

SCOMM

#36:8

IDENTIFICATION	<b>BILL NAME</b> "An act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; and providing for an effective date."		<b>BILL NUMBER</b> HB 242
	<b>SPONSOR(S)</b> Herrmann		<b>DATE INTRODUCED</b> 3/9/83
INITIAL RESEARCH	<b>INITIAL SUMMARY COMPLETED</b>	<b>LEGAL DIVISION SUMMARY</b>	
	<b>SPONSOR CONTACTED FOR BACKUP MATERIALS</b>	<b>DEPT OF LAW SUMMARY</b>	
	<b>AGENCY RESPONSE</b>	<b>FISCAL NOTE</b>	
		<b>OTHER INTERESTED LEGISLATORS NOTIFIED</b>	
BACKGROUND RESEARCH	<b>SIMILAR BILLS INTRODUCED IN PREVIOUS LEGISLATURES</b>		<b>OTHER STATE OR FEDERAL PRECEDENTS, REGULATIONS, ETC</b>
	<b>RESPONSES FROM INTERESTED PERSONS AND/OR GROUPS</b>		
HEARING PREPARATION	<b>CHAIRMAN BRIEFED</b>	<b>DATE &amp; PLACE SET</b>	
	<b>STAFF MEMO TO COMMITTEE</b>	<b>TELECONFERENCE</b>	
	<b>BACKGROUND MATERIAL DISTRIBUTED</b>	<b>PSA/PRESS RELEASE</b>	
	<b>LIST OF WITNESSES</b>	<b>SUGGESTED AMENDMENTS/CS DRAFTED</b>	

# COMMITTEE REPORT

## HOUSE

RESOURCES  
FINANCE

(7)

FURTHER:

3/9/83

Date: March 25, 1983

Mr. Speaker:  
HOUSE SPECIAL COMMITTEE ON FISHERIES

The Committee on \_\_\_\_\_ has had HB 242

An Act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; and providing for an effective date.

under consideration and reports it back as follows:

- do pass  do not pass
- do pass with attached amendments(s)
- replace with CS for HB 242  same title  
 new title
- and recommends Do Pass
- AND attaches a "Letter of Intent"  New Fiscal Note
- reports it back without recommendation  Zero Fiscal Note Attached
- referred to the \_\_\_\_\_ Committee

**MEMBERS SIGNING  
DO PASS**

Art Fuller

Ben ...

Jack McRude

Adelheid Herrmann, Do Pass

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**MEMBERS HAVING  
OTHER RECOMMENDATIONS:**

W. D. ...

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\_\_\_\_\_

Rep. Adelheid Herrmann  
CHAIRMAN

Original sponsor: Herrmann by request

Funding Information

General Fund	\$142,240
Other Funds	-0-
	<u>\$142,240</u>

1 IN THE HOUSE

BY THE HOUSE SPECIAL  
COMMITTEE ON FISHERIES

2 CS FOR HOUSE BILL NO. 242 (Fisheries)

3 IN THE LEGISLATURE OF THE STATE OF ALASKA

4 THIRTEENTH LEGISLATURE - FIRST SESSION

5 A BILL

6 For an Act entitled: "An Act making an appropriation to the Fishery Indus-  
7 trial Technology Center for salmon quality control  
8 education; and providing for an effective date."

9 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

10 \* Section 1. The sum of \$142,240 is appropriated from the general fund  
11 to the Fishery Industrial Technology Center (AS 16.52.010) of the Universi-  
12 ty of Alaska for salmon quality control education conducted by the marine  
13 advisory program.

14 \* Sec. 2. The unexpended and unobligated portion of the appropriation  
15 made by this Act lapses into the general fund June 30, 1984.

16 \* Sec. 3. It is the intent of the legislature that future funding for  
17 the Fishery Industrial Technology Center for salmon quality control educa-  
18 tion be submitted as part of the continuation budget for the University of  
19 Alaska.

20 \* Sec. 4. This Act takes effect July 1, 1983.

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COMMITTEE ON FISHERIES

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HOUSE SPECIAL COMMITTEE  
ON FISHERIES  
March 17, 1983  
4:06 p.m.

Members Present: Rep. Herrmann, Chairman  
Rep. Grussendorf  
Rep. McBride  
Rep. Bussell  
Rep. Zharoff

Members Absent: Rep. Fuller, Vice-Chairman  
Rep. Goll

COMMITTEE CALENDAR

CSHB 242: "An Act making an appropriation to the  
Fishery Industrial Technology Center for  
salmon quality control education; and  
providing for an effective date."

HB 242: (Same title as above).

WITNESS REGISTER

John Doyle  
University of Alaska  
605 West 4th Avenue  
Anchorage, Alaska

PREVIOUS ACTION

HB 242: 3/9/83 - First Reading.

Committee referrals - Fisheries, Resources,  
Finance and Rules Committees.

No previous action in Fisheries Committee.

ACTION NARRATIVE

TAPE#26  
Recording  
Number 0001

Chairman Herrmann called the meeting to  
order at 4:07 p.m. She announced the first  
order of business to be HB 242. She said  
she liked the idea of fishermen becoming  
better educated on fish quality control. At  
this time there seems to be a problem with  
fresh frozen salmon quality versus canned

salmon.

Number 0040

John Doyle testified on the idea of fish quality. The technology is changing very rapidly. There is a very high level and intense interest on the part of the harvesting, processing and transportation sector for new and latest information available. He stated that he served on the committee set up by Senator Kerttula to develop programs for providing a better product to the market and to improve the image of Alaska's quality. We are facing severe pressures from Asia, Europe, and Norway who are able to penetrate the markets with pen reared salmon. The idea of the education is to teach all sectors of the industry the do's and don'ts of handling the fish. (He then presented fact sheets to the committee members) Mr. Doyle continued to state that they are holding workshops in 62 fishing communities throughout the state. Last year the program was funded through SB 103 and was supposed to be a continuation effort, but because of the language of the bill, funding was not continued for the present year.

This bill (HB 242) would allow for this education to continue. He stated that he fully concurred with the language of CSHB 242 over HB 242. The difference in the wording was "continuation budget" instead of "annual budget" for the University of Alaska as stated in HB 242.

Number 0135

Rep. Zharoff made a motioned to adopt the Committee Substitute for HB 242 before the committee as a working model. All were in favor.

Number 0157

Rep. McBride commented that the industry has changed a great deal over the past years and the emphasis on frozen processing is much greater, therefore, making quality control more important.

Number 0167

Chairman Herrmann asked John Doyle what kind of reaction they were receiving from the fishermen and processors in the quality control workshops.

Number 0171

John Doyle responded by saying 20% of the fishermen in the villages attended the

workshops. In some cases, the percentage of attendance is higher. The reception to the fact sheets has been excellent, the demand for them is very high and have raised the interest for quality control. The processors have been universally supportive of the program.

Number 0196

Rep. Bussell stated that there is some confusion with this particular appropriation of money.

John Doyle explained that what happened was, the bill was passed last year providing for the quality control program and it was the legislative intent that it would be a continuing project for the University of Alaska and when it arrived in Governor Hammond's office, after the Board of Regents had passed on the budget, it was decided by the former administration that this was not a continuing project because of the wording in the act. At that time it was too late to resubmit through the Board of Regents to the Governor this additional request. Therefore, we're coming back into the Legislature for continued funding. With CSHB 242 it provides in specific language that this program will be a continuing ongoing educational program.

Number 0252

Rep. Bussell stated that one of the things that can't be done is use language such as this to obligate the future legislatures to continue funding.

Number 0260

John Doyle stated that it would be part of the University's continuation budget, which has to be passed on each year.

Number 0267

Rep. Bussell stated that the statute does clearly state in Sec. 16.52.010 that this program is established and once established it can not be ignored by the University of Alaska or anyone else. The statute says it's there so the University must provide for it. If they fail to provide for it, they must go into their budget and eliminate something else to provide for this program. The University of Alaska and the Board of Regents have no right to just ignore a statute.

Number 0290

John Doyle responded by saying the bill that

establishes the Fishery Industrial Technology Center and the bill that puts the educational program into place were two separate things. It assigned responsibility for carrying that out to the FITC. It provided funding for one year according to Governor Hammond's office.

Number 0298

Rep. Bussell stated again that this statute was created for an ongoing study and can't be ignored. He stated that he wasn't against the appropriation but it was stated in the statute by the Legislature for this Center to be continued.

Number 0318

Chairman Herrmann asked Mr. Doyle why the appropriation wasn't included in the University's whole budget package.

Number 0319

John Doyle responded by saying that he was informed that there was not funding available for this program. He also stated that it was Governor Hammond who took the funding away.

Number 0341

There was discussion on what exactly the statute says.

Number 0348

Rep. Grussendorf stated that what should be done is, take this amount of money and go to the University's budget and find another program that doesn't have the priority as this program and fund it as the statutes require it to be. It should be shown in the University's operational budget.

Number 0361

There was discussion on how this could be done, and on the statute's language. Although the intent for this program was there, it wasn't spelled out directly.

Number 0418

Rep. Bussell suggested that an amendment be made to the statute to specifically address the quality control program.

Number 0430

Discussion continued regarding the University's Budget.

John Doyle stated that it was included in the University's Budget but was taken out by Governor Hammond. He went on to explain that there were two different bills. One to establish the FITC and another for salmon quality control education. It was put into

FITC because that is where it fits best. It was stated that there was an appropriation for this program, but it somehow disappeared.

Number 0499

Chairman Herrmann announced next week's schedule.

Number 0504

There being no further business to come before the committee, Chairman Herrmann adjourned the meeting at 4:39 p.m.

*Hein*  
13-0977

Funding Information  
General Fund \$142,240  
Other Funds -0-  
\$142,240

Offered: 3/9/83  
Referred: House Special  
Committee on Fisheries,  
Resources and Finance

1 IN THE HOUSE

BY HERMANN  
BY REQUEST

2 HOUSE BILL NO. 242

3 IN THE LEGISLATURE OF THE STATE OF ALASKA

4 THIRTEENTH LEGISLATURE - FIRST SESSION

5 A BILL

6 For an Act entitled: "An Act making an appropriation to the Fishery Indus-  
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12 ty of Alaska for salmon quality control education conducted by the marine  
13 advisory program.

14 \* Sec. 2. The unexpended and unobligated portion of the appropriation  
15 made by this Act lapses into the general fund June 30, 1984.

16 \* Sec. 3. It is the intent of the legislature that future requests by  
17 the Fishery Industrial Technology Center for funding of salmon quality  
18 control education be submitted as part of the annual budget for the Univer-  
19 sity of Alaska.

20 \* Sec. 4. This Act takes effect July 1, 1983.



# UNITED FISHERMEN OF ALASKA

MAILING ADDRESS & OFFICE  
197 SOUTH FRANKLIN ST.  
JUNEAU, ALASKA 99601  
907 586-2820

## UNITED FISHERMEN OF ALASKA

### RESOLUTION NO. 1

BE IT RESOLVED BY THE UNITED FISHERMEN OF ALASKA:

WHEREAS there are large fishery resources in the waters of Alaska; and

WHEREAS these resources and the fishing industry are of vital importance to the state, and

WHEREAS the Alaska fishing industry has yet to take full advantage of the resources available; and

WHEREAS there is a need to establish and continue an aggressive program of training coupled with strong research and development; and

WHEREAS the legislature recognized this need to assist the fishing industry when it established the Fishery Industrial Technology Center (F.I.T.C.) within the University of Alaska; and

WHEREAS the work of the center will provide significant employment benefits to the citizens of the state and will stimulate the development of the state's fishery resources;

BE IT RESOLVED BY the United Fishermen of Alaska that the Alaska State Legislature is respectfully urged to support the Fishery Industrial Technology Center so that its program of training coupled with strong research and development will benefit the state; and be it

FURTHER RESOLVED that the United Fishermen of Alaska support the Fishery Industrial Technology Center funding requests of:

Seafood Science Program	\$ 135,500
Salmon Quality Assurance Program	142,240
Scientific Equipment & Technical Library	200,000
Advanced Planning & Design of F.I.T.C. Phase I	1,450,000

*Bob Blake*

Bob Blake,  
President

Date: 3/10/83

*Cass Parsons*

Cass Parsons,  
Executive Director

Date: 3/10/83

HOUSE BILL 242: BACKGROUND

During the development of the FY84 budget request the University of Alaska operated under the assumption that the FY83 funding for the Fishery Industrial Technology Center (FITC) (i.e. SB 103, 1982 SLA ch. 34, attached) would be maintained at a continuation level within the university budget. It was not until late in the budget process that the University was informed by the Governor's office that the FY83 appropriation to the FITC would not be continued.

HB 242 is aimed toward providing for the maintenance of the educational program for salmon quality control in the FITC and assuring that this funding becomes part of the annual University of Alaska operating budget.

The FITC is a part of the Marine Advisory Program (MAP) for the University of Alaska. The Interim Report of the MAP is enclosed in addition to the 6 and 13 forms relating to the FITC budget request.

## Chapter 34

## AN ACT

Making and transferring among appropriations; making former appropriations to the emergency operating expenses account available for the fishery product revolving loan fund; and providing for an effective date.

\* Section 1. The sum of \$170,000 is appropriated from the general fund to the Fishery Industrial Technology Center (AS 16.52.010) of the University of Alaska for the salmon quality control education program recommended by the education subcommittee of the Senate committee on quality assurance in the salmon fishing industry.

\* Sec. 2. The unexpended and unobligated portion of the appropriation made to the fish processing loan guarantee account by sec. 1, ch. 42, SLA 1981 is transferred to the fishery product revolving loan guarantee fund (AS 45.92).

\* Sec. 3. Money from the appropriation made to the fish processing loan guarantee account by sec. 1, ch. 42, SLA 1981 that is obligated for the purpose of guaranteeing a loan is transferred to the fishery product revolving loan guarantee fund (AS 45.92) when the loan is paid in full and the money is no longer needed to guarantee the loan.

\* Sec. 4. Section 1, ch. 171, SLA 1980 is amended to read:

Section 1. The sum of \$250,000,000 (\$350,000,000) is appropriated from the general fund to the Department of Revenue for the reserve for emergency operating expenses account (AS 37.05.159(a)).

## Chapter 34

\* Sec. 5. The to the Department fund (AS 45.92).

\* Sec. 6. The the Department of the marketing of A

\* Sec. 7. The made to the fisher sec. 5 of this Act

expenses account governor under AS

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\* Sec. 8. The made to the fisher sec. 5 of this Act

expenses account

\* Sec. 9. Mon tee fund (AS 45.9 of guaranteeing a

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\* Sec. 10. Sec

\* Sec. 11. Th made by secs. 1 a

\* Sec. 12. Se effective date of guarantees; and pr

\* Sec. 13. Sec

## Chapter 34

1 \* Sec. 5. The sum of \$100,000,000 is appropriated from the general fund  
2 to the Department of Revenue for the fishery product revolving loan guarantee  
3 fund (AS 45.92).

4 \* Sec. 6. The sum of \$500,000 is appropriated from the general fund to  
5 the Department of Commerce and Economic Development for activities related to  
6 the marketing of Alaska fishery products.

7 \* Sec. 7. The unexpended and unobligated portion of the appropriation  
8 made to the fishery product revolving loan guarantee fund (AS 45.92) by  
9 sec. 5 of this Act is transferred to the reserve for emergency operating  
10 expenses account (AS 37.05.159) on the date of a proclamation issued by the  
11 governor under AS 37.05.159(b)(1) to the extent that the amount set out in  
12 the governor's proclamation exceeds the amount of money in the reserve for  
13 emergency operating expenses account.

14 \* Sec. 8. The unexpended and unobligated portion of the appropriation  
15 made to the fishery product revolving loan guarantee fund (AS 45.92) by  
16 sec. 5 of this Act is transferred to the reserve for emergency operating  
17 expenses account (AS 37.05.159).

18 \* Sec. 9. Money appropriated to the fishery product revolving loan guaran-  
19 tee fund (AS 45.92) by sec. 5 of this Act that is obligated for the purpose  
20 of guaranteeing a loan is transferred to the reserve for emergency operating  
21 expenses account when the loan is paid in full and the money is no longer  
22 needed to guarantee the loan.

23 \* Sec. 10. Section 2, ch. 42, SLA 1981 is repealed.

24 \* Sec. 11. The unexpended and unobligated portion of the appropriations  
25 made by secs. 1 and 6 of this Act lapse into the general fund June 30, 1983.

26 \* Sec. 12. Sections 2 and 3 of this Act take effect 30 days after the  
27 effective date of an Act entitled "An Act providing for fishery product loan  
28 guarantees; and providing for an effective date."

29 \* Sec. 13. Sections 4, 5, 7, and 10 of this Act take effect on the effec-

Chapter 34

1 five date of an Act entitled "An Act providing for fishery product loan  
2 guarantees; and providing for an effective date."

3 \* Sec. 14. Sections 1, 6, and 11 of this Act take effect immediately in  
4 accordance with AS 01.10.070(c).

5 \* Sec. 15. Sections 8 and 9 of this Act take effect one year after the  
6 effective date of an Act entitled "An Act providing for fishery product loan  
7 guarantees; and providing for an effective date."

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Eff. §§ 1, 4-7,  
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§§ 8 and 9  
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5/18/83

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Prepared by:

John P. Doyle, Leader  
Marine Advisory Program  
605 W. Fourth Avenue  
Anchorage, AK 99501

SALMON QUALITY EDUCATION PROJECT

INTERIM REPORT

February 10, 1983

BACKGROUND

With an increasing amount of Alaska's salmon production going to market as fresh or frozen fish rather than in the can, product quality has become a much more important consideration for both the processor and fisherman. Lack of a uniformly high quality product is now thought to be the single most significant impediment to the future vitality of world markets for Alaskan salmon.

This need to improve the quality of Alaska salmon prompted the 1982 Alaska Legislature to enact legislation (SB 103) to provide the University of Alaska Marine Advisory Program, through the Fishery Industrial Technology Center, \$170,000 to organize and conduct an industry-wide education program on salmon quality control.

APPROACH

It was the opinion of the University that those funds would be continuing, therefore, funds provided by SB 103 were included in the University's continuation budget for FY 1984. A full-time faculty position within the Marine Advisory Program was then advertised. At the time that screening of candidates was completed, the University was informed that the Governor's Office had decided that these funds were a one-time only appropriation regardless of the intent of the Senate Committee on Salmon Quality. This information was relayed on September 20, 1982. An entirely different approach was then developed.

The legislative intent called for an industry oversight committee to review the organization and implementation of the project. The committee that was formed consisted of representatives from all segments of the Alaska salmon industry:

Bob Blake	Cordova Aquatic Marketing Association, Cordova
Jim Poor	St. Elias Ocean Products, Cordova
Harold Hansen	Former State Senator, Juneau
Roy Alley	Fisherman, Valdez
Alan Otnes	Fisherman, Petersburg
Bruce Crow	J.B. Crow & Sons, Bethel
Mel Munson	Legislative Aide, Bristol Bay District, Juneau
Roger DeCamp	National Food Processors Association, Seattle
Cliff Phillips	E.C. Phillips & Son, Ketchikan
Bob Cavanaugh	Ocean Beauty Seafoods, Seattle

The oversight committee approved the concept of hiring a team of people knowledgeable about specific regions and fisheries throughout the state to develop materials for and conduct an intensive 3-4 month educational program. They established the following list of priorities for conducting a broad based education program directed at fishermen, tendermen, and processors:

1. A series of "how-to" fact sheets for distribution throughout the industry
2. Workshops and seminars around the state
3. A slide series on salmon handling
4. A salmon handlers manual.

#### Status of Educational Activities

1. Project Staff. Six people were hired to develop and conduct the education program:

Chuck Crapo, project leader, Anchorage--presently a candidate for a M.S. degree in Food Science and Technology at Oregon State University; eight years of experience in Alaska seafood processing industry as a quality control manager and plant manager, and project manager for the development of ASMI's salmon quality guidelines.

Doris Lashley, Kenai--23 years experience as salmon processor and fisherman on Kenai Peninsula; established and managed Sea Catch, Inc. on Kenai River.

Ken Madsen, Seattle--western Alaska operations manager for Swiftsure Fisheries, Inc.; experience includes four years as manager of processing operations in Ketchikan and Togiak; founding and operating Seafood Production Systems, Inc. to establish and supervise fish production operations in Western Alaska.

John Enge, Jr., Petersburg--experience includes crewing in halibut longline, herring gillnet, salmon seine, and salmon gillnet fisheries; owner/operator of salmon troller; 14 years of experience in processing industry as production supervisor, buying station manager, production and warehouse foreman, and plant worker; and recently on contract to Alaska Fisheries Development Foundation for research and development work on longline baiting systems.

Wayne Kvasnikoff, Kodiak--salmon seiner for 24 years in Alaska; fished in seine and gillnet herring, king crab and tanner crab fisheries; tendered salmon in Bristol Bay and PWS, served on Kodiak Fish and Game Advisory committee for three years.

Rick Steiner, Anchorage--editor; most recently Marine Advisory Agent, University of Alaska, Kotzebue; commercial fisherman for king, tanner, and dungeness crab, sablefish, halibut, albacore tuna and salmon; M.S. in Fisheries Science from Oregon State University.

Project staff met in Anchorage January 17-21 to begin development of educational materials, and has met twice via audio-conference.

2. Fact Sheets--Text and art work for the following 16 fact sheets have been developed and will be printed by Monday, February 28:

<u>FISHERMEN</u>	<u>No. of Copies to be Printed</u>
1. Southeast Drift Gillnetters	2000
2. Southeast Seiners	1000
3. Southeast Trollers	1000
4. Freezer Trollers	500
5. Prince William Sound Seiners	750
6. Southcentral Drift Gillnetters	2000
7. Southcentral/Bristol Bay Setnetters	2000
8. Kodiak/Chignik Seiners	750
9. Bristol Bay Drift Gillnetters	5000
10. Kodiak Setnetters/Beach Seiners	500
11. Arctic/Yukon/Kuskokwim Gillnetters	2000

TENDERS

1. Refrigerated Seawater	1000
2. Chilled Seawater	1000
3. Ice	1000
4. Dry	1000

PROCESSING

1. Fresh and Frozen Fish Processing	4000
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TOTAL SHEETS = 16      TOTAL COPIES = 25,500

These fact sheets will be distributed to all participants in workshops, and mailed as needed. Example texts are attached (see Attachment B).

3. Workshops--Workshops of 3-6 hours in length will be given at over 60 locations around the state. These will be fairly indepth, and specifically tailored to local conditions. Topics will include:
1. Factors Affecting Intrinsic Quality
  2. Causes of Fish Quality Loss
  3. Importance of Early Chilling of the Catch
  4. Iced Storage on Fishing Vessels
  5. Chilled Sea Water Systems for Fishing Vessels
  6. Refrigerated Sea Water Systems for Fishing Vessels
  7. Freezing and Frozen Storage Aboard Fishing Vessels
  8. Washing and Bleeding Fish
  9. Butchering at Sea
  10. Onboard Handling, Storage, and Offloading of Salmon
  11. Fishing Vessel Cleaning and Sanitation
  12. Upgrading Fishing Vessels to Protect Product Quality
  13. Handling Fish During Processing

Most workshops will be conducted by project staff and by the following Marine Advisory Program faculty: Doug Coughenower, John Doyle, Curt Kerns, Don Kramer, Brian Paust, and Hank Pennington. Instructors have been assigned locations with which they are most familiar. The tentative schedule for workshops is as follows:

Southeast

Metlakatla	3/8
Ketchikan	3/9
Sitka	3/15
Craig	3/7
Klawock	3/9
Kake	3/21
Hydaburg	3/8
Port Alexander	3/23
Juneau	3/14
Hoonah	3/18
Haines	3/16
Wrangell	TBA
Pelican	TBA

Bristol Bay

Naknek	3/7 & 8
Dillingham	3/10 & 11
Egegik	3/9
Togiak	TBA
Manakotak	TBA
Aleknagik	TBA
South Naknek	3/8
Levelock	3/9
Ugashik	3/11

(continued on next page)

Southcentral

Anchor Point	3/28-29
Seward	3/21-23
Kenai	4/4 & 5
Soldotna	4/1 & 2
Nikishka	4/6 & 7
Ninilchik	3/30 & 31
Homer	3/18 & 19
English Bay	3/22
Port Graham	3/17
Seldovia	3/24
Cordova	TBA
Anchorage	TBA
Fairbanks	3/14 & 15
Valdez	3/17
Tatitlek	3/18
Whittier	3/21

Kodiak & Alaska Peninsula

Old Harbor	TBA
Akhiok	TBA
Port Lions	4/7
Kodiak	TBA
Sand Point	6/6
King Cove	6/7
False Pass	6/8
Chignik Bay	3/21
Chignik/Upper Lagoon	4/1

Western

Bethel	TBA
Napakiaik	TBA
Quinhagak	TBA
St. Marys	TBA
Mt. Village	TBA
Marshall	TBA
Emmonak	TBA
Alakanuk	TBA

Northwestern

Nome	3/19
Golovin	3/16 & 17
Elim	3/14 & 15
Koyuk	3/11 & 12
White Mountain	3/18
Shaktoolik	3/9 & 10
Unalakleet	3/7 & 8
Kotzebue	3/21 & 22

All project staff and MAP faculty will meet in Anchorage February 28 - March 2, for a technical in-service concerning workshop topics.

4. Slide Series--a series of approximately 100 slides is being compiled and duplicated to be used in each workshop and as needed in the future.
5. Salmon Handler's Manual. A first draft of the manual should be completed by March 1, and published by June 30, 1983. A preliminary outline for the manual is as follows:

(See attachment A)

O U T L I N E

A MANUAL FOR HANDLERS OF PACIFIC SALMON

by

Donald E. Kramer, John P. Doyle,  
Richard G. Steiner, and Charles A. Crapo

Marine Advisory Bulletin No. \_\_\_\_

University of Alaska  
Sea Grant Program

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Incentive for High Quality  
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Preventing Contamination of the Catch

REFERENCES

APPENDIX A. IDENTIFICATION OF PACIFIC SALMON

Description of Pink Salmon  
Description of Chum Salmon  
Description of Coho Salmon  
Description of Sockeye Salmon  
Description of Chinook Salmon  
Distinguishing Chum from Sockeye  
Distinguishing Coho from Sockeye

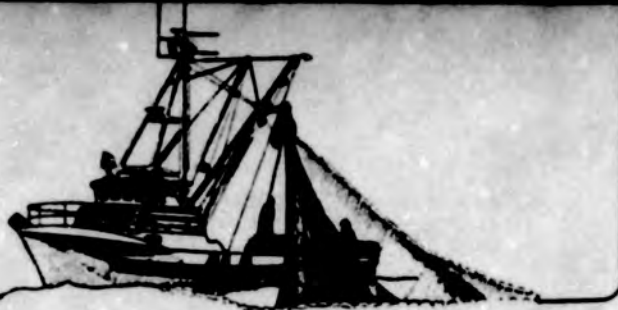
APPENDIX B. MARKET REQUIREMENTS FOR PACIFIC SALMON

Requirements for Fresh Dressed Salmon  
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APPENDIX C. CANADIAN FISHING VESSEL INSPECTION REGULATIONS

APPENDIX D. CANADIAN FISHING PLANT INSPECTION REGULATIONS

# SALMON QUALITY RECOMMENDATIONS FOR SOUTHEAST PURSE SEINERS



Proper handling, storage conditions and sanitation practices are essential for protecting salmon quality. The following practices will help to minimize quality loss aboard your vessel.

## DO

### HANDLING



Handle fish by the head when clearing deck and unloading catch. (Recommend coarse rubber gloves for good grip.)



Lower first few brailer loads to bottom of hold before releasing.

### STORAGE

Always store iced/dressed fish apart from rest of catch.

Keep brailer loads under 200 fish or 1000 pounds.

Flood hold or use bin boards to prevent abrasion and crushing.

Protect fish from all heat sources—engine, fuel lines, and fuel tanks.



Cool fish immediately after catch—use well crushed ice, slush ice or refrigerated seawater.

### SANITATION

Maintain smooth, easily cleanable surfaces in work and storage areas—use food grade paint, non-corroding metal or plastic coating.

Keep deck, hold, brailers, rain-gear, and gloves clean.



Clean and sanitize after every delivery—scrub all surfaces with brush, clean water, and detergent—rinse with clean water—sanitize with solution of 1/2 cup household bleach to 5 gallons water—rinse after 5-10 minutes.

**REMEMBER - FISH ARE FOOD**

## HANDLING DON'TS



Strap more than 1000 fish aboard at a time.

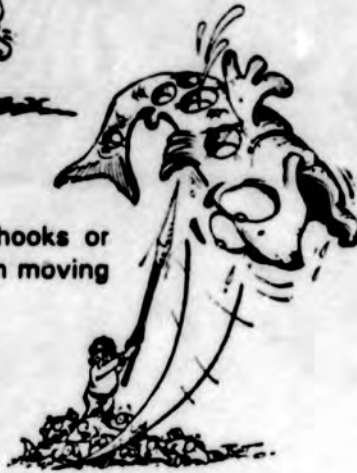


Handle fish by the tail.



Throw, kick or step on fish.

Use pugs, hooks or shovels when moving fish.



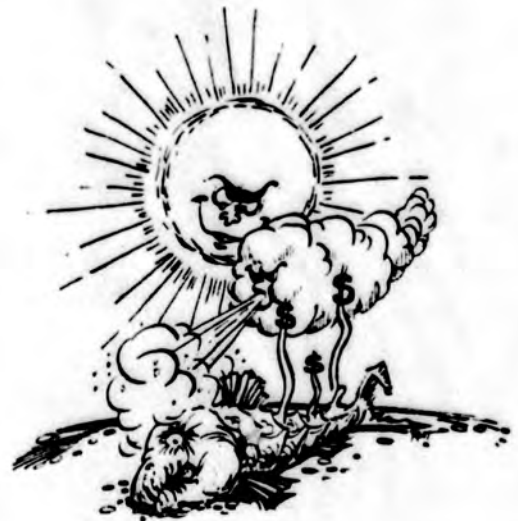
Drop fish into dry hold or onto hard surfaces.



## STORAGE DON'TS



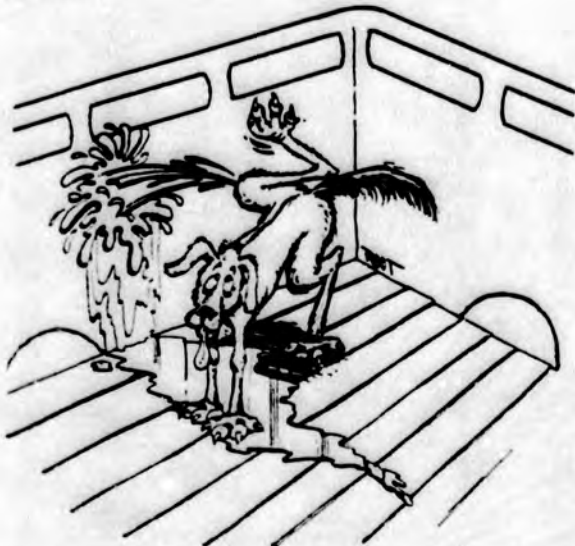
Allow fish to contact contaminants such as bilge water, gas, diesel, hydraulic fluid, grease, detergents or phenol disinfectants.



Allow fish to dry and lose weight by exposure to sun or wind.

## SANITATION DON'TS

Use full strength bleach for sanitizing.



Allow pets in work areas.



Allow buildup of slime and gurry on deck, hold, and brailers.

# SALMON QUALITY RECOMMENDATIONS FOR ARCTIC, YUKON, KUSKOKWIM GILLNETTERS



Proper handling, storage conditions and sanitation practices are essential for protecting salmon quality. The following practices will help to minimize quality loss aboard your boat.

## DO

### HANDLING



Handle fish by the head when picking net, stowing and unloading catch.

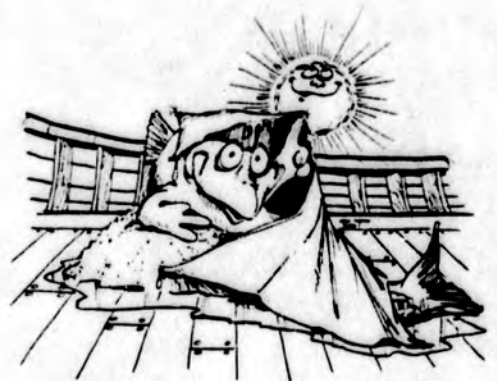
Deliver fish within 12 hours.

### STORAGE



Cool fish immediately after catch with well crushed ice.

Protect fish from all heat sources.



Store fish in plastic totes or small mesh, knotless web brailers to minimize handling during off-loading.

Cover fish with wet burlap to provide additional protection from heat, sun and wind.

### SANITATION



Keep boat, totes, brailers, burlap, raingear, and gloves clean.

Clean and sanitize after every delivery—scrub all surfaces with brush, clean water, and detergent—rinse with clean water—sanitize with solution of 1/2 cup household bleach to 5 gallons water—rinse after 5-10 minutes.

**REMEMBER - FISH ARE FOOD**

## HANDLING DON'TS



Use pughs, picks or hooks to move fish.



Handle fish by the tail.



Throw, kick, drop or step on fish.

## STORAGE DON'TS



Allow fish to dry and lose weight by exposure to sun or wind.



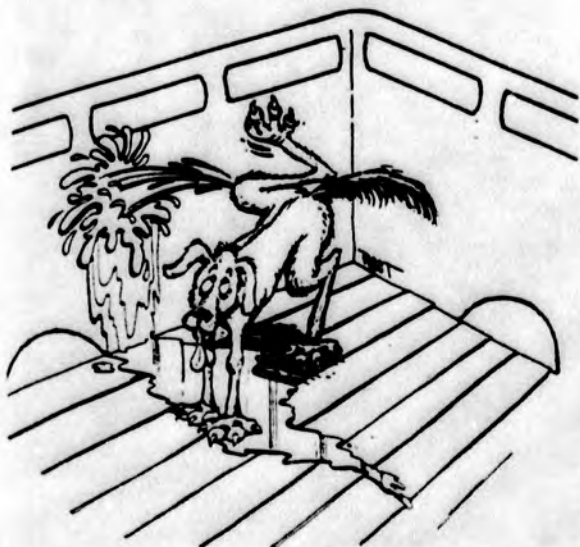
Overload trailers



Allow fish to contact contaminants such as fuel, grease, outboard oil, detergent, disinfectants, and insects.

## SANITATION DON'TS

Use full strength bleach for sanitizing.



Allow pets in work areas.



Allow buildup of slime and gurry on boat, bins, totes, and burlap.

# RECOMMENDATIONS FOR SALMON QUALITY PROCESSORS

Proper handling, storage, butchering and sanitation practices are essential for protecting salmon quality. The following practices will help to minimize quality loss during processing.

## DO

### HANDLING



Use chutes or conveyors to move fish whenever possible.

Handle fish by the head or nape during processing.

### STORAGE

Provide sufficient drainage in totes and bins.

Protect fish from all heat sources.

Process fish within 12 hours of unloading.



Cool fish to 32°F immediately after unloading—use iced totes, bins, or RSW systems.



Layer ice fish in totes and bins.

### PROCESSING

Use chlorinated water.

Keep knives sharp and clean.

Avoid short head cuts.

Scrape bloodline in direction from head to tail to prevent exposing rib bones.



Wash butchered fish gently and thoroughly.

### FREEZING

Lay fish straight on clean freezer trays.

Remove frozen fish from freezer racks gently—keep fins and tails intact.

Freeze fish until core temperature reaches 0°F or lower.

Maintain storage temperature between -10°F and 0°F.



Prechill glaze water to 35°F.



Submerge fish completely into glaze water.

Repeat glaze process as needed to protect fish from freezer burn.

### SANITATION

Maintain smooth, easily cleanable surfaces in work and storage areas—use food grade paint, non-corroding metal or plastic coating.

Rinse all processing areas to remove blood and gurry every two hours.



Clean and sanitize all surfaces, processing equipment, raingear, and gloves at least twice a day.

**REMEMBER - FISH ARE FOOD**

## HANDLING DON'TS

Overload trailers, bins, totes and other unloading equipment.



Handle fish by the tail.



Throw, kick or step on fish.



Use picks, pugs, pushes, shovels or hooks to move fish.



Drop or throw fish into totes, bins or onto other hard surfaces.

## STORAGE DON'TS



Allow fish to dry and lose weight by exposure to sun or wind.  
Allow fish to lie in blood and/or water.



Allow fish to contact contaminants such as gas, hydraulic fluid, oil, detergents, phenol disinfectants, insects and birds.



Store fish directly on floor, dock, or in uncovered bins and totes.

## PROCESSING DON'TS



Use dull knives.

Make poor belly cuts that result in split napes, belly wall cuts.

Grip belly wall and fold back when cleaning the bloodline.

Throw butchered fish.

## FREEZING DON'TS



Lay fish crooked on freezer trays or belly to belly where interlocking might occur.

Store frozen fish at temperatures higher than 0°F.



Use crowbars or other instruments to break frozen fish off freezer racks.

Remove fish from freezers until thoroughly frozen.



Break glaze through rough handling.

Allow unnecessary delays when moving fish from freezer to shipping van.

## SANITATION DON'TS



Allow pets in work areas.



Allow buildup of slime and gurry on processing equipment, totes, and storage areas.



*Soft? 2 copies to go to Juneau w/ me on any trip  
I make*

University of Alaska  
Statewide System of Higher Education

ALASKA SEA GRANT COLLEGE PROGRAM

3 Bunnell, 303 Tanana Drive  
Fairbanks, AK 99701

February 10, 1983

Mr. Robert Blake  
P.O. Box 939  
Cordova, AK 99574

Dear Bob:

As per your request enclosed is a summary of the various FY84 budget increments (operating and capital) for the Fishery Industrial Technology Center and Marine Advisory Program.

I hope this information is useful to you and the industry. If you wish a presentation or assistance at your board meeting, either Jong or I will be glad to be present.

Sincerely,

A handwritten signature in cursive script, appearing to read "DHR".

Donald H. Rosenberg  
Director

DHR:mc

enc.

cc: Jong Lee  
Ken Allread  
Alan Beardsley  
Donald Bevan  
David Herrnsteen  
Thomas E. Thompson  
✓ John Doyle  
Jay Barton  
Melvin Monsen

FY64 BUDGET REQUEST SUMMARY

Fishery Industrial Technology Center

and

Marine Advisory Program

OPERATING BUDGET

In Board of Regents Budget Request FY64

Seafood Science Program \$125,500  
Fishery Industrial Technology Center

This increment will provide the required professional expertise and support to develop both training and research programs in food science. These training and research efforts will be in direct support of the needs of the Alaska seafood processing industry and will be directed toward the development of quality control methods and toward energy efficiency in seafood processing plants.

Detailed request is provided in Appendix A.

Marine Advisory Program - Homer \$ 77,300  
Cooperative Extension Service

This increment will provide an extension education program in fisheries for Cook Inlet/Resurrection Bay area. Emphasis will be placed on development, use and management of fisheries resources to increase employment in the fishing industry. This will extend fisheries educational opportunities to a rural area of the state where no program presently exists.

Detailed request is provided in Appendix B.

Not in Board of Regents Budget Request

Salmon Quality Assurance Program \$142,240  
Fishery Industrial Technology Center

This increment will continue a quality education program on salmon quality assurance. The program will emphasize the most modern techniques of preserving quality of Alaskan salmon during harvesting, processing, and transportation. This will assist in improving the quality of Alaska's fresh, frozen, and canned salmon.

Detailed request is provided in Appendix C.

CAPITAL BUDGET

In Board of Regents Budget Request

None.

Not in Board of Regents Budget Request

Scientific Equipment and Technical Library \$200,000  
Fishery Industrial Technology Center

Safety and wholesomeness of seafood cannot be measured without laboratory data. New or modified products cannot be developed without technical input. Confusion and speculation cannot be resolved without laboratory analysis. The Fishery Industrial Technology Center (FITC), established to provide technical support to Alaska's fishing industry, cannot meet its charge without a scientific information generating base. This basic equipment, supplies and library are necessary to establish the minimum seafood analytical laboratory. Space will be provided by the National Marine Fisheries Service in Kodiak.

Detailed request is provided in Appendix D.

Advanced Planning and Design FITC Phase I \$1,450,000

Phase I has been designed as a single building (26,750 square feet) as a part of the City of Kodiak's Near Island development project. Facilities include seafood and harvesting technology laboratories, specialized and general support areas, and administration and faculty offices. Specialized facilities, consisting of seafood and harvesting technology components, include: food engineering, chemistry, microbiology and biochemistry laboratories; fishing gear and electronics laboratories; and specialized support areas (e.g., cool and wet laboratories; chill and frozen storage areas, culture preparation, glass blowing, balance and instrument rooms). These specialized facilities provide essential support for research and training programs.

In addition to the major laboratory facilities, the building will contain a 100-seat lecture room and Marine Advisory Program offices, administrative offices and general support facilities. The general support facilities (library, computer mode, maintenance shop, conference area and machine shop) will be utilized by scientific and administrative personnel.

This funding will advance the University's planning for Phase I so that actual construction could start during FY85 (assuming appropriation for actual construction in the FY85 budget).

Detailed request for total Phase I facilities is provided in Appendix E.

ABBREVIATED TITLE:

Salmon Quality Assurance Program

WHICH MAU GOAL IS BEING AFFECTED BY THIS INCREMENT? (STATE BRIEFLY)

Goal 1.13: Provide instruction, practical research, and technical information to 10,000 salmon fishermen, 500 tendermen, and 100 fish processing plant and quality assurance managers on methods of producing the highest quality salmon possible.

EXPLAIN HOW THIS INCREMENT WILL ASSIST IN THE ACCOMPLISHMENT OF THE ABOVE STATED GOAL:

Provide quality education programs on salmon quality assurance. The program will emphasize the most modern techniques of preserving quality of Alaskan salmon during harvesting, processing, and transportation. This will assist in improving the quality of Alaska's fresh, frozen, and canned salmon.

BRIEFLY DESCRIBE WHAT THIS INCREMENT PURCHASES IN TERMS OF HUMAN AND OTHER RESOURCES:

A full-time seafood advisory specialist will be located in Kodiak in the Fishery Industrial Technology Center. A full-time communications-media specialist and a full-time secretary will also be placed in the Kodiak office. Phones, reproduction, laboratory, and office equipment as needed.

WHAT ARE THE FUTURE FUNDING IMPLICATIONS OF THIS INCREMENT?

Salaries, travel, services, and commodities will be a continuing cost. Equipment will be a one-time expenditure.

CODE	EXPENDITURES BY OBJECT			AMOUNT
100	PERSONAL SERVICES			\$105,040
200	TRAVEL			21,000
300	CONTRACTUAL SERVICES			10,000
400	COMMODITIES			4,100
500	EQUIPMENT			2,100
600	LAND, BLDGS., ETC.			
700	GRANTS, CLAIMS, ETC.			
800	MISCELLANEOUS			
TOTAL				142,240
FEDERAL RECEIPTS				
GENERAL FUND MATCH				
				142,240
GENERAL FUND				
I/A RECEIPTS				
PROGRAM RECEIPTS				
STUDENT FEES				
INDIRECT COST RECOVERY				
OTHER RESTRICTED RECEIPTS				
	PFT	PPT	NON PERM	TOTAL
NO. POSITIONS	3			3
NO. STAFF MOS.	27			27
THIS INCREMENT REQUESTS FUNDS FOR:				
<input type="checkbox"/> AN EXPANDED EXISTING SERVICE.				
<input checked="" type="checkbox"/> A NEW SERVICE.				
PRIORITIES				
COMPONENT	BRU	MAU	REGENTS	GOVERNOR
/	/	/	/	ACCEPT REJECT

AGENCY UNIVERSITY OF ALASKA

PROGRAM ADULT AND POSTSECONDARY EDUCATION

BRU Fishery Industrial Technology Center

COMPONENT Public Service

**FY 84**

**6 COMPONENT DECISION INCREMENT**

REVISED DATE







HOUSE SPECIAL COMMITTEE  
ON FISHERIES  
March 17, 1983  
4:06 p.m.

Members Present: Rep. Herrmann, Chairman  
Rep. Grussendorf  
Rep. McBride  
Rep. Bussell  
Rep. Zharoff

Members Absent: Rep. Fuller, Vice-Chairman  
Rep. Goll

COMMITTEE CALENDAR

CSHB 242: "An Act making an appropriation to the  
Fishery Industrial Technology Center for  
salmon quality control education; and  
providing for an effective date."

HB 242: (Same title as above).

WITNESS REGISTER

John Doyle  
University of Alaska  
605 West 4th Avenue  
Anchorage, Alaska

PREVIOUS ACTION

HB 242: 3/9/83 - First Reading.

Committee referrals - Fisheries, Resources,  
Finance and Rules Committees.

No previous action in Fisheries Committee.

ACTION NARRATIVE

TAPE#26  
Recording  
Number 0001

Chairman Herrmann called the meeting to  
order at 4:07 p.m. She announced the first  
order of business to be HB 242. She said  
she liked the idea of fishermen becoming  
better educated on fish quality control. At  
this time there seems to be a problem with  
fresh frozen salmon quality versus canned

salmon.

Number 0040

John Doyle testified on the idea of fish quality. The technology is changing very rapidly. There is a very high level and intense interest on the part of the harvesting, processing and transportation sector for new and latest information available. He stated that he served on the committee set up by Senator Kerttula to develop programs for providing a better product to the market and to improve the image of Alaska's quality. We are facing severe pressures from Asia, Europe, and Norway who are able to penetrate the markets with pen reared salmon. The idea of the education is to teach all sectors of the industry the do's and don'ts of handling the fish. (He then presented fact sheets to the committee members) Mr. Doyle continued to state that they are holding workshops in 62 fishing communities throughout the state. Last year the program was funded through SB 103 and was supposed to be a continuation effort, but because of the language of the bill, funding was not continued for the present year.

This bill (HB 242) would allow for this education to continue. He stated that he fully concurred with the language of CSHB 242 over HB 242. The difference in the wording was "continuation budget" instead of "annual budget" for the University of Alaska as stated in HB 242.

Number 0135

Rep. Zharoff made a motioned to adopt the Committee Substitute for HB 242 before the committee as a working model. All were in favor.

Number 0157

Rep. McBride commented that the industry has changed a great deal over the past years and the emphasis on frozen processing is much greater, therefore, making quality control more important.

Number 0167

Chairman Herrmann asked John Doyle what kind of reaction they were receiving from the fishermen and processors in the quality control workshops.

Number 0171

John Doyle responded by saying 20% of the fishermen in the villages attended the

workshops. In some cases, the percentage of attendance is higher. The reception to the fact sheets has been excellent, the demand for them is very high and have raised the interest for quality control. The processors have been universally supportive of the program.

Number 0196

Rep. Bussell stated that there is some confusion with this particular appropriation of money.

John Doyle explained that what happened was, the bill was passed last year providing for the quality control program and it was the legislative intent that it would be a continuing project for the University of Alaska and when it arrived in Governor Hammond's office, after the Board of Regents had passed on the budget, it was decided by the former administration that this was not a continuing project because of the wording in the act. At that time it was too late to resubmit through the Board of Regents to the Governor this additional request. Therefore, we're coming back into the Legislature for continued funding. With CSHB 242 it provides in specific language that this program will be a continuing ongoing educational program.

Number 0252

Rep. Bussell stated that one of the things that can't be done is use language such as this to obligate the future legislatures to continue funding.

Number 0260

John Doyle stated that it would be part of the University's continuation budget, which has to be passed on each year.

Number 0267

Rep. Bussell stated that the statute does clearly state in Sec. 16.52.010 that this program is established and once established it can not be ignored by the University of Alaska or anyone else. The statute says it's there so the University must provide for it. If they fail to provide for it, they must go into their budget and eliminate something else to provide for this program. The University of Alaska and the Board of Regents have no right to just ignore a statute.

Number 0290

John Doyle responded by saying the bill that

establishes the Fishery Industrial Technology Center and the bill that puts the educational program into place were two separate things. It assigned responsibility for carrying that out to the FITC. It provided funding for one year according to Governor Hammond's office.

- Number 0298 Rep. Bussell stated again that this statute was created for an ongoing study and can't be ignored. He stated that he wasn't against the appropriation but it was stated in the statute by the Legislature for this Center to be continued.
- Number 0318 Chairman Herrmann asked Mr. Doyle why the appropriation wasn't included in the University's whole budget package.
- Number 0319 John Doyle responded by saying that he was informed that there was not funding available for this program. He also stated that it was Governor Hammond who took the funding away.
- Number 0341 There was discussion on what exactly the statute says.
- Number 0348 Rep. Grussendorf stated that what should be done is, take this amount of money and go to the University's budget and find another program that doesn't have the priority as this program and fund it as the statutes require it to be. It should be shown in the University's operational budget.
- Number 0361 There was discussion on how this could be done, and on the statute's language. Although the intent for this program was there, it wasn't spelled out directly.
- Number 0418 Rep. Bussell suggested that an amendment be made to the statute to specifically address the quality control program.
- Number 0430 Discussion continued regarding the University's Budget.
- John Doyle stated that it was included in the University's Budget but was taken out by Governor Hammond. He went on to explain that there were two different bills. One to establish the FITC and another for salmon quality control education. It was put into

FITC because that is where it fits best. It was stated that there was an appropriation for this program, but it somehow disappeared.

Number 0499

Chairman Herrmann announced next week's schedule.

Number 0504

There being no further business to come before the committee, Chairman Herrmann adjourned the meeting at 4:39 p.m.

HOUSE SPECIAL COMMITTEE  
ON FISHERIES  
March 24, 1983  
3:30 p.m.

Members Present: Rep. Herrmann, Chairman  
Rep. Fuller, Vice-Chairman

Members Absent: Rep. Grussendorf  
Rep. Bussell  
Rep. Goll  
Rep. McBride  
Rep. Zharoff

COMMITTEE CALENDAR

HB 267: "An Act relating to herring stripping; and providing for an effective date."

HB 242: "An Act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; and providing for an effective date."

WITNESS REGISTER

Tim Towarak  
Teleconference  
Unalakleet, Alaska

Doug Humes  
Teleconference  
Anchorage, Alaska

Edwin Anderson  
Teleconference  
Dillingham, Alaska

Dallas Cross  
Teleconference  
Anchorage, Alaska

Tstia Wilson  
Teleconference  
Unalakleet, Alaska

Paul Johnson  
Teleconference  
Unalakleet, Alaska

PREVIOUS ACTION

HB 267: 3/14/83 - First Reading.  
Committee referrals - Fisheries and Resources Committees.  
No previous action in Fisheries Committee.

HB 242: 3/9/83 - First Reading.  
Committee referrals - Fisheries, Resources, Finance and Rules Committees.  
No previous action in Fisheries Committees.

ACTION NARRATIVE

TAPE#27  
Recording  
Number 0001

Chairman Herrmann called the teleconference hearing to order. She announced the first order of business and the subject of the teleconference to be HB 267; relating to herring stripping; effective date.

Rep. Fuller, the prime sponsor of HB 267 explained the bill and the reason it was introduced.

Number 0014

Rep. Fuller stated that HB 267 extends the time that herring stripping is allowed to take place in the Bering Sea until 1986. Stripping is the process by which herring roe is extracted from the carcass. After this process, the carcass is discarded.

Number 0061

Tim Towarak, Planner of the Unalakleet Native Corporation, and Vice Mayor of Unalakleet came on the network and stated that the fishing co-op in his area supports HB 267. He further stated that it would be very costly to have to ship the stripped carcasses out of the Norton Sound area and would not be worth it to strip the herring in the Norton Sound. Mr. Towarak said that the herring carcasses are too small to be sold as bait or food, and the prices would be higher if they weren't forced to ship the herring out of Norton Sound for stripping.

Number 0170

Rep. Fuller said SB 180; relating to herring stripping, is similar to HB 267 and that it

had been passed out of Senate Resources Committee.

Number 0184

Doug Humes of Anchorage stated that he is with the Bering Sea Fishermen's Association and supports HB 267. Mr. Humes said the bill would allow the fishermen to have more control over the fishery by being able to have more control over the processing, and felt the most economical use of the carcass would be to dump them.

Number 0230

Rep. Fuller thanked Doug Humes for his testimony and explained a point of information; as long as the herring carcasses are dumped outside the 3 1/2 mile zone, the Department of Fish & Game didn't see any problem. The carcasses aren't totally wasted, there are other creatures that benefit from eating them.

Number 0245

Edwin Anderson of Dillingham came on the network and stated that he supports HB 267. It gives the local people an opportunity for providing employment and would enable them to take care of their catch in the cases where the processors aren't available or are filled up.

Number 0267

Dallas Cross of Anchorage stated that he was originally from Kotzebue and supports HB 267. Mr. Cross said the people in the Kotzebue area are trying to develop a herring fishery and further stated that everything the Legislature could do to help them is appreciated.

Number 0291

Tstia Wilson of Unalakleet stated she supports HB 267 for reasons already stated by the previous speakers.

Number 0301

Paul Johnson of Unalakleet said he is a commercial fisherman and supports HB 267. Mr. Johnson said the herring fishery is a fairly new fishery in his area and that it would allow them to do the stripping and would provide for a better price.

Number 0320

Chairman Herrmann thanked the participants for testifying and closed the teleconference.

Number 0330

Chairman Herrmann called for a recess at 4:10 p.m. to a call of the chair.

Tape #28  
Recording  
Number 0014

Chairman Herrmann reconvened the Special Committee on Fisheries meeting on March 25, 1983, at 7:45 a.m., and indicated the following members present:

Chairman Herrmann

Vice-Chairman Fuller

Representative Bussell

Representative Grussendorf

Representative McBride

Chairman Herrmann stated the purpose of this meeting was to pass the following bills out of committee:

CSHB 242: "An Act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; effective date."

HB 267: "An Act relating to herring stripping; effective date."

Number 0035

Rep. Fuller moved that CSHB 242 be passed out of committee. All members were in favor except Rep. Bussell.

Number 0053

Rep. Fuller moved and asked unanimous consent that HB 267 be passed out committee. There being no objection, it was so ordered.

Number 0060

There being no further business to come before the committee, Chairman Herrmann adjourned the meeting at 7:48 a.m.