

Dietary Factors Affecting Recent Lung Cancer Mortality in the Twelve Districts in Japan

Toshiko FUJII and Satoko KAWABE

In order to examine regional differences in the death rate due to lung cancer among Japanese males and females in Japan's 12 districts, data were analysed for a possible relationship between dietary factors and the SMR (Standardized Mortality Ratio) from lung cancer during two five-year periods, 1983-1987 and 1988-1992. The dietary factors were determined by analyzing the data from the National Nutrition Survey in Japan on the intake of ten kinds of nutrients and 109 kinds of food and beverages, five and ten years before each survey period of the SMR.

The findings in the present study are as follows :

1. There were differences in the death rate due to regional variations in dietary habits.
2. There was a significant positive correlation for both males and females between the SMR and two nutritional items, intake of protein from animals and fish and average percentage of protein intake from animals and fish.
3. There was a significant inverse correlation for both males and females between the SMR and one nutritional item, vitamin C. And also, a significant inverse correlation was found for males between the SMR and one nutritional item, calcium and for females between one nutritional item, iron.
4. There was a significant positive correlation for both males and females between the SMR and one food item, onion. And also, a significant positive correlation was found for males between the SMR and one food item, beef, and for females with three food items, foods from animals and fish, butter, and beer.
5. There was a significant inverse correlation for both males and females between the SMR and four food items, potatoes, tuber, etc., carrot, and vegetables other than green and yellow vegetables. And also, a significant inverse correlation was found for males between the SMR and vegetables other than green and yellow vegetable group excluding Japanese radish, onions, tomatoes, cabbages, cucumbers and Chinese cabbages, and for females with one food item, Japanese radish.

Fuchsin-Staining Measurement of Sticky Substance (Slime) Produced by *Staphylococcus epidermidis*

Hiroko MINE and Kenji NINOMIYA

Quantitative measurement of slime produced by *S. epidermidis* was investigated in this paper. Isolated strains of *S. epidermidis* were suspended in a CASEIN medium in plastic conical tubes (SUMILON : polystyrene) and were cultured at 35 °C for 24 hours. After staining the slime adhered on the tube wall with a fuchsin solution, the stained solution was eluted into boiled phosphate buffer saline (PBS).