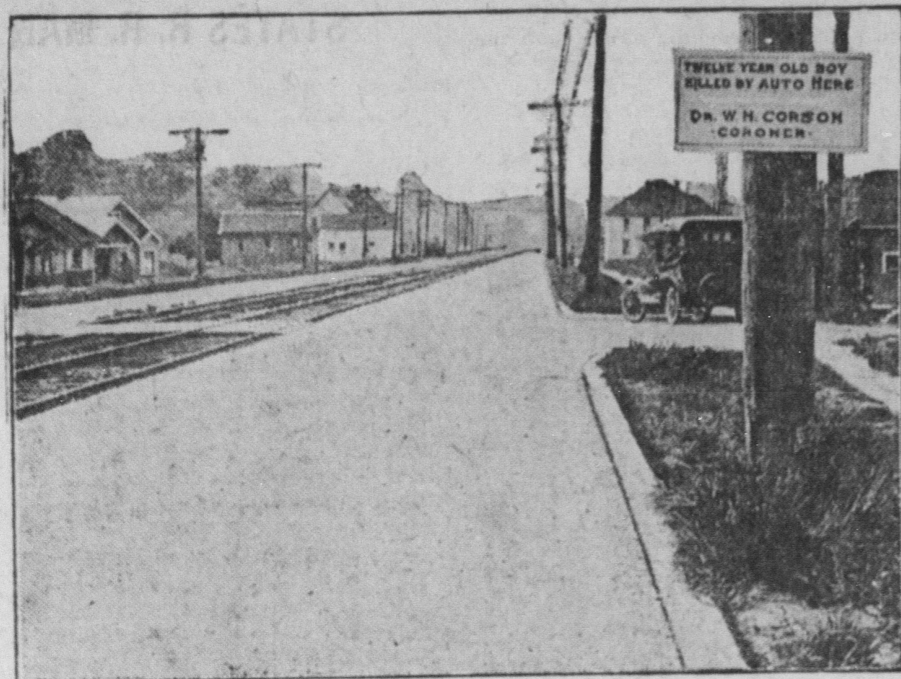


CORONER POSTS WARNING PLACARD AT DANGEROUS SEATTLE CROSSING



In an effort to cut down the toll of fatal accidents throughout Seattle and King county, Dr. W. H. Corson, King county coroner, has started the practice of erecting signs at places where fatalities have occurred, stating in detail the particular accident. Herewith is shown one of the signs erected at a dangerous street corner.

"HEART DISEASE" COMMON AILMENT

Storage Battery Is One of Most Important Units of Car, Yet Often Overlooked.

MANY ARE STARVED TO DEATH

To Secure Long Life It Should Be Charged and Discharged Frequently—Careless Owner Soon Makes It Piece of Junk.

It is a very peculiar fact, but nevertheless true, that a hard-headed business man will invest three or four thousand dollars in a motor car and then cease to take the necessary precautions in safeguarding his investment. The storage battery is one of the most important units of the car, yet it is a device which seldom receives the proper attention, writes B. W. Cooke, president of a Chicago trade school. All that the average owner knows about this unit is that it requires a certain amount of distilled water occasionally. I have often seen storage batteries in use that did not receive even occasional attention. Literally they were starved to death.

The battery may be considered the heart of the automobile and when it fails the car stops.

When the engine is in good condition it will start within fifteen seconds. If it does not, then the operator should locate the trouble before he abuses the storage battery. When the starting button is pressed, as much as 200 amperes of current may be drawn from the battery. This means excessive chemical action in the battery and if continued for any length of time the battery is sure to overheat.

Sooner or later the battery becomes a useless piece of junk in the hands of the careless car owner. Excessive use is one extreme. The other is when the battery is used but little and the car much.

Charge and Recharge Often. To secure long life in a storage battery the unit should be charged and discharged frequently. If you should find that you are overcharging your battery turn the tail light on occasionally during the daytime, or even when you leave the car at night. This will serve to drain the battery slightly and keep it in condition.

Always bear in mind that your battery can be likened to a wooden pail. If it is drained too much, it will be like a pail left in the sun; it soon falls to pieces.

It is the storage battery man's duty to keep your battery in condition. He is the man who can "pour the water out of the pail and fill it again." Every time you pay him 50 cents it is an investment that pays big dividends. Remember this. Don't let your car have heart trouble.

HEAT DETERIORATES RUBBER

Tires Cannot Long Remain Intact When Highly Heated by Continuous Speeding.

A high-grade tire on a racing car will sometimes stand up as far as 500 miles, about one-twentieth of the life of a tire operated under ordinary conditions. This difference in tire service is due directly to a difference in the heat developed. Heat exerts a deteriorating effect on rubber in proportion to the intensity and length of time the rubber is exposed to it. Running at high speed quickly raises the temperature of a tire. This heat results from the internal friction set up in the tire carcass. Tires are designed to resist the effects of heat produced by ordinary everyday car operation, but they cannot long remain intact when highly heated by continuous speeding. The tire bills of the speeder are likely to be higher than those of the driver who proceeds at a moderate pace.

YOU AUTO KNOW

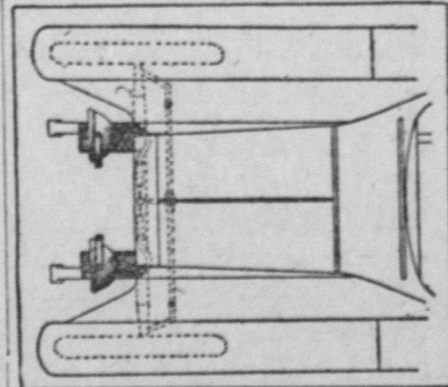
That failure to shift gears on a long hill is one of the signs of the amateur driver or of the man who prefers to try to "show off" the power of his machine at the risk of serious damage to the engine or, at best, of stalling in the middle of the incline. First and second (low and intermediate) gears are placed on cars for emergencies of this kind and are designed to assist the engine in pulling a load to which it is not accustomed. The driver who does not make use of them is, therefore, placing an undue strain on his car and should not be surprised if something gives way under it.

The best method to use in the case of a long steep incline is to approach, if possible, at a fair rate of speed, so that the car will gain as much initial impetus as possible. Then, when the machine begins to lose speed but before it has slowed down too much, shift to second and, if necessary, to first. Also, at the first sound of a "knock" retard the spark, for this will slow down the engine and give it more power, thus making it unnecessary to shift gears on hills which the driver knows by experience his car can make without laboring. (Copyright, 1922, by the Wheeler Syndicate, Inc.)

HEADLIGHT FOR AUTOMOBILE

Operated by Steering Mechanism and Always Points in Direction Car is Speeding.

The Scientific American in illustrating and describing an automobile headlight control, the invention of W. Muller of Honolulu, Hawaii, says: The invention relates to headlights operated by the steering mechanism



Directional Headlight Control, Patented by W. Muller.

so that the light will always point in the direction in which the car is moving. An object is to provide means operable from the steering wheel for turning the headlights so that the rays will be directed in a straight path forward of the course of travel of the machine. The device is readily applicable to any ordinary construction of automobile.

AUTOMOBILE GOSSIP

Valve clicks and slaps are the most common engine noises.

The neglect in tightening bolts or filling grease cups often leads to trouble and frequently a breakdown.

Spring shackles, wheel bearings, steering connections and universal joints should be oiled frequently to save wear and insure smoother operation.

It is a good plan to have one's car gone over thoroughly by competent mechanics once in a while, but there are certain points that every owner can look after himself.

To slow down the engine and remain in high when crossing railway tracks is a dangerous practice. The engine may die with the car wheels on the first rail.

USES FOR STEAM PRESSURE COOKER

Housewife Saved Much Time and Fuel in Cooking, Especially in Hot Climate.

FOODS BECOME MORE TENDER

Cheap, Tough Cuts of Meats or Dried Beans May Be Prepared in Relatively Short Time—Flavors Retained.

(Prepared by the United States Department of Agriculture.)

In canning meats, chicken, fish, game and vegetable mixtures, especially in hot and humid climates, the pressure cooker is usually recommended for reliable processing. There are also many dishes which may be prepared for the table in the steam pressure cooker, the United States Department of Agriculture suggests.

Most foods cooked in steam at temperatures above 212 degrees Fahrenheit become tender much more rapidly than in the ordinary way of cooking. Cheap, tough cuts of meat or dried beans and peas consequently may be prepared in a relatively short time in the steam pressure cooker, since at 5 pounds pressure the temperature of the boiling water and steam within the cooker is 228 degrees Fahrenheit; at 10 pounds pressure it is 240 degrees Fahrenheit; at 15 pounds it is 250 degrees Fahrenheit, and at 20 pounds it is 259 degrees Fahrenheit.

Time and fuel are often saved by using the pressure cooker. Food value also may be saved in some instances; for it is often the case, that only a small amount of water is necessary.



A Large Type of Steam Pressure Cooker in Common Use.

and the extractives from meats or vegetables can easily be kept and utilized. Some flavors are better retained in the tightly closed cooker. It is a good idea when planning to use the pressure cooker for preparing a meal, to put as many articles as possible into the cooker at once.

The meat will usually require the longest time. The vegetables should be put in about 15 minutes before the meat is expected to be ready to serve. Some experience is necessary to enable the housewife to judge the length of time for any given dish.

Stewed and boiled meats which are cooked in the pressure cooker often have a richer flavor than those cooked over the stove. The problems of cooking meat in the pressure cooker are those incident to finding the proper length of time for which a piece of meat of given size, shape and toughness needs to be cooked. The rate at which the heat penetrates to the center of the piece of meat and the amount of heat necessary to soften the connective tissues must be considered.

It is easier to cook meat in the pressure cooker if the meat is cut into rather small pieces, than if it be in one large piece. Heat can then be applied for a shorter time with less danger of rendering the outer parts of the meat tough, hard or dry. Processing at 10 to 15 pounds pressure is usually necessary when tough meat is in a thick, compact mass. When the meat is cut into pieces it is not timed by the pound but by its toughness. The usual rule is to process 30 to 50 minutes. Chicken and rabbit, disjointed, and prepared in the pressure cooker, are excellent.

How to Cook a Pudding. Steamed puddings made of batter or dough may be cooked in the pressure cooker, but it is better to divide the pudding into small portions or individual molds. This allows a more rapid heat penetration, quicker expansion, and reduces the time of cooking. It may be advisable, also, during the first part of the cooking period, to keep the petcock wide open, and even to prop the cover up so that it fits loosely, in order that the rate of cooking shall not be too rapid. When the pudding has risen well the lid may be clamped down and the pressure brought slowly to 15 pounds for 10 or 15 minutes.

Before attempting to remove the lid of the cooker be sure that the pointer of the dial is at zero. If the petcock is opened to relieve the pressure, care should be taken to open it little by little to avoid burning the operator.

USE LARGEST PIECES WHEN CURING MUTTON

It Will Be as Delicious as Any Ham or Bacon.

Bureau of Animal Industry Recommends That Meat Be Thoroughly Cooled, but Never Frozen—Two Successful Methods.

(Prepared by the United States Department of Agriculture.)

The average farmer seldom thinks of curing mutton as he thinks of curing pork for future use but, says the United States Department of Agriculture, it is possible to cure and smoke mutton that will be as delicious as any ham or bacon. The practice, says the department, should result in increasing the consumption of this meat which at the present time is only 3.9 per cent of the total meat used in the United States.

One reason that the average family tires of mutton and develops a prejudice against it is that when a sheep is killed it has been the habit to eat all the meat while fresh. Naturally, a diet of fresh lamb or mutton to the exclusion of other meats for many days is apt to cloy the appetite.

As a result of the experimental work done by the bureau of animal industry, the following recommendations are made for curing mutton: Cool the meat thoroughly but never freeze it, either before or during curing. Begin the curing process from 24 to 36 hours after killing. Because of high shrinkage in curing, only large pieces, such as legs and shoulders, are suitable for this use. A brine formula may be used, but dry-cured meat requires less work and keeps better. Both methods are successful, if the work is carried out properly. In making the dry cure, for each 100 pounds of meat use seven pounds of salt, three pounds of sugar or sirup, two ounces saltpeper, two ounces red pepper and three ounces black pepper. The meat, after these ingredients thoroughly mixed have been applied, should be packed away in a box or on a table. A day and a half for each pound of the average weight of the pieces is the right time to leave the meat in cure. When that period has elapsed, hang the pieces in the smokehouse and smoke.

GOOD PRESERVE FOR WINTER

Children Will Like Dried Apricots for Their Lunches—Novelty for Sunday Supper.

The United States Department of Agriculture has tested and approves the following recipe for a good winter preserve. The children will like it for their school lunches, and to many persons it will prove a novelty for Sunday night supper.

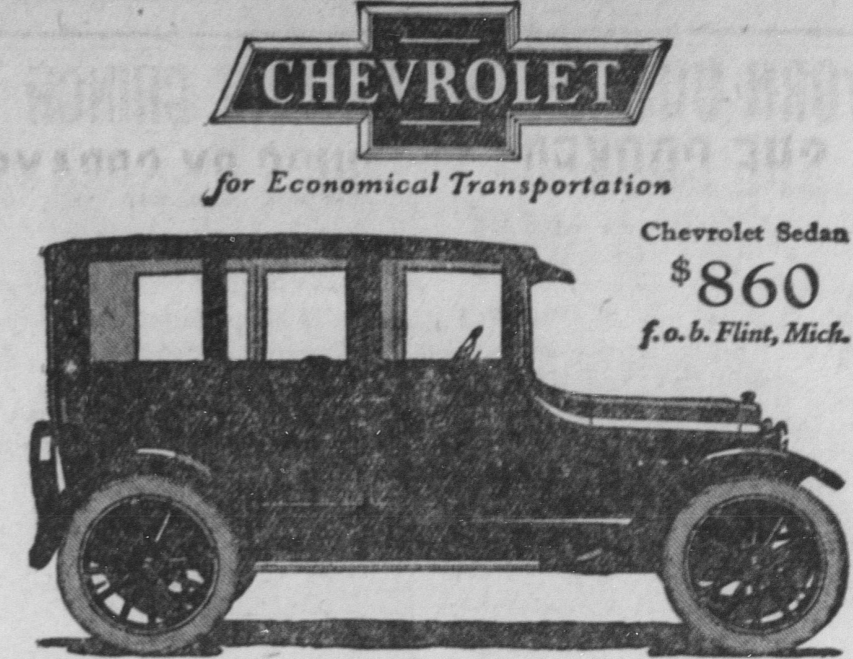
Soak one pound chopped dried apricots over night. Drain the juice from two No. 3 cans of pineapple and cut in small pieces. Add one-half the weight of pineapple in sugar and cook 20 minutes. Drain and add the apricots with one-half pound sugar and cook ten minutes longer. Turn into sterilized jelly glasses and cover. This preserve requires careful watching to prevent scorching.

HOME CONVENIENCES

One way to get labor-saving devices for the home is to devote all proceeds from poultry grown from one setting of eggs to buying home conveniences, suggests an extension worker, who put this idea into practice in Linn county, Mo. Any woman could follow this plan independently, but in Linn county seven communities organized and 104 women pledged themselves to buy conveniences with all they made from the chicks raised and sold after setting one hen. In addition to the 722 chickens, which brought \$735.20 cash, a number of premiums were offered by business men, ranging all the way from a paring knife to a pressure cooker, for those who made the best records from their single sitting. Several communities who have heard of this plan have asked to come in another year.

OF INTEREST TO THE HOUSEWIFE

- If cooked too long, oysters lose their flavor.
- French chalk is excellent for cleaning white felt hats.
- Rubber fingers are excellent to wear when slicing vegetables.
- Wood ashes will remove flower pot stains from window sills.
- Rings of ripe olives are decorative and tasty in chicken soup.
- Milk is a perfect food for the young and valuable for old folks.
- A cut apple placed in the bread box will give forth just enough moisture to keep the bread and cake fresh.
- For a novelty, try stuffing tomatoes or peppers with nuts, raisins and bread-crumbs.



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