

WAITRESSES AT SCHOOL . . . Boyce Campbell, one of the professors at the foodhandlers' school, delivers a lecture on bacteria and disease. His student body is warned of the need for proper washing and sterilization of common eating and drinking utensils.

EVEN DISHWASHER 'EDUCATED'

Waitress Hits the Campus As Health Schools Spread

WNU Feature

AUSTIN, Tex.—The waitress and—of all things—the lowly dishwasher are eternal sophomores these days, treading their way through campus grounds to collegiate classes.

It all started here in Austin, where the Texas Board of Health in 1937, in a desperate effort to reduce disease—spread via public food preparation and catering, inaugurated what it termed the first "Foodhandlers' School" in America. Since then, schools have been firmly established in almost every state, in thousands of cities and in innumerable private industries. Attendance by foodhandlers in many cities is mandatory by municipal ordinance.

Idea Termed Fantastic

First formulated by Lewis Dobson, then a sanitation engineer for the Texas health board, the "fantastic" idea was presented to Dr. George W. Cox, director of the board. Dr. Cox, a veteran doctor and currently serving his tenth term as director for a new record, grasped the possibilities immediately.

The first school was organized at University of Texas in Austin. There was no paid tuition; textbooks were free to all "students," and a "diploma" was presented upon graduation.

The foodhandlers' school, which emphasized protective methods to avoid spread of disease, embraced the whole field of personnel, from bus boy to chef. Concentration was accentuated on the dishwasher, a key figure. Sanitary precautions, including use of single-service paper cups, was stressed. Employees were ac-



TYPICAL WAITRESS . . . Leota Hartkoff, 19-year-old waitress at an Austin cafe, is typical of untrained waitresses. Before attending the foodhandlers' school, she carries water glasses with her fingers rubbing the drinking edge of the glasses.

demically taught the various types of disease which they, through their own ignorance, might unintentionally spread. Trained teachers were engaged, movies used, and every modern tutoring device employed to quickly but efficiently train all personnel.

Renew Education

Even after graduation, they were cautioned to renew their education every three years. All this among a student body, which, on an average, had an I.Q. equivalent to the eighth grade in public school.

The school was an overnight success. Although the legislature did not officially make it mandatory to attend, Cox cleverly conducted a public education campaign that drew almost unanimous support from the public and res-

Library's Collection Spirals in Value

ALBANY, N. Y.—Ranked as one of the best state libraries in the nation, New York's state library consists of books and manuscripts that cost 2 million dollars but now are worth 25 million dollars. Its service varies all the way from helping a backwoods physician diagnose a rare disease to providing aid for a billion-dollar concern in a knotty engineering problem.

tauteurs alike. He initiated the issuance of "sanitation placards" to public food caterers which are displayed in the restaurants. But these are not issued unless a minimum of 80 per cent of the employees have received their "diplomas" from a foodhandlers' school. The proprietor, therefore, actually becomes a sanitation truant officer. With the war, and the myriad problems arising as a result, the foodhandlers' school really came into its own. Dodson was loaned to University of Michigan to set up a similar school; Cox prepared a complete blueprint on his school and was swamped with requests for it. Schools mushroomed everywhere.

Even the army borrowed the system, installing two schools in Texas camps. The USS Wisconsin adopted the Texas idea aboard ship. In every case, new ideas and innovations were added, until several universities actually had included similar courses as a selective undergraduate curriculum!

It is estimated that more than 125,000 foodhandlers have graduated from the seven permanent foodhandlers' schools established throughout the state and two "traveling schools" for small towns.

Drug Developed From Oat Hulls Proves Effective

NORWICH, N. Y.—The yellow, glittering stuff looks like finely ground gold—but it isn't—instead, it's furacin, a new, powerful drug which promises to take its place alongside the world's most effective germ killers.

It is being manufactured in laboratories in this picturesque Chenango river valley town. Unlike penicillin, which is made from mold, furacin is a chemical compound.

Its common sources are plain, ordinary oat hulls, which come from the great plains of the midwest.

Furacin already has established itself for effectiveness in treatment of infected battle wounds. It is credited with saving a leg or an arm for many a soldier who returned home with a wound that would not heal.

As a dressing, furacin also has proved itself a weapon against infection in skin grafting operations, in the treatment of diabetic gangrene, furuncles, surface ulcers and infections resulting from burns.

Credited with developing the new drug is Dr. Albert B. Scott of West Virginia. He admits he is a conservative and that is why he insists that furacin is not a "wonder drug."

Accepted by the American Medical Association, the drug has been used in various hospitals and several laboratory tests are being undertaken.

Pullets Termed Better Layers Than Old Hens

Further evidence of the importance of keeping only pullets for layers and selling all old hens is contained in tests conducted at western Kentucky station.

Average results over 11 years show that annual production of Barred Rock pullets was four dozen eggs per bird greater than that of hens. In the case of White Leghorns, pullets laid three dozen eggs per bird more than old hens.



New Chemical Curbs Many Fruit Pests Tests Show Fungicide Effective in Orchard

Characterized as effective against a wide range of fruit pests and diseases, a new dinitro fungicide and insecticide for orchard use now is available commercially under the trade name of DN-289. It is a stable, clear solution containing eight ounces actual dinitro-secbutylphenol in each quart and is readily miscible with water.

DN-289 has proved effective as an insecticide for use in the dormant period against a variety of insects such as rosy apple aphid, currant aphid, black cherry aphid, mealy plum aphid and viburnum aphid, eye-spotted bud moth, cherry case-bearer, pear psylla and oyster shell scale on apple and lilac. Promising results also have been shown in control of San Jose scale, scurfy scale and the eggs of the European red mite.

As a fungicide, DN-289 has been used successfully for control of sooty blotch on pears.

Amount of the compound required to attain good control ranges from

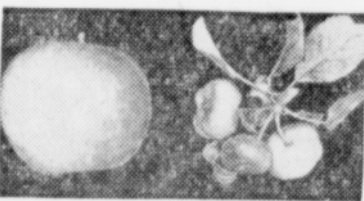


Photo shows an apple protected by DN-289 (left) and cluster attacked by rosy apple aphid.

one quart to two quarts in 100 gallons of water. Aphids are controlled with one quart while two quarts are needed to kill bud moths, case-bearer and the pear psylla. Heavier concentrations may be needed to control oyster shell scale.

Research workers are conducting extensive tests to find other insects and diseases that may be controlled with the chemical, which was developed by Dow Chemical company.

Packaging of Poultry Is New Development

Farmers of tomorrow must be poultry merchandisers as well as producers if they are to compete successfully with the new "broiler factories." Progressive poultry raisers must keep attuned to the times if they are to meet the challenge of new developments in the industry.

Within a short time the consumer will have a wide range of selection for poultry and meat products. This will necessitate better merchandising on the part of the individual poultryman.

One of the principal means of meeting this challenge is for the poultry raiser to start selling chickens under brand names in an effort to promote his product for the time when consumers again will be "choosy."

To accomplish this, good packaging is essential. Modern transparent



Good packaging, as demonstrated by this cellophane-wrapped chicken, is good advertising.

packaging of ready-to-eat poultry will increase sales and profits.

Tests conducted with the same grade of poultry, half being sealed in flexible packages, the others without covering, proved that demand for the packaged birds was one to three times as large as for the unwrapped ones.

For packaging, cellophane, transparent regenerated cellulose film or a rubber hydrochloride film are available. They are moisture-proof, air-proof, strong, flexible and resistant to liquid and grease.

School Children Get Fewer Report Cards

NEW YORK—New York City's 200,000 elementary public school children are getting a break this year in that bugaboo of childhood—the report card. They will receive only four this year. Last year they received six, and in previous years they got one a month.

The new cards, however, include a space for notations by teachers of personality and appearance.

IN THESE UNITED STATES

Mail-Order Idea Extends To Citizenship in South

BATON ROUGE, La.—Here in the United States, where you can buy anything from a ball of twine to a 10-room house by mail, it's not surprising to realize that citizenship can be attained the same way.

Operating in Louisiana for the past year under supervision of State Department of Education, this "citizenship by mail" program is helping hundreds of foreign-born residents to prepare for citizenship in the United States.

From the Federal Immigration and Naturalization Service, the Department of Education receives a list of names of people who are seeking citizenship in Louisiana. Circulars then are sent to these people explaining the advantages of the free course and inviting them to register for it.

The course consists of two simple textbooks, "Our Constitution and Government" and "Federal Textbook for Citizenship." Students are permitted a helper, who may be a relative, friend or the neighborhood schoolteacher, to assist them in thoroughly understanding the lessons.

No time limit is placed on the course. Some students have completed the entire course in less than a month while others have labored over their lessons for a year.

Completion of the course and passing of final examination entitle the student to a certificate from the Department of Education. But more than that, it prepares him to cope with questions he will be asked when he goes into naturalization court to receive citizenship.

More Fathers Get Training In Child Care

NEW YORK—Training in child care and maternity care for fathers—not just mothers—is a definite trend.

"Classes for prospective fathers were sort of like man-bites-dog 10 years ago when the idea was first started but now they are becoming the accepted thing," declares Miss Hazel Corbin, director of Maternity Center association.

The classes are particularly important now, she said, because of the increased responsibility placed on fathers when mothers and babies are sent home from overcrowded hospitals three or four days after the child's birth.

Men Were Bewildered

Maternity Center association was first to give fathers' courses in child and maternity care, because the demand from bewildered men showed the need for them. Since that beginning other organizations have started similar courses in Flint, Mich., Philadelphia, New Haven, Brooklyn and many other cities, Miss Corbin reports.

Maternity Center association now graduates four or five classes a year, and has trained approximately 2,000 men in the ways of the nursery.

This begins with the practical details of baby bathing, at which fathers are often more deft than women because they are eager to learn, Miss Corbin says. They learn to handle the child so he will feel secure and not in danger of being dropped as well as how to sterilize bottles and prepare formulas.

The child care end of the courses also includes the growing child.

The classes also teach fathers embryology—the baby's development before birth, so the father will know why his wife needs prenatal care. Then he will not complain because he thinks she goes to the doctor too often, may urge her to go if she neglects it.

They teach the physiological and emotional changes that take place in a pregnant woman, so that if her temper is sharper than usual or she is prone to tears, the prospective father will be equipped to meet the situation with tact or diversion.

Middle Class Tots Are More Inclined To Thumb Sucking

DETROIT, Mich.—Thumb sucking is three times more prevalent among children of middle class families than among children of the poor, according to Dr. Martha Ericson, psychologist at Merrill Palmer school here.

The reason, Dr. Ericson explains, is that youngsters on the Gold Coast are nursed less by their mothers and are bottle fed shorter periods than the "tenement child."

Other findings, gleaned from interviews of 48 middle class and 52 lower class mothers in Chicago, include:

1. Children in middle class families are expected to assume responsibility in the home earlier than the lower class children.
2. The school and work expectation for middle class children are expected to prepare themselves for a profession. The lower class parents would like their children to become professional workers, but high school graduation is usually the actual ceiling level for most of the low class children.

Off We Go AVIATION NOTES STILL 'HEDGE-HOPPING'

The dream of every active army air force pilot—all the "hedge-hopping" he could possibly do—has come true for two veteran combat fliers of the European theater. They are now engaged in a different kind of "blitzing" as key men in Pennsylvania gypsy moth control work by airplane in forest areas of Luzerne and Lackawanna counties.

Skimming dangerously close to the tree tops, their bomb loads are tanks of DDT solution. Their attack guns are spray jets which force a fine mist that deals death to caterpillars engaged in devouring foliage from invaluable forest trees.

They are pilots of planes used in early morning and late evening in cooperative efforts of state and federal agricultural departments to wipe out the destructive gypsy moth on 28,000 acres of the 600-square-mile infested area.

The two ex-army DDT fliers are Robert E. Frownfelter 31, of Garrett, Ind., and Val Mackiewicz, 28, of Northampton, Mass. Frownfelter made 221 combat reconnaissance flights while Mackiewicz flew a B-17 flying fortress on 50 combat missions from Italy.

Contrary to general opinion, airline stewardesses wed "Just Does"—just like everyone else. A survey of 100 Pan American stewardesses, disclosed that the glamorous beauties seldom, if ever, wed millionaire passengers they meet on flights. More than half the girls do their center-aisling with airlines personnel—pilots, airport managers, traffic men and pursers. The rest marry childhood sweethearts. They do marry, however—and fast. On the average, PAA stewardesses last 9.7 months before the love bug bites them.

CRACKUPS WANING

Accidents among former military pilots flying light planes back home are waning after reaching an alarming point during the summer.

Many of the 250,000 returning war pilots wanted to continue flying. But when they tried to fly ordinary light planes as they had flown their fast, fighting ships, it just didn't work. Although they were good pilots, they were cracking up all over the lot.

Watching crackup figures spiral, Civil Aeronautics board was convinced that last year's total of 4,562 would be passed by about 2,000 this year.

CAB urged former military pilots to submit to check flights in light ships.



IN BRIGHT BLUE YONDER . . . In one of the first operations of its kind, 49 purebred greyhounds were shipped to Paris from Ireland recently in a TWO cargo plane. The high-strung dogs are shown aboard the plane.

FLYING MECHANICS

Hard on the winged heels of the plane piloting "flying farmers" comes the "flying farm repairmen." When a combine, tractor or other piece of equipment stalls in the midst of an important farm operation, William E. Vulgamott or Oliver R. Bowers, implement dealers of Cerro Gordo, Ill., rush to the rescue. They land in a field near the idle machine and quickly rush the repairs.

Squash lose about one-third of their carbohydrates in three months of storage and over 50 per cent when stored six months.

Most Unusual County
Boundary county, Idaho, is the only county in the United States bordered by two states and a foreign country.

Hiding King Alfred
A stone pillar near Boroughbridge village, England, commemorates the hiding place of King Alfred.

SILENT CAL
One Sunday after President Coolidge had returned to the White House from church, where he had gone alone, Mrs. Coolidge inquired:
"Was the sermon good?"
"Yes," he answered.
"What was it about?"
"Sin."
"What did the minister say?"
"He was against it."

One Way Out
"Whatever made your husband take up scouting long enough to become a scoutmaster, Mrs. Ruggs?"
"Well, Mrs. Frump, you know we have a lot of lawn to be mowed in the summer, and miles of sidewalk to shovel in the winter."

Gift Nightgown



IF YOU have a dainty lingerie gift to make for one of your friends try this romantic puffed sleeve nightgown. You can turn out a pretty special one if you use pastel flower-sprigged rayon silk or satin and velvet ribbon ties in orchid, lavender, American Beauty or magenta color. Makes a very expensive looking gown at not too great an expenditure!

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