

BROWNING GUN IN CLASS BY ITSELF

Remarkable New Tool Better Than Anything of Its Type.

DIFFERENT FROM ANY OTHER

Fired From Shoulder or Hip in Bursts of Twenty Shots in Two and One-Half Seconds—Air Cooled, Gas Operated.

By JAMES H. COLLINS.
(From the Committee on Public Information, Washington, D. C.)

Three hundred senators, representatives, journalists and army officers of the French, British, Italian, Belgian and American forces stood behind a little squad of ordinance men the other day at a rifle range outside of Washington.

"Attention!" commanded the officer in charge of the squad.

"Shoulder fire—one magazine—semi-automatic—ready! Load! Aim! Fire!"

There was a popping like that, say, of half a dozen pieces of giant fire-crackers all set off at once. It lasted about ten seconds, the time required to fire 20 shots from what looked like an ordinary rifle in the hands of each soldier. Five hundred yards away the dirt floor behind a row of small targets set up to represent men.

"Shoulder fire—one magazine—automatic—load!" was the next command given.

In a different volley was heard at the command "Fire!" It sounded like a-r-r-r-r-r and lasted only two and a half seconds! If you want to estimate the rapidity, listen to the ticking of your watch, which averages about four ticks per second, and realize that the automatic fire of this weapon was just twice as fast—eight standard new rifle cartridges fired in a second with one pull of the trigger.

And that was the new Browning machine gun which Uncle Sam was about to manufacture at the rate of thousands a week, and had brought to this rifle range for its first public exhibition.

Other methods of firing were shown with the gun placed at the hip and with the soldiers marching toward the target, firing as they walked. They spectators crowded around and began asking questions.

"Is it air cooled or water cooled? What does it weigh? How fast can you be made? What do they cost? Is it a better weapon than this machine gun or that?"

All Were Convinced.

Among those present was one member of congress who a few weeks before, during an anxious inquiry into our war preparations, had stated his belief that the Browning machine gun was only a dream. And now he was allowed to fire the weapon himself and planted a succession of bullets in the distant target with an accuracy which left no question in his mind as to the tangibility or accuracy of this new tool of the American soldier.

On the following morning newspapers throughout the country published a detailed description of both this gun, known as the "light Browning," and another type called the "heavy Browning," which was also demonstrated being fired from a tripod, water cooled, and fed with canvas belts containing 250 cartridges each. It has fired 20,000 shots in a little less than 48 minutes.

Each legislator and journalist asked his own questions, and there was an honest spirit of inquiry evident. Every American present, while admitting the impressive nature of the test, seemed to feel that he was personally representing the nation and bound to overlook no technical details touching the efficiency of these new weapons. And in that matter each American did truly represent the nation which has been quick to discover every part of our war program open to question, each according to his own light and reading.

The reader of this article, too, will want to ask his own technical questions, and for his information all the facts about both types of guns have been summarized separately, so that attention here may be concentrated upon another aspect of this machine-gun—its tactical use as a tool apart from the mere details of how much it weighs, how fast it fires, how many shots a second, how many times it jams in a test, how it is cooled, how many parts it has, how quickly they can be taken down and put together again, etc.

One of the first questions asked by everybody concerning the light gun, for instance, was: "Is it cooled by air or water?" And the answer to that question is: "By air—but cooling is not a problem with the light Browning!"

Naturally, a statement of that comes as a surprise to the man in the street who has heard that machine guns are subject to the terrific heat of smokeless-powder gases, which sometimes develop the destructive temperatures of 4,000 degrees Fahrenheit, and that keeping a machine cool in action is one of the chief problems with that type of weapon. But when the tactical use of this particular arm is understood, one easily understands how cooling may be disregarded in the light Browning, and its design developed in other directions for other purposes. So we will try to get the tactical point of view of the American soldier carrying this light automatic rifle over the top in France by the hundreds and the thousands, and probably the tens of thousands, and not inconceivably by hundreds of thousands before the Hun is beaten.

Provide Something Better.

Our ordinance department has been working since we entered the war to send American soldiers to France with a complete kit of tools representative of American inventive ability. First came the job of creating the Hun out of trench, shell box, and subterranean tunnel, and ascertaining what the allies have found useful in the way of saw, hammer and hatchet, the ordinance department has worked to provide something a little better in every case, from poison gas and gas masks to machine guns and high-explosive shells.

The light Browning, also known as the "portable rifle," requires no cooling apparatus, because in its tactical use in battle as a tool it will be called upon only for what are known as "bursts of firing." It is a remarkable new tool, better than anything of its particular type yet developed, and different from every other weapon in the world. Its nearest prototype is the French Chauchat automatic rifle, which has proved extremely effective.

At the present stage of tactics the Browning automatic rifle will be a superior tool for perhaps three definite jobs in trench warfare. First, being as portable as the ordinary army rifle, it can be quickly brought into action along every part of a trench by defenders to stop the advance of an enemy. With the heavier types of machine gun fired from a tripod and requiring considerable time for getting into position, if not permanent emplacement, such resistance of invaders in a trench might prove difficult. With the new Browning firing 20 shots automatically in less than three seconds, or 20 shots semiautomatically as fast as one desires to pull the trigger, dealing with a fresh magazine, each trench front in a couple of seconds, an entire trench front can be protected with outbursts of machine-gun fire, which will not have to be continued long to do the work—not long enough for heating of the gun to become a problem.

Sweep the Trenches.

The third job for this characteristic Yankee notion comes when our fellows have reached the enemy trenches. At that moment, even though but a few yards, the Browning automatic rifle is expected to replace the bayonet and bomb under certain conditions, and multiply the effectiveness of each soldier who gets across No Man's Land, for the rapidity and accuracy of the Browning fire is such that it will be only a matter of seconds to sweep an enemy trench in both directions.

There are other tactical uses for the weapon. As few as a dozen of these automatic rifles are sufficient to lay down a temporary barrage at right angles to a trench front, and even two of them quickly placed at opposite ends of a trench front can establish a cross fire as effective as a barrage under some circumstances. For with each gun firing along one leg of a letter V meeting and passing somewhere but in No Man's Land, the chances of an enemy getting through this V will be very slim—this will be a defense equivalent to front-line rifle fire from dozens of individual soldiers, and can be established with the minimum of exposure.

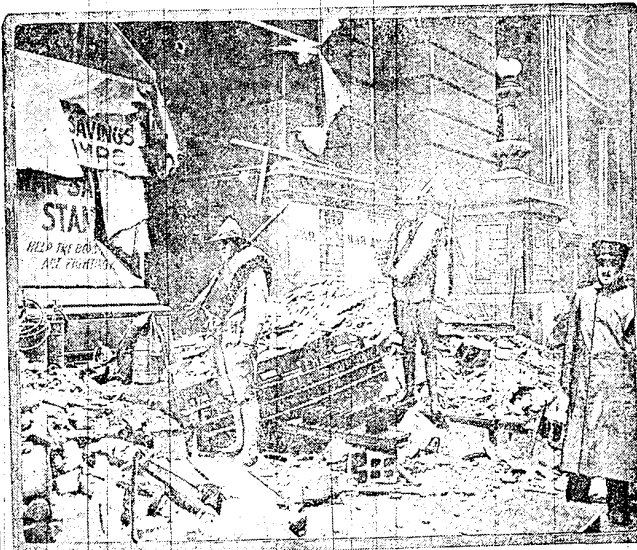
These are the tactical points of the new weapon, and one has only to consider it from this viewpoint to understand that technical questions such as have been raised by laymen during recent discussions of the merits of one machine gun as against another do not touch the heart of the military problem. Both the design of this gun and its use as a tool in battle are palpably matters to be left to military men.

Another interesting viewpoint on both the light and heavy types of Browning guns can be gained by briefly considering the general development of machine guns as fighting tools. From the days of slings and stones and arrows fighting man has sought ways of delivering enough missiles in the ranks of an advancing foe to stop him. With gunpowder and portable guns the number of missiles increased, and also their deadliness. The machine gun developed from a tripod-mounted, breech-loading gun, and then muzzle-loading rifles, breech-loading rifles capable of firing shots singly, and finally the repeating rifle, with a capacity of five or six shots in rapid succession. Then came shrapnel, delivering a spray of bullets over a considerable range, and also the first machine guns equipped to fire hundreds of shots in rapid succession, but so heavy and clumsy that they could not be moved much more quickly than artillery.

Fired From Shoulder and Hip.

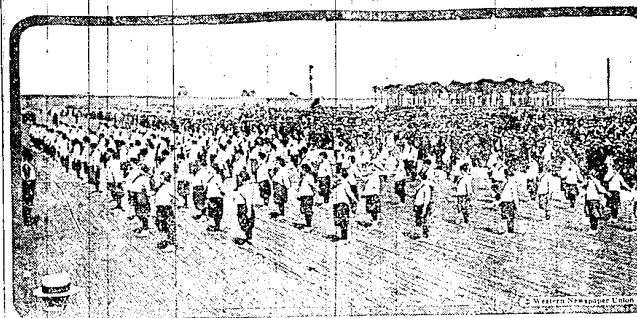
These first machine guns are known as the heavy types and were presently reduced in weight and developed in mobility, becoming what are known as the portable intermediate types of which the Lewis gun is an example. Still further lightness and mobility were wanted, however, something that would convert an ordinary rifle into an effective machine gun for brief outbursts of fire. In other words, the true type of light machine gun as exemplified first in the French Chauchat and now in the light Browning, these two fighting tools are thus far the only ones of their type, and at present only the French and American armies are equipped to use them tactically. British army doing its machine-gun work with the portable intermediate Lewis gun. According to reports from our military observers in France, the drift of the French army is decidedly toward greater use of automatic rifles of the highly portable type. The Browning gun is the only gun of its type that can be fired from the shoulder and hip.

BOMB OUTRAGE IN CHICAGO FEDERAL BUILDING



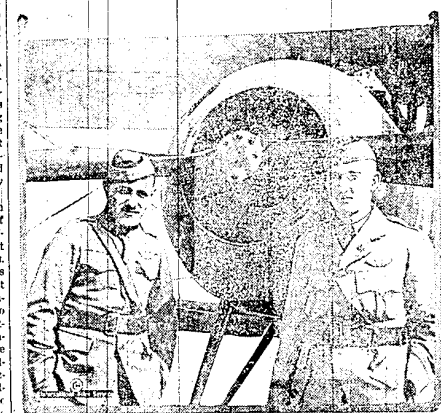
Scene at the Adams street entrance of the federal building in Chicago after the explosion of a bomb placed there early by some protestor or member of the I. W. W. Four persons were killed and many injured.

NEW YORK'S WOMEN POLICE RESERVES



Women police reserves going through their drill at the annual police field day held at the Sheephead Bay Motor speedway, New York.

TWO FAMOUS AMERICAN ACES



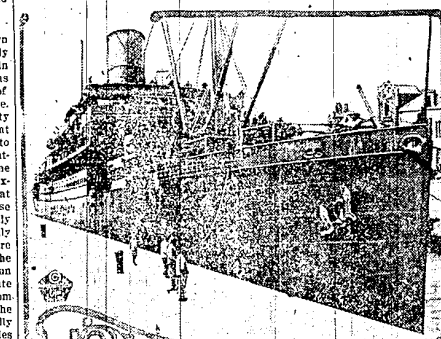
Aviators Bill and Hoover, an "H" of a combination for the Roche. These two flyers are considered to be among the best Hun-getters of the American squadron.

FIRST "VICTORY" SIREN



Incisive ceremonies marked the installation of the first "Victory" siren in the arched on the roof of the Evans building, Washington. The "Victory" or "Angelus" siren sounds each day the signal for praying for victory for our nation and our allies and for a peace everlasting. The photograph shows little Miss Irene Elliott Moore who unveiled the siren.

SOME OF THE SECOND MILLION YANKS



The American transport, Mohon, arriving at a French port with its quota of the second million of Yankee soldiers being sent overseas.

THE KITCHEN CABINET

Give to your friends a cordial welcome, instead of a variety of cakes and pastry.

It is as much a duty one owes to the world to be ornamental as to be useful.

HOUSEKEEPING TIPS.

BE you in one? The present necessity of knowledge in preparing food is little until recently is giving many housewives hard bolts, for the rules have never rather deep. One of these which is deep enough to engulf many an otherwise successful household is monotony in its menu making. The same old thing in the same old way is repeated until appetite and interest in food are gone. The housekeeper who is mother, cook, nurse, seamstress and general manager has a man-sized job and only when she treats it as a business and relies strictly on its management does she make a success.

Try keeping a tabulated list of dishes filed by the family, adding to them in various ways to avoid repetition.

Take the common rice, for example. Make a list of ten or more ways of serving rice—as a main dish, as a vegetable, as a dessert or in combination with other foods. Turn over those dishes in turn, and it will not be necessary to inflict this oftener than once in five or six weeks. This plan can be followed with all kinds of foods, adding new dishes occasionally, as you surely will when you have the inspiration of such a chart before you. If this system has never been tried one can hardly realize what a help to make things run smoothly well-organized plans can be.

Save our expensive foods and they may be placed out with dumplings, vegetables and greens to make one meat go farther and lessen the expense.

The serving of chops, steaks and quickly cooked meats is the habit of the hand-to-mouth methods of many unthinking housewives; it is both extravagant and wasteful.

Mutton With Carrots—Take a pound of mutton from the shoulder, cut in serving size pieces, season well and roll in flour, brown in a little hot fat with a slice of onion, add a pint of shredded carrots, water, to not quite cover and simmer for two hours on the back part of the stove.

Try to be half as wise as that little creature, the bee, who takes all the honey she can find, and leaves all the pollen.

Oh, if the berry that stains my lips could teach me the woodland child, Science would lose to my relationship. And theology doth the hat.

LEFTOVER FRUITS.

THE fruit is so perishable that it should never be bought beyond a day's supply. An orange that shows signs of softening is not fit for food. Such fruit given to children may cause illness.

For canning fruit use a glass jar and a lid always be fresh and free from imperfections.

If a small dish of fruit is left, put it through a sieve, thicken with cornstarch, and sweeten if necessary, adding a bit of butter and use as a pudding sauce.

When there are three or four kinds of fruit in small amounts use as a garnish for a gelatin or jello pudding. By alternating the colors a very pretty result will result.

Bits of fruit either fresh or canned if put through a sieve may then be added to ice cream when partly frozen, making a great improvement on the plain ice cream. A sauce can be made of the fruit with a few chopped nuts and poured over the ice cream when it is ready to serve.

A small amount of fruit added to muffins or small cakes improves them. Do not let fruit spoil because there is not enough to go around. Two or three kinds combined are very acceptable as a salad or dessert.

Fruit Whip—Put a mixture of crushed, sweetened fruit into lemonade glasses, fill up with whipped cream, sweetened and flavored, and serve with sponge cake for dessert.

Lemonade may be prepared in lemon sirup and kept indefinitely, they are always ready for a quick, cool drink. Take one cupful of water, a third of a cupful of lemon juice, and a half cupful of sugar, boil for ten minutes, bottle and set in the ice chest. Add a spoonful of sirup to a glassful of water and serve with ice.

When making lemonade save the lemon seeds. Use in various ways. They make pretty recipes for hard sauce, for cocktails, for fish or oyster sauces, for salad or dessert cups; any number of ways will be thought of to use them.

Emergency Salad—In a few bits of cheese into neat cubes, chop six or eight olives. Break a few walnut meats in pieces, add a few seeded and skinned grapes, a banana, and an orange with a sour pickle all sliced thin. Mix all together and fill apple cups or small fruit shells or orange cups with the mixture. Serve on paper doily covered plates.

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