

Historic, archived document

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

1.9
JN3HH
Cp5

HOMEMAKERS' CHAT

FOR BROADCAST USE ONLY

U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

Thursday, August 10, 1944.

QUESTION BOX:

What Fruits for Butter?
How Freeze Liquid Eggs?
Why Used Containers?
Where Send Milkweed Pods?

ANSWERS FROM:

Specialists of the U.S.
Department of Agriculture.

Now the home economists and other specialists of the U.S. Department of Agriculture answer a few questions for us. This homemaker wants to know how to prepare eggs for freezing in her freezer locker. And the high points for butter have apparently set this one to planning more fruit spreads. She asks what fruits make good fruit butter?--- Here's a woman complains of seeing used-containers for fruits and vegetables in the stores. And here's an unusual one. It's from a boy. Doug Dial of Mount Washington, Ohio.

Doug writes: "I am 8 years old and want to know about picking milkweed pods for Mae West life jackets. Where should I send them? How should I prepare them to be sent? I would like to help. Maybe I can get some of the gang together and all pick pods."

Officials of the Department say that's a good idea, Doug --- getting the gang together. But they explain that in most States the pods won't be ready to pick until September. By that time, your school teacher can tell you about how to pick and dry the milkweed pods, and where to take them. Scoutmasters, 4-H club leaders, and Junior Red Cross chapter chairman will have full information, too. In nearly every county where milkweed is plentiful, bags for picking will be distributed through the schools. Children will turn in the bags of pods to their teacher, who will pay them the 20 cents a bag that is offered for dry pods. Remember we need enough milkweed floss for a million life jackets -- they'll take more than a million



and a half pounds of floss.

Now to answer the lady who has noticed more used boxes and baskets and hampers on the market ---

Of course, the answer to that one is that there just aren't enough new baskets and hampers and boxes to carry our big crops of fruits and vegetables to market this year. Growers are using some of their boxes and baskets over and over again. We just don't have the wood to spare from war packages or enough men to cut the timber, saw the lumber, and make the new boxes. So farmers are moving their fruits and vegetables to market the best way they can. But remember the looks of the container doesn't affect the quality of the fruits or vegetables.

As for the fruits most commonly used for butter, the home economists answer: tart apples, apricots, grapes, peaches, pears, plums, and quinces. They remind us that apple butter made with cider has an especially good flavor. And if you want blending of flavor and color, they suggest a combination of apples and grape juice, or apples and plums, or apples and quinces.

Use only sound, ripe fruit or firm parts of windfalls or culls. Wash the fruit thoroughly -- but if you want directions for making fruit butter, why not write to the U.S. Department of Agriculture for Farmers' Bulletin 1800 on "Home-Made Jellies, Jams, and Preserves." It gives complete directions on making fruit butters, marmalades, and other ways to put up fruit.

Out last question and answer for today is especially for the folks who use frozen-food lockers or who have home freezer cabinets. This woman plans to save some eggs for making pies later on. She wants to know how to prepare the eggs, and how long she can keep them.



Well, the Department freezer locker men say, of course, to freeze only liquid eggs. Break fresh clean eggs into a clean bowl. Then add 1 tablespoon of corn sirup or honey to each 2 cups of liquid eggs. Break all the yolks. Then mix thoroughly, but don't whip air into the eggs.

The idea of this mixing and the adding of sirup before the mixing is to prevent the eggs having a gummy texture when they are thawed. Pack the liquid eggs in the usual moisture-vapor-proof containers, freeze promptly, and then keep at zero Fahrenheit.

If you want to freeze the whites and yokes separarely, you can. Put them in separate bowls when you break them. Then to the yolks, add the sirup or honey and mix well just as we suggested a moment ago for the whole eggs. With the whites you proceed a little differently. You package the whites without adding anything or without any mixing.

As for how long the eggs will keep when prepared this way and held at zero, the specialists say for 6 to 12 months. The main precaution, they suggest, after taking liquid eggs from the freezer is to use them promptly after they thaw.

If you want the printed details to refer to, or want details of freezing meat, poultry, and fish for home use, ask for the U.S. Department of Agriculture's new folder, AWI-75. It's free.

LIBRARY
CURRENT SERIAL RECORD

AUG 18 1944

DEPARTMENT OF AGRICULTURE