. 6186 (Yates) introduced in House Mar. 11, 1965, to require certain standards of nonpersistence of synthetic pesticides chemicals (economic poisons) manufactured in the United States or imported into the United States; to Committee on Interstate and Foreign Commerce.

**SUPPLEMENTAL APPROPRIATIONS, FY 1965 (2nd):** A communication (H. Doc. No. 111) from the President of

the United States, Mar. 15, 1965, transmitting a report indicating the necessity for supplemental estimates of appropriations for various departments for fiscal year 1965 and amendments to the request for appropriations transmitted in the budget for the fiscal year 1966; to Committee on Appropriations.

House Subcommittee on Appropriations for the Department of the Interior and Related Agencies held hearings Mar. 23, 1965, on supplemental estimates for the Fiscal Year 1965. Testimony was heard in support of the Bureau of Commercial Fisheries supplemental budget request for \$1,125,000 for "Construction," to repair flood damages to Bureau facilities and equipment in the Pacific Northwest. The Bureau of Sport Fisheries and Wildlife also requested an additional \$1,200,000 for "Construction."

Introduced in House Apr. 2, 1965, H. R. 7091, making supplemental appropriations for fiscal year 1965. House Committee on Appropriations reported (H. Rept. 224) bill on same day to House; to Committee of the Whole House on the State of the Union.

**TECHNOLOGICAL LABORATORY LAND IN MARYLAND:** Introduced in House, H. R. 5996 (Fallon) and H. R. 6013 (Machen) Mar. 9, and H. R. 6259 (Sickles) Mar. 15, 1965, to provide for the conveyance of certain real property of the United States to the State of Maryland; to Committee on Interior and Insular Affairs. Property affected includes the site of the Bureau of Commercial Fisheries Technological Laboratory, College Park, Md. Contains an authorization of funds to move Department of the Interior facilities as recommended by the Department at hearings held on a similar proposal during the 88th Congress.

**WATER POLLUTION CONTROL ACT: Federal Installations, Facilities and Equipment Pollution Control Act:** Hearings before a Special Subcommittee on Air and Water Pollution of the Committee on Public Works, United States Senate, 89th Congress, 1st session, on S. 560 (a bill to amend the Federal Water Pollution Control Act, as amended, and the Clean Air Act, as amended, to provide for improved cooperation by Federal Agencies to control water and Air Pollution from Federal Installations and Facilities and to control Automotive Vehicle Air Pollution), Feb. 23, 24, and 26, 1965, 176 pp., printed. Contains departmental reports, statements and communications of Federal, state officials, associations and other organizations.

Special Subcommittee on Air and Water Pollution of Senate Committee on Public Works met in executive session Mar. 17, on S. 560. Mar. 19, the Subcommittee approved the bill for full Committee consideration. Senate Committee on Public Works same day favorably reported with amendments S. 560. Same Committee Mar. 22, submitted a report (S. Rept. 128) with amendments on S. 560.

S. Rept. 128, Federal Installations, Facilities, and Equipment Control Act (Mar. 22, 1965, report from the Committee on Public Works, U. S. Senate, 89th Congress, 1st session, to accompany S. 560), 15 pp., printed. Committee reported bill favorably with amendments and recommended passage. Contains purpose, need for legislation, major provisions, and changes in existing law.

Senate, Mar. 25, with committee amendments, passed S. 560; motion to reconsider passage was tabled. House Mar. 26, received S. 560 for concurrence; to Committee on Public Works.

**WATER POLLUTION CONTROL ADMINISTRATION:**

H. R. 6077 and H. R. 6078 (both by William D. Ford) introduced in House Mar. 10, 1965, to amend the Federal Water Pollution Control Act, as amended, to establish the Federal Water Pollution Control Administration, to provide grants for research and development, etc.; to Committee on Public Works. Similar to other bills.

House Committee, Mar. 17, in executive session, continued consideration of H. R. 3988; hearings continued Mar. 18. Committee, same date, in executive session ordered reported favorably to the House S. 4 (amended). Committee Mar. 31, 1965, filed report (H. Rept. 215) with amendment on S. 4; to Committee of the Whole House on the State of the Union. (S. 4 had passed Senate Jan. 28, 1965.)

Sen. Muskie regarding the passage by the Senate of S. 4, inserted in Congressional Record, Apr. 1, 1965 (pp. 6312-6314) a paper ("What is Pollution--to A Conservationist?") by Richard H. Stroud, executive vice president of the Sports Fishing Institute, delivered Mar. 8, 1965, to the American Society of Civil Engineers at Mobile, Ala. Sen. Muskie pointed out that the version of S. 4 reported out by the House Committee does not contain the section pertaining to water quality standards.

**WATER POLLUTION OF GREAT LAKES:** Sen. Young of Ohio, in Congressional Record, Mar. 29, 1965 (pp. 6002-6003) remarked in the Senate that pollution of the Great Lakes is becoming an increasingly serious problem. He stated that, among other things, the commercial fishing industry on the Great Lakes has already been greatly curtailed by the existing contamination and that there is a need for State-Federal action with provisions for enforcement.

**WATER PROJECT RECREATION ACT:** Subcommittee on Irrigation and Reclamation of House Committee on Interior and Insular Affairs met in executive session Mar. 10, 1965, on H. R. 5269, to provide uniform policies with respect to recreation, fish, and wildlife benefits and costs of Federal multiple-purpose water resource projects, and to provide the Secretary of the Interior with authority for recreation development of projects under his control; met and marked up bill Mar. 17. Mar. 18 ordered bill reported favorably to the full committee. Full committee met Mar. 23, 24, 31, and Apr. 2, on H. R. 5269. Apr. 1 Committee ordered bill favorably reported to the House.

Senate Committee on Interior and Insular Affairs Mar. 22-23, 1965, held hearings on S. 1229, to enhance recreational facilities at Federal water resource and related projects. Hearings adjourned subject to call. Mar. 25, 27, and 30, and Apr. 1 Committee ordered favorably reported with amendments S. 1229.

**WATER RESOURCES RESEARCH: Water Resources Research:** Hearings before the Subcommittee on Irrigation and Reclamation of the Committee on Interior and Insular Affairs, United States Senate, 89th Congress, 1st session, on S. 22 (a bill to promote a more adequate national program of water research), Mar. 2 and 3, 1965, 81 pp., printed. Includes departmental reports, statements and communications from senators, research centers, universities, and associations.

Introduced in House H. R. 5930 (Hanley) Mar. 8, 1965 and H. R. 6282 (Pickle) Mar. 15, to promote a more adequate national program of water research; to Committee on Interior and Insular Affairs.

Irrigation and Reclamation Subcommittee of Senate Committee on Interior and Insular Affairs Mar. 16, in executive session approved, S. 22. Full committee Mar. 19, favorably reported with amendment S. 22. Same Committee Mar. 22, submitted a report (S. Rept. 127) on S. 22.

S. Rept. 127, Water Resources Research Act (Mar. 22, 1965, report from the Committee on Interior and Insular Affairs, U. S. Senate, 89th Congress, 1st session, to accompany S. 22), 18 pp., printed. Committee after comprehensive hearings reported bill favorably and recommended passage. Discusses purpose, background, research needs, categories of water resources research, broad-scale participation essential, committee recommendation, changes in existing law, Executive Agency reports, and as an appendix the statement by President Johnson upon signing S. 2, 88th Congress, into law (P. L. 88-379), the Water Resources Research Act of 1964.

Senate Mar. 25 passed, with committee amendment, S. 22. Motion to reconsider passage was tabled. House Mar. 26 received S. 22 for concurrence; to Committee on Interior and Insular Affairs.

**WATER RESOURCES PLANNING ACT:** House Committee on Interior and Insular Affairs, Mar. 15, 1965, reported to House H. R. 1111, to provide for the optimum development of the Nation's natural resources through the coordinated planning of water and related land resources, etc.; with amendments (H. Rept. No. 169); referred to Committee of the Whole House on the State of the Union.

H. Rept. 169, Water Resources Planning Act (Mar. 15, 1965, report from the Committee on Interior and Insular Affairs, U. S. House of Representatives, 89th Congress, 1st session, to accompany H. R. 1111), 22 pp., printed. Committee reported bill favorably with amendments, and recommended passage. Contains purpose, need for legislation, background, cost, committee amendments, section-by-section analysis, and Executive Agency reports.

H. R. 6830 (Helstoski) introduced in House Mar. 26, 1965, to Committee on Interior and Insular Affairs; similar to H. R. 1111.

By a unanimous record vote the House Mar. 31, 1965, passed H. R. 1111. This passage was subsequently vacated and S. 21 (passed Senate Feb. 25, 1965), a similar bill, was passed in lieu after being amended to contain the House-passed language. In addition to several committee amendments, the House adopted two perfecting amendments.

Note: The U. S. Bureau of Commercial Fisheries has issued a leaflet on the status of all legislation of interest to commercial fisheries at the end of the 88th Congress. For copies of MNL-3--"Legislative Actions Affecting Commercial Fisheries, 88th Congress, 1st Session 1963 and 2nd Session 1964," write to the Fishery Market News Service, U. S. Bureau of Commercial Fisheries, 1815 N. Fort Myer Drive, Room 510, Arlington, Va. 22209. Requests for this leaflet will be filled on a first-come first-served basis until the supply is exhausted.

