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# homemakers' chat

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U. S. DEPARTMENT  
OF AGRICULTURE

Thursday, January 29, 1942.

QUESTION BOX:

Pectin for transfusions?  
Cook pork before freezing?  
Best interlining for coats?  
How dress for garden work?

ANSWERS FROM:

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

--ooOoo--

Another Thursday, with its sheaf of questions. Each one in some way reflects the interest of women in a nation at war. One woman has heard that pectin is used in blood transfusions; another wants to dress most efficiently to work in her food garden; a third is making a coat to try to save money; and a fourth one is planning to store some of her home-raised supply of pork when the pigs are slaughtered. Scientists in the U.S. Department of Agriculture answer the questions these women ask.

First-- the one about pectin. "Is it true, as I have read somewhere, that pectin obtained from apples is used in blood transfusions?"

Yes, the scientists say, apple pectin is so valuable surgically that we have sent around 831,000 pounds of apple pomace to Britain, from which the English extract the pectin. Apple pectin is what is left of apples after they have been through the cider press. Most of the apple pectin remains in the pomace. When the pomace is cooked with water and pressed again, the extracted pectin can be used to extend the supply of blood in transfusions. Used in dressing war wounds, it helps the wound to heal faster.

The pectin also extends the use of England's fruits in the form of jelly and jam, just as the American housewife puts concentrated commercial pectin into some of her preserves. That pectin is made from apple pomace, too. And in England, the



presscake left after the pectin is extracted is still good stock feed for British cattle. It's something like corn silage. So, there is more in an apple than meets the eye.

Our next question is on storing pork. "Should pork be cooked before going into frèezer locker storage or stored raw?"

The meat specialists of the Department say pork can be stored either way in a freezer locker. But they think the studies of the quality of pork after storage seem to favor cooking it first. These scientists say: "When the freezing and storing temperature of the locker plant is as high as 18 degrees Fahrenheit, the pork will remain palatable for a longer time if preheated to an internal temperature of 158 degrees." This is very easy to do if you have a roast meat thermometer-- the same kind you use in roasting any meat to get the meat just as done as you like. Pre-heating the meat destroys the enzymes that cause changes in the meat. Unless they are destroyed, the enzymes eventually cause a breakdown of the protein and fat and give the meat a rancid flavor.

Freezing alone doesn't entirely stop the enzymes from acting on the meat. But preheating, and then freezing, preserves the pork very well. Of course it doesn't take as long to cook the preheated pork thoroughly when you take it out of storage.

So much for storing pork. Now for two questions answered by clothing specialists. One: "What is the best way to dress for garden jobs?" This woman wants us to suggest something comfortable and practical.

She might try one of those designs of the home economists of the Department. They have designed a number of outfits for women who have active work to do either outdoors or indoors, or in factories. They don't have any patterns, but if you write to the U.S. Department of Agriculture, you can find out where to get a pattern.

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3. The third part is devoted to the study of the asymptotic behavior.

4. In the fourth part, we discuss the numerical results.

5. The fifth part is devoted to the conclusion.

6. In the sixth part, we discuss the open problems.

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12. In the twelfth part, we discuss the author index.

13. The thirteenth part is devoted to the subject index.

One of the designs is called a "coverette." It's a one-piece long trouser garment, with a surplice closing. You just step into it, pull it up, tie the sash ends and you are ready for work. When you go into the garden you button the bottom of the legs around your ankles to keep them from brushing against things. The fullness you need when you kneel or bend is held right where it will do the most good. So is the rear fullness. The "coverette" is cut comfortably long for stooping, but the seat looks neat and not baggy.

As to style details, the suit has a shallow yoke front and back, with slight fullness below; a low V neckline with a tailored collar, and 3 handy flat pockets-- 2 on the trousers and one on the waist. Sleeves, of course, end above the elbows to give arm freedom.

For that very hot weather next summer, cotton seersucker is the best material for a suit of this kind. It wears well, is cool, easy to wash, requires little or no pressing. It's not transparent, so in hot weather you need very little clothing underneath. You could use other cotton materials, but most of them require ironing.

The other question answered by clothing specialists is about the seams for the interlining of a coat--how to avoid making them bulky.

On woven materials, they say, make lapped seams and darts. Make certain the stitching lines are placed exactly on top of each other. After sewing them, cut off surplus seam allowances. But on bulky quilted materials, first cut the allowance off entirely, also the material inside darts. Push the edges of the seams together to the seam line and tack them either to the seams of the coat or to the lining. Usually it is preferable to sew the interlining to the lining. If you are using a "wind breaker" type of lining in the upper half of the coat, it's sometimes a good idea to make it detachable.

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