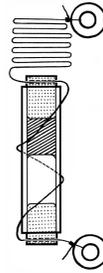


Purify Water Cheaply by Heating, not Boiling!



Water Pasteurization Indicator (WAPI)

Submerge in water with wax end at top. Heat water until wax melts and 5 minutes more or longer. Water temperature has hit 149°

Water is safe to drink.

Contrary to what most survival manuals say, water does not have to be boiled to become safe to drink! If you drink pasteurized milk, you know it is safe to drink. Pasteurization of milk kills bacteria by exposing raw milk to 160°F for 15 seconds. If you can pasteurize milk, why can't you pasteurize water? You can!

The illustrations show a Water Pasteurization Indicator, or WAPI. In a sealed plastic tube is a small piece of wax that melts at 149°F. Water heated to 149°F for 5 minutes is safe to drink. *You don't need to boil it!* The ONLY reason to boil water is because you don't have a thermometer to tell how hot it is. The WAPI is your thermometer, and it can be re-used thousands of times.

Oh, you don't have a WAPI? It is likely that you have a large meat thermometer at home. You punch it into a roast or turkey to find the inside temperature of the meat. In an emergency, you can use a meat thermometer to tell how hot a pot of water is.

You'll probably find that when you heat water to 149°F, the water temperature is still rising. Turn down the flame on your propane stove, and it may still rise. That's OK. If it hits 149°F for 5 minutes, your pasteurized water is safe to drink. The hotter, the better! Pasteurizing instead of boiling saves fuel, too.

You can also use sunlight for heat. Clean a transparent plastic water bottle and cap with clean water. Fill it with questionable water, taking care not to get it on the threads for the cap. Cap the bottle. Wrap a piece of black garbage bag around it. Set it in the sun on a black plastic garbage bag. On a normal sunny day, the hot sun will pasteurize your water in several hours. You can check the water temperature with the meat thermometer.

You can use questionable water to make soup, Ramen noodles, or any other dish that requires boiling. The cooking process pasteurizes the water. Strain and boil the water before adding the food.