1928

Home Economics Research

Mildred Deischer
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation
Available at: http://lib.dr.iastate.edu/homemaker/vol8/iss7/7

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Mrs. Zelta Feike Rodenwold, Ames, is working on a special problem of studying table top finishes on hard and soft woods. She is particularly studying the problem of quick drying paints in connection with their susceptibility to fruit acid, soap, dry heat, moist heat, and friction.

**Home Economics Research**

**Mildred Deischer**

**A Comparison of Gelatins**

In the past ten years salads have received as much consideration from both patrons and restaurant managers as any one group of foods.

Among salad ingredients, gelatin is of increasing importance as a means of introducing food value in the diet, and adding variety in color, form and flavor to the meal, as shown by Cleo D. Holmes in her master's thesis on "A Comparison of Gelatins Used in Large Quantity Salad Preparation."

The most economical and satisfying preparation of gelatin salads involves two problems: first, the selection of a grade of gelatin with reference to cost and palatability; second, the amount of gelatin to liquid in each grade to insure a product of good consistency.

The average restaurant manager has little time for experiments of this kind and this study was intended for the purpose of securing data which might be useful to the commercial users of gelatin.

The type of gelatin salads selected for this experiment were the two most frequently used in public food service, jellied tomato salad and jellied fruit or vegetable salad.

Two grades of plain gelatin were used in the preparation of these salads, No. 1 grade averaging 95 cents per pound, and No. 2 grade averaging 60 cents per pound. Three popular brands of No. 1 grade and two of No. 2 grade were used. In addition, two brands of flavored gelatin, averaging 48 cents per pound, were used in the preparation of fruit or vegetable salad.

In salad preparation the jelling strength of the No. 1 grade of plain gelatin is approximately 50 percent greater than that of No. 2 grade.

Due to the necessity of using a greater amount of plain gelatin, the difference in cost between No. 2 and No. 1 grade is negligible.

Although both grades of plain gelatin give a satisfactory product, the No. 1 grade produces a better flavored, more brilliant and more tender product than the No. 2 grade.

The greatest advantage of the flavored gelatin over the plain is the convenience of preparation. Plain gelatin made with fruit juice or added flavor are generally cheaper than the commercially sweetened and flavored gelatin. By experiments it has been decided that the substitution of citric acid for lemon juice in jellied fruit or vegetable salad is a means of decreasing the cost without impairing the flavor.

Miss Natalie Morris, Mexico, Mo., is working out a problem in Purnell Research in connection with work on her masters degree in household equipment. She is devising some means of washing pots and pans in the electric dish washer. Those dishwashers which are on the market are not made to take care of this and Miss Morris feels that the washing of pots and pans is no doubt the most disagreeable part of dishwashing.