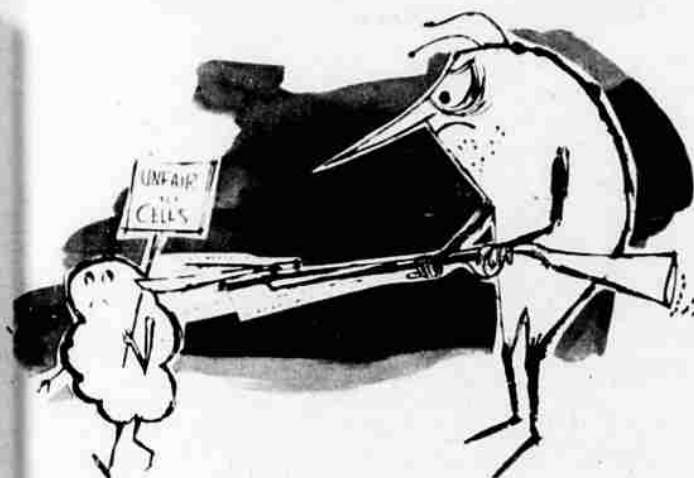




What Do You Know about Viruses?

8. **True.** The inner linings of the body are far more easily penetrated than the skin.

9. **False.** They prefer healthy cells. However, they may find it easier to invade the body if it is sick or injured.

10. **False.** Sunlight and ultraviolet rays are great sterilizers. They dry out and destroy viruses.

11. **False.** Each day all of us are invaded by viruses. When we stay healthy, we've won the battle. When

our antibody production can't keep up with virus production, we become ill.

12. **False.** In an experiment on an island off Scotland, men lived in damp, cold surroundings. After catching colds the first week, they all remained healthy until the mail boat arrived with visitors carrying new virus strains.

13. **True.** There are viruses that can destroy the bacteria of typhoid, dysentery, and many other diseases.

Unfortunately, these viruses are much more effective in the test tube than in the body, because we produce antibodies even against beneficial viruses.

14. **False.** Scientists recently have learned to make cultures of the types of cells that different viruses use as food. It's now possible to isolate viruses, count the number of particles of virus, and study their reproduction. The aim is to find a way to keep viruses from turning our cells into virus factories.

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RECIPE:

"FAILURE PROOF" CUSTARD

(Makes 6-8 individual custards)

- 4 eggs
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup water
- $1\frac{3}{4}$ cups (large can) undiluted CARNATION EVAPORATED MILK



Beat ingredients to mix well. Pour custard into 6-8 baking dishes; sprinkle with nutmeg. Put dishes in $2\frac{1}{2}$ " deep pan; pour water around custard dishes.



Bake in moderate oven (350°F.) 40-45 minutes, or until knife inserted in custard comes out clean. Remove from water and cool. Add topping, if you desire.

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