



Monday wave model from www.stormsurfing.com

Season Openers & Holiday

July 4 – Happy 4th of July
Oregon Albacore

Wild Salmon

Copper River – fishery is ongoing but very slow. Their second run of sockeyes should start in a week or so and last well into July. The Copper River king run is almost done for the year.

Stikine /Taku Rivers – For the most part these two rivers are closed to king fishing but will begin harvesting sockeyes in a week or so.

Columbia River – The “June Hog” summer run springer (king) season opened this week and will have another opener next week. We will see a steady supply of Col River kings until mid-September.

Sitka/Wrangle/Petersburg/Ketchikan – net kings will begin showing in good numbers in the next few weeks.

Sitka – Troll king summer season opens July 1st with good production the first 12 days of July, until then sporadic supply of spring trolls are available.

Bristol Bay /Egigik – Just opened but starting slowly as expected. This fishery typically peaks around the 4th of July.

Main Bay – This is the biggest producing area currently on sockeyes,

but market remains firm due to lack of fish from other areas.

Resurrection Bay – sockeye run is lingering, either very late or small return this year.

Kodiak – sockeye fishery is ongoing and will continue to build, it started slow but increasing with each opener. Chignik – started well but had some issues with quality relegating the fish to the frozen market.

Sand Point, Port Moler, King Cove, Dutch Harbor – almost all of the sockeyes from these catch regions are being frozen.

SE Alaska – Just starting to see a few sockeyes but will continue to build.

Canada’s Barkley Sound – good numbers of head on sockeyes from this fishery, average fish size is approximately 4.5 lb head on.

Washington/Oregon/California troll kings – Washington and Oregon open but going to a quota fishery. California expected to re-open next week.



Shrimpmeat

Shrimp season continues with all Pacific plants cooking and peeling West Coast cold water shrimp. Fresh C&P shrimp is available for promotions throughout the summer. New supplies of frozen in 150/250, 250/350, 350/500, 400/600 and pieces are all back in stock. Frozen pack sizes from 20/LB, 5/LB, 2/LB 1/Lb 8 oz and 4 oz are all available.



Live Lobster

There are plenty of lobsters on the market. A large portion are poor quality, the processors normally buy these. Production has not started yet, so most of it is ending up in local supermarkets. This is keeping the lobster market in check for now. We expect selects to be the first item for a price increase. Smaller sizes will remain stable. Pacific Seafood sources all #1 hard-shell lobster, so buyer beware as you are being quoted; verify what you are getting.



Chilean Sea Bass

Demand for H&G Chile Bass has slowed some, but supplies have as well. Patagonian fish of smaller size 6-15KG are firm and supplies are seeing gaps, larger fish of 15 KG up, demand and supplies are better and markets for the larger fish are about .50 less a pound. The season for Mawzoni is ending and packers are stretching out what is available. Season will begin again in February of 2013 or when the ice begins to melt in the Ross Sea. At this time Mawzoni costs are firm as demand is slow. The sizing normally for Mawzoni is 15 KG and up. No upward movements are foreseen in the next month, but the downward market costs have slowed as well. Value added Chile Bass items have remained the same for skin on fillets of under 15# and over 15#. Portions have not seen any or very little change. No movement up or down up is seen in the near future.



Snow Crab

Both Alaska and Eastern Canada are wrapping up their respective seasons. Catches have been good on both coasts and quotas have been fully utilized. Inventories of all sizes are available and prices are competitive and steady and should remain so.

King Crab

No major fishing going on presently, although Alaska Gold Crab and Russian Bering Sea Blue ought to begin fishing within the upcoming weeks. Next major openings will be Norway in August, Barents Sea early September and Alaska in October. Inventories of Red and Gold crab are adequate. Downward pressure on prices has been seen over the last several weeks to increase movement of inventory.

In Shell Oysters

- Kumiai Oyster
- Fanny Bay Petite – Vancouver Isle
- Fanny Bay X-Small-Vancouver Isle
- Windy Points X-Small-Samish Bay
- Eagle Creek Small-Hood Canal, WA
- Pacific Oyster 3-4” Hood Canal, WA
- Totten Inlet X-Small - Totten Inlet
- Kumamoto-Humbolt Bay, CA
- Penn Cove Select-Samish Bay, WA
- Kusshi-Stellar Bay- B.C. Canada
- BBQ's – 4-8” – Hood Canal, WA
- Baynes Sound 2-3” – B.C. Canada
- Dabob Bay – Hood Canal, WA
- Pacific 2-3” Clean- Hood Canal, WA
- Quilcene X-Small – Quilcene Bay, WA
- Shigoku Petite –Willapa Bay, WA
- Pressure Shucked-Willapa Bay, WA



Mussels

We currently have 3 varieties of mussels due to the Penn Cove Blacks being between crops.

Penn Cove Mussels - Plenty of product, readily available, these have the majority of the beard removed.

Taylor Mediterranean Mussels - Meat fill has been excellent. Both medium and large sizes available.

Whales Cove Mediterranean - Our favorite mussels from Mexico. A little larger than local mussels but they are an excellent morsel of meat.



Clams

Manila Clams – Great time of year to feature these Northwest morsels.

Venus Clams – Venus continues to be both excellent quality and value.

Savory Clams – Availability is consistent and will continue to be a great choice.



Prawns

The prawn market remains very soft. The market has been in steady decline for the past few months, and has stabilized at these new lower levels. The thinking is that once all the nation's major retailers begin to book their holiday needs, the market will begin to move back up (that time is right now through August). We are recommending that all of our customers look to cover your holiday needs now while the market is at its low point. The farm raised Mexican shrimp annual harvest is now upon us. There is no finer farm raised shrimp in the world

than Mexican shrimp. We will be bringing offers to the market in the next month.

Lobster Frozen

DEMAND is light to moderate. The market is somewhat active but it is not great. The hope is that the upcoming weekend and the July 4th holiday will result in an increase in market activity. The low prices should encourage demand. There has been no Canadian processors trying to buy local product in Massachusetts.

SUPPLY continues to be more than adequate for the market demand. Local landings are moderate overall with some areas reporting very good landings. There are plenty of lobsters for the market demand. Inventories are being maintained using mostly local product although Canadian hard shells are also being brought into the Boston market. Some Maine product has also been brought into the Boston market as needed. There still are a lot of new shellers in the supply, with some being softer new shells and others being firm new shells. There has also been some offshore lobsters that have been landed. QUALITY of the available product is fair to good. This includes many soft shells and firmer new shells. The quality of this product (shipability) ranges from poor to good. The quality of firmer new shells and any local hard shells, as well as the Canadian hard shells, range from good to very good. There does seem to be an improvement in some areas, as many of the new shells are firming up.

PRICE remains unstable. Given the already low price, there isn't any reason for it to drop anymore. Much of the new shells are hardening up and together with the expected increase in demand. This should hold prices steady.



The amount of softer new shells being landed is the main reason for the unstable price. No processors have come into the market yet, which leaves much of the product accumulating in the inventories.

Beef

Boxed beef cutout values were steady to weak on light to moderate demand and moderate offerings. With 4th of July buying complete, it was not a question of whether middle meats would depreciate, but rather how much and when. Manageable inventory levels by packers allowed this area of the carcass to remain steady through midweek, however by Thursday considerably lower pricing developed on both Choice boneless lip-ons and strip loins. Round cuts were firm this session, while chuck items trended weak, especially Choice product. Forward business saw bookings of Choice bone-in ribeyes and flap meat both priced significantly lower than spot levels. Beef trimmings were firm on moderate demand and light to moderate offerings. Fed cattle and blended ground beef was mixed, with primal sourced product trading higher, while other items trended lower, particularly 73%.

Pork

It was a tale of two different scenarios this week. Monday saw the cutout rise to the highest level of the year and was last calculated late August of 2011. This was due to very light to light supplies of almost all cuts and product values were firm as buyers bought their last minute needs for the holiday. By midweek, the tables had turned, buyers sat on the sidelines and sellers found themselves with more than ample inventories. This forced packers to start

discounting prices, especially for boneless loins, spareribs and boneless hams, with very little interest from retailers, distributors, and processors.

Poultry

Whole broiler/fryers prices are trending steady overall. Final majority prices are unchanged in the West and Midwest when compared to last week prices. Offerings range light to heavy at times, mostly moderate for current trade needs. Retail and food service demand is light to instances good as hot and humid weather conditions hampers most of the Northeast area. Floor stocks are balanced to instances short. Processing schedules are moderate with some plants operating on Saturday and down for the holiday this week. Market activity is slow to moderate. In the parts structure, movement is light to moderate due to the 4th of July holiday. Prices are trending steady to weak for dark meat items, firm to higher for wings, and steady to higher for breast items. Offerings of breast items and wings are light to moderate, dark meat items are moderate to heavy, with leg quarters in the weakest position and slow to clear. Market activity is slow to moderate. In production areas, live supplies are moderate at mixed, but mostly desirable weights.

Phoenix	602-268-3313
San Antonio	210-226-4343
Houston	713-694-4242
Los Angeles	310-835-4343

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