

Work Smarter, Not Harder

Modern Laundry Calls for Scientist

By BERNICE STRAWN
Extension Home Management Specialist
Oregon State University

WE'VE JUST FINISHED talking to more than 2,000 of you Oregon homemakers about your laundry problems. You've been telling us laundry isn't a simple matter these days. We agree—it's really a science.

Unfortunately, there just wasn't time to answer all of the questions at these laundry clinics sponsored by the Extension Service in seven counties. We'll share with you some of the questions which come up over and over again.

DACRON AND COTTON SHIRTS get yellowish. How can I get them white again?

The brighteners in most detergents work better on cotton than on Dacron and other polyester fibers. Try one of the blue all-purpose detergents (not the dishwashing liquids or powders). These contain a different brightener which is effective on manmade fibers.

Thoroughly dampen the shirts with water, then soak in full strength liquid detergent for 15 to 20 minutes. Next put them in the washer and launder in hot water.

The fabric will be more wrinkled with hot water and require some touch up pressing this time, but you'll only need to use this treatment occasionally. These shirts may also be bleached if you wish.

Always launder these shirts in the machine. They'll never come clean with three jiggles up and down in a wash basin.

HOW CAN I KEEP WHITE NYLONS WHITE?

Wash white nylons only by themselves, not even with white cottons. Don't try to sneak in a pastel garment. White nylon picks up the slightest trace of color. In rare cases, colored labels on garments have released enough dye to cause discoloration. Check to make sure there are no such labels on your nylons. Either liquid or powdered bleaches can be used on nylon.

If nylons are already dingy, you can restore the original whiteness with a color remover. This chemical is available in small packages at drug and variety stores.

PERSPIRATION ODORS in athletic outfits are hard to get out. What can I do?

Soak for 30 minutes in a deodorant such as you would use for diapers. There are several products of this type in the supermarket. Then put the clothes in the washer with about 1½ times the amount of detergent you usually use. Add hot water if fabric will stand it and wash. If adding this much detergent causes too many suds, try a low sudsing product.

FOAM RUBBER UPHOLSTERY is durable and comfortable but go easy on removing spots with dry cleaning fluid. Sponge lightly. If the cleaning fluid soaks through the fabric covering, it will cause blistering and swelling of the rubber. Urthane foam, used in many chairs and sofas today, is not affected by dry cleaning fluids.

SAVE TIME DURING SPRING CLEANING. Most of the soil in sheer curtains is loose dust which will tumble out if you put them in an automatic clothes dryer without heat. After 10 minutes they're ready to put back up again. Use this smart trick in between washings.

GREASE SPOTS ON WORK CLOTHES can be discouraged if clothes are rinsed in water containing a fabric softener. This puts a light coating over the fabric which helps shun grease, but don't expect it to be completely grease-proof. Don't confuse this laundry aid with a water softener.

OVERDRYING OF CLOTHES in a dryer is a common cause of wrinkling and static electricity in many manmade fabrics. If a garment has an elastic band, don't wait until the elastic is dry before taking it out. By this time, the rest of the garment will be overdry. Let the elastic finish drying outside the dryer.

PETUNIA!

Pop them in—
And count to ten—



Your lemons come
To life again!

Right, Petunia! An excellent way to revive a hard dry lemon is to leave it a few minutes in a hot oven.

Hot Roast Beef

Sandwiches Heated in Foil

If you were to ask the man in your family their favorite sandwich, chances are that a hot roast beef sandwich would win hands down.

Here is a method of preparing this all-time favorite that will insure its being served piping hot and at the top of its flavor.

Start with sliced cold roast beef. Heat the slices in a prepared barbecue sauce, then layer the meat and sauce generously in split sourdough French rolls or crisp buns, sprinkle each one with a few drops of water, and then wrap in quilted cooking foil and heat in the oven.

In this way you heat the bread all the way through so that the whole sandwich is piping hot and flavorful. At the same time, the thick crust of the roll is slightly steamed as it heats, making it pleasantly chewy and

much easier to eat. Serve these delicious roast beef sandwiches with pickles, cole slaw and potato chips for

Gourmet Breakfast

Curried raisin egg omelette for gourmet breakfast. Here's how:
Sauté ¼ cup California raisins, 1 teaspoon curry powder and 1 chopped green onion in 2 tablespoons butter or margarine. Prepare your favorite 4 egg omelette recipe and pour over curried raisins, cooking as recipe directs. Serve piping hot with buttered toast and jam.

Dessert Treat

A distinct dessert for special guests is canned Bartlett pear halves, topped with whipped cream into which crushed peppermint has been folded.

a real taste treat.
Juicy Barbecued Beef In Sourdough Buns
1¼ cups prepared barbecue sauce
1 pound roast beef, thinly sliced
6 sourdough French rolls or buns, split
Water
6 dill pickles
Quilted Cooking Foil
Heat barbecue sauce in frying pan or saucepan. Add beef slices and heat through, gently turning occasionally to coat meat thoroughly with the sauce. Sprinkle crusty sides of buns with a few drops of water. Spoon beef in sauce into split buns. Close each bun, and place on a sheet of foil. Fold foil tightly around bun. Place in a moderate oven (350°) for 10 minutes. Serve immediately with dill pickles.
Makes 6 large sandwiches.

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Printed Pattern



9101
SIZES
10-18

Serve Molded Fruit Salad At Luncheon

When it comes to salads with plenty of eye appeal, you can't do better than choose a molded salad. Especially convenient for the hostess who likes to prepare refreshments or part of a meal well in advance, the molded salad is also easy to serve.

The combination of peaches and creamy cottage cheese has long been a favorite for both family and company meals. Well chosen because of its suitability for all age groups, this popular pair also allows for considerable variation, one of which is shown in our picture.

The peach and cottage cheese loaf is a salad that might also be considered a dessert, ideal for the dessert bridge party or afternoon refreshments, but also suitable for a dinner menu when it doubles for both salad and dessert.

Peach Cottage Cheese Loaf

- 1 can (1 lb. 14 oz.) peaches
- 2 envelopes unflavored gelatin (2 tablespoons)
- 1 pint creamed cottage cheese (2 cups)
- ¾ cup salad dressing or mayonnaise
- 1 tablespoon sugar
- 2 tablespoons lemon juice
- ½ pint (1 cup) dairy sour cream
- 1 cup chopped walnuts

1 cup finely chopped celery
Drain syrup from peaches. Dice peaches. Soften gelatin in peach syrup, about 5 minutes; dissolve over hot water. Beat cottage cheese, salad dressing or mayonnaise and sugar together. Stir in diced peaches, lemon juice, sour cream, walnuts, and celery. Pour into oiled loaf pan (8x5x3 inches). Chill until firm. Unmold, garnish with salad greens and peach slices and serve with salad dressing or mayonnaise, if desired. Makes 18 servings.

by Marjorie Martin

Sun-Fun Tunic

Summer's top favorite—the side-slit rajah's tunic! Sew it in an exotic border print or smashing solid to wear over slacks, shorts, skirts. Wonderful as a beach jacket, too.

Printed Pattern #101: Misses' Sizes 10, 12, 14, 16, 18. See pattern for yardage.
Send 50 cents in coin (no stamps, please) for Pattern, with Name, Address, Style Number and Size. Address: PAT-TERN BUREAU, Eugene Register-Guard, Box 42, Old Chelsea Station, New York 11, N. Y.
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