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Keep Shears and Scissors In Good Cutting Condition: . .

Sharp cutting tools are a must for home sewing. You can't cut out a dress with dull shears. First rule for shears & scissors care is to use these cutting tools for their intended use .. that is to cut fabrics. It may help to store shears and scissors where you won't be tempted to use them for odd jobs. Careful handling pays off. Dropping scissors or shears is one of the worst things you can do

Protect the points of your cutting tools. Between usings, keep each pair in a separate container or on hooks on a storage board. Keep scissors and shears in a dry place and keep them clean. Before and after using, wipe the blades with a soft cloth so they won't collect lint. Your cut-

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Olê! Red Beans, Mexico-Way!



Down Mexico-Way, surprising things are done with dried beans -the addition of a tablespoon of grated unsweetened chocolate, for instance, to a pot of simmering red beans. Unbelievable, this alliance with the robust seasonings of chili powder, herbs, and the like, but unbelievably good. P.S. You won't know it's there as far

Serve this whole-meal dish-so good made with Idaho's unusual colorful red beans-with corn chips or squares of corn bread, and a salad of greens, thin-sliced oranges, sweet onion rings, and wedges of avocado. Or let the beans be an extender-partner to barbecued meats.

Red Beans, Mexico-Way 2 teaspoons salt

- 1 pound (2 and ½ cups) Idaho dried red beans 6 cups cold water
- 1 cup coarsely chopped onion ½ cup coarsely-chopped
- green pepper 1 fat clove garlic crushed
- or minced

1 tablespoon grated unsweetened chocolate 1 (8 ounce) can tomato sauce Add washed beans to water in heavy kettle. Bring to boiling point over high heat. Boil 2 minutes only. Remove from heat. Add ¼ teaspoon soda to soften water. Cover. Let stand 1 hour. Or, soak beans overnight in measured amount of water and soda.

To cook, add 2 tablespoons butter, oil, or meat drippings to beans and soaking water. Bring to boiling point. Reduce heat. Cover and simmer 1 hour. Then add remaining ingredients. Simmer, covered, for 1 and ½ hours or until beans are tender. Taste

for added chili powder. To serve, turn beans into a heated serving dish or casserole. Garnish top with green pepper rings or with little squares of Monterey cheese. Makes 6 hearty servings of really Good Eating!

ting tools need oiling ... a- make. For best results, use before cutting.

Essentials For Making

bout every six months is en- the full capacity of the cofough. Put a drop of sewing feemaker. Never brew less machine oil on both sides of than three fourths of its cathe screw that holds the pacity. Coffeemakers are blades, then wipe off excess made so that water takes a oil. Always wipe the blades specific length of time to seep through the ground coffee. When you reduce the amount of grounds, the water goes through too quickly and Good Coffee: the full flavor of the coffee Always start with a clean isn't taken out. Be consistent coffeepot. Cleanliness is need in timing coffee. Timing is ed to give a fine, full-bodied done for you in an automatic cup of coffee. Coffee contains coffee maker. But, when you oils that form a film on the use a percolator on the range, inside of the coffeemaker and the usual perking time for its parts. Unless you remove best results is six to eight this film after each use, the minutes. Serve coffee as soon film turns rancid and affects as possible after brewing. the flavor of the coffee you Freshly brewed coffee always

BRING COLOR ... FRESHNESS ... CHARM

2 to 3 teaspoons chili powder 1/2 teaspoon crushed dried

rosemary or oregano

1 teaspoon monosodium glutamate
5 drops liquid hot pepper sauce

Wednesday, April 8, 1964 tastes best. If coffee must there is some similarity. Nut-

What You Should know About Nutmeg and Mace:

Nutmeg is the dried seed with other spices. of a peach like fruit from a nutmeg tree. Mace is the fleshy skin which covand mace differ; however, Duke of Wellington.

stand before serving, and you meg, available ground or haven't used an automatic whole is almost essential in coffeemaker, put the coffee-doughnuts and is excellent in pot over very low heat on beverages, especially eggnog. the range using an asbestos Mace, available ground, adds pad or put the pot over a an exotic flavor to pound and candle warmer. Don't let the yellow cakes, chocolate dishcoffee get cold, then reheat es, and is excellent for sauces and pies, especially peach and cherry. Nutmeg and mace may be used separately, together, or in combination

The three great generals in ers the nutmeg. Whole mace world history who were nevis referred to as "blades of er defeated were Alexander mace." The flavors of nutmeg the Great, Julius Caesar, and

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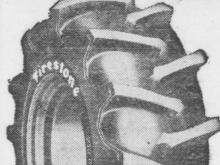
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