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Keep Cool

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LET YOUR REFRIGERATOR HELP YOU

KEEP COOL

by Doris Jean Coxon

Household Equipment Junior

WHEN days turn sizzling hot, can you think of anything better than turning the tap on a refrigerator for a cool drink? Built-in faucets are regular features of several new models. Since the tap is connected to the regular water supply, there's no tank to fill. Simply press the button and out streams enough ice cold water to satisfy eight thirsty people. So with a refrigerator as your best friend, you can keep cool and comfortable these next few months.

By knowing a few simple rules for storage of food and care of the refrigerator, you can expect top-notch service even during the hottest part of the year. Store foods carefully and make every inch of space count. Pickles, jellies, dried fruits, bananas, root vegetables, and unopened canned foods don't need to be refrigerated. Unwrap meat and hustle it into the coldest spot right under the freezing unit. Some new models have a high humidity shelf with a glass door which keeps meats moist.

Keep milk and dairy products close to the freezing unit, as they are almost as perishable as meats, especially during the summer months. Eggs should be removed from their cardboard carton and stored in the next coldest place. There may be niched places for them in the top rack on the inside of the door, or they may be stored in a new type dispenser which slides in and out for easy filling. When the hinged front is tipped out, two eggs roll into it. After it's closed, the rest of the eggs roll forward, so the next time it's opened, two eggs again come into the lid.

Be choosy when storing foods in the door rack. Keep it reserved for breakfast makings, cheese spreads for tomorrow's picnic sandwiches, and refreshing summer drinks.

Unless the refrigerator has a high humidity compartment, foods should be covered to prevent their drying out and the transfer of food odors. Clear plastic bowl covers are convenient, and plastic or oiled silk bags are useful for succulent vegetables. Hot dishes of leftovers should be cooled before they are stored in the refrigerator. For quick cooling, place the dish in a bowl of cold water or ice cubes.

Cleaning Care

Cleaning and caring for the refrigerator should become a part of the homemaker's regular routine. It's time to defrost when the frost is not more than one-fourth inch thick. There is no need to put it off because you're afraid foods will thaw out during that long time. Most refrigerators will defrost in 15 minutes if you help the process along a little. Here is the formula: Be sure the defrosting tray is in place, turn off the current, then take all the foods from the freezing unit. If you wrap ice cube trays and frozen food packages in several thicknesses of newspaper, the contents will keep hard for the short time it takes to finish the job. Then place a baking pan filled with hot water inside the freezer itself on the bottom shelf. Catch the loosened frost in the defrosting tray, clean the inside of the unit, and the job is done. Remember not to use the regular ice cube trays for the



Mrs. Homemaker indicates the button which counts the number of times the door is opened. After sixty times, the defrosting system goes to work, automatically shutting off and disposing of frost water.

hot water. They usually have a thin coating of wax that washes away in hot water, making the removal of ice cubes more difficult.

If your kitchen boasts a new refrigerator, here's the way it will probably take care of defrosting. A concealed mechanical counter keeps tab on the number of times the door is opened. On the 60th count, automatic defrosting is accomplished in a matter of minutes. The defrosted moisture evaporates, and the job is done without a twist of the wrist. On another model, a clock control automatically defrosts the refrigerator nightly, long enough to melt the thin coating of frost around the freezing compartment, but not the ice cubes inside.

During the defrosting period, once a month, is a good time to clean the rest of the refrigerator. Remove all the food and trays and wash out the interior with mild soapy water. Then rinse it with baking soda and warm water, and wipe dry. Do the cleaning quickly, return the food right away, put fresh water in the ice cube trays, and start the motor running again.

So now that all the food is properly stored in a "clean as can be" place, fill up that tall glass with more refreshing lemonade, relax under a shade tree, and let a refrigerator take care of all your summer food problems.