

New Machines and Gadgets

⚙️ **A SELF-LIGHTING acetylene torch** is a novel implement for light brazing and soldering. It is shaped like a pistol. Pull the trigger and the torch lights. Release the trigger and the torch goes out. For a longer job, the trigger can be fastened back. You guessed it. The lighting is accomplished in the same way as in cigarette lighters, and a compartment is provided for extra flints.

Science News Letter, September 26, 1942

⚙️ **TISSUE PAPER SOAP** combines washcloth and soap, providing just enough lather for one thorough washing of the hands. The tissue will stand a good deal of rubbing before disintegrating.

Science News Letter, September 26, 1942

⚙️ **A BLACK DIMOUT FABRIC** permits business as usual at retail stores along the Atlantic seaboard. The sheer fabric hung on the inside of the window permits the window-shopper to see the merchandise within, but greatly reduces the glare outside.

Science News Letter, September 26, 1942

⚙️ **A LACQUER** that peels off has been provided for protection of highly polished surfaces during handling or shipping. It can be applied by spraying, brushing or dipping, and dries in a few minutes. After removal, the peelings can be dissolved and used again.

Science News Letter, September 26, 1942

⚙️ **HOW IS YOUR PROFILE?** Is your back hair in order? You can easily answer both questions at once wherever you are if you carry with you a little device that has recently been patented. It consists of two mirrors in a round, flat box like a lady's compact. The larger mirror is on the inside of the box cover. The second is just large enough to peak into with one eye, and is carried on the end of a rod which telescopes to fit inside the box. Holding this small mirror close to the eye, the position of the other mirror can be adjusted to show either the side or the back of your head.

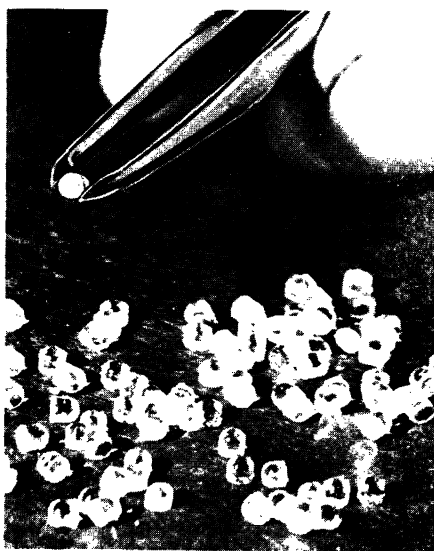
Science News Letter, September 26, 1942

⚙️ **A BANDAGE** that can be contracted and stiffened to any desired degree for use in place of a cast, tourniquet, or elastic stocking, has just been patented. It is made of rubber strands which have been coated with a plastic. After the bandage has been wound about the part

affected, the plastic can be hardened to the extent desired by treatment with chemicals. The patent specifically covers the process of coating the rubber strands, which previously had not been successful, the inventor states.

Science News Letter, September 26, 1942

⚙️ **GLASS JEWELS**, for the bearings of miniature electrical instruments, are the shiny objects seen in this picture.



They are made of a special high-alumina glass, and replace the synthetic sapphires formerly imported from Switzerland, now cut off by the war. Glass jewels were tried some years ago but were replaced by the Swiss sapphires. Now the manufacturers say their new glass jewels are about as good.

Science News Letter, September 26, 1942

If you want more information on the new things described here, send a three-cent stamp to SCIENCE NEWS LETTER, 1719 N St., N. W., Washington, D. C., and ask for Gadget Bulletin 123.

Science News Letter, September 26, 1942

NUTRITION

Cider Sauce Returns To Tables; Recipe Given

➤ IN FORMER times New England families were accustomed to make large supplies of boiled cider applesauce for winter use. It would be kept in a barrel in a cold room, where it would be frozen most of the winter. At every meal a bowl full would be melted, and all members of the family would use it with bread and butter, or with doughnuts if these were present. Some were

so fond of boiled cider applesauce that they would use it with almost any food, as breakfast cereals, bread puddings, or even on a plate of hash.

The recipe is about as follows:

Boil down sweet cider 3½ to 4 measures into 1. Vessels of large surface, such as graniteware pans, will naturally be most efficient to promote the evaporation.

Pare and core apples, and cut them into quarters or eighths, depending on their size. It requires about 6 pounds of apples for one gallon of unboiled sweet cider.

Stew the prepared apples slowly in a covered dish with the boiled cider until the pieces of apple are soft, but have not entirely lost their shapes.

No sugar is required. The applesauce may be suited to the taste by choosing such kinds of apples as are neither too sweet nor too sour. In old New England practice, the cider was usually made from wild apples or "natural fruit" mixed with Baldwin apples, and was not very sweet. For such cider, families were apt to use two parts of sweet apples to one part of Baldwins, in preparing the pieces to be stewed. But excellent boiled cider applesauce may be made of cider and apples both of the Winesap or equivalent kinds.

Boiled cider applesauce keeps for some days in warm weather outside of the refrigerator, but soon ferments and must be stewed over again. It keeps indefinitely in sealed fruit jars, or in a refrigerator, or if frozen in winter. Its flavor improves with age if prevented from fermenting. Indeed one is quite unprepared by the taste when first made, for the delicious flavor after a week or two.

Science News Letter, September 26, 1942

Worn service uniforms, no longer useful in heavy Army duty, are being reconditioned and dyed in Britain, for sale to agricultural workers.

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