

ABSTRACT

A paper by Wilmer C. Powick of the Bureau of Animal Industry, entitled "The Characteristics of Rancid Fat as a Food," was presented. Complete rations containing rancid lard were fed to white rats, in comparison with similar control rations containing equal quantities of sweet lard. In two experiments the ration constituents were combined in a single mixture, while in a third experiment, the Vitamin A in the form of dried egg yolk was fed apart from the main ration. Post mortem examinations showed no evidence of rancid lard being toxic to white rats; but where the Vitamin A was incorporated in the same mixture with the rancid lard, vitamin deficiency resulted in all cases. This did not happen when sweet fat was employed or when the Vitamin A was fed separately. The food consumption data indicated that the observed deficiency was not due to insufficient food intake. Apparently the Vitamin A was gradually destroyed through intimate contact with the rancid lard, presumably being oxidized by the organic peroxides that are characteristic of rancid fats in general.

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