

nection with its proper management in the future for wild life conservation.

ACCORDING to an associated press dispatch, a refund of taxes to the Nobel Foundation which would greatly increase the value of the Nobel prizes for next year has been recommended to the Riksdag by the minister of finance, who admits that the taxes so far automatically imposed on the Nobel estate have been out of proportion to the burden laid on the rest of the country. The government proposes to refund three fourths of the sums paid by the estate for 1926, and asks the Riksdag for a special appropriation for that purpose.

### UNIVERSITY AND EDUCATIONAL NOTES

THE University of Pennsylvania has received the sum of \$100,000 as a memorial to former Provost Charles C. Harrison, a gift from his sons and daughters. The fund is to be used for an endowment to establish visiting lectureships at the university.

THE late John D. Larkin has bequeathed to the University of Buffalo the sum of \$100,000, which is to be added to the John D. and Frances H. Larkin Foundation, toward which Mr. Larkin has previously given \$250,000. The fund is primarily for the endowment of the school of chemistry.

Two \$100,000 gifts have been received by the Johns Hopkins half century committee, making a total of \$1,358,283 collected. It is hoped to raise in Maryland \$1,500,000. Mr. and Mrs. Henry Walters are the donors of the first \$100,000, and Mr. R. Brent Keyser, president of the board of trustees of the university, of the second \$100,000.

VASSAR COLLEGE has received a gift of \$75,000 by an anonymous friend for the erection of a demonstration laboratory in connection with the course in eugenics recently established at the college. The laboratory will serve for the scientific study and demonstration of the care and nurture of children from infant years to school age. It is expected that the building will be erected on the Wing Farm, land recently acquired by the college.

MRS. FRANK R. LILLIE has made an additional gift of \$4,000 to the University of Chicago toward the construction and equipment of the Whitman laboratory of experimental zoology, making a total of \$94,000 given by Professor and Mrs. Lillie for the laboratory.

DR. JAMES NATHANIEL JENNE, professor of clinical medicine and therapeutics in the College of Medicine of the University of Vermont, has been elected acting dean of the college. Dr. Jenne succeeds the late Dr. H. C. Tinkham, whose death occurred last December.

DR. CHARLES H. KEENE, professor of hygiene and director of physical education at the University of Buffalo, has been appointed lecturer in physical education at the Graduate School of Education, Harvard University, and also director of the Harvard summer school of physical education.

PROFESSOR H. W. TAYLOR, formerly professor of mathematics at Emporia College, has been appointed professor of mathematics at Southwestern College.

AT the University of Aberdeen, Dr. John Cruickshank, reader in bacteriology, has been appointed to the new chair of bacteriology, and Dr. A. W. Borthwick, chief research officer and education officer to the forestry commission, has been appointed to the new chair of forestry.

### DISCUSSION AND CORRESPONDENCE BLEACHED FLOUR AND NEUTRALIZED CREAM

IN justice to the milling industry as well as to the bread-eating public, I feel that some statements in Dr. H. W. Wiley's two recent book reviews in *SCIENCE* of October 16, 1925, p. 352, and December 4, 1925, p. 511, in which he takes occasion to attack what he calls "corpse-white" flour, should have some comment. The present writer is not an apologist for flour bleaching, indeed, he has frequently been accused of being an active opponent of all kinds of bleaching, but in fairness to the readers of *SCIENCE*, not all of whom may consider themselves expert in the subject of nutrition, the demand of some part of the public for a pure white, bleached flour should be considered, as also the demand for a flour not containing the bran.

I am glad to note that Dr. Wiley is willing to allow the importance of bread by calling it our "fundamental diet"—a statement that admits considerably more than the statement of one who said it had "little more food value than plaster of Paris." I am also glad to note his admission of the greater digestibility of the protein and starch in standard patent flour as compared with graham flour, though he follows it up by a quotation which, as an offset, aims to magnify the importance of the mineral and vitamin content of graham flour.

It is difficult for one who has interested himself in the methods and details of milling and the efforts of millers to produce from wheat the maximum amount of pure flour to have sympathy with his criticisms directed against wheat conditioning methods in which the purpose of the miller is to produce as sharp a separation between the branny and the floury portion of the wheat grain as is possible. Once having learned the effect which water has in preventing the comminution of the bran, it would