

Housekeeping Safety Check

Just this week, a Lancaster County homemaker was severely burned around her mid-section when the loose-fitting dacron blouse she was wearing caught fire as she leaned over the stove. Fortunately for her, her husband was at home at the time and was able to come to her aid.

While lengthy hospitalization was not required for her burns, those sore blisters are going to be a reminder to her for some time to be more cautious and to take time to be safe.

How are your work habits? Do you read about misfortunes, feel it was too bad but think it won't happen to you? So did this lady.

The blanching-freezing-canning season is just around the corner and often leaves us harried wives and Mothers. It is also the corn-planting season for the men, and soon it will be tobacco planting and hay making time, and that too leaves us too little time with too much to be done as we rustle together meals at odd hours.

Here are some safety checks for you to consider about your work habits around your kitchen. Answer these questions by an-

swering with this letter scheme: I do—A—Always; S—Sometimes; N—Never; O—No Opportunity.

When I Cook

—Dry food thoroughly before deep-fat frying so water will not cause fat to spatter.

—Use kitchen tongs to turn frying food or to remove food from hot water.

—Watch fat carefully, or set thermostat when frying to prevent over-heating.

—Keep knives sharp so strong pressure is unnecessary.

—Use knife with sharp edge away from body.

—Wash and dry knives separately, never leaving them in the dishpan or under water.

—Store knives carefully, preferably in slotted racks.

—Use proper opener for cans, jars and other containers—never a knife.

—Use a can opener that leaves a smooth edge.

—Work slowly when opening a vacuum can with a key to prevent snapping of the sharp metal band.

—Dispose of sharp metal and broken dishes or glasses in well-wrapped package.

—Follow manufacturers'

directions carefully when using pressure cooker, bakeware, electrical appliances, etc.

—Use a rubber scraper in the electric mixer bowl when the mixer is operating, never a metal or wooden spoon, fork or spatula.

—Use a stomper, not fingers, for pressing food into chopper.

—Keep a vent tube of a pressure cooker open-if clogged, use a cleaning wire to open it.

—Stand to one side when lighting a gas oven—first opening the oven door for a few minutes, then lighting match before turning on the gas.

—Have the oven thermostat checked if cakes do not bake in the time specified by the range manufacturer.

—Have kitchen arranged so large appliances and equipment do not protrude and cause bruises or falls.

—Keep work surfaces orderly during preparation of food.

—Close cupboard doors and drawers carefully, and keep them closed when not in use.

—Read directions before using pressure canner.

—See that gauge, safety valve and petcock of pressure canner are operating properly.

—Use standard glass containers especially made for home canning.

—Pack jars loosely in pressure canner or water bath canner.

—Always lift far side of cover of pressure cooker or canner to

allow steam to escape safely.

—Use tongs when removing jars from canner. (Check tongs first to be sure they are in good condition.)

—Never can by oven method

because of danger of explosion.

—Melt paraffin in a double boiler to prevent overheating.

—Wear canvas work gloves when rearranging the freezer or handling dry ice.

—Have adequate lighting over all work centers.

—Wear well-fitted tailored garments when cooking—never loose-fitting clothes with flowing sleeves or ties or projecting pockets and bows which might catch on equipment.

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Caution Urged Using Electric Hair Dryers

Wearing portable electric hood-type hair dryers while taking a bath or shower or doing the laundry or dishes could cause a big shock—literally—according to Extension home management specialists at Pennsylvania State University.

There is great danger of electrical shock if a hair dryer should come in contact with water. And it would be very easy for a dryer to be pulled accidentally into the shower or tub or other container of water.

Now that hair dryers are available in forms that are almost completely portable, such as clipped to the waist, or carried with a shoulder strap, they are being used under conditions

which are probably the most hazardous ever.

Keep bath and laundry rooms off limits to portable dryers at all times. Even though the hose between the hood and unit may be electrically insulated, an electric current can still pass through if it gets wet. A dryer equipped with a three-prong grounding plug is not complete insurance against current leakage either, especially as the unit gets older or after it has been once disassembled for repair.

To be on the safe side, make yourself a rule—never wear your portable electric hair dryer if there is even a possibility that it may come in contact with water.

Home Economist Countian Named

Miss P. Fay Binkley was appointed to the Pennsylvania State University Cooperative Extension Service as associate home economist assigned to Berks County, effective May 1.

Miss Binkley, who was employed as home service director for the UGI Corp. in Lancaster from 1962 to 1972, received her B.S. degree in foods and nutrition from Albright College and a master's degree from Penn

State, specializing in interior design.

The daughter of Mr. and Mrs. Melvin Binkley, Denver, she is listed in Who's Who in American Colleges and Universities, Who's Who of American Women for 1972-73 and Two Thousand Women of Achievement for 1972-73.

She is a member of both the American and Pennsylvania Home Economics Assns.; the Lancaster County Home Economics Assn. She is chairman of the Household Equipment Committee for Home Economics in Business, Philadelphia.

Fix-It Tip

It's time to check the condition of outdoor furniture while you are cleaning it. The joints may be loose, legs wobble. It's a simple matter to tighten nuts and bolts as you go along.

If screws or bolts are rusted or if the threads are stripped, replace them with new ones. Use corrosion-resistant fasteners—plated steel for steel furniture, aluminum for wooden ones. Tighten bolts on wooden furniture.

Folding joints and pivoting parts should work smoothly. If they don't, oil will take care of the problem.

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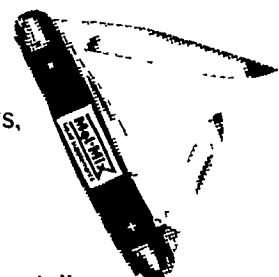
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