

## Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

RECEIVED  
JAN 20 1943 ★  
U. S. Department of Agriculture

# Homemakers' chat.

FOR USE IN NON-COMMERCIAL BROADCASTS ONLY

U. S. DEPARTMENT  
OF AGRICULTURE

Tuesday, December 22, 1942.

QUESTION BOX:

How wash rayon damask table cloth?  
Unusual breads suitable for family  
Christmas gifts?  
Could I have rabbit for Christmas dinner?

ANSWERS FROM:

Home economists of the U.S.  
Department of Agriculture

--ooOoo--

All the questions this week indicate that housewives are getting ready for Christmas, war or no war. They are trying to provide Christmas cheer in various small ways, and succeeding, apparently judging by their preparations. Today's questions are about the festive table cloth....kitchen gifts.... and using rabbit as a main dish for a small family. Home economists of the U.S. Department of Agriculture have supplied the answers.

Let's take that inquiry about laundering the cloth for the Christmas dinner table. "I have a beautiful, new rayon damask tablecloth that I want to use for my Christmas dinner table. The folds look slightly soiled so I should like to launder it before using. Are there any special points I should know about washing a rayon tablecloth?"

The textile specialists of the Department of Agriculture say you just follow the same rules you use in washing other rayon materials....handle gently, use lukewarm water... and don't rub, twist or pull. Some types of rayon are weak when they're wet, and tear easily, or stretch out of shape.

First take off any stains that may be on the cloth. Next, make a heavy suds of mild soap in lukewarm water. Don't rub soap directly on the cloth, because you don't want to rub it out again. Dip the cloth up and down in the suds. When it looks clean, and you are ready to rinse the suds out, press



- 2 -

and squeeze the cloth gently, but don't twist or stretch it. Rinse it through several lukewarm waters. Press the excess water out gently each time.

If the day is very cold, hang the cloth to dry indoors. Don't use clothespins. The cloth might freeze on an outside line, and then most likely you'd tear it getting it off. Or, instead of hanging it on a line, if the cloth is not too large, roll it up in a couple of turkish towels to take out most of the moisture.

When the piece is about two-thirds dry.... that is, damp, but not wet to the touch... It is ready to iron. Use a cool iron, set for rayon, if your iron has a thermostat. If the material starts to pucker, the iron is too hot. Better make sure of the temperature on some other article.

From the Christmas table cloth, let's turn to kitchen gifts for Christmas. The next letter says: "Generally I make extra jellies and jams for Christmas gifts to the uncles and the cousins and the aunts' in our family, but this year we have barely enough of these for our own use because of sugar rationing. Would it be suitable to make some unusual breads as Christmas gifts from the kitchen? Say nut bread, or raisin bread? Any suggestions are welcome."

Nothing could be nicer for a visiting relative than to take home one of unusual kinds of bread as a Christmas gift, the home economists of the Department of Agriculture think. Nut bread, raisin, date, or fig bread.... these are all delicious, and easy to make with baking powder... you don't have to use yeast. And have you ever tried orange bread? Just grate about 2 tablespoons of orange rind and mix it with the dough for a loaf of quick bread. You can do the same with grated cheese, using a cupful for each loaf. And for a change, you might make some "pink" bread for Christmas Eve sandwiches. To get the pink color in bread just use tomato juice instead of water



or milk in an ordinary yeast bread recipe.

For that matter, if you often make homemade yeast bread, you'll find a gift loaf very much appreciated by those who have to buy all their bread. The texture and aroma are different, and the crust is especially crunchy and appetizing. Maybe one of your neighbors would like a pan of uncooked ice-box rolls first thing Christmas morning, all ready to pop into the oven for the family breakfast!

You don't need special recipes for any of these. Just use your regular recipes and add the extra flavoring materials.

Another Christmas question from a mother whose sons are in the armed forces. "As my husband and I will be alone this Christmas, I want to have something small and fairly economical for our Christmas dinner, yet make it a little different from our everyday meals. Would a casserole of rabbit be suitable? And is it all right to eat rabbit in December?"

Yes, in answer to both questions. December is one of the best months for wild rabbit, because in most places the hunting season on rabbit is open this month. If you are thinking of the domestic, hutch-raised rabbits, there is no special season. They are sold the year around, though in the fall and winter the demand for them is heaviest.

Certainly a casserole of rabbit would be a delicious holiday dish, and would probably serve two persons for at least two meals. Home economists of the Department of Agriculture say that you cook rabbit exactly as you would chicken. Young, tender animals you can fry or bake, older rabbits need longer, slower cooking, just as older chickens do.

For casserole of rabbit, wipe the rabbit with a damp cloth, cut it into serving size pieces, sprinkle with salt and pepper, and roll in flour. Brown lightly in a small amount of hot fat, transfer the pieces to a casserole, add some of the fat from the skillet and about one-half cup of hot water. Cover and cook in a moderate oven (350 degrees) for one and a half to two hours, or until the meat is tender. Remove the meat, and make a gravy from the drippings in the casserole, using more water or stock if necessary. Season the gravy with salt, pepper, and chopped parsley. Put the meat back in the gravy and reheat and serve in the casserole.

L 10  
H 5  
★ JAN 20 1950  
U.S. Department of Agriculture