

Zipper Handle

A lost or broken pull handle from a zipper in a blouse or a garment can be replaced temporarily by a paper clip of appropriate size. Merely thread the clip through the loop at the top of the slide portion of the zipper.

Clean Waffle Iron

Here's how to clean your waffle iron: Scrub the grids with a fine wire brush, then brush them with non-salted oil. After this, heat the iron for about 10 minutes to re-condition it. Soak up the excess oil with a piece of bread placed between the grids.

Washday Is Much Easier Today than 20 Years Ago

At least 49 items of laundry equipment, from clothes boilers and wooden spoons to a score of laundering aids like starches, bleaches and flat-iron waxes were considered important in doing a family wash back in the 20's.

What's more, according to a laundering-procedure bulletin issued in 1919 by the U. S. Department of Agriculture, it was advisable to operate in the kitchen as water and clothes could be heated on the cookstove and laundering could be dovetailed with other household tasks.

"WASHDAY monopolized the kitchen so completely in those days that it had to be confined to Blue Monday or else other home-making functions would have to be neglected," the Gas Appliance Manufacturers Association observed.

Today, GAMA said, the list of home laundry requirements is about one-third as long, thanks to the development of modern appliances, soaps and other laundering accessories as well as the new textile fibers and finishes.

MANY HOMEMAKERS now wash a load or two of clothes three or four times a week and washday is everyday in millions of American homes.

Where laundering is done every day, a combination washer-dryer is preferred, says GAMA, because the "combo" makes it possible to start the job with a dip of a switch and forget it. The entire operation is completed before the clothes are touched again.

Anyone Want To Buy a Cow? — Try It Retail

Why should the retail cost of some meat cuts be as much as four times the price per pound paid for the live animal?

This and similar questions are often directed by Mrs. Consumer to her meat retailer, who probably is the only person she knows who is connected with the vast livestock or meat industry. Her questions are pertinent and merit an informative answer.

IN THE CASE OF BEEF, the favorite meat of most Michigan people, 60 per cent of the live weight of choice steers is beef and the rest is by-product or waste. A 600-pound beef carcass will contain only 24 steaks, which accounts for steaks and other popular cuts being the price they are.

Such wholesale cuts of beef as rib, round, rump, sirloin and short-ribs represent only about 45 per cent of the total carcass weight. But they represent two-thirds of the value. There is truth in the statement that cattle are not solid beef and not all beef is steak.

A similar situation exists with pork and lamb.

1 Cup Minus 2 Tblsps. Equals Exactly a Cup!

A new method for measuring flour has received the blessing of the U. S. Dept. of Agriculture. The method calls for spooning flour directly from the container into a dry measuring cup, leveling it off, then removing two level tablespoons.

According to extensive tests conducted by the U.S. Dept. of Agriculture researchers and by the home economics departments of 29 colleges and universities preparatory to revision of the American Home Economics Handbook of Food Preparation, this method of measuring flour yields a weight of flour equal (on the average) to a cup of sifted flour.

THE USDA reported that "for baked products such as muffins and cakes without spices or cocoa, good quality products can be obtained with unsifted flour if the recipe is adjusted for its use or if two level teaspoons of flour per cup of measured flour are removed for a recipe calling for sifted flour."

THE REPORT ALSO indicated that it may be desirable to sift flour when other dry ingredients,



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Here Are Some Ways To Prevent Botulism

In spite of the fact that recent outbreaks of botulism have had commercially canned or smoked fish as their origin, it should be remembered that the greatest number of outbreaks of botulism poisoning occur as a result of home-canned foods.

A study of 492 outbreaks of botulism between 1899 and 1947 showed nearly 90 per cent of them resulting from home-canned foods.

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THE FOLLOWING IS a list of things you can do to help prevent such botulism poisoning:

- Never use or taste any food which is suspected of spoilage (signalled, for instance, by a bulging cap or lid, a leaking can or jar, a rancid or putrified odor or a can that foams or spurts on opening).
- Use a pressure cooker and adequate processing time for canning all non-acid vegetables and meats. Consult a reliable table such as is found in the U. S. Dept. of Agriculture's Home and Garden Bulletin No. 8, "Home Canning of Fruits and Vegetables."
- Food canned by any method which does not involve the use of a pressure cooker must be boiled in enough liquid to cover it for at least 15 minutes AFTER opening and BEFORE tasting. (A lesser amount of time will not destroy possible botulism toxin.)
- Use fresh, firm fruits and vegetables which are well-washed for home canning. Clean and can them as soon as possible after picking.



Subtle Silver

The design and craftsmanship of this sterling silver pitcher brought an honorable mention to Thomas H. Barnabas, 1411 Chapin, Birmingham, a student at the Cranbrook Academy of Art, in the 1963 Sterling Today Student Design Competition sponsored by the Sterling Silversmiths Guild of America. Also winning an honorable mention in the contest was Michael Lacktman, a fellow student at Cranbrook Academy of Art, for a set of ebony-based cordial cups. The winning designs of the finalists are on display through Friday at the Museum of Contemporary Crafts in New York City, before going on tour to major U. S. cities. Both students won \$50 prizes. Top prize went to a student at Louisiana State University.

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New Products Make It Harder To Choose Food

Mrs. Homemaker is interested in pleasing her family so she buys food the family likes and prepares dishes the family prefers. This rule was easy to follow 25 years ago, but it is now more complicated, according to the district marketing information agent.

Mrs. Lawyer states that foods in new forms and packages present a challenge to the homemaker each time she shops.

The challenge is big. First the homemaker must be aware of the new foods. They are difficult to see among the thousands of items in today's grocery store.

She must also assist her family to develop an attitude and willingness to try new foods. Once the family has tried a new food, or an old one in a new form, she evaluated, according to the district marketing information agent, the family receives versus the money and energy spent for the new product.

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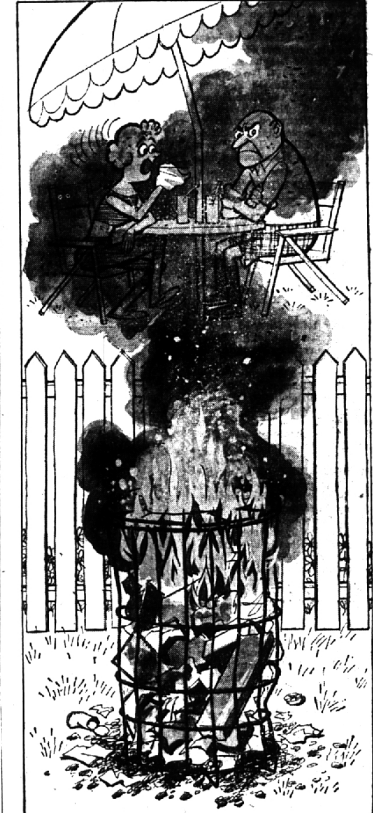
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