many sounds are made without intention and even contrary to desire — for examples, sneezing and snoring. No part of the success of a certain popular kind of automobile is due to the various and often loud noises emitted by the machine in action. Using an illustration more applicable to the present subject, the armor of the knights of old creaked and rattled as they moved. Their fellows were able to hear these sounds and reacted to them. A rough spot in a particular joint increased the sound made by the moving of that joint. Now, if the armor-maker purposely designed these joints to creak or if the wearer purposely creaked his armor, even if for no other motive than to tickle his pride (as has been the case with wearers of squeaking shores), then the creaking of the joint had a significance analogous to that usually claimed for certain sounds made by insects — there was an adaptation of structure to sound production. But, considering now the sounds made by insects, if they are merely incidental to friction between parts of their body, analogous to unintentional squeaks and rattles of knightly armor then those sounds have no biological significance except as they may betray the insect to its enemies."

SCIENCE HUNTING DOWN ANTIRACHITIC VITAMIN

Further clews in the tracing down of the mysterious accessory food factor or vitamin which prevents rickets were revealed for the consideration of the American Society of Biological Chemists, meeting in Washington, by Drs. Alfred F. Hess and Mildred Weinstock, of New York, who are on the trail of the component of cod liver oil now well known as an effective substitute for the ultra-violet rays of sunshine in the banishing of bow legs, bad teeth and bending bones.

Cod liver oil supplies curative and preventive principle, which is absent in vegetable oils such as olive or cottonseed oils. But these oils, as well as green vegetables, such as lettuce, or wheat can be likewise endowed with power of preventing rickets by exposing them to the rays of ultra-violet light from a mercury vapor or carbon are light. The power so acquired is not immediately lost, but is retained by the lettuce for several days.

Further, according to the statement of the New York doctors, the property imparted to otherwise inactive oils by the exposure to ultra-violet rays is of permanent nature, and is retained for many months. "While it is impossible to state definitely that the substance which is formed is the same as that which is responsible for the remarkable curative value of cod liver oil, it has been found by means of chemical examinations that cod liver oil can be separated into two definite portions - one which is of value andone of no value in curing rickets." they stated.

"The vegetable oils which have been exposed to the ultra-violet rays can like wise and by the same chemical means be separated into a portion which is of no value, and another which acts as a specific in warding off or curing rickets. It would, therefore, seem that a substance has been formed in the vegetable oils by the action of the ultra-violet rays, similar to that which is naturally present in the oil of the liver of the cod."

Minnesota has nine fish refuges either closed to fishing at all times or during specified seasons.