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Times have really changed cookware today. It comes in attractive colors, finishes, and will compliment any decor. The Teflon or "no-stick" coated cookware has revolutionized cooking and cleaning of pots and pans. No longer do we have to scrub and scrub the pots to rid them of cooked-on foods. Just one whisk with the dishcloth, and clean they come. Also cookware can be put in the automatic dishwasher with no pre-preparation. Following are some simple methods recommended for caring for the finish.

CONDITIONING THE SURFACE OR SEASONING THE NEW PAN
Before using non-stick cookware the first time, wash it with warm soapy water and a soft sponge or dishcloth. It is suggested that all utensils--and particularly, all bakeware--be oiled prior to the first use in order to condition the non-stick surface. This may be done by wiping the surface with a paper towel soaked in salad oil.

FURTHER GREASING
Generally speaking, it is not necessary to grease the "Teflon" finish on a utensil in order to prevent food from sticking. Most women find, however, that oils, fats, and butter are desirable in frying or baking, because they contribute materially to the flavor of the food and also aid in even browning, especially when foods are fried. When baking fragile goods such as cakes or cupcakes, some women find it necessary, depending upon the recipe of the batter, to grease the "Teflon" in order to ensure complete release of the baked goods from the surface.

COOKING
Basically, the same procedures should be used for cooking with utensils finished with "Teflon" as with the same utensils without the "Teflon" finish. With aluminum frying pans, best results are obtained at medium to medium-high heat settings. With porcelain-enamelled frying pans, low to medium heat settings work best. As with other cookware, empty pans should not be left on hot burners or in heated ovens. At temperatures above 450 F., which can readily be attained on high heat settings, the finish may discolor rapidly.

PREVENTING SCRATCHES ON THE FINISH
Before discussing prevention of scratches, it should be pointed out that scratches on the "Teflon" finish seldom affect the non-stick property of the ultra-slick surface. The real damage to a non-stick pan is really a matter of appearance, not one of performance. The amount of care the homemaker wants to give her non-stick pans is really a matter of appearance, not one of performance. The amount of care the homemaker wants to give her non-stick pans depends upon how concerned she is over their appearance.

Reasonable care in the selection and handling of kitchen tools used for lifting and turning food cooked in a "Teflon" finished utensil is required by the homemaker who wished to maintain the neat appearance of her cooking utensils. Some women prefer to use plastic, rubber, plastic-coated, or wooden spatulas, spoons and forks while working with "Teflon" finished utensils. Others find that, with experience, they are able to use metal tools, as long as they avoid digging into the finish. They develop a "light touch."

It is suggested that all sharp edges--particularly burrs--be filed off any metal tool. Cutting foods with a knife in a utensil coated with "Teflon" should be avoided as much as possible. Tools with an extremely sharp edge, such as a butcher knife, will definitely cut deep scratches in the "Teflon" finish.



Mr. George Frank Landen, Principal Chinquapin School and Mrs. Virginia Quinn, County Library Supervisor, greet guest

at Open House. The Chinquapin Library is a credit to the progress school, its instructors and patrons.

CLEANING THE UTENSIL

"Teflon" finished utensils are extremely easy to clean and enable the homemaker to avoid long soaking times and tiresome scouring. Best results are obtained by following some simple rules:

(a) Always wash the pan with hot, sudsy water after cooking. Although water from the faucet will rinse away most visible residues, a thin layer of food or grease may cling to the surface and eventually build up and cause the finish to stain or even lose its release properties.

(b) Periodically, the finish should be scrubbed with a plastic or rubber scrubber, or stiff sponge. "Teflon" finished utensils may be washed in automatic dishwashers without affecting the "Teflon", although certain metals on the outside of the pan may become dull.

REMOVING STAINS FROM THE FINISH
In time, most "Teflon" finishes, especially light pastel colors, may stain with continued use. This is considered normal and, within limits, does not affect the performance of the pan. While it is not possible to completely remove all stains, considerable success has been obtained with a newly developed cleaner, called "Stain-Aid Cleaner for 'Teflon'", manufactured by the Lewis Research Laboratories of Englewood, New Jersey.

In some cases, stains may be lightened or removed by the following procedure: Mix two tablespoons of baking soda and one-half cup of liquid household bleach with one cup of water.

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