

Two other male sex hormones have previously been obtained, testosterone from the sex glands, and androsterone.

The sex hormones, Dr. Marker believes, do not act primarily as physical stimulators of specific organs but rather by chemical combination in the body.

This supposition is strengthened by evidence showing that when the sex hormones are administered they cannot be recovered in their original form. They are recovered as decomposition products, showing that they have entered into chemical combination in the body.

#### Vitamin in Salt

Table salt rich in vitamin B is now a distinct possibility, Prof. L. R. Cerecedo of Fordham University reported.

Among the four more important vitamins, A, B, C, and D, vitamin B is most lacking in modern diets.

Prof. Cerecedo has found that synthetic sand-like materials, of the general nature of the zeolites used as water softeners, have the ability to take up vitamin B from cereal and yeast extracts.

These synthetic vitamin sponges retain the vitamin until they are treated with salt solution when they transfer the vitamin to it. After evaporation of the water a residue rich in vitamin B is obtained.

The amount of vitamin B in the amount of salt ordinarily shaken on food at the table would be more than sufficient to supply that which is known to be lost in the cooking because of heat and water extraction. It appears probable that the amount of vitamin B which could be obtained from the daily sprinklings of salt would equal the vitamin obtained by eating three yeast cakes.

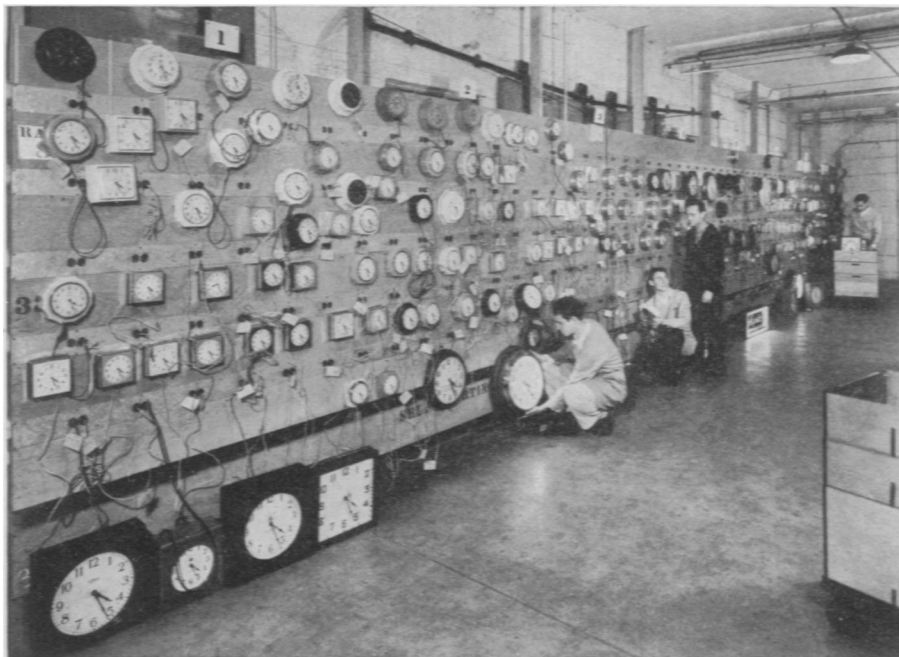
#### Local Anesthetic Reported

A local anesthetic 10 to 15 times as powerful as procaine or cocaine was reported to the meeting by Dr. Samuel D. Goldberg of a Brooklyn, N. Y., chemical company and Willet F. Whitmore of the Polytechnic Institute of Brooklyn. The studies were made on experimental animals.

The new organic anesthetic, known as moncaine, is slightly more toxic than is procaine but can be used in smaller amounts.

Tonsil, tooth and eye operations have been performed with the new anesthetic, which is claimed to be an improvement over the combination of procaine and ephinephrin now widely used.

The long search of science for an im-



#### ADJUSTING FOR BOULDER DAM POWER

*One hundred and seventy-two clocks (count 'em) were only a small part of the enormous total of 125,000 which needed readjustment when the supply of electricity from Boulder Dam came in recently. These clocks formerly operated on 50 cycle current and the new power source is 60 cycle current. Thus each one had to be slowed down to overcome the gain of 12 minutes each hour which the shift would have caused.*

proved local anesthetic extends from the discovery of ether as a general anesthetic in 1848, to the development of cocaine as a local anesthetic in 1885 and the creation of novocaine, or procaine, in 1905, said the scientists.

But along with procaine it was found necessary to use some agent which would localize its effect so that the combination of procaine-epinephrin has been adopted. Some patients are unable to take this local anesthetic, however, so the research work goes on.

The moncaine anesthetic and another known as amylocaine, which was also reported by the Brooklyn scientists, are another step on the way. Further testing and a wider experimentation in human beings is being carried on, they pointed out.

#### Right Way to Cook Fish

The old-fashioned rules in the family cook book for cooking fish may have to be revised because of the report to the chemists' meeting by Maurice E. Stansby of the U. S. Bureau of Fisheries, College Park, Md.

It seems there is a "best" way of cooking fish for every season of the year, based on chemical studies of the oil content of the fish at the particular time it is caught. The fish's oil content, said

Mr. Stansby, is a measure of its value in calories of food energy.

Fish having high oil content, he declared, should never be fried since the frying process decomposes the highly unstable fish oils and gives a rancid flavor. Some fish can be fried at some seasons of the year when their bodies have a low oil content, but should be broiled or baked at other seasons.

Common mackerel is one fish whose body oil content varies widely throughout the year, said Mr. Stansby. Its oil content is commonly quoted as being 7.1 per cent. but it varies from a minimum of from two to three per cent. in the spring to as much as 30 per cent. in the late summer and early fall. Thus the food energy content of a pound of mackerel varies from 450 calories in the spring to as much as 1,000 calories in the fall.

Maybe the consumer will be having dated fish yet.

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Packaged poultry, ready for the oven, is now being sold.

Bouncing cranberries is no playful game, but a test of cranberries in grading them for market: berries in bad condition won't bounce.