



Has spring sprung?

photo by Michele Rowland

This tree in front of the Commons appears to have fallen under the spell of spring, or at least the recent spell of warm, sunny days.

Testes cancer increases but death rate declines

United Press International
NEW YORK — National Cancer Institute scientists credit use of several different anti-cancer drugs for a 34 percent decline in death rates for American whites with testicular cancer between 1973 and 1978.

The substantial decline in deaths from most kinds of cancer of the testes happened despite the fact that age-adjusted incidence rates of testis cancer among whites has risen in recent decades in the United States.

The American Cancer Society estimates there will be 5,300 new cases of testicular cancer in 1982 and 950 will die from ravages of the illness.

The cancer institute scientists reported the statistics in the Journal of the American Medical Association and attributed the recent decrease in mortality to improved use of combination chemotherapy after 1970, particularly after 1975.

Authors of the report are Dr. Frederick P. Li of the NCI Epidemiology Branch, and Dr. Max Myers and Roger R. Connelly of the Biometry Branch in Bethesda, Md.

They said the peak frequency of diagnosis of all testicular cancer, other than one kind called seminoma, is between ages of 20 and 29.

The age-adjusted mortality of testis cancer among United States whites declined by one-third between 1973 and 1978, in contrast to stable rates during preceding decades," the report said.

The scientists remarked that testicular cancer has been increasing among young American males, a trend also observed in the Denmark, England and Wales.

"The explanation (for the increase) is unknown, but introduction of new carcinogens that affect the testis has been postulated," they said.

Citing one example of the size of the increase in testicular cancer, the scientists said:

"Connecticut Tumor Registry data show more than a doubling of age-adjusted testis cancer incidence rates during the last 40 years."

Legendary Hawaiian delicacy may become hard to swallow

United Press International
KEAAU, Hawaii — Legend says that when one of the first Hawaiians swamped a canoe in rough waters, the prophet Mo'aula dispatched the opihī, a shellfish, to help the sailor safely ashore.

Some 1,500 years later, it is the opihī needing a prophet and lifesaver. Though it is unlikely to become extinct, the shellfish, once a standard delicacy in the Hawaiian diet, keeps getting smaller and fewer in number.

"It's one of our natural resources, and we regard it as a highly delectable delicacy because it's one of the traditional fishes, used at traditional

luaus," said Kenji Ego, director of the state Office of Aquatic Resources. "The population could be cut down to where many of us will not be able to enjoy it anymore, and that would be unfortunate."

Scientifically classified as a limpet, the salty-tasting opihī is a good source of protein and vitamins. It is traditionally eaten as an appetizer, in soup or with poi, the starchy paste pounded from the native taro root.

The opihī's taste abetted its decline. A growing number of restaurants and jewelry makers sought the opihī. Overfishing was the result.

The Hawaii Legislature in

1978 established regulations keeping the size of opihī eligible for taking to one and one-quarter inches.

But, says Dr. E. Alison Kay, "when you look at the refuse at fishing sites, in 1977 around 50 percent of the shells discarded were less than regulation size. Last year, 64 percent were below regulation size."

Dr. Kay, a University of Hawaii scientist, has led a project to save the opihī since the early 1970s.

"The possibility exists," she says, "that people are just not paying attention to the regulations."

There remains the chance she will be able to cultivate the opihī in tanks. Dr. Kay and an assistant have transplanted opihī into tanks filled with rock to provide a natural home and have watched their charges for more than four months.

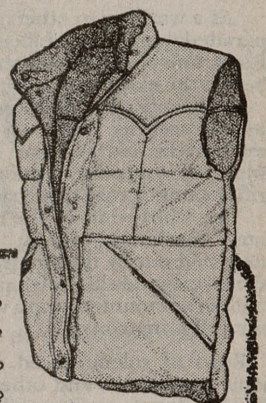
"They are growing," she said, "there's a very definite new shell growth in a number of them."



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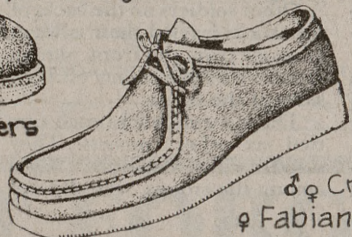
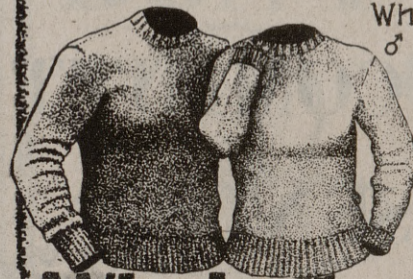
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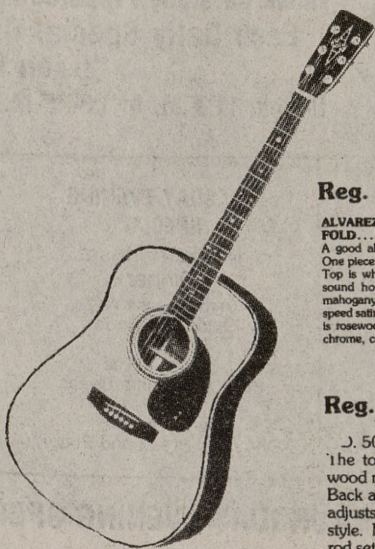
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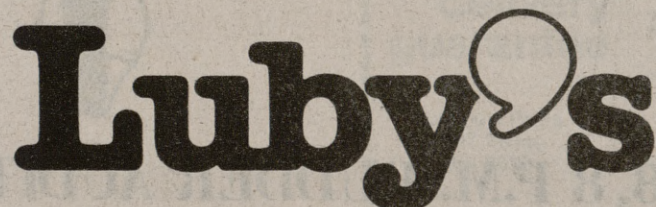
Seem hard to believe? The average Luby's Cafeterias, Inc. manager did earn over \$90,000 last year. The average training period to become a manager is 6 to 8 years. Managers attain these earnings by collecting a share of the net profits from their own cafeteria. The average associate manager last year earned \$50,000. This earning level is attainable in 3 to 5 years.

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*Average salaries; highest level of experience, difficulty, and responsibility, from the National Survey of Professional, Administrative, Technical, and Clerical Pay, March 1979 — U.S. Department of Labor, Bureau of Labor Statistics, Bulletin 2045.

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