

Lynch comes in and asks to develop in the yellow, they will hopefully be turned away on the basis of the plan. At the same time, if they want to build in the pink, and community objections arise, a municipality can use the plan to justify development."

As a first step to addressing New Jersey's worsening problems of diminishing natural resources and a lack of affordable housing, legislators, with the help of CUPR, began to build the state plan in 1985. After it was adopted in 1992, Burchell and CUPR were again brought in to study what would happen in the state during the next two decades if the plan were to be fully implemented—or if it were abandoned on a shelf. CUPR found, for example, that if the plan is disregarded the state stands to lose another 70,000 acres of agricultural land.

"There was always a lot of passion at the meetings held for the assessment study; people have very strong feelings on development issues," says Burchell. "Now that it's done, developers feel there's too much yellow in the map and environmentalists believe there's not enough. One reason we were brought in was to bring a level of objectivity to the process. We believe we did that."

Dying Children

A Rutgers anthropologist broke a taboo and studied a subject that had long been neglected.

As a graduate student in anthropology at the University of Illinois in the early 1970s, Myra Bluebond-Langer found that children afflicted with terminal illnesses were a population rarely talked about and rarely studied. "At the time,

the few studies that had been done suggested that these children didn't always know they were dying," says Bluebond-Langer, a professor of anthropology at Rutgers-Camden. Feeling that keeping this information from them was dishonest, she decided to find out if it were true.

In the initial stages of her work, Bluebond-Langer stood in hospital corridors for hours on end observing and taking notes. She noticed that nurses wrote "Possible WBC [white blood cell] disease" on charts rather than risk having children see the word leukemia. When children asked pointed questions, her research showed that nurses, doctors, and parents were reluctant to respond candidly or would change the subject.

"The children picked up on these signals and began acting like they didn't know they were dying, all because other people felt uncomfortable talking about it," says Bluebond-Langer, who has written two books on the subject and is director of the campus's new Center for Children and Childhood Studies. "But after talking to them and watching them relate to other children in their condition, I found that, in most cases, they certainly did know."

Bluebond-Langer believes adults should take their cues from children in deciding what to tell them about their illnesses and when. "The decision should be made by the same rule of thumb that is applied to deciding what to tell children about sex," she says. "Tell them what they want to know, answer their questions, and talk to them on their own terms. Offer children support and encouragement in a way that respects their awareness of the situation in which they find themselves." And, of course, "Listen, listen, listen." □



Did you know?

Managed health care does not reduce the amount of time doctors spend with their patients, says Rutgers' Institute for Health, Health Care Policy, and Aging Research. A recent study debunked the common assumption that managed care, which delivered an ever-increasing portion of medical care over the last decade in the U.S., has pressured doctors to sacrifice time with patients

in order to increase productivity and maintain profitability.

Males may learn more efficiently than females when under stress, according to research by Tracey Jo Shors, associate professor of psychology at FAS-New Brunswick. The reason for the gender variance appears to be linked to biochemical and anatomical differences in the brain.

Cooked vegetables contain more iron

than raw, reports Tung-Ching Lee of the Department of Food Science. Lee, who evaluated 48 vegetables and fruits, found that iron in broccoli soared from 5 percent (raw) to 30 percent (cooked) and doubled in green peppers, from 16 percent (raw) to 32 percent (cooked). Choice of cooking method did not appear to affect the increase. Yet cooked fruits didn't see the same gain. With the exception of tomatoes and peaches, iron content in fruit did not increase after cooking. Fire up the wok.