

NUTRITION

Fresh Frozen Bread

Better tasting, cheaper bread that can always be served fresh expected from development of frozen product. The bread is frozen after baking, then stored in deep freezers.

► BREAD THAT tastes better and costs less will be on just about every American breakfast and dinner table in five years.

Starting now, bread with fresh out of the oven flavor will be available in many areas. The price drop probably will not come until later.

The secret of this better and cheaper bread is freezing. The first frozen bread to go on the market will be that made by Arnold Bakers, Inc., of Port Chester, N. Y.

"No one should ever have to eat a slice of stale bread again," Paul Dean Arnold, president of the company, declared in New York.

Although Arnold is apparently the first company to put frozen bread on the market, other companies, and your local home town baker, can do the same, Philip Talbott of the U. S. Department of Agriculture told SCIENCE SERVICE.

"I prophesy that frozen bread will be common in five years," he said.

Arnold Bakers got the idea of freezing bread from Rear Admiral Richard E. Byrd, U.S.N. Ret. He found on his last Antarctic expedition that bread left in a hut under 20 feet of snow was perfectly edible four years later.

The present squabble over whether or not chemical softeners and fresheners should be put into bread may be settled by this new development.

The greatest flavor loss and staling of bread takes place in the first 12 hours after it is baked. But with present methods of distribution, bread is at least eight hours and may be 40 hours old before it gets to the consumer's table.

This problem of freshness has kept Arnold Bakers from distributing their bread to more than 22 states. Now they will freeze it immediately after baking and distribute it all over the nation in refrigerated trucks and store it in deep freeze terminals.

Dealers can keep the bread frozen in their deep freezers. The housewife can buy a week's supply at a time, as she now buys most other food supplies, and keep it in her deep freeze or refrigerator until used. Slices from the frozen loaf can be put right in the toaster. For sandwiches, the bread can be thawed at room temperature in the kitchen. Hot bread for dinner can be had by putting the loaf in the oven to thaw and heat.

Lower costs are expected because bakers will not have to work overtime and on holidays, dealers will eliminate the double bookkeeping now needed for checking in

fresh bread and checking out stale, and vast quantities of bread that now have to be discarded because of staleness will be saved.

Science News Letter, April 18, 1953

ASTRONOMY

Prompt "Saucer" Reports Urged in Meteor Study

► ALL REPORTS of flying saucers can be explained "certainly or plausibly" if they are received promptly, states Dr. C. C. Wylie, astronomer at the State University of Iowa, Iowa City.

He is making a study of meteors that are bright enough to cast shadows. This work has resulted in his receiving dozens of reports from people throughout the country on "saucers" and other strange lights.

To get accurate records of the meteors, descriptions must be obtained quickly, Dr. Wylie reports to the Astronomical Society of the Pacific. A typical shadow-casting

meteor is described as a ball of fire with a tail; the ball of fire being rounded in front and shaped like a pear or light bulb.

The color reported for meteors varies from blue to reddish, with blue-green or green being most common. An 80-year-old report on meteors also states that green was the color then most often observed.

Science News Letter, April 18, 1953

HORTICULTURE

Australian Grass Green In Winter and Drought

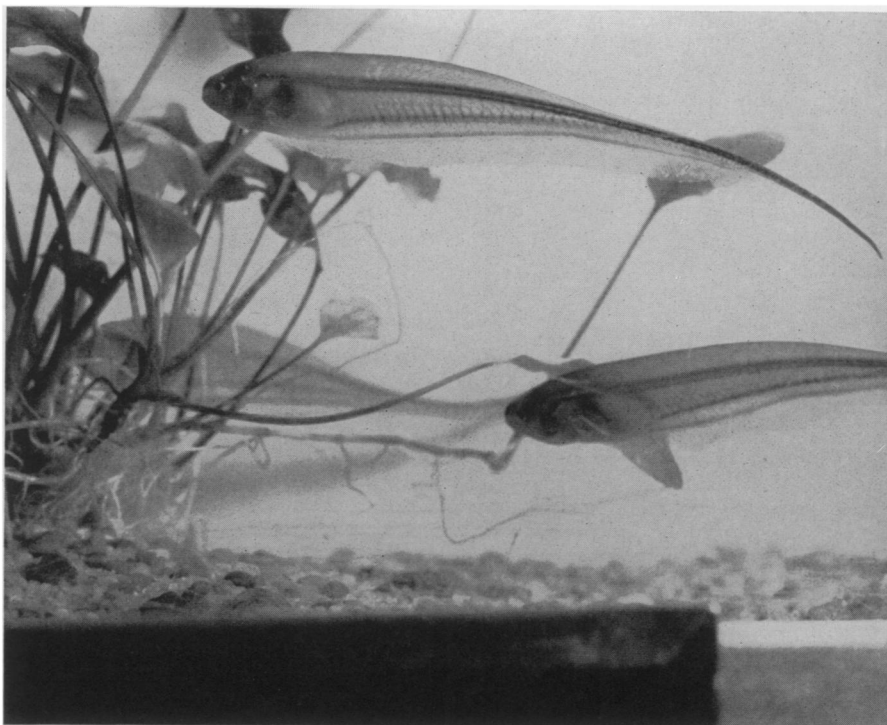
► THE ANSWER to a backyard gardener's prayer, a grass that will remain green under conditions of drought as well as cold, has been found by scientists at the University of California at Los Angeles.

It is a brilliant green sedge from Queensland, Australia, known in Hawaii as "McCoy grass." It has remained green in a test plot under summer conditions with irregular watering and during winter months at temperatures down to 25 degrees Fahrenheit.

Certain sedges have been introduced in California before, but these particular varieties tended to become discolored in winter. Other varieties have been difficult to mow or have shown aggressive weedy tendencies.

The Australian variety, technically *Cyperus gracilis*, can be mowed with an ordinary hand lawn mower.

Science News Letter, April 18, 1953



KNIFE FISH—These transparent fish from the Upper Amazon swim on their sides at times while rubbing against the bottom and plants with a motion like sharpening a knife. They are on view at the National Zoological Park.