

LADIES HAVE YOU HEARD?



By Doris Thomas, Extension Home Economist

About Porcelain Enamel
Everyone welcomes a helping hand in the kitchen, especially one that requires a minimum amount of attention and is easy-care. Porcelain enamel cookware qualifies in both categories.

Porcelain enamel was originally used only as an art form. Though Cleopatra sported porcelain enamel jewelry, she had no idea that today's homemaker would enjoy the benefits of this material in cookware and other kitchen and laundry appliances.

Made by fusing highly durable glass to metal, the material may appear under several names — among them "glass-lined," and "porcelainized." The resulting product, tougher than that of years ago, boasts chip, rust, stain, acid, alkali and odor resistance.

Of course, handled carelessly, porcelain enamel can chip. Use sensible precautions to obtain maximum use of these products. For example, a rubber sink mat used while washing cookware prevents chips and scratches. If possible, pots and pans should not be stacked one inside the other. When pots must be stacked, cushion the porcelain enamel finish with a paper towel or cloth placed between each pot.

Detergent or soap and warm water used promptly will remove any normal stains or soil from porcelain. Burnt-on grease comes off with a steel wool soap pad rubbed gently on the stain. Grease build-ups can even be scraped off with a razor blade just as you would remove paint from a windowpane. Then, use a cleanser on a wet sponge and rinse thoroughly. For severe stains which seem to defy steel wool treatment, one manufacturer suggests the use of a spray-on oven cleaner. Follow package instructions and avoid contact with any polished aluminum surfaces since discoloration may occur. Do not use this method excessively since it may cause the porcelain to dull or fade.

For the best care and prevention of any stain build-up, soak porcelain enamel

Farm Women Calendar

Thursday, September 5
Farm Women Society 20 meeting at 1:30 p.m. Vivian Hess; Jane Ferguson hostesses.

Friday, September 6
Farm Women Society 13 meeting 7:30 p.m. Mrs. John Bare and Mrs. Raymond Denlinger, hostesses.

Read
Lancaster Farming
For Full
Market Reports

IFYE Youth To Visit County

Sadettin Unsal, a native of Turkey, will be arriving in Lancaster on Tuesday for a three-week stay under the auspices of the International Farm Youth Exchange program.

While in the county, he will be living with the Peter C. Elecxi family, Lancaster RD2. Alecxi is owner-manager of Herr Fruit Farms, Mountville, and Unsal has a special interest in the growing of fruits and vegetables. Tobacco is one of the main crops on the 15-acre farm where he lived for 13 years, so he should also find a common bond with Lancaster County farmers.

Unsal spent the first part of his six-month visit to the United States in the mid-west, and visited Montgomery and Schuylkill counties in Pennsylvania.

The Turkish visitor is a county agent in Turkey, associated with the Ministry of Agriculture, General

Directorate, and he has been a member of the Turkish Agricultural Association for six years. He is particularly interested in learning about 4-H activities and its volunteer leadership program, as well as other farm organizations. He would also like to learn methods of increasing crop production, agricultural teaching methods and plant protection methods in this country.

The IFYE program is conducted nationally by the National 4-H Foundation, and is coordinated locally by the Agricultural Extension Service. In Turkey the program is conducted in cooperation with the Turkish Agricultural Association.

How True!
Being put on a pedestal has disadvantages which you're apt to discover when you fail to watch your step.

cookware in warm sudsy water prior to washing. This eliminates scrubbing and saves on time and wear.

It seems that porcelain enamel, some 2400 years old, will continue to age beautifully with tender care.

Blushing Oyster Is Not Dangerous

If the oyster in your stew blushes up at you, don't worry. Occasional coloration in oysters has been traced to a red plant coloration or algae which usually does not appear until an oyster is frozen or cut while being shucked. Certain algae, when eaten by an oyster will result in the oyster assuming the same coloration as the plant.

Oysters occasionally feed very heavily on red organisms and the pigment is then contained in the tissue of the oyster until it is finally digested. The red pigment is entirely harmless to humans and should be of no concern to the oyster consumer. This phenomenon has been recorded for more than 25 years and probably was occurring before that time.

Oysters are subjected to close surveillance by regulatory agencies to insure that oysters reaching the consumer are of a uniform high quality and in good condition. Healthy oysters may be green, brown, yellowish red or even black. There are many reasons for these variations in color. The most common reason in all cases is the particular food organisms upon which the oyster feeds. Occasionally, coloration is caused by minerals in the water. The coloration of oysters does not in any way affect their eating quality, however.

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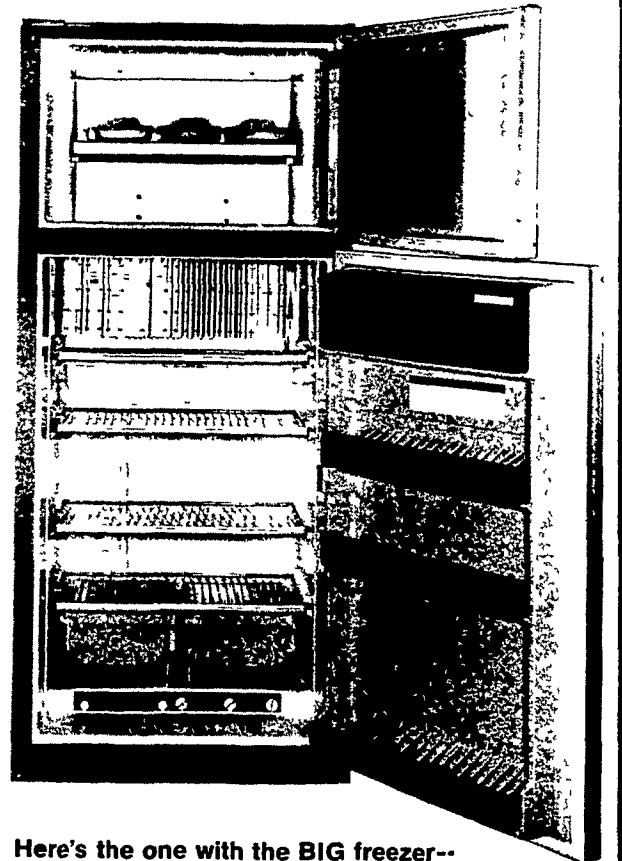
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