• For The Farm Wife

(Continued from Page 14) ironing board surface.

dart and around the point. On gusset. a flat board this is difficult to do without wrinkling the fab- buttonhole or putting in a tape and the nylon coil are 110.

clease lines is another import- the construction area only. from peeking through from ant underpressing job. Any (Make sure that the interfac- the placket of your finest gaiclease lines or edges like ing is anchored in the stitch- ments. hems, pockets, pleats and col- ing.) The non-on interfacing A handy feature on some lais need a sharp finish. You may lossen on smooth fabrics of the zippers is a bar tack can do this job by steaming when you launder the gai- at the top which can be left with the iron and then slapp- ment but sticks back on when in for diess placket applicaing the area with a wooden you piess the fabiic beater. This forces steam through the fabric leaving a strip on the armhole where flat thin edges or creases.

pressing will be needed on the pulling out of the fabric. finished garment. Top pressing is much like any pressing light-weight Kyrel interfacing vents snags on undergarments. you do. Press on the right especially good for wash-wear side only using a press cloth fabrics because it too has moning gaments having this on the fabrics that may need 1t

INTERFACINGS

Sharp edges, flat zippers and trim buttonholes on the free. clothes you make will be less of a problem with the new assortment of interfacings stretch, shape or iron-on to per now on the market. the fabric will help the home sewer.

Kyrel, like other bonded holding power. interfacings, performs especially well on flat areas. On e1 15 but a traction of the areas that require the fabric width and weight of a metal to roll, such as in a rolled one, rt's just as strong and collar, other interfacings may far more flexible. be better.

their

HAY

use it in any direction. It or fabric should become works exceptionally well when caught in the zipper, the coils you are sewing on knits or on can be opened by pinching ap-Then place the dart over stretch fabrics. It will be help- art to free the fabric. Then the cushion and press the ma- ful, too, on aleas where stress zip up and down; the coils terial on both sides of the comes such as pockets or a are again back in action.

zupper you may want to use dyed to match This pievents

On a gusset you can iron closures. If underpressing is done as When you stitch the gusset to the coils. This protects againyou sew, only a light top the waist there will be no st moning damage. It also eli-

NEW ZIPPER FEATURES

Home sewers will be in-

zipper is that it doesn't have ally spiced gingerbread, made special holiday yeast bleads, The first of the Dacron the usual metal teeth. Where with whole bran cereal, and cookies and other holiday ent flavor, add chopped dried polyester interfacings is Ky- the metal used to be, there a frothy meringue. The mer- favorites. Wrap the baked fruits to your basic muffin rerel. You'll find it in a stretch are now interlocking synthe- ingue is spread on the cake goods attractively, and for a cipe Quick and simple, these interfacings an iron-on or in tic coils. Don't worry about and toasted golden brown special touch attach the re- thuits give holiday bleakfast a regular light weight. Right the zipper pulling apart, during the last 10 minutes of cipe to the package. now the product is white and though. The coils interlock baking. Coconut sprinkled ovit won't turn yellow. You can and the greater stiain on the er the meringue gives a final age of meat. And to make the either wash or dry clean it. closed zippers the greater the touch of elegance.

Although a synthetic zipp-

A unique feature of this The stretch interfacing is an zipper makes it snag-proof

all-bias sheer so that you can and self-healing. It a thread These synthetic zipper coils

For a gusset, waistband, are rust-proof and both the Sharpening and flattening the non-on variety of Kyrel in any contrasting metal color

tions or snipped for neck

On the zipper's ieverse side minates any cold metal feel-You will find the regular ing against the skin and pre-Care must be taken when synthetics.

A molasses dessert with

MERINGUE TOPPED GINGERBREAD

- cup whole bran cereal 1/2
- cup molasses 1/2 cup shortening 1/4

(Continued on Page 17)



By: Jane Thurston, Extension Home Economist

A Holiday Eating Reminder

Enjoy those extra holiday toods, but take care to keep well-balanced meal plans Choose foods from the basic tour tood gloups . . . the recommended allowances of loods you need every day for continuing good health

Include each day four or more servings the fabric will be slashed the tapes just meet, covering of enriched of whole grain breads and cereals two or more servings of a protein-rich tood, such as meat, fish, poultry, eggs . . . four of more servings of fights and vegetables Make one serving of fruit one 11ch in ascolbic acid and eat one serving of a dark green of deep yellow vegetable at least every other day.

As for milk, adults need wash-wear properties. Kyrel type of zipper. Don't put the two glasses or its equivalent has both a wet and a dry hot iron directly on the zipp- in other daily products every wrinkle resistance that helps er coils - always have a day ... for children it's three keep your garment wrinkle- press cloth between. The non to four glasses, and for teentemperature should be set for agers it's four glasses every day.

Gift From Your Kitchen

A gift from your kitchen availablé. Interfacings that telested in a new type of zip- which to conclude a meal is is always a welcome one for dae this way . . . top vanilla Meringue Topped Ginger- special friends or relatives. So ice cream with a big spoonful One of the features of this bread, It combines a tradition- bake extra batches of your of hot mince meat.

Another fine gift is a packgift more personal, pick out foods faster' Boiled foods will one or two of your favorite be done as quickly over modeirecipes and type or write them on cards, then attach to the package. This might be heat to keep the water boilthe solution to the hard-tobuy-foi-person on your list. Good To Know Anytime



To get the full-bodied. extra zippy flavor from most cheeses, serve them at room temperature Remove the amount you need from the refugerator at least a half hour before serving This is especially true for the cheddar type

cheeses. Make a festive holiday sun-

For a delightful and differbreads extra color and flavor. This an' That

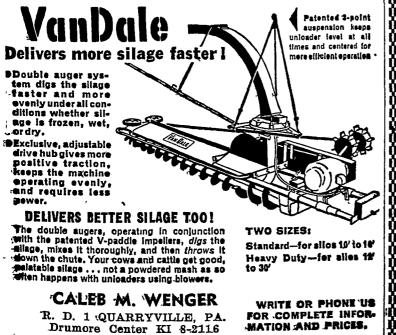
Rapid boiling doesn't cook ate heat as over high heat. As long as there's enough ing continuously, the food will cook as rapidly as it would ovel high heat Water cannot normally be heated above its boiling point. And when this point is reached, all further heat increases the rate at which the water evaporates. So, if you're boiling potatoes over moderate heat, thev'll be done just as soon as if you use high heat. And you'll be

Planning and organization are the key words for a successful holiday buffet? Plan your menu with an eye to dishes you can refrigerate, treeze, or bake just before serving Plan the preparation of foods with a minimum of last-minute flutter. Know what serving dishes you'll be



1 1

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