

INVENTION

Radiographs of Future May Be Done in Color

➤ YOUR NEXT X-ray picture may be made "in glorious color" because inventor Bernard M. Fine of Lynn, Mass., was irked at the failings of black-and-white radiographs.

Mr. Fine points out that ordinary radiographs sometimes are inadequate when the surgeon is searching for slivers of non-metallic glass or other small particles embedded in the flesh. Frequently a glass particle does not stand out from the rest of the picture so that it can be readily detected.

To get around this, Mr. Fine tried out commercial color films which change the invisible energy of X-rays and "selected alpha, beta and gamma rays" into bright, visible colors when the film is developed. Slivers of glass buried in the flesh may appear a dark tan in comparison to the light-tan color produced by flesh. The color difference makes it easier for the doctor to spot the foreign body. Mr. Fine assigned his patent, No. 2,644,096, to the Radiograph Development Corp., Washington, D. C.

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MARINE BIOLOGY

Mussels Threaten Power Plant, But Engineers Win

➤ ENGINEERS HAVE scored a victory against the lowly bay mussel that was threatening the Los Angeles electric power system.

H. T. Duplice, department of water and power engineer, reported to the American Society of Mechanical Engineers meeting in Los Angeles, that mussels were choking tubes used to carry cooling water from the bay into the harbor steam plant.

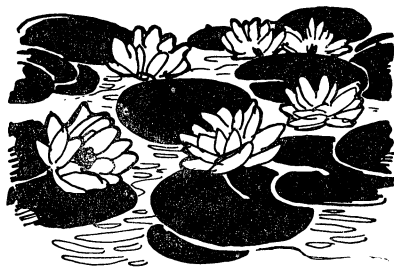
Worried engineers reasoned that they must find a way to kill the marine life while it was still young. After several unsuccessful experiments, they decided to seal off one of the two circulating water conduits for five to seven days each month.

This was done during the spawning period of the bay mussel. Mussels in the closed-off pipe consumed oxygen from the water, eventually using it all. Then the mussels died. Over 45 tons of dead marine life were washed from the conduit into the discharge basin after the first test.

Mussels and other marine life had not been a problem to the steam plant engineers until 1946. Heavy water pollution from nearby petroleum and manufacturing industries dumped strong sulfides into the harbor waters. The chemicals killed most marine life.

In 1946, however, a program was set up to minimize harbor water pollution. As the water became cleaner, bay mussels, a rock boring clam, barnacles, vegetative matter and other marine organisms began moving into the habitable water.

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Flower of the Nymphs

➤ SERENE, COOL, immaculate, the waterlily floats beneath the summer sun, with big, flat drops of water shining on its round, flat leaves.

The waterlily has been the delight of poets of all ages and peoples. Of philosophers, too, who like to reflect how all that superb beauty has been extracted from the black mud of the bottom, where the rootstocks of the plant have their hold.

There are only a few kinds of waterlily in America. The white one is the most familiar, as well as the most beautiful. And it has the advantage over the European white waterlily in that it is very fragrant.

Then we have a smaller yellow species, vulgarly called cow-lily or spatterdock, in the eastern states; but in the Rocky Moun-

tains, where the white one does not grow, a second yellow species reaches a much larger size.

Real home of the waterlilies, however, is in the tropics. There they develop all sizes and colors, including delicate pinks, glowing reds and gorgeous blues. Many of the choicest tropical waterlilies have been introduced into cultivation in the temperate zones; fortunately it is possible to grow them to maturity and get blossoms in a single season.

All you need to do is plant the seed after the water has warmed up sufficiently in the spring. You can even start tropical waterlilies by tossing the seed into a shallow farm pond that isn't too much churned up by wading cattle.

One waterlily species, the *Victoria regia* of tropical South America, claims the distinction of having the largest of all known leaves. These natural rafts, with their up-turned rims, have sufficient power of flotation to carry the weight of at least a child, if a framework of light lath is set down first to prevent the burden from being concentrated in one spot and thus breaking through the leaf tissue. The flowers of this giant-leaved waterlily, however, are relatively small and inconspicuous.

Botanical names sometimes sound harsh to the layman, but there can be no quarrel with the Latin name of the principal waterlily genus. There is some disagreement among botanists on this score, but both of the names that are in use are beautiful.

One school calls it *Castalia*, which is the name of a fountain where the Muses of Greek mythology used to come. Other botanists, following the lead of the great Linnaeus, call it *Nymphaea*, which needs no explanation.

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NUTRITION

Hot Weather Beverage

➤ IN GRANDMOTHER'S day standard refreshment for hot afternoons or evenings consisted of a pitcher of ice cold lemonade and a plate of homemade cookies. The children set up lemonade stands on the front lawn to make a few pennies.

All this seems to have been replaced, even in the country, by ice cream wagons and bottled carbonated beverages. But chilled fruit and vegetable juices are still appetizing and healthful hot weather beverages.

Milk and buttermilk are still given top rating by many nutritionists as hot weather beverages because they are both nourishing and, when served cold, really refreshing. For variety in flavor, chocolate syrup, molasses or coffee can be stirred into the milk.

Remember that fluid milk should be kept cold and closely covered. This seems like a fact too well known to deserve mention. However, a study by the West Virginia Experiment Station shows that many homemakers need reminding on this point.

During three months, June, July and

August, the West Virginia Station compared milk delivered to and kept in homes with electric refrigerators with milk kept in the laboratory. The milk from homes was poorer in flavor and increased faster in acid and bacteria than the milk in the laboratory. The station reports that delayed refrigeration in homes and leaving bottles uncapped or carelessly covered accounts for the poorer flavor of milk.

The station reports that bottled pasteurized milk, properly kept, has good flavor up to three or four days after delivery, but changes rapidly to poor flavor after five to six days. This finding is important both to dairy companies and homemakers because it shows that delivery every other day or three times a week is satisfactory for good pasteurized milk, if both milkman and homemaker use care in keeping it.

Hot tea and hot coffee can cool you by causing perspiration which takes away heat as it evaporates.

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