

His method calls for as careful study of the pilots surviving aviation accidents as is now made of the wrecked planes. The study should be made by experts and as soon as possible after the accident, "while everyone is psychologically prepared to advance any information immediately connected with the accident or relating to the pilot's history."

Pilot error was assigned as a cause by the Safety Bureau of the Civil Aeronautics Board in just over 85% of accidents sustained by pilots with no physical defects as compared with just over 86% in the case of pilots with listed defects, Dr. Herbolsheimer said in reporting a special study of a small

group of accidents occurring last year.

Accident proneness, found an important cause of industrial accidents, may be a large factor in aviation accidents now attributed to pilot error, Dr. Herbolsheimer believes. The accident proneness may result from physical defects, some of which may be undetected, or from personality defect. Just how many aviation accidents are due to accident proneness is not now known. But the enormous strides made in reduction of industrial accidents by attention to accident proneness of workers strongly suggests that equally good results in reducing aviation accidents may be possible by the same method.

*Science News Letter, September 19, 1942*

#### CHEMISTRY

## Package Gives Protection

Most conventional of food containers, tin cans and glass jars, afford best insurance against spoilage by poison gas. Cellophane and tinfoil are good.

➤ IF NAZIS or Nips resort to polecat warfare and spray poison gases on the commissary stores, that doesn't necessarily mean that the troops will have to go hungry. Of course, mustard gas instead of mustard on your meat would make it unfit to eat—but if it is wrapped or packaged as well as most commodities are nowadays it will still be good to eat after the covering has been decontaminated and removed.

Do's and don'ts of anti-gas protection for foods were reviewed by Dr. Sidney H. Katz of the U. S. Chemical Warfare Service's main arsenal at Edgewood, Md., speaking before the American Chemical Society in Buffalo.

The most dangerous of so-called poison gases, from the food-contamination viewpoint, are not really gases at all but finely atomized liquid sprays, Dr. Katz explained. These cling to anything they touch, and unless decontaminated will remain dangerous for days. Decontamination is not a job for just anyone; it must be carried on under the direction of an officer trained for this particular job.

Best protection against chemical contamination, the speaker stated, is afforded by the most conventional of food packagings—tin cans and glass jars. Cellophane is very good for excluding the insidious poisons, especially when the package seams are well sealed. Tinfoil and aluminum foil wrappings also

are effective, but only if tightly applied.

Simple paper or cloth bags are bad, but several layers of either paper or cloth give fair protection. Corrugated cardboard is good, especially if it has been given a glazed coating. Natural rubber is not as effective against war chemicals as some of the synthetic rubbers.

*Science News Letter, September 19, 1942*



**WANTED FOR SERVICE**—Keep your eyes open for this sort of tree. It is a cork oak tree, from the bark of which cork is made. If you find one growing in your neighborhood write to the Soil Conservation Service about it.

#### FORESTRY

## Have You a Cork Oak Tree In Your Neighborhood?

➤ IF THERE is a cork oak in your neighborhood, tell your state forester about it, or write to the Soil Conservation Service, Washington, D. C.

Cork has become one of our severe wartime lacks. The only places where cork oaks grow in real numbers are the uplands of Spain, Portugal and North Africa. And of course we can't get much from there, just now.

To avoid such an ill state of affairs in the future, the U. S. Department of Agriculture is trying to get stands of cork oaks, from whose bark cork is made, established in this country. But first, they have to learn where the trees will grow well. California is a known possibility, but there should be other places, too. That is why the scientists are asking any one who knows of a really authentic cork oak, or a source of cork-oak acorns, to write in about it.

*Science News Letter, September 19, 1942*

The high proportion of fat in *pork* keeps the lean meat from hardening during the curing process.

Scientists who are experimentally cultivating *jaboticaba* trees in central Florida hope that the grapelike fruits of the new Brazilian import will prove a profitable Southern crop.