concentrations of penicillin in the rabbit sera. Trials on man are being carried out by Dr. Peeney, and will be communicated by him. We are also indebted to Mr. G. A. Rowe for the histological sections, and to Glaxo Laboratories for presenting us with a generous supply of penicillin.

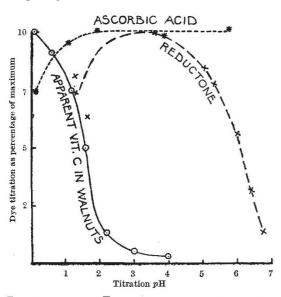
Department of Pharmacology

F. SCHÜTZ J. N. HAWTHORNE

Department of Pharmacology and Department of Mental Disease Research, University of Birmingham. June 27.

Effect of pH in the Dye Titration of Vitamin C in Certain Plant Materials

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Effect of titration pH on dye titration value of ascorbic acid and reductone (taken from data of Martius and Euler). And of apparent vitamin C in walnuts (obtained by destroy-ing true vitamin C with formaldenyde at pH 4.5)

(b) Walnuts may contain interfering dye reductants other than the glucoreductone and closely related compounds such as reductic acid and dihydroxymaleic acid, which are sometimes included in the generic term 'reductones'. In order to avoid premature conclusions, it would therefore seem advisable at present to avoid applying the name 'reductones' to substances in walnuts. Full details of these results will be published elsewhere. Conclusions FRANK WOKES

Ovaltine Research Laboratories, King's Langley, Herts. June 25.

¹ Martius, C., and Euler, H. V., Biochem. Z., 271, 9 (1934).
² Wokes, F., Organ, J. G., and Jacoby, F. C., J. Soc. Chem. Ind., 62, 223 (1943).
³ Mapson, L. W., J. Soc. Chem. Ind., 62, 223 (1943).
⁴ Melville, R., Wokes, F., and Organ, J. G., Nature, 152, 447 (1943).

Enzymic Oxidation of Ascorbic Acid by Apples

Enzymic Oxidation of Ascorbic Acid by Apples Is 1937, Johnson and Zilva¹ confirmed the fact that cabbage, cavidizing ascorbic acid directly, but reported that no such enzyme could be found in apple or potato. In respect of apples they pointed out that in the presence of catechol or of apple juice, the phenolases activity could not be demonstrated in the absence of phenolase activity, either in crude juice, filtered juice, or tissue extract. Experiments carried out in this laboratory on the respiration of slices of apple tissue indicated that in Granny Smith apples ascorbic acid might be directly oxidized by an enzyme. The presence of this enzyme was confirmed by cutting Granny Smith apples into smit proven was confirmed by cutting Granny Smith apples into smit views exorbic acid in a Warburg apparatus. Attempts to isolate the enzyme responsible for the oxidation of sacorbic acid, using the method of Tauber, Kleiner and Mishkind², were obtained. The yields were of the order of 1 milligram of dry precipitate pergram of fresh tissue. At $pH 5 \cdot 9$ and 25° C, the specific activity of the preparation towards ascorbic acid.

$$W$$
, $\left(\frac{\text{mm.}^3 O_2 \text{ taken up}}{\text{mgm. enzyme } \times \text{ minutes}}\right)$,

varied from 0.02 to 0.1. The enzyme preparation had no phenolase activity : this indicates that ascorbic acid was oxidized directly. Enzyme preparations showing similar behaviour have been obtained from Jonathan and from Cox's Orange Pippin apples. This note is published by permission of the Linnean Society of New South Wales.

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FRANCES M. V. HACKNEY

Johnson, S. W., and Zilva, S. S., Biochem. J., 31, 438 (1937). Tauber, H., Kleiner, I. S., and Mishkind, D., J. Biol. Chem., 110, 211 (1935).

⁸ Szent-Györgyi, A., J. Biol. Chem., 90, 385 (1931).

Thermally Evaporated Anti-Reflexion Films

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