

NUTRITION

Ice Cream and Bread Laws

Ice cream made with vegetable fat cannot be shipped across state lines for sale. Softeners for bread have been banned, but anti-mold agents may be used.

► THE ice cream people all over the land are consuming these hot August days may or may not be made from cream or milk fat. Some of it may be made of vegetable fat.

If so, it cannot now legally be shipped across state lines for sale, though it might be just as nourishing and taste just as good.

Orange and raspberry sherbets and fruit ices are in much the same situation. Some are made entirely from fruit juices, some are made partly from fruit juices and partly with citric acid and artificial coloring. These also may be just as refreshing to taste and just as wholesome, but cannot legally be sold in interstate commerce.

The reason is that their sale may be a "practice misleading to the consumer." The general provisions of the federal food, drug and cosmetic act call for purity and the use of safe ingredients in food and prohibit practices misleading to the consumer.

Next Nov. 13, when you may be thinking about ice cream for dessert for your Thanksgiving dinner, the Food and Drug Administration will conduct hearings on ice cream and frozen desserts. Object of the hearings will be to find out what health and nutrition authorities and manufacturers think should go into chocolate ice cream, raspberry sherbet and the rest of the frozen desserts. After that, uniform standards and definitions will be drawn.

Ice cream made and sold within a state must conform to state legal standards, but these vary considerably from state to state. Increasing interstate commerce in frozen desserts makes a uniform national standard desirable. Steps toward this were begun with Food and Drug hearings in January, 1942, but standards were not announced because War Food Administration regulations restricted the use of some of the materials used to prepare frozen desserts.

The mixes housewives buy for making their own ice cream and sherbet will not be considered in the coming hearings which are only on desserts sold in frozen form.

Bread, which has been going under a lengthy process of standard setting, is almost at the goal now. A tentative order for standards for various forms of the staff of life has now been issued. Any objections must be filed within 30 days. After that, the final order will be written.

Raisin bread may be fruitier, it appears from the tentative order. The standard under this order calls for the weight of the

raisins to be not less than half the weight of the flour.

Chemicals designed to make bread seem fresh longer, technically termed softeners or emulsifiers, are banned under the tentative order. Food and Drug officials decided the case for the safety of these ingredients was not sufficiently clear cut. Better a stale loaf than a possibly dangerous one, is the thinking.

Certain chemicals used to retard the growth of mold and other micro-organisms which cause spoilage may, however, be put into the bread. These chemicals are sodium and calcium propionates, sodium diacetate, lactic acid and mono calcium phosphate.

MEDICINE

Drug for Stomach Ulcer Checks Excessive Sweating

► BANTHINE, new drug being used to treat stomach ulcer, can check excessive sweating of the hands, feet, underarms and other parts of the body. It can therefore be used in place of a not too satisfactory nerve-cutting operation to which patients with pronounced excessive sweating have resorted.

Good results in three such cases are reported by Drs. Keith S. Grimson, C. Keith Lyons, Wm. T. Watkins and K. Lamar Callaway of Duke University School of Medicine, Durham, N. C., in the *JOURNAL OF THE AMERICAN MEDICAL ASSOCIATION* (Aug. 12) in Chicago, Ill.

The drug is taken by mouth in capsules about every four hours. The first patient who tried it learned to regulate the number of capsules according to the activities she had planned for the day.

Science News Letter, August 19, 1950

MEDICINE-PHARMACY

ACTH, Wonder Drug, Made From Cattle's Glands

► A WAY to get ACTH, one of the two modern wonder drugs for arthritis, from the pituitary glands of cattle has been developed by scientists at the research laboratories of the Frank W. Horner pharmaceutical manufacturing company in Montreal.

A greatly increased supply of the drug should result. Heretofore the only source of it has been pituitary glands of hogs. Extraction from beef pituitaries, though it

should yield more because of the larger size of the glands, was not considered practical.

The process of extracting the hormone from beef pituitaries is more complicated and more expensive. But, says Horner research director Dr. Leonard Mitchell, "we feel that when, as in this case, the cost is not a primary consideration, cattle glands represent a worthwhile source of this important research tool."

Science News Letter, August 19, 1950

ENGINEERING

Plastic Squares for Walls Installed by Amateurs

► FAMILIAR tile and fabric coverings for interior walls are now supplemented by a new plastic square which can be easily applied even by the housewife. The product is manufactured in Cresskill, N. J., by the Page Panel Company.

The 12-inch squares have bevelled edges and are tongued and grooved for perfect fit. They are made of high-quality insulating board, permanently covered with Velon plastic sheeting, held in place by a special cement, the squares are easily cut to fit around window and door frames.

The advantages of a plastic wall, apart from its appearance, is that it is economical, durable and easily cleaned.

Science News Letter, August 19, 1950



WONDERWALL, TWO IN ONE—
The new Velon plastic wall panel not only insulates but decorates. Being applied directly over cinder block walls in the above picture, it can also be installed on wood, plaster, brick or concrete. The tongued and grooved edges make perfect fit and alignment easy.