A steaming in of the ducts used to vent the laboratory hoods in Building 16 has necessitated considerable repair work. The addition of more hoods caused the draft to be insufficient. The power of the air pumps, which are located on the ninth floor, was therefore increased. The force of the pumps was now so great that it caused the ducts to cave in.

This cave-in has made it necessary to open the walls in the corridors on eight floors which contained laboratories. Small holes are cut in the ducts and they are then pulled back into shape. Support rods can then be installed inside the vents, thereby increasing their strength considerably.

Professor F. H. Norton receives ceramics award from Pittsburgh society

Professor Frederick Harwood Norton received the 17th annual Albert Victor Bleininger Memorial Award in Pittsburgh March 20. The award was presented by the Pittsburgh Section of the American Ceramic Society in recognition of distinguished achievement in that field.

Professor Norton, head of the Ceramics Division here, has done extensive research in the field of ceramics and refractory technology.

Professor Norton was awarded an honorary Stouffer Fellowship. Y. O. Raj Fellowships were awarded to Harvard Ph.D. candidates Stephen Eskin, John Gardner, and Joe Potencen, Eskin and Gardner are government students, and Peterson is in the Department of History.

The Joint Center for Urban Studies was founded in 1959 to encourage research on problems of urban and regional development. It is a cooperative research organization which draws its participants from several departments at both MIT and Harvard. The Key and Stouffer fellows will spend a year at the Joint Center working on their dissertations and participating in the program of lectures and seminars conducted at the center.

The April issue of The Tech incorrectly listed the Executive Committee names.

Kispert, Secretary.

Liam A. Coolidge, and Malcolm G. Milliken, Edward J. Hanley, Will.

Can beer be too cold?

Maybe we shouldn’t care how cold people drink beer... just so they drink Budweiser. (After all, we’re in business!) But we do care. And if you think that’s unusual, you ought to see the care we take to brew the beer. For instance, we could save a lot of time and money if we weren’t so stubborn about our exclusive Beechwood Ageing and natural carbonation. But we are... and we have to pay the price. In fact, we know of no beer produced by any other brewer that costs so much to brew and age. This is why Budweiser is such a fine-tasting beer. All that taste... into Budweiser, we want our customers to get it all out. And this is a fact: chilling beer to near-freezing temperatures hides both taste and aroma.

40° is just right.

To make it easy for you, we’ve asked all the bartenders to serve Bud at 40°. Also, every refrigerator is designed to cool Bud at 40°.

Of course, if you’re on a picnic or something and the Bud is on ice and nobody brought a thermometer... oh, well. Things can’t always be perfect.

Budweiser®
that Bud...that’s beer!