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The Fascination of Hand Weaving

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In this day and age of machine made fabrics, machine embroidery, machine hemstitching, machine woven linens and woolens and cotton, we are forgetting a beautiful art that our grandmothers knew.

Perhaps your mother has folded away in her linen chest an old piece of yellowing cloth that she proudly shows to her friends.

"This," she says, "was woven by my grandmother when she was sixteen years old. She wove six pairs of linen sheets at that age and this is a part of one of them."

"Handwoven," they say, and immediately become interested.

Handwoven! There is a certain magic in that word. You see old log cabins with old flax wheels and spinning wheels. You see looms and yards of shining linen warp with flying shuttles and deft fingers going in and out. You hear the steady thump, thump, thump of the sley as the threads are beaten into place. You hear the plain-tive tune of some old English ballad and—well, these are only a few of the stories and pictures you can find in a piece of handwoven cloth.

There are still a few places in the United States where hand weaving is extensively done. Linen is not the only thing that is made. The linsey-woolsey type of cloth for dresses, all wooden cloth and some with wool that is hand spun, beautiful linen towels, luncheon cloths, bright rag rugs, curtain material, bath mats and, best of all, the beautiful coverlets. No colonial bedroom is complete without the coverlet. It may be of all wool, part linen and wool or one of the most beautiful is of mercerized cotton. These come in any combination of colors; blue and white, red and blue, and white, rose and blue, rose and white or any other color desired. The patterns are as numerous as the colors. Some of the most common are the Whig Rose, Chariot Wheel, Missouri Trouble, M and O and the Hickory Leaf. There is nothing lovelier than one of these coverlets on a black walnut or cherry four-poster bed. Some coverlets are made doubly attractive by the addition of hand tied lace around the edge.

The actual weaving of a coverlet or any other material is fascinating. There are so many things to learn about a loom. The loom itself is interesting, for the real old loom is put together with wooden pegs. One of the first things to learn in weaving is to put together a loom. After that comes the making of the warp. The warping board is a large, nearly square frame with wooden pegs down each side. In making the warp, the threads are taken back and forth from peg to peg, going over this peg and under the next and so on down the frame until the desired length of warp is reached. If the warp is to be 60 yards long, and that is not an unusual length, the warping board may be full from...
Cheese for the Holidays

By MARGARET L. MARNETTE

The average American housewife knows little of the many varieties of cheeses, and perhaps even less of the many attractive ways of serving them. She may think of cheese simply as the "store cheese", or Cheddar, or perhaps of cottage cheese. Her method of serving cheese may include the popular macaroni and cheese with cream, or cottage cheese with cream, or macaroni and cheese. Her method of serving cheese is nothing more than an accompaniment of pie, or a sandwich filling.

There are so many different varieties of cheese that it is difficult to enumerate them. There are three distinct classes—soft, semi-hard and hard. Representatives of these include cottage cheese, Gorgonzola (an Italian cheese which is ripened by green mold) and Edam, a delightful hard cheese.

Most housewives know how to prepare cottage cheese in several ways. One very delicious method of preparing it is to warm it slightly and then beat it until it is thick and creamy. A German woman I knew used always to serve this soft, creamy cheese on Sunday evenings for tea. A pineapple salad is a treat because of the admirable combination of flavors of cottage cheese and pineapple. This salad could be made quite delightful for the holiday season if it were made a bit more decorative. One way is to use a quarter of a half banana in the mound of cheese placed on the pineapple ring and top it with a bright, red cherry.

As for semi-hard cheeses—there are so many kinds of them that one can choose to suit his own taste. If you like pimento cheese, try a salad of dates, oranges, grapefruit and coconut on lettuce leaves. By using a decorative funnel you may obtain a most interesting salad by mixing pimento cheese with your favorite salad dressing and arranging it on the fruit.

Two types of hard cheeses are especially adapted to the holiday season. These are the Edam and Pineapple cheeses. Edam cheese is a hard, round, red-colored cheese made in northern Holland. It derives its name from a town famous as a market for this type of cheese. It is a sweet-curd cheese, made from partially skimmed milk. The milk must be exceptionally fresh and clean, and the method of preparing the curd is a very important factor since the texture of the cheese depends on the care of the curd. It takes about two months for the cheese to cure for marketing. The flavor of a perfect Edam cheese is salted and pared off round, then dyed with a solution of alcohol and carmine. After this it is rubbed with linseed oil to keep it from cracking, then it is wrapped in tin foil for marketing. The flavor of a perfect Edam cheese is difficult to describe. It is mild, clean and pleasantly saline. In perfect Edam cheese the flavor is more or less sour and offensive. In body, a perfect Edam is solid, rather dry and mealy or crumbly, and its texture is close and free from pores. Pineapple cheese is made after the American Cheddar process from either whole milk or partly skimmed milk. It is pressed in molds shaped like a pineapple. These cheeses are then hung in nets to give the checked appearance to the surface. They also are rubbed with linseed oil, and then shellaced.

Both these cheeses are eaten by cutting off the top and scooping out the cheese. When the cheese has been eaten the shells may be used two or three times to bake macaroni.

Consider the possibilities of using these two cheeses as table decorations for the holiday season. The bright, round, red Edam cheese with a sprig of holly set on the top, and a bit of holly at the bottom of it would give a truly decorative touch to the holiday table, as well as serving for the final bit of appetizer. It is of course possible to leave the cheese in the shell, but perhaps it would be better to cut out enough to serve the guest before the meal, and then replace the cover. Think how well the deep orange pineapple cheese would brighten the table. It could be placed in the center of the table and two tall tapers in black holders placed on each side of it. Or perhaps it could be set in the compote dish with some rosy apples around it.

Men folk all like cheese. If the housewife will remember, the men usually order cheese when they eat "in town." She should choose according and plan to serve at least a few kinds of cheese one or more times during the holiday season.
Fascination of Hand Weaving

(Continued from page 3) While for you to learn to throw your shuttle just hard enough with one hand and catch it with the other. You soon learn to find the treadles with your feet and even though you may have four or six treadles, you never make a mistake. And so you work, on and on, fascinated, regardless of time, four or six treadles, you never make a mistake. Finally, when you do stop, you are surprised at the ache in your legs and feet and even though you may have

Coverlets are about the most difficult of handwoven things to make. Two strips are sewed together. There are very few hand looms wide enough for the two strips are sewed together. There are very few hand looms wide enough for the treadles with your back, but after a little rest you are eager to start again.

All of the same looseness or tightness, for the pattern must match when the two strips are sewed together. There are very few hand looms wide enough for the two strips are sewed together. There are very few hand looms wide enough for the treadles with your back, but after a little rest you are eager to start again.

They must have a seam down the middle but if the pattern is carefully matched and properly stitched together, the seam scarcely shows. A bright wool scotch plaid scarf can be woven in a few days. There are firms which send out warps already made in different plaids. Plaids, as the McDonald, McDougall and McAlpin, are well known and very, very lovely. A hand woven woolen scarf in any of these plaids would certainly make a most acceptable Christmas gift for either a man or woman, young or old.

Hand woven linen guest towels with bright colored borders, or colored patterns across the ends, are lovely gifts and may be had to match any bath room. There is an endless field in handwoven fabrics. A whole house, from the window drapes to the rugs on the floor, could be furnished with handwoven textiles. In many homes one room is furnished with handwoven fabrics, but we need not go as far as that. A pair of lovely towels in the bath room, a dainty linen luncheon set, a coverlet, bright drapes in the solarium or quiet rag rugs may be the bright spot in any one room.

Whatever it may be, or wherever it is used, anything handwoven has a sentiment attached which helps to make a house more of a home.

Date Snowballs

Stone ¼ pound of dates and put them through the foodchopper alternately with ¼ cupful of shelled peanuts. Add ¼ teaspoonful of salt and make into balls about the size of butter balls. Roll in confectioner’s sugar.

Chariot Wheels.