

## Do You Know?

China reports the discovery of *petroleum* in western Szechwan province.

The number of early *lambs* in the principal producing states is about 6% smaller this year than last and the smallest number in at least eight years.

*Wood furniture* manufacturers, previously permitted by wartime order to make only certain types of furniture, now may produce any type they wish.

More than 88,000,000 barrels of crude oil were delivered from Texas to the East Coast last year by the "Big Inch" pipeline.

Wartime salvaging of old *rags* is important as they are used not only in making paper but also in asphalt roofing and other war materials.

Ceylon government has established a pilot plant to make acetic acid from *coconut shells*, as the market for coconut-shell charcoal has seriously declined.

*Twin kangaroos*, the first of which any record is available, were born recently at the Philadelphia Zoo; the mother is caring for one in her pouch, the other is being bottle-fed with cow's milk.

Malayan bull *gaurs*, said to be the toughest, tallest and most "ornery" of all wild cattle, stand over six feet high, have big battering-ram horns, and are coal black in color except for their white lower legs.

*Earth colors*, called earth pigments or mineral pigments, including the ochers, Siennas, the umbers, the Venetian reds and others, are used in camouflage paints because of their colors and their ability to reflect infra-red rays.

A century ago millions of American *wild buffalo* ranged the west; the great slaughter beginning about 1860 dwindled the number to nearly 500 but through protection in national and other parks there are now over 5,000.

Science and technical advisory committees are assisting the U. S. Alien Property Custodian classify some 45,000 *foreign patents* now invested in the Custodian, to determine those most suitable for small manufacturers.

### NUTRITION

## Supplies Delivery Slow

**Food for our troops in South Pacific takes nine months in reaching its destination. It is better protected now than before, however.**

► NINE MONTHS frequently elapse between the time supplies leave the assembly line in the United States and are consumed by our troops in the South Pacific Area, Capt. W. W. Bailey of the Quartermaster Subsistence Research and Development Laboratories pointed out at the meeting of the Institute of Food Technologists in Chicago.

A great deal has been done, however, to improve the protection of our foods in the theater of war, he stated, and many of the earlier criticisms and complaints concerning improper packaging and packing no longer hold true.

"I inspected two ration dumps. Each covered about 200 acres or a space about one-half mile square. Supplies are stacked in the open with roads graded between stacks to facilitate loading and unloading," reports Capt. Bailey, who has visited eight island bases in the Pacific Ocean. "This is the important thing we must keep in mind when we think of the storage life of food products in that part of the world."

A case of food products should weigh not more than 50 or 60 pounds, as natives and soldiers can easily handle cases this size all day, he stated. Thousands of cans were ruined by rust in the first shipments, and this rusting will continue to cause problems on unlacquered cans. Canned milk has given more trouble than any other food, but spoilage from chemical and bacterial actions was found to be very small on most canned foods. Wastage of food due to poor vacuum of canned foods is a much more serious problem than is commonly realized, Capt. Bailey reported.

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## Paints and Lacquers Best

► PAINTS AND lacquers have been found the most satisfactory coating materials for preventing cans from rusting, thus causing considerable loss of essential rations sent to the armed forces, Howard R. Smith, research chemist of the National Cannery Association, stated.

Loss of canned foods from exposure to severe weather was great enough to cause the Office of the Quartermaster General

to request industry to make a study of the efficiency of various coating materials in preventing rust, Mr. Smith reported. Solid waxes, water emulsion waxes, solvent waxes, petroleum products, paints and lacquers were all tested.

Dipping the cans into the solution was found in certain respects to be a simpler and more economical method of applying the coating than by using a continuous spray, the chemist said. A large-scale coating program designed to protect a canned food packed for overseas has been made possible by these studies.

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## Highly Processed Foods

► MANY so-called raw foods are as highly processed as are the more obvious "manufactured" products, Horace L. Smith, Jr., of the Chain Belt Company stated at the Institute of Food Technologists meeting in Chicago.

Some fresh fruits pass through six or eight important operations before they reach the grocer. That is food technology just as truly as canning, meat packing, or corn-syrup manufacture, Mr. Smith explained. Good technologists know that it may well be cheaper to keep the vitamin content which we have in the raw material than to buy and add a synthetic component.

"Within the past twenty years there has been a revolution in the supply of fruits and vegetables and some varieties of meat and fish. Mere mention of quick freezing and dehydration is enough to indicate the extent and the importance of such changes. There is every reason to believe that research now in progress and that of the next few years," Mr. Smith predicted, "will give us many more changes quite as fundamental and quite as calamitous for those who do not change."

Food technologists today recognize the many advantages secured by the early elimination of oxygen from food products, and the necessity of maintaining the product in an oxygen-free condition, he stated. Yet only a few years ago "de-aeration" was a little-known term.

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