



#### KIN OF MOUNTAIN GOAT AND CHAMOIS

*The takin, one of the most difficult to hunt of Asiatic animals, is the subject of a new habitat group recently opened to public view at Field Museum of Natural History in Chicago. In the group are five specimens ranging from young calf to old buck, mounted in lifelike attitudes amid a scene representing their mountainous home. The specimens were collected by the Marshall Field Zoological Expedition to China under the leadership of Floyd T. Smith. The group was prepared for exhibition by Staff Taxidermist Julius Friesser and his assistant Frank C. Wonder, and has a background by Staff Artist Charles A. Corwin.*

body weight, or 114 milligrams altogether for the average child, whose weight was 16.5 kilograms (a little more than thirty-six pounds).

This much calcium would be absorbed from one pint of milk per day, the researchers pointed out.

Because most parents would not know clearly and safely that their children did already receive a sufficient amount of calcium, it is probable that a standard quart of milk, daily, might well be the best rule for the layman. This was the unofficial comment of scientists who heard the Illinois report.

Specific enzymes do not cause the richer flavor of milk during the winter, contrary to general chemical opinion, George R. Greenbank of the U. S. Bureau of Dairy Industry stated. Its richer flavor is due to changes in oxidation and reduction of substances in the milk, he declared.

Contentment and milk of unblemished flavor are the lot of cows pastured near a certain rayon knitting mill as a result of a novel, but cheap and efficient method of treating waste products of the plant.

Oil and soap from the knitting mill, Dr. Foster Dee Snell, New York chemical engineer, reported, were troubling

nearby farmers. They declared that milk from their cows, which drank from the turbid stream into which the waste had been drained, had an objectionable taste.

Running the waste through a bed of ashes from the plant, Dr. Snell found, removed the soap and oil and turned the stream crystal clear. Secret of the success was that the ashes contained calcium chloride. Calcium compounds in the ashes, Dr. Snell explained, removed the soap from the waste, and with it the oil. Rayon for knitting is treated with oil to make it handle more easily; after the knitting process is finished, soap is added and the soap and oil boiled off together.

Raw food lovers haven't as great a Vitamin C advantage as is commonly supposed over their softer-toothed fellows who prefer their vegetables cooked.

Proper methods of cooking, Dr. Donald K. Tressler, head of the chemistry department of the New York State Agricultural Experiment Station at Geneva, pointed out, cause the loss of only a small portion of scurvy-preventing vitamin C, contrary to the general belief.

Applesauce made from Northern Spy apples, which have a high vitamin content, contains two-thirds as much vitamin C as the raw apples, Dr. Tressler

and his colleagues, Miss Katherine M. Curran and Prof. Charles G. King of the University of Pittsburgh, reported. Their statements were based on extensive experiments.

Little vitamin C is lost in peeling the apples, they also pointed out, despite popular belief to the contrary. But apple pie, particularly when stale, contains only a small residue of vitamin C.

Previous investigators have been led to believe that cooking lowers the vitamin C content of food by the fact that they measured the content of only the cooked vegetable itself, neglecting to study the juices.

"It is probable that this idea became prevalent because but few nutritional investigators took into consideration the amount of the vitamin which dissolved in the cooking water. The fact that the water in which vegetables, rich in vitamin C, have been cooked may be as rich in this vitamin as tomato juice is of great importance," Dr. Tressler stated.

Stomach ulcers, produced artificially in laboratory rats, can be controlled by a rich diet in proteins such as lean meat. Laboratory animals were first fed acids and pepsin, a digestive juice, to induce stomach ulcers and then fed a diet which prevented the ulcers from actually forming.

#### Fasting Essential

Earlier experiments indicated that a period of fasting was necessary to induce the ulcers, for animals fed a standard diet—after being fed the acid-pepsin mixture—did not develop ulcers. Controlled diet tests named proteins such as casein, gelatin, and lean meat as the substances preventing the ulcers from forming. The tests were conducted by Drs. Milton J. Matzner and Charles Windwer and Albert E. Sobel of the Brooklyn, N. Y., Jewish Hospital.

Previous work in blood chemistry and earlier ideas about the way in which the red blood corpuscles carry oxygen to the tissues will have to be revised in the light of an unexpected discovery, Prof. T. R. Hogness of the University of Chicago declared.

Body salts markedly decrease the oxygen carrying-capacity of the blood's hemoglobin, Prof. Hogness reported. The effect had not been suspected before and interpretations of the way in which the blood does its work had not considered this effect, he added.

Bicarbonate of soda and other salts normally present in the blood cut down the ability of hemoglobin to combine