

Lake Fish Forecast September 2017

Hi Dee Ho, Neighbor!!

Our summer is behind us and fall is starting with record warmth. The Perch quota was up 11% from 2016 and is 85% harvested. That means good supplies of Native Yellow Lake Perch. European Perch is also very available for nearly half the cost. About half of the perch sold now is European and it started because of cost. The Euro tastes great and can be put on the menu as "Perch." For those looking for increased profits with less expense, try the European product.

Prices on Native Yellow Lake Perch have dropped from a year ago, but I believe it should be less, in order to compete against its European cousin.

I met last week with my friends from Freshwater Fish Marketing Corp (FFMC). The Canadian government is deregulating the fisheries in the provinces of Manitoba and Saskatchewan. FFMC has contracted with over 85% of the fisheries for 3 years to continue service and supply.

Our biggest supply from FFMC is walleye and this has not been a bright spot. Their season runs 9/1 – 10/31. We are 20 days into season and it is far from promising. 2/4 walleye is in good supply, 4/6 & 6/8 walleye have been strong so far. 8/10 are very limited, with 10/12 next to nonexistent. Sauger in 1.5-2.5 is still a great value and 2.5-4.5 is readily available.

FFMC has a great PBO Vac Pac whitefish program with 6/8, 8/10, & 10/12 available. This is Wild Caught Canadian product.

Something to look at is the skinless boneless northern pike in 4-ounce portions. This Wild Caught Canadian portion can be grilled, broiled, or fried and is a very good option at a value cost.

Euro Perch and Zander (Pike Perch) are great eating and readily available, with sizes to match what most end users are currently using for portion sizes. If there was ever a time to make a change on menus this is it. Expect the prices to start moving up due to US Dollar vs Euro changes, as this is affecting bids on products coming in late this year and early next year.

Bluegill from Canada and China are still in good supply. I expect these prices to hold solid for the season.

Last, but not least, is Lake Smelt. This is another one that could disappear, so enjoy it while you can get it. Fall will determine if this is readily available for spring. We have it in headless dressed, boneless butterfly (great plate coverage), and battered.

And as always, team work makes the dream work.

Captain Paul Becker

800-678-4511 x118 www.riversidefoods.com

© Copyright 2017