

1975

Dirty Books

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Once you've made your first quart of home-cooked yogurt, you can go on forever, just be sure not to eat all of your current batch. Save at least ½ cup to use as a starter for the next batch.

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Dirty Books

School books are notorious carriers of potentially dangerous bacteria. Books that are handed on to children in one class to their successors in the next year pose a considerable health hazard, according to the Institute for Educational Media, Frankfurt, Germany.

Medical Director D. R. Witzenhausen said, "Paper is an ideal breeding ground for bacteria." Dr. Witzenhausen, Head of Stuttgart Institute for Hygiene and Microbiology, carried out examinations of schoolbooks and discovered staphylococci, streptococci, klesiella pneumoniae and other dangerous "bugs" among their pages.

The American Biology Teacher, 37(5):308