

Christmas present starts Lufkin zoo tradition

United Press International LUFKIN — Three days before Christmas 1965, industrialist Walter Trout received an unusual Christmas gift at his office — a hippopotamus. Because he had no place to put the 500-pound baby beast, Trout and his friends developed a zoo around it. At least that's the shorthand way Gordon Henley, current director of the Lufkin Trout Zoo, tells it. "A lot of this is tied up in legend. There's no documentary evidence on a lot of it," Henley says. Actually, Trout, president of Lufkin Industries Inc., had been campaigning for a zoo in the early 1960s, telling friends it would be a good thing for children to see exotic animals and help wildlife up close. The nearest zoos were in Dallas and Houston, each more than 100 miles away. "He tried to involve various citizens," Henley said. "Word got out. A friend told him he was going to donate a small animal to the zoo." Trout had forgotten about the promise from C.B. Went-

worth of Philadelphia, a fellow member of the Texas Utilities board of directors, by the time the gift hippo arrived by van. Friends described Trout as speechless. After a few days in Lufkin, "Hippy," as the hippo came to be named, was sent to Monroe, La., for two years while Trout and friends of the city of Lufkin put together their zoo. The zoo, named the Ellen Trout Zoo for Trout's mother, opened on June 17, 1967. By that time, the hippo weighed 2,000 pounds. "Of course, with the publicity generated by the hippo, there were a lot of exotic animals brought in. I believe there were about 100 animals altogether when the zoo opened," Henley said. Now Hippy weighs more than 4,000 pounds, and the zoo has grown around the hippopotamus' cage and pool, where Hippy tends to float back and forth to keep an eye on visitors. Today, the zoo on the north side of Lufkin occupies 13 acres, houses 414 animals of 177 species and attracts more than

150,000 people a year. Henley said it is not unusual for a zoo the size of the Ellen Trout to have a hippo — "They're easy to keep" — and he said they have several unusual animals, including suni antelope and worm-like animals called caecilians. They also have apes, big cats and peacocks. The zoo would like to have a giraffe, some zebras, a few small mammals and primates they don't have. But they're not campaigning for gorillas or elephants, which require expensive facilities and careful handling. "Gorillas are very costly for the facility and at present we wouldn't want to tackle anything like that," said Henley, who came to Lufkin from the Tulsa, Okla. zoo. "Elephants are iffy. We don't have a place to put them. If somebody came along and donated an entire facility and paid the salary of a trained person to keep it, we might consider it," he said.

Japanese fake food adds art to ordinary cuisine

United Press International TOKYO — Spurious spaghetti, forged fish, sham ham, pseudo sushi, bogus burgers, artificial eel — all confront the diner entering a restaurant in Japan. Most newcomers quickly learn to base their dining choices on the appeal of the wax and plastic replicas in restaurant windows. Some visitors to Japan at first think the displays are genuine — testimony to the skill and ingenuity of a group of specialized artisans. Fake food is big business in Japan. Industry sources say it accounted for at least 5 billion yen (\$21.5 million) in profits last year. The largest company is Iwasaki Manufacturing, with about 40 percent of the market. Because authenticity is the key to success, trade secrets are closely guarded. Most firms refuse to let outsiders in their workshops.

One company, Tokyo Bien, whose founder apprenticed at Madame Tussaud's London wax museum, has other factories where simple forms like pizza crusts, bread and rice are churned out on assembly lines. In the workshop was a dish of "spaghetti" wound into place, glued down and covered with wax "meat sauce" or dusted with "parsley." A "parfait" was drenched in "strawberry" or "chocolate" syrup near a plate of plastic "sashimi" (sliced raw fish) pieced painstakingly together. Shop foreman Hideo Ebara said it takes at least six years to train a worker properly. Ebara, 40, has worked at the company since leaving school 20 years ago. He said he would not want to do anything else. "Usually factories use machines and the work is the same every day. Here every-

thing is handmade, and I can express my ideas through my work," he said. "It's a kind of art." The company's prices reflect the long hours of painstaking work. A large, whole salmon or tuna might sell for 50,000 to 75,000 yen (\$210 to \$315). Ebara showed how to make realistic "steak" by pouring hot gelatin over a real steak and letting it set for about an hour. The meat is then peeled away from the mold. Hot wax and white and brown paint, layered with cotton wool for strength, are used to make the replica. Hot wax mixed with red and yellow paint is poured from a height into a vat of cold water, where it congeals rapidly. Before it hardens, the wax is molded by hand around the outside of the already hard wax shrimp, which then looks as if it were just deep-fried in a golden brown batter.

"We're learning and improving every day," said Ebara, adding that real food "doesn't look as bright and delicious as our food." Although fake food is a uniquely Japanese institution, Ebara said he thinks it originated in the early 1900s with restaurant owners trying to familiarize their patrons with exotic Western cuisine. Tokyo Biken recently received several orders from overseas. Processed food producers want samples for trade shows, department stores want samples to help sell kitchenware, and novelty shops want them as specialty items, he said. The fake food craftsmen are also looking for other markets. Such unlikely items as hamburger keychains and strawberry earrings already are appearing in Tokyo department stores. One observer even reported seeing a buttered popcorn brooch.

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New clues claimed in murder case

United Press International RALEIGH, N.C. — It's been 13 years since the family of Green Beret Capt. Jeffrey MacDonald was slaughtered in a Fort Bragg duplex, but an investigator says he is uncovering new leads in the case.

Ray Sheddick, who is gathering evidence for an anticipated appeal, said Monday a newspaper advertisement seeking information about the deaths has been successful and he will place other ads. MacDonald, although injured in the incident, was convicted of killing his wife and two young daughters and sentenced to three life prison sentences. He currently is in a federal prison in Bastrop.

MacDonald has always claimed his family was killed and he was wounded by intruders. An ad was published last Wednesday in The Fayetteville Observer and The Fayetteville Times listing a telephone number and post office box in Durham that people with information about the case could use. The number and address are that of Baley, Howard and O'Connell Ltd., a management

consultant security firm with offices in New York, Chicago and North Carolina. Sheddick said the company was hired by Bryan O'Neill, a MacDonald attorney, to gather information for an appeal now being prepared. That appeal will seek a new trial based on new evidence in the case.

"This is the first ad we have placed, but it has been so productive, believe me, I'm going to place another one," Sheddick said in an interview Monday. Sheddick said he had received five calls "four of which were extremely productive and one was tremendous."

Sheddick, who said he was a former New York City private detective, said he had been gathering information on the MacDonald case since March 1. "We went back to the area and beat the bushes, doing the typical things I would have done if I was still with the New York City Police Department," he said. "We banged on doors and shook the leaves of trees and out of the trees came the evidence that we are following up on."

Doctor says plant knew of dioxin

United Press International NEWARK, N.J. — The owners of a dioxin-contaminated chemical firm that once made Agent Orange knew their workers suffered severe skin disease but were determined to keep operating, a doctor who treated the workers says.

"They were aware of what was going on," Dr. Roger Brodtkin, head of dermatology at the University of Medicine and Dentistry of New Jersey, said Monday. "No one worried much about the skin disease because everyone was determined to make production schedules" for the Vietnam War defoliant, said Brodtkin, who treated up to 50 employees of the Diamond Alkali Co. during the 1960s.

Brodtkin said he alerted public health officials years ago that they had a health problem, and, although they inspected the site, nothing was done. The comment came as state officials said Monday they will begin their investigation of dioxin contamination in the area in nearby Edison, at the abandoned Chemical Insecticide Corp. Environmental Commissioner Robert Hughey said officials

would begin to take samples for dioxin and other hazardous chemicals from the Edison site. He said owners of nine other sites will begin taking samples within 10 days. Federal environmental officials also will expand testing in Newark to a half-mile radius of the Diamond site and plan to take 200 air, water, soil and fish samples to determine the extent of contamination.

At Diamond, Brodtkin said, the chemical operators were willing to tolerate the skin disease, known as chloracne, for high pay. "It was rough," recalled Brodtkin, who made weekly trips to the plant to treat the workers' boils, abscesses, pustules and cysts. "But the money was good, and they tolerated it," he said.

"There were so many of them affected, if they were to send them out to us, they'd have to close down a shift. So instead, they were willing to pay us to come there."

Gov. Thomas Kean disclosed last Thursday that recent soil tests confirmed dangerous concentrations of dioxin at the plant in Newark's Ironbound neighborhood and urged nearby residents to relocate.

Homing pigeon slightly off course in Malaysia

United Press International TOKYO — A homing pigeon that ended up 3,000 miles off course in the jungles of Malaysia finally came home via jetliner — and three months later.

"I never thought that little bird would still be alive," said its owner, Kazuo Hiyama, 52, of Kurume, Japan. "The pigeon had no name before, and I am going to name it Malaysia." The 2-year-old pigeon was on a 310-mile race in western Japan in March but never reached its destination. It was found two months later

3,000 miles away in the jungles of southern Malaysia. A tag on the pigeon's leg identified the owner.

"There have been cases when our lost pigeons were found in China or the United States but never down in Malaysia," said a spokesman for the Japan Race Pigeon Association. According to pigeon experts, a race pigeon normally is only able to fly 600 miles non-stop. "Malaysia" was believed to have survived the 3,000-mile trip by resting on ships or land between Japan and Malaysia.

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