

Atomic Research To Bring Progress In Food Industry

Chicago—(U.P.)—Research with the atomic age's new scientific tools will bring major progress in food production and processing, an industrial research scientist predicts.

Dr. W. M. Urbain, associate director of the Swift & Company research laboratories, told the Chicago Agricultural Club that gamma radiation can change the characteristics of plants and animals. Atomic radiation also can sterilize and preserve food, he added.

Research is under way in several laboratories to find practical uses for these techniques in increasing food yields from crops and livestock. Urbain pointed out. He said gamma radiation has a mysterious ability to alter the genes present in chromosome bodies on which a species' inherent characteristics depend.

"Hitherto, we have been dependent largely upon the natural occurrence of mutants," Urbain said. "The use of gamma radiation brings this process more nearly under our control and may prove of immense value in producing new species of grains and other crop plants."

Food Research
The scientist cited an experiment at Brookhaven National Laboratory in which scientists created a new variety of oats which yielded well yet was resistant to a particular strain of oat rust. The variety was produced in one and one-half years, Urbain said, compared to at least 10 years required to achieve a similar result through conventional plant breeding methods.

"Mutations can be produced in animals as well as in plants," Urbain said, "but so far this appears to be in the future."

The use of atomic rays to sterilize food promises a revolutionary method of food preservation, Urbain said.

"There is a great deal of research going on this method, and, while promising in many aspects, the process currently is being held up primarily because of an undesirable characteristic off-flavor produced by the radiation," he explained.

Grades by Present Yale Students Better

New Haven, Conn. — (U.P.) — Yale University students are making better grades than their predecessors.

The university said this first was noted immediately after World War II and was ascribed to the influx of mature veterans. Now the number of vets is dwindling but the high marks remain.

Associate Dean Richard C. Carroll said this is because colleges are getting the "cream" of the nation's youth and because more students strive for superior grades to qualify for graduate and professional schools.

Studying became such a vogue at Yale that nearly half of the undergraduates qualified for the Dean's Honor List by maintaining an average of 80 per cent or more. Now the requirements have been stiffened to include only those in the top 25 per cent of the class.

Farm Problem Said To Be Ever Present

Ann Arbor, Mich. — (U.P.) — A University of Michigan economist said the United States always will have a "farm problem" because the human stomach is the ultimate farm market.

"Almost every other community has an expandable market — as prosperity advances you can buy several cars, homes, television sets, washing machines, toasters, etc.," said Prof. J. Philip Wernette of the school of business administration.

"But the farmer's ultimate market, the human stomach, just can't absorb all that increasing farm productivity is making possible."

Sailor Finds Small Town Has Advantages

Allegan, Mich. — (U.P.) — A letter from a sailor addressed to only "Tony's sister, Allegan, Mich.," convinced a Grand Rapids, Mich., sailor that living in a small town has some advantages.

The letter was mailed by Roger (Tony) Nichols and D. R. Williams after Nichols told Williams living in a small town was better than living in a big one because everybody knew everybody in a small town.

Williams doubted the statement and the two sailors decided to test it by mailing the letter. It was delivered promptly.

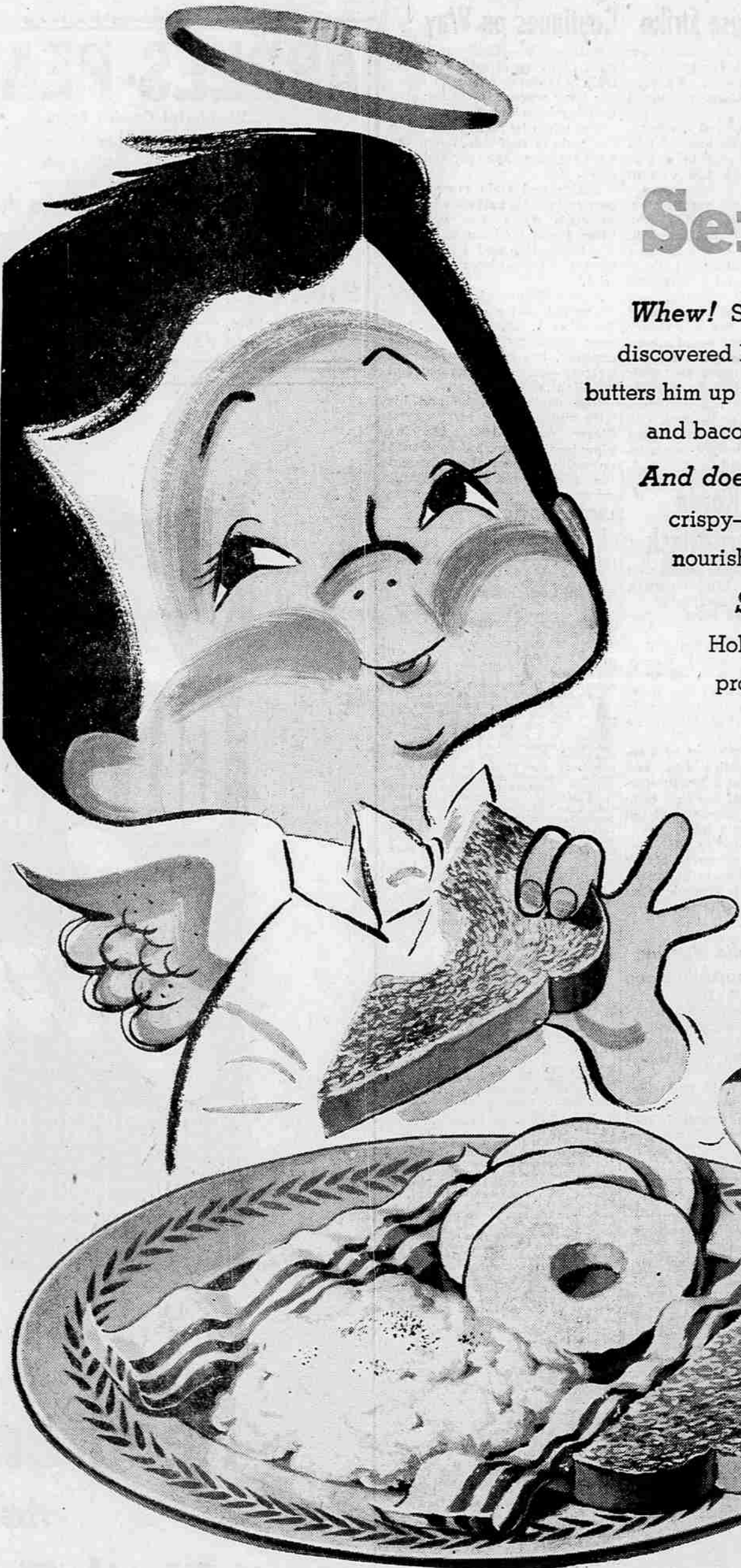
Williams and Nichols are serving on the destroyer escort USS Owens.

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