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STATE OF LOUISIANA
EXECUTIVE DEPARTMENT
BATON ROUGE

EXECUTIVE ORDER NO. 80
Louisiana State Arts Council

WHEREAS, in order to enrich and fulfill the lives of all its citizens, the State of Louisiana is committed to the promotion and expansion of the arts, and

WHEREAS, it is essential in the promotion of the arts that the State of Louisiana coordinate its efforts with those of the national government, and

WHEREAS, the Louisiana Council for Music and the Performing Arts, Inc., has, since its authorization for continuation under Executive Order No. 9 dated the first day of August, A. D., 1972, admirably represented the State of Louisiana in the State's relationships with the National Endowment for the Arts and Humanities created by the Eighty-Ninth Congress in Public Law 89-209 dated September 29, 1965,

NOW, THEREFORE, I, EDWIN EDWARDS, GOVERNOR OF LOUISIANA, by virtue of the power and authority vested in me by the Constitution and laws of Louisiana, do hereby establish in the State Department of Education a Louisiana State Arts Council, which shall be the same agency as the organization formerly known as the Louisiana Council for Music and the Performing Arts, Inc., and which shall be in all respects a public agency in accordance with the provisions of the Louisiana Revised Statutes of 1950, Title 42, Section 289, Paragraph (B), and which shall continue to be the sole official Louisiana agency to represent the State of Louisiana to the National Endowment for the Arts and Humanities.

I DO FURTHER DIRECT that the present officers of the Louisiana Council for Music and the Performing Arts, Inc., shall constitute the initial appointees to the Louisiana State Arts Council, and that vacancies on the Louisiana State Arts Council which may occur from time to time from this date forward shall be filled, with the approval of the State Superintendent of Education, upon recommendation of the remaining members of the Louisiana State Arts Council, such recommendation to be made under procedures to be established by the Louisiana State Arts Council, and, further, I do hereby designate Mrs. Edwin H. Blum of New Orleans as the President of and the Governor's Executive Liaison with the aforementioned Louisiana State Arts Council.

IN WITNESS WHEREOF, I have hereunto set my hand officially and caused

to be affixed the Great Seal of the State of Louisiana, at the Capitol, in the City of Baton Rouge, on this the 27th day of February, A.D., 1975.

EDWIN EDWARDS
Governor of Louisiana

STATE OF LOUISIANA
EXECUTIVE DEPARTMENT

EXECUTIVE ORDER NO. 81
Committee on Compensation for
the Judicial System

Executive Order No. 79, dated January 9, 1975, is hereby amended to read as follows:

(Editor's note: Executive Order No. 81 supersedes Executive Order No. 79 by adding to the Committee's functions the study of retirement benefits and costs.)

WHEREAS, there is no existing public or private agency, committee or commission to make appropriate studies and recommendations in the public interest with respect to the salaries and retirement benefits of our judicial officers; and

WHEREAS, it has been several years since the last pay increase was granted the members of our judiciary and the new Constitution has altered the retirement benefits available to the members of our judiciary, leaving them in need of an adjustment as a result of the inflationary process we have experienced and possible additional retirement costs to themselves; and

WHEREAS, in the public interest it is deemed necessary and desirous to give serious study to this matter in order to make the judiciary sufficiently attractive and to encourage more of our best legal minds to seek positions in the judicial branch,

NOW, THEREFORE, by virtue of the authority vested in me as Governor of Louisiana, pursuant to the Constitution and applicable statutes of the State of Louisiana, I do hereby establish and appoint the Committee on Compensation for the Judicial System, whose function shall be to conduct studies and make recommendations to the Governor and to the Legislature with respect to the factors to be considered in determining the compensation to be paid and the retirement benefits and costs applicable to the judicial officers of

Louisiana. I do hereby appoint to said committee, Mr. Ed Stagg, Mr. Alfred Brown, Mr. Wallace Armstrong, Mr. Victor Bussie, Mr. Chuck McCoy, Mr. F. A. Graugnard, Mrs. Jean Boese, Mrs. Mary Lou Winters, Mr. Emmitt Douglas, Justice Mack E. Barham, Justice Walter F. Marcus, Jr., Judge James E. Bolin, Judge Edward A. de la Houssaye, III, Judge Oliver S. Delery, Judge Denald A. Beslin, Judge Ernest N. Morial, Mr. Camille F. Gravel, Jr., and Dr. J. Denson Smith.

IN WITNESS WHEREOF, I have hereunto set my hand officially and caused to be affixed the Great Seal of the State of Louisiana, at the Capitol, in the City of Baton Rouge, on this the 5th day of March, A.D., 1975.

EDWIN EDWARDS
Governor of Louisiana

POLICY AND PROCEDURE MEMORANDUM NO. 59

Subject: PPM No. 28 and PPM No. 34

Effective Date: March 1, 1975

Policy and Procedure Memorandum No. 28 relative to the selection, purchase and installation of data processing equipment, and Policy and Procedure Memorandum No. 34, relative to cash position reports, are rescinded.

Charles E. Roemer, II
Commissioner

**DECLARATION OF EMERGENCY
WILDLIFE AND FISHERIES COMMISSION**

The Louisiana Wildlife and Fisheries Commission has exercised the emergency provision of the Administrative Procedures Act (R.S. 49:953 B) to place into effect the following dates and areas for an expanded turkey hunting season:

1. Union Parish Wildlife Management Area
Nine (9) days. March 29-April 6, 1975 Season Permit
2. Catahoula Wildlife Management Area
Two (2) days. March 29-30, 1975 Season Permit
3. Fort Polk Wildlife Management Area
Two (2) days. March 29-30, 1975 Season Permit

4. Lutchter-Moor Wildlife Management Area
Two (2) days. March 29-30, 1975 Season Permit
5. Buckhorn, Mido, Omega, and surrounding area
Six (6) days. March 29-30, April 5-6, and April 12-13, 1975
North of Louisiana Hwy. 1 from intersection with U.S. Hwy. 167 to La. Hwy. 8; east of La. Hwy. 8 to La. Hwy. 492; south of La. Hwy. 492 to U. S. Hwy. 71; south of U. S. Hwy. 71 to U. S. Hwy. 167; west of U. S. Hwy. 167 to La. Hwy. 1.

6. Winter Quarters—Tensas Parish
Nine (9) days. March 29-April 6, 1975

That portion of Tensas Parish bounded on the north by the Mississippi River Levee, the east by Yucatan Lake and Yucatan Chute, the south by the Mississippi River, the west by the Mississippi River Levee, the north to south from intersection of Dubbison line to the Mississippi River.

7. Saline Wildlife Management Area
Four (4) days. March 29-30 and April 5-6, 1975 Season Permit
8. Pierre Part—portions of Assumption, Iberville, Iberia, and Ascension Parishes
Sixteen (16) days. March 15-30, 1975

From Chacahoula west along Highway 20 to Highway 90 at Gibson, west along Hwy. 90 to Morgan City, then north along east Atchafalaya Basin Protection Levee to town of Pigeon, north and east along Hwy. 75 to Hwy. 1, south on Hwy. 1 to Hwy. 309, then south on Hwy. 309 to Chacahoula.

9. Peason Ridge Wildlife Management Area
Two (2) days. March 29-30, 1975 Season Permit
10. Sabine Wildlife Management Area
Two (2) days. March 29-30, 1975 Season Permit
11. Area F—Middle Fork area in Union Parish be amended to read:
“North of La. Hwy. 2 from Homer to Middle Fork Bayou, north and east of Middle Fork Bayou from La. Hwy. 2 to U. S. Hwy. 167, west U. S. Hwy. 167 from Middle Fork Bayou to the Arkansas State Line.”

Season in Area F and addition is 23 days, March 29-April 20, 1975.

All seasons are for gobblers only.

Field checks and observations were made by our technical staff on these areas and found that huntable populations were available. These areas were stocked by the Louisiana Wildlife and Fisheries Commission in the past five years. Through field observations we have observed that areas should be opened as soon after stocking with suitable populations as possible. Turkey populations have a tendency to build up for the first three to four years and decrease after that time if the releases have been a success.

This action was taken in the best interest of the sportsmen of our state and the turkey populations on these areas. This emergency action was taken after field checks by our technical staff and upon their recommendation for the 1975 Turkey season.

Joe L. Herring, Chief
Game Division

Butterfat Testing Regulations
Adopted by the Louisiana
Department of Agriculture
Milk Division
March 13, 1975

SECTION I: Measuring and Sampling Milk From Farm Bulk Tanks.

- (A) No person shall measure or sample milk without benefit of license by the Commissioner.
- (B) No milk shall be secured from farm bulk tanks unless the tank, gauge rod and calibration chart all bear identical manufacturer serial numbers; nor shall milk be secured from other type containers unless approved by the Division of Weights and Measures and/or the State Health Department.
- (C) **Procedure:** The gauge rod shall be removed and cleaned in such manner as to remove all oily substance from its surfaces. When the volume is completely still, the gauge rod shall be gently lowered into the volume until snugly fitted into the bracket. Measurement shall be determined to the nearest graduation. Two readings of the volume shall be made or such number as may be necessary to ascertain accuracy. Conversion shall be made immediately and the results posted on the weight

ticket. The contents shall be agitated a minimum of five (5) minutes or such length of time as to ascertain complete mixture. Broken agitators or improper function of other equipment will be noted on the weight ticket. The sample shall be secured using a sanitized stainless steel dipper which has been rinsed twice in the milk prior to sampling. Approximately three (3) ounces of milk shall be placed in six (6) ounce sterile plastic containers or other type containers approved by the Commissioner. The wire tips of the container shall be folded approximately one-fourth (1/4) inch and the container closed by a twirling motion until tight. One round shall be released prior to final sealing. The container shall be labeled with the date, and the producer identification number in legible fashion using waterproof and smearproof materials. The sample shall be placed immediately in a rubberized or other type rack approved by the Commissioner and maintained at 33° F to 40° F while in transport.

The measurer-sampler shall leave the producer a receipt recording the producer number, date, gauge reading, pounds of milk and the signature or initials of the measurer-sampler.

SECTION II: Storage; Preparation of Samples for Testing.

Butterfat samples shall be stored in a clean, dry refrigerator at a temperature range of 33° F to 40° F until tested. Prior to warming and mixing, the sample shall be gently rotated to incorporate the cream into the milk, then warmed quickly to 98° F to 100° F and mixed by inverting the contents briskly against the top of the container four (4) to six (6) times or pouring the contents from one container to another four (4) times. The sample shall be immediately tested or drawn. The sample shall be remixed following two tests or drawings. Sour, leaking, spilled or otherwise inappropriate samples shall not be used for testing. Composite samples shall be wiped down prior to mixing.

SECTION III: Approved Methods: Procedure for Testing Raw Milk Samples For Butterfat Content.

- (A) No person shall test milk for butterfat content without benefit of license by the Commissioner.
- (B) **Babcock Method; Procedure:** Deliver 17.5 ml. of milk into an 8% milk test bottle and temper to approximately 70° F. Add 17.5 ml. of sulphuric acid (sp. gr. 1.82 to 1.83 at 68° F) to contents of test bottle or such amount

necessary to render a deep chocolate color. Mix the contents for three (3) minutes in a mechanical shaker, then centrifuge for five (5) minutes at proper speed. Add hot water 140° F–150° F to within one-fourth (1/4) inch of the graduated neck on the test bottle and centrifuge for two (2) minutes. Add 140° F–150° F water to approximately the seven per cent (7%) mark on the graduated test bottle and centrifuge for one (1) minute. Remove the tests from the centrifuge and place into a 138° F to 140° F tempering bath for five (5) minutes, making certain that the water level is above all the fat columns. Measure the fat column from the extreme point of the lower meniscus to the uppermost point of the upper meniscus. Percentage of butterfat shall be determined to the nearest tenth per cent and posted immediately. Glassware and equipment shall be drained and cleaned immediately upon termination of use.

- (C) **Milko-Tester Mark III; Procedure:** The diluent solution shall be prepared, mixed, stored and utilized according to manufacturer specifications. The accuracy of calibration and performance shall be ascertained. The device shall be flushed four (4) times with diluent and ten (10) tests performed prior to calibration and official testing. During periods of official testing the device shall be flushed four (4) times with diluent after two (2) routes have been tested or at approximately thirty-five (35) test intervals. Samples shall be tested at 98° F to 100° F and applied to the automatic pipette in such manner as to avoid contact with the pipette. Test results from the Milko-Tester and other similar devices shall be determined to the nearest hundredths per cent and posted immediately following each test. Upon termination of its use the device shall be flushed four (4) times with diluent solution and a Grade A Homogenized sample (3.3 to 3.5%) placed therein to remain until the device is used again the following day(s).
- (D) **Majonnier Method:** The procedure employed in this test shall be in accordance to A.O.A.C. approved standards without modification.

SECTION IV: Procedure; Testing Cream for Butterfat Content.

- (A) **Approved Method:** The official methods of analysis shall be the Majonnier, Babcock or any other method approved by the Commissioner of Agriculture.
- (B) **Babcock Procedure:** At room temperature (approximately 70° F) mix sample by pouring

from one container to another four (4) times. Weigh nine (9) or eighteen (18) grams into a nine (9) or eighteen (18) gram cream test bottle. Add an equal amount of water and mix. Add fourteen (14) to seventeen (17) milliliters sulphuric acid (Sp. Gr. 1.82 to 1.83) to the contents in two stages mixing the contents after each stage.

Centrifuge, add water and temper tests as specified for milk samples (Section III-B). Add three (3) or four (4) drops of glymol to four (4) or (5) tests at the time to level the top meniscus. Measure the fat column from the extreme point of the lower meniscus to the junction of the fat and glymol at the top of the fat column. The test shall be determined to the nearest half per cent and the results posted immediately. Glassware and equipment shall be drained and cleaned immediately upon termination of use.

SECTION V: Procedure; Testing Ice Cream For Butterfat Content.

The two methods of analysis shall be the "Majonnier" and the "Acetic and Sulphuric Acid Method." The procedure for the latter shall be as follows: Weigh nine (9) or eighteen (18) grams of melted ice cream into a nine (9) or eighteen (18) gram cream test bottle. Add an equal amount of water and mix. Add thirteen (13) to fourteen (14) milliliters of glacial acetic acid to contents and mix. Add thirteen (13) to fourteen (14) milliliters of sulphuric acid (Sp. gr. 1.82 to 1.83 at 68° F) and mix. Complete the testing procedure exactly as specified for cream. (Section IV).

SECTION VI: Procedure; Testing Homogenized Milk for Butterfat Content.

- (A) **Approved Methods:** The official methods of analysis shall be the Majonnier, Babcock, or any other method approved by the Commissioner of Agriculture.
- (B) **Babcock Procedure:** The sample shall be warmed to room temperature (approximately 70° F) and mixed by pouring from one container to another four (4) times. The remaining procedure shall be essentially the same as that for raw milk samples (Section III-B) with the following exceptions: (1) The sulphuric acid shall be added in three stages and mixed thoroughly after each stage. (2) Time in the centrifuge shall be extended to seven (7), five (5), and two (2) minutes respectively for the one (1), two (2) and third (3rd) stages in the centrifuge. (3) Tests shall be made in duplicate and the variation between

the two (2) shall not exceed one-tenth (1/10) of one (1) per cent butterfat.

SECTION VII: Procedure; Testing Chocolate Milk For Butterfat Content.

The method of analysis shall be the "Pennsylvania Method" and the procedure shall be as follows: Warm the samples to room temperature (approximately 70° F) and mix by pouring from one container to another four (4) to six (6) times. Weigh 18 grams into an 8% milk test bottle. Add two (2) milliliters of twenty-eight per cent (28%) to twenty-nine per cent (29%) ammonium hydroxide and mix for three (3) minutes in a mechanical shaker. Add three (3) milliliters of N-butyl alcohol and mix for three (3) minutes in the shaker. Add seventeen point five (17.5) milliliters sulphuric acid (sp. gr. 1.72 to 1.74) to the contents and mix for three (3) to five (5) minutes in the shaker. When contents appear to be incompletely dissolved, add one (1) to two (2) milliliters of sulphuric acid (sp. gr. 1.82 to 1.83) and mix for two (2) minutes in the shaker. The remaining procedure shall be the same as that for raw milk samples (Section III-B) with the following exceptions. (1) Add one (1) to two (2) drops of glymol and measure fat column as specified for cream tests (Section IV). Tests shall be run in duplicate and the variation between the two shall not exceed one-tenth (1/10) of one (1) per cent.

SECTION VIII: Procedure; Testing Skim Milk for Butterfat Content.

- (A) **Approved Methods:** The official methods of analysis shall be the Majonnier, Babcock and any other method approved by the Commissioner of Agriculture.
- (B) **Babcock Procedure (Modified):** Measure nine (9) milliliters of skim milk into the skim milk test bottle. Add two (2) milliliters of N-butyl alcohol and mix for three (3) minutes in mechanical shaker. Add seven (7) to nine (9) milliliters of sulphuric acid (sp. gr. 1.82 to 1.83) to contents and mix for three (3) to five (5) minutes in shaker. Centrifuge for six (6) minutes and add 140° F to 150° F water to within one-fourth (1/4) inch of graduated neck of the test bottle. Centrifuge for two (2) minutes and add 140° F to 150° F water into the upper section of the graduated neck of the test bottle. Centrifuge for two (2) minutes. Remove tests and place in 138° F to 140° F tempering bath for five (5) minutes. Measure the column and double the test result. Post test result immediately. Drain and clean glass-

ware and equipment immediately upon termination of testing procedure.

SECTION IX: Calibration; Glassware: Milko-Tester Mark III:

- (A) **Glassware:** All glassware used in the determination of fat content for milk, cream and finished or processed milk products shall conform to the United States Bureau of Standards specifications and shall meet the approval of the Commissioner. All glassware calibrated for measurement purposes shall bear a "Sealed" mark which shall constitute the manufacturers' bond that the glassware meets all specifications set forth by the United States Bureau of Standards.
- (B) **Milko-Tester Mark III:** This device, and any other such device, shall be calibrated to conform to the Babcock Method of analysis and shall be determined on the basis of not less than twenty (20) samples tested by the Babcock Method and the Milko-Tester Mark III. For calibration purposes, each determination shall be computed to the hundredths per cent. When two (2) or more individual tests vary in excess of point fifteen per cent (.15%), the calibration shall not be deemed acceptable. The variation between simple averages of all tests performed shall not exceed point zero three percent (.03%). The Commissioner may, at his discretion, reduce the twenty (20) test calibration procedure to twice each week utilizing in its stead, Grade A Homogenized finished product control samples as a basis of calibration. After each route, or more often as may be necessary to determine the accuracy of the device, a control sample shall be placed into the device and the results compared to the original. Should the variation exceed point zero three per cent (.03%), an additional control sample shall be tested. Should the variation continue to exceed point zero three per cent (.03%), the device shall be deemed inaccurate; repairs and/or "shift" and "L" value adjustments made and an additional calibration check performed. The standard for the zero adjustment shall be point zero two (.02%) per cent. Calibration logs shall be maintained and copies furnished the Commissioner upon request. No person other than those licensed or approved by the Commissioner shall calibrate or adjust the calibration of this or similar type devices.

SECTION X: Approved Laboratories; Equipment. No person shall make a butterfat analysis, when such data shall be used as a basis of payment (or fat-skim accounting) in any other than a laboratory approved or licensed by the Commissioner.

- (A) **Laboratory:** The laboratory shall be so located, designed and equipped as to assure safety, efficiency and accuracy of butterfat analysis.
- (B) **Equipment:** The laboratory shall be equipped with the following:
 - (1) **Centrifuge:** Shall be electric, equipped with heating element, thermostat controls, tachometer or speed counter, brakes and "on-off" switch.
 - (2) **Hot Water Tank and Tempering Bath:** Shall be equipped with tray, thermostatic controlled heating element and "on-off" switch.
 - (3) **Glassware:** Sufficient to perform the workload in an efficient and accurate manner.
 - (4) **Hot Water:** 140°F or above with sinks designed to provide adequate tempering of samples.
 - (5) **Supplies:** Sufficient to provide basic maintenance of analytical devices, proper cleansing of glassware and the accurate, efficient performance of the testing program.

SECTION XI: Finished Product Analysis: The Commissioner may secure such samples as a means of checking the accountability of fat and skim by processors and cooperatives. Samples shall be secured within five (5) day intervals on not less than six (6) dates within the month, and shall equitably represent size and type of the product. Test results shall be averaged immediately following the end of each month and a copy submitted to respective parties. The Commissioner may require accounting on the basis of such averages provided the variation between that of the processor or cooperative and the Commissioner's shall vary in excess of the following:

- (A) **Pasteurized Milk:** .05%
- (B) **Homogenized Milk:** .05%
- (C) **Skim Milk:** .05%
- (D) **Buttermilk:** .05%
- (E) **Chocolate Milk:** .10%
- (F) **Half & Half Cream:** .10%
- (G) **Light Cream:** .10%
- (H) **Heavy Cream:** .20%
- (I) **Sour Cream:** .10%

SECTION XII: Inadequate Fresh Milk Tests: Compensation:

In the absence of composite samples, an inadequate number of acceptable fresh milk tests may be compensated by the most recent acceptable fresh milk test recorded for the preceding period of shipment. Compensation shall be limited to one test. Inadequate tests, exceeding one, shall necessitate securing the additional samples from the farm by employees of the party responsible for the testing program. Such samples shall be secured, when possible, prior to the end of the sampling period or immediately following the termination of the testing period. The Commissioner, his agent or representative, shall be notified prior to all compensations.

SECTION XIII: Computation of Butterfat Tests; Averages:

- (A) Individual fresh and composite Babcock tests and all computed averages being compared to Babcock Composite tests shall be determined to the nearest tenth per cent.
- (B) All other tests and computed averages shall be determined to the nearest hundredths per cent.

LOUISIANA CONSTITUTIONAL CONVENTION RECORDS COMMISSION

At its meeting on March 12, 1975, held pursuant to notice in the Official Journal of the State the following Order of the Commission was adopted:

Order No. 1

Relative to the designation of depositories as temporary depositories of the Official Transcripts of Proceedings of the Louisiana Constitutional Convention of 1973.

It is hereby ordered by the Commission that: The following are officially designated as temporary depositories for the Official Transcripts of Proceedings of the Louisiana Constitutional Convention of 1973.

- 1. The Louisiana Supreme Court Library in New Orleans
- 2. The office of the Clerk of the Second Circuit Court of Appeal
- 3. The office of the Clerk of the Third Circuit Court of Appeal

4. The Louisiana State University Law Center Library
5. The Louisiana Legislative Council
6. The Office of the Attorney General of the State of Louisiana
7. The office of the Clerk of the Louisiana House of Representatives.

The Coordinator of Research of the Commission is hereby authorized and directed to transmit one set of the Official Transcripts to each of the above named depositories.

Moise W. Dennery
Chairman of the Commission

**Rules Relative to the Sale and Manufacture
of Tents and Tenting Materials in Louisiana
Adopted by Raymond B. Oliver
State Fire Marshal
March 14, 1975**

- A. Definitions—For the purpose of this rule the following definitions shall apply:
- (1) “Tentage” means any mobil or portable temporary shelter designed to protect persons from the elements, all or a portion of the covering of which is made of fabric or other pliable materials.
 - (2) “Flooring Material” means pliable material used for flooring in tentage but excluding such articles as rugs or carpets placed in a tent which are not an integral part of the tent.
 - (3) “Wall and Top Material” means any pliable material used in tentage for other than flooring including walls, roofs, tops, doors, window screens, awnings, flies, and canopies.
- B. No person shall sell or keep for sale any tentage as such defined in these regulations unless all pliable material contained therein meets the standards of the Canvass Products Association International Specification No. 84, hereinafter referred to as CPAI-84, as amended from time to time.
- C. Each lot of flame retardant material accepted by any wholesale or retail distributor of tentage within the State of Louisiana shall be accompanied by a written certification from the supplier thereof stating that it meets the flame retardant requirements of the CPAI-84 and shall give the lot number and yardage therein.
- D. A label or labels containing the following information shall be permanently affixed to each item of tentage sold in the State of Louisiana:
- (1) Certification: A statement that the materials used in the manufacture of the item meet the flame retardant requirements of CPAI-84.
 - (2) Manufacturer’s Identification: An identification of the manufacturer of the item unless the item bears a private label in which case it shall identify the private labeler and shall also contain a code mark which will permit the seller of the item to identify the manufacturer thereof to the purchaser upon request.
 - (3) Serial Number: A number enabling the manufacturer to identify, from his records, the suppliers and suppliers’ lot numbers of the certified materials used in the item. The manufacturer shall also maintain records identifying the parties to whom he sold camping tentage. Further, he shall maintain records identifying items manufactured from lots of certified material. Records shall be maintained for four years.
 - (4) Care Information: Instructions designed to protect the item from agents or treatments known to be detrimental to the flame retardant properties of the material and to warn against the introduction of high heat sources.
- E. Tentage which is not manufactured or fabricated in accordance with the standards of CPAI-84 and is not certified and labeled in accordance with these rules shall not be manufactured and/or sold in the State of Louisiana.
- F. These rules shall become effective February 7, 1975.
- G. All rules and regulations or parts thereof in conflict herewith are hereby repealed.
- H. If any part of this rule is ever legally declared to be invalid for any reason, the remainder of the rule shall continue in full force and effect and to this end, this rule is declared to be severable.