

CONCLUSIONS

1. This taper method will work equally well in altering old seines or constructing new nets.

2. The taper is inserted between strips of identical mesh size and equal twine weight, and as near the corkline as possible.

3. On a seine using horizontal strips, full meshes--not points--are cut because the cuts are made in a longitudinal direction. When the knots are cleaned, complete loops are formed.

4. On European nets using vertical strips, the tapers consist of bars and points because the cut full meshes will untie at the knot.

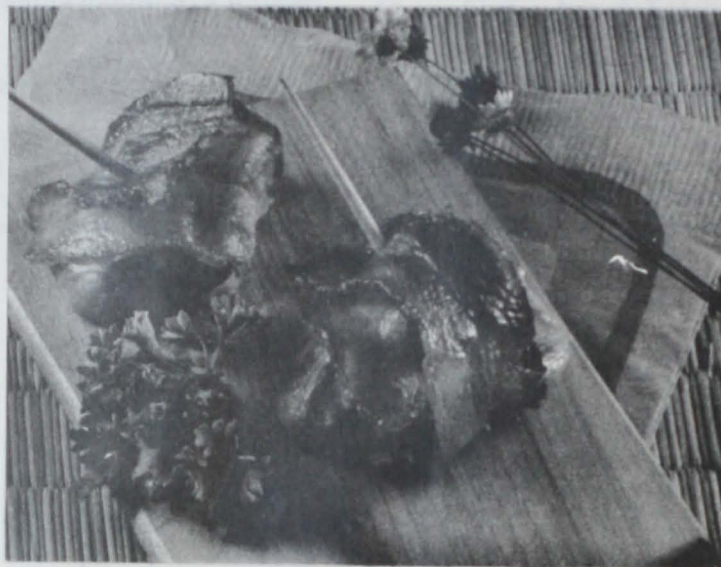
5. Always count the single legs as you cut them as bars. All tapers with two bars may appear to have three bars, but the "third" bar is part of the next full mesh.

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ANGELS ON HORSEBACK



1 can (12 ozs.) oysters, fresh or frozen
2 tablespoons chopped parsley
 $\frac{1}{2}$ teaspoon salt

Paprika
Pepper
10 slices bacon, cut in thirds

Thaw frozen oysters. Drain oysters. Sprinkle with parsley and seasonings. Place an oyster on each piece of bacon. Wrap bacon around oyster and secure with a toothpick. Place oysters on a broiler pan. Broil about 4 inches from source of heat for 8 to 10 minutes or until bacon is crisp. Turn carefully. Broil 4 to 5 minutes longer or until bacon is crisp. Makes approximately 30 hors d'oeuvres.

This idea for entertaining is from a new, 22-page, full-color booklet, "Nautical Notions for Nibbling," released by the United States Department of the Interior's BCF. It is available for 45¢ from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C. 20402. Ask for Market Development Series No. 10, (catalog no. I-49.49/2:10).