

FIG. 2. Area from a biopsy from the breast of a 35-year-old woman; celloidin section 100  $\mu$  thick; staining and magnification as in Fig. 1. Iron deposits in alveoli and lumina appear black.

large amounts of tissue can be made and the degree and type of glandular development compared with the iron-staining reaction.

Using such methods, stainable iron has been found in the alveoli and ducts of female mice, rats, guinea pigs, hamsters, rabbits, dogs, cats, pigs, and sheep. The only male animals in which iron was normally found was the rat, as noted by Schultz, and the extensive development here is very curious. The resting mammary gland of the mature female in full involution after pregnancy and lactation is the most favorable place to find the iron, but it is also abundant in the early stages of pregnancy in the mouse, rat, guinea pig, rabbit, and pig, and probably in other species as well. In mature virgin mice iron is present in very small amounts, but it is much more extensive in the glands of mature virgin rats. As far as our studies went, it appears to be absent in the virgins of other species. Although it is present in early pregnancy, it disappears completely in the latter part and in lactation.

Stainable iron was not marked in the specimens of bovine glands collected, but in thick celloidin sections from the mammary gland of an old cow a faint blue color in the alveoli demonstrated the presence of visible iron. In the case of the human female, Lendrum (7) and Bunting (8) have pointed out the occasional presence of epithelial iron in the type of mammary tissue that resembles apocrine sweat glands. We made thick sections from a number of biopsy specimens, a few of which showed faint but definite blue staining in some of the alveoli and ducts. One, from material taken from a 35-year-old woman and diagnosed as adenosis of the mammary gland by the Department of Pathology, showed scattered areas with marked deposition of iron in the alveoli and ducts (Fig. 2).

The fact that iron is deposited in the mammary epithelium in such a wide variety of species, along with the similar finding in human apocrine sweat glands (9), lends support to the contention of Schiefferdecker (10) that the mammary gland develops both phylogenetically and embryologically from apocrine sweat gland tissue. Moreover, the facts reported here show that the mammary gland must be considered in any concept of iron metabolism, storage, and even excretion, not only in laboratory animals, but also in the human, as Martines (11) has pointed out in his studies of elimination of iron through milk. The limitations of this laboratory have made impossible complete investigation of the conditions of iron deposition in the above species except the mouse and rat. It remains for others to fill in the picture according to their own particular objectives.

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# Observations on the Nutritive Value of Teosinte

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Little is known of the nutritive value of teosinte (Euchleana mexicana), although it is the closest known relative of corn (Zea mays). The kernels of teosinte differ from those of corn in their smaller size and hard, inedible hull. Teosinte has long been grown in association with corn by the indigenous peoples of Central America and Mexico. It is sometimes cultivated as a cattle feed and is also used in human diets in a few localities, particularly as a corn substitute in times of famine.

Four strains of teosinte have been analyzed for several important nutrients. Fat was determined by official and tentative methods of the AOAC (1). In the determination of nitrogen, digestion was carried out by the AOAC method (1), and distillation and titration as recommended by Hamilton and Simpson (2). Microbiological methods employing Lactobacillus arabinosis were used for the determination of methionine (3), niacin (4), and tryptophane (5), following the hydrolysis procedure of Wooley and Sebrell (6). Leuconostoc mesenenteroides was used in the analysis for lysine (7). The results, compared with a Guatemalan corn and a high-yielding U.S. commercial hybrid, are reported in Table 1.

The nitrogen values for teosinte are considerably higher than those for corn. They are also superior to those for other cereals, as, for example, wheat (2.03), rice (1.07), barley (1.44), and oats (2.08) (8). Of even greater significance is the correspondingly higher

## TABLE 1

| •                   | Fat<br>(g) | Nitro-<br>gen<br>(g) | Methio-<br>nine<br>(g) | Ly-<br>sine<br>(g) | Trypto-<br>phane<br>(g) | Nia-<br>cin<br>(mg) |
|---------------------|------------|----------------------|------------------------|--------------------|-------------------------|---------------------|
| Teosinte            |            |                      |                        |                    |                         |                     |
| (Hulled grain)      |            |                      |                        |                    |                         |                     |
| #223*               | 4.24       | 3.68                 | 0.58                   | 0.46               | 0.033                   | 1.05                |
| $\#35-51^{\dagger}$ | 3.02       | 3.25                 | .45                    | .32                | .051                    | 0.78                |
| #33-47‡             |            | 3.52                 | .40                    | .26                | .054                    | 1.02                |
| #97-50§             | 2.26       | 3.48                 | .54                    | .35                | .048                    | 0.90                |
| Corn                |            |                      |                        |                    |                         |                     |
| (Whole grain)       |            |                      |                        |                    |                         |                     |
| #7A-46              | 4.55       | 1.54                 | .16                    | .29                | .048                    | 1.58                |
| #99A-115¶           | 5.06       | 1.32                 | 0.14                   | 0.35               | 0.052                   | 2.18                |

COMPOSITION/100 G OF VARIETIES OF TEOSINTE AND CORN (Adjusted to 10% Moisture)

Collected near Progreso, Jutiapa, Guatemala (alt., 2925 ft), in Nov. 1950.

† Collected at Progreso, Jutiapa, Guatemala, in Jan. 1951. ‡ Collected at Progreso, Jutiapa, Guatemala, Sept. 1947, and grown in Antigua, Guatemala (alt., 4953 ft) in Dec. 1948.

§ Grown in Florida in 1949 and purchased from Reuter Seed Company, New Orleans, La. || Commercial seed of Tiquisate Golden Yellow, a golden-

yellow flint corn grown in Antigua, Guatemala, in Oct. 1949 and selected because it is above the average of 23 Guatemalan corns analyzed by INCAP in protein, methionine, and tryptophane.

A commercial hybrid corn obtained from the May Seed Company, Shenandoah, Iowa, in Sept. 1949.

methionine content of teosinte, more than twice that of corn. Methionine is now recognized to be the limiting amino acid in the predominately vegetable diets of most underdeveloped areas of the world (9). The peoples of these areas must obtain increased amounts of methionine in their diets, but for basic agricultural, economic, and cultural reasons, this problem cannot be solved entirely by an increase in the production of animal protein (10). Therefore, vegetable products, which have a high supplementation value in the mixed diets of these areas and which can be produced readily, are urgently needed. From the data presented teosinte should be further studied as a potential source of vegetable protein of relatively high methionine content.

The amounts of tryptophane and lysine/100 g in teosinte do not appear to differ significantly from those in corn. On the basis of suggested minimum daily requirements (11) for these amino acids, the quantity of lysine is probably sufficient even with the increased proportion of methionine in teosinte. Tryptophane, however, must certainly be a limiting amino acid in teosinte protein. This makes the lower niacin content of teosinte listed in Table 1 significant, since an excess of tryptophane is not likely to be available for conversion to niacin. According to the data presented in Table 1, the fat content of teosinte may prove to average somewhat lower than that of corn. Three of the samples listed in Table 1 were also analyzed for their crude fiber content, but no consistent differences were observed between hulled teosinte and whole corn.

Teosinte corn hybrids can be readily obtained, but five such crosses  $(F_1)$  analyzed as part of the present study did not differ significantly from corn in their chemical composition although the plants and ears were intermediate in structure and appearance. However, their progeny  $(F_2)$  should show marked variation in nutrient composition (12). The yield of some plants grown from wild seed in Antigua reached 500 g, although the range of variation was great. This would indicate that the yield per acre of selected seed on good ground is potentially high.

Ground teosinte can be mixed with wheat or corn flours or used alone to make biscuits, tortillas, and other products. In view of the widespread efforts to improve the world supply of protein for human consumption, the relatively high proportions of total protein and methionine in teosinte are potentially important. The direct use of teosinte for food in mixed vegetable diets, as well as the possible improvement of the protein content of corn by hybridization with teosinte and subsequent selection for both yield and nutritive value, should be seriously investigated.

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# A Simple Test of the Normality of Twenty-Four Distributions of Electrical Skin Conductance<sup>1</sup>

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The electrical resistance of the skin is widely used as a measure of emotion, energy mobilization, or level of activation. The "natural" unit for measuring resistance is the ohm, so this unit was used until Darrow (1) pointed out that changes in skin conductance were directly related to sweating, the process which seems basic to the electrical phenomenon. Since then, several different units have been proposed (2-6), as measures

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