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# homemakers' chat

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U. S. DEPARTMENT  
OF AGRICULTURE

Thursday, Feb. 24, 1944

QUESTION BOX: *1.9 In 3 Hw 20p. 2*

Ration periods overlapping?  
How make potato puff?  
How make hot potato salad?  
Prevent mildew on leather?

ANSWERS FROM:

OPA officials and home economists  
of the U.S. Department of Agriculture

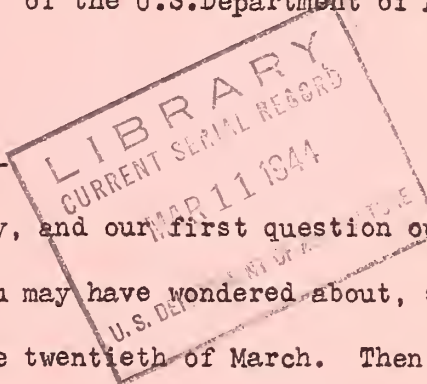
--ooOoo--

The new ration system starts next Sunday, and our first question out of the mailbag today brings up a point---many of you may have wondered about, since the old system will overlap the new one until the twentieth of March. Then we have two questions about unusual ways to cook potatoes, which are so plentiful right now; and an inquiry from a man, who is located in a damp climate, and troubled by mildew on shoes and other articles made of leather. The home economists of the U.S. Department of Agriculture have answered the last three questions, and the first answer is from the OPA. Let's start with that.

"As we are going to change to a new rationing system in a few days, I want to ask what we do about the green and brown stamps that are supposedly good until March 20. Also, what about sugar stamps?"

OPA explains that the new system which goes into effect February 27 applies only to the meats-fats rationing program and to the processed foods rationing program. You will still use sugar stamps when buying sugar. They're in War Ration Book Four, as well as the red and blue stamps you'll need under the new program.

However: If you have any of the green stamps K, L, and M for processed foods left in War Ration Book Four, you can still use them up to March 20. Two of the brown stamps, Y and Z, in War Ration Book Three will also be good until March 20, and you can use them as well as the red stamps.





Under the new system, to get tokens in change you'll have to make a purchase with ration stamps. And remember the red and blue stamps will be worth 10 points each, regardless of the numerals printed on them. The tokens will be worth 1 point each in making change. You won't need to carry more than 3 or 4 of either kind of token at one time, and then only for buying foods that cost less than 10 points.

Now for two questions on cooking potatoes. The first is:

"How so you make potato puff? It is like baked mashed potatoes, only fluffier, and light golden in color."

Potato puff is mashed potato, but it contains eggs, too, so it's very light and fluffy. It's a good way to fix leftover mashed potatoes and it's a dish with real appetite appeal. The home economists give these directions for making a potato puff for six;

Add 2 beaten egg yolks to 3 cups of mashed potatoes, enough hot milk to moisten, and 2 tablespoons of melted fat, with salt and any other seasoning you like. Beat the mixture well. An electric mixer is especially good for beating, but a large heavy spoon will do. Fold in the egg whites, stiffly beaten. Pile this mixture lightly in a greased baking dish. Bake in a moderately hot oven (375 degrees) about 30 minutes---or until the "puff" is puffy and brown.

Next we have a question about hot potato salad.

"How do you make hot potato salad? The kind I mean has salt pork in it."

Salt pork, the home economists say, goes well in hot potato salad. The salt pork takes the place of other fats for the dressing. This is a good way to serve potatoes for a change. To make it, fry three-fourths of a cup of diced salt pork crisp. Add one-fourth cup of vinegar and one-fourth cup of water, then one quart of cooked and cubed potatoes, seasoned to taste with salt and pepper, and an onion, chopped. Heat well and serve.



And here's a last inquiry, which comes indirectly from a young man, whose mother writes:

"My son is living at a southern port. He would like to know how to overcome mildew which forms quite rapidly on many of his leather goods. Kindly tell me what he should do and I will write to him."

This is a problem likely to come up anywhere as the weather gets warmer, especially if there is a long spell of rainy weather or damp muggy days. The home economists say you can protect leather and imitation leather from mildew if you sponge it with a one percent solution of thymol in alcohol. You can buy this solution at any drugstore. Test a small area of the leather where it will not show to be sure the solution will not change the color. The thymol solution will protect shoes and bags for two or three months, depending on how much the leather goods are handled or exposed to dampness.

In some climates, when mildew appears on shoes, if you act promptly you can simply wash it off with a thick suds of mild pure soap or saddle soap, and wipe the shoes with a damp cloth. When the shoes are thoroughly dry, rub the leather with floor wax to keep off dampness and further mildew. Store the shoes where it is airy and dry, rather than in a dark closet. Follow the same precautions with leather bags, or other articles made of leather.

