

In one-pan balances the name AINSWORTH is your guarantee

Complete control of quality

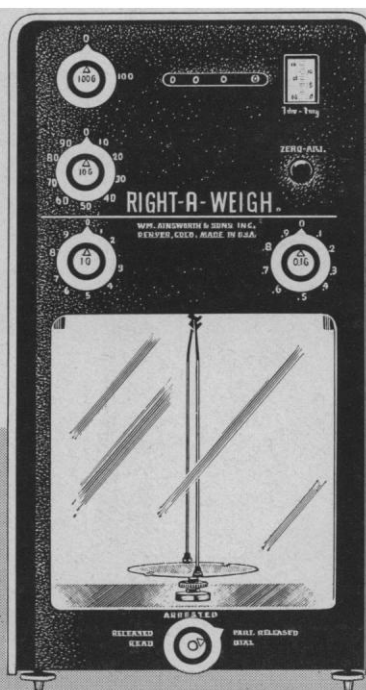
Ainsworth balances are completely fabricated in Denver by the Ainsworth company. Materials, design, production, assembly and testing are the result of Ainsworth's 83 years experience in making precision balances...your assurance of quality, accuracy, and long service.

DISTINCTIVE RIGHT-A-WEIGH TYPE SC FEATURES

Patented compensated beam...minimizes effects of changes in temperature, air density and humidity.

Eye-level readout...in-line, unobstructed readout.

Independent pan brake...stabilizes pan before beam is released.



"Add weight" and "remove weight" signals...automatically appear on screen for faster weighing.

Capacity 200 gr....sensitivity 0.1 mg....readability by estimation 0.05 mg....reproducibility ± 0.03 mg.

**For additional information, or demonstration,
send in this coupon.**

WM. AINSWORTH & SONS, INC.

Dept. S - 2151 Lawrence St., Denver 5, Colorado

Gentlemen: I would like to have

() a demonstration of your Type SC balance

() a copy of your bulletin on the Type SC balance

NAME.....

COMPANY.....

ADDRESS.....

.....

by heat, will provide wholesome and nourishing food. But I do not want any of that introduced into my food supply; neither does news writer Greenberg want it in his.

One could not permit the filth in whole fish flour without destroying all enforcement of laws against whatever filth any producer might incorporate in food if he sterilizes that filthy food.

LEO B. ROBERTS

Alabama Department of Agriculture
and Industries, Montgomery

Since there is no compelling reason for converting horse feces into human foodstuffs, I share Roberts' opposition to such a venture. But what does that have to do with fish flour? There is a compelling need for a cheap, non-perishable protein concentrate to improve the well-being of vast numbers of persons in this hungry world. Fish flour shows promise of filling this need, and it therefore deserves an appraisal unclouded by emotionally loaded words. Properly processed fish flour is wholesome and beneficial. The minimal amounts of undesirable materials that go into its manufacture are almost entirely removed in the production process. The National Academy of Sciences has concluded that the final product is biologically acceptable for human consumption. It might be pointed out that the U.S. government sets maximum tolerances for rat feces in wheat. It does not say there should be none; it says there should be no more than a certain amount. Perhaps Roberts and I can discuss this some day over sardine sandwiches, though, here again, we are dealing with the whole fish.

—D. S. GREENBERG

What Machines Cannot Do

Surely the answer to von Neumann —"If you will tell me precisely what it is that a machine cannot do, then I can always make a machine which will do just that" [*Science* 139, 216 (12 April 1963)]—is: to encapsulate umpteen hundred million years of evolution and reproduce it in nine months; also, to inherit and, after a few years education, draw upon umpteen hundred thousand years accumulation of material, culture, and knowledge.

HAROLD ORLANS

Brookings Institution,
1775 Massachusetts Avenue, NW,
Washington 6, D.C.