Lincoln Science Desks

Replaced old equipment at Holyoke, Mass., High School

Now Laboratory is used Every Period

In the old High School Buildings in Holyoke, Mass., Kewaunee Lincoln Science Desks have replaced old fashioned laboratory equipment. This change has made the laboratory available for use every period of the day. More pupils can be handled efficiently and more of the sciences can be taught.

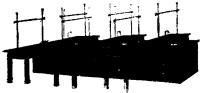


School boards in all sections of the country are now replacing old space-wasting, inefficient laboratory equipment with Lincoln Science Desks. This new technically, pedagogically and scientifically correct equipment is making new construction unnecessary by freeing complete rooms for other classes and by making more Science Classes available to more students.



Lincoln Science Desk No. D-563

If your high school is crowded, needs more classrooms, is using more than one room for Science studies or has a laboratory equipped with old-fashioned furniture, chances are Lincoln Science Desks will provide better laboratory equipment and give you use of rooms for other studies. It's one way of relieving the crowded condition. Write for full details, prices and catalog on Lincoln Science Desks.



Lincoln Science Desk No. D-523

See our Exhibit at the
THIRTEENTH EXPOSITION OF
CHEMICAL INDUSTRIES
Grand Central Palace, New York
MAY 4 to 9, 1931



C. G. CAMPBELL, Pres. and Gen. Mgr. 206 Lincoln St., Kewaunee, Wis. Chicago Office: New York Office: 14 E. Jackson Blvd. 70 Fifth Avenue Offices In Principal Cities CHEMISTRY-NUTRITION

Flour Made From Dried Fish Becomes Valuable Food

New Product, a Refinement of Fish Meal Now Given Animals Will Bring Needed Mineral Salts to Human Diet

NEW product, fish flour, is about to be introduced to the palates of the American public through research by the U. S. Bureau of Fisheries and the U. S. Bureau of Chemistry and Soils.

Valuable calcium, as well as many other essential minerals, is brought to the diet by this highly refined and biologically pure fish product. Fish meal has already found use to the extent of over a hundred thousand tons annually in this country as a crude food for animals. The new fish flour is a preparation that will bring to the dinner table the same abundance of valuable mineral salts that has benefited animals.

The new flour is more highly refined than the animal fish meals and may in cooking be easily disguised to make the fish taste unrecognizable. At present the fish flour is not available commercially, but experiments by Dr. J. A. LeClerc of the Department of Agriculture's Cereals Laboratory show that it can be used as a substitute for up to 15 per cent. of white flour in sweet cookies.

Fish flour for human consumption is being produced experimentally by a commercial firm for the U. S. Bureau of Fisheries, by drying in vacuum the portions of fresh fish not now used commercially. When ground into a fine flour, it is white, fluffy, and attractive, with pleasant taste and odor.

Fish flour contains 25 to 30 per cent. of mineral matter, of which nearly half is lime. It also contains many other minerals, notably iodine which is valuable in the prevention and cure of simple goitre, and copper which has been found to be of aid in one type of nutritional anemia. Small amounts of other minerals contained in this preparation are vital to life, although their functions are not fully recognized as yet. White wheat flour contains only one-half per cent. of mineral matter, of which less than one-twentieth is lime.

In baking cookies, fish flour can simply be substituted for some of the wheat flour, and no other deviation from any

regular formula is necessary. The fish taste may be easily masked by the use of molasses, cinnamon, ginger, or other spices. Concealed by these flavorings, up to 15 per cent. of fish flour may be substituted for ordinary white wheat flour without being detected.

Dr. LeClerc has figured that if three 10-gram cookies made with 10 per cent. fish flour are eaten daily, in addition to the regular diet, by an individual who ordinarily takes two-thirds of a quart of milk a day, the calcium eaten will be increased by 20 per cent., which is sufficient to make the difference between a diet deficient and one adequate in lime.

Science News Letter, April 18, 1931

PALEONTOLOGY

Fossils of Three-Toed Horse Found in Oregon

THE KNOWN range of the extinct three-toed horse in Oregon has been extended westward toward the Cascade lavas as the result of the recent discovery by W. S. Hodge of Redmond, Ore., of a number of fossil skulls in a hill near Gateway, Jefferson county, of a mammal identified as Merychippus isonesus, an animal about the size of a small pony. The identification was made by the late Dr. W. D. Matthew of the University of California.

Discovery of the Gateway locality with its numerous Merychippus remains is held significant by Dr. Edwin T. Hodge of the University of Oregon, who is making a detailed study of rocks and formations in the Deschutes valley.

When doing field work in Trout creek, just north of the Gateway locality, several years ago, University of Oregon geologists discovered a new westerly exposure of the John Day sediments. Many fossils of Oreodons, creatures intermediate between a deer and a pig, were found.

Further field work is to be done in the new Gateway locality this year.

Science News Letter, April 18, 1931