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Meat Experts Locate Here...

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Meat Experts Locate Here . . .

By June Miller

"THREE women will have back of the latest scientific methods in meat cookery which can be obtained. It is collected by the National Board as it conducts special scientific research projects through fellowships established in universities and colleges.

The distribution of the information is being handled in various ways. The starting point may be considered as the schools. Home economics teachers in high schools are given a very helpful little booklet on meat which they can use in classes and which students can purchase for a small amount.

Club women who are anxious to vary their programs will find these people who are connected with the Home Economics Service anxious to help them with instructive lectures and cooking demonstrations. Lectures and exhibits will also be used for schools.

Along with the helpful charts and literature which are distributed, are most interesting little booklets, which fairly entice you into the kitchen to try out the latest ways of cooking meat, as well as to concoct some of the new recipes which are shown.

With so much new information being unearthed all the time, the program must have a broad scope. It is for this reason that Miss Plondke is hoping to start her radio work soon.

This extensive program and Home Economics Service are new features which are being added to the already long list of activities of the National Live Stock and Meat Board.

Miss Florence Plondke

Miss Florence Plondke has been brought forth in the research work of the National Live Stock and Meat Board.

Work with meats is a fascinating study and an interesting subject to explain,

Miss Florence Plondke and her assistant, Miss Louise Anderson, located in Home Economics Hall, will tell you. Their enthusiasm more than proves the point.

Miss Plondke is in charge of the home economics educational service of the National Live Stock and Meat Board and came here during the first part of January, to establish her headquarters at the college.

Miss Anderson, her assistant, graduated from the Home Economics Division here last June, with a major in household equipment, and, during fall quarter of this year, took graduate work in that department.

These two women are planning a very definite educational program which they will carry out in this state and parts of Nebraska and Minnesota. Much of the work will be done in the larger cities at first, including Des Moines, Ottumwa, Davenport, Cedar Rapids, Waterloo, Mason City, and Sioux City, Omaha, Neb., Austin and Albert Lea, Minn.

In carrying on their program with meat, these women will have back of them the latest scientific information which can be obtained. It is collected by the National Board as it conducts special scientific research projects through fellowships established in universities and colleges.

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Store Your Furs Away . . .

By Hazel Leupold

"WE SHALL soon be storing our furs away and blossoming out in the smart new spring coats which the leading stores are beginning to show. And in order to be certain that these furs remain in the best of condition until we need them again, it might be profitable to consider care and storage.

Before one thinks of storage, one must think of cleaning. If your coat is really soiled, send it to a reliable furrier and have it mechanically cleaned. This does not injure or dry out the skin or the hair of the pelt, as dry cleaning does.

Some very satisfactory methods of cleaning can be employed if you are willing to give a little time to it. Lay your coat out on a table and thoroughly rub cornmeal or wheat bran into the fur. By brushing or shaking, remove the bran. Place the coat on a hanger and beat it lightly with rattan sticks or small reeds. Using a clean, coarse comb, comb the fur in the direction in which it should lie. This helps remove any moth eggs which may have escaped your notice.

To Restore the luster, or technically, to glaze your coat, dampen a stiff brush and brush the fur in the direction in which it should lie. Allow it to dry. When dry, fluff it up with your hand; follow this by lightly brushing again in the direction in which it should lie. The results of this treatment are amazing.

Take a tip: Don't clean your fur coat too often. If you keep it combed, brushed, aired, and sunned, it should not need a thorough cleaning more than once in three or four years.

There is no reason why you can not store your fur coat successfully at home if you are willing to take the time and the necessary precautions, however. The first important thing, as in cold storage, is to see that the coat is clean and free from moth eggs and larvae. Thorough brushing, combing, and sunning will accomplish this. The second important thing is to have the container in which you pack your coat made absolutely air-tight. Any air-tight bag or box will be satisfactory. An additional precaution is to scatter in the container a pound of naphthaline flakes for every ten cubic feet of space. These flakes act as a repellant to moths.

Probably many coats store their fur coats in their cedar chests. If the chest is several years old much of its protective value has been lost as the odor of the wood largely disappears with age. Also, there is the danger of moths flying in at times when the chest is being opened or closed. If you have your coat perfectly clean and keep your cedar chest or wardrobe tightly closed, either should be a satisfactory storage place.