

(Building)

<b>NO</b>	: 499
<b>TITLE</b>	: Night Ventilation and low energy Architecture in Hot Arid Regions.
<b>AUTHORS</b>	: Somaya T. Abou-El-Fadl, K. Gerti* and L. Goetz**.
<b>ADDRESS</b>	: Dept. of Architecture, Faculty of Engineering, Assiut University, *Head of Fraunhofer Institute for Building Physics and **Inst. of Teaching Building Material, Building Physics, Technique of out Building and Design, Stuttgart University, Germany.
<b>BULLETIN</b>	: 2 <sup>nd</sup> Inter, con., Sust Desert Regions, 20-22 Non, 1999 .

### ABSTRACT

The aim of this paper is to create better room climatic conditions during reducing the room air temperature with the help of summer night ventilation. This study is carried out in Aswan. Aswan lies in the biggest desert in southern Egypt, where the climate is sever dry and hot. Calculations were done on a building model. A comparative study was held between Islamic, traditional and modern building to obtain the effect of night ventilation on the room temperature. The calculation was carried out each hour, each day allover the year. The results were plotted for a representative summer day. Summer night Ventilation of  $5\text{h}^{-1}$  and  $10\text{h}^{-1}$  of the room air, between 20h in the evening and 8 h in the morning, reduced the air temperature in a modern building about 5 K and 7 K consequently. The room air temperature in the modern building reached about  $36\text{ }^{\circ}\text{C}$  and  $34\text{ }^{\circ}\text{C}$  with these types of night Ventilation consequently, while the room air temperature without venting and the maximum outside air temperature were about  $41\text{ }^{\circ}\text{C}$ . This ratio of air change is achievable through opining windows and Doors, i.e. through natural ventilation. The minimum outside air temperature was about  $26\text{ }^{\circ}\text{C}$ , which means, that a more temperature reduction is reachable architectural elements, which encourage the air movement or air suction or movement with a ventilator, i.e. hybrid cooling.

(Ice Cream)

<b>NO</b>	: 500
<b>TITLE</b>	: Effect of Different Stabilizers on the Properties of Ice Cream.
<b>AUTHORS</b>	: Hussein A. A., Fahmy M.A., N.El-Hoda H. and Abd El-Rahim A.M.
<b>ADDRESS</b>	: Dept. of Dairy Sciences, Faculty of Agriculture, Assiut University.
<b>BULLETIN</b>	: Assiut Journal of Agricultural Science, Vol. 30, No. 4, 1999.

### ABSTRACT

Ice cream had been prepared by using different concentrations of four types of stabilizers, i.e.: pectin, agar-agar, sodium alginate and gelatin. The effect of these stabilizers on: the pH value, titratable acidity, viscosity, specific gravity, weight per gallon, overrun, melting time and sensory evaluation was studied.

Addition of pectin or sodium alginate had different effects on titratable acidity and pH of the ice cream mixes, while agar-agar or gelatin had no effect. On the other hand, using of these different stabilizes increased viscosity of the mixes which was also increased by raising the concentration of the added stabilizer.

The increase in the viscosity improved the whipping ability of the mixes and, subsequently, resulted in an increase in the overrun of the resultant ice cream. Using agar-agar at 0.20% gave a considerably higher viscosity that retarded the whipping process of the mix decreasing thereby the overrun.

All of the examined stabilizers increased the specific gravity and weight per gallon of the mixes. While decreased both of them in the resultant ice cream. Both of the overrun and melting time of the resultant ice cream increased with raising the concentration of all stabilizers added. The highest score of the sensory evaluation of the examined ice cream was obtained by using 0.80% gelatin.

(Plants)

<b>NO</b>	: 501
<b>TITLE</b>	: Effect of Hot Water Treatment and Fungicides on Control of Sugarcane Smut.
<b>AUTHORS</b>	: M. Abd-Elrasoul, M.S. Mohamed, A.M. El-Shabrawy and M.A. Sellam .
<b>ADDRESS</b>	: Dept. of Plant Pathology, Faculty of Agriculture, Assiut University .
<b>BULLETIN</b>	: Assiut Journal of Agricultural Sciences Vol. 22. 2., 1991 .

### **ABSTRACT**

Hot water treatment of diseased sugarcanes at 52° and 54°C for 0.5, 1.0 and 2.0 hours before planting had beneficial effect on the controlling smut disease, caused by *Ustilago scitaminea* sydow, especially for 2 hours at 54°C.

Bayleton, caused complete inhibition to fungal growth, in vitro, at 300 ppm, Benlate and Vitavax at 500 ppm, Bavistin at 600 ppm and Homai and Bayfidan at 800 ppm. Increasing dipping period of naturally infected sugarcane setts from 0.5 to 4 hours and Bayleton, Benlate and Vitavax concentration from 300 to 700 ppm greatly reduced the sugarcane smut incidence.

Complete control of the disease was achieved by either soaking seedcanes in Bayleton at concentration of 500 ppm for 4 hours before or after artificial inoculation with the causal pathogen or soaking in Benlate or Vitavax after inoculation only .

