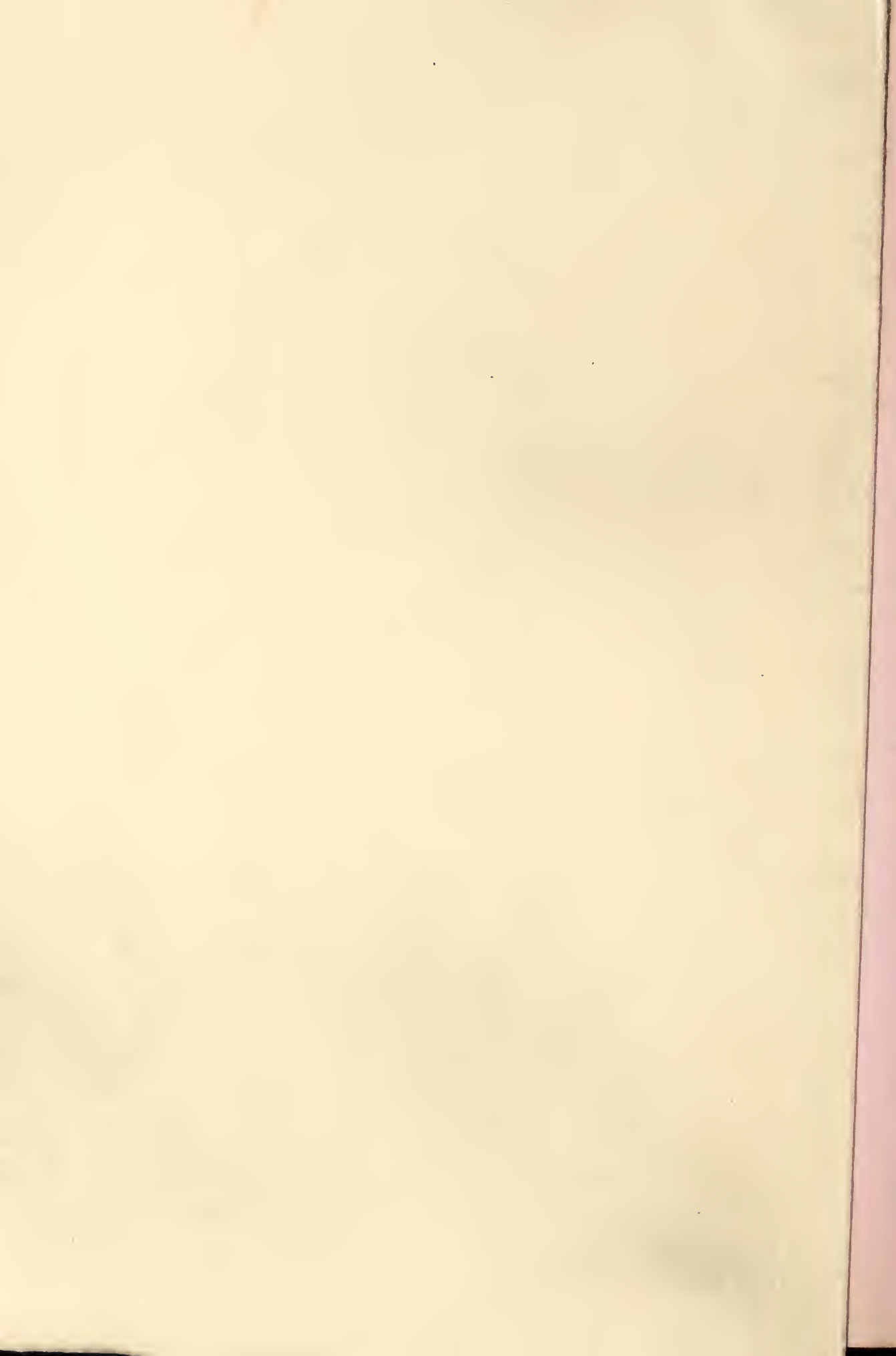


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homemakers' chat

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U. S. DEPARTMENT
OF AGRICULTURE

Thursday, October 23, 1941

Subject: "QUESTIONS AND ANSWERS." Information from the U. S. Department of Agriculture.

QUESTION BOX

- How save fuel in wood-frame house?
- How make marjoram jelly?
- Can corn-bread be used for stuffing?
- Safe to dry-clean white buttons?

Answers from:

Chemists, engineers, and home economists of the U. S. Department of Agriculture

--ooOoo--

The first question out of the mail bag today is about saving fuel in heating your home. That's something of interest to most people at this time of year. Then there are questions on jelly and stuffing, and finally, one about white plastic buttons. The answers are all from scientists of the U. S. Department of Agriculture.

A woman writes as follows: "We are supposed to live in a warm climate, but sometimes it gets very cold and windy here, and it's hard to keep the house warm. Our fuel bills are always large. Can you give any suggestions on keeping the house warmer and saving fuel? The house is wood-frame construction, finished with lapped weatherboarding on the outside and beaded ceiling inside."

Some Engineers of the U. S. Department of Agriculture made some heating studies in one of the southern States which show that if you keep the wind out by inexpensive barriers, you can make almost any type of house warmer and cut down the cost of heating it. The idea is to reduce air leakage through walls and around windows. Of course this is a job for a builder, or for the men of the family who are handy with tools. But sometimes such household jobs get started because the homemaker knows what should be done, and wants action.

These engineers explain it this way. They say: "Did you ever hear of a man's wearing a newspaper under his vest as an emergency way of keeping out the cold? Well, one way of shutting the wind out of the house is like that. You use

1. The first part of the document discusses the importance of maintaining accurate records of all transactions.

2. It is essential to ensure that all entries are supported by proper documentation and receipts.

3. Regular audits should be conducted to verify the accuracy of the records and identify any discrepancies.

4. The second part of the document outlines the procedures for handling disputes and resolving conflicts.

5. It is important to establish clear communication channels and protocols for addressing any issues that arise.

6. The third part of the document provides a detailed overview of the financial statements and reports.

7. These reports should be prepared on a regular basis and presented to the relevant stakeholders.

8. The fourth part of the document discusses the role of the management team in overseeing the organization's operations.

9. It is crucial for management to stay informed about the organization's performance and make strategic decisions.

sheathing, or building paper, or preferably both, under the siding." Naturally it's easier to put on sheathing when a house is being built, but the engineers say that if you have a wood-frame house already standing, it's entirely possible to take off the siding, sheath the walls, and put the siding back. The difference in warmth and the fuel saved make the work well worth while.

Other things the engineers suggest doing are weatherstripping window and door frames; putting on storm sash and doors; and insulating the ceiling. Insulating the ceiling or wood-frame houses, the engineers found, reduced fuel consumption as much as 25 percent when light winds were blowing, and even more when high winds blew. The investigators used cottonseed hulls for insulation in the southern houses they studied, but you can get many other good types of insulation.

These houses were made still warmer by building what are called "curtain walls" to close the spaces between the foundation piers. When all these wind barriers were used, -- building paper, insulation, and weatherstripping, about half as much fuel was necessary to keep the house warm. Or, to put it another way, the owners could keep their houses much warmer than before without burning extra fuel.

From this question about heating a house, let's turn to one about jelly. The question concerns two little gift jars of jelly. "They are flavored with herbs," writes this homemaker. "One is marjoram, the other thyme. They are colored red and green. Can you tell me how to make similar jellies myself?"

The jelly specialist of the U. S. Department of Agriculture says you can use an apple base from one of the varieties of apples that give mild-flavored, light-colored juice. It will take a little experimenting to get the flavor just as you want it.. Cook the herb -- marjoram or thyme -- with the apples when you are extracting the juice. Strain your juice, and make jelly in the usual way.

Color with vegetable coloring. Remember the color deepens as the juice and sugar "cook down." For mint jelly, the specialist says, it is better to use a few drops of oil of peppermint and green coloring than the fresh mint. Add the peppermint flavoring just before pouring the jelly into the glasses.

Here's another food question. "Did you ever hear of using corn-bread crumbs for stuffing for chicken?" Yes, say the home economists, and they make very good stuffing, too, especially with a braised fowl. In fact, it's so good, you'll want to make a little extra stuffing to bake outside the bird.

The ingredients for the corn-bread stuffing are ... 6 tablespoons of butter or other fat ... 3/4 cup chopped celery, ... 1/4 cup chopped parsley, ... 1 small onion, chopped, ... 1 quart corn-bread crumbs, ... 1/4 to 1/2 teaspoon thyme, ... 1/2 to 1 teaspoon salt, and pepper to taste. Cook the celery, parsley, and onion, in the melted fat for a few minutes. Then stir everything together and fill the bird.

Now, if you are planning to make extra stuffing, you'll need to double that recipe. After stuffing the bird, add a beaten egg to the remaining stuffing, and moisten it with a little of the broth. You can cook this extra stuffing in a greased baking dish, or drop by spoonfuls in a greased pan and brown it, or fry it in little cakes.

And, by the way, don't put sugar in your corn-bread if you are using it for stuffing. In some parts of the country the recipe calls for sugar.

Last question: "Would it be safe to leave white buttons made of some sort of plastic, on a dress that is dry-cleaned?" One of the chemists of the department answers. He says, "The buttons are probably made of casein plastic, finished by what is called a 'dip polish'. It is said that this finish stands up well under ordinary dry cleaning and pressing. However, many cleaners disclaim all responsibility for buttons and trimmings."

And that will be all for today.

