

COOK OUT CAREFULLY Before you ask your friends over for a summer backyard cookout.

Ladies Have You Heard?

By Doris Thomas

Lancaster Extension Home Economist

make sure you plan for safety. Set up and use the barbecue according to the manufacturer's

directions and follow correct safety procedures. Keep a hose nearby in case of fire.

Make sure the cook has a heavy apron and pot-holder gloves for protection from heat and spitting grease. Use long-handled utensils such as a fork, tongs, a spoon and a

If you plan to use lawn torches around the yard, make sure they are securely anchored and placed at a proper distance from walkways and activity areas.

Avoid foot injuries that sometimes accompany an outdoor party, don't go barefoot, watch your step and don't throw empty

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bottles and cans on the ground where people walk.

Cookouts are notorious for bugs and bees. If a bee swarms near vou, move slowly away. Don't flap your arms about since this aggravates bees to attack. Wear white or other solid light-colored clothing. Insects are more attracted to flowery prints and darker colors. Avoid hair oil or perfume and sticky foods or drinks. These also attract bees and

bugs.
When planning the food, make sure you keep the cooked food hot and the cold food cold. Food poisoning can turn a pleasant cookout into a disaster. Foods such as ham, chicken, potato salad, egg salads, puddings and custards, sandwich spreads and meat or fish salads are particularly susceptible to the bacteria that cause food poisoning. Potato chips, raw fruit and vegetables, cheese, peanut butter, jam and canned goods usually keep best.

If you plan to cook some sort of meat over the fire, make sure it is lean or trim away as much fat as possible. This limits the chance of a fire flare-up from spattered grease.

Be sure to clean up after a cookout, too. Put all foods away in the refrigerator as soon as possible to avoid spoilage or food poisoning. Clean the grill and utensils immediately to avoid sticking food particles to them which can cause dangerous bacteria to grow.

FIGHT FADING — FIND "FAST" FABRICS

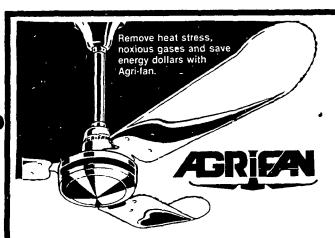
Sunlight is great when it makes your lawn turn green, but destructive when it turns your bright red curtains pink. Some fabric dyes fade in sunlight. So, be careful when buying curtains and upholstery fabric - look for those that resist fading.

When you purchase fabric, ask the salesperson about its colorfast properties. Some draperies may have a one to two year guarantee against color fading.

Look at fabric labels for indications that they are sunresistant. "Solution-dyed" on a label means that man-made fabrics have been dyed while in the fiber-forming liquid state. This type of dyeing gives an excellent colorfast fabric. "Vat dye" penetrates the fabric and is often used on cotton and polyester-cotton blends. This also gives a good colorfast dye. The term "sun-resistant" indicates that the dye resists fading, but is not a guarantee against fading unless the label says so.

Different classes of dyes are used for different types of fabrics and not all resist fading. A manufacturer will usually try to match a class of dye with the way a fabric is intended to be used. Drapery fabric must be resistant to sun fading while upholstery fabric should resist both sun fading and color rub-off.

When choosing fabrics for your home, consider their color. Light colors reflect heat and dark colors absorb it. The more sunlight absorbed, the greater the risk of fabric damage. Light and medium colors do not show sun fading as much as bright and vivid or dark colors do. Before you buy fabric, always read the label.



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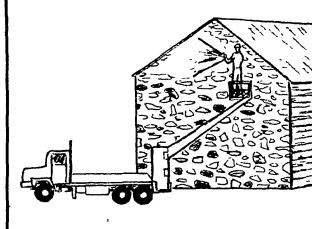
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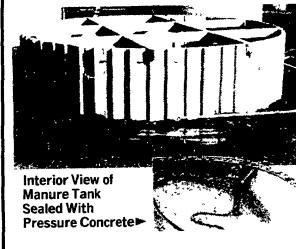
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