

April, 2010

HELLO EVERYONE!! IT'S ALBACORE TIME AGAIN!

We hope everyone had a good winter and everyone is well.

The season will soon be upon us and we are looking forward to another very good season for all. We would like everyone to bring in several full trips to Jessie's Ilwaco Fish. We have 5 hoists and will unload 24 hours a day, 7 days a week if needed. As always, we need all the advance notice we can get so we can be ready to unload you when you get in. Our numbers are as follows:

Office	1-360-642-3773	Doug email	dougr@ilwacofish.com
Office Fax	1-360-642-3362	home	1-360-642-4367
Pierre email	pierrem@ilwacofish.com	Maureen email	mo@ilwacofish.com
home	1-360-642-3813	cell	1-360-606-4315
cell	1-503-791-1777		
George Alexander	georgea@ilwacofish.com	Radio Standby:	UHF Channel 68 Call letters WXF 609

Maureen will make her spring trip down the coast to say hello and answer any questions you may have. As always, she will be here to help with your needs when you are in port. Rental cars, bait, hotel rooms, fuel, groceries, mechanical problems and refer problems are some of the things she can help you with.

Maureen will also be here to help all boats clear customs / immigration / get delivery permits and answer your questions.

Our book exchange is full of new selections for everyone's use.

We have two fuel docks in Ilwaco and they tell me they will be very competitive on prices. Let's hope the price stays down.

There will be live anchovies available at the bait receiver here in Ilwaco. We have frozen anchovies available at our dock.

The port has done more dredging inside the harbor and made most tie-up slips deeper. There should be no trouble for larger draft boats. They have also installed new floats and electrical system on C float. The Corps of Engineers dredged the channel this spring and will do more dredging this summer and next year.

Fresh albacore, both bled and non-bled, need to be very well iced and fishing limited to 5 days with delivery on the 6th day. We have plenty of ice available for the boats. We will be looking for all the iced albacore we can get!

Besides Starkist and TriMarine, our cannery markets (both domestic and foreign) are quite extensive. We have markets in Europe, South America, Asia and the U.S. We will be looking for all the fish we can get. For cannery markets, frozen fish is defined as +14 degrees F. or colder. Please keep fish as cold as possible. Fish over +14 degrees F. may be considered as fresh fish.

To qualify for bled prices on all albacore (fresh, brine and blast), the throat latch must be cut just in front of the heart and the throat catch must be completely cut through!

Blast Bled Albacore:

We hope the market stays up this year, but this market is extremely volatile and there is no guarantee it will remain high. We believe we have good markets for this fish and will be looking for blast bled. This market is very quality oriented and to qualify as blast bled, the albacore must be of high quality with low temperatures (minimum, minus 10 degrees F, preferably minus 20 F or colder core temperature). Fish must be frozen so there are no dents or scars and the throat latch cut. **The throat latch must be cut just in front of the heart COMPLETELY THROUGH to qualify for blast-bled prices.**

Basic Throat Latch Cut Instructions:

1. Pad landing area to protect fish while landing.
Teach the crew to handle them carefully.
2. Kill fish immediately by spiking brain to prevent bruising and start cooling.
3. Start the fish bleeding immediately while the heart is still pumping strong by cutting the throat latch to encourage blood flow. Throat latch must be cut through completely.
4. Move fish around and wash to keep blood moving in the veins
5. Cool fish as quickly as possible after bleeding (no longer than 30 minutes on deck is necessary for proper bleeding)

For anyone wishing more thorough handling instructions, we have a manual prepared. Please call us and we will be happy to send you one immediately.

Please call Pierre for prices and market conditions before leaving and before coming in to deliver as market conditions can change very rapidly. Again, this market is extremely volatile and there are no guarantees it will remain high.

As most of you know, I have been fighting with FDA for over 5 years on a HACCP plan for the boats. I have reached a compromise with USDC. When you deliver us fish, we have a form you will sign (only one form per year) which we will keep on file in the office. It is simple and requires no extra work from you and you don't have to have a HACCP plan.

If you have any questions at all, please give us a call.

Sincerely,

JESSIE'S ILWACO FISH CO, INC

A Pierre Marchand, President