

venting or checking infection that would otherwise take heavy toll of life and limb. The publicity given these drugs has also tended to increase the demand for them.

Production of all sulfa drugs has expanded tremendously since Pearl Harbor. This increase has been financed and the production carried on by the old-line drug manufacturing companies. The

Government has assisted by assigning high priority ratings to facilities and equipment for their production.

Although sulfadiazine is the scarcest of the sulfa drugs, WPB is making sure that there will be a supply of it on hand sufficient to take care of all real needs for it. The same, of course, holds true for the other sulfa drugs.

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PSYCHOLOGY

Jap Behavior Explained

Ruthlessness as a covering for inner uncertainty said to have basis in treatment in infancy. Mothers spoil them for about a year, then reject them.

► **OVERBEARING**, bullying conduct on the part of Japanese men toward those who resist their demands is traced to a severe emotional shock which most of them receive while they are still babies, by Prof. John F. Embree, University of Toronto anthropologist now on war service in Washington, D. C. He sets forth his observations and opinions in a new Smithsonian Institution publication, one of a series giving background information on the war.

Japanese mothers, Prof. Embree states, make themselves virtually the slaves of each baby until the next one arrives. The infant can nurse at any time it wishes, and if it sees anything it wants it can have it without argument, simply by crying for it. This intensive course of spoiling goes on as long as the child is the youngest.

As soon as the next baby is born, however, the mother's devotion is monopolized by the newcomer, and little Jiro is transferred to the much less attentive care of a nurse or an older sister. As a result there may be weeks of frequent temper tantrums.

This sudden shift in status, at the tender age of only one or two years, "creates an early sense of insecurity which in turn produces an adult who is never absolutely sure of himself and who through compensation may become almost paranoid.

"The adult manifestation of the temper tantrum resulting from lack of attention or fancied slight is assassination, and the deep shame felt from real or threatened loss of face is manifested by suicide."

Another factor in the outrageous behavior of some Japanese, Prof. Embree

thinks, is the bad example set by one of the Shinto gods, Susano-o No Mikoto, His Swift Impetuous Male Augustness, a being notable mainly for crude horseplay. Once, legend says, Susano-o greatly shocked his better-behaved sister, the sun-goddess Amaterasu, by flinging a newly-flayed horse-hide into the house where she and eight of her weaving women were busy.

Japanese human beings, Prof. Embree feels, are not genetically different from other racial groups; but with a combination of the solid conviction of male Japanese superiority fostered by national policy and social custom alike, the baby-spoiling program ending with a jerk, and myths like that of Susano-o, a mixture of uncertainty and violent ruthlessness is just about what one should expect.

Elsewhere in the book, other factors in Japanese life are described and their effects analyzed. Prof. Embree sees Japan as essentially a nation of peasant culture which has undertaken the engrafting of the material side of Western culture without substituting the concomitant mental and spiritual attitudes of the West for the traditional Japanese feudalism. The result of this incongruous mixture is something very close to a national psychosis.

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White shoes are suggested as a safety measure, particularly for women when on the street during a dim-out—drivers "invariably look at the feet".

Dog-hair, clipped from Newfoundland, Chows and Samoyeds, is being used in the Netherlands for knitting sweaters, gloves and other apparel.

NUTRITION

Mushrooms Supply Food As Well as Flavor

► **MUSHROOMS**, it has been discovered, supply nourishment as well as flavor to the diet. This finding, made by Dr. E. E. Anderson and Dr. C. R. Fellers, of the Massachusetts Agricultural Experiment Station at Amherst, Mass., will come as welcome news especially now when it is so important to consider everything we eat from the standpoint of how much nourishment it contributes.

Of course, you may have been one of those who always thought mushrooms were nourishing and called them the "vegetable beefsteak." Many scientists, however, have given mushrooms a low place nutritionally. Some of this confusion, the Massachusetts scientists report, was due to failure to take into account the differences between the many types of mushrooms. These scientists studied the composition and nutritive properties of just one type, the commercially cultivated mushroom, *Agaricus campestris*, and not any wild or foreign mushrooms.

They found, among other things, that while mushrooms do not deserve the title of "vegetable beefsteak," they do contain enough protein to keep rats alive for a six-weeks' test period and promote some growth. Their protein is a "partially incomplete one," similar to the gliadin of wheat or the hordein of barley. Properly supplemented, mushrooms are suitable as a source of protein, although few persons eat enough mushrooms to satisfy much of their protein needs from them.

Mushrooms also supply vitamins and two minerals, iron and copper, the Massachusetts scientists discovered. In fact they are one of the best plant sources of some members of the vitamin B complex. A prepared serving of about three and one-half ounces of fresh mushrooms would provide, the scientists state, about one-fifth of a grown-up's daily requirement of riboflavin and over one-quarter of his requirement of pellagra-preventing niacin (nicotinic acid). They also contain appreciable amounts of vitamins B₁, C, and K.

The scientists conclude that "although mushrooms will probably always be eaten for their innate flavor and taste appeal, they do possess definite food values and are not a purely luxury food in our war-time dietary."

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