



# FEDERAL ACTIONS



## U. S. Coast Guard

VESSEL OWNERS REQUIRED TO MARK WRECKS: The owner of any vessel which becomes wrecked or sunk, accidentally or otherwise, in the navigable waters of the United States is required by law to mark immediately such obstruction with a buoy or day-beacon by day and a light at night until it has been removed or abandoned, according to the U. S. Coast Guard Bulletin of October 1949.

Furthermore, the owner is required to report the name and accurate location of the wreck, depth of water over it, and the location and description of marking established or proposed. This report is made to the nearest Officer in Charge, Marine Inspection, U. S. Coast Guard.

In the event the owner fails to take action and the Coast Guard must mark the wreck for the protection of navigation, or replace non-suitable markings, the owner is liable for the cost of placing, maintaining, and removing the markers.

Legal abandonment of a sunken wreck is the complete relinquishing of all ownership, right and title to the property. A wreck is not abandoned to any person, agency or the United States; an abandoned wreck has no owner. Usually abandonment is accomplished by an owner declaring his intent in a letter to the Corps of Engineers.



## Food and Drug Administration

CHANGES IN CANNED SHRIMP AND OYSTER LABELING REQUIREMENTS: Notice of proposed amendments to Section 155.10 and 155.40 of the regulations for the labeling of canned sea food (shrimp and oysters) in connection with the inspection service under the Federal Food, Drug and Cosmetic Act was published in the Federal Register of October 6, 1949. No written comments, data, or arguments having been received within the period prescribed in the notice, the sections involved were amended as proposed.

Effective on date of publication, the amendments appeared in the Federal Register of November 16, 1949; and they provide mainly for the optional use of the mark "Production Supervised by U. S. Food and Drug Administration" on shrimp and oysters packed in establishments under Food and Drug Administration inspection, with some minor changes in wording. (See Commercial Fisheries Review, November 1949, p. 69.)

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USE OF PICKING CUPS IN THE PACKING OF CANNED SHRIMP: With reference to plants under the Food and Drug Administration sea food inspection, that agency published in the Federal Register of November 24 amended regulations concerning the use of picking cups in the packing of canned shrimp.

In Section 155.6, General requirements for plant and equipment, the following paragraph is amended to read:

- (f) Shrimp shall be picked into flumes which immediately remove the picked meats from the picking tables; except shrimp may be picked into seamless containers of not more than 3 pints capacity if the picked meats are not held in such containers for more than 15 minutes before being flumed from the picking tables.

Section 155.6 is further amended by adding the following new paragraph:

- (o) If shrimp are picked into containers, such containers shall be cleaned and sanitized as often as may be necessary to maintain them in a sanitary condition, but in no case less frequently than every 2 hours. Whenever pickers are absent from post of duty, containers shall be cleaned and sanitized before picking is resumed.

These amendments became effective as of November 18, 1949.



## Eighty-first Congress (First Session)

OCTOBER 1949

### ADJOURNMENT:

Pursuant to House Concurrent Resolution 148, the House of Representatives and the Senate of the Eighty-First Congress (First Session) adjourned on October 19, 1949.

All proposed legislation of the First Session retains the status reached on the day of Final Adjournment (October 19).

The Second Session of the Eighty-First Congress is scheduled to commence on January 3, 1950.

Listed below are all the public bills, resolutions, etc., introduced and referred to committees, or passed by the Eighty-First Congress and signed by the President during October 1949 (unless otherwise specified), which affect in any way the fisheries and fishing and allied industries.

### PUBLIC BILLS AND RESOLUTIONS INTRODUCED AND REFERRED TO COMMITTEES:

#### House of Representatives:

PRESIDENT'S MESSAGE: Fish restoration: Received veto message on H. R. 1746, to provide Federal aid to States in Fish restoration and management projects. Referred to the Committee on Merchant Marine and Fisheries and ordered printed as a H. Doc. No. 372. (October 12, 1949.)

The following bill introduced prior to October 1, 1949, was not previously shown under this section:

H. R. 5594 (Spence) - A bill to amend the Export-Import Bank Act of 1945, as amended (59 Stat. 526, 666; 61 Stat. 130), to vest in the Export-Import Bank of Washington the power to guarantee United States investments abroad; to the Committee on Banking and Currency. (Introduced July 12, 1949.)

#### Senate:

S. 2633 (Knowland and Downey) - A bill to give effect to the Convention for the Establishment of an International Commission for the Scientific Investi-

gation of Tuna, signed at Mexico City, January 25, 1949, by the United States of America and the United Mexican States, and the Convention for the Establishment of an Inter-American Tropical Tuna Commission, signed at Washington, May 31, 1949, by the United States of America and the Republic of Costa Rica, and for other purposes; to the Committee on Foreign Relations.

- S. 2658 (Chapman and for Withers) - A bill to establish rearing ponds and a fish hatchery in the State of Kentucky; to the Committee on Interstate and Foreign Commerce.



### ROSEFISH COOKERY - A DEMONSTRATION MANUAL



FISH AND WILDLIFE SERVICE HOME ECONOMISTS WORKING IN TEST KITCHEN AT SERVICE'S TECHNOLOGICAL LABORATORY, COLLEGE PARK, MARYLAND.

Fish cookery demonstrations have been carried on extensively by the Fish and Wildlife Service to acquaint the American people with the wide variety of fishery products available as well as the many recipes suitable for preparing each product. These demonstrations have been given before women's clubs, home economics teachers and students, home demonstration agents, school lunchroom supervisors, fish dealers, and others interested in foods.

The demonstration outlined in Rosefish Cookery - A Demonstration Manual is planned especially to show such groups some of the ways of preparing and serving rosefish and contains recipes, suggested garnishes, a market order, a list of equipment needed, preparations before the demonstration, an outline of steps in the demonstration, an accompanying discussion, and references.