

HOMEMAKING

Oak Wins New Favor Among Cabinet Woods

A new image of oak is ready to warm the hearts of American women, their men and children. This new image has been styled up to meet the demands of a discriminating public. And now, according to the Home Furnishings Industry Committee, it is offered in a broad price range to please fat or skinny pocketbooks, or to fit the "pleasantly plump" bank accounts that keep increasing as the standard of living rises.

MUCH OF THE wood comes from the Appalachian hardwood region, considered one of the finest oak-producing sections in the country.

Rainfall, soil and climate in these mountains are just right for producing trees that will work into beautiful cabinetwoods. Some of the new collections are of white oak; some are red oak. Many of the groups are all oak;

Little Pigs Reach Market Weight

If your family enjoys pork, you can serve it often in February. Supplies are seasonally heavy, for this is the time when the fall pig crop reaches market weight. Retailers assist this movement of large supplies by featuring certain cuts as specials.

Many shoppers resist large amounts of fat on pork cuts. As a result, researchers, producers, and retailers are making contributions to provide the lean pork desired. There is a trend to produce more lean pork in the future.

THE NEW meat-type hogs are heavily muscled, free from excess fat, have large firm hams, wide thick loins and long sides. They may have 87 per cent less fat than hogs of 18 years ago.

Most pork is from young animals, and it is unusual to find a tough cut. Fresh pork of best quality will be bright grayish pink in color. The lean and fat are firm, and the lean is fine-textured.

For greatest eating satisfaction choose pork cuts with a large proportion of lean meat in relation to a small amount of bone and fat.

a few prefer combinations like oak and teak, or oak and elm. One group mixes oak, walnut, and pecan. The solid oaks are especially prized.

STYLES IN OAK include just about everything but Early Pakistan. Pieces proffer items large and small: from triple dressers with solid oak paneled fronts, to modish "couches" of oak parquet ready for a penthouse or salon.

As the heavy look disappears and streamlined scaling emerges, a lightning of line is seen. What has brought about a transformation of the mighty oak into what one furniture designer describes as "the most talked about wood today?"

TO ANSWER this question and to provide knowledge for the U. S. housewife, a number of furniture industry leaders met recently in Lenoir, N. C., one of the concentrated household goods areas for the nation.

Discussing the subject, "The New Image of Oak," one leading designer who has created three oak groups within the last year, said: "Oak's pure qualities can be translated into good design and executed in marvelous finishes. It has great scope for ornamentation, and fantastic strength."

A representative from one of the world's largest finishing plants added to that: "Some of the new styles—like Spanish and English—are tremendously appropriate for oak."

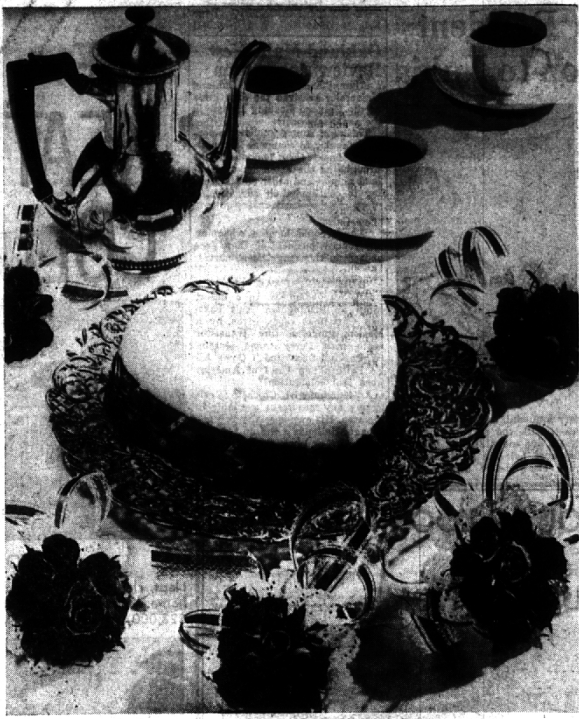
DECLARED a woman magazine editor:

"My market report a year ago contained this sentence: 'Oak is coming back.' The new image of oak is here now—pleasant, practical, present."

Obviously both the public and the industry have stated loud and clear—oak is back and here to stay.

Shine Up Leather

You can shine up your leather-upholstered furniture by using a soft piece of cotton dipped in vinegar. First squeeze the cotton almost dry, then polish.



WON'T EVERYONE WHO TASTES THIS CAKE BE YOUR VALENTINE?

Cloudy Whites Indicate Eggs Of Top Quality

Do you know a high quality egg when you see or eat one?

A Michigan State University poultry specialist will wager that the majority of homemakers and their husbands don't.

"Egg complaints have been common for years but most are simply just misunderstandings about high-quality eggs," says Dr. Charles Sheppard.

For instance, consumers complain about cloudy or milky egg whites.

"Actually, cloudy whites are one

of the penalties we pay for marketing fresh top quality eggs," he explains. "Consumers need to realize this is a desirable characteristic showing the freshness of an egg." And cooks are right when they claim that eggs look smaller in the frying pan than they did a few years ago. The eggs themselves aren't really smaller—they just cover less area in the frying pan.

"THE CONSUMER needs to realize that eggs with plenty of white clinging to yolk are the best quality," points out the poultry specialist.

Why can't I peel the shells off hard-cooked eggs? ask many homemakers. That's because the older the egg the easier to peel when hard-cooked.

"Consumers should consider

themselves fortunate to have eggs which do not peel easily when hard-cooked because that means they are high quality," says Sheppard. "To make peeling easier, just take the eggs out of the refrigerator 24 hours before hard-cooking."

Sheppard points out that many causes of food poisoning are wrongly blamed on eggs. "Food poisoning due to eggs is practically impossible," he says. "But food poisoning caused by poor handling of cooked eggs is not hard to accomplish. Eggs are a good and complete food but bacteria grows easily and rapidly in foods containing eggs which are not properly handled."

Easier day-to-day living can be achieved by arthritic patients through use of self-help devices, reports the Arthritis Foundation.

Snow-Capped Cherry Cake Is February Party Treat

Entertaining the bridge club, church circle or community club this month? Perfect party dessert would be this lovely and luscious "Snow-Capped Cherry Valentine," here encircled with old-fashioned nosegays of tiny red roses.

Made in a heart-shaped mold, the dessert features two scrumptious layers . . . a bright red cherry-studded lower layer and a snow-white buttermilk flavored topping. Not too tart, not too sweet, this highly complimentary flavor team will prove a delight to all weight-watchers. No sugar is used in this calorie-streamlined recipe.

Instead, a calorie-free sweetener is used to provide a natural-tasting

sweetness . . . and in this instance is responsible for slashing the total calorie count in half.

What calorie-conscious guest won't applaud your thoughtfulness in providing such a sweet yet low-calorie treat?

SNOW-CAPPED CHERRY VALENTINE
(A Low-Calorie Dessert)
WHITE LAYER:
1 envelope (or tablespoon) unflavored gelatin
3 tablespoons cold water
1 1/2 cups buttermilk
1 tablespoon lemon rind
1/4 teaspoon grated lemon rind
1/4 teaspoon calorie-free sweetener
1/4 teaspoon almond flavoring
RED LAYER:
2 envelopes (or tablespoons) unflavored gelatin
1/4 cup lemon juice
1 tablespoon calorie-free sweetener
2 cups canned red sour cherries
To make white layer: Soften gelatin in cold water; dissolve over boiling water. Add buttermilk, mixing well. Add remaining ingredients. Spoon into bottom of an 8-cup mold. Refrigerate until set.

To make red layer: Soften gelatin in lemon juice and calorie-free

'Cold-Start' Fries Cook More Quickly

If, in these days of low-fat diets, your family is still insisting on french fried potatoes, you might try the "cold-start" method of preparing them.

It's not lower in fat, Michigan State University home economists are quick to point out. But it is a quicker and safer method of cooking.

Instead of putting the potato strips into hot grease, you lay them in a single layer in a large, cold skillet. Pour just enough cooking oil to cover the strips. Turn on the heat to medium high or set an electric skillet to 350-375 degrees.

Stir occasionally to keep potatoes separated. Cook 15 to 20 minutes, depending upon the brownness desired. Drain the potatoes on paper towels before serving.

THE METHOD works for frozen fries, too, and they take only 10 minutes of cooking time. Dr. Portia Morris, foods and nutrition specialist with the MSU Cooperative Extension Service, points out that research on this method is limited to potatoes. So far, there is no published research indicating that it can be used successfully with other foods.

She notes that the "cold-start" method cuts down on the dangerous bubbling and splashing of deep frying. From start to finish, it takes less time to prepare French fries the "cold-start" way than by the ordinary deep fat fry method.

Mrs. Morris also says that the method can be economical. You need only enough fat to cover the potatoes. You don't need to "fry" them as you do with the deep fry method.

Mohair Takes Fashion Lead

Fashion news emphasis this winter is on texture.

Mohair is everywhere in coats, suits, dresses. There are stunning solid-colored and printed prebrushed mohair soufflé coatings. Many are matched with a companion dress fabric.

Mohair takes on many faces . . . loop surfaces . . . plump curls . . . a chinchilla look . . . a furry look . . . and the long shaggy hair mohair.

The mood called "the sportive look" has brought a revival of tweeds. The silhouette is so slim and lean that fabrics can show off to advantage. Many tweeds have some of the precious fur fibers of reindeer hair combined with wool.

HERE AGAIN companion tweeds, either brushed or plain, are the designer's delight.

Knits are bigger than ever and also create the sportive look. But even bigger news is the use of knits for cocktail and evening fashions.

A form of the knit fabrics take on a formal look through the use of jet, gold and silver yarns.

Suedes and simulated suedes run rampant in coats, vests, skirts, jumpers, dresses. They are combined in every conceivable design with tweeds and knitted fabrics.

sweetener. Drain cherries; add enough water to cherry liquid to make 3 cups liquid. Heat to boiling; add softened gelatin, stirring to dissolve.

Chill until mixture begins to set; fold in cherries. Spoon over white layer; refrigerate until set. Unmold to serve.

Makes 8 servings. Each serving contains 68 calories; 5.5 grams protein; 1.5 grams fat; 19.5 grams carbohydrate. If made with sugar, each serving would contain 122 calories.

Food Quality Insured by Regulations

Did you ever stop to think how dependent we are on standards of different kinds? How do you know that jar of strawberry preserves is really strawberry preserves?

Just as we have legal reference standards to insure uniformity of weights and measures, so we have legal reference standards to insure composition and quality of many basic foods, explains the district extension agent, Mrs. Josephine Lawver.

Standards of identity describe the ingredients a food contains and may specify proportions. For example, the standard of identity for fruit preserves and jellies requires no less than 45 parts by weight of fruit or fruit juice to each 55 parts of sweetening ingredient.

STANDARDS of quality have been set for many foods. These are minimum standards, establishing such quality factors as tenderness, color and freedom from defects. For example, if canned tomatoes are not red enough they must be labeled "Below Standard in Quality," followed by "Good food—not high grade."

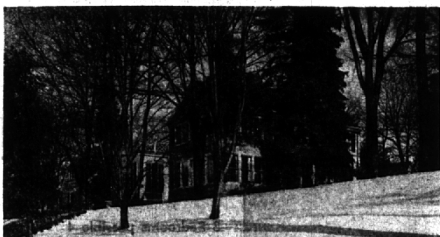
Standards of fill for food containers let the packer just how full the container must be to avoid deceiving the consumer and to avoid charges of "slack filling." These standards are particularly necessary for products that may settle after filling, or which are composed of pieces packed in liquid.

VIP Treatment

For very important letters or packages, put strips of clear cellophane tape across the address. The writing will then be protected even through rough weather and handling.



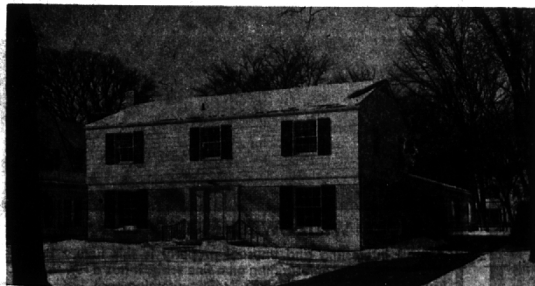
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