

NEW COMBINATION SPEEDS RECOVERY FROM INFECTIONS

BY HOWARD W. BLAKEMORE

Wide World Science Editor
 Minneapolis, July 7.—The value of adding urea to sulfathiazole to speed the recovery from infections has been demonstrated strikingly at the University of Minnesota. Urea is a nitrogen compound naturally present in most living tissues.

The demonstration was made on 39 persons with infections which were unusual because they were bilateral—that is, the same on each side of the body. Each had the infection either on both hands, both legs or both sides of the head.

Sulfathiazole alone was used on one side. On the other, urea and the sulfu drug were combined. This made the test almost perfect from a medical point of view. Furthermore the urea combination was always used on the worst side. It was in three forms—wet packs, powder and ointments. The results were marked speeding of recovery on the sides where urea was used, in all except five cases. The explanation for the failures is not entirely clear. The five may have had infections con-

taining a form of staphylococcus germs known to be resistant to sulfu drugs.

The Minnesota work was based upon a cue furnished by studies of Maj. Hall G. Molder, Medical Corps, U.S.A., and Dr. Eaton M. Mackay of the Scripps Metabolic Clinic, La Jolla, Calif., who for some time have been investigating advantages of mixing urea with sulfu drugs for contaminated and infected wounds.

The Minnesotans wished to find out especially the reason why urea would aid a sulfu drug, and their work indicated that the urea neutralizes pus and other wound products which inhibit sulfu drug action.

The Minnesota work was done by Doctors William G. Clark, of the Zoology Department and Ernest A. Strakosch of the Department of Dermatology, after laboratory studies by Doctors Henry M. Tsuchiya and Daniel Tenenbergs of the Department of Bacteriology, had shown that in test tubes urea actually neutralizes the sulfu inhibitors.

BATTLE TESTED PLANES AID IN AIR TRAINING

By SANDOR S. KLEIN
 United Press Staff Correspondent

Washington, July 7.—(UP)—Virtually all types of American combat planes have been tried in battle with satisfactory results, high-ranking Army Air Force officials revealed today.

None of the existing models are even near obsolescence, one authority said.

All bomber types have seen battle action and all but two of current fighter models now in production have been tested in combat. That has been an important factor in whipping the Army Air Forces into the most potent, best trained and equipped air fighting army in the world.

Dive-Bombers Lack Defense

The swift pace at which the Army's Air Forces are being prepared for the vast operations ahead was impressed upon members of the Aviation Writers Association during their annual convention here recently.

They were warned against over-emphasizing the importance of dive-bombers. Dive-bombing, they were told, was effective only when air superiority has been obtained. The small crews carried by such craft do not permit adequate defense of these planes and they are vulnerable to anti-aircraft fire. But they have a great worth as support for ground forces, it was said.

Officials said the program for training flying crews is on schedule despite a series of orders in the last six months calling for expansion of the air forces.

Pamphlet Rate Lower

Furthermore, they pointed out, the training courses are subject to constant revision. Suggestions brought back by American fliers who have seen actual combat service frequently are incorporated.

Authorities said the training accident rate is larger than they would like to see it but, considering the large number of men now under instruction, it "is remarkably low." The fatality rate per 1,000 hours flown is lower now than it was in 1938, they said.

Two major changes in policy have made possible the maintenance of training schedules. First was the reduction—from one year to a little over 40 weeks—in the length of time required to turn out combat fliers. The other was relaxation of educational requirements. Men are now chosen on the basis of various intelligence and psychological tests, irrespective of previous college education.

CALLUSES

To relieve painful, burning, blisters on bottom of feet and remove calluses—get this! It's soft, soothing, cooling, pain-killer.

Dr. Scholl's Zino aids

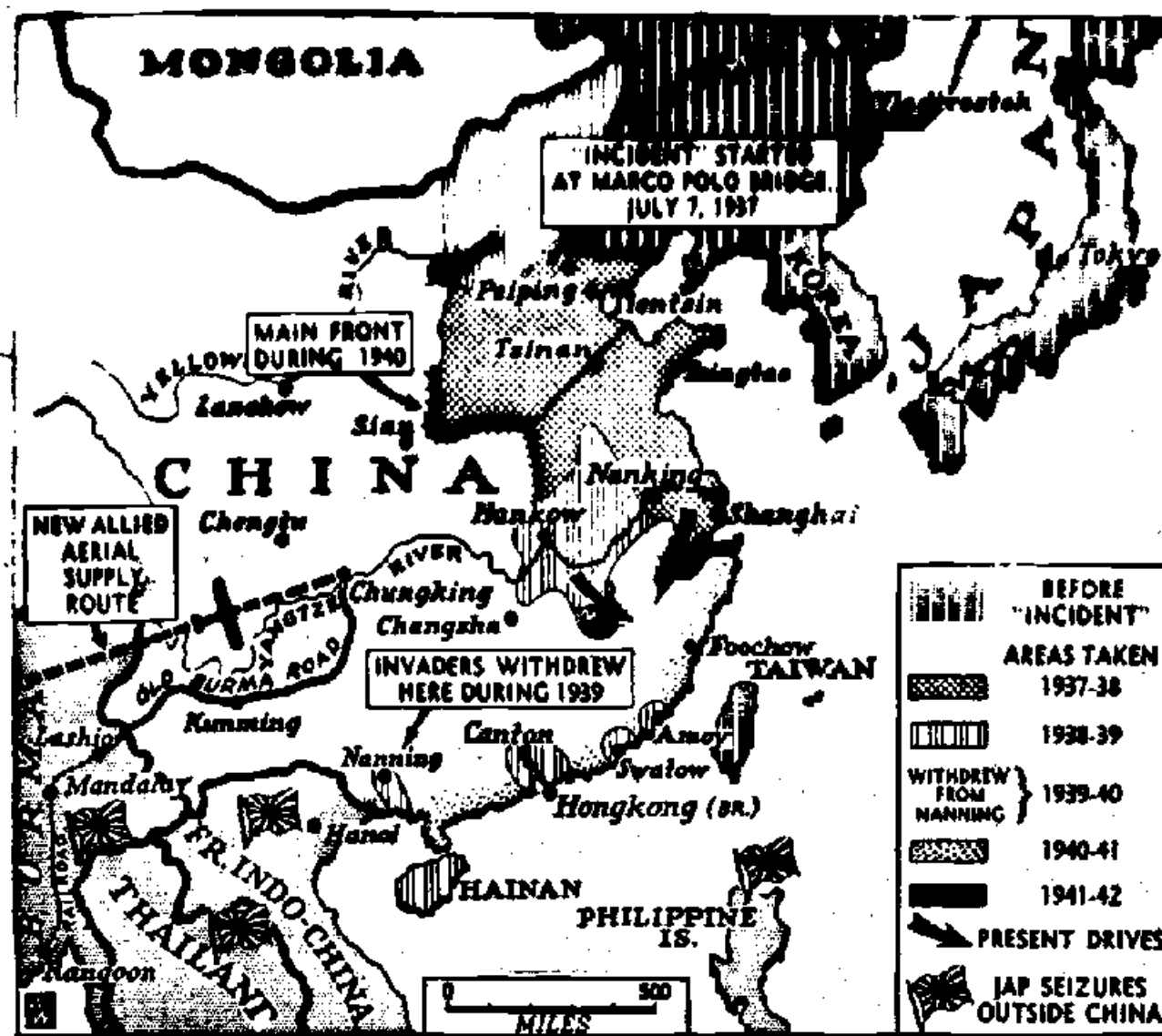
WAR NEEDS MONEY
 and the money must come from

★ You ★

INVEST IN VICTORY

BUY U. S. WAR BONDS OR STAMPS EVERY PAY DAY

Five Years—And China Fights On



Wide World Features

In the 1,824 days since fighting at the Marco Polo bridge near Peiping sparked long-smoldering Sino-Japanese trouble into full-scale war, Hirohito's invaders have learned a bloody, costly lesson. On the fifth anniversary today of the "Chinese Incident" Japan has control of roughly one-fifth of an unbeaten China which has the constantly-growing power of the United Nations behind her. The map shows the year-by-year progress of the conflict and how Japan has altered the strategic picture of the long-drawn struggle by swiftly surrounding China to the south since general Pacific war broke out December 7, 1941. Exact estimates of the man-power losses to each side in the five-year war are not available, but some indication is that in the first year there were 1,000,000 Chinese and 300,000 Japanese casualties; in the second year the estimates were 2,000,000 Chinese losses, to 1,000,000 Japanese.

At the Capitol



Lita Conway and Allan Lane appearing in "The Yukon Patrol" now playing at the Capitol Theater.

MBS, 8 p. m. Saturdays, opening July 12.

Meanwhile, CBS is continuing its series from the west coast under the heading of "Soldiers With Wings" on Wednesday nights. The program for tomorrow at 9:30 p. m. will include Dick Powell and Mary Martin, to come from the west coast air force training center at Santa Ana, Calif.

America's town meeting in its tour of the country plans to broadcast on the BLU Thursday night from Albuquerque, N.M., originating at the campus of the University of New Mexico. The speakers, including Prof. T. V. Smith of the University of Chicago will discuss whether Congress should lead or follow public opinion.

Tuning Tonight

MBS 8:45 to 11, baseball from Cleveland, major league All-Stars vs. Service Men's All-Stars, also short wave.

Ellsworth Notes

Ellsworth.—Mr. and Mrs. Robert Chandler and daughters Kaye and Jean of the Catholic Church last week-end guests of Mr. and Mrs. Harry White.

Mr. and Mrs. Frank Corey and Mr. and Mrs. Roy Holland attended the Carmoia reunion at the home of Mr. and Mrs. Owen Carmon in Perry City, Susquehanna County on Friday.

Mr. and Mrs. Clarence Parmontar spent Sunday with Mr. and Mrs. Richard Thorpe at Cascaes.

Mr. and Mrs. Elmer Dillen were in Auburn Friday.

The Ladies' church choir composed of the following young ladies, Misses Lucile London, June Larson, Carolyn White, Dawn Whiting, Charloette Hurvell, Ruby Haines, Eva Avery, Grace Avery, Alice Thirion and Mrs. Malcolm Mitchell choir director as choropleur camped from Wednesday until Saturday afternoon in Simkin's cottage on Cayuga Lake. On Saturday afternoon Dawn, Eva, Grace, Carolyn and Lucile rowed across the lake.

Mr. and Mrs. Frank Corey were at public market in Auburn on Saturday.

Mr. and Mrs. Elmer Dillen, Mr. and Mrs. Robert Chandler and daughters were dinner guests of

Cats Personals

Cats.—The marriage of Miss Julia Agnes Bolmer, daughter of Mr. and Mrs. John Bolmer, of Cats

Smoking in Blackout Is Still Theme for Debate

New York, July 7.—(UP)—The question of whether smoking is permissible during blackouts will be re-debated today after some conflicting incidents during last night's city-wide test.

Most of the 30-odd thousand barefoot fans forced to sit through the drill after the all-star game at the Polo grounds struck matches and lit cigarettes without being reprimanded.

In fact, Mayor F. R. La Guardia, also caught at the stadium for the blackout, said when questioned about the smoking: "Oh, you can't see that from the air. I know from experience."

Police Commissioner Lewis J. Valentine himself puffed away on cigarettes at blackout headquarters at La Guardia airport.

Non-dramatic sport and cartoons are the added short subjects.

Beets and Beans New Victory Food Special

Beets and string beans have been designated the Victory Food Specials for the period July 6 to 11. Both of these food crops, which are produced in abundance in the northeast, are approaching their peak harvest, and plentiful supplies are reaching local markets.

"It is doubly fortunate that beets and beans are making their appearance as Victory Food Specials in this area," said Leo P. Powers, area representative of the Distribution Division of the Agricultural Marketing Administration. "Both of these vegetables are widely grown throughout this region for local markets. Thus consumers have the opportunity to obtain all they can use at seasonal prices and with a minimum of market costs involved. By consuming these foods in their fresh form, we can economize on other foods, save cans, and ease transportation problems."

"The Victory Food Specials campaign has already proven itself an excellent means of making the fullest use of our wartime farm production," said Mr. Powers. "Through the co-operation of local food merchants and consumer groups, immediate seasonal consumption of former Victory Food Specials such as lettuce, spinach, and tomatoes was greatly increased. The more staple foods we can save by eating these seasonal 'specials,' the better."

Mr. Powers also urged housewives to can as much of each successive Victory Food Special as possible for home use, for school lunches and other purposes in order to save our limited tin supplies for army foods.

War Gardeners in Predicament

Kendallville, Ind.—(UP)—Victory gardeners here have an invasion front of their own. Rabbits have destroyed lettuce, peas and bean crops, and there is little the gardeners can do. "It's closed season on rabbits, and city laws forbid shooting in the city."

Smallest Frame Crop Since '38

San Jose, Cal.—(UP)—The California Cooperative Crop Reporting service estimates this year's crop at 156,000 tons, the lowest since 1926.

CASH

to pay debts

We make loans of \$100 to \$500 to employed, credit-worthy men and women, single or married, who require cash to solve money problems. Even though you're employed on a new job, we can help you get a loan here. Loans are made on signature, furniture or auto, without involving others. \$9.75 a week repay a \$100 loan in 12 months. Phone or come in today.

Personal FINANCE CO.

5 North St., 2nd Fl., Auburn, N. Y. Phone 2311 Ask for Mr. Moore

JUST WHAT DOES HAPPEN TO VITAMINS IN COOKING?



A testing laboratory made extensive tests to find the answer to this question. It was discovered that improper cooking of potatoes, carrots, broccoli and fresh peas LOST AN AVERAGE OF 33.7% of VITAMINS A, B-1, C, B-2 or G, and nicotinic acid. Modern vitamin cooking by the electrical method saved an average of 91 per cent of these vital food elements.

5 EASY RULES TO FOLLOW With Your Electric Range

Science has definitely established that the three worst enemies of vitamins are water, air and heat. Your electric range is especially armed to defeat them.

1. USE LITTLE OR NO WATER. By avoiding excess amounts of cooking liquid, the dissolving and loss of vitamins and minerals which are soluble in water is thus held to a minimum.
2. START FAST-COOK QUICKLY. Quick cooking protects vitamins and minerals by keeping to a minimum the time they are exposed to heat, liquid and air. Have water boiling before vegetables are added. Don't add baking soda—this destroys vitamins.
3. AVOID VIOLENT BOILING—DON'T OVERCOOK. Remember, boiling is the same temperature at any speed—violent boiling merely destroys food value. Take advantage of the accurately controlled heat of your electric range—turn to low, then turn off entirely a little before food is done. Complete the cooking on stored heat... Any cooking longer than absolutely necessary wastes vitamins and flavor too.
4. COOK "WITH THE LID ON."—Excessive stirring puts extra air in food which destroys certain vitamins. It is easy to cook in covered vessels without stirring, and also without fear of scorching because electric heat is accurate and evenly distributed, without "hot spots." Cooking with the lid on also helps retain minerals and soluble vitamins in the food juices. Baking vegetables in their skins does the same thing.
5. FRY LESS AND USE YOUR ELECTRIC OVEN MORE.—With the accurate, draftless, perfectly controlled heat of your electric oven and broiler you can protect valuable vitamins and minerals of meats and of complete meals as well—and without roasting yourself.

ANYONE WHO HAS AN ELECTRIC RANGE IS LUCKY—TAKE GOOD CARE OF YOURS.

Please your electrical dealer or electrician for low cost check up and service on your electric appliances. Order any new parts now.

New York State Electric & Gas Corporation

These Cats Mean Business

HOMER HOOPEE

OH DEAR! I WISH HOMER WOULD COME BACK IN THE HOUSE! WHEW! HE'S MORE LIKE A MOUNTAIN LION! THE SEEN PLENTY OF MOUNTAIN LIONS!

IN THE FIRST PLACE IT WAS A WILD CAT! IT'S A PUMA, AND A PUMA IS MORE LIKE A MOUNTAIN LION! THE SEEN PLENTY OF MOUNTAIN LIONS!

IN THE SECOND PLACE, IT PROBABLY WASN'T EVEN FORTY POUNDS OF MEAT BY NOW! THE FIRST TIME IT WAS PROBABLY WAS LIGHTER FOR ME.

IF YOU'LL TELL HIM ONE THING—HE'D BETTER NOT MAKE ANY MISTAKES IF HE FEELS THAT THAT BIRD OR WE ABIT GONNA HANE ANY ACRES HOMER!