



An Overworked Word

ISN'T IT ODD how the short and simple word "bug" is abused and overworked!

In strict propriety, a bug is an insect belonging to one particular natural order, the hemiptera, or half-wings, so called because the outer pair of wings in many of them is short, only half covering the inner pair. These true bugs include such familiar (often too-familiar) insects as squash-bug, stink-bug, chinch-bug, harvest-fly or cicada and the giant water-bugs one sometimes finds stunned under street lamps in summer. All these real bugs have piercing beaks, which when not in action are folded back against the body but when needed are sunk into plant or animal tissue for the purpose of sucking sap or blood.

One real bug whose beak is sometimes used on human beings to their acute distress and confusion is given a variety of more or less facetious euphemistic aliases, such as "couch cootie," "jailer's pet," and so on. The plant known as bugbane was named for its supposed ability to drive out these vermin when rubbed on walls and along cracks.

But the name "bug" has been stretched far out if its proper meaning as applied to the true bugs. It is used loosely to mean any insect, as in the cases of the lightning-bugs and June-bugs, which are really beetles. Still more loosely, it is applied to almost any small creatures, even down to bacteria and protozoa. Nor are such liberties with the language confined to the uninitiate; you will often hear the very high priests of science themselves saying bugs when they mean bacteria.

Where this poor word "bug" got into

the language nobody knows. Even the Oxford Dictionary, weightiest of authorities, hesitates to tie it up solidly with the now archaic old English word "bug" meaning a goblin or spook. Because of the prevailing use of "bug" to mean an insect or other small organism, this old word has become obsolete, except in such compounds as bugbear, bugaboo and bogie-man.

In older days, when men had more leisure to spell things out, this kind of a "hant" was usually written "bugge"; Wycklif so used it in his fourteenth-century translation of the Bible, to mean a scarecrow.

The ghostly "bugge" got into English, apparently, from Wales, for Welsh as well as other Celtic languages have plenty of "bug"-words. The original form, in Welsh, seems to have been "bwg." It also had numerous derivatives, such as "bwgwth," to terrify, and "bygwdd," a hobgoblin or phantom.

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CHEMISTRY-HOME ECONOMICS

New Milk-Corn Food May Get Trial in White House

IN THE MENUS and budget of the first home of the land, the White House, presided over by its new mistress, Mrs. Franklin D. Roosevelt, novel "made-in-America" economy foods promise to play an important role. Mrs. Roosevelt is considering the use of special low-cost foods developed and introduced by nutrition specialists, particularly those at Cornell University with whom Mrs. Roosevelt as wife of the governor of New York had contact.

One of these foods that may be sampled upon White House tables is called "milkorno." The ingredients of this low-cost food are chiefly milk and cornmeal, from which it takes its name. The proportions are 65 per cent. cornmeal, 33 per cent. dried skim milk and 2 per cent. salt. It may be made by anyone having the necessary facilities for mixing it.

For Any Meal

Besides being cheap, this new food has many of the food factors essential for health, and it may be prepared in so many different ways that it can be served at any meal. The yellow cornmeal, Cornell nutrition specialists pointed out, is high in energy and the only common cereal with a high vitamin A content. The skim milk is a good source of the

bone-building calcium which cereals lack, and of phosphorus, and contains protein essential for building body tissue. The skim milk also furnishes vitamins B and G.

Milkorno is a good foundation food for low cost meals, the food specialists said, when whole milk, vegetables, fruit and a small amount of eggs or meat are added.

"The purpose of such foods as milkorno is to include dried skim milk with cereal and to insure improved nutrition through unconscious practice," explained Prof. Flora Rose, under whose direction the low-cost foods are being developed at Cornell.

Skim milk Long Advocated

The use of dried skim milk has been advocated for some time by nutrition specialists of the U. S. Department of Agriculture. It is used by bakery and ice cream manufacturers who buy it in wholesale lots from dairies, but Uncle Sam's food experts are trying to have it made available in one- and five-pound packages at retail stores for the use of American housewives. If you cannot buy it at your local grocery or bakery, a group of neighbors may get it together in wholesale lots from the manufacturer. A Washington, D. C., dairy sells it in 100-pound lots at \$4 per 100 pounds.

At Cornell the following uses for milkorno are recommended: cooked as a cereal for breakfast or supper; as the main hot dish of a meal in fondues, polenta or tamales; in hot breads as muffins or southern spoon bread; in pancakes; or for desserts when made into cookies or puddings.

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PALEOBOTANY

Fossil Redwood Identical With Living Species

FOSSIL twigs, leaves and cones of a redwood apparently identical with the living Coast Redwood species now found in California have been discovered in several places in Japan by Seido Endo of Tohoku Imperial University, Sendai.

The California species is known as *Sequoia sempervirens*, so that the Japanese botanist has given his fossil finds the name *Sequoia sempervirens fossilis*. His description is published in *The Botanical Gazette*.

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