

eniuk working at Iowa State College.

They began by finding out what kinds of molds were at work on corn spoiling naturally. They were able to isolate nine distinct kinds: four of *Penicillium* (though none of the species that produces penicillin), four of the closely related *Aspergillus*, and one black bread-mold, or *Mucor*.

After culturing each kind separately, they inoculated flasks of sterilized corn of 32% moisture content with spores of each mold. Four of the molds—two *Penicillia* and two *Aspergilli*—prove most destructive to the corn solids. Any

one of them would devour between 40% and 45% of the organic matter in corn in a four-week period. At the same time, the water content of the spoiled corn increased.

Another effect of mold spoilage is an increase in the amount of fatty acids present. These are the acids characteristic of rancidity in spoiled fats and oils. Some of this increase in fatty-acid content in moldy corn is due to the breakdown of the natural corn oil, but part may be due to direct production of fatty acids by the molds themselves.

*Science News Letter, August 30, 1947*

#### VETERINARY MEDICINE

## Guard Public Health

**Veterinaries discuss some of the dangers, including the *Salmonella* that cause food infection. Alert meat and milk inspection can avert community ills.**

➤ **SAFEGUARDING** the public health makes demands on veterinarians as well as on public health officials and medical practitioners who serve human patients. At the meeting in Cincinnati of the American Veterinary Medical Association, various problems involved in the health interrelationships between man and his animals came up for discussion.

Among the threats to human health from diseased animals, some of the worst come from the small but hard-to-defeat group of germs known as *Salmonella*. Dr. Arthur H. Wolff of Lansing, Mich., told of these. *Salmonella* can cause food infection, producing typhoid-like diseases. Such infections are especially likely to occur in meat from sick animals; alert veterinary inspection can head them off.

*Science News Letter, August 30, 1947*

### Practitioners Can Help

➤ **PUBLIC HEALTH** can be served not only by the veterinarian on the public payroll; it can and should be the concern of the private practitioner making his rounds, urged Dr. C. S. Bryan of Michigan State College. He is in especially good position, the speaker asserted, to promote rural public health, particularly in his recommendations regarding disposal of sick animals.

Above all, Dr. Bryan declared, the practicing veterinarian should safeguard the sources of milk: "In my opinion, the sanitary production of milk is just as

important to the veterinarian as is the control and treatment of animal disease, and experience has demonstrated that the dairyman and the community appreciate and are willing to pay for this service."

*Science News Letter, August 30, 1947*

### Chickens Germ Smugglers

➤ **ANOTHER PLACE** where the veterinarian must maintain close watch, stated Dr. P. J. Brandly of the U. S. Department of Agriculture, is the poultry market. Chickens and other birds that man eats almost seem to be especially designed to smuggle germs into him. Dr. Brandly listed by name an even dozen causes of disease in man that can be carried by poultry, to which he added "and 43 paratyphoid organisms which have been isolated from both man and birds."

*Science News Letter, August 30, 1947*

### Where Does Vet Fit In?

➤ **SELECTING** the proper niche for the veterinarian in a well-rounded public-health setup will have much to do with his effectiveness afterwards, Dr. Martin D. Baum of Los Angeles pointed out. The U. S. Public Health Service has established a special branch for him, the Veterinary Public Health Section; the speaker expressed the hope that this pattern might be followed at state and municipal levels.

He recommended also that diseases of animals transmitted to man be made reportable, with special effort to indoctrinate both veterinarians and public health officers in the importance of such reporting.

*Science News Letter, August 30, 1947*

#### NUTRITION

### Best Buys in Vegetables

➤ **THEY MAY NOT** taste best to you, but the best buys in vegetables these days are carrots and Hubbard squash.

They are inexpensive and each furnishes eight nutrients. That is more for your money than other vegetables, according to home economists at Cornell University.

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