

● RADIO

Saturday, Feb. 4, 1956, 2:05-2:15 p.m., EST
 "Adventures in Science" with Watson Davis,
 director of Science Service, over the CBS Radio
 Network. Check your local CBS station.

Dr. Russell L. Cecil, emeritus professor of
 clinical medicine, Cornell University Medical Col-
 lege, New York, and Dr. Hershel Herzog, organic
 chemist, Schering Laboratories, Bloomfield, N. J.,
 will discuss "New Drugs for Arthritis."

CARDIOLOGY

Alert Parents to Child Heart Dangers

► **SPECIAL DANGER** to a child's heart
 threatens in winter when strep, sore
 throats climb toward their annual peak in
 numbers.

The strep. infections open the door to
 rheumatic fever and rheumatic heart at-
 tacks. To avoid this, the American Heart
 Association urges parents to call the doctor
 if answers to the following questions about
 a sore throat are "Yes:"

1. Did the sore throat come on suddenly?
2. Does your youngster complain that his
 sore throat hurts most when swallowing?
3. Does it hurt below the angle of the
 jaw when you press there gently with your
 fingers? Are the glands swollen there?
4. Does he have a fever of between 101
 and 104 degrees?
5. Does your child complain of headache?
6. Is he nauseated or has he vomited?
7. Has he been in contact with anyone
 who has had scarlet fever, which is also
 a streptococcal infection, or a sore throat?
 Any child who has been exposed to scarlet
 fever should be seen by a doctor for pre-
 ventive treatment even if he does not have
 a sore throat.

Science News Letter, January 28, 1956



TURBOPROP PROP TEST —
 Checking a Britannia propeller made
 by de Havilland Propellers Ltd.,
 workmen fit a pitch-change mechani-
 sm in the test tunnel at Hatfield,
 Hertfordshire, England.

DENTISTRY

Fluoride in Toothpaste

► **DRUGGISTS** are now ready to sell an
 anti-decay toothpaste containing a special
 kind of tin fluoride.

Called Crest, this is the latest and most
 hopeful of the many dentifrices, ammoni-
 ated, chlorophyll, anti-enzyme and the rest,
 made to check caries.

Good results with it, promising early
 arrival on drug store shelves, were an-
 nounced almost a year ago (See SNL, Feb.
 12, 1955, p. 100.)

Like the Salk polio vaccine, however,
 this promising new toothpaste is reported
 to have gotten into trouble when a shift
 was made from small to large scale
 manufacture.

Dr. Joseph C. Muhler and his group at
 Indiana University who made the first
 tests of it were not able to get as good
 results in later trials. Other dental scien-
 tists trying it also had disappointing results.

The fluoride in this newest anti-decay
 toothpaste is a tin salt in which the tin is
 in the stannous form. A slight shift in
 acid balance during manufacture might
 shift this tin to the stannic form. Then the
 fluoride does not produce its anti-decay
 effect.

NUTRITION

Atom Food Sterilization

► **FOODS** sterilized by atomic radiation
 may be ready for public consumption
 sooner than has been generally expected,
 research reported to the Conference on
 Radioactive Isotopes in Agriculture held at
 Michigan State University in East Lansing,
 Mich., indicates.

Up to now, the chief drawback against
 "cold sterilization" by irradiation has been
 the production of off flavors, odors and dis-
 coloration in many foods, especially meats
 and dairy products.

Dr. C. F. Niven Jr. of the University
 of Chicago's American Meat Institute Foun-
 dation told the conference that use of
 irradiation at doses below those causing
 disagreeable side effects appears to lengthen
 many times the shelf life of refrigerated,
 prepackaged fresh meats.

Irradiation in lower doses seems to kill
 or slow down many food-spoiling organ-
 isms, although it seems not to cause un-
 wanted chemical changes in the meats
 resulting in the undesirable qualities, Dr.
 Niven explained.

Dr. H. W. Schultz, food technologist at
 Oregon State College, listed milk, cheese,
 bananas, orange juice and certain cured
 meat products, such as frankfurters, as
 "notorious" examples of undesirable flavors
 when irradiated.

A taste panel gave asparagus, bacon,
 green beans, beef liver, broccoli, Brussels
 sprouts, carrots, chicken, codfish cakes, pork

and pork sausage a taste rating of "good,"
 he said.

Although some irradiated meats earned
 the "good" mark, the panel said they were
 "different" in flavor from non-irradiated
 meats. Dr. Schultz said it is not known
 how this difference in flavor will influ-
 ence consumer acceptance of the meats.

Tests conducted by the University of
 Colorado and the Medical Nutrition Labo-
 ratory of Fitzsimons Army Hospital indi-
 cated no toxic materials are formed during
 "cold sterilization," Dr. Herman F. Kray-
 bill and M. S. Read told the conference.

In the experiments, rats were fed a diet
 consisting entirely of nine irradiated foods
 for nine months. Growth, reproduction and
 performance of these animals was "quite
 satisfactory," they reported.

Studies to appraise the wholesomeness
 of such foods when fed for long periods
 of time will continue for two years, the
 scientists said.

Science News Letter, January 28, 1956

Among the nation's 10,000,000 *heart dis-*
ease sufferers are some 500,000 children of
 school age.

Pigs try to cool off in hot weather by
 lying quietly for hours at a time and by
 severely limiting their feed intake; this
 results in a sharp decline in their growth
 rate and inefficiency of swine production.