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HOMEMAKERS' CHAT

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SUBJECT: "To Speed Up the Dishes" - Information from extension specialists of the
U. S. Department of Agriculture

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Rinsing and soaking speed the dish washing as every home maker knows. Here are some tips on rinsing and soaking from home management specialists of the Kentucky Agricultural Extension Service.

When you're washing pans that have been used for milk....eggs....cereal or dough mixtures...use cold water to rinse or soak them.

For equipment that's had sugar...syrup....icing and the like in it... hot water is the most efficient.

And for the greasy pots and pans that are hard to wash....use hot soda water to soak them. The soda gets the grease off in a hurry.

Did you know you can clean an egg-beater quickly if you'll give it a few turns in cold water...a few turns in hot water...and finally a few turns in the air? Of course...you'll need to be careful to keep the cogs and wheels out of the water. They're hard to get dry and they're likely to rust if they aren't dry.

If you have trouble cleaning strainers...orange and lemon squeezers and graters...try using a stiff little brush on them. Get as many of the food particles off as you can with the brush. Then rinse the grater in cold water and then in hot water. It's clean in no time at all.

You can make time when you're doing the dishes...if you'll take time to do a little advance work....to clean and put away cooking equipment as soon as you've used it.

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(3-7-45)

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