

'How Can I?'

By ANNE ASHLEY

Q. How can I make a perfect hole in glass?
A. Here's one good method: First cover the area where the hole is to be made with some putty, forming a hole of the desired size in the putty. Then pour into this hole or "well" a little melted lead, and unless the glass is exceptionally thick, a perfect hole will result.

Q. How can I remove grease stains from plastered walls and thus prevent their bleeding through new wallpaper?
A. Tape a paper pocket over the stained area, then fill this pocket with some fuller's earth. Remove the whole business after the fuller's earth has absorbed all the grease.

Q. How can I remove varnish from furniture?
A. Use ammonia and water in equal quantities.

Q. How can I make a limed-oak furniture finish?
A. Stir one pound of unslaked lime into two quarts of water. Rub this across the grain of the wood, and wipe when partly dry (to prevent accumulation of excess lime). Seal with two coats of thin white shellac, and finish with a thin coat of paraffin wax.

Q. What can I do if some oil from my sewing machine has spotted the fabric on which I have been sewing?
A. Apply immediately a liberal coating of talcum powder, let this stand for 15 to 20 minutes, then brush off. Repeat the process, if necessary.

The Birmingham Eccentric Classified pages offer you a fine opportunity to sell your unwanted household goods.

Cherry Pudding Cake

By Thelma Miller

Printed by permission from "Cooking Secrets"—Birmingham Woman's Club.

Sauce
Make first—as it thickens it cools. Mix 1/2 c. sugar and 1 Tbsp. cornstarch in saucepan. Add 1 c. cherry juice (add enough water to make one cup) and stir while bringing to a boil. Refrigerate to thicken.

Ingredients
1 c. flour
1 1/4 c. sugar
1 tsp. soda
1 tsp. cinnamon

Directions
Combine dry ingredients in 9-inch square baking dish. Add slightly beaten eggs, well-drained cherries and melted butter. Mix and bake at 325 degrees for one hour. Serve topped with sauce and whipped cream.

Outdoor Cookouts Provide Lively Occasions for Inventive Family

Simplicity is the spice of life for outdoor cooks, claims Mrs. Harold E. Nyberg, of 1010 Donnar Court, Birmingham.

Her husband and three children have enjoyed her simplicity menus in sky-roofed dining rooms all over the United States.

Blue Cheese Legend Told

The development of blue cheese has a very romantic background, according to one legend.

Legend says that a shepherd "discovered" blue cheese quite by accident when he left his lunch of bread and cheese in a limestone cave near Roquefort, France, many centuries ago.

When he found it weeks later, the cheese had acquired a delectable and delicate flavor.

Published research on American blue cheese dates back to 1906. By 1916 the first commercial product appeared on the market here. Today, American blue cheese is by far the most popular type of mold cheese in this country.

PRICED TO FIT the average homemaker's budget, American blue cheese is available in supermarket dairy cases as well as specialty shops.

The semi-soft, blue marbled cheese is excellent as an appetizer, salad garnish, ingredient in a main dish or as a gourmet dessert.

any other spices fancy cooks might think they needed on a camping trip.

MRS. NYBERG chops and sautes onions when she's in a real gourmet camper's mood. Then she broams hamburger, adds tomato sauce and the packaged spices. Sometimes she adds a little canned pizza sauce, which she says "lights a fire in my son's eyes."

Next, she sometimes adds her husband's helping hand to the business end of a stirring spoon while her sauce simmers and she boils the spaghetti.

The Birmingham campfire took a cooling lesson from the Girl Scouts when she added one meal to her recipe repertoire. She prepares the one-dish meal by cutting up and frying bacon, then adding scrambling eggs and a can of spaghetti and meat sauce.

Spaghetti is a Nyberg favorite. And this camp cook can tell you drained corn, all the Nybergs, including Seabain High School basketball player Brax, like this one better than Cavie.

WHEN IT comes to Sloppy Joes, this outdoor chef has another easy, wife-saving trick. She sautes an onion, then broams hamburger, adds undrained chicken gumbo soup, and it's done. The canned soup contains all the flavoring, spices and chopped vegetables any can-opening culinary expert could ask for.

Mrs. Nyberg, so she plans that Mrs. N. likes to fry chicken and roast hot dogs wrapped in bacon for outdoor meals. Sometimes she slips a slice of onion between thin hamburger patties and wraps them with aluminum foil.

THE HAMBURGER onion slices cook best over the slow heat of a wood or charcoal campfire, says Mrs. Nyberg, so she plans that menu for the days her husband's building a campfire.

Most of the time, her roadside cookery is done on a portable three-burner camp stove which uses white gas.

Wherever she cooks, believes Mrs. Nyberg, an outdoor chef can hardly go wrong. The simpler she keeps the meals, the more time she has for hikes and outdoor life with her family.

And, as Mrs. Nyberg puts it, "We enjoy our food plain. It tastes so good outside."

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HOMEMAKING

Swimming Pool Maintenance Tips

There is a rich summer of fun ahead for owners of home swimming pools. Whether it be a luxurious permanent pool or a simple wading pool for the youngsters, observing a few important do's and don'ts will guarantee pleasure for you and your guests.

DO keep bugs, leaves, and other foreign matter out of the water. If it's a small pool, use a cover.

DO keep glass and sharp objects away from the pool area. They endanger active young feet and can damage the pool.

DO supervise children at all times in the vicinity of the pool. No young child should ever be permitted to play unattended, even if the water is only a few inches deep.

DO FOLLOW the suggestions of your pool supplier for proper water clarity and sanitation. If you have a small portable pool, change the water frequently.

DO use a chlorine sanitizer to control bacteria and algae. Chlorine is available in stable granular and tablet form.

DO read directions for use of chemicals. You will find that manufacturers generally recommend less than you think is necessary.

DO clean the pool thoroughly before it is filled.

DO use footbaths. They help reduce the amount of contaminating material taken into the pool and help control harmful bacteria.

DO keep chemicals out of the reach of children. Put them away, out of sight and reach after you have used them.

DO USE A pH control product to prevent irritation to eyes and mucous membranes.

DON'T permit horseplay. There's something about the excitement of the swimming pool that brings out the urge to duck and shove.

DON'T leave toys and game equipment in the water when not in use. They rob the water of its bacteria-combating chlorine.

DON'T allow pets in the pool. If you do, you add greatly to your water sanitation chores.

DON'T permit food to be taken into the pool.

Planting Techniques Differ With Seeds

There are three ways to plant vegetable seeds. Each way is especially suitable for planting certain kinds of seeds.

Small-sized vegetable seeds and flower seeds which are to be grown in rows are planted in "drills," a depression made in well-prepared soil with the handle of a rake, hoe, or other garden tool with handle of similar size.

Thus, a drill is not very wide or very deep. It doesn't need to be for the seeds sown in it are those like Marzobis and zinnias, carrots and beets which need to be covered with only 1/4 or 1/2 inch of soil.

LARGER SEEDS like peas and beans need a wider, deeper bed which is called a "furrow." This is made with the blade of a hoe and seeds sown in it are usually covered with one or two inches of soil.

Both of these methods of planting seeds have been used for generations and their continued use shows that they are not only the simplest way to get seeds into the soil. They also constitute the easiest way to find the seedlings when it is time to weed them.

THE HILL has changed its form throughout the years. Once it actually was a miniature hill or mound in which seeds of vegetables like corn and cucumbers were planted—vegetables for which several seeds should be planted in groups.

Nowadays, however, a hill is a depression, usually with pre-prepared soil just below it. It is still used for cucumbers, squash, pumpkins and melons of various kinds, but corn is planted in rows just as often as in hills.

When building a fence, make sure your posts are long enough. One-third of the overall post length should be below ground. A post to be six feet high above ground should have a three-foot length below, for example. Moisture resistant western red cedar is particularly good for posts.

Accent Fence Good Feature

There is nothing like a well designed background fence section to add charm and character to a yard.

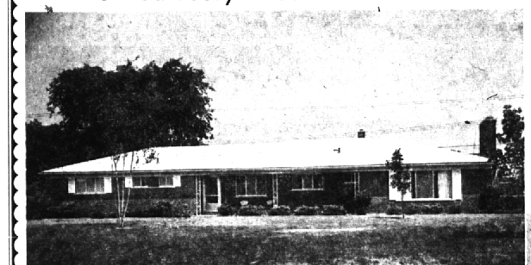
Even a small yard sometimes needs a division of use areas, a separator between back yard and front, between lounging and work areas.

A single ten-foot fence section or wider one can be used as a backdrop to focus attention on interesting or valuable shrubs, or to backstop an interesting flower bed. It can be used to hide a garage or a gardener's tool house.

YOU CAN use bright colors on these fence sections and use them for accent pieces in the yard. There is no limit to their uses and they are not expensive.

Good western red cedar 4x4 posts make ideal anchors for the accent fence. Then 2x4s of cedar can be used for the top and bottom rails with any variety of cedar fence boards selected for the fence section itself.

Are You Fussy? You Will Love This



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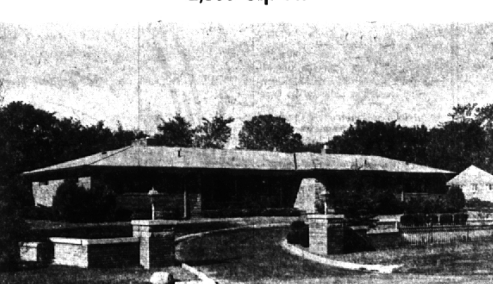
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