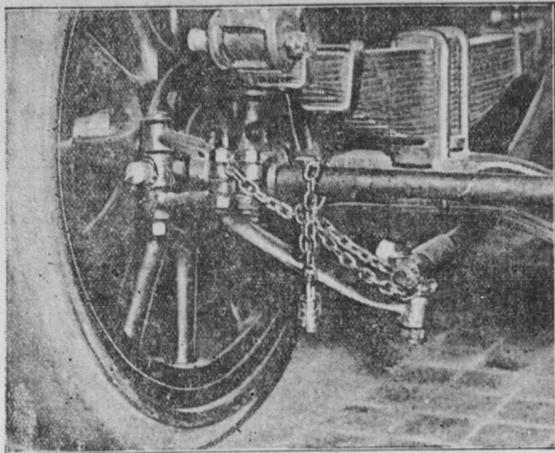


LOCKS ARE RELIABLE MEANS TO PREVENT THEFT OF MOTOR CARS



Many Owners Consider the Best Means to Prevent the Theft of Cars is to Attach a Steel Lock and Chain on the Steering Knuckle.

What measure can an owner take to protect his automobile from thieves? Not a great deal, unfortunately, for many things which would help reduce thievery are things about which he as an individual has nothing to say. The things that he can and should do are so simple that they are self-evident. First, in buying a car inquire whether or not it is equipped with a locking device approved by the insurance people. If you are installing a new lock on an old car make the same inquiry when buying the lock. There are locks and locks; some of them can be broken and manipulated by an expert thief in a minute or two.

Many Standard Locks.
Others really protect the car, and there are about fifteen standard devices. Of these, three lock the transmission, three the steering wheel and

one the manifold. The others are various types of ignition locks. One locks hood and ignition and another gasoline and ignition.

Make Record of Numbers.
Finally, if you have hopes of getting your machine back after it has been stolen you should have a record of all the engine and factory numbers that appear on it. Best of all, there should be a secret identification number somewhere that the thieves cannot find to change or remove. One or two manufacturers have a private identification number on the chassis in a position known only to themselves, and it would be a great help if more manufacturers would take this precaution. But as it is, most builders can offer little help in identifying a stolen car, and the owner must depend largely upon himself.

FEW RECOGNIZE AUTO ON SIGHT

Most Machines Are Nearly Alike and Only Experts Can Distinguish Different Makes.

TURN ATTENTION TO DESIGN

One Good Way Is to Observe Name Plate on Front of Car—Hub Caps Offer Means of Identification, as They Are Marked.

"How can I tell the different makes of automobiles?" is a question often asked by the man who walks, observed a New York Sun writer.

The best answer to the question it seems is, "You can't."

There was a time, some years ago, when there were comparatively few automobiles, and these were readily distinguishable.

Those were the days when the automobile manufacturers were concentrating their efforts on the improvement of the engine. It would make no difference how beautiful cars were made if they refused to go. Their efforts were successful; the automobile engine today is as near perfection as human products can get. So the manufacturers, the last year or so, have turned their attention more and more to design.

It was natural that there should be extensive adoption of some of the features of foreign made automobiles, for these cars had always been superior in design to American-made cars, a great deal of hard work being involved in their manufacture. It was also natural that American manufacturers should take the opportunity to carry out their own ideas of design. The one result has been to make all cars more alike.

Tell by Name Plate.
The one best way to tell one car from another is by the name plate on the radiator front of nearly every car. This is nearly always small and inconspicuous, and when a car is passing at a speed of 20 or 30 miles an hour it is almost impossible to identify all cars in this manner. Hub caps offer another means of identification, as the hub caps of virtually all cars are not only distinctive, but are also usually marked with some simple mark of identification.

There are cars that are distinctive enough in design to be identified in a glance. There are cars of the "sporting" type, low and "rakish" and suggestive of speed; the sight of such a car suggests only two or three possibilities.

Cars of Homely Type.
There are cars of the "homely" type, of squat and serviceable appearance; when such a design is caught sight of only two or three names come to mind. There are the obviously expensive cars, cars which suggest luxury in their every line, in the accessories, in the flash of nickel mountings. A car of that description might be any one of a half-dozen cars, the aristocrats of the automobile world.

But outside of these distinctive types there are many cars, mostly of the middle price range, that are extremely difficult to identify.

You Auto Know

That the slightest lack of alignment in the steering wheels will cause tires to wear out long before their allotted mileage has been secured. This trouble is usually due to slight collisions or even failure to avoid holes in the road. The strain bends the equalizing rod and the wheels are thrown out of true—possibly not enough to be seen with the unaided eye but apparent when measurements are taken. As a result of this, one or both tires "grind" with every revolution of the wheel and the wear comes on the portion of the tire which is not protected by the heavy tread.

The remedy and also the prevention of this is to have the front wheels inspected regularly and to keep a constant watch upon the tires to see that they are wearing evenly and that this wear is being taken up by the tread. Reputable tire manufacturers guarantee their product for the minimum and not the maximum number of miles which they ought to deliver and the vast majority of failures to secure this mileage are due to the carelessness of drivers, rather than to faults in the tires themselves.

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PEDAL CONTROL IS ASSURED

Device Illustrated Will Prevent Foot From Bobbing Up and Down on Accelerator.

Rough road driving causes the foot to bob up and down on the accelerator.



Steady Foot Control.

This air control device is made to remedy that and steady the flow of gasoline. The large pedal resting on the accelerator has an air cylinder operating over a piston attached to the toe board. It can be adjusted for any car with pedal control.

BEST ALIGNMENT OF WHEELS

Tires on Front of Many Cars Worn Out Before Driver Finds Out Real Cause.

Many motorists completely wear out the front tires on their cars before they find that the wheels do not run parallel. In the ordinary car front wheels are toed in 3-16 to 3-8 of an inch to take care of their spread under power. In the opinion of tire men failure to properly align the wheels is responsible for the premature scrapping of tens of thousands of tires. Wheels of new cars require less toeing in than the wheels of cars already limbered up.

START CAMPAIGN FOR RIGHT FOOD

Movement for Better Nourishment for Adults as Well as Children Is Inaugurated.

USE OF MORE MILK FAVORED

Plan to Alleviate Such Common Ailments as Headaches, Constipation, Irritability, Etc.—Some Superior Recipes.

(Prepared by the United States Department of Agriculture.)

A successful campaign for better nourishment of adults as well as children is being conducted in Connecticut, which the United States Department of Agriculture believes could well be extended to other states. The purpose of the campaign is to induce people to add more milk and fibrous material to the diet, with the result that such ailments as headaches, constipation, nervous irritability, and other disorders, due to faulty food habits may become less common. The recipes on this page are being used to introduce these much-needed food substances into the bill of fare of many families.

Cabbage, which is made up largely of fibrous material, is inexpensive and available to both rural and city dwellers. Both milk and the vegetables recommended in these recipes supply the vitamins essential to good health.

Cream Soups.

General rules: These soups are thickened by cooking butter and flour together. This prevents a separation of the thicker and thinner parts of the soup and is called "blinding."

Heat the butter until it bubbles, add the flour and season gradually and stir until well mixed, add the liquid and cook until about the consistency of good cream. Stir constantly. Add the vegetable pulp and liquid and serve hot. If too thick, thin with more milk.

Soda is added to tomatoes in cream of tomato soup to prevent the milk from curdling when it is added to the tomato. One-eighth teaspoonful soda to one cup tomato juice.

Cream Soups.
1 tablespoon flour. 1 cup milk.
1 tablespoon butter. 1 cup strained vegetable pulp and juice.
1/2 teaspoon salt.

Vegetables Used for Cream Soups.
Tomato. Potato.
Spinach. Carrots.
Peas. Onions.
Beans. Corn.
Asparagus. Cabbage.
Celery. Cauliflower.
Beets.

Prunes and Other Dried Fruits.
Wash well. Soak over night in water to cover. Boil gently in the same water until tender. Add a little sugar if necessary. Prunes do not usually need sweetening.

Medium White Sauce for Creamed Dishes.
2 tablespoons butter. 1 cup milk.
2 tablespoons flour. 1/4 teaspoon salt.
Make like thin white sauce for cream soup.

Foods Which May Be Creamed.
All vegetables. Macaroni.
Eggs. Casserole.
Fish. Meats.

CABBAGE SALADS
Cabbage and Fish.
Tuna. Any cold flaked fish.
Salmon.

The proportion of cabbage and fish may be varied. However, 2 cups of cabbage and 1 cup of fish make a palatable combination.

Cabbage and Pineapple.
2 cups shredded cabbage. 1 cup cubed pineapple.
Pear and Cabbage.

1/2 halves canned or shredded cabbage fresh pear. 1/2 cup cover.
Peanut and Cabbage.
2 cups cabbage. 1 cup peanuts (salted are best).

Peanut, Cabbage and Carrots.
2 cups cabbage. 1/2 cup chopped raw carrots.
Cabbage and Cranberry.
3 cups cabbage. 1/2 cup chopped cranberries.
1/4 cup celery.

Cabbage and Chili Sauce Dressing.
2 cups cabbage. 2 tablespoons horseradish.
1/2 cup chili sauce or catsup.

Ten-Minute Cabbage.
5 cups finely chopped 2 tablespoons butter cabbage. 1 teaspoon salt.
Put cabbage in boiling salted water, boil hard for ten minutes, drain and season.

Escalloped Cabbage.
2 cups boiled cabbage. 1/2 cup white sauce. Bread crumbs.
Put cabbage in a baking dish, cover with crumbs and bake.

Creamed Cabbage Au Gratin.
1 cup cooked cabbage. 1/2 cup white sauce. 2 tablespoons cheese.
Put cheese in white sauce, cover with crumbs and bake.

Cream of Cabbage Soup.
4 cups chopped cabbage. 1 teaspoon celery salt. 1/2 cup onion. 1 cup chopped celery tops.
Cook until cabbage is transparent. Press through a colander and add one pint thin white sauce.

Thin White Sauce.
2 cups milk. 2 tablespoons flour. 1/2 tablespoon butter. 1/4 teaspoon salt.
Escalloped Cabbage, Cheese and Rice.
1 cup boiled cabbage. 1/2 cup finely chopped cheese. 2 cups hot rice. 1/2 cup buttered bread crumbs. 2 cups white sauce. 1/2 cup bread crumbs.
Cover bottom of well greased baking dish with one half of the crumbs. Arrange layers of cabbage, rice and white sauce. Repeat and cover with remaining crumbs. Bake until heated throughout and crumbs are brown.

GENERAL RULES FOR SELECTION OF BEEF

Choose Cuts According to Cooking Method Desired.

Buy Only Tender Meat for Broiling or Roasting—Tough Pieces Are Useful for Stews, Soups, Etc.—Two Recipes.

(Prepared by the United States Department of Agriculture.)

Two general rules may be laid down for the selection of beef, says the United States Department of Agriculture. First: Buy only the tender cuts when meat is to be prepared by such methods as broiling or roasting. Second: Buy the less tender cuts in all cases for stews, boiled or braised meat, pot roasts, Hamburg steak, meat loaves, and soups. It should be remembered that tender cuts of meat are best not overcooked, also that plenty of time must be allowed for the cooking of the less tender cuts. One exception to this last may be made in the case of ground meat. Finely ground beef may be formed into cakes or into a large roll and these broiled or roasted and served rare just as in the case of tender meat.

The tough tail of a porterhouse steak, so often discarded, may be removed and trimmed, put through the grinder, made into cakes, and these broiled and served along with the tender part of the steak. The tender cuts of beef are the rib roasts, club, porterhouse, and sirloin steaks. The rump and the flank steak also are tender if cut from a prime carcass. All these cuts are best prepared by broiling the surface with high heat, then reducing the heat to avoid overcooking the outside. Allow 8 to 20



Grinding Beef for Making Cakes.

minutes for a steak, and 15 to 30 minutes for each pound of roast, depending on the thickness of the steak, the size and shape of the roast and whether the meat is preferred rare, medium, or well done.

Soup.
In case a large quantity of soup is needed, it is well to buy freshly trimmed bones, such as the hind shank or lock, the lower fore shank, or any other fresh bone trimmings, but for the average small family it is more satisfactory as well as economical to select cuts having considerable meat along with the bone. The neck, fore shank, shoulder clod, tail, and the lower cuts of the hind shank are all good. If these are well seasoned, put to cook in hot water and allowed to simmer slowly until the meat is tender, the stock will be found to be sufficiently strong for soup and the meat itself will be usable in many ways, such as stew, jellied meat, croquettes, and meat pie.

Swiss Steak.
Any lean beef cut two inches thick can be prepared as Swiss steak. Season on both sides and pound flour into it until the surface is well coated. Brown well in hot suet. Add hot water to about half cover the meat. Cook very slowly in a covered skillet until the meat is tender enough to cut with a fork. This will require from two to three hours, according to the toughness of the meat. It may be necessary to add a little water during the cooking, but there should be no liquid in the pan when the steak is finished.

Homemade Furniture Polish.
Many requests have recently come to the office of home economics of the United States Department of Agriculture for a recipe for a good homemade furniture polish. The following formula, which is an old, well-tried recipe, gives good results:
1 pint linseed oil or 1 pint turpentine. 1/2 vegetable drying oil. 1 cup vinegar.
Shake well together in the bottle each time before using.

Jacking Up Car in Mud.
When it becomes necessary to jack up a car on soft ground, where there is no support for the tool, take out the floor-board or toe-board and use it for the jack to rest upon.

Delicious Filling.
A delicious filling is made with chopped figs and walnuts, boiling water and sugar, thickened with flour and flavored with lemon juice.

HER SMOKE SPECS

Aunt Mandy Had Secret of Happy Marriage.

Homely Philosophy, Perhaps, but There Would Seem to Be Much Common Sense in It.

After four years' absence from home I missed, on my return, the familiar face of Aunt Mandy Martin, one of the old family servants. On inquiry I found that she had been an almost helpless cripple for two years. So I went to see her at once, writes Mary Yerger Raymond in the Portland Oregonian.

Aunt Mandy's wrinkled face expressed delight and wonder when I came in and, after she had inspected me critically for a while, she said: "It shorely am 'sprisin' to see you lookin' so proud, Miss Mildred. You must be all took up with that man of yours; I specs you sets a big store by him."

I smiled. "Yes, Aunt Mandy; I'm very happy."

She nodded her head sagely. "Them's mighty nice, Miss Mildred, for there's them that is and them that ain't. Some folks, when they marries, puts on smoke' glasses and some folks puts on clear. Them that's happy wears smoke' glasses."

She puffed a few minutes on her cornocob pipe, blew the smoke up the chimney, and resumed meditatively. "Now, when I marries Jim, I puts on clear glasses. Seems most like that nigger never could do nuthin' to please me. I could see right through him. I was standin' in my own light, honey; don't fergit that."

"When Jim he'd say, 'Mandy, I'm goin' to town on a little 'sprise bizness.' Then me, stidd of figgerin' aroun' 'bout my burfday bein' so near, 'stead of believin' him, I knowed all the 'sprise I'd git would be Jim crawlin' in drunk, with all the bizness and burfday money gone till next time."

"I'd been a heap better off if I'd believed in his good intentions and let him come along, and den forgive him ebery time. But I'd stan' right up straight an' say: 'No, you don't 'sprise me none, Jim Martin, and when I leveled a flatiron at his haid, he wilted, Miss Mildred, and stayed at home. But, la, how that nigger did despise me."

"Now, your ma was one o' the traste' kind, and now and den when Marse John come home fum Norfolk sayin' as how he was most daid, and he had to take a dram fer his heart, Miss Millie'd most go wild; she'd pester 'roun' him like a hen with jus one chicken. She couldn't see nuthin' 'count of havin' them smoke' glasses on. But me, Miss Mildred, he d'nt fool me none. I could see right th' smoke'!"

"Now, chile, you'd better be glad you are lak yo ma; ther's some things better not seen in matrimony, and you is mighty lucky ef yo' glasses am smoke'!"

Find Zest in Seed Gamble.

Baseball fans are not the only fans in this town. The suburbs are full of dahlia fans, and when they get together the talk is of bulbs, quill, cactus, peony flowers big spiders and spider webs, swapping aphids, thrip, borers, variegated, nitrate of soda, midsummer fertilization, hybrids, decorative pompon, collaretta and other terms that only the dahlia fan understands. The true fan delights to raise seeds and plant them. No blooms are produced the first year, but bulbs are grown and these will produce blossoms the next year. These flowers may or may not be like the flowers 'rom where the seeds came. The chances are a hundred to one that they will be different, and this taking chances is one of the enjoyments the dahlia bug has. It is a mild form of gambling.—New York Sun.

Scotland Yard Museum.

The museum of Scotland yard has been reopened, but not to the public; only police officers and others professionally interested may view the gruesome relics. Plaster casts of murderers' heads line the encircling shelves, and the souvenirs of arsenical paper used in the Maybrick affair, locks of hair from the head of Doctor Crippen's wife, and the pestle with which a woman was killed in a railway carriage. Revolvers and knives abound, and there is a "put and take" top with which the spinner did all the taking and none of the putting.—Scientific American.

Small Targets.

"I had a nightmare last night," remarked the golf expert.
"What was it," asked the rank amateur.
"I thought I was out on the links, but every time I teed up a ball and started to drive, it suddenly expanded and became as big as a balloon."
"Umph!" sighed the rank amateur.
"That wouldn't be a nightmare to me. If golf balls were the size of balloons I might have better luck in hitting them."—Birmingham Age-Herald.

Probably the Host.

"As we emerged from the burning hotel in our night clothes one fat gentleman in pajamas had a green shade over his eyes."
"Strange."
"Not so strange. You'll often encounter that combination at private poker parties when the weather is warm."—Birmingham Age-Herald.

Relief Is Found From Stomach Trouble

Hope for the millions of unfortunate men and women who are victims of stomach trouble is sounded by William Hoyle, of 16 Spring St., Bristol, Conn. Mr. Hoyle was a victim of stomach trouble in its worst form, but was completely restored to health by taking Tanlac. He says:

"For fifteen years I had attacks of stomach trouble, and had been in bed for three weeks when I got Tanlac, but three bottles built me up fifteen pounds, and made a well man of me. I am now eating steak and onions, and feel just fine in every way."

Undigested food ferments in the stomach and soon the entire system is filled with poisons. Tanlac was designed to restore the stomach to a healthy condition and build up the whole body. Millions everywhere have acclaimed its wonderful power. Get a bottle today.

Tanlac is sold by all good druggists.—Advertisement.

A talkative man is seldom over-estimated—a silent man often is.

SLOW DEATH

Aches, pains, nervousness, difficulty in urinating, often mean serious disorders. The world's standard remedy for kidney, liver, bladder and uric acid troubles—

GOLD MEDAL FRASER OIL CAPSULES

bring quick relief and often ward off deadly diseases. Known as the national remedy of Holland for more than 200 years. All druggists, in three sizes. Look for the name Gold Medal on every box and accept no imitation.



It's toasted. This one extra process gives a delightful quality that can not be duplicated.

Such as are careless of themselves can hardly be mindful of others.

A FEELING OF SECURITY

You naturally feel secure when you know that the medicine you are about to take is absolutely pure and contains no harmful or habit producing drugs.

Such a medicine is Dr. Kilmer's Swamp-Root, kidney, liver and bladder remedy.

The same standard of purity, strength and excellence is maintained in every bottle of Swamp-Root.

It is scientifically compounded from vegetable herbs.

It is not a stimulant and is taken in teaspoonful doses.

It is not recommended for everything.

It is nature's great helper in relieving and overcoming kidney, liver and bladder troubles.

A sworn statement of purity is with every bottle of Dr. Kilmer's Swamp-Root.

If you need a medicine, you should have the best. On sale at all drug stores in bottles of two sizes, medium and large. However, if you wish first to try this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper.—Advertisement.

Give sorrow words. The grief that does not speak whispers to the o'er-fraught heart and bids it break.

DYED HER BABY'S COAT, A SKIRT AND CURTAINS WITH "DIAMOND DYES"

Each package of "Diamond Dyes" contains directions so simple any woman can dye or tint her old, worn, faded things new. Even if she has never dyed before, she can put a new, rich color into shabby skirts, dresses, waists, coats, stockings, sweaters, coverings, draperies, hangings, everything. Buy Diamond Dyes—no other kind—then perfect home dyeing is guaranteed. Just tell your druggist whether the material you wish to dye is wool or silk, or whether it is linen, cotton, or mixed goods. Diamond Dyes never streak, spot, fade or run.—Advertisement.

Not to Be Cheated.

Grandfather and Betty were paying a visit to the strawberry patch. He picked some small, luscious berries and fed them to the little girl. For himself he found much larger ones. Betty watched him for a few moments, and then said, gravely: "Grandfather, I can eat the large ones, too."

