

SABRI seeking northern turbot allocation

St. Anthony Basin Resources Inc. has submitted a request to the Department of Fisheries and Oceans for a 500 metric tonne allocation of northern turbot.

The request is specifically for NAFO Sub Area 2 and Divisions 3KLMNO. SABRI wants a licence to register a vessel over 100 feet with the capability to freeze fish at sea. The intention is to harvest the turbot by longlining, rather than with nets. This approach will have less impact on the stocks and provide optimum quality.

SABRI proposes to establish a separate fishing company to co-ordinate this harvesting activity. If a turbot allocation is received, the company will purchase or lease an appropriate vessel, provide supplies and necessary equipment, and hire local residents as crewmembers. The vessel would sell its catch to the local plant, thereby providing additional employment for workers as well as additional product for our local processor to make the plant more viable in multi-species.

Your board of directors

Charles Reardon , Chairman	Plant Worker, St. Anthony Plant
Bernard Bromley , First Vice-Chairman	St. Anthony & Area Chamber of Commerce
Tony Richards , Second Vice-Chairman	Plant Worker, St. Anthony Plant
Barry Carroll , Secretary	St. Anthony Town Council
Wayne Noel , Treasurer	Rising Sun Developers Inc.
Eric Simms	Fish Harvester, St. Anthony
Baxter Hedderson	Fish Harvester, Noddy Bay to L'Anse aux Meadows
Norman Cull	Fish Harvester, Goose Cove to Great Brehat
Wade Saunders	Fish Harvester, St. Lunaire to Quirpon
Guy Hurley	Fish Harvester, Big Brook to Ship Cove
Alick Pilgrim	Plant Worker, St. Anthony Plant
Tamsey Laing	Plant Worker, Other than St. Anthony
Noah Smith	Communities from Big Brook to Ship Cove
Melvin Patey	Communities from Goose Cove to Great Brehat
Shirley White	Communities from St. Lunaire-Griquet to L'Anse aux Meadows
David Decker	Ex-Officio, Fish, Food and Allied Workers' union
Joe Kennedy	Ex-Officio, Department of Fisheries and Aquaculture
Max Short	Ex-Officio, Department of Fisheries and Oceans



New plant an example of partners working together

The opening of the St. Anthony Seafoods operation is a shining example of how groups and individuals working as one can achieve success.

That's how Charlie Reardon, chairman of the board of St. Anthony Basin Resources Inc. (SABRI), described the efforts which led to the opening of the new shrimp processing plant. He made the comment at the official opening ceremonies, which were held on July 19.

"Just think, that site over there was just a blueprint a few short months ago," he stated. "We have financed, constructed, staffed and put in production a world-class factory in less than a year. Your tireless efforts are in evidence here."

Mr. Reardon said credit for the advances which have been made go the dedicated group of volunteers on the board, staff members, advisors and SABRI's partners.

The ceremony marked a milestone in the development of the northern shrimp fishery in the region. The shrimp processing operation was constructed through a partnership that invested \$14 million to develop a state-of-the-art, high-tech facility.

The limited partnership which formed St. Anthony Seafoods consists of Clearwater Fine Foods, which owns 50 per cent of the shares, SABRI, which has a 25 per cent share, and two companies from Iceland, Basafell HF of Isafjorur and

Fiskidluslag Husavikur of Husavik, which together have a 25 per cent share.

The plant has been in production since May 1 with a workforce of more than 150 people. All of the work to date has involved the discharge and processing of shrimp. The shrimp plant is recognized as one of the most modern and efficient in the world, with a peeling capacity of more than 100,000 lb. per day. An additional 100,000 lb. can be frozen for days when landings are low. The plant can produce 120 tons of ice per day. Finished products are shipped to all parts of North America, Europe and Asia.

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NORTHERN PEN PHOTO

A student at Pistolet Bay School in Raleigh, LoriAnn Beck, was chosen to cut a ribbon to officially open the new shrimp processing facility and multi-species plant at St. Anthony. She was joined by the following: (l-r) — FFAW president Earle McCurdy, MP Gerry Byrne, Premier Brian Tobin, Ms. Beck, Charles Reardon, Fisheries Minister John Efford, Mayor Robert Mesher and Max Short. Missing from photo is John Risley, president of Clearwater Fine Foods.





NORTHERN PEN PHOTO

The large building on the right side of the photograph is the St. Anthony Seafoods operation in St. Anthony. At left is the Chianti plant.

Plant a state-of-the-art facility

(Continued from page 1)

There's more to St. Anthony Seafoods than shrimp. It will be operated as a multi-species processing facility. There are expectations for the processing of crab, herring, mackerel, squid, turbot and possibly cod. The company has submitted a proposal for a crab processing licence to the provincial Department of Fisheries and Aquaculture with a clearly identified resource supply. The proposal also includes plans for some exploratory work with rock, toad, and porcupine crab.

With the peeling factory at full production, the neighbouring Chianti Food Processors plant in operation, and the full utilization of the cold storage facility, the engine room is operating at maximum capacity. This has made pursuit of the multi-species activity quite difficult. Action is under way to alleviate the situation on a temporary basis and put in place a long-term solution.

St. Anthony Seafoods is continuing to resolve the difficulties encountered with shell waste. The initial plan was to have a shell-drying operation on site, but the original equipment was inappropriate for the volumes

that were being produced. Shells were being dumped at a landfill site, but recently they have been trucked to a plant in Carbonear by Ocean Nutrition until a dryer and boiler can be installed at the St. Anthony plant.

A torrential downpour didn't dampen the spirit of the hundreds of people who attended the proceedings. They watched with pride as LoriAnn Beck, a Grade 6 student from Ship Cove, cut the ribbon to declare the St. Anthony Seafoods plant officially open.

LoriAnn was selected to take part in the official ribbon-cutting ceremony through an essay contest. Students in Grades 4 to 6 in the region were asked to write about what the opening of the new shrimp processing plant means to the area.

A student at Pistolet Bay All-Grade School in Raleigh, LoriAnn was presented a new computer and a bundle of software. Winners from other schools in the area included David Diamond, Jonathan Hedderson and Shawn Roberts. They were awarded cash prizes and certificates.

■ A 24-page supplement on the opening of St. Anthony Seafoods, produced by the *Northern Pen*, is available by contacting the SABRI office.

Certificates presented to students

One of the highlights of the official opening celebrations at St. Anthony Seafoods Ltd. last week was a presentation of awards to students who took part in an essay contest. The contest was open to schools in the area from Big Brook to Goose Cove and invited students to express their thoughts on what the new shrimp processing facility means to the area. Manager Gudmundur Hognasson (left) presented a home computer to overall winner LoriAnn Beck (second from left), a Grade 6 student at Pistolet Bay School in Raleigh. Also receiving cash prizes and certificates were: (l-r) — Shawn Roberts, St. Anthony Elementary; Jonathan Hedderson, Truman Eddison Memorial, Gunners Cove; and David Diamond, James Cook Memorial, Cook's Harbour.



NORTHERN PEN PHOTO



NORTHERN PEN PHOTO

The Northern Prawns of St. Anthony include: Front (l-r) — Keitha Carroll, Rae Lynn Ollerhead, 'Fred' the mascot, Monica Sinyard, Cara Simmonds, Sherry Ward; middle row - manager Madeline Ollerhead, Trish McCarthy, Stephanie Hancock, Jessica Keats, Alison Cull, head coach Linda Anstey; back — assistant manager Phyllis Sinyard, Jennifer Hill, Amy Bromley, Dawnetta Powell, Amanda Ward, Amanda Keats, Deidre Simmonds and assistant coach Sandra Sinyard. Missing from photo are Michelle Patey and Blaine Colbourne.

Northern Prawns worthy representatives of region

The board of directors of SABRI congratulates the SABRI Northern Prawns broomball team on its second consecutive win at the 1999 Provincial Junior Broomball Championships in Stephenville earlier this year.

Team captain Monica Sinyard was named most valuable player of the tournament. As a consequence of winning the tournament, the 2000 Provincial Championships will take place at St. Anthony next February.

The SABRI Northern Prawns were also proud representatives of the province at the national championships in Leduc, Alberta last March. The SABRI Northern Prawns were recognized as the 'most sportsminded' team at the tournament. Competing in a national tournament provided the players with the experience of a lifetime.

SABRI is honoured to have such a distinguished team represent our company and the area.

A look at fish landings in the SABRI region

Species	1982	1984	1986	1988	1990	1992	1994	1996	1998	Max
Shrimp	1,811	1,692	2,632	7,361	8,223	1,198	0	298	20,706	20,706(98)
Crab	0	0	567	350	100	0	1,374	971	1,410	1,669(95)
Turbot	1,786	3,279	3,636	516	1,091	877	223	722	595	3,636(86)
Cod	11,772	7,530	12,194	7,362	4,127	126	11	4	8	12,194(86)
Capelin	0	18	92	571	925	157	1	432	764	1,716(89)
Herring	37	5	8	1	9	91	0	2	31	485(78)
Mackerel	0	3	5	116	118	206	0	5	10	634(87)
Lobster	3	5	8	2	4	1	8	4	3	8(94)
Lump Roe	25	10	129	37	71	9	1	39	19	129(86)
Plaice	48	50	32	12	204	1	0	0	0	399(89)
Salmon	27	16	29	42	26	0	0	0	0	83(87)
Scallops	0	0	145	7	4	62	310	147	65	310(94)
Squid	35	0	0	0	8	0	0	0	0	36(77)
Whelks	0	0	0	0	2	1	1	78	0	78(96)
Winter Fl.	0	0	149	118	107	15	2	0	0	177(87)

* In metric tonnes

PARTNERSHIPS AT WORK

Loans available for fishermen

St. Anthony Basin Resources Inc. has established a partnership with the Eagle River Credit Union to provide a small loans program to fishermen interested in upgrading their fishing enterprises through repairs or modifications.

The program is administered through the White Hills branch of the Eagle River Credit Union at St. Anthony. It enables fishermen to borrow up to \$10,000 for up to five years. SABRI provides 50 per cent loan guarantees to the portfolio on an individual basis. As well, SABRI will provide some interest relief at the completion of the loan repayment period to individual applicants if they have met all their obligations without any problems.



NORTHERN PEN PHOTO

Taking part in a signing ceremony were: (l-r) – Dennis Coates, Alvina O'Brien, Wayne Noel; back – Charlie Reardon, Bryan Kelly and Dennis Normore.

Furthering the Grenfell legacy

The legacy left behind by Sir Wilfred Grenfell is an untapped opportunity for the region. SABRI officials met with representatives of the board of the Grenfell Historical Society to outline a concept which can lead to improved profits and jobs for the region.

The concept involves using the Grenfell name under a licencing arrangement to produce a feature film or mini-series, in addition to using 'Grenfell brand' recognition to further the production of clothing and apparel.

The Grenfell Historical Society has been designated as an IAS project to further evaluate the direction which Grenfell Handicrafts should take in the future. SABRI will continue to monitor this initiative to determine the proper timing for involving private partners.

Contributing to promotional package

St. Anthony Basin Resources Inc. is working closely with the Town of St. Anthony and other communities in the region to assist with the development of a promotional product for the area. There have been numerous meetings among area stakeholders and a

proposal has been received from M5 Advertising of St. John's, detailing the requirements and costs of the project.

The discussions have evolved to identify two specific presentation kits. One kit would be oriented towards tourism and the arts, while the other would be manufacturing and industry. Each community in the region would be included with information on their attractions, services, infrastructure, etc. This package would be available for use by any group interested in promoting economic development in the area.

The project is expected to cost between \$75,000 and \$100,000. The identified contributors to this project are local communities, Rising Sun Developers, St. Anthony and Area Chamber of Commerce, SABRI and federal and provincial funding agencies.

Making the most of seal products

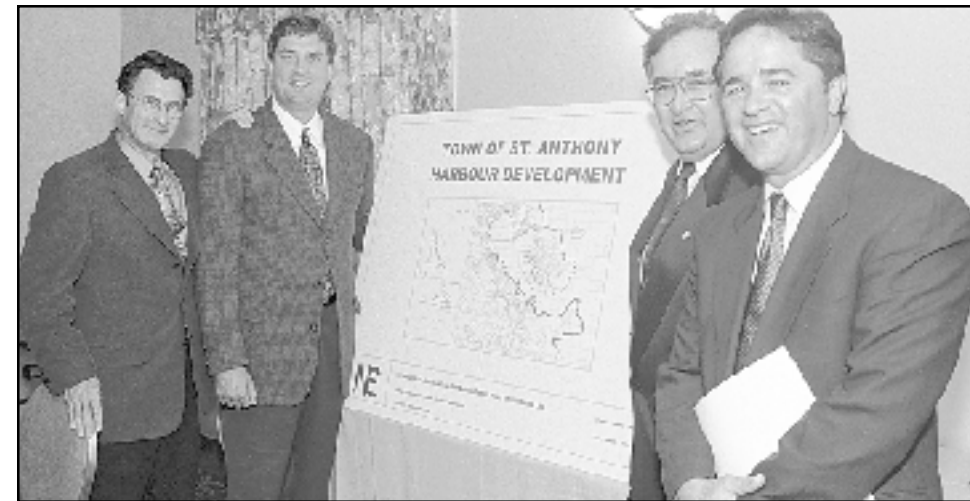
St. Anthony Basin Resources Inc. is participating in a process with the Department of Fisheries and Aquaculture and the Nordic Economic Development Board to determine an approach to maximize the returns from the sealing industry. From an initial meeting held at St. Anthony, the zonal board has taken the lead in trying to organize an international conference to identify impediments to the industry and determine solutions to make seal meat and pelts a viable industry.

Exploring opportunities

St. Anthony Basin Resources Inc. has been working closely with College of the North Atlantic and the Marine Institute to have more marine-related courses offered at St. Anthony. The result has been a scholarship program for marine engineers with scheduling to fit the institute's intake later in the year. In addition to this, the Marine Institute is offering a Pre-Sea Deckhand course at the St. Anthony campus this fall.

There are on-going discussions to offer the institute's Marine Diesel program at the college within the coming year. SABRI has held discussions with SeaWatch of St. John's to offer their 'At Sea Observer Program' at the campus over the coming months. There is a recognized shortage of qualified monitors available in the area to dispatch onboard the expanded inshore shrimp fleet.

There are also some preliminary discussions with the Marine Institute and the Fish Harvesting Certification Board on plans for courses to advance fishermen in the professional programs.



NORTHERN PEN PHOTO

The long-awaited announcement on the development of berthing facilities at St. Anthony Harbour was made on Aug. 16. Taking part in the announcement that \$6.72 million had been allotted for the project were: (l-r) Federal cabinet minister George Baker, MP Gerry Byrne, St. Anthony Mayor Bob Mesher, and Premier Brian Tobin.

Funds approved to develop harbour infrastructure

The federal and provincial governments are allocating \$6.72 million to develop the harbour infrastructure at St. Anthony.

The project, which was viewed as critical to rebuilding the region's participation in the fishery, will provide a significant employment boost during the construction period. More importantly, it will provide local businesses with an increase in productivity as they serve the fishing fleet.

The new infrastructure, which will consist of berthage facilities, will enable fishermen to tie up their

boats in a safe and secure harbour. This development will be an attraction for the owners of shrimp fishing vessels who harvest northern shrimp in the area. The anticipated increase in activity will result in more jobs for area residents, either directly related to the fishery or in various spin-offs.

As well, the new factory vessel which is being built to harvest the St. Anthony quota and other factory boats will be able to discharge at the new designated factory vessel site. This infrastructure will allow St. Anthony to become the designated port for the offshore fleet.

Human resource profile completed

St. Anthony Basin Resources Inc. wants to know more about the people who reside in the area of Goose Cove to Big Brook.

A student from Goose Cove, Lynette Reardon, was hired earlier this year to compile the results of a census which was done in the area last fall. She is currently enrolled in the third year of the Bachelor of Commerce degree program (Co-op) at Memorial University in St. John's. Upon graduation, she will pursue her CA or CMA accounting designation. She completed her first work term with SABRI last April.

The human resource profile was compiled to get a 'picture' of the region with respect to its people. The profile will be used in a promotional package to try and attract potential investors to the area. It can also be used by existing businesses or organizations to find out what human resources are available in the area.

Approximately 3,000 questionnaires were distributed

to residents between the ages of 18 and 65. Almost two-thirds, or 1,939 of the questionnaires, were completed and returned by canvassers. The results are fairly reflective of the area's profile except for the fact many residents with full-time jobs did not respond to the request for information.

From the surveys which were returned, the following findings are evident:

- Even distribution of female to male workers.
- 62 per cent of working population over 35 years of age.
- 59 per cent of the workforce is unemployed part of the year.
- 66 per cent of those employed have full-time, year-round jobs.
- 58 per cent have graduated high school, with 60 per cent of them having trades.
- 44 per cent of workforce has fishery sector experience.



NORTHERN PEN PHOTO

Taking part in the presentation ceremony were: (l-r) — Peter Matthews of Clearwater Fine Foods Inc.; Dennis Coates of SABRI; students Tim Ireland of St. Anthony and Sheila Lake and Patricia McCarthy of Goose Cove; Lorne King of College of the North Atlantic; and Gary Green of Marine Institute.

Marine engineering scholarships awarded to three students

Congratulations are extended to three students from Northern Newfoundland who have been awarded scholarships by St. Anthony Basin Resources Inc. and Clearwater Fine Foods.

The recipients of the scholarships — **Timothy Ireland** of St. Anthony, **Sheila Lake** of Goose Cove and **Patricia McCarthy** of Goose Cove — are pursuing studies in marine engineering technology.

The scholarship program was put in place through a partnership arrangement with the College of the North Atlantic and the Marine Institute. It was implemented to address the current world shortage of qualified marine engineers and provide new opportunities for area residents. Monies for the program are secured from the offshore harvesting agreement as a means to employ more area residents on offshore factory vessels.

A total of nine scholarships, valued at \$10,000 each, have been established. Three scholarships are being awarded in 1999, 2000 and 2001, provided suitable candidates apply. The scholarships are provided over the three years of study. The breakdown is as follows: First year, \$1,500; second year, \$2,500; third year, \$3,000; fourth class, \$500; third class, \$1,000; and second class, \$1,500.

The scholarships are available only to residents or former residents of the area from Goose Cove to Big Brook. Successful applicants must complete Common First Year Technology at the College of the North Atlantic in St. Anthony with a six-week technical session at Marine Institute in St. John's immediately following completion of year one.

Capital available to develop grow-out sites

St. Anthony Basin Resources Inc. is committed to promoting the establishment of cod grow-out sites in the area from Goose Cove to Big Brook.

SABRI has established a pool of capital to assist fishermen resident in the area to become active in this new economic activity.

According to Rol Hedderson, a former SABRI board member and provincial co-ordinator for DFO projects, cod grow-out sites have been proven viable over the past few years. Results from cod grow-out sites along the west and south coasts suggest a doubling of weight and the resulting higher prices provides a healthy profit to the grower after all the expenses have been covered.

The cod grow-out activity involves the capture of smaller fish in a traditional trap fishery. The fish are placed in holding pens specifically made for grow-out. The pen is basically a square pound with floats. The cod are fed caplin, herring and other bait species over the course of several months and the fish is harvested when market conditions are best.

SABRI, in recognizing the start-up costs associated with the grow-out sites, has established a loan program for fishermen. The maximum which can be loaned to individual growers is \$20,000. This includes the following: General startup, \$1,000; crew, \$2,000; gear, \$5,000; bait, \$10,000; and trucking, \$2,000.

It is important that applicants realize these are loan amounts. SABRI will recoup or claw-back these contributions from the sale of fish after the grow-out period. Applicants for SABRI support must have a CORE enterprise with a cod trap designation and be licenced under provincial regulations with respect to cod grow-out sites.

As a condition of their permit, fishermen are required to closely monitor their activity and document everything in log books. SABRI requires a copy of the log on a monthly basis to monitor progress of their site.

During 1999, fishermen in 3K were permitted 7,500 lb. per groundfish licence while 4R fishermen were permitted 20,000 lb. Two fishermen, Godfrey Parsons and Thomas Eddison, started grow-out sites but changed to commercial fishing when their trap results in the Port Saunders area were poor.



TYSON PITTMAN



TRINA ROBERTS



ADRIANE BLAKE

Scholarships for students

St. Anthony Basin Resources Inc. is helping three students from the region pursue their dreams.

Scholarships valued at \$1,000 were recently presented to the students. The scholarships will help the students with cost they incur in attending post-secondary institutions during the 1999-2000 school year.

The recipients include the following:

■ **Tyson Pittman** graduated from James Cook Memorial in Cook's Harbour. His dream is to become the captain of a ship. He has enrolled in the Nautical Science program at the Marine Institute to start fulfilling that dream.

■ **Trina Roberts** graduated from A. Garrigue Collegiate in St. Lunenburg. She is attending CompuCollege in Goose Bay to pursue a diploma in Accounting, Business and Computer Applications.

■ **Adriane Blake** graduated from Harriot Curtis Collegiate in St. Anthony. She is attending Memorial University to pursue a Nursing Degree. Following her degree, she will enroll in medical school in the hopes of becoming a pediatrician.

Region benefitting from harvesting agreement

The area from Goose Cove to Big Brook is benefitting from an agreement to harvest the region's 3,000-tonne allocation of offshore shrimp.

As part of the 15-year offshore harvesting agreement with Clearwater Fine Foods, the number of fishermen required to harvest the quota must be hired from the area.

To date, a total of 24 fishermen are employed full-time on three offshore factory vessels. Of those, nine are employed on the *Arctic Prawns*, 10 are on the *Atlantic Enterprise*, and five are on the *Ocean Prawns*.

Crew members are on a rotation that consists of two trips on, two trips off. Several other fishermen from the region have secured trips as temporary replacements for regular crew who are unable to take their scheduled trip.

Prior to any hiring by Clearwater Fine Foods, the SABRI region was divided into five zones to ensure the jobs were spread out evenly over the entire area. Clearwater, which does the hiring for the offshore vessels, was asked to demonstrate balance in its hiring decisions. To date, the jobs have been evenly distributed based on the number of applicants from each zone.

In addition, 3,000 metric tons of shrimp must be offloaded at St. Anthony, as ice conditions permit, as part of the offshore harvesting agreement. After five trips, approximately 50 per cent of the quota has been offloaded at St. Anthony.



NORTHERN PEN PHOTO

Dennis Coates (left) and Chris Brown.

Mussel operation gets helping hand

The diversification of the fishing industry in the area from Goose Cove to Big Brook is being pursued by St. Anthony Basin Resources Inc.

One strength which has been identified in the region is the potential of aquaculture, specifically mussels. SABRI has provided a loan of \$10,500 for start-up capital to Arctic Aqua Farms Inc. to advance their mussel site in Milan Arm, Pistolet Bay into a commercial operation.

SABRI's investment provided the funds necessary for the company to leverage other monies from ACOA and HRDC in addition to their own equity. Arctic Aqua Farms aims to produce 300,000 lb. of mussels within five years. The company hired local fishermen to work as labourers in deploying socks during the growing season.