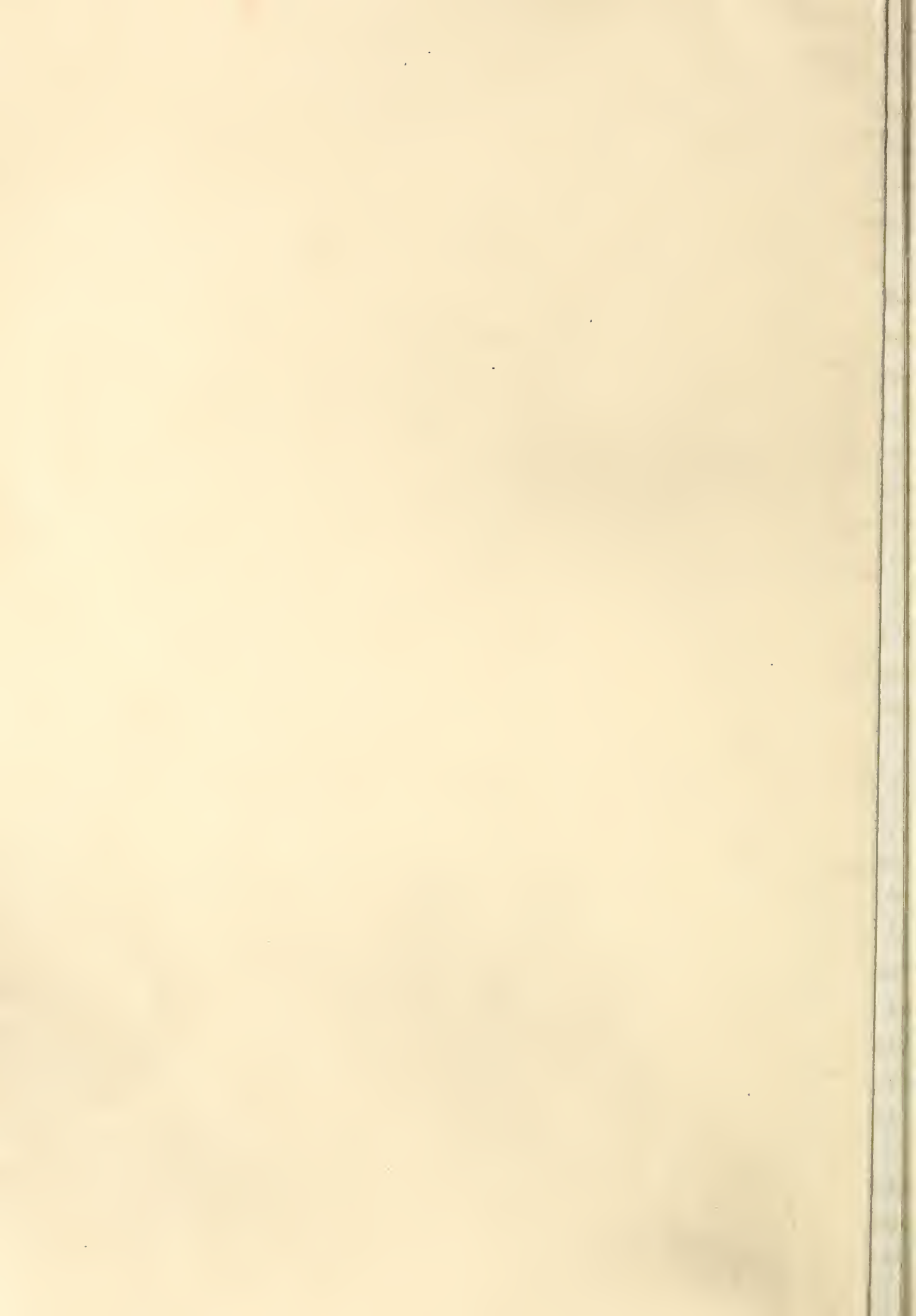


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# homemakers' chat

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U. S. DEPARTMENT  
OF AGRICULTURE

Thursday, November 6, 1941

## QUESTION BOX

:Season for veal? :  
:How use chicken fat? :  
:Ready-mixed baking preparations? :  
:How avoid curdled tomato bisque? :

Answers From: Market special-  
ists and home economists of  
the U. S. Department of Agri-  
culture.

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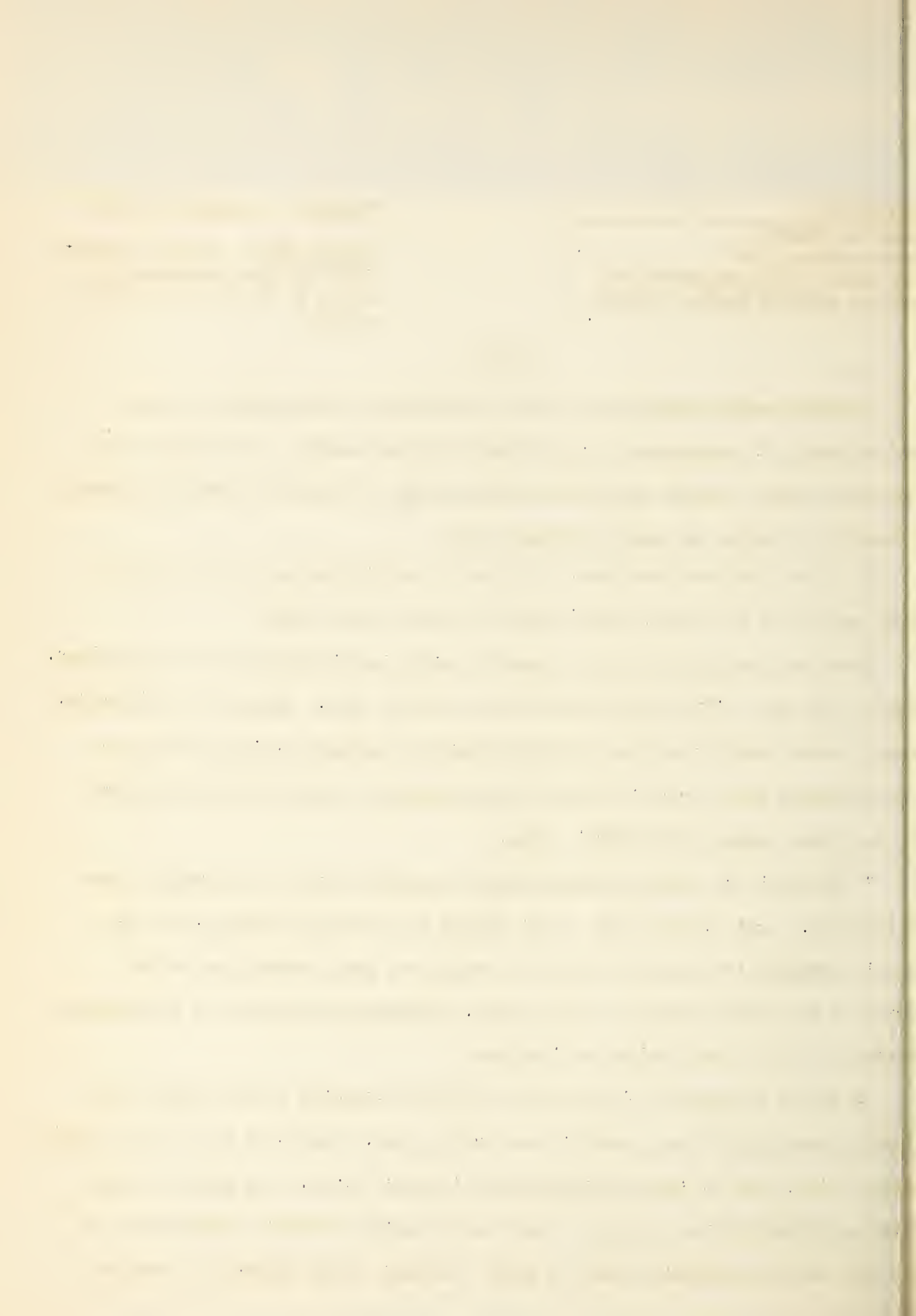
Questions and answers are in order on Thursdays, and as usual we have called on the U. S. Department of Agriculture for the answers. One writer wants to know about veal; another about using chicken fat; a third about baking mixtures; and there's a question on cream of tomato soup.

The first letter-writer asks: "Is veal a year around meat or is there a special season for it? Also, what is the best way to cook veal?"

These are questions for the livestock market specialists and home economists. The market men say: "You can get veal at any time of year. There is a difference, however, between veal from young milk-fed animals--'vealers' as they are called in the livestock trade-- and the flesh of more matured calves which are marketed after they have passed the 'vealer' stage.

" 'Vealers' are young milk-fed animals, usually from 3 to 12 weeks of age when marketed. Most of them come on the market from dairying regions, and the supply is normally the largest during the spring and early summer, since the majority of dairy cows freshen in the spring. Dairymen usually sell a considerable percentage of their young calves as 'vealers'.

"A larger percentage of the calves sold for slaughter in the summer, fall and early winter months are somewhat more mature, and, since milk has not been their principal diet, most of them have passed the 'vealer' stage. The flesh of these heavier and older calves is coarser than that of young milk-fed 'vealers' and its color more closely approaches that of beef. However, large numbers of 'vealers'



and correspondingly sizable supplies of veal are available at all times."

Now as to cooking veal: Home economists say that almost all veal is tender. Loin and rib cuts are most tender of all. Because veal lacks fat it is desirable to add some fat in cooking, for richness and flavor. You can do this by laying a piece of bacon or suet on top of a veal roast, or larding it. Or cover chops and cutlet with a coating of egg and crumbs and cook slowly in deep fat. It is also necessary to cook veal well. Whatever the cut of veal or however you cook it-- cook it slowly, at moderate temperature. You can serve small, lean pieces of veal in fricassees or casserole dishes.

Next question: "I have heard that chicken fat is good for shortening and other cooking purposes. Is there any special rule about using it in place of other fats?"

No, say the home economists, there's no special rule, except that it's best to use up your chicken fat within about a week, and keep it covered in the refrigerator. If you want to use chicken fat in place of other shortening in pastry or biscuits, muffins, cakes or steamed puddings, skim it off the cooked chicken before adding strong seasonings like onion or pepper to the chicken itself. Because chicken fat is of excellent flavor you can use it in cakes and puddings of mild and delicate flavor. Fat that has been removed after seasonings were added is still good for gravies and sauces, for seasoning vegetables, enriching stuffing, pan-frying, and marinating cooked chicken for salad.

Here's another cooking question: "I am a very busy woman, with a store job and a house to run, too. I have been relying on some of the ready-to-cook baking preparations, such as gingerbread mix, biscuit, muffin, cake, and pastry mixtures. My aunt is an old-fashioned cook, and questions my use of these products. What do home economists think about them?"

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry should be supported by a valid receipt or invoice. The text also mentions the need for regular audits to ensure the integrity of the financial data. Furthermore, it highlights the role of the accounting department in providing timely and accurate information to management for decision-making purposes.

In addition, the document outlines the procedures for handling discrepancies and errors. It states that any irregularities should be reported immediately to the relevant authorities. The text also discusses the importance of maintaining confidentiality and security of financial information. It mentions that all data should be stored securely and access should be restricted to authorized personnel only. Finally, it notes that the accounting system should be updated regularly to reflect changes in regulations and business requirements.

The document concludes by reiterating the commitment to transparency and accountability in all financial reporting. It expresses confidence in the accuracy and reliability of the information provided. The text also mentions that the accounting department will continue to work closely with other departments to ensure the smooth operation of the organization. Finally, it notes that the document is subject to review and revision as needed.

Well, the home economists have tried a number of such mixtures and have found many of them very good. Without doubt they are time-savers for a busy woman like yourself. Sometimes these mixtures give better and more dependable results than similar quick breads, cakes, and so on, made by an uncertain cook. These mixtures are put together by laboratory methods, with exact, uniform measures of each ingredient, and they come out the same every time you use them. You can usually save money by buying raw materials-- flour, eggs, baking powder, shortening,-- and mixing them yourself, but if you have very little time it may be more important to save work than to save pennies.

Our last correspondent wants to know how to make tomato bisque soup that won't curdle. "Do you put the milk into the tomato juice or vice versa?" She asks. "And do you have to add soda?"

Never add soda, say the nutritionists. It destroys the vitamins. You put the tomato juice into the milk, they say. Make a white sauce in one pan. Heat the tomato juice in another. Have both very hot, but turn off the heat. Pour the acid tomato into the hot milk sauce, stirring all the time. Do not cook any more. Serve promptly.

With that point settled, we'll close the mails for today. More questions and answers next week.

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