

Lake Fish Forecast September 2016

Yellow Lake Perch has never been more costly and difficult to purchase. As of the end of August, there was less than 1 million pounds of perch to come out of Lake Erie as compared to other years of 2+ million. Expect fresh to disappear around October's end. New season for perch is January 1, 2017. Question: what kind of winter will we have? I advise to buy and freeze or buy frozen for what you can afford and store. It will be in short supply!!!

Riverside has good inventories of the Euro Perch in Butterfly and singles, (20/40 medium or 40/60 large) which with the absence of native product is gaining acceptance by leaps and bounds. And on the Menu you can still call it Perch!!

I had the pleasure of meeting with some long time employees of Freshwater Fish Marketing Corporation. They control about 80% of North America's Walleye. Their season goes till 10/31/2016, and the catch is very poor on 4/6, 6/8, 8/10, 10/12 & 12/14. If you absolutely have to have walleye, 2/4's are being caught now. You may try to hold your breath for the larger sizes, but good luck on that. Your best bet is to switch to 2/4.

Riverside Foods is proud to announce a graded 3.5-4.5 ounce size of walleye. Very consistent and larger size. Very easy for menu portion controlling. Watch for our new item #10825

Sauger in the 1.5-2.5 size is plentiful. This is a great eating fish, mild in flavor, easy to portion and cost out. Dollar for dollar, the 2.5-4.5 sizing is strong in numbers, portions out about the same as large perch and your customers will be thrilled with our aggressive pricing and supply.

Smelt! We are excited to introduce Butterfly boneless smelt. Coming in October, they are about 16 per # and make for great plate coverage. Ask for your sample! Put this item on your menu for greater profits. Our standard dressed smelt are also readily available.

Bluegills are solid with pricing holding the same as last year in both our Wild Canada and China Farm. Riverside will once again purchase winter caught Canadian Bluegills to cover Lenten and summer needs of 2017. These winter fillets assure sweetness and "meaty" fillets.

New to Riverside for lent are Frog Legs, packed 6 x 5# for a total of a 30# case. Sizing is denoted as 2/4, 4/6, 6/8, & 8/12. These numbers specify how many saddles per pound. (Saddle is 2 legs joined together by the hips) We have been seeing more and more of these as operators are looking at ways of increasing capital. They are a less expensive protein. So if you are looking for a mild tasting, profitable addition to your customers' menus, just add to your order!!!

Freshwater Fish Marketing Corporation 8/10 oz. Vac Pac PBO Whitefish, packed 11# has been gaining acceptance in the market. This is a Wild Canadian caught fish.

Skinless Boneless Northern Pike 4/6 oz. portion. This is an 11# case, Wild caught in Canada, filleted in China. This firm, white meat is a great center of the plate item that is probably the least expensive protein lake fish available.

Zander (Pike Perch) is readily available in all sizes and prices are solid. With shortages of walleye 4/6, 6/8, 8/10, & 10/12 sales are increasing due to its similarity's and excellent table fare.

Under good news!!! Riverside Foods is proud to be connected with Canadian suppliers who are Marine Stewardship Certified (MSC). Currently Lake Erie is the only freshwater lake having the documentation necessary for sustainability of its great resource. Call Paul Becker to find out more on this new marketing item for perch and walleye.

Captain Paul Becker pbecker@riversidefoods.com

800-678-4511 ext. 118 www.riversidefoods.com

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