

Historic, archived document

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

homemakers' chat

FOR USE IN NON-COMMERCIAL BROADCASTS ONLY

U. S. DEPARTMENT
OF AGRICULTURE

Thursday, August 7, 1941

QUESTION BOX

What sugar for canning? :
Milk spots on shoes? :
How remove mildew from shoes? :
How feed pullets for eggs? :

ANSWERS FROM

Home economists, chemists, and
poultry specialists of the U. S.
Department of Agriculture

--ooOoo--

Once more the mail brings questions on varied household subjects from our listeners. As usual, we have called on the U. S. Department of Agriculture to furnish the answers. Canning continues to claim attention from homemakers who are thinking in terms of food-for-defense. Egg production, too, is important just now, in the small home flock as well as in the larger flocks. And we have a couple of questions about stains on shoes.

Our first question is a "hardy perennial"--one that comes up every year.

"What is the best kind of sugar to use in canning?" Somebody always wants to know about sweetening the fruit she cans, and the canning specialists reply--granulated sugar. That is, fruits are canned in a light, medium or heavy sirup made from granulated sugar, and it doesn't make any difference whether you use cane or beet sugar, if that's what this inquirer meant by her question. Cane and beet sugar are equally good. Brown sugar is not recommended for canning. Aside from its noticeable flavor, which might change the flavor of delicate fruits, brown sugar may carry spoilage bacteria or other impurities. So it's best to stick to granulated cane or beet sugar.

Some people substitute honey or light-colored sirups for part or all of the granulated sugar, measure for measure, but they don't all get the same results. Honey may give the fruit a noticeable honey flavor, which some like but others don't care for.

8/7/41

Our next two letters bring questions about shoes. The first one is:

"How can I take off the stains left by splashing milk on my best tan shoes?"

According to chemists of the Department, milk does spot leather. It often leaves a white stain, sometimes a brown stain. Soap and water will remove the white stain, but there is no known way of taking out the brown stain. Perhaps you could have the shoes dyed a darker shade than the stain. But since milk does stain leather, you'll be wise to wipe it off at once if you happen to spill it on shoes or other leather.

Now for the second question: "Is there any way to prevent mildew on leather shoes and suitcases? We have a good deal of trouble with mildew in muggy weather."

The chemists don't recommend preparations for preventing mildew on leather. Shoes are almost certain to mildew if you keep them in a warm dark damp place, such as a basement or a closet that is not well ventilated. But mildew won't harm the shoes seriously unless it stays on too long. It may change the color of the leather a little. As soon as you find mildew on shoes, brush it off, and wipe the shoes with a moist cloth or with soap and water. Dry the leather well, polish the shoes, and store them in a light dry place that has good ventilation.

If you have much trouble with mildew in the house, the house may need airing and drying out. Try running the heating plant a few hours with all the windows open. Wipe the woodwork and floors with a damp cloth containing a little kerosene.

Apparently there will be no vacations for hens this summer. The defense program continues to emphasize the need of producing plenty of eggs in home flocks. Here's a poultry feeding question from a farm woman, who writes:

"I have about 25 young pullets in my home flock, hatched early in April. There are 15 Rhode Island Reds and 10 Leghorns. I have been giving them protein concentrates and home-grown grains. Please give me some pointers on their management as the time draws near for them to lay eggs."

8/7/41

The poultry specialists of the Department say that your Leghorns are ready now to have their diet gradually changed. The Rhode Island Reds are heavier birds which do not mature until they are 24 or 26 weeks old, so you can wait 2 or 3 weeks longer before reducing the amount of protein in their ration and beginning to feed a laying diet.

The best diets for growing chickens contain 20 or 21 percent of protein, to make them grow well and produce full size eggs when mature. In commercial feeds the percentages of each ingredient are all worked out scientifically and you have to be careful not to change the formula by adding more of any foodstuff. This is particularly necessary when chickens are fed an all-mash starting and growing diet, because no added grain is necessary.

In your flock it is time now to reduce the proportion of protein a little and so you can begin to use more grain. Start with a little and increase gradually. As you add more grain the proportion of protein becomes less. In four to six weeks the pullets can be put on a regular laying diet.

Many people make the mistake of trying to save a little money by buying feeds of low protein content, or if they buy concentrates and mix them with home-grown grains, they do not mix as much of the concentrate as the directions call for. The result of such short-sighted economy is that when the pullets do begin to lay their eggs will be small. And of course small eggs sell at a discount. The bigger the eggs, the more food value in each one and in each dozen. So there is no saving in such economies.

And that finishes the questions and answers for today.

#####

UNITED STATES DEPARTMENT OF AGRICULTURE
OFFICE OF INFORMATION
WASHINGTON

July 29, 1941.

Program director:

Please substitute the attached for page 3 of the
Homemakers' Chat dated Thursday, August 7, 1941.

Sincerely yours,

Wallace L. Kadderly

Wallace L. Kadderly
Chief of Radio Service.

Encl.

