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HOUSEKEEPERS' CHAT

Tuesday, December 26, 1933.

(FOR BROADCAST USE ONLY)

Subject: "Questions and Answers." Information from the Bureau of Home Economics and the Bureau of Agricultural Engineering, U.S.D.A.

--ooOoo--

Well, the big day of the year is over and we can take a long breath and come down to our usual every day business again. On Tuesday our usual business happens to be letters. So let's turn to the mailbag and see what the past week has contributed in the line of questions.

First, a lady who owns a very handsome velvet dress wants to know how to revive those crushed spots that so often occur in this fabric. I think that's an especially good question this season when so many people have velvet dresses and blouses and hats and so on. And I think it deserves a careful answer with all possible helpful details. So, if you'll listen in day after tomorrow -- Thursday-- we'll spend the time discussing how to care for velvet.

The second request is from a lady who wants to make some winter jam. She says she remembers tasting some very delicious apricot and pineapple jam and wonders how it was made. Well, have you a pencil handy? Here's a good recipe for jam made from dried apricots and canned crushed pineapple. Four ingredients:

1 pound of dried apricots
2 No. 2 cans of crushed pineapple
 $\frac{1}{2}$ pounds of sugar, and
 $\frac{1}{2}$ teaspoon of salt.

I'll repeat those four ingredients. (REPEAT)

Wash the apricots. Then soak them overnight in the juice drained from the canned pineapple. In the morning chop the softened apricots. Combine the apricots and pineapple and all the juice with the sugar and salt. Heat slowly. Cook about 25 minutes stirring often. Pour into sterilized jars and seal. Store in a cool place.

Here's a letter from a lady who wants to know how to cook bacon so that it is crisp, evenly done, and neither too dry nor too greasy. She says the bacon she prepares is usually burned in spots and raw in other spots. The way to achieve perfection in breakfast bacon is to use a cold frying pan and a slow fire and turn and turn the bacon as it cooks. If the grease in the pan gets too deep, pour it off as you cook. Of course, you'll strain that bacon fat and keep it in a covered jar in the refrigerator. If you want to curl your strips of bacon, give them a quick flirt of the fork as you take them from the pan. Most people think that bacon with a permanent wave is more attractive than straight strips. A good

cook watches her bacon carefully during every minute of cooking and takes it off the fire at exactly the proper degree of crispness and drains it on absorbent paper. By the way, some Sunday morning when you want to serve something a bit different, treat the family to a platter of crisp curly bacon, fried pineapple slices or broiled canned peach halves. Beautiful and delicious.

This is the season when Aunt Tabitha gets out her shoulder shawl and frequently inquires: "Where on earth is that draught coming from?" A draughty house is not only an uncomfortable house at this season. It is also usually an expensive house to run because of the fuel bills. That's why the heating experts remind us that weather strips make for comfort and economy. They not only help cut down the fuel bills but they stop the windows from rattling and Aunt Tabitha from shivering. I believe I've told you before that pretty successful weather-stripping of the homemade variety can come from old tires or inner tubes. You can cut up the rubber in long strips and tack it on yourself.

Another way of keeping out cold air around window sills and under doors is to use long narrow sandbags made to fit the sill. A sandbag of this kind is particularly effective at outside doors that are not opened frequently. Sandbags at bedroom doors at night will keep the cold air from the open rooms from chilling the rest of the house.

One of my friends has written to ask how to prevent an oven from rusting. Well, the ovens in some stoves are finished with a surface that does not rust. Other stoves won't rust if you're careful to dry out the oven. Always leave the oven door open an hour after baking. This will allow the moisture which has collected as steam to evaporate instead of settling on the metal.

Here's a helpful suggestion from a lady who's interested in making her hot dishes just as appetizing as possible. She says, "Warm your dish covers as well as your serving dishes, if you want dinner to arrive on the table piping hot."

More economy ideas from my kind friends. Here's a good one for all those who live in snowy climates. "A broom kept just outside the door and used for brushing snow from feet saves work for the housewife." I'd like to add to that suggestion that a little broom, small enough for a child to handle easily, hung within convenient reach just outside the door, will tempt the youngsters to brush themselves off before coming inside. That idea of hanging up brooms and brushes is a good one for the broom closet indoors, too. Put a screw-eye or a little hook in the top of the handle and have a special peg to hang the broom or brush on. That will help keep the bottom of the broom in good condition and make it last longer.

Tomorrow: "Some Seasoning Tricks for Winter Meals."

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