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HOUSEKEEPERS' CHAT

Wednesday, September 30, 1931

NOT FOR PUBLICATION

Subject: "Questions and Answers." Approved by Bureau of Home Economics,
U.S.D.A.

Leaflet available: "Eggs at Any Meal." "Aunt Sammy's Radio Recipes Revised."

--ooOoo--

Questions and more questions. Short ones and long, important and not-so-important. Or are they all important, to the persons who ask them? Ever hear about little Edward, who always asked "questions with a purpose?"

"When does the next train come in?" asked little Edward, of the old station agent.

"You little rascal," said the station agent, "I've already told you, five times, that the next train comes in at 4:44."

"I know it," replied little Edward, "but I like to see your whiskers wobble, when you say 4:44."

I don't know what happened next. Perhaps the old station agent, not being wise to modern ways of child training, spanked little Edward!

There are at least half a dozen questions on the list today, so we might as well get started, on Number One: "Please tell me how to iron white silk, so that the silk will not turn yellow."

Answer: I have an idea that you have been using too hot an iron. Silk scorches very easily. It gets yellow when ironed with a very hot iron. Use a warm iron, and protect the silk with cheesecloth. Even with this protection, it is best to iron the silk on the wrong side.

Second question: "Please tell me how to clean aluminum."

Answer: You have no doubt discovered that aluminum does not tarnish easily, in ordinary use, but one precaution should be observed, in cleaning it. Alkalis discolor aluminum; therefore, it should never be washed with strong soap, or with strong washing powder. The dark color on aluminum pans may be rubbed off with whiting, or with fine steel wool. If you use steel wool on aluminum, use a grade Double O, which is the finest grade sold. I bought a dandy new aluminum cake pan the other day, a cake pan with rounded corners, which makes it easy to clean.

Question Number Three can travel right along with Question Number Two:
"Please tell me the right way to clean tin and enamel kitchen utensils."

Answer: Ordinarily, tin utensils need only be washed in hot soapy water, rinsed in clear hot water, and dried thoroughly. However, if food sticks to the tin saucepan, which it does occasionally, the tin will need special attention. Don't scrape it. Scraping exposes the iron or steel surface underneath, which may rust. If the food has dried in the saucepan, fill it with a weak soda solution, heat for a few minutes, and then wash.

You have probably noticed that tin grows dark with use. This tarnish protects the tin, and should not be scoured off just for the sake of making the tin bright.

I saw some attractive enameled ware kettles, the day I bought my aluminum cake pan. One kettle, in a light shade of green, would be right becoming in my kitchen.

Do you know how enameled ware is made? By putting an enamel, or glaze, over an iron or steel foundation. The durability of this ware depends on the quality of both the foundation and the enamel, and the care given it. If the foundation is not firm, the utensil will bend, and the brittle enamel will crack and flake off. Enameled ware should be protected from acids, from sudden changes of temperature, and from knocks and blows. An enameled ware kettle that has food stuck in it should not be scraped, but should be boiled with a little soda, washed in hot soapy water, and dried thoroughly. If the utensil cannot be cleaned this way, scour it with fine whiting, or with rottenstone.

All this talk about kitchen kettles reminds me of two hot-headed neighbors, who went to court to have a dispute settled.

Mr. Brown," said the judge, "what are your charges?"

"Your Honor," said Mr. Brown, "I loaned Pat McGinnis a large kettle, and when he returned it, there was a big hole in it.

"Mr. McGinnis," said the judge, "what have you to say for yourself?"

"Yer Honor," replied Pat McGinnis, "in the first place, I niver borried that kittle; in the second place, when I returned it, the kittle was in good condition; and in the third place, the kittle already had a hole in it when I borried it."

It's hard to get ahead of the Irish.

Question number Four: "Last week I bought a cake of chocolate which is white on the outside. Is the chocolate safe for cooking purposes?"

Yes. The chocolate had evidently been kept in an over-warm place, and some of the fat melted and came to the surface. This does not injure it for use.

Next: "In making jelly, is it necessary to heat the sugar before adding it to the fruit juice?"

No. The only reason for heating the sugar is to shorten the time of boiling the jelly. If the juice is boiling hot when the sugar is put in, the boiling process will only be checked for a minute by the addition of the cold sugar. It is then boiled rapidly until the jelly state is reached, which should be in from 5 to 10 minutes, or even less.

Now let's concentrate on dinner.

Here is the Menu Specialist's idea for tonight:

Curried Eggs; Buttered Green Beans; Orange and Prune Salad; Gingerbread; Cocoa. (Repeat)

The recipe for the Curried Eggs is in the Egg Leaflet entitled, "Eggs at Any Meal." However some of you may not yet have asked for your copy, so I shall broadcast this recipe for them. Eleven ingredients, for Curried Eggs:

6 eggs.	1 teaspoon salt.
4 tablespoons butter or other fat.	3 drops Tabasco sauce.
1 tablespoon chopped green pepper.	3 tablespoons flour.
2 tablespoons chopped onion	2 cups milk.
2 tablespoons chopped celery	3 cups cooked rice.
1 teaspoon curry.	

Cook the eggs hard. And that reminds me that there is a way of doing such a simple thing as hard-boiling eggs just exactly right. It's described in the Egg Leaflet. But on with our directions. Cook the eggs hard. Now make a sauce as follows: Melt the fat in the skillet, add the green pepper, onion, and celery, and cook for 2 or 3 minutes. Stir into this the seasoning and the flour, mix well, and add the cold milk. Cook for 3 or 4 minutes, stirring constantly. Make a bed of the hot, flaky cooked rice on a hot platter. Arrange over it the hard-cooked eggs, cut in quarters, and pour the hot sauce over the eggs and rice. Sprinkle the top with chopped parsley, and serve at once.

Let's round up that menu again:

Curried Eggs; Buttered Green Beans; Orange and Prune Salad; Gingerbread; and Cocoa.

By the way, the recipe for gingerbread made in the most modern manner is to be found on page 113 of the new green Cookbook.

Tomorrow: "Storing Summer Clothes."

