



**Ross Vollmer lifts roe, a valuable byproduct, out of a fish's belly.**

A side product of the fishing is about 4,536 kg (10,000 pounds) of roe, sold mainly to Japan.

The fish are gutted, then either sold locally or delivered to a mobile fish packing station operated by the federal fisheries and marine service. From there they are packed in ice and loaded on a semi-trailer, ready for delivery to FFMC Winnipeg headquarters.

The roe is also processed at lakeside. It has to be washed several times to remove all blood.

Fish sold locally cost \$1.50 each. FFMC pays fishermen 32 cents a pound for medium-size fish, 42 cents for large and \$1.25 for roe.

The whitefish are mostly medium-sized, averaging 1.4 kg (three pounds) and between three and four years. Whitefish in Lake Diefenbaker are probably the fastest growing whitefish in North America, growing so quickly that few over five years old are found, said a spokesman for the Saskatchewan department of tourism and renewable resources.

The fish are also of excellent quality, said Eric Swanson, a fisherman from Big River, Sask. who came down this year for the Lake Diefenbaker season.

"The fish here are better than in many northern lakes because



**Left to right, Robert Bouvier, Frank Pruden and Robert Schneider sort and pack fish at the mobile processing station operated by the fisheries and marine service.**