

LADIES, HAVE YOU HEARD?



By Doris Thomas, Extension Home Economist

Indian Gauze Popular Fabric

Indian gauze has become a fashion fabric. This thin, cotton, open-weave fabric is ideal for fuller fashions. It is light without weight, makes up well in flowing, loose designs, is comfortable in hot weather and for keeping with the ethnic trend in fashion.

Gauze is woven with twisted yarns and shrinks when removed from the loom. Because of its loose, crinkly-type construction it does require some skill and patience in handling. Use the following tips when sewing with gauze.

If you haven't tried sewing with this fabric, you might experiment first. Techniques are similar to those used on most light weight cotton fabrics except the crinkle may get in the way. Stretching the fabric as you sew will help you get smoother seams and finishes.

You may find you need less ease allowance than on other woven fabrics because the crepe finish stretches somewhat when worn. You probably will not use this fabric for tailored styles requiring interfacing but if an interfacing is necessary select a light weight fabric.

If the fabric seems to ravel, stitch both seam allowances together one-fourth inch from the seam line and trim away the seam allowance beyond the stitching.

As with any fabric new to you, you'll have to use your

good judgement in deciding the best procedures. Determine the results you want and build on your sewing knowledge to decide the easiest and quickest way to achieve it.

Gauze tops team well with denim and these, too, will be highly promoted for fall and winter. Next spring you can expect to see variations in the weave and design of gauze fabrics. American manufacturers are now making gauze fabrics with permanent wrinkles.

Tips on Freezing Fresh Tomatoes

Tomatoes are one of the most popular vegetables in this country. They are easy to grow and can be served in many ways. To get the most good from tomatoes eat them fresh or raw, but remember, too, that they retain a large share of their nutrients when cooked, canned, or frozen.

About three medium-sized tomatoes weigh a pound and a bushel weighs around 50 pounds. But it will depend on the variety you grow or buy. When buying tomatoes look for those that are:

Mature, well-ripened, firm and plump. Good color characteristic of the variety. Smooth and well formed for serving whole or sliced. Free of blemishes, deep cracks and insect damage. Tomatoes that have growth cracks or irregular shapes usually cost less per pound because the trimming waste will be greater.

Tomatoes are perishable

and spoilage loss is expensive. Handle tomatoes with care both before and after you buy or pick them. Tomatoes don't have to be fully ripe when harvested or bought. But if they are fully mature, of good quality and have not been refrigerated, they will continue to ripen at room temperature. Avoid placing them in direct sunlight while they are still ripening. After tomatoes are ripened to your taste, refrigerate them in a closed container or covered vegetable tray for best keeping quality.

Canning is probably the most commonly used method of preserving tomatoes for year-round use. However, you can freeze tomatoes. You can freeze fresh ripe tomatoes but you will have to cook them in some way before serving. Or freeze tomatoes as juice or stewed. Frozen tomatoes, juice, or stewed tomatoes will take up a great deal of

space in your freezer. But if you have ample room, freezing might be a good way of preserving them if you have a limited supply of canning lids.

To make tomato juice, wash, sort, and trim tomatoes. Cut in quarters or eighths, and simmer 5 to 10 minutes. Press through a sieve. Season with one teaspoon salt to each quart of juice. Cool. Pour into freezer containers with wide top opening, allowing 1-inch head space at top of each container. Seal, label and freeze.

To make stewed tomatoes remove stem ends, peel and quarter ripe tomatoes. Cover and cook until tender about 10 to 20 minutes. Place pan containing tomatoes in cold water to cool. Pack into wide-topped freezer containers, leaving 1-inch head space per quart; ½-inch if using pint containers. Seal, label, and freeze.

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"Cream Cheese Franks" make a Halloween hit with teens and adults. Split one pound of skinless franks half-way through. Fill with a mixture of one package (3 ozs.) cream cheese blended with one tablespoon minced chives. Wrap each frank in a strip of bacon. Secure with picks. Broil eight minutes, turning to brown evenly. Have a batch of toasted buns ready.

Maryland pork gets oriental touch

TIMONIUM — The Maryland State Fair, held here, which for 94 years has spotlighted the State's array of agricultural products, from apples to zucchini, will this year be the scene of a special presentation with a touch of the Orient.

A demonstration of barbecued pork cookery by a professional Chinese chef has been scheduled in

connection with the 5th Annual Porkecue Cook-Off, sponsored by the Maryland Pork Producers Association, at the Fair Grounds, August 29, at 7:00 p.m.


Mr. Chen King Boa, head chef at Washington's popular Trudie Ball's Empress Restaurant, 1018 Vermont Ave., N.W., will demonstrate the preparation of several pork dishes from his native province, Szechuan, a region internationally noted for its piquant, gourmet cuisine.

Mr. Chen, who once cooked for the family of Madam Chiang, wife of the Late Generalissimo Chiang Kai-shek, has also prepared his specialties for many Washington dignitaries, including Secretary of State Henry Kissinger.


Food ain't all

Restaurant patrons used to demand good food first, followed by good service, cleanliness, reasonable prices. Today - presuming presence of all the foregoing - atmosphere is the big drawing card, according to a report in a major news magazine. Many new restaurants feature "theme dining," serving food in old railroad cars, river barges, airplanes, bank vaults, barns, churches and warehouses. One restaurant executive said, "People are looking for more than a meal. They want a total experience." Many speciality restaurants planned for those eating out on limited budget, others offer more expensive fare.

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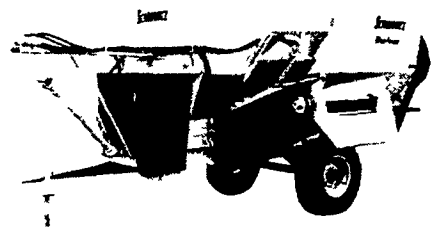
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