

Silver Service Needs Special Packing Care

The spring moving season is not a wrap each item again in several feet of news, and for those lucky householders soon to be moving into new homes, the subject of packing is foremost in their minds.

All breakables or items which damage easily require special care in packing, and none on any such list is silver. Surprisingly, it takes only a few extra precautions to assure your valuable silver service and other silver pieces will arrive at your new home free of damage.

The safest and easiest way to achieve this, of course, is to turn the packing job over to the mover. The nominal cost of such professional packing service often is worth it in peace of mind.

BY CHOICE or by circumstance, however, some householders will do their own packing. The best advice for them is to imitate the professionals.

1. Use a sturdy packing carton with the top intact. The mover can supply one for a small charge; if you can't obtain one elsewhere, you can't clean one elsewhere.

2. Line the bottom of the carton with a thick layer of cushioning or crumpled paper for cushioning.

3. Wrap each piece of silver with non-tarnish tissue or a similar material. The latter seals tightly and gives excellent protection against tarnishing.

4. IF YOU USE the plastic film,

New Note: Get Screens In Colors

Screens with colored frames for windows, porches, patios, pools and other enclosures are among the newest developments for home improvement. The colored frames match or harmonize with their surroundings.

ROLLED aluminum tubular screen frame material comes in a variety of colors with white in greatest demand.

The color is applied to sheet aluminum before it is cut and rolled into frame material. In one process, a coat of color is applied to the surface of the aluminum.

IN ANOTHER, the electrochemical process, the color actually becomes a part of the metal itself, usually with an attractive mottled sheen.

Its cost is somewhat higher than the first process, but some screen buyers prefer it.

Either process of coloring gives added protection to the naturally corrosion- and weather-resistant metal.



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MAY 20-26

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Bun-anza On a Grill

Play all day at a picnic with bun-in-hand fare. At-home fixing just means making slaw and cheese topping for potatoes. At the "field" day grill-off, its over the coals for ham, potatoes, and salad buns.

The new taste discovery: Hot Colelaw Buns—is colelaw, grill-heated in sliced frankfurter buns. For the meaty touch, grill ham strips can be added. Baked-in-the-coals spuds are topped with an onion-seasoned mixture—mayonnaise, soft butter, and grated Parmesan cheese. The picnic closer is a baker's chocolate cake with coffee.

Hot Colelaw Buns

3 cups chopped cabbage

2 tablespoons chopped onion

1/2 teaspoon salt

1/4 teaspoon celery seed

1 cup mayonnaise or salad dressing

1 tablespoon milk

6 sliced frankfurter buns

Combine cabbage, onion, salt, celery seed, mayonnaise and milk. Place 1/2 cup of colelaw mixture into each sliced bun. Wrap each filled bun in heavy foil. To serve: Heat over hot coals, turning often. Yield: 6 Hot Colelaw Buns.

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Old-Time Refrigeration Difficult, but Pleasant

The countryman is about ready to concede that mechanical refrigerators are here to stay. Life grows more complicated by the week, and all the new gadgets mean additional work for men to keep in repair.

An ice refrigerator was not too bad, but even that could cause trouble when the pan underneath was forgotten and the melted ice liquid spread over the floor.

What we need is a return to the old-fashioned spring house. Over a spring or running brook, a man built a small house in which to keep the tin pans of milk while the cream was rising.

It was cool in summer and did not freeze in the winter. Many of the old spring houses were built of bricks or stones with thick walls and a heavy roof.

DO YOU remember when Grandmother used a tin skimmer to lift the heavy thick slabs of cream? The skimmer, shaped like a clam shell, had many small holes through which the milk seeped, leaving the yellow, rich cream.

In cool, damp and dim houses, housewives kept eggs and butter against Saturday night when the family went to town to barter farm produce for needed groceries.

Boys have turned the cranks of churns in spring houses and on hot spring and summer days, it was good to go from the burning sun into the dim coolness and drink

cool, tangy, butter-flecked milk.

The spring houses are gone; they joined buffalo robes and kerosene lamps. But there are those who can remember the days before automobiles and paved roads, and several years, so the task will be more difficult.

Don't keep anything that has outlived its usefulness. Specify

ONE STORAGE system used by many families is a simple tank with one.

Don't put it off any longer — areas for children's toys, garden-

ing equipment and other items. Various types of seed and

Then keep everything in its place. Other gardening materials can be

kept in these containers. Once the garage is in good

order, keep it that way. Sweep it out at least once a week and put

everything in its place. Regular attention will make the annual

spring housecleaning job an easy

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