# Homemaker's Pages

## They Make the Most of What They Have

By MRS. JOHN LAND



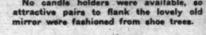
In the projects sponsored by home demonstration agents in Kentucky's Homemakers Clubs, housewives are encouraged to make the most of what they have.

Some boards, nails, hammer and saw, and a can of paint resulted in the kitchen cabinet, water table and stool shown at the left.

A fresh, cherry slip-cover transformed an ugly old chair into a comfortable and attractive bed room piece.

A Boyd county family used the stone from what is said to be the last of the open hearth charcoal furnaces to construct the attractive fire place shown below.





### SHORT STEPS

- By VIRGINIA LEE

For economy in window shades, purchase them longer than needed, and when worn, dirty or faded cut off the bottom and rehem it.

Use iodine to touch up scratches in cherry or mahogany furniture. It looks more natural than streaks of varnish.

A good "sink cleaner" is made from dissolving a bar of white kitchen soap in a quart of boiling water and adding a tablespoon of kerosene. Use this after washing dishes.

Use double boiler to save fuel. Cook in the lower part such foods that need boiling and in the top part heat peas corn or other foods that only need simmering.

When soparating eggs, if you drop a portion of egg yolk into whites, moisten a cloth with cold water, touch the yolk and it will adhere to it.

Lemon juice added to the boiling water for meats will make tough meats tenderer. Steaks will be improved by rubbing them with a cut lemon and brushing them with oil ten minutes before cooking.

If bothered with moths on rugs wipe off rug in warm water with a small amount of turpentine added.

Never apply soap directly to black materials, wash in sudsy water made by soap flakes, do not have water too hot.

Save cabinet and pantry space by hanging your cups on small brass hooks screwed into the underside of shelves.





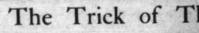
#### America's Biggest Value in KNITTING YARNS

OIRECT TO TOU from old manufacturer at about half usual prices. Quality guaranteed. Write postal for summer-fall samples and amazingly lowrorices. THE ELMORE CORPORATION, Dept. 8-P, Spindals, N. C.



Just as the home garden furnishes the toward the point that makes the thermon of the thrifty farm home maker provide canned fruits, vegetables and meats.

Above is 15-year-old cellar storage in lington, N. G. The temperature runs a throughout the Winter. No fruit or veget



BY MARY BROOKS PICKEN

How smart she looks in her thoroughly tailored suit and fetching hat. But no less smart, and just at fetching, is her handbag made in a few hours' time. Crepe paper crochet did it, and she can well be proud, for it cost literally only a few cents, and the bag is sturdy, colorful, and right for any daytime occasion: The crepe paper is cut in strips 3-8 inch wide, stretched and twisted, and crocheted with a steel hook No. 0, 1, or 2. Cut the paper across the grain and do the stretching by hand or with the aid of an inexpensive little gadget called a twister.

The stitch is simple being a single crochet combined with double crochet, picking up both loops of each stitch. Two contrasting colors of crepe paper were used, vernillion and sand. The directions are easy to follow, and you need only substitute your own chosen colors for the two given.

for the two given.

The bag is made in three pieces—one flat piece 10½ inches wide and 18½ inches long, and two gussets. Start with the flat piece, using crepe. Chain sufficient to make a 10½ width work will draw up slightly as yochet). Ch 2 more and turn. Make 1 d c in ch to end of row. Ch 1, turn. S c in each 2, turn. Alternate rows of d c and s c work measures 14 inches. Now add the million crepe and make 1 d c in sand, thread, pick up sand, make 1 d c. Repeat to end of row. \*Break vermillion threat, turn, s c with sand in each st, ch 2, turn vermillion and, alternating with sand, make of d c and repeat from \* until work work with the sand in each st, ch 2, turn to of d c and repeat from \* until work with the sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of d c and repeat from \* until work with sand in each st, ch 2, turn to of the sand in th

Put camphor gum in the cupboard of place that mice might come, they do not li smell of camphor.

To keep the bright plating on the bum your auto new and shiny—wash surface and then wax the same as you do the be the car. This will prevent rust and k bright.

## Cottage Cheese Fruit Salad Ring

One food which makes a most appropriate hot weather dish because of its remarkable versatility in its many uses is cottage cheese.

Cottage cheese may be used as the main part of the menu and mixed with boiled eggs or nuts. In sandwiches, it may be combined with jelly, preserves, raisins, nuts or olives. Salads in which cottage cheese may be used are numerous and as a dessert, it may appear in the form of a pie, pudding or sundae.

A jar of cottage cheese makes an economical food because there are no waste portions to discard.

The U. S. D. A. summarizes the virtues of cottage cheese as: "One of the important meat substitutes. It contains a larger percentage of protein than many meats and furnishes this material at lower cost. In every pound of cottage cheese, there is about one-fifth of a pound of protein, nearly all of which is digestible." Here is the recipe for fruit salad ring:

#### FRUIT SALAD RING

2 pounds Cottage Cheese.

2 tablespoons plain gelatin.

1/2 cup water (cold).

Combine gelatin and water. Dissolve it over boiling water. Cool. Add mixture to cottage cheese that has been forced through a potato ricer or sieve. Pack into greased ring mold and chill until firm. Unmold and serve with favorite fruit salad in center.

