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Saturday, July 13, 1935

HOUSEKEEPERS' CHAT

(FOR BROADCAST USE ONLY)

Subject: "NEWS NOTES FROM WASHINGTON." Items of interest to women, from the United States Department of Agriculture.

--ooOoo--

Homemakers, our Washington correspondent has gone technical. Her weekly letter refers to economic reports full of such terms as "world demand," "price parity," and "domestic disappearance." They even mention "the potato deal in the Walla Walla district."

But don't despair. . . She finally gave up the role of agricultural economist and translated the economists' language into everyday speech for us. Also, she remembers that she is after all a home economist, and sends a recipe for the pickle-minded -- a spicy relish to serve with cold meat.

I've a notion we'd have more recipes today, if our official correspondent hadn't called on the federal Bureau of Agricultural Economics. That's where she found one of the technical reports I referred to. But I'll read her letter:

"If you're interested in this year's food supply," she writes, "you'll be pleased to hear that we'll have plenty of food to go around. According to the Bureau of Agricultural Economics, we'll have less food offered us than during the average year of the past five. But at that, American consumers will be offered about five percent more food than in 1934."

Well, that's clear enough. . . Reading on: "We'll have less meat and possibly less of some other livestock products this year, but we'll have adequate supplies of other foods. As for meats, so far in 1935 we've had a little over one-fourth less than we had up to this same time last year. The meat supply for the entire year, the Bureau states, is likely to be about one-fourth less than in 1934, and about one-fifth less than the average of recent years."

Now, about milk -- another very important food.

"Total milk production," says our correspondent, "will be about the same as in 1934, or only very slightly less than the recent five-year average. The supply of cereals may be one-fourth less than the average of recent years, but probably more than enough for our needs, since we are sending much less grain than formerly to other countries."

Next, a report on fruits and vegetables.

"At present, it seems American housewives will have somewhat more fruits and vegetables than in either of the past two years. If the growers carry out their plans as to the number of acres they will plant -- and if they get average yields, we'll have the biggest supply of vegetables for canning and manufacture that we've had since 1930. As for potatoes -- it looks now as if the crop would be more than average."

And here's something interesting, homemakers -- the prospective food supply for the year in terms of calories. The agricultural economists are talking our own language, when they come to calories. They estimate that we'll have available fewer calories than last year in the form of meats, poultry, and eggs as a group; in milk and milk products; in sugar, and fats and oils -- excepting butter. They estimate that we'll have more calories in the form of cereals, fruits, and vegetables.

"Since we'll have less meat," quoting our official correspondent, "we shall have to look to wheat, beans, and other foods if we consume as much protein as usual. We'll have an adequate supply of minerals and vitamins, if fruit and vegetable crops do as well as expected."

And that's the food situation for the year, as estimated by the federal Bureau of Agricultural Economics.

Now here's some information from another federal Bureau -- the Bureau of Entomology and Plant Quarantine, from Dr. E. A. Back, who has made a study of our ancient enemy the clothes moth. Clothes moths can be kept under control, says our Washington correspondent, quoting Doctor Back, if you will persistently and intelligently use the measures described in the clothes moth bulletin, revised just this spring.

Doctor Back says that women's clubs and neighborhood organizations can greatly reduce the expense of fighting the clothes moth, if they'll pool their needs and buy the necessary insecticides in quantity.

You know what two of these insecticides are, for we've discussed them before -- naphthalene and para-di-chloro-benzene. I've just been looking over the clothes moth bulletin, and I can tell you how, it takes more than the mere odor of cedar to keep a moth away from trunks, paper bags, boxes, and closets.

Correct ways to protect your valuable clothing from moths are explained in this newly revised bulletin, "Clothes Moths and Their Control." If you need a copy, send your name and address to the United States Department of Agriculture, Washington, D. C.

And now, at last, here's a recipe for Pepper Relish, with only five ingredients. Well, six, if you count the salt, and I think you'd better count the salt.

The ingredients include green peppers and red peppers, an onion, vinegar, sugar, and salt. That's all. Now I'll read the ingredients in order, while you write the recipe if you like: Green peppers, one cup, finely chopped; sweet red peppers, one cup, finely chopped; one small onion, chopped; vinegar, one cup; sugar, four tablespoons; salt, one-half teaspoon.

Combine the peppers and the onion. Bring the vinegar to the boiling point. Add the sugar and salt. Pour over the vegetables. Let the relish stand two or three hours before serving.

According to our Washington correspondent, who got this recipe from the Bureau of Home Economics, "the relish will keep for about a week, in a tightly covered jar, in a cold place. It's very good with cold plate dinners."

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