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Heroes of Dogdom

Two mongrels awarded the Whipple Prize for "outstanding services to humanity." Conferred by Surgeon General Kirk for Committee of Scientists.

> JOSIE AND TRIXIE, two mongrels who would never win a ribbon at a dog show, have been awarded what might be called the highest prize in dogdom, the Whipple Prize "for outstanding services to humanity."

The award was conferred by Surgeon General Norman T. Kirk, U. S. Army, on behalf of the Sponsoring Committee of Friends of Medical Research. This is a voluntary educational organization sponsored by the New York Academy of Medicine and the Medical Society of the State of New York. The ceremony took place before an audience of distinguished scientists at the American Museum of Natural History in New York.

Josie, aged four, and Trixie, aged one, received the award in recognition of their aid to research on blood plasma which resulted in the saving of many lives on the battlefields.

The award is named for Dr. George H. Whipple, dean of the University of Rochester School of Medicine and Dentistry, who in 1934 shared the Nobel Prize in Medicine for work leading to the liver cure for pernicious anemia.

Although Josie and Trixie are mongrels with no blue ribbon pedigree, they have two distinguished ancestors, grand-parents who were used in the fundamental work leading to the discovery of the cure for pernicious anemia.

The parts Josie and Trixie played in the plasma research were described by Dr. Frieda S. Robbins, Dr. Whipple's associate. Josie's work, she explained, has been to donate blood plasma, just as human blood donors have done during the war. This was then given, she said, to other dogs which had deficient red blood cells and blood plasma protein. This determines the production of these substances in the recipient dogs which results from the stimulus of the infusion.

Josie has been so occupied since 1941. Trixie, only a year old, has also made a similar contribution, though only during the one year of her life. But it entitles her to recognition, too, said Dr. Robbins.

"During all this work," she added, "no dog has died except of natural causes."

Describing a "dog's life" in a research laboratory, Dr. Robbins explained how dogs are anesthetized and handled the same as persons undergoing operations, if the research investigation could possibly cause suffering. Rules to this effect, she said, are enforced in laboratories where research is conducted.

"My daily work is with these dogs," she said, "and I seriously resent the statements by uninformed persons that dogs are tortured. To assert that men and women scientists inflict pain on defenseless animals is too preposterous to be believed by anybody who knows the affection which we all have for the dogs who help us."

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Bread Tastes the Same

If you eat the new bread made from 80% flour when blindfolded, you cannot tell the difference between it and the present 70% flour.

By JANE STAFFORD

➤ I HAVE JUST eaten a slice of bread made from 80% flour, the kind Americans will be eating in a few weeks to save wheat for starving people in Europe.

If I had been blindfolded, I could not have told the difference between this

bread and the slice I had for breakfast from a loaf bought at the grocery.

Even seeing the bread, it was hard to detect any difference. It looks like white bread. Compared with bread from 70% flour, its whiteness is slightly less snowy.

The bread I ate was an experimental loaf baked by Dr. Lawrence Zeleney,



DOGS REWARDED—Dr. Frieda S. Robbins and Surgeon General Norman T. Kirk of the U. S. Army and the two Dalmatian coach dogs that were awarded the Whipple prize "for outstanding services to humanity."

baking technologist of the U. S. Department of Agriculture. It was baked from 80% flour which he milled on a handpowered mill at the Department's laboratories at Beltsville, Md. He used commercial bread-making technique, and from the same formula baked a loaf of bread with 70% flour for comparison. Bakers will have to use a slightly different formula, or recipe, for 80% flour bread than they are now using.

Housewives may find they can use the 80% flour with little or no change in their favorite recipes. Home economists have not yet experimented with the new flour. Samples of it were on display at the Department of Agriculture in Washington, D. C. Though not quite as snowy white and not quite as silky feeling as the 70% flour on display, the difference seemed to me very slight.

Neither the flour nor the bread baked from it have any specks of bran in them.

This bread, which you will be eating soon after March 1, will, after all, supply just as much nourishment in the form of B vitamins and iron as the enriched white bread Americans have eaten since January, 1943.

The 80% flour does not contain the amount of B vitamins and iron required for enriched bread, but Department of Agriculture officials state that the flour will have to be enriched so that our daily bread will continue to meet the requirements of War Food Order No. 1.

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