

WASHING BLANKETS AND STORING THEM



Photo by U. S. D. A.
Napping a Blanket to Make It Fluffier.

Prepared by the United States Department of Agriculture.
In the latter part of June, when bed-making is required, most housewives begin to think about washing the blankets and putting the heavier ones away for next winter. You will want to store these blankets in fresh, spotless condition, not only because it makes it so much easier and pleasanter in the fall when they are again put into use, but because experience has shown that moths do not attack clean woolen articles as readily as those that are soiled. So the chances of complete protection from moths are better if you wash the blankets now.

Choose a bright, moderately warm, breezy day each time you plan to wash blankets—for in a large household they will most likely be done a few at a time and you will then be sure that they will dry quickly and evenly. The warmth of the blanket depends very largely upon the amount of nap. When the blankets are thoroughly dry you can raise the nap by brushing them well with a clean stiff whisk broom. Hand cards, such as are used for combing wool, are even better for the purpose. There is some loss of wool in napping a blanket, but the result is a fluffier, consequently warmer, blanket.

Store in Cedar Chest.

Blankets over the summer is in a cedar chest. Any tight box or container, however, may be used if you scatter moth balls or naphthalene flakes through the folds, or the blankets may be securely wrapped in

stout brown paper with a moth repellent. Describe the contents of each package on the outside for your convenience next season.

Of all the textile fibers, wool perhaps requires the greatest care in washing, says the United States Department of Agriculture. If moist wool is rubbed, if it is exposed to intense heat or cold or rapid change of temperature, or if strong alkalis are put into the wash or rinse water, the wool fibers are likely to become hard and shrunken, and white ones will be yellowed. Blankets therefore which are warm when fluffy need careful handling. Wash them in lukewarm suds made of neutral soap and rinse them in lukewarm water. Soft water is, of course, best, but do not use water that has been softened with large quantities of strong washing powders. If anything at all besides the soap is put into the water, use borax or ammonia. Also do not rub soap right on the blankets, but dissolve it in the water and put the blankets into a large quantity of this lukewarm suds. Woolen materials absorb a great deal of water so you will need more suds than for cotton, linen, or other fabrics.

To Dry Blanket.

To dry the blanket, hang it over a line with from a fourth to a half an hour or the ends occasionally. As blankets are generally washed in warm weather, the precaution about never allowing woolens to freeze is unnecessary, but if possible, hang the blankets where there is a current of warm air to help them dry evenly and quickly.

Correct Usage
"Didn't you use to work for that tightwad Rittmans?"
"Yes, still do. I'm Rittmans."

Foolish Question
"Why have words roots, pa?"
"How else could the language grow, my son?"

Educated Flies
"What have you there?"
"Flypaper."
"I never knew they could read."

Important Fat Substance
Fats are the most concentrated fuel foods in the diet, and from the commercial standpoint fat is the most important substance in milk, since it is the source of butter and is an important constituent of many kinds of cheese. The fat of milk, known also as butterfat, is in the form of small globules varying in size in the different kinds of milk, and, being lighter than water, these globules tend to rise to the top of the milk as it stands thus forming cream.

Some of the best poultry farmers in North Carolina will cull their flocks in early September and sell the non-layers at the poultry car.

An eye specialist says green quiets the nerve. This is especially true of greenbacks.—Bangor Commercial.

St. Louis pastor says finance is the vexing problem in church, but the church has no monopoly on the

vexation of finances.—Indianapolis Star.

Why don't they improve the detours a bit before closing up the main roads for repairs?—Cincinnati Enquirer.

Every little helps. A well known Atchison young lady who is reducing, had her tonsils removed yesterday.—Atchison Globe.

The Philadelphia of Our Ancestors

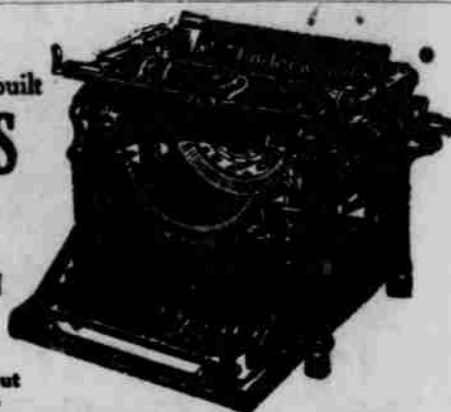


Here is shown a section of "High Street," a reproduction of Philadelphia's famous Market street in the days of 1776. It is one of the outstanding features of the Sesqui-Centennial International Exposition now being held in Philadelphia to commemorate the 150th anniversary of the signing of the Declaration of Independence. Every building has been built to actual size and in actual architectural detail. The furnishings of each building are exact reproductions of those used in the Revolutionary days. Many of the pieces on display are the originals and today are worth thousands of dollars because of their historic value. The Exposition continues until December 1.

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The Beaufort News

PERFECT RECIPE FOR ANGEL FOOD

Cake Requires Considerable Number of Eggs.

Prepared by the United States Department of Agriculture.
Angel food requires a good many egg whites but is not extravagant at this season. The ingredients are: 3 cupful of soft wheat flour, 1 cupful of egg whites (the whites of 8 fairly large eggs), 1 to 1 1/4 cupfuls of sugar, 1/2 teaspoonful of salt, 1 teaspoonful vanilla or lemon flavoring, 1 teaspoonful of cream of tartar. Angel food is



Making an Angel Cake.

mixed in a slightly different way than plain sponge cake, says the United States Department of Agriculture. The sugar, flour and half the salt are sifted together several times. The egg whites are beaten with the other half of the salt until they are frothy; then the cream of tartar is added and they are beaten until stiff. The dry ingredients are then folded carefully into the beaten egg whites, and when the mixture is partly blended the flavoring is added. Only the folding motion should be used in mixing, for stirring tends to release the air depended on for leavening.

Distinguish Hard Wheat From Soft by Practice

The housekeeper can distinguish hard-wheat from soft-wheat flour with a little practice. Flours from soft wheats have a velvety texture somewhat like cornstarch. Those from hard wheat are usually more gritty. Experts detect this difference by rubbing a pinch of flour lightly between the thumb and the third finger. Squeeze a handful of flour tightly, then open the hand. If the flour remains in a mold and shows the impression of the fingers it is probably a flour from soft wheat. Hard-wheat flour acts more like a powder and the mold breaks up readily. A quart of hard-wheat flour that has been sifted once, dipped lightly into the measure, and then leveled off weighs about 16 or 17 ounces, or even more. A quart of soft-wheat flour sifted and measured in the same way weighs only about 14 or 15 ounces.

American People Eating More of Milk Chocolate

Consumption of milk chocolate has increased tremendously in the United States during the past five years, according to Department of Agriculture figures.
More than 290,000,000 pounds of whole milk were used in manufacturing this product last year compared with 40,000,000 pounds in 1921. The quantity used in 1924 was 194,000,000 pounds.
Peak consumption of milk chocolate was reached during the war, when hundreds of millions of pounds annually were shipped abroad to soldiers of the allied forces. There was a sharp decline following the war, but consumption since then has increased to the figure shown for 1925.

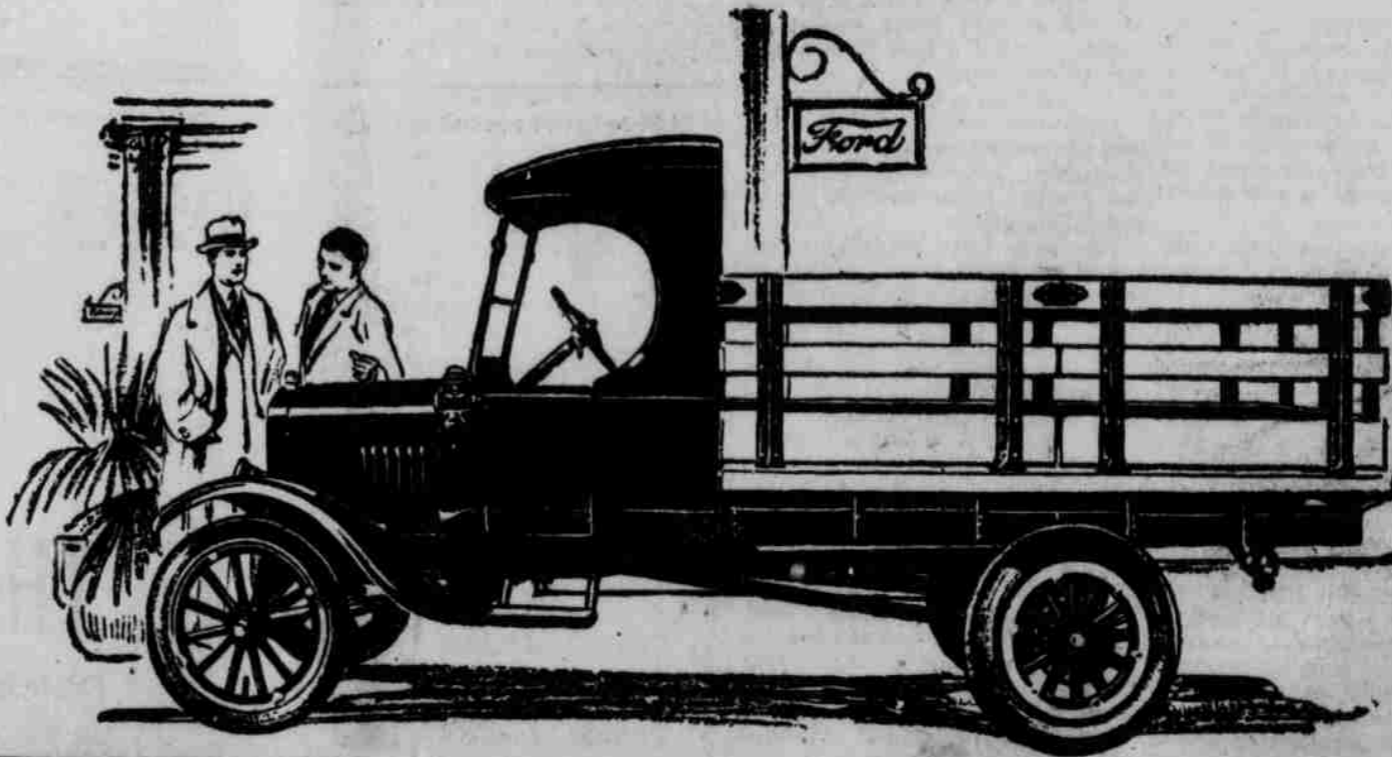
Rice Cooked in Milk

One cup of rice will absorb three or four cups of milk when cooked in the double boiler, and is, of course, much richer in food value than when boiled in water. To keep the grains separate and prevent them from being sticky, wash the rice thoroughly until all the loose starch is removed. Have the milk hot and drop the grains slowly into it, add a teaspoonful of salt, and cook for about one-half hour covered. Then remove the lid from the double boiler and cook slowly for a little longer until the rice has dried out somewhat. Turn it into a pan, cover it with a lid, and put it in a hot oven for a few minutes to dry out more.

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