

"Homemakers"

By ALDENE N. AHO,
Home Demonstration Agent

HELLO, THERE:

You should see the good looking blouses made at our home extension unit meetings. The best part is that they were all made without basting. Even experienced seamstresses who KNEW they could not do a good job without lots of basting, found that it could be done—and more speedily. Leaving out some of our uninteresting and time-consuming basting that most of us were taught will make sewing more enjoyable and more speedy. Yes, our "blouse in a day" (which really should be called "short cuts in sewing") gives us some new wrinkles—the kind that we women like.

Have you tried an all milk sherbet in your refrigerator? Here is the first I've tried that isn't full of ice crystals. Just use whole milk and don't beat. Simple and nutritious. If you like lemon sherbet this will be a favorite. Dissolve one package of lemon jello in one cup boiling water. Add the juice and grated rind of two lemons. Let cool (but not set), dissolve 1½ cups sugar and ½ teaspoon salt in three cups whole milk. Add the jello mixture to the milk. (Stir, do not beat. The milk will curdle but don't let that worry you, the curds will freeze away). Set in the freezing compartment of the refrigerator. In a few hours you will have a cool and refreshing dessert that's good for you too.

MORE ABOUT CHEESES:—This week the history of some of the most common imported varieties in food stores today.

Emmenthaler (Swiss) Emmenthaler cheese originated in Canton, Berne, Valley of Emmenthal, Switzerland. It's a very old variety characterized by holes or eyes which develop to about the size of a penny in typical cheeses and are from one to three inches apart. It is mild and has a somewhat sweetish flavor.

In the middle of the fifteenth century a cheese of this type

was manufactured in the Canton of Emmenthal. By the middle of the 17th century, the industry was well developed, and a genuine Emmenthaler was exported. According to record, it was manufactured in 1722 in France under the name of "Gruyere."

Now it is manufactured in practically every civilized country, and is known as domestic Swiss in the United States. There are many factories in this country—principally in Wisconsin, New York and Ohio.

Parmesan—Outside of Italy, the term "Parmesan" is in common use for this variety. In Italy it has been known for centuries as Grana. The term "grana" or "granona" refers to its granular appearance when broken. This cheese is so hard that it is practically impossible to cut. There are two quite distinct kinds of this cheese. One is made in Lombardy; the other in Emilia. The two centers of production are separated by the Po river. Parma, which is located in Emilia, has long been an important commercial center for both kinds. It is to this fact that the name Parmesan is due.

Gorgonzola—Gorgonzola is an Italian cheese made from whole milk of cows. Although the name is taken from the village of Gorgonzola, near Milan, very little of this cheese is now made in that immediate locality. Lombardy is an important center for the manufacture of Gorgonzola. September and October used to be the only two months when this variety of cheese could be made in Lombardy, but when curing cellars were established in the Alps, it was no longer necessary to confine manufacture to those two months.

The interior of this cheese is mottled or veined with a penicillium, much like Roquefort.

When seen in the market, the surface of the cheese is covered with a thin coat resembling clay said to be prepared by mixing barite or gypsum, lard or tallow, and coloring matter. The cheeses are cylindrical in shape, about 12 inches in diameter, and six inches in height.

Roquefort—Roquefort cheese has been manufactured in the southern part of France for a number of centuries. The village of Roquefort, France, from which the cheese derives its name, has been famous for Roquefort cheese for many centuries. This variety—like Gorgonzola—is characterized by its striking marbled or mottled appearance, due to the growth of a bluish-green mold—"penicillium roqueforti"—throughout

the cheese. In France, this variety is made primarily from sheep's milk, but American manufacturers have succeeded in making a Roquefort-type cheese from cow's milk. Although the American variety—sold on the market usually as "blue cheese"—lacks some of the strong flavor of the cheese made from sheep's or goat's milk, it is equal to or better than the imported variety in most respects.

Snow Heavy In Wash.

Mr. and Mrs. Henry Kerr who have been in Washington for a week, returned late Sunday evening. They reported that in their old community of Packwood, several feet of new snow were interfering with traffic. This condition extended some into the Willamette valley.

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