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# Homemaker News

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## CAMPAIGN AGAINST FOOD WASTE IN YOUR PANTRY

"As war goes on, there is greater need to be alert against insects, mold, dampness, mice, and all other saboteurs of the pantry," points out \_\_\_\_\_ (Name)

\_\_\_\_\_. "We must allow no waste of food, \_\_\_\_\_ (Title) \_\_\_\_\_ (Place) a vital war material."

\_\_\_\_\_ here tells ways to store the more staple foods, so as to avoid waste. She passes on information from home economists of the U. S. Department of Agriculture.

Sugar and spice need clean, tight containers to keep out dust, moisture, insects, and mice. In keeping spices, you need to guard against losing prized flavors. When you open your cupboard door and get a spicy whiff of cinnamon or cloves - watch out. You can lose taste along with fragrance on the kitchen air. Keep your spices tightly covered and in a cool place.

The best place to store flour is in a tight can, jar, or bin, to keep out light as well as moisture, mice, bugs, and dust. Be sure to clean the containers before putting in new supplies of flour.

Bread will stay fresh longer and keep from molding in humid weather, if wrapped in moistureproof paper and put in the refrigerator. Otherwise, put it in a ventilated box. Cake needs its own well-covered box, ventilated if in a humid climate. Scald, air, and sun bread and cake containers often. Store crackers and crisp cookies by themselves in clean, airtight tins or boxes - they soften if you store them with bread or cake.

Foods canned in glass need to be stored in a cool, dark place; light affects their color and vitamins. Keep tinned goods dry to prevent cans from rusting - rust may eat through metal and cause food within the can to spoil.

If you have home-dried some of the produce from your Victory Garden, be sure to store it well. Put dried fruits and vegetables in tight, moistureproof containers and store in a cool, dark, dry place. As an extra precaution, look over these dried foods once in a while.

