

a small grain used in Abyssinia for both forage and bread, but in most varieties the difficulty in threshing it makes it unsuitable for bread making. It is grown to a slight extent in this country. Interesting varieties of field peas, thought to be new to this country, were also found.

The natives of Abyssinia subsist chiefly on meat and bread, Dr. Harlan said. Asked where they got the vitamins which other races secure from dairy products, fruits, and fresh vegetables, Dr. Harlan said they used milk to some extent, but ate their meat mostly raw, in many cases devouring the slain animals while they were still warm, possibly by this means getting the vitamins from the fresh meat. This diet, while simplifying domestic economy, makes the Abyssinians very subject to tape-worm, Dr. Harlan said. They use honey for sweetening and make a powerful drink from it.

Dr. Harlan was in the Punjab in India during the hot season last summer, and said for days the temperature never fell below 100 degrees, day or night.

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Ganong, W. F. The Living Plant; A description and interpretation of its functions and structure. New York, Henry Holt and Company, 1913.

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#### MILK VITAMINS KILLED BY HEATING IN COPPER

The use of copper utensils in the pasteurization of milk may cause destruction of the scurvy-preventing vitamin, says a report to the American Medical Association by Dr. Alfred F. Hess and Mildred Weinstock of the College of Physicians and Surgeons of Columbia University. The copper may be present in quantities far too small to cause copper poisoning and yet be sufficient to destroy practically all of this essential vitamin.

This anti-scorbutic vitamin C is known to be destroyed by oxidation. This was proved by heating milk to which a small quantity of hydrogen peroxide, an efficient oxidizer, had been added. This is suggested by Dr. Hess and Miss Weinstock as a possible reason for the increase in infantile scurvy in Berlin, where small amounts of hydrogen peroxide have been legally permitted as a preservative for milk.

The experiments just completed by these investigators indicate that the destruction of the vitamin is greatly increased in the presence of a chemical substance which acts as a catalyzer, or substance which by its presence increases the intensity of chemical reactions. A series of animal experiments showed that copper acts as such a catalyzer and in its presence the vitamin was greatly reduced by heating. Since milk is frequently pasteurized in copper utensils, and since it is one of the chief sources of this important vitamin, the investigators declare that this discovery is an important one and should receive careful attention.

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About 2,800,000 tons of newsprint paper were used in the United States last year.

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