

WIND VANE Volume One Number Two

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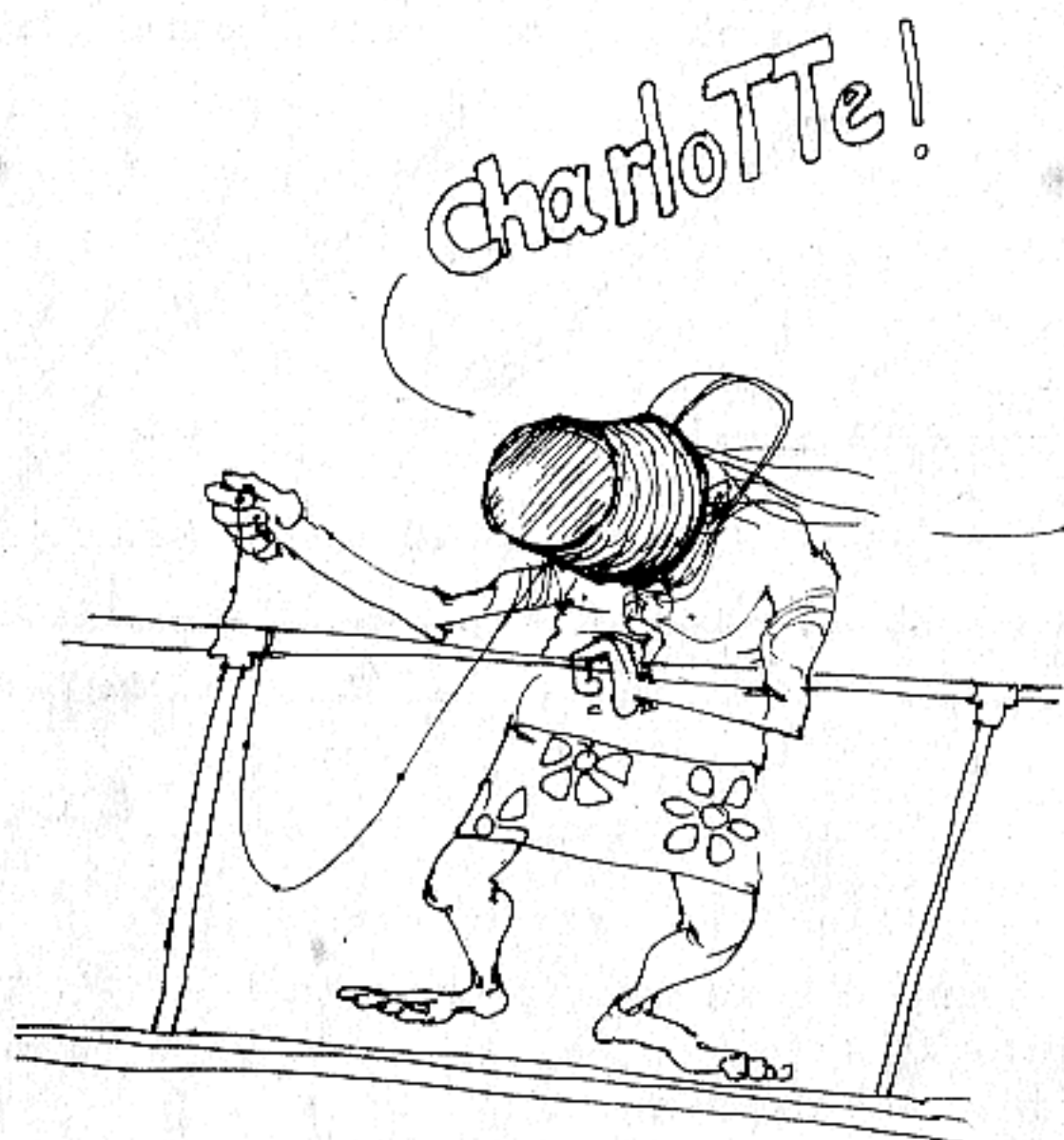
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CAUTION!! CAUTION!! CAUTION!!



We have one bit of interesting feedback on last issue's "HOW TO BUCKET AHEAD" article. That treatise suggested, you'll recall, that when the bucket head cannot be emptied (for reason of impropriety or place of usage) it is useful to add a dollop of chlorine bleach for odor control.

However, we now have learned that this simple practice, like other human tamperings with nature, can be hazardous. If urine has been allowed to stand in the bucket, and the natural bacterial reduction of the waste has had time to produce ammonia, then the addition of bleach will produce dangerous chlorine gas! So... if you must use laundry bleach for odor control in a bucket head, don't wait. Add it to the bucket at once to kill the bacteria. Or, you may wish to carry a very small supply of the odor-control made for "Totty-Potty" heads, and holding tanks. It may contain detergent, coloring, and even cheap perfume - but no chlorine.

LEGAL CARGO*

Sandy Stennett

A Way to Make a Living While Cruising

There are very few cruising folk who are "independently wealthy" and in no need of some kind of a "cash crop." During the three years we spent cruising Central America we lived off savings which had been put aside before departure. As a family of four we managed well on \$100 per month...however, the time came when the savings were depleted. "How do we manage to keep cruising?" was the question at hand. We received many ideas from various people and tried several different ways ourselves. We were told "The only way to make money is to plug into society and get jobs" (in many ways, this is the most certain way of obtaining money and amassing it quickly). Others told us to collect shells...this we tried, but had no idea who to sell them to...and before it really got to that point we tired of the smell of the rotting shells in buckets on deck. We tried unsuccessfully to obtain jobs in the Canal Zone. With the dollars dwindling faster and faster, we decided to head for the U.S. -- resigned that we must once again become "gainfully employed." But before we could actually bring ourselves to do this, we decided to try one other way to make money.

We have made a living for the past 1½ years selling the cultural artifacts we collected during our travels...and with no other source of income we have just about the same amount of money in the bank for our next cruise as we would had we been working for wages. We began by making a few contacts at various shops and boutiques in the Miami area. We made a few sales, but found out it was not a "get rich quick" scheme. Being completely new to this type of business, we had no idea as to what to do,

*Legal cargo is something which, if found in your possession, will not lead to your being thrown in the slammer, fined, and/or having your boat confiscated. Furthermore, legal cargo does not mean duty-free -- it simply means hassle-free.

who to see, etc. Eventually we made arrangements with a shop where we could sell our cargo for a percentage. We are now concluding our second winter season of retailing. We have worked extremely hard this past season and now have the necessary retail information and business sense required to make the switch to wholesaling.

This may be a way for you also to make a living. But before you go rushing off into the bushes to collect artifacts or whatever, give some thought to the lessons we have learned about "legal cargo."

Begin by becoming a collector of the item(s) you are interested in; always buy as though you were going to keep the item in your personal collection -- then if it does not sell, you are not stuck with something you do not want. One who buys randomly, without knowledge of what he is buying, will end up with a pile of "junk" that no one really wants. Make yourself into a knowledgeable buyer -- educate yourself as to the culture from which this item comes...learn the difference between good, average and poor quality workmanship...learn the difference between genuine cultural items and ethnographic copies...and learn the difference between handicrafts and art. By learning as much as you can about each item and passing on this information, your enjoyment and profits will be much greater. Nothing enhances the value of a cultural item more than the story of its importance in the culture from which it came.

With this knowledge you are in a position to reinforce the quality. While it is true that a poorly done item is just as cultural as a fine quality item, being selective about your purchases will encourage a refinement of workmanship. There are extreme differences between artists and artisans. When commercialism hits a craft, it is inevitable that the quality of workmanship will decline. Don't let your purchases add to this downhill slide.

One more comment on buying legal cargo...LEAVE THE CULTURE AS UNTOUCHED AS POSSIBLE. Try to blend in with the activities

of the village. Be unobtrusive. Tune in to what is happening ashore. Remember that you are a visitor and that the natives are not there simply for your amusement or financial gain. They are living their normal lives and you are an interruption. Avoid the "rush method" of buying -- that is, buying as much as you can in the least amount of time. Not only will you obtain a high percentage of poor quality items, but you will also disrupt the schedule of events in the village, and by doing so may provoke ill-feelings. Try to spread out your purchases over a period of time and over a larger area. Dumping a large amount of money into a small area at one time can be harmful -- the overwhelming sense of suddenly being "rich" may be too much for some communities to handle, both economically and mentally.

Now that you have this cash cargo, what are you going to do with it? First of all, a basic understanding of retailing is beneficial; it helps you understand the saleability of your items. Where are you going to sell it? Are you going to retail it yourself or wholesale? What are the duty rates and requirements for entry into the U.S.? And most of all, what will your profit margin be? These are all questions you should have answers to before making your purchases. Where to sell will be determined by whether you want to remain "on location" and ship things back, or whether you want to actually carry the cargo back in your boat. This is a personal decision influenced by where you are, the distances involved and the contacts you have made. In our experience, wholesale purchasers want you to show them the goods in hand, not to rely on promises, quality unknown. This is where being a knowledgeable buyer and a collector is of benefit to you. Follow up any and all leads for possible outlets. The library has directories and books containing information from which you can obtain leads. Visit local businesses which may be interested in carrying your items. Whether you decide to sell on consignment, or outright purchase, is up to you. Bear in mind that the retail shopkeeper is bombarded by established wholesalers, plus an army of people such as yourself, coming in off the street wanting to sell their wares. The expenses of keeping a shop are astronomi-

cal, so most shopkeepers do not have the money in their budget to buy outright on your first visit. Ask them to keep you in mind for future purchase -- don't forget to follow up with both personal and written contacts.

If you decide to retail your cargo yourself, research the expense involved in keeping a shop. Be prepared to work harder than if you were working for someone else. Dealing with the public can be fun, but it can also be quite irritating. You will have to continually educate people as to what your cargo is.. Most important, research the local economy for the preceding years. Retailing is a volatile business and being armed with as much information as possible beforehand is extremely helpful. This is not an easy way to make money, nor is it a fast way. But it can be very satisfying, and that is just as important as earning those dollars.

Roger and Nancy Anderson, who are now cruising on their Herreshoff-designed VALKYRIE, write:

"Buy your fishing gear, foul-weather stuff, etc. from the Nylon Net Company (address in Mariner's Catalog) - cheap prices. I got 4000 #7 Mustad hooks (tinned) for \$5 a thousand (maybe good traders??). They also sell all types of line, dacron, braid, etc. I've found that a super-good treatment for galvanized rigging wire is varnish and linseed oil mixed half-and-half.

IMPORTATION THROUGH U.S. CUSTOMS FOR FUN & PROFIT

Creighton Webb, S.S.T.*

My wife, Barbara, and I are the Tikal Trading Company of Key West. We have been importing from Central America for something over a year, as of this writing. What follows may be considered a primer on U.S. Customs for the small importer.

First, allow me to explode a common myth. You do not need an import license to import commercially. You need only do it correctly. Not only that, but if your individual shipments do not exceed \$250.00 in value (cost at point of purchase), you may import them via an informal procedure similar to the one tourists encounter when returning from overseas. If this "under two-fifty" shipment arrives in the U.S. via mail it will be processed at a customs mail room and the duty will be payable to the mailman who delivers it. In any case, two things are required: the articles must be marked according to law and you must have an invoice. Don't let the word invoice scare you - it only means receipt. Any signed, stamped or otherwise validated paper which states the price you paid will serve. If the shipment arrives via mail the invoice should be attached so that the customs agent can see it. It should tell what's inside and how much you paid. I'll get to that "marked according to law" part in a minute.

If your shipment is over \$250.00 in value or if it will not arrive by mail and will not be accompanied by someone, you will need the services of a customs broker. A customs broker is a bonded and licensed agent who will do your negotiations with customs for you. His services are required by law and the only way you can get out of using him is to post bond yourself. If you wish to do this contact U.S. Customs for information.

*South Seas Trader

In dealing with your customs agents and with your broker there are things you should keep in mind. The laws which govern Customs have come into being as our nation has grown; they are complex, perhaps contradictory and not necessarily fair. But neither the agent nor the broker enacted them and both have their livelihood to think of. The broker is paid by you but his relationship with the customs agents is the foundation of his business. He is on your side but if you have a real beef you're going to need a lawyer. Try to keep your dealings with these folks on a good basis. If you do so they will be disposed to listen to your story and give you whatever break they can.

Customs brokerages exist at some Ports of Entry. A Port of Entry is a place with a Customs establishment - but not all Ports of Entry have customs brokers! An example is Key West, Florida. The U.S. Customs people are here but there is not enough trade to support a broker. So if you have a big shipment to land, make sure you end up at a port that has a broker. The best plan is to make contact with one before you start buying, either in person or by mail.

Outside his ability to negotiate for you with Customs, the best thing your broker can offer is his knowledge of the law. A conference with him before you start can save you a lot of grief. A surprising number of things, for example, are not importable for one reason or another. There are also quotas, required forms and ever-changing rules which he will know about. If he fails to come up with this kind of information, find another guy. We know from experience that there are excellent people in the business.

You will also need an IRS number. This is a tax number assigned to businesses which you will need for your broker. It is available from your local Internal Revenue Service office.

Okay. Now for the real stuff. How do you do it?

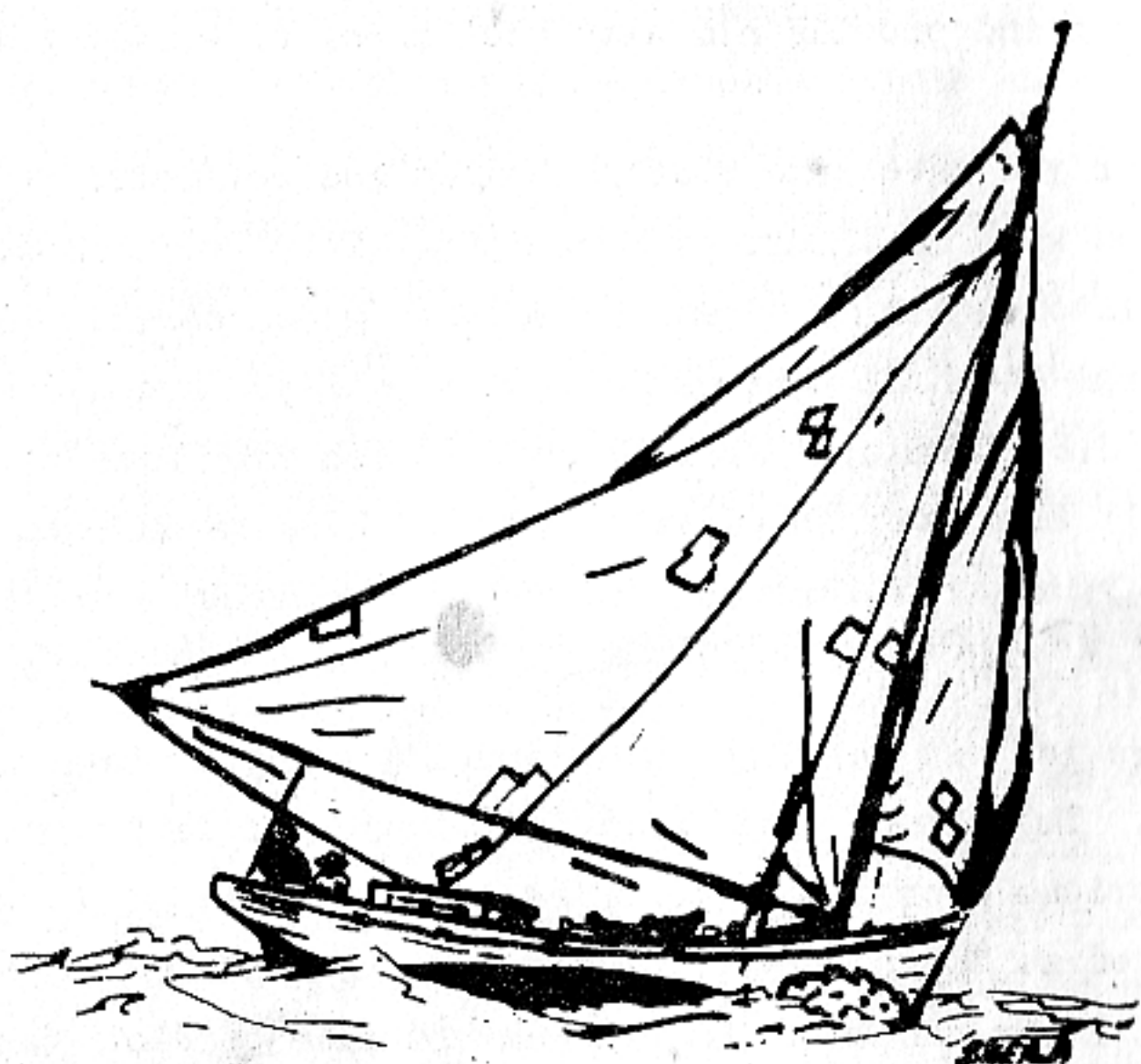
Every time you buy something, get a signed receipt. If you absolutely can't get one, don't panic. You can get by without it if your stated price is not outrageously low and if you have receipts for most of the stuff. Don't try to cheat. Customs keeps

computerized lists of articles and claimed prices. If you claim an out of sight low price they will just charge you duty on the real price and proceed to take your shipment apart looking for violations. On the other hand, if you get a real bargain tell your broker and provide him with good proof of whatever kind you can get.

After you have made your purchases and collected your receipts you will need Customs Form 5515. This is the Special Customs Invoice and is often called the "green sheet." You can get it from the U.S. Customs Service or, if you are overseas, from the U.S. Embassy. Fill it out, attach your receipts and forward it with your shipment to your broker; be sure to keep a copy for your own reference. If you are bringing your purchases with you in your boat, fill one out for presentation upon arrival.

There is just one thing more and I'm sorry to have to break the news. It's about that "marked according to law" part. With few exceptions everything you bring in must be clearly and indelibly marked as to country of origin and, in the case of textile products, fiber content. Labels must be made of cloth and sewn in. If you can't get the people you buy from to do the marking and sewing, you may come to hate the whole thing. Get it done however you can but get it done - Customs won't release your goods until it is all marked. If you can, get your labels before you go; it can be a real problem in some places. If all else fails get some ribbon and an indelible pen.

This is just a thumbnail sketch but it will get you started. Every country and every kind of import will provide you with a slightly different set of problems along with its own set of forms and rules. But if you do a good clean job nobody is going to give you much grief over your mistakes...and it can be fun and profitable!



AT TIMES ONE SEES A GAFF-RIGGED SLOOP
FROM THE SOUTH ISLANDS SAILING TO MARKET
WITH A DECK-LOAD OF SHEEP, GOATS AND PIGS, THE
AMIDSHIP DECK AS A CRUDE CORRAL. SOME SAY
THE CATTLE LEARN TO LOWER THEIR HEADS
WHEN THE HELM IS PUT DOWN TO COME ABOUT.

FLOATING DOC

Charles Holloway, M. D. - Barbara Gabert, M. D.

BURNS AT SEA

Of all the accidents that may happen to you at sea, thermal burns are the most common... so common, in fact, you should plan for it. It may be the sun, a scalding liquid, an exploding stove, burning fuel... given time, the chances are virtually 100% that you will be burned. This article is about how to assess and deal with burns without overtaxing your brain.

The classical definition of a burn is "cell death by heat", but I prefer the one given to me by one of my medical school professors who fancied himself a wit: "A burn is an infected wound caused by heat." This serves to remind you that practically all burns become infected. The infections come from the bacteria which normally live on the skin. It turns out that infected burns in a salt water environment are especially resistant to therapy. Maybe this is because the extra salt on your skin changes the kinds of bacteria which live there to more fiercesome varieties; maybe it's because the salt makes a hypertonic solution on the outside and so "draws" serum from you into the wound thereby providing "food" for the bacteria. Whatever the reason, burns at sea are worse than on land, so when it comes your turn to suffer a burn, you should take it seriously and treat it vigorously.

What gets burned is your skin. Like your liver or your heart, your skin is one of the organs of the body, and it is necessary for life. In a dynamic ongoing process, it maintains the autonomy of "self" on the inside, and allows you the privilege of governing all that potential energy you have so carefully concentrated there. But with a burn, that process stops. The dead skin cells can no longer protect themselves, or you from invasion, and the ruined capillaries and small vessels can no longer bring in your blood born defenses. You are ripe for invasion (read infection).

So what do you do after you have failed to avoid cell death by heat? Well, the very first thing is to stop the burning process. Cool it down immediately. You can limit the depth of a burn by immediately immersing it in cool water if you do it within seconds.

Next, you should determine the depth and extent of the burn.

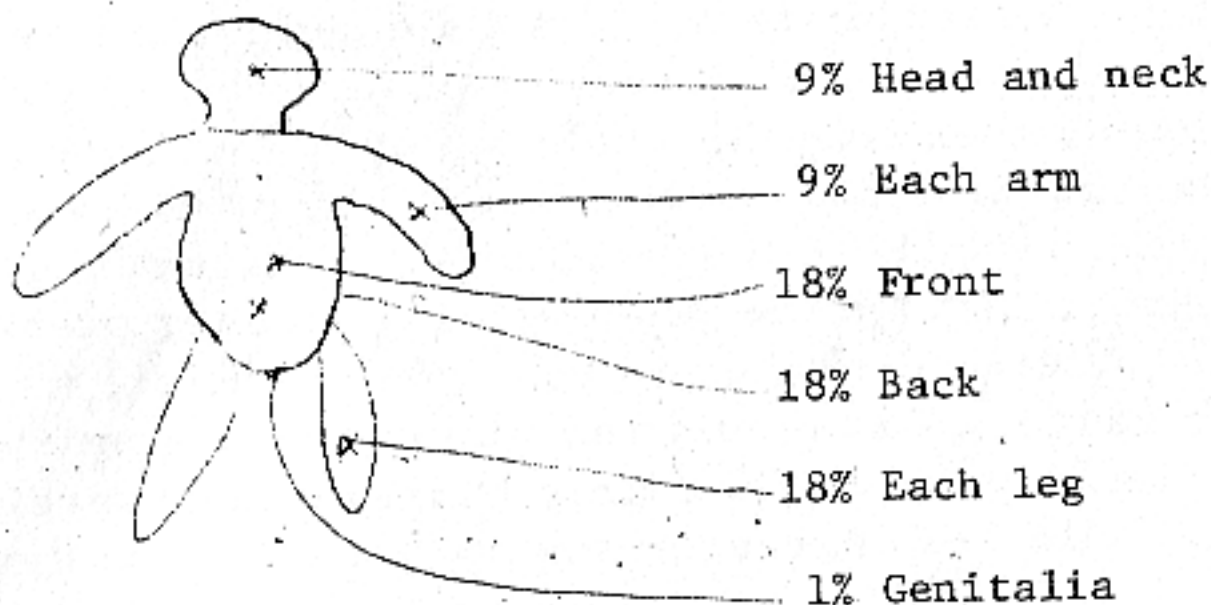
Depth: As you probably know, burns are classified into 1st, 2nd, and 3rd degree. This is done so that you may know in advance what to expect from, and so how to best treat the injury. Early on in the course of a burn, even in the best of hands, it is sometimes difficult to differentiate 1st from 2nd, or 2nd from 3rd, and so great tomes have been written about it, but briefly:

1st degree is dry, red and painful. It involves only the first layer of skin (the epithelium), and so much of the skin's integrity, and ability to protect you, is intact. First degree burns most commonly occur after too much sun, gas explosions, or brief contact with a hot liquid.

2nd degree is moist, red and painful. The moisture will often be under a blister, but if not, the burn will be sensitive to air. This is more serious than first degree and involves a deeper layer of the skin (the dermum). Serum is allowed to leak through to the outside, thus the moisture and the blisters; as we mentioned, serum is great stuff in which to grow bacteria. Second degree burns often occur from flash burns, like an alcohol stove explosion, or from scalds.

3rd degree is dry, white or charred, and not painful. Now naturally the area surrounding a third degree burn will be second and first degree, and that will be painful, but if you poke at the middle of a third degree burn, it won't hurt. In fact it won't feel at all because all the nerve endings have been destroyed. The surface is white and dry because the outermost proteins have undergone coagulation necrosis, just like a cooked egg white. Not much serum leaks out at first because the blood vessels have been cauterized. One of the most accurate ways to tell 2nd from 3rd degree is by pulling the hair... if the hair comes right out, color it 3rd. Unfortunately, you've got to have hair left to perform this test, and as most 3rd degree burns are caused by flames, you often don't.

Extent: Your next step is to estimate the percent of the skin involved. This is done by remembering the "rule of nines":



If you have a 3rd degree burn involving your hands, see a doctor. If you have more than 10% 2nd or 3rd degree burns, consider the situation an emergency; call for or seek immediate medical aid. The statistics on serious burns are frightening... if you take a person who is 50% through his life (say age 35) with 50% of his skin involved in 2nd and 3rd degree burn, the mortality rate in the best of hands is 50%! Don't wait around with serious burns.

But hopefully, your burn is not so serious. The next step is to treat the pain. Since burns are among the most painful of injuries, you will probably require narcotic class pain killers, such as codeine or morphine. Cold applied to the burn will help, but don't overdo it and complicate things with frostbite. I don't recommend numbing sprays as they will eventually make you allergic to the numbing agent (usually benzocaine).

Treating the pain is all you have to do with 1st degree burns, but hopefully (while you watch your epithelium peel off for the next couple of days) you will reprogram the central computer to be more careful, wear a hat, use adequate sunscreen etc. If the burn is 2nd or 3rd degree, you've got to think about helping the healing process, and not hindering it. (1) Burns can ooze lots of fluid, (several liters a day with serious ones, but those will have you in the hospital) so replace it. Ideally you would put back the same kind of fluid solution that you lost, but the constitution of the replacement fluid is not so important as the amount of water. Use whatever it takes to produce a normal urine output. (2) Burns get infected with bacteria; you can't completely prevent that, but you can keep it "contained", like a forest fire, and keep it from spreading. The dead tissue on top of the burn is food for the bacteria, so remove it. This can be done by gently scrubbing it off with clean water and soap, or

Betadine Scrub if you can get it, and by peeling away the dead layers of skin with tweezers and a small pair of scissors. There is one exception: intact blisters. The fluid under the blister is steril... don't pop it. If it's already open, or you feel you've just got to open it, then take the whole top off. After you have cleaned up your burn, apply an antibiotic cream. Silver sulfadine is presently in vogue in the medical world, but it's a prescription drug. Among the best over-the-counter preparations is Kip. After you slather on your goo of choice, wrap it up with roller gauze. You should rescrub and regoo once a day for a week or ten days with 2nd degree burns, and however long it takes to heal with 3rd degree... sometimes weeks to months.

Each time you redress, check again for the depth and extent, and watch for signs of spreading infection... fever, red streaks leading away from the wound, increasing pain, increasing swelling. If the bacteria have made it past your defense line and are now invading you, you will need antibiotics. The most common bacteria here is Staphylococcus, and most Staph can be killed by penicillin, but because a) Staph are becoming smarter since the advent of widespread penicillin therapy, and b) all bets are off in burns at sea, you should get some medical help. They will want to culture the wound to determine the causative organisms, and start appropriate antibiotics.

Things not to do: Don't get it dirty. Don't get sea water on it. Don't cover it up and forget it. And for goodness sake, don't put butter on it... that's like putting gasoline on your forest fire.

So there you have it:

- Stop the burning process.
- Classify the depth and extent.
- Treat the pain.
- Help the healing process.
- Contain the infection.
- Don't make it worse.

GREETINGS FROM

KAP'N GRUNT

KEY GETTIN' WEIRDER



AWAY THERE

We're on the Hook(s) Regaining our SANITY. So quiet out here I kain't Believe it! Moved AWAY from the Dock several weeks ago...wot a relief! Sandy and I were constantly arguing about everything argueable. The slowly creeping Dockitus finally got to us and it took moving 1/8-mile away to quiet Anchorage to realize that the whole problem wasn't US, but where us WAS! So it appears to us that we're SOLID Anchor Types...we can scream and yell and carry on to our Hearts Content (Good Therapy) without worrying about freeking out the tourist (we were on the Grand Turismo Route).

HARBOR FEVER. Harbor Fever is "when you know there is a 50-knot gale comin' and you kain't wait to get out in it and Hove-to for a little peace and Quiet!" It's when you get to the point where you can't stand your job, the people you work with, the people you see every day, your total land-oriented surroundings (sometimes your water surroundings too). It's a healthy sign and it means that soon you'll get so fed up that you will leave -- if only to move the boat a few miles or so. It is such a nice feeling to leave a place when you're trying to shake a case of Rok-I-Tus (Freeks and Tourists is Gettin' to Me). We have a friend who went to 12 parties in 13 days at Raratonga (would have gone to #13 -- but the Host got sick and had to cancel it). He had to put to Sea to get some rest! We're not at that stage yet...but getting close. Just hope we're ABLE to leave. We're mentally able but the boat is not Physically able

yet and we're not financially Able either...but I never let that one get to us. If we leave Key West by May 1, then we'll really try to get to Panama. If later than that, then it's the Bahamas for us until November which isn't what we really want. But wot the Hell, it would beat Key Weird by a Long Shot. Still Loose... hopefully Loose enuff to make it to Panama still applying West Epoxy to underwing with Long Stick and a Rag?

Sandy and I have been reassessing our personal commitment and stand on the mola collection bit. Trying to get an Information Sheet together (printed) and phase into wholesale instead of retail. Time will tell. But one thing that we've settled on is that we are solid collectors first and wholesale/retail/mail-order etc. LAST -- i.e., we collect for our own collection and any that we "just can't part with" end up in our collection. The others get sold...but if not, are taken back into our collection with ZERO REGRETS. We intend to use this "Collectors First" method in other Cultures also -- as we run onto them. Just might have the world's largest and best Petrified Haitian Chicken Foot Hoodoo Charm collection going yet?

I think that this "Collector First" attitude should be expanded and b.s.afied upon as adherents to this kind of procurement would find many areas of satisfaction. One is that inner feeling of warmth knowing that you won't be collecting Tourist CRAP (except for Hideous Examples as to How Cultural Crafts Become Perverted for the Tourist \$\$). We collect Cultural Artifacts that people make for THEMSELVES -- not for others. We try to seek out the Quality artifacts and not get sucked in to the QUANTITY Scene which almost always equates with decreased Quality. But sometimes Museum Quality Cultural Artifacts don't sell on a retail general J.Q. Public basis. How are adequate markets found for Quality Cultural Artifacts? I don't know...but if they aren't, in our case we shall simply cease buying these Artifacts because we won't have the scratch necessary to sustain ourselves cruising and be able to purchase examples of Interesting Cultures

ALSO. We try to instill "Quality Thinking" to people who buy our Molas Retail (I should say that Sandy does this at the shop... as I sit under the wing all day with Glue dripping on my Head). But we talk about Quality constantly and how nice it is that Jane Tourist appreciated our molas for their Quality; then some other yoyo, looking at the raw edges of the Mola Panels was heard to say, "They haven't even finished these Place Mats." Some people go through Life with Place Mat Mentality.

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Why do they call it Key Weird? Hint: 1st Place in the Local Halloween Costume Contest was some dude disguised as a TOILET! As you can probably guess, there is a lot of Nudity here in the anchorage at Key West. Somedays I feel odd as I'm the only one in the anchorage with his duds on! Some boaters wait till Dusk to bathe on Deck (they don't want to offend anyone in the Anchorage) ... Sandy and I always wait till Pitch Black Darkness to Bathe on Deck (we don't want to Scare anyone in the Anchorage!!).

Enuff on that which leads to THIS:

If you get the live actualities of seasteadin'-it just oozin' out of a file cabinet to the point where Jo Anna can't cram anymore onion skin copies into it...THEN'S the time to do the Hard-Back Soft-Back Binder-Ready SUPER-SUB-SITTY-BOOK... not before. So the word's gotta go out before the b.s. is gonna dribble in to be processafied sifted separated catagorized inspected selected rejected and put into meaningful form. Bailed boxed and barreled for later use.

CHAIN REACTION. I know that every SUB-SAILOR must know 3 to 4 or more other serious contributing types just doing their every day subbin'-it stuff -- "Jest a-pickin' at their no-see-em bites and wondering if they should chase after the cockroaches, take in

the Jerky, cook up some popcorn or grab another peek at the April pilot chart to see what's happenin' Mother-Nature-wise down there in Tierra del Fuego." Got to find out who these people are and get their attention and enthusiasm then Prod (Zap-Zap) 'em into writing. Sometimes the more reluctant types are the ones with the most info in their Skulls -- Gotta reach 'em and Drag it out into the open.

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SUBSISTENCE-SAILING-CRUIISING: In Society's reaction to us, Basic Christian Ethics seem to prevail. WORK = GOOD, while PLAY = EVIL -- and it's quite obvious to society that what we are doing is playing -- cause we ain't working. Now I disagree 100 $\frac{1}{2}$ % as this is a semantics Roadblock and I maintain that we Work harder at our Play(?) than most people work at their JOB (which is not necessarily the same thing as WORK). Many folks Hate their Job and the people they work with and they only put up with it to obtain the tremendous stack of Bucks Required for their Extravagant (as compared to the real world) Lifestyles Maintenance. There is no JOB word in our lifestyle...and we work harder at our play than most at their jobs...I said that before -- kind of got bogged down in the Great Morass (see chart of Jamaica) on that one.

SUBSISTENCE & TIME: Our lifestyle allows us to utilize our Time differently than we used to. The JOB requires that you put in X-amount of hours per day and that you delegate your children to outside Full-Time Teaching and Values enhancement by others (teachers, babysitters, etc.). I would like to think that my kids will be better subsisters than we are, and I think that the time element figures quite heavily in that statement. I once said that all I would hope for was that Mark and David would come out of this cruising thing with a good understanding of the vari-

ous cultures we've seen (including the U.S.) so that they would be able to more better deal with the various aspects of these cultures intelligently. They have already exceeded this hope and I think that being exposed to their parents for almost 24 hours a day for the last 4 years has helped greatly. This may be one of the good by-products of our lifestyle. But everyone handles his time differently so I wouldn't expect many cruisers to do what we do with our time just as they shouldn't expect me to spend a similar portion of my time Drunk or Loaded-up. Time doesn't seem to care what you do with it, and one person's apparent waste of time on a strange endeavor may not really be a waste when you look at it in rational terms. So to the many people who think my Lifestyle is a Waste I say...A Pox on Yer Body!

Sandy saiz I dun supped upon one Sudds too many and that all this drivell is nonsensical rott -- but makes sense to me. Later on...

Yer Grunt (who else?)

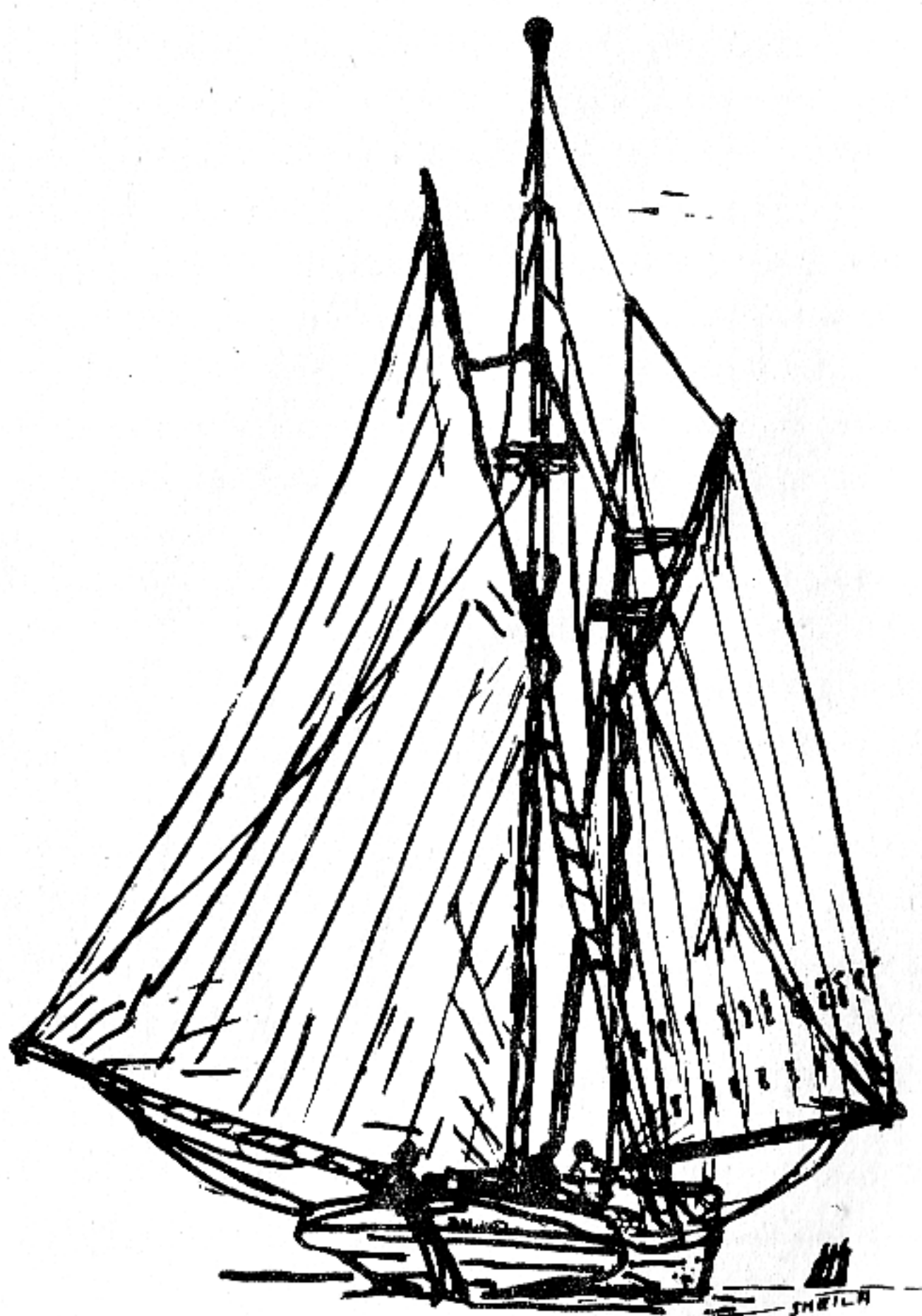
P.S. Am chucking Head Also (at last!). But!! Have to "Bucket-Train" Krew -- my kids have tendency to dump bucket in dinghy without looking. Disaster!



HOW TO FLOAT A HOMESTEAD

"How to Float a Homestead", an article by Jim Brown, will appear in the October issue of SAIL magazine. In it, the author tells of his personal acquaintance with several individuals who are making the seasteading lifestyle work for them. This should be of interest to anyone contemplating a similar course... and even to those on their way.





THE SPONGE SCHOONERS OF YEARS AGO WERE USED TO GATHER THE PROLIFIC WOOL SPONGE FROM THE BEDS OF THE BAHAMAS. SPONGING WAS THE CHIEF MEANS OF LIVELIHOOD OF THE BAHAMAS FROM THE 1850'S UNTIL A MYSTERIOUS BLIGHT KILLED THE SPONGES IN 1938.

TAY VAUGHAN LOOKS AHEAD

Letter from WIND VANE'S
Systems Generalist upon receiving
a drawing of
a proposed
185 foot sailing cargo ship.

We see the problems. The styrofoam cups in the Yucatan Straits. Endless rolls of aluminum foil. The plastic baggies at the supermarket. We see the fish kills. The poor shrimping season. The swordfish longlines. We are uneasy. We fill up with hi-test. Why are tomatoes so expensive this year? We watch a new sewage treatment plant begin operation. And something nags under the scalp...something just plain isn't right. The ocean we love is changing, but that isn't all. The whole damn world is changing. Despair for powerlessness...despair even more for not-knowing.

The oceans are just a part of the total picture. Sailing cargo vessels are a fanciful (atavistic) lineament to the aches and symptoms we see about us. We know they - out there - are not ready. We can already see the polite laughs. We weep.

Okay. What I'm saying is (to be directly specific):

1. The oceans are tied to the total world picture in the same way as the forests and the prairies and the air. The same factors of change are at play here as in the other "ecosystems."

2. The things that seem primary in the changes we see (and lament) are three:

A. Technological advancement which is logarithmic...for each innovation there are X-number of spin-off innovations (X^2)...then for each of these, further advancements (X^3), etc. Technology is intrinsically tied to the economic forces which foster its continuance. Technology is an industry - therefore

B. Capitalism (or at any rate supply and demand) and the economics of costs support technology. More generally, in our system money determines the values and the thrusts of technology. If there is no money in a project, it is not performed. But this leads to the last (and perhaps most significant) factor:

C. The perceived needs of society. Notice how "B" above can artificially create needs by advertising and psycho-manipulation. What we have seen so far is a fundamental expression of the human condition...continued consumption, pursuit of comfort, unlimited energy appetite. We think of the washer/dryer, the eggbeater, the electric pinking shears
....

We see the U.S. and other "advanced" nations beginning to see the pitfalls of this pattern. We see, too, the Third World tearing apart the U.N., and with OPEC strength reaching out for the same washing machines, disposals, snow-blowers...we see confusion and we think of those full-moon nights in a reefed Force 6 beat....

And the changes we know must happen are not at sea, they are ashore. They are in the spirit of the human mind.

A, B and C are interrelated. The only way to be effective with our "fanciful projects" at sea is if they show a way or present a model for change. Shades of the commune and the return to the earth. The change itself rests in C, though, no matter how you look at it. I want to cry out when I see the TV commercial for vitamins for children who eat only potato chips (BHA and BHT added to preserve freshness), Dairy Queens, MacDonaldBurgers and Bimbo Bread.

The clincher is when you look at the nature of social change. Change lags behind need. Our nature makes it too late by the time we get around to doing anything. The oil is gone before we decide to save it. The shrimp are gone before the moratorium is imposed. Resistance to change is also part of the human condition. Damn it, we might not be in time.

In the April, 1976 Natural History magazine there is an article describing the interesting history and use of the dandelion (the name comes from the French "dent-de-lion" or "lion's tooth"). Recipes are given for "Wilted Dandelions" and "Dandelion Casserole with Mushrooms." If you want to try them, the magazine should be in your local library.

— HOME PRESERVATION OF — — FISHERY PRODUCTS —

PART II

The following information is taken from a U. S. Dept. of the interior pamphlet no longer in print. Part one of this article appeared in the July '76 issue of WIND VANE.

DRY SALTING

Dry salting is the method of fish curing best adapted to warm climates, but is widely used by non-commercial fish curers in northern areas as well. Nearly all fish may be used, although fatty fish are much more difficult to cure, and they keep a shorter period of time. As a rule, properly dry-salted fish keep for a longer period than when brine-salted. This depends, however, on temperature, atmospheric humidity, percentage of moisture remaining, and on the care used in preparation and storage.

The method used in salting is generally the same, but there are many local modifications. The method given here is especially descriptive of the home-curing of cod, haddock, cusk, hake and pollock, but is applicable to most large non-fatty fish. Variations necessitated by differences in species or by local conditions are discussed later.

The fish are bled by cutting the throat and pulling out the gills as soon as caught. This results in a much lighter-colored flesh in the finished product.

They must then be thoroughly washed, and the head cut off; but the "lugs" (hard, bony collar plates) must remain. If not, the fish will shred apart during curing or afterward in handling. Cut down the left side of the backbone, with the knife edge at a slight downward slant so that it scrapes the backbone. If the knife blade is held level, much flesh is left on the backbone. Continue the cut down to the tail so that the upper side is re-

moved in one piece. Then, insert the edge of the knife blade just below the end of the backbone at a slight upward angle, and cut down to the tail. The fish is now separated into two sides of fillets. If the cutting is well done, the sides are perfectly smooth, with practically no flesh left on the backbone.

Another method, especially adapted to smaller fish (from 2 to 5 pounds) is to cut down the middle of the belly to the vent (anal opening). Lay the fish on the edge of the table so that the head overhangs. Grasp the head and give a quick downward jerk, which removes the head more quickly and easily than by cutting. With the fish lying on its side, cut above the backbone from neck to tail holding the knife horizontal and working from the belly side. This cut must not be too deep. It must not go through the back skin. Next, cut the backbone below the vent (leaving about one-fifth of tail section as a hinge). Cut forward just below the backbone to the head, thus removing it. Make another cut below the remaining section of backbone in the tail section, so that salt may penetrate. The fish should now lie open in one piece.

After the fish is split, scrub the inside of the belly cavity with a piece of coarse sacking to remove the black skin and to clean away blood, membranes, and bits of viscera. Place the fish in a tub of water; wash, and brush thoroughly with a stiff bristle brush. Only pure, fresh drinking water should be used. Brine made in the proportion of 1 cup salt to 1 gallon water is often preferable to plain water. Afterward, drain the fish to remove surplus moisture.

Dredge the fish in a box of salt as in brine salting (see the first issue of WIND VANE). Stack the fish in rows on a flat surface, choosing a place where the brine formed will run away to drain. First, scatter a thin layer of salt on the place where the fish are to be stacked, and arrange them in place by alternating heads and tails. Scatter a little salt between the layers of fish. Fish are piled flesh side up, except for the last layer which is piled skin side up. The average amount of salt used is 1 pound to each 4 pounds of fish.

The fish are taken out of salt after 48 hours to one week, depending upon the size of the fish and weather. In damp or stormy weather, they are allowed to remain in the salt, as it is useless to attempt drying. Less time is required for salting in warm weather.

When the fish are ready for drying, they should be scrubbed in brine to remove all excess salt and dirt. No traces of salt should be visible on the surface. After draining 15 to 20 minutes, the fish are ready for the drying racks. These are frames of wood covered with chicken wire and standing on legs about 4 feet high. A slat top of thin poles or laths may be substituted for wire mesh, if a two-inch space is left between laths. The drying racks must be placed on dry ground, preferably covered with gravel.

Oxidation, or rusting of the fish, occurs most readily if they are dried in direct sunlight. If the fish are kept shaded in a breezy location, they will dry well with a clear color. For this reason, drying is best done in the shade under an open-walled shed ventilated by air currents. If only a few fish are being dried, they may be hung under overhanging eaves, or from the rafter of a shed or barn where there is good cross-ventilation [from the rigging??? - Ed.] .

If placed on racks, the fish are laid skin-side down, but should be turned three or four times the first day. They should be gathered up and stored each night, for they sour and mold if left spread out in the open. The fish are stacked in rows, alternating heads and tails, flesh side up except for the top layer. No stack should be more than two feet high, and there should be a rack at the bottom to prevent contact with the floor. Each stack is weighted down evenly, the weights at least equaling that of the fish in the stack. Additional moisture is pressed out of the flesh. If the fish cannot be taken out to dry the next day because of unfavorable weather, they must be repled at the close of the day, placing the top layers of fish at the bottom. If the weather continues to be unfavorable for drying, the fish are left in the stacks, but are repled every other day with a small a-

mount of fine salt (about 1 pound to 10 pounds of fish) scattered between layers.

A smoke smudge under the drying racks may be necessary, for the first day at least, to prevent the flies from "blowing" the fish. The smudge should be made of green wood, or a wood fire smothered by green branches. Resinous woods such as pine or fir must not be used. The time required for drying depends upon weather conditions, the size of the fish, and the length of preservation desired. Fairly large cod, haddock, hake or pollock must receive 60 hours of air drying...about six good days of drying. The usual test to determine sufficiency of drying is to press the thick part of the flesh between thumb and forefinger; if no impression can be made, the fish are sufficiently dried.

The cured fish are wrapped in waxed paper, packed in a thin wooden box, tightly covered, and stored in a cool, dry place. At the first signs of rust, mold or reddening, scrub the fish off in a salt brine and dry in the air for a day or two.

Barracuda

Remove the head, leaving the collarbones, slit down the middle of the belly to the vent, and clean the body cavity thoroughly. Make a cut just above the backbone on the abdominal side, cutting along a line where the rib bones join the backbone, and continuing the cut to the tail. Hold the edge of the blade at a downward angle so that no flesh is left on the backbone. A similar cut is made just below the backbone. A sweep of the knife through the cut section of rib bones still adhering to the flesh removes the backbone which is broken off near the tail. These cuts must not reach through to the skin. When splitting is completed, the barracuda should lie flat in a single piece. After splitting, the fish is washed thoroughly in salt brine and soaked 30 minutes to remove all traces of blood. The flesh is scored almost to the skin, the cuts running longitudinally from collarbone to tail.

Fine salt should be rubbed well into the flesh and the fish packed flesh-side up in tubs. Scatter sufficient salt between the layers to cover any exposed surface. Place a loose-fitting cover on top of the fish with sufficient weights to keep all fish under the surface after the brine has formed.

After 48 hours, remove the fish, scrub well in brine and dry for one day as described previously. At the end of the day, the fish should be packed in layers between thick layers of clean sacking, alternating layers of fish and sacking until the stack is completed. Weight down the stack as heavily as possible. The next morning, dry the fish for a second day. After about 40 hours or 5 days of air drying, the fish should be sufficiently dry.

Drum or Channel Bass

Split the fish in two sides, removing the backbone. Each side should be scored through the flesh longitudinally (from neck to tail), the cuts penetrating almost to the skin and about 2 inches apart. Wash the sides thoroughly in a salt brine to remove all traces of blood or other waste, and drain for about 20 minutes.

Dredge the sides about in a box of fine salt, rubbing salt well into the flesh and especially into the cuts. Pack in even layers in tubs, flesh side up. Scatter a little more salt between each layer, and weight down the top. Fill the tub with a saturated salt-brine. The fish are allowed to remain in the tub about two weeks. Take out, and scrub the fish thoroughly to remove any blood spots, black skin, or excess salt. Stack the sides in a row, like cordwood, but not more than 1 foot high. The bottom row should be laid skin-side down, but the other layers should be placed skin-side up. Cover the top with boards and weight down by rocks.

The second day, the fish are restacked, reversing the layers. The third or fourth day, depending upon the weather, the sides are placed on racks in the shade for about 8 hours of air drying.

The flesh, during the first day's drying, should not be exposed to direct sunlight since a crust is formed that would prevent the removal of moisture from the inner flesh. At the end of the day, the fish are again stacked as before and heavily weighted down. They remain in the stack for two days, after which they are given a day of drying. Then they are repiled, and given two days of pressing. The process of one day of drying followed by two days of pressing is continued until the fish have received about 10 days of drying. The fish are cured thoroughly when the pressure of a thumb in the thick part of the back makes no impression.

Mullet

While small mullet are suitable for brine curing, only the larger fish weighing one pound or more make a good, dry-salted product. The heads are first removed, leaving the collarbone as usual. They are split mackerel-style, along the back just above the backbone. When the knife is drawn toward the tail it must not go clear through the skin so that the lower half is cut in two. A cut is made under the backbone and the flesh is scored longitudinally on both sides. Intestines, "black skin", and blood must be cleaned out. Scrubbing with a piece of coarse sacking or canvas is the most effective means of removing black skin and blood from the flesh.

The cleaned fish are washed thoroughly, and dropped in a tub of salt brine made in the proportion of 1 pound of salt to 1 gallon of water. They should be allowed to soak in the brine for 30 minutes to remove all traces of blood from the cut flesh. After brining, the mullet are drained for at least 20 minutes to remove surplus moisture. A shallow box, about 2 feet square, is filled with salt, usually a dairy-fine grade. The drained fish are dredged in this salt, and salt is rubbed into the slashes in the flesh. A thin layer of salt is scattered over the bottom of a tub. The fish are then picked up with as much salt as will cling to the body and packed in even layers in the tub, flesh-side up, each layer at right angles to the preceding one. A small amount

of salt is scattered between each layer. A loose-fitting cover is placed on top and weighted down sufficiently so that the fish will be covered by the brine formed. In warm weather, a saturated brine may be added immediately, instead of allowing it to form gradually by extracting moisture from the flesh. The amount of salt used should not be more than 3 pounds per 10 pounds of fish.

The mullet should be sufficiently salted in about 36 hours, after which they should be removed from the brine. Scrub thoroughly to remove any traces of excess salt, and place in layers, flesh-side up (except for the top layer), on a low rack. The stack should be weighted down to press moisture out of the flesh, and the next morning the mullet hung in a shady spot where there is a good breeze, or should be dried on racks as described previously. At night, they are restacked and weighted down, and set out again to dry the next morning. A small amount of salt is sometimes scattered between the layers in stacking, but any excess salt must be brushed off before the fish are taken out to dry.

In good drying weather the mullet will be sufficiently cured after 4 days; in unfavorable weather, and for the largest fish, more time may be required. When dried, each fish is wrapped in waxed paper, packed in a tightly covered wooden box, and stored in a cool, dry place.

Shark

Curing must begin within the shortest possible time after catching, as spoilage occurs more rapidly with this than with many other species. The shark is gutted, and skinned, after which the carcass is split into two sides, removing the backbone. The large streak of dark meat along the middle of each side must be cut away, dividing each side into two fillets of light-colored flesh. The individual fillets may be further divided into two or more pieces if the shark is very large. The individual fillet, or piece, should not weigh more than 5 pounds. Each piece is

then scored lengthwise with a knife on both sides. The pieces are dropped into a tank of saturated salt brine to soak for about one hour.

The fillets are drained of excess moisture, rolled around in a box of fine salt, and the salt rubbed well into the slashes in the flesh. They are packed in layers at right angles to each other in a tub, with a scattering of salt between each layer of fish. The top is weighted down to keep the flesh below the surface of the brine which is formed. They remain in salt from 5 to 10 days, depending on size (larger pieces requiring more time), and weather. The fillets are kept longer in salt during unfavorable weather.

When the meat has been sufficiently salted, the pieces are scrubbed thoroughly in fresh brine, and laid in small heaps to drain for 2 or 3 hours. They are hung out to dry in a shady location having a good breeze, or are laid out on racks. Drying under the direct rays of the sun is apt to discolor the flesh, especially during the first days of the drying period.

At the end of the day's drying, shark fillets are piled up in small heaps with weights on top equivalent to about half the weight of the fish. The next day the fish are again dried and in the evening stacked under weights with the amount of pressure somewhat increased. The pressure is increased until it is about three times the original weight of the fillets, and curing is complete. This requires about 10 days. The fish are hung in a light smoke (the temperature should not exceed 80 degrees F.) for one day (about 10 hours). The last step is often eliminated in good drying weather. Shark fillets are wrapped in waxed paper with a scattering of fine salt, and packed in tightly covered boxes.

Fish Roe

A very good home-substitute for caviar may be made from the roe of several types of fish, especially mullet, herring, shad,

drum (or channel bass) and striped bass (or rock). The roe must be fresh, and the skin of the roe-sac must not be broken. The lobes of roe are first freed from blood, gall bags, and bits of intestine or black skin. After washing, the roe is allowed to drain for about 30 minutes, and rolled in fine salt. Two pounds of salt to 10 pounds of roe should be sufficient. Too much salt must not be used as it will break the egg sacs.

The roe is taken out of salt after 12 hours and brushed to remove any excess. The pieces are laid in direct sunlight, usually on a shed roof. During the first day of drying, the roe is turned every hour. At the end of the day, it is stored indoors. Any moisture falling on the roe after drying has started will spoil, or at least damage, the product. Boards and weights are placed on the roe for the first night or two so as to slightly compress them. Drying requires about one week under good drying conditions. The drying is completed if the roes feel hard when pressed between thumb and forefinger, and when yellow to red-brown in color. The dried roes are dipped in melted beeswax. After cooling about 15 minutes they are wrapped in waxed paper, packed in a wooden or tin box, and stored in a dry, cool place. The roe is sliced thin, like sausage, and eaten without further preparation as an appetizer or relish.

DRYING

The curing of fish solely by drying in the open is not practiced extensively in this country. This is because the weather is not suitable in many localities, and because the flesh of many species available to the non-commercial fisherman has a fat content of 5% or more and therefore is difficult to preserve by air-drying alone. Another reason is that a combination of salting and drying requires much less time and skill than air-drying alone.

Rackling

This is a product introduced to this country by Scandinavian fishermen who prepare it for home use. Large flounder, halibut, pollock, cusk, hake, rock cod, or similar fish with a fat content of about 2% are suitable. The fish are headed leaving the collarbone, and split into two sides, removing the backbone. The sides are cut in long, narrow strips about an inch in width, left joined together at the collarbone. They are washed thoroughly (all traces of blood must be removed) and soaked in a saturated salt brine for one hour. They are hung out to dry, preferably in a shady place where they will not be exposed to direct sunlight. Drying requires from one to two weeks. When wanted for use, the rackling may be soaked for a few hours, and steamed and made into fish cakes, fish loaf, or creamed fish. It is most often eaten like jerked meat, however, without any preliminary preparation.

Dried shrimp (Crab or Lobster)

Small shrimp not suitable for the commercial market, or large catches which cannot be used fresh, may be dried at home. The shrimp are first washed thoroughly, picking out all bits of seaweed and other waste, and allowed to drain.

Prepare salt brine, in the proportions of $\frac{1}{2}$ cup of salt to one quart of water. Bring to a boil, put in the whole, washed shrimp. Allow them to boil for about 10 minutes, counting the time from the moment when the brine begins to boil after the shrimp have been added. When the meat has separated from the shell it is cooked, which may be determined by breaking open a shrimp.

Spread the boiled shrimp in a thin layer to dry in the sun. A slanting shed roof makes an excellent drying platform. The layer of shrimp must not be more than one inch thick. Turn them at half hour intervals during the first day of drying, so that all parts of the layer will be equally dried. The shrimp are gathered at night and stored in a dry, well-ventilated place. This

must also be done at the first sign of rain. Do not place a covering directly on the shrimp or they will start to heat and sour.

Drying requires about three days if the weather is good, longer if drying conditions are unfavorable. When the shrimp are thoroughly dry and hard, place them in a sack. Beat the sack with a piece of board. This separates the shells from the meats. Then, take a wooden-frame, wire-mesh screen with $\frac{1}{4}$ -inch mesh, and set it up at an angle. Shovel the mixture of meats and shells against the screen as in sifting sand. The bits of shell and waste fall through, while the meats roll down to the bottom of the screen. From 100 pounds of green shrimp, 12 or 13 pounds of dry shrimp should be obtained, together with an equal amount of shell. The dried shrimp meat may be soaked in water for a few hours, wiped dry, rolled in butter or oil and fried. They are also excellent in curries, gumbos, and jambalayas. When the dried meats are ground and mixed with butter and spices they make an excellent sandwich spread. The dried meats are also used with beverages as appetizers.

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At the risk of sounding like Madison Avenue, I want to recommend the relatively new liquid laundry detergents. They are no more expensive than comparable powder soaps, but so much soap flakes fall into the inch of water standing in the bottom of the dinghy, as you're struggling ashore with a load of laundry, you know what a gooey mess can result. This can't happen with a plastic bottle (be sure the lid's on tight, though); and what's more the contents won't cake when damp. The liquid detergent weighs more than the powder, but the container size (per comparable number of loads of laundry) is smaller, and thereby easier to stow.

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SUSTENANCE



Ah, SO! ¿Que Pasa?

Cartoon by Steve Brown

CHINO MARINO - The Mariner's Chinese-style dinner that you make out of almost anything (with apologies to Spanish-speaking Chinese cooks for fracturing not only the language but the cuisine as well).

This is a very difficult recipe to write down, since it is one that can be varied in so many ways, depending upon what's available. It is never the same from one time to the next... but it is always delicious!

Heat a small amount of oil in a large skillet. Add finely chopped onion, garlic, green pepper, carrots, green beans, eggplant, squash, celery, chayote, mushrooms, ginger root...whatever you have...and saute. Add small amount of liquid if necessary to keep from sticking, about $\frac{1}{4}$ cup soy sauce, 1 tsp. sugar (these amounts may vary depending upon quantity of vegetables and taste) and salt and pepper. At this time you may want to add any left-over meat, chicken, shrimp or whatever you have on hand. Or possibly a can of vegetables or tomatoes...almost anything goes. Heat through. If you have bean sprouts add them now. Mix some of the broth with 2 Tblsp. cornstarch (or arrowroot), add to skillet and stir until thickened. Serve over brown rice (or noodles, macaroni, spaghetti, potatoes, bread, breadfruit, etc., etc....).

OPTIONAL: If you wish to use fresh meat (like beef, pork, turtle, goat, etc.), cut it into strips and marinate for 1 hour or more in: 1 Tblsp. soy sauce, 1 or 2 cloves garlic and $\frac{1}{4}$ cup salad oil. Saute with vegetables, omitting the oil.

Long-Term Stowage of Cheese from Dale Stennett:

Cut cheese into chunks, pepper and stow in containers with vegetable oil. It works. The oil is good for making omelets, or anything else you do not mind having a slight hint of cheese flavor.

PERFECT BROWN RICE

For every cup of dry rice used, bring 2 cups of salted water or other liquid* to a boil in heavy saucepan (a pressure cooker without the pressure is ideal). Slowly add rice, stir, reduce heat and cover. Cook without stirring until liquid is absorbed and rice is tender - about 30 or 40 minutes. It may be desirable to use an asbestos pad over the flame to keep the rice from sticking.

For one-burner cooking, the rice may be removed from the flame when nearly tender and kept covered and hot while the main course is prepared.

*"Other liquid" means vegetable-cooking water if you have it, or juice drained from cans of vegetables, or any other water-substitute which may be more nutritious than water alone.

From Nancy Mosk who, with Chuck Raymond, sailed their outrigger canoe TYONE from California to the Marquesas and then to Hawaii:

Yes It Is Possible to Cook Rice with 100% Sea Water...especially if half of your water just went bad enroute in the oak barrel and you're still four days out. I admit this was Chuck's idea -- I remained totally skeptical till mealtime.

Take a large cooking pot with well-sealed cover (4-qt. pressure cooker probably ideal, w/o pressure valve) and put about 3 cups salt water in bottom. Put a cup of rice in smaller pot (we use a metal enameled bowl)* and add about half a cup of sea water to rice. Place smaller pot inside the larger, cover and cook on stove for maybe an hour. We have only a wood stove, and so

allowed the rice to remain over hot coals for longer...but about an hour on a regular kerosene, etc., stove ought to do fine. The steamed rice comes out perfectly, especially if you open up the pan once or twice and stir the rice around so it doesn't come out half salty and half very fluffy.

*(Probably a large tin can would work...remember to allow for expansion of the rice --Ed.)

More Recipes for Salted Fish

CODFISH STEW (Greek Fish)

3 lb. salt cod	1 to 2 lbs. tomatoes
1½ cups oil	water, flour and pepper
2 lb. onions	

Cut cod in small pieces, and skin. Soak overnight, changing water several times. Remove bones, rinse and dry. Dip in flour, and fry in oil till golden. Saute onion till soft. Add tomatoes, pepper, simmer 30-45 minutes. Add fish and ½ cup water if needed. Cover and cook 10 minutes or until liquid is absorbed.

BOILED SALT COD

1 salt cod	3 carrots
2 onions	celery
water	

Prepare cod as above. Cut in small pieces. Place all ingredients in water and simmer 30-45 minutes. Serve with garlic sauce or mayonnaise.

PROFITABLE IDEA

Tom Cecil is a prospective seasteader with wide-related experience...he and his father operate a 100 foot freight boat, the RIGGER II, out of Panama. In the following account he a bottom cleaning operation they once had occasion to use.

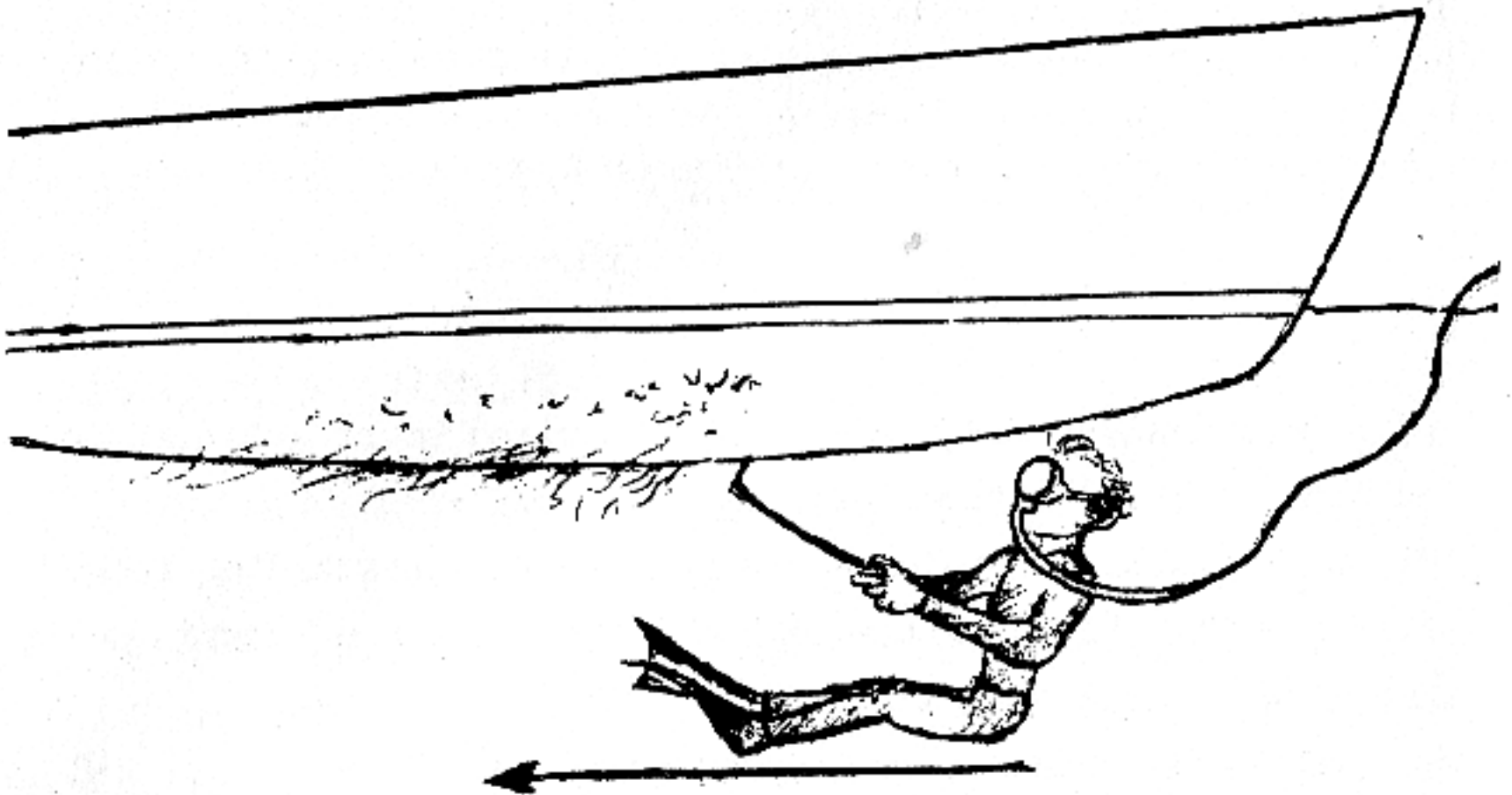
These fellows had a revolving motorized brush attached to the side of a 26' lifeboat for removing sea grass; however, this is probably too bulky and expensive for seasteading folks to mess with. But they also did a lot of barnacle removing with only a hookah and some scrapers.

The workman used a variety of scrapers. He had a virtual golf bag of scrapers. One was a hoe that had been straightened and the handle shortened; others were smaller, being perhaps 2" to 3" wide. These types of scrapers are commonly seen in commercial hardware catalogs. In each case, he used a handle that was about 4-feet long. The scrapers were not particularly sharp, as their purpose was to knock off the barnacle, but leave the "white glue" of the barnacle behind. Interestingly enough, the guy who did the scraping said that barnacles are reluctant to grow on other barnacles. His theory was that eventually a scraped hull may end up a solid "barnacle white."

The man used a full $\frac{1}{4}$ "-thick wetsuit. He chose not to use gloves, but that was because he was so thoroughly acclimated to the water. A very important feature was that he wore a shirt under his wetsuit to protect his forearms from the continual chafing as he worked the scraper.

He did not use a weight belt, as the wetsuit buoyed him up against the underside of the hull. He used jet-fins, simply because they are the best, and worked in a semi-crouch. He scraped towards his feet, working an area about 2-feet square at a time, with the hookah trailing behind him.

WORKING FROM BOW TO STERN



Here is the equipment list:

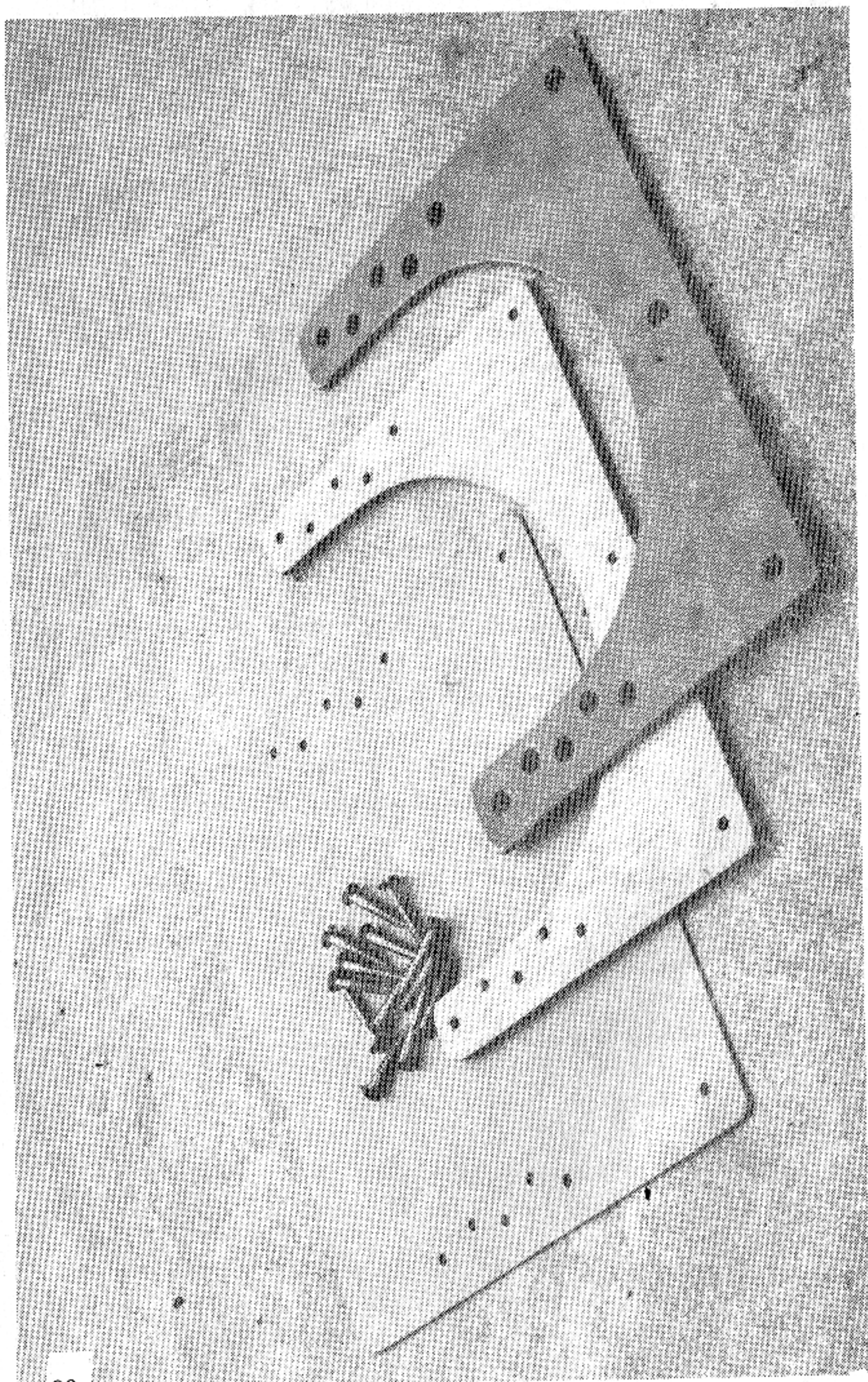
1. Full $\frac{1}{4}$ "-thick wetsuit
2. Jet-fins
3. Two-stage regulator with hookah attachment
4. Hookah compressor and lots of hose
5. 2500 p.s.i. compressor (optional) for filling bottles for customers
6. Adequate supply of 72-cubic-foot bottles (optional, hookah alone is satisfactory)
7. Scrapers, brushes, patching equipment, face plates, cash register, etc.

Naturally, there are all sorts of spares to be included... knee patches, extra straps, fins, regulator repair parts, glue, etc.

The best source for hookah gear is U.S. Divers. Sure, I know that Healthways, Voit, Seamless and others make hookah stuff, but U.S. Divers is available worldwide and is good stuff. For sure, get a two-stage regulator with the hookah attachment; probably a single-hose regulator with a purge valve will be the most comfortable to use, but only the worker can make that choice.

They did the entire hull on the RIGGER for \$700 and it took them just two days -- one man only. With a cleaner hull the RIGGER added slightly over 7/10 of a mile per hour to her speed. Or, in cash money, we saved about \$44 a day in fuel. When you think of the tuna boats that could really use the savings, then the proposition is very reasonable.

Of course, anyone considering doing this type of work is up against the labor codes and laws of other countries; but since the service is so self-contained, and needs no support from shore, work can be done in anchorages without much curiosity from any authorities. Moreover, a cruising boat using bottom-scrubbing as a "cash crop" probably wouldn't be hanging around a harbor long enough to offend any labor unions.



HOW TO HANG HOT WATER

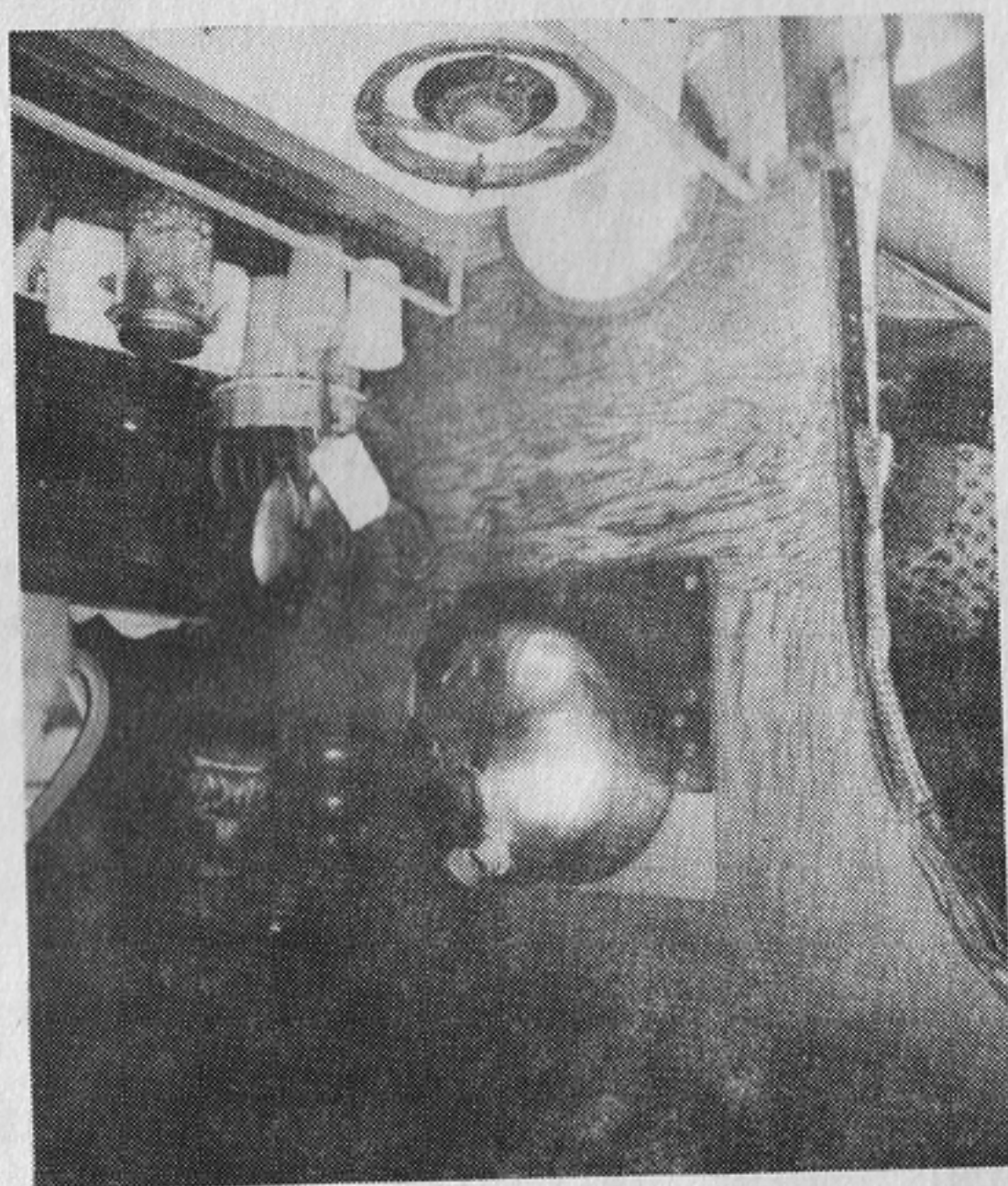
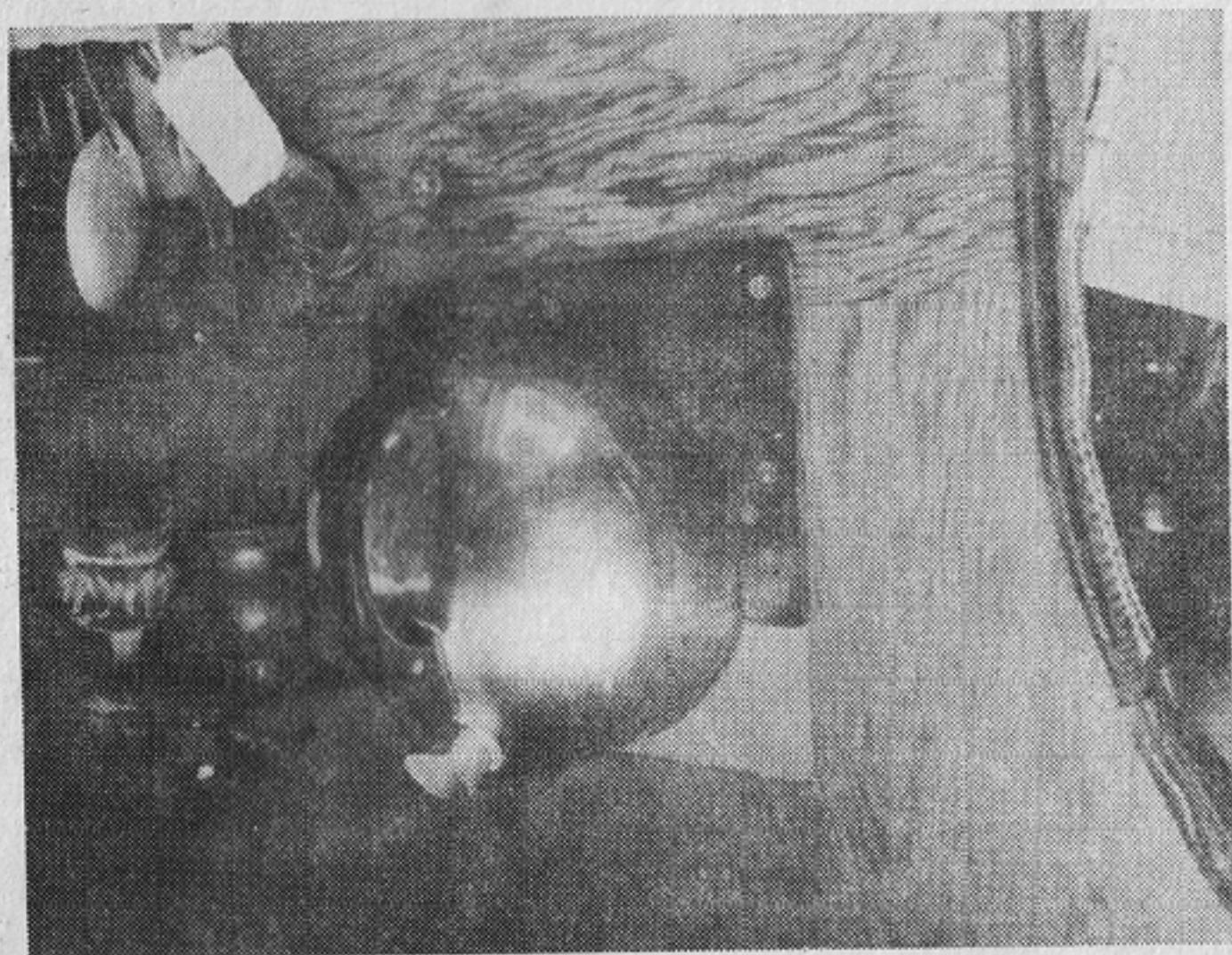
by Jim Brown

Counter space in the galley is very often the seasteader's most precious real estate. And the most consumptive occupants of this precious space are usually the larger pots and pans - especially the teakettle. The kettle is the boat's hot water heater and so it is in almost constant use, either for heating water or for temporary storage after it is hot. The usual place to keep the kettle is on the stove, but if you've only got two burners, an idle kettle loitering on the stove can reduce that to one burner. So you shove the thing aside and it tends to gobble-up a big chunk of precious real estate. It is heavy, and hot. A heavy, hot, loitering pot is not just consumptive, it is dangerous! So we decided to hang hot water on the wall (okay, on the bulkhead).

Details of the seasteader's un-patentable teakettle hanger-upper are shown in the photos, and can be made from just about anything available. In the case of ours, the base pad is formica, the spacer is $\frac{1}{4}$ "-plywood, and the "horseshoe" is $\frac{3}{16}$ "-micarta plastic. But the whole works could be made of plywood just as well, especially if the horseshoe part is treated with epoxy.

The only complicated part is the kettle itself. It needs to have a small projecting ridge around the bottom to engage the horseshoe, and it must be of the "topless" variety. These usually come with a trigger-operated cover on the spout. On ours, the trigger business and the cover - and the handle itself - have all succumbed to seawater corrosion. This is typical of so-called "stainless" utensils, but good ole epoxy putty will usually keep handles and knobs in place for extended service.

If I were doing it again, I believe I'd make a two-holer hanger-upper: one kettle for seawater and one for fresh. Two sizes of kettles would be nice - the large one for salt - to help keep them separate in your mind. Saltwater toffee is nice but seawater coffee is awful!



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* * * *

Another annoying galley-space consumer is the cutting board, so we arranged to hang that one too. Not just on a nail where it would swing, but in two hardwood channels. Two will do if they are mounted cornerwise - catty-wampus - so the board will snuggle-down between them and stay put.

Incidentally, our cutting board was made to fit flush over the sink, ostensibly to increase the galley counter-top area of precious real estate. But we find that it is seldom used in that position because then it occupies the sink and prevents using the water from the sink pumps (one fresh and one salt). And what's worse, covering the sink-top while you're chopping on the board also prevents us from using the "disposal" - a $1\frac{1}{2}$ " diameter sink drain with short, straight plumbing overside. This drain will swallow all biodegradable trimmings and things like eggshells, strainings from the juicer and spent halves of limes. It greatly reduces the accumulation of wet garbage in the pail; but look out - unless the strainer is in place this large sink-drain "disposal" will also swipe your silverware.

WINDVANE.....

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