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INFORMATION SERVICE, UNITED STATES DEPARTMENT OF THE INTERIOR

WILDLIFE IN WARTIME

A CLIPSHEET ISSUED OCCASIONALLY BY THE FISH AND WILDLIFE SERVICE

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ASKS PUBLIC TO PARTICIPATE IN OBSERVANCE OF WILDLIFE WEEK

"Although the post-war outlook for wildlife is good, this natural resource requires constant guarding in wartime if we are to hold the conservation gains we have already made," declared Dr. Ira N. Gabrielson, Director, Fish and Wildlife Service, United States Department of the Interior.

One of the best ways to emphasize the importance of wildlife to everybody, according to Dr. Gabrielson, is by general participation in the observance of National Wildlife Week which will be held from March 19 to 25, inclusive, this year.

During this week dedicated to the conservation of a great natural resource--America's wild birds, mammals and fishes--Service employees throughout the country will do their part to help in the observance of this special week which is sponsored by the National Wildlife Federation and observed nation-wide by state agencies, organizations interested in wildlife and nature, and individuals in all walks of life.

"Even though we have a war on our hands, conservation-minded people who are the friends of wildlife are giving thought to the things we all own as citizens--our natural resources," said Dr. Gabrielson.

FARM PONDS GET THREE MILLION FISH FROM FEDERAL HATCHERIES

Fish ponds on farms in 39 States were stocked with 3,[illegible] fish from Federal hatcheries during 1943, made in 4,175 transportations, according to a preliminary report made to Secretary of the Interior Harold L. Ickes by the Fish and Wildlife Service.

The largemouth black bass and bluegill sunfish have been found to be the two most desirable forms for planting in such ponds. Other species which are being used include crappie, red-eared sunfish, bullheads, channel

catfish, and in some ponds the smallmouth black bass.

Farmers, ranchers, and others who constructed ponds, tanks, reservoirs, and lakes in cooperation with the Soil Conservation Service received 2,005,000 fish, in 2,627 plants. This figure is about three times the number of fish furnished to Soil Conservation Service cooperators during any previous year.

In farm ponds built under the direction of the Agricultural Extension Service, 150,000 warm-water fishes were planted. In addition, more than 1,000,000 fish of various species for initial stock were provided direct from Federal hatcheries to farm pond owners.

According to the Service, most of the ponds stocked in 1943 will come into production on a sustained basis this year and will thus provide a large poundage of fish for civilian consumption.

Although farm ponds produce best in the southern States, ponds as far north as Ohio, Illinois, and Missouri are yielding satisfactory returns. These ponds are fertilized and stocked with a given ratio of two or more species of fish. This combination consists of a predator fish (bass) which feeds upon the supporting fish (bluegills).

In order to meet the very heavy demand for stocking fertilized ponds, the distribution and output from individual stations had to be very carefully planned in 1943. The demand for fish for farm ponds taxed the capacity of not only Federal hatcheries but many of the State hatcheries as well.

The output of largemouth black bass, for stocking farm ponds, showed an increase of 11.7 percent over 1942, while the production of sunfishes was more than 53 percent greater than during the previous year. Likewise, there was an increase in the output of catfishes, also used in stocking farm ponds.

TEN YEAR EFFORT TO GET FISHERY RESEARCH VESSEL UNSUCCESSFUL

Although the United States is the only important maritime nation in the world that lacks a vessel for fishery research, efforts to obtain a vessel made by the Fish and Wildlife Service and the former Bureau of Fisheries during the past ten years have met with a series of discouragements and set-backs, Charles E. Jackson, Assistant Deputy Coordinator of Fisheries, told a group of representatives of the fishing industry recently.

The United States has operated no research vessel since 1932, when the ALBATROSS II had to be decommissioned because it was practically worn out from long service and funds were not available for repairs or operation.

"Later, when we requested relief funds to build a research vessel, we were informed that funds would be allocated only to replace old vessels and on projects where no new personnel were needed," Mr. Jackson said. "Unfortunately the Bureau of Fisheries in good faith had several years previously abandoned its vessel and discharged its crew.

"The New England industry proposed and Congress passed an Act authorizing a research vessel for the North Atlantic. Although we repeatedly requested funds to carry out this mandate of Congress, no money was forthcoming. The General Seafoods Corporation sold us an old trawler--the "Harvard"--for $1.00. When the Bureau of Fisheries was transferred to the Department of the Interior, almost the first act of Secretary Ickes was to allocate P.W.A. money to rebuild the "Harvard" and convert it into a research vessel. Just before the work was completed the Navy took it over and reconverted it for Navy use. If the vessel should be released to us today it would be unsuitable for our work.

"When Japan filed notice she would abrogate the Fur Seal Treaty, we secured an appropriation and purchased the BLACK DOUGLASS. Necessary repairs were made, a crew was hired, and scientific personnel made available to trace the migration of fur seals. The vessel sailed from Savannah, Georgia, and arrived in Seattle where investigation headquarters had been established. A few days later it was taken by the Navy. That's the tragic story of our efforts to get research vessels for the past ten years."

The U. S. catch of fish averages about four and three quarter billion pounds annually and is second only to that of Japan. Because of our extensive coastline, U. S. fishermen operate over a greater territory than those of most other countries.

The U. S. fisheries need the services of several research vessels, Mr. Jackson said, to explore new fishing grounds, learn more about the migrations of certain species, and develop more effective methods of fishing.

WAR SHIPPING ORDER WILL SAVE LIVES OF WILDLIFE

Although primarily intended to stop oil pollution because it presents a serious fire hazard in critical port areas, an order issued by the War Shipping Administration on December 21 will save the lives of many birds and valuable food fishes that die annually from this cause, according to the Fish and Wildlife Service, United States Department of the Interior.

The menace of pollution is one of the biggest problems that confronts the Fish and Wildlife Service, the agency charged with the protection of the Nation's valuable wildlife resources. Dr. Gabrielson, Service director, points out that dumping oil from a boat into waters close to shore is a violation of the Oil Pollution Act of 1924. The offense is subject to fines, penalties, and disciplinary action.

When birds become "logged" by oil, Service officials explained, they usually can't fly, and most frequently die from over-exposure to cold. Oil holds the feathers together, exposing the skin. To avoid getting cold in water, oil-soaked birds usually go ashore.

"Feathers act as insulators," a Service ornithologist said," and prevent heat losses. When the feathers are held apart by oil, the birds lose an excessive amount of body heat and may develop pneumonia. They also suffer from irritation and cracking of the skin because most oils are caustic."

Other hazards from oil dumping include damage to shore properties, which become more liable to fire, and to commercial fisheries. In the past, pollution from oil seriously damaged commercial fisheries along the eastern coastal waters and portions of the Gulf Coast of Texas.

Many types of crude oil carry certain highly volatile compounds which are very toxic to fish because of the anesthetic properties of very small quantities of these substances. Fish exposed to very low concentrations of these poisons derived from crude oil are anesthetized in a few minutes and all gill movements cease if the fish are allowed to remain in such polluted waters another 15 minutes or less.

These oil derivatives, which are readily taken up by the tissues of the fish, kill just as an overdose of any other anesthetic would kill either fish or higher animals, by stopping respiration and heart action.

UNITED EFFORT REQUIRED TO KEEP DOWN RAT DAMAGE

The destruction of greedy crop and food-destroying rodents requires the united efforts of public agencies, civic associations and individuals in order to save valuable food and feed needed for wartime use, according to the Fish and Wildlife Service, United States Department of the Interior.

The damage caused by rats in the United States last year probably reached the biggest figure in history--possibly more than $200,000,000.

Losses caused by rats in 1943 rose not so much because of larger numbers of the rodents or greater activity on their part, but due to the increased value of farm products and food eaten or damaged.

Even in normal times, rats living on farms occasion an annual loss of at least $1.00 and it is believed this figure would be higher now. In towns and cities, the value of materials destroyed by rats is probably more than $2.00 for each rat.

Based on rodent control operations conducted at many field points, the Service has worked out a plan for rat control that includes seven essential steps. In order of importance, they are:

1. Permanent rat-control organizations should be provided for large cities and rural districts.

2. Remove food from rats by keeping garbage covered and by keeping food enclosed in rat-proof containers in so far as possible.

3. The rats themselves should be destroyed by use of poisoned baits and traps. If it is desired to avoid the slight risk of rats dying in inaccessible places, traps should be used. Rat burrows and hiding places should be fumigated with poisonous gases.

4. Remove trash and avoid the accumulation of other useful materials that may serve as harborages.

5. Apply vent stoppage and rat-proofing to all buildings.

6. Natural enemies of the rat should be protected when they are not themselves destructive.

7. Maintain buildings in a rat-proofed condition and destroy rats as soon as observed to be present.

Two publications issued by the Fish and Wildlife Service are designed to aid individuals and organizations engaged in rat-control programs. Copies of "Rat Control" and "Rat Proofing Buildings and Premises" are available without charge from the Publications Office, Fish and Wildlife Service, Chicago 54, Ill.

MINK IS MOST VALUABLE FUR SHIPPED FROM ALASKA

More than 371,000 fur pelts valued at $1,697,471 were shipped from Alaska to fur centers in the United States during 1942, according to figures compiled by the Alaska Game Commission and recently reported to the Fish and Wildlife Service, United States Department of the Interior.

The average value of the pelts, taken from 15 kinds of fur animals, ranged from 10 cents, for hares, to $45 for lynxes.

The 1942 income was some $583,000 less than that for the previous year when 608,410 pelts brought more than $2,280,000. The average value in 1942 was $4.57, however, against $3.75 in 1941.

Service officials attribute the decline in 1942 chiefly to (1) fewer trappers in the field because of the war, (2) 50 percent falling off in the muskrat crop, (3) closed season on marten throughout the Territory, and (4) closed season on beaver in the Cook Inlet region.

In point of value, according to the report, mink rose from third place to top the list with 53,060 pelts valued at $516,535. Muskrat fell from first to second place with 267,356 pelts valued at $467,873.

Beaver were third with 12,071 pelts valued at $313,846. Next in their order as revenue producers were: red fox, blue fox, white fox, land otter, lynx, cross fox, silver fox, ermine, marten, wolf, coyote, polar bear, wolverine, black bear, squirrel, marmot, and hare.

With the exception of the muskrats which were decimated by freezing out of their winter homes in many sections, the report concluded with the statement that fur animals are fairly abundant and will produce much larger revenues when normal trapping operations are resumed in Alaska.

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99 FEDERAL HATCHERIES PRODUCE NEARLY 7 BILLION FISH AND EGGS

The total output of fishes and fish eggs from the 99 Federal fish hatcheries that were on a productive basis during the calendar year 1943 was 6,694,532,540, according to a preliminary report just released by the Fish and Wildlife Service, United States Department of the Interior.

The production of the 43 species handled varied, as in previous years, according to local conditions at the individual hatcheries as well as the requirements for certain forms.

The 1943 total represents a drop of 14.4 percent from the 1942 output due, chiefly, to the decline in the number of pollock eggs and flounder fry handled. There were increases, however, in the output of lake trout, steelhead trout, Atlantic salmon, and landlocked salmon.

Striped bass were handled once more by the Weldon, N.C., unit in cooperation with the North Carolina Department of Conservation and Development. Striped bass eggs were not propagated during the preceding year because of the inability to collect the eggs.

The production of Pacific salmons was slightly below that of 1942, but in most cases the fingerlings were reared to a larger size.

The decrease in fishing pressure in a number of recreational areas caused the production of brook, rainbow, Loch Leven and cutthroat trouts to be curtailed.

Lobster and terrapin production was about equal to that in 1942.

MARSH AREAS ARE BEST FOR MUSKRAT RAISING

Many persons unfamiliar with the industry of raising muskrats have been deceived by statements that these valuable fur animals can be produced profitably in small pens, according to the Fish and Wildlife Service, United States Department of the Interior.

Although it is not impossible to raise muskrats in pens, fur experts of the Service emphasize that it is not a profitable undertaking as a fur-production measure. Reproduction under such restraint is irregular; and losses result from polluted drinking water and from fighting among the animals. In addition, more money has to be invested in equipment, feed, and labor than can be realized from the sale of pelts.

The chief requirement in muskrat farming is a suitable marsh or a water areas of at least a few hundred acres in extent in which the animals are found naturally or in which they once lived.

According to the Service, the areas adapted to muskrat production are of three main classes, grouped in the order of their importance: (1) Marsh areas, (2) swamps, and (3) ponds, lakes, streams, canals, and other bodies of water without marshy borders.

Some additional information on muskrat management, breeding, and primeness of pelts can be obtained by writing to the Fish and Wildlife Service, Chicago 54, Ill.

RABBIT RAISING MERITS A MERIT BADGE FOR SCOUTS

Boy Scouts can now obtain a merit badge for rabbit raising if they meet the four requirements approved by the Boy Scouts of America, according to Frank G. Ashbrook, in charge of Fur Resources, Fish and Wildlife Service, United States Department of the Interior.

As a part of its program to encourage the increased production of domestic rabbit meat for food in wartime, the Service cooperated with the Committee on Merit Badges of the Scout organization to set up the necessary requirements.

In order to obtain a Merit Badge for Rabbit Raising, a Scout must:

1. Properly house and raise a litter of rabbits, from mating of doe until marketing time for the litter.

2. Explain the use of his breed, and know about one breed used for meat, one for fur, and one for wool.

3. Keep a breeding record, a feeding schedule, and a financial record.

Now that Boy Scouts and 4-H Club members are undertaking rabbit raising as work projects, the Service expects many thousands of potential new breeders will enter the field to expand the industry for post-war needs.

TRAPPING FACTS FREE IN LEAFLET ON FUR LAWS

Open seasons of the States for taking fur animals, license requirements for trappers and laws regarding the possession, sales, and shipments of fur animals or parts of the animals are summarized in a mimeographed leaflet recently issued by the Fish and Wildlife Service, United States Department of the Interior.

Entitled, "Abstract of Fur Laws, 1943-44," this leaflet (Wildlife Leaflet 249), compiled by Frank G. Ashbrook, in charge of the Service's Fur Resources work, also gives information on the fur laws of Alaska, the Canadian Provinces, and Newfoundland.

According to Mr. Ashbrook, the annual take of furs in the United States is valued at $60,000,000 to $70,000,000. American trappers obtain millions of dollars a year from their trapping operations because the demand for furs of all kinds is so active.

To aid in carrying on the war, the leaflet again urges trappers, whenever possible, to save the fats from pelts and carcasses such as those of raccoons, skunks, and muskrats and turn them into a collection agency where they will be salvaged for use in making explosives.

The data in this leaflet has been compiled for the use of the fur trade, trappers, State game officials, and others, and to aid Federal officials engaged in the enforcement of the Lacey Act governing the shipment of fur animals and pelts in interstate commerce.

Copies of Wildlife Leaflet 249, "Abstract of Fur Laws, 1943-44," may be obtained from the U.S. Fish and Wildlife Service, Chicago 54, Ill.

115,287 PREDATORS TAKEN IN CONTROL WORK IN 29 STATES

A total of 115,287 predatory animals were destroyed in Federal-cooperative control operations carried on in 29 States during the fiscal year 1943, according to a report made to Secretary of the Interior Harold L. Ickes by the Fish and Wildlife Service.

The total was made up of 103,981 coyotes, 9,527 bobcats, 1,014 wolves, 618 bears, and 147 mountain lions.

Texas was the state in which the greatest number of coyotes was taken--13,226. In Colorado, 11,112 were destroyed; in Oregon, 10,578; and in Wyoming, 10,546. Of the methods used for taking these predators, trapping accounted for 78,444 of the total.

From July 1, 1915, to June 30, 1943, the Service reports that control operations destroyed 1,652,784 predators, of which 1,461,575 were coyotes.

The Service conducts trapping and other control operations in cooperation with States, counties, livestock and farm associations, municipalities, and individuals to protect sheep, cattle, and poultry from destruction by coyotes, wolves, bobcats and mountain lions. Some 37,000,000 adult sheep and lambs graze upon predator-infested lands. Cooperators provide funds for this cooperative work in a ratio of $2.00 for each dollar of Federally-appropriated money.

TURTLES, NEGLECTED FOOD SOURCE COMING BACK IN NATION'S MARKETS

Consumption of fresh-water turtles--favored for soups, stews, and other savory dishes--took an upward turn in 1943, at least in the larger urban markets, the U. S. Fish and Wildlife Service reported today. In Chicago, a good barometer for the middle west, sales of this aquatic food were up 50 percent over 1942.

Although not more than half a dozen out of about 50 species of fresh water turtles found in the United States are caught for market in important quantities, practically all kinds of turtles are edible and production can probably be further increased, according to the fishery experts. Records of most catches are fragmentary, however, and no estimate has been made of the amount of turtle meat potentially available.

Turtles are usually caught in traps, which consist of hoops over which netting is stretched. When hibernating under a stream bank or in the bottom mud, they may be taken with a long rod with a hooked end.

Reassuring the housewife who might expect turtles to present a difficult problem, specialists of the Fish and Wildlife Service declare that a turtle is easier to dress than a chicken and requires less time. With a little practice, five or ten minutes will suffice for a 10-pound snapper.

Depending somewhat on the species and size, a turtle dresses from one to two-thirds of its live weight. The simplest and quickest method of dressing yields six portions of good, edible meat - the 4 quarters including the legs and surrounding muscles, the tail, and the neck. In more careful dressing two strips of meat under the back shell, called tenderloins, are also removed.

Probably most turtles go into the soup kettle, an eight-pound turtle providing enough soup for 50 persons. However, the meat may also be

roasted, broiled, or stewed.

Snapping turtles, soft-shelled turtles, and so-called "sliders" are the most important commercial species of fresh water turtles. In the larger markets the greatest volume of turtle sales probably consists of snappers. Soft shelled turtles are eaten extensively in the South, and to some extent elsewhere.

As compared with an estimated annual take of 100,000 pounds of fresh water species, the catch of sea turtles, consisting of the green, loggerhead, and hawksbill turtles, amounts to some 250,000 pounds. The diamond back terrapin, an Atlantic coast form highly prized as food, was nearly exterminated by relentless hunting half a century or more ago but is now being restored, largely as a result of propagation by the United States Fish and Wildlife Service at its Beaufort, North Carolina, station.

The largest of all non-marine turtles in the United States is the alligator snapper, which frequently weighs more than 100 pounds and can snap a broom handle in two with ease. The alligator snapper lives along the South Atlantic and Gulf coasts and up the Mississippi Valley to the latitude of Illinois, while its smaller relative--the common snapping turtle--is widely distributed east of the Rockies. Common snappers live to be about 25 years old; alligator snappers sometimes twice as long.

For vicious dispositions, the snappers probably are equaled by the smaller soft shelled turtles, which trace their family tree back 80 million years in the United States and at least 100 million in China. Soft shelled turtles, of which there are about 25 species, are most abundant in southern United States and are easily distinguished from other turtles by their leathery shells and long soft snouts. Unlike most turtles which must come to the surface at rather frequent intervals to breathe, soft shelled varieties can remain under water for several hours at a time.

Contrary to general impression, turtles are fairly intelligent creatures, scientists report. They can be taught to run a maze, and their general level of behavior is on a level with some of the mammals. Far from being color blind, the turtle's range of color perception is as wide as man's. A curious anomaly is the fact that although turtles are able to make a grunting sound, scientists believe them to be totally deaf. Perhaps as a substitute for the lack of a functional sense of hearing, they are especially sensitive to vibrations received through their shells.

LEAFLET NOW AVAILABLE ON MUSKRAT RECIPES

Fresh muskrat meat, which is available during the open trapping seasons in various States, is another wild meat that is rapidly gaining in popularity, according to the Fish and Wildlife Service, United States Department of the Interior.

Muskrat, or "marsh rabbit" as it is sometimes called, was a prime favorite, especially in winter with the aborigines of North America. Countless numbers of voyageurs, trappers, and hunters have roasted it over the coals of the camp fire. Traders and Indians dried the meat for winter food.

Some who relish muskrat declare that it is game worthy of an epicure, with a flavor somewhat like that of the wild duck shot in the same marsh in which the muskrat fed. Others have likened its flavor to that of the famous terrapin of Chesapeake Bay.

Muskrats are sold extensively in some of the markets of the East. In Washington, Baltimore, St. Louis, Wilmington, and Philadelphia, they are sold as "marsh rabbits," but no attempt is made to conceal the fact that they are muskrats. They can be purchased cheaply as they are trapped for their fur and the additional labor of preparing the meat for market is slight.

Dr. Herbert L. Dozier, in charge of the Fish and Wildlife Service's Fur Animal Field Station at Cambridge, Md., is the author of a leaflet issued by the Service entitled "Recipes for Cooking Muskrat Meat." Marsh hare a la Louisianne, wine-fried muskrat, broiled marsh rabbit, muskrat a la terrapin, and Maryland potted or baked muskrat are just a few of the recipes included.

Wildlife Leaflet 229, "Recipes for Cooking Muskrat Meat," can be obtained without cost from the Fish and Wildlife Service, Chicago 54, Ill.

FISH COOKERY BOOKLET OFFERED TO HOUSEWIVES

The wider use of fish as nutritious and highly acceptable alternates for beef, pork, lamb and even chicken, which are none too plentiful now in domestic markets, should be a pleasant and healthful change in the diet of American households, states the Fish and Wildlife Service, United States Department of the Interior.

Real satisfaction in the use of fish will not be attained, however, until the great variety and the distinctive qualities of the individual species are understood, according to the Service's fish cookery experts.

Some fish are fat, some lean; some are adapted to the preparation of the substantial main dish of the meal, others to the creation of salads and appetizers. By varying the method of cooking in accordance

with these characteristics, the natural flavors and textures are preserved.

The basic rules for cooking fish, as stated in "Wartime Fish Cookery", published by the Fish and Wildlife Service, are few and easy to follow. Certain general principles, therefore, may be applied to all classes of fishery products. For example, haddock, red snapper, halibut, and many other different kinds can be prepared according to the same recipe, and become an equally appetizing dish.

In each section of the country, certain species of fish and certain recipes seem to have found special flavor. Many housewives are apparently unaware of the wide variety of fishery products available on the market and of the many delightful ways in which they may be cooked and served.

In "Wartime Fish Cookery," the basic rules include frying, broiling, baking, planking and "boiling" fish. Specific directions for cooking show how the various retail cuts of fish and shellfish may be used; in addition to emphasizing the fact that the many local and less known kinds of fishery products usually make dishes as appetizing as the standard varieties.

A limited number of copies of "Wartime Fish Cookery" are available without charge upon request to the Fish and Wildlife Service, Chicago 54, Ill.

RACCOON PROVIDES POINT-FREE MEAT

Wild meats from woods and fields are adding many tons of wholesome food to family dinner tables during these war-reduced days when brown ration stamps are hard to stretch, according to the Fish and Wildlife Service, United States Department of the Interior.

Small fur animals, trapped annually for their pelts, are providing a food resource that is becoming increasingly important while domestic meat supplies are short. Among these small animals, the raccoon is one of the best liked for table use, and according to Service records, in 1942 trappers and hunters took 401,316 raccoons, or the equivalent of 3,451,315 pounds of dressed meat.

For housewives living in those sections of the country where large numbers of raccoons are taken every year by trappers and hunters, point-free platters of delicious meat are easy to prepare from the following recipes developed in the Service's technological laboratory at College Park, Md.

To improve the flavor of a dressed raccoon and to remove some of the gamey taste, it is recommended that the carcass be wrapped tightly in wax paper and stored from 4 to 7 days in a refrigerator, at a temperature as near to 35 degrees F. as possible.

Roast Raccoon with Raisin Nut Stuffing*

4-5 pound dressed raccoon
2 teaspoons salt
1/4 teaspoon pepper

Raisin nut stuffing

6 cups bread crumbs (raisin bread)*
1/3 cup butter or fortified margarine, melted
1/3 cup vegetable shortening, melted
1 cup celery stalks and leaves, finely diced
1 teaspoon salt
1/4 teaspoon pepper
1 teaspoon sage
1 cup walnuts, coarsely chopped

Add celery to melted fat and simmer until tender. Add salt, pepper, sage, nuts, and fat mixture to the bread crumbs, tossing lightly with a fork.

Before cooking the raccoon, be sure to remove the waxy nodules, commonly referred to as "kernels", from under each front leg and on either side of the spine in the small of the back. Wash the raccoon thoroughly and dry. Remove part of the fat, leaving just enough to cover the carcass with a thin layer of fat. Salt the inside of the raccoon with one teaspoon salt and stuff with raisin nut stuffing. Skewer the vent by inserting several toothpicks or clean sharpened matchsticks through the skin from side to side. Lace with string, tying the ends securely. Fasten both the forelegs and hind legs with toothpicks and string. If there are any lean parts on the outside of the raccoon fasten a small piece of the surplus fat to this part with a toothpick. Sprinkle the outside of the raccoon with the one teaspoon salt and 1/4 teaspoon pepper. Place on side on the greased rack of a shallow greased baking pan and roast at 325°F. (moderate oven) for 45 minutes per pound. For a raccoon over five pounds decrease the roasting time to 35 minutes per pound. The raccoon should be turned when it is half done.

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*Three-fourths cup of seedless raisins may be used with whole wheat or white bread if raisin bread is not available.

Spiced Roast Raccoon

4-5 pound dressed raccoon
1-1/2 cups tarragon vinegar
1-1/2 cups water
3/4 teaspoon sweet basil
1 tablespoon salt
3/4 teaspoon sugar
1/4 teaspoon pepper

Sage Stuffing

6 cups bread crumbs (day-old bread)
2/3 cup butter or fortified margarine, melted
1-1/2 cups onion, finely diced
1 cup celery stalks and leaves, finely diced
1-1/3 tablespoons sage
1 teaspoon salt
1/4 teaspoon pepper

Add celery and onion to the melted fat and simmer until tender. Add salt, pepper, sage, and fat mixture to the bread crumbs, tossing lightly with a fork.

Before cooking the raccoon, be sure to remove the waxy nodules, commonly referred to as "kernels", from under each front leg and on either side of the spine in the small of the back. Wash the raccoon thoroughly. Combine vinegar, water, sweet basil, salt, sugar, pepper, and stir until sugar and salt are dissolved. Marinate raccoon overnight in this liquid. Rinse thoroughly in lukewarm water. Remove part of the fat from the raccoon, leaving the carcass covered with a thin layer of fat. Stuff with sage stuffing. Skewer the vent by inserting several toothpicks through the skin from side to side. Lace with string, tying the ends securely. Fasten both the forelegs and hind legs with toothpicks and string. Place on side on the greased rack of a shallow greased baking pan and roast at 325°F. (moderate oven) for 45 minutes per pound. For a raccoon over five pounds decrease the roasting time to 35 minutes per pound. The raccoon should be turned when it is half done.

NEW REPORT NOW READY ON ALEWIFE FISHERY IN MAINE

The chief factors limiting the production of alewives in Maine at the present time are impassable dams, poorly designed and maintained fishways, and overfishing, according to a recent report published by the Fish and Wildlife Service, United States Department of the Interior.

"Production from these alewife runs can be doubled easily, however, if suggestions embodied in the report are carried out in regard to fishways, natural obstructions, management methods to guarantee and adequate annual spawning stock, and by continuation of the stocking program," is the statement made by Dr. George A. Rounsefell and Louis D. Stringer, authors of the report known as Fishery Leaflet 42, "Restoration and Management of the New England Alewife Fisheries, with Special Reference to Maine."

Because of the serious shortage in the fish supply, the alewife is now being sought to supply the demand for protein food because it is one of the species which will yield the greatest catch for the effort expended. These fish can be taken with very little labor and equipment since they are usually caught merely by dipping them out of the water as thousands crowd up the rivers during the spring spawning migration.

Alewives now run into fewer rivers and are far less abundent now than formerly, states the report. Their production throughout New England has fallen from an average of more than 10 million pounds during the first four years in which the fisheries were canvassed, beginning in 1880, to slightly over 4 million pounds during the last three years (1938-40) for which statistics are available.

In the past the demand for alewives has been light. They were used chiefly for salting, smoking, and as lobster bait, since their bony nature restricted their use as food. Recent canning experiments, however, demonstrated that canning softens the bones, and several thousand cases canned in 1942 found a ready market.

Fishery Leaflet 42, which discusses the suitability of various Maine rivers for alewives, restoration by means of stocking, and the management of alewife runs, is available without charge from the Fish and Wildlife Service, Chicago 54, Ill.
