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U. S. Dept. of Agriculture
TUESDAY, December 19, 1933

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HOUSEKEEPERS' CHAT

(FOR BROADCAST USE ONLY)

SUBJECT: "QUESTIONS AND ANSWERS." Information from the Bureau of Home Economics, and the Bureau of Animal Industry, U.S.D.A.

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In the mail this morning is a letter from a lady who wants to know the best way to clean a felt hat at home. She doesn't say whether her hat is light felt or dark felt, so I'll give directions for cleaning both light and dark felts.

Let's suppose your light felt hat is soiled. How to clean it? First, place it carefully on a hat block or on a firm, round bundle made of a Turkish towel, and let the towel or block remain in the crown until the hat is completely dry. This will hold the crown in shape while you clean. If your hat has a brim, you'll need to clean that on a flat surface to keep it in shape. So pin the brim carefully to your ironing board.

Now for the cleaning methods themselves. If your felt hat is only slightly soiled, use a dry sponge and rub it all over the surface lightly. Some people recommend using a fine rubber bath sponge. They say this will act as an eraser and remove the surface dirt. The very finest grade of sandpaper or emery paper is also a cleaning help. Rub Number 000 sandpaper lightly over the felt. The sandpaper takes off the top layer of fuzz carrying the soil with it.

Still another dry cleaning method is to apply a paste of corn starch and carbon tetrachloride to the hat. Brush the mixture well into the felt, let it dry thoroughly and then brush it off. The carbon tetrachloride acts as a cleaning fluid and the corn starch absorbs the soil and keeps the felt from becoming streaked. One more good way to dry clean your light felt hat is to rub French chalk or fuller's earth into the fabric, leave the powder on over night and brush it off in the morning. There you have four good ways of cleaning light felt. What about cleaning black, brown, navy blue, or other dark felts? Well, take a piece of dark silk cloth, moisten it slightly with carbon tetrachloride, then rub it on the hat lightly, over and over, always going around the hat in the same direction.

Question number two is from a friend on a large farm who says that some lard, made from her home-butchered meat, has become rancid. She wants to know what to do about it. The specialists have never discovered any way to restore rancid fat to its fresh condition. The lard is spoiled for cooking purposes. But you can use it to make soap. Mr. K. F. Warner meat specialist, says that this is a case for prevention rather than cure. Since you can't cure rancid lard, he suggests taking the right steps to keep it sweet. "In the first place, render it so thoroughly that practically all the moisture is driven off. Then strain it carefully to remove the cracklings. Then store it in containers so that the light and air can't get to it. Fill the container almost to the top, seal it as airtight as possible, and put it in a dark, cold place."

We've had a request for the recipe for peppermint ice cream. The lady who asks for it says she is planning to use it on Christmas--homemade peppermint ice cream for the happy ending to the Christmas meal. Well, you get your pencil and I'll get out the recipe. Six ingredients for this handsome green ice cream with the delicious mint flavor.

1 and 1/2 pints of single cream	Green coloring, and
1/2 pint of double cream	8 drops of essence of peppermint
2/3 cup of sugar	1/4 teaspoon salt

I'll repeat those ingredients. (Repeat.)

To make the ice cream, heat one-half of single cream. Then add the salt and the sugar. Stir until the sugar has dissolved. Mix with the rest of the cream and add sufficient coloring to make a soft green and enough of the peppermint essence for a delicate mint flavor. Put the mixture in the freezer. You'll want to use one part of coarse salt and four to six parts of chopped ice. Turn the freezer slowly. After freezing, remove the dasher, pack the freezer with more ice and salt, and let it stand for an hour or more to ripen. Serve the mint ice cream with or without chocolate sauce. If you prefer a less rich cream, make this with all single cream.

Now if you'd prefer a pink peppermint ice cream to the green shade, you can make it with peppermint stick candy, crushed fine. You can use this crushed candy for flavoring, coloring and sweetening. You can use it in a plain vanilla ice cream recipe or in a recipe for plain mousse, whichever you please. If you use the crushed candy in a plain ice cream recipe, like the one I have just given you, dissolve the candy in some of the thin cream. If you use a mousse recipe,--a thicker mixture that you freeze by packing-- substitute crushed candy for the sugar. For special decoration, you might sprinkle tiny red wintergreen candies over the top of the cream as you serve it.

Here's another Christmas idea--just in on the mail. The mother of a large family writes me that for years her children have enjoyed a Christmas tree for the birds. In fact, this has become one of the favorite parts of their Christmas celebration. As soon as the snow covers the ground birds everywhere have hard picking to get enough food to live on. Well, the children in this family tie bits of suet, and pieces of bread or raw apple to a little fir tree that stands in their yard. The birds soon gather around and have a Christmas feast of their own.

Tomorrow: "Points on Cooking Game."

