

CUBA EXECUTION—This three-picture sequence shows Lt. Despaigne, chief of the army prowl cars under Batista and a "well-known murderer," being shot by a Castro firing squad at Santiago de Cuba. Left, Despaigne stands erect, waiting for the command to fire. Center, his body buckles a moment after being shot, and right, he topples backwards into an open mass grave in which 70 other Batista supporters were buried the same day. In Washington, there has been a growing wave of congressional protest against the mass executions being conducted by the new regime in Cuba. Castro has replied that he will not take orders from the U. S.

Emphasis on Developments for Preservation, Storage of Food

New York—(UPI)—Some day you may be able to buy "fresh" meats and vegetables that are months and years old.

The food industry and the government are putting great emphasis today on developing new methods and improving older ones for the preservation and storage of food.

The new field includes atomic irradiation antibiotic and chemical preservation and dehydration by "freeze drying." They will supplement present methods of canning, freezing and cooking.

The U. S. Army is building a new food processing center at the Sharpe General Depot in Lathrop, Calif. This new center, scheduled for completion in mid-1960, will boast a 24-million-electronvolt linear accelerator and a high density cobalt-60 gamma source.

Long Underway
Research in food irradiation has been underway for several years under direction of the Army Quartermaster Corps, in cooperation with the Departments of Defense and Agriculture, the Atomic En-

ergy Commission and various private industrial and research groups.

Indefinite preservation of food by atomic radiation would be a boon to all nations, particularly those where refrigeration presents a problem.

Through irradiation, bacteria which cause food decay are destroyed. However, in order to sterilize by atomic energy, foods must be packaged to protect them from becoming contaminated by the irradiation process.

Tests show that foods thus irradiated can be consumed by humans and animals without harmful effects.

Problems Remain
Industry sources point out that there are many problems still to be ironed out before food irradiation becomes commercially economical and feasible.

One big hitch is the fact that while radiation kills bacteria, the enzymes in living food tissues which change the flavor and odor of food remain active.

Most foods come through the radiation process unchanged in taste and food value. But some foods, such as steak, don't taste the same, while milk and orange juice lose some of their food value.

Studies at the Army's ionizing radiation center will concentrate on perfecting the process for meats, fish, vegetables and fruits, according to a spokesman for Ford, Bacon & Davis Inc., consulting engineers on the project.

The goal is to develop a means of preserving food without freezing, cooking or other processing, so that it may be taken "fresh" from sterile containers and cooked and served as desired, he explained.

When the problems are solved, housewives will be able to store foods that are now considered perishable for long periods without refrigeration. Troops could carry irradiated foods for indefinite periods in light plastic wrappings.

Greater Variety
Gen. A. T. McNamara, Quartermaster General, said the ultimate benefits of such a process will be to provide a greater year-round variety of nourishing foods, cut refrigeration requirements, reduce food losses from spoilage and assure better control of certain food-borne disease.

The impact on the food processing industry would be great if research into new preservation methods led to a process which supplanted certain canned and frozen foods. "Greater short-term importance is to be found in the possibility that low doses of radiation will retard the rate of spoilage of fruits and vegetables to be canned or frozen," a food industry official explained.

"In this way radiation would supplement rather than supplant present preservation methods."

First Artificial Planet Now Lost

Washington—Science Service—The solar system's newest planet, Russia's rocket "Mechta," is now lost for many years in the future.

The baby planet, known as an asteroid to astronomers, is much too small and faint to be picked up by earthly telescopes, even by the giant 200-inch reflector atop Mt. Palomar, when Mechta makes its closest approach to earth some 15 months hence.

The smallest asteroids now observable are about a mile in diameter. At closest approach to earth these faint points of light move so swiftly across the heavens that they can easily be missed. Because Mechta is so much smaller and, therefore, fainter, it is highly probable that the first artificial planet will also be lost, wandering, unrecorded in space.

Improved observational methods might bring into view in the future considerably fainter objects than can now be photographed. However, the chances are still high that Mechta would be found, if at all, only by chance, because its orbit through space was not determined sufficiently accurately before its radio went dead.

The Russian news agency Tass carried Mechta announcements that Russia will pass within observable distance of earth once every five years and will be visible through powerful telescopes. However, U. S. astronomers believe chances of this occurring are very slim.

Rebels Renewing War in Indonesia

Jakarta, Indonesia—(UPI)—The Indonesian rebellion has flared up on Celebes island and heavy fighting is going on between rebel and government troops, it has been reported here.

Military officials at Makassar, in the Celebes, reported a 400-man force of combined Darul Islam, Tentara Indonesia and Pro Rebel "gangs" captured the central town of Malili and apparently wiped out a platoon of police there last Sunday.

They said the rebels carried their attack on to Singkang, in south Celebes, but were beaten off by Army forces yesterday. The reports said the rebels still were holding Malili despite repeated strafing attacks by air force B-25's.

Negro Attorneys Win in Little Rock

Little Rock, Ark.—(UPI)—Negro attorneys have won permission to ask a three-judge Federal court to order the immediate opening of Little Rock's four closed high schools on a desegregated basis.

They lost an attempt, however, to have a Federal court rule first on the Constitutionality of four anti-integration laws. The rulings came after two separate hearings in Federal district court.

In the first, Federal District Judge John E. Miller agreed to accept a complaint by Wiley Branton, Pine Bluff, Ark., Negro attorney, asking for a three-judge court to order the opening of the schools.

Branton also asked and won permission for the same three-judge court to rule on the validity of two state laws under which Gov. Orval E. Faubus kept the schools closed last September to prevent integration.



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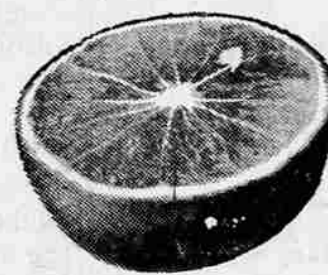
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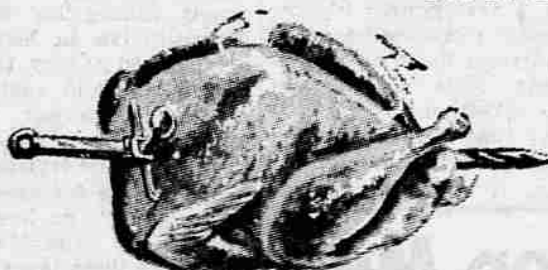
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