

years as a result of the attention given the problem by the medical profession and law enforcement officers, it is believed that we may confidently look forward to the time, not many years distant, when the few remaining addicts will be persons taking opium because of an incurable disease, and addicts of the psychopathic, delinquent type who spend a good part of their lives in prison."

TIDAL MOTOR MADE BY BULGARIAN

A motor for the utilization of the power of the waves and tides has been designed and put to the test by a Bulgarian engineer, M. Vodenitcharoff, who has been experimenting for 10 years and has now produced a device sufficiently successful to enlist the support of the Bulgarian government, according to reports received at Vienna from Sofia.

The principle of the machine, the fifth which the inventor, has tried, is as follows: A stage, resting on piles is run from the shore into the sea. From this a "receiver" or float, weighing about 20 tons, is hung by a system of chains run over reels of special construction which put into motion a series of cog wheel. The receiver is fastened to the stage in such a way as to move easily in every direction according to the movement of the waves. Every movement of the surface of the water produces a corresponding movement of the receiver.

These irregular and chopping movements are transmitted by the chains and wheels into a regular movement in one and the same direction. Trials of the machine have, so reports say, been remarkably successful and have secured the support not only of the government of Bulgaria but the Chamber of Industry of the city of Burgas. Further experiments on a larger scale are to be made.

SIMPLE SCIENCE

By WOW

BREAD

The nicer our food the weaker our stomachs. The first bread was made out of acorns and beech-nuts, so the Ancients had to have strong stomachs to digest it

The early Egyptians went in for better flour with stronger flavor, so they used barley, wheat, etc., and kneaded the dough with their feet. Today all people need dough. That's because we can't get bread without it.

Wheat flour contains about seventy per cent. of starch, ten per cent of gluten, twenty per cent. of other things including water. The gluten contains nitrogen and is what makes the dough sticky and elastic. To make a high, well-piled loaf of bread the gluten must be plentiful and of good quality. That's why different flour produce different grades of bread, because the gluten varies in amount and especially in quality. European wheat is usually weak in gluten and American hard wheat strong in gluten.

In order to make the dough rise we usually use yeast. At hotels when