## Historic, archived document

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



BROADCAST USE ONLY FOR

144 27 0 S. DEPARTMENT U.

C'RRE, I SEPI L RECORD

AGRICULTURE OF OFFICE OF INFORMATION

CURRENT SERVICE

## QUESTION BOX:

2

How make nice meringue? Do moths eat rayon? How remove berry stains?

## ANSWERS FROM:

Tuesday, August 1, 1944

JULZilout Home economists of the U.S. Department of Agriculture FICULTURE

Today we have questions of several different household subjects. One honemaker wants to know how to make a nice meringue. Another asks whether noths will eat rayon. And a third asks how to take out berry stains. The home economists of the U.S. Department of Agriculture have supplied the answers.

Let's get out that berry stain first. This homemaker fairly pleads: "Please tell me how to take out berry stains? Do I use hot water?"

By way of answer, the home economists say hot water removes most fruit stains from white cotton and linen and fast-colored washable materials. But they warn that the "tea-kettle" or boiling water method is not good for stains from peaches, pears, plums, or cherries.

Here's how you use a tea kettle of boiling water to take out a fruit stain. Stretch the stained cloth over a wide bowl and tie it on. Set the bowl on the floor, so you can pour boiling water on the stain from 3 or 4 feet above the bowl. This makes the water strike the spot with some force, and usually takes out the stain at once.

But if the stain has fruit pulp in it you may need to rub the spot between your hands after you use the tea kettle, and then try the boiling water again. If the stain doesn't respond to the hot water treatment, try rubbing it with lemon juice, and then put the cloth out in the sunlight to dry.



Generally speaking, it's best not to use soap because soap sets some kinds of berry and fruit stains. But warm soapy water sometimes takes out citrus fruit stains if they're fresh.

And now about fresh stains from peaches, pears, plums, or cherries and any fruit stains on wool or silk -- you can treat all these the same way -that is, sponge the stain well in cool water. Then work glycerine or a soapless shampoo into the stain, rubbing lightly between your hands. Leave it on the cloth for several hours. Then pour on a few drops of vinegar and leave it a minute or two and rinse well.

And now the answer for the woman who wants to know how to make a nice neringue. She says: "I don't even have much luck beating egg whites for cakes and puddings, though I keep my eggs carefully in the refrigerator. Can you give me some pointers?"

Her trouble in beating egg whites is probably that she has then too cold. If you try to beat eggs the minute you take then out of the refrigerator you won't get as good results as if you let the whites stand in the kitchen a while. They whip best when they're as warm as room temperature. To make more foan, add a pinch of salt before you start beating.

When you combine your beaten egg whites with other nixtures, <u>fold</u> then in -- don't stir. Use a light under-and-over notion. For omlets and souffles fold the heavy nixture into the beaten egg white -- not the other way 'round. Don't overmix or you'll lose some of the air you've beaten into the eggs.

Here's how the home economists say to make a meringue: Beat your egg whites (with a pinch of salt) until the foam forms soft, moist peaks. Add the sugar 1 tablespoon at a time. Allow 2 tablespoons of sugar for each egg white, and beat thoroughly each time you add the sugar to dissolve it. Then beat until the meringue piles well. For a whiter meringue that cuts well and

-2-

- - - -

is flavorful, add a little lemon juice before beating.

And here's another point: When you top a pie with meringue, be sure to cool the pie filling first -- this prevents wateriness. To help prevent shrinking spread the meringue to the edges of the pastry so it has something to cling to during the baking.

Bake it in a <u>moderate</u> oven (325 degrees) for 15 or 20 minutes, until it is delicately browned.

From meringues to moths is quite a jump, but our next question is "Do moths eat rayon? Would they get into rayon blankets that look and feel something like wool?"

The answer to that question seems to be "No--- but ---"

Entomologists of the U.S. Department of Agriculture say definitely that noths do no eat any kind of rayon, cotton, linen, or other fabrics made of vegetable fibers. What they like is wool -- or fur -- or feathers -all animal fibers. But noths will eat the wool threads from cloth that is a mixture of rayon and wool and in doing so might cut some of the rayon fibers. You've probably seen a few small moth holes in cotton pillow cases if the feathers inside were infested with moths.

The blanket you think is all-rayon may have some wool fibers. To be on the safe side , if you are storing those blankets, put some mapthalene or paridichlorobenzene flakes into the paper package and seal all openings so no moths can enter and lay eggs ---- That's that.

Any other questions you may have -- send then in. The home economists and other scientists of the Department will be glad to answer them if they can.

#

-3-

