been adopted but without the earthquake design provisions. A small part of Indiana lies within the zone of highest risk of earthquake damage, as defined in the Seismic Zone Map of the United States contained in the Uniform Building Code. The map, however, is based primarily on the maximum seismic intensities in the historical record without regard to the frequency of occurrence. Indiana is shown in the same zone as coastal California, but the frequency of damaging earthquakes has been much higher in coastal California. Some future edition of the code will likely contain an improved seismic zone map. In the meantime, adoption and enforcement of reasonable earthquake regulations, perhaps less stringent than those applied in California, could greatly reduce potential earthquake damage in areas of known earthquake occurrence outside the western United States.

ROBERT A. PAGE
WILLIAM B. JOYNER
Office of Earthquake Studies,
U.S. Geological Survey,
Menlo Park, California 94025
JOHN A. BLUME
URS/John A. Blume & Associates,
Engineers,
San Francisco, California 94105

Mirror Making

Nicholas Wade's article "Zen and the art of big mirror making" (News and Comment, 10 Oct., p. 132) admirably conveys the consistent dependence of optical astronomy upon the judgments and manual skills of craftsmen. However, there are two statements in the article that are misleading. Glass-ceramics are described as "materials whose thermal coefficient of expansion is magically near zero," and Corning's material is called "Ultra Low Expansion Quartz." Neither statement is correct. The Corning material is prepared by flame hydrolysis from halides of titanium and silica in such proportions that the condensate is a true solution of TiO_2 in SiO_2 (*1*). Quartz plays no part in this process, either as a raw material or as a characterization of the final product, which is completely amorphous, that is, a glass and not a glass-ceramic.

"Magically" near-zero thermal expansion coefficients are not an intrinsic property of glass-ceramics, many of which have high expansion coefficients; nor is a near-zero coefficient unusual or unexpected in glasses. Indeed, data from the University of Arizona Optical Sciences Center (*2*) indicate that, between 0° and 300°C, the expected dimensional change of a ULE™ glass mirror will be less than one-third the dimensional change in a Cer-Vit mirror, since the measured excursions in this temperature range are, respectively, 9×10^{-8}/°C and 32×10^{-8}/°C.

DORIS L. EVANS
Research & Development Laboratories,
Corning Glass Works,
Corning, New York 14830

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Cholesterol in Eggs

Although to our knowledge no evidence is available in the scientific literature, recent releases in the popular press infer that eggs laid by the Araucana fowl ("Easter egg chicken") are lower in cholesterol than eggs routinely available to the consumer. As a result, individuals have been eating Araucana eggs in an effort to lower their intake of dietary cholesterol.

At a recent meeting of the technical committee of the Southern Regional Poultry Breeding Project, data on the cholesterol content of eggs laid by various populations of Araucana fowl were discussed. In no instance was the cholesterol content of Araucana eggs found to be lower than that of eggs laid by strains of domestic fowl. We believe that these data, the result of independent studies at six separate laboratories, provide evidence to disprove the myth that low cholesterol levels are found in eggs from the Araucana fowl.

R. G. SOMES, JR.
Department of Nutritional Sciences,
University of Connecticut,
Storrs 06268
K. W. WASHBURN
Department of Poultry Science,
University of Georgia,
Athens 30601
W. A. JOHNSON
Department of Poultry Science,
Louisiana State University,
Baton Rouge 70803
D. M. BRIGGS
Department of Poultry Science,
North Carolina State University,
Raleigh 27607
R. C. FANGUY
Department of Poultry Science,
Texas A&M University,
College Station 77843
P. B. SIEGEL
Department of Poultry Science,
Virginia Polytechnic Institute and
State University, Blacksburg 24061