

# THRIFT

## In the Choice, Use, and Care of KITCHEN UTENSILS



THE UTENSILS in your kitchen represent one item in the cost of living, which you can reduce by wise choice, care, and use. The right utensil, in good condition, when and where you want it, saves time and trouble. An easily cleaned utensil is as much a labor-saving device as a meat-grinder or a fireless cooker. Choose utensils that will serve several purposes. Do not keep unnecessary ones about.

**SELECT UTENSILS** for ease in handling. This depends on weight, balance, the position of the lip, and the shape and material of the handle. Lips on both sides are convenient; if there is only one, have it on the side that suits you.

**BE SURE** the utensil is well made, smooth inside and out, with rounded surfaces, no grooves, and an opening large enough so that the inside can easily be cleaned.

**CHOOSE** the size of cooking dishes for the amounts you usually cook with a gas or oil stove; fuel is saved and cooking is hastened if the bottom of the utensil extends beyond the flame.

**THRIFT** with utensils is Money Thrift, and Money Thrift puts the money saved where it will draw interest and grow, as in War Savings Stamps.



*Thrift Leaflet No. 10*

UNITED STATES  
DEPARTMENT OF AGRICULTURE & TREASURY DEPARTMENT



## MATERIALS USED IN UTENSILS

**Aluminum.**—Light in weight and color; does not rust; very durable.

Darkened with use; affected by alkalies and acids.

Avoid alkalies such as washing soda and strong soaps.

Clean with weak acids such as dilute vinegar, sour milk, or a fruit acid; scour with whiting or fine steel wool.

**Earthenware.**—Heats evenly; is less noisy in use than metal; comes in a great variety of shapes. Baking dishes of earthenware may be used for both cooking and serving.

Chips and crackles; is heavy to handle.

The glaze which protects the porous clay underneath is easily crackled by changes of temperature and careless handling; then the dish absorbs fat, moisture, and dirt, and can not be kept clean.

**Enamel and Agateware.**—Is smooth; easily cleaned; attractive in appearance; not affected by acids or alkalies; good for storing as well as cooking foods.

The glaze chips, exposing an iron or steel surface which may be affected by water and acids and thus injure food. The chips themselves may get into food and be swallowed with it. Always handle gently, otherwise the glaze cracks. Toughen new pieces by filling with cold water, bringing slowly to the boiling point and letting the water cool in the dish. In poor grades the metal foundation sometimes bends easily and causes the enamel to crack and chip.

**Glassware.**—Smooth, unaffected by foods, and shows what is happening; suitable for storing food.

Ordinary glassware is easily broken and chipped.

To toughen ordinary glassware, cover with cold water, bring slowly to the boiling point and cool in the same water.

**Iron and Steel.**—Grows better and smoother with careful use; takes and keeps an even heat.

Heavy; rusts easily, and thus loses its smooth surface.

To prevent rust, cover new utensils with fat and bake it in; keep in a dry place; when storing for a long time, cover with paraffin or an unsalted fat, or wrap in newspaper.

**Steel knives.**—Well-tempered steel takes and holds a sharp edge.

In the best knives, the steel extends through the length of the handle and is fastened to it by rivets. Clean by scouring with bath brick applied with a moistened cork, then wash and dry.

Keep the handles out of water as much as possible. Store where the cutting edge will not be hit or rubbed by anything hard.

Keep knives sharp.

**Tin.**—Not affected by weak acids or alkalies unless the plating is injured; light in color; fairly inexpensive.

Melts easily; if scratched the surface underneath rusts.

There are two kinds of tin, plain tin and block tin. In both there is a plating of tin on an iron or steel foundation. Plain tin is light in weight, easily bent, and cools quickly. Block tin is heavier, more durable, and holds the heat longer. Great heat on empty tin makes it warp and also melts the plating.

**Wood.**—Less noisy and less hard than metal.

Absorbent; warps, cracks, and darkens.

Wood makes comfortable handles because it does not press so hard against the hand or transmit the heat so quickly as metal. It is good for cutting and chopping boards because it dulls the knife less than a harder material. In cleaning, do not soak; wash quickly, using a scourer rather than soap; rinse and wipe dry; use as little water as possible. Rub down occasionally with sandpaper or steel wool. Store in a cool, dry place.

## GENERAL CARE

Proper care and storage of utensils mean longer and better service. Scraping and scouring scratch metal and chip glaze. If food is burned or stuck on, soak or boil in a solution of washing soda unless the dish is aluminum. Wipe off soot with soft paper. Wash utensils in hot, soapy water, rinse in hot water and dry thoroughly. Exceptions are, gears and bearings in egg beaters, ice cream freezers and other mechanical utensils, which should be wiped clean rather than put into water and should have a drop of oil occasionally. Cooking dishes, pitchers, milk bottles, and jars are best cleaned with suitable brushes or mops with metal strands. Store utensils by hanging or by putting on convenient, accessible, and well-spaced shelves. Keep them where it is light and airy, not in dark, unventilated cupboards.

SPEND WISELY



SAVE SANELY

## GROUPING OF UTENSILS

Group your utensils so that you can reach them easily. Put those used most frequently in the most convenient places. Group them near the places they are used and put those used together near each other. The following grouping has proved convenient:

### *Group near Table.*

Baking dishes  
Bowls  
Cutlery  
Knives  
Bread  
Case  
Meat  
Spatula  
Vegetable  
Cutters  
Egg beater  
Flour sifter  
Forks  
Grocery supplies  
Cereal, flour, salt, sugar, etc.  
Measuring cup  
Molding board  
Rolling pin  
Spice containers  
Strainers  
Tins  
Bread, cake, muffin, etc.  
Wooden spoons  
Large equipment used frequently as cake  
and bread mixers, meat grinder.

### *Group on Shelf over Sink.*

Tea and coffee canisters  
Tea and coffee pots  
Double boiler  
Pitchers  
Saucepans  
Strainer  
Colander

### *Group near the Sink.*

Brushes  
Bottle  
Sink  
Vegetable  
Dish pan  
Dish drainer  
Dish mop  
Funnel  
Scrapers  
Plate  
Pot  
Sink shovel  
Soap dish  
Soap shaker

### *Group near Stove.*

Boxes  
for new matches  
for used matches  
Dredges  
Flour  
Pepper  
Salt  
Frying pan  
Pot covers  
Toaster

### *Store, where convenient, less used articles as:*

Griddles  
Heavy kettles  
Steamers  
Waffle iron  
Portable oven

THEN BUY WAR



**W.S.S.**

WAR SAVINGS STAMPS  
ISSUED BY THE  
UNITED STATES  
GOVERNMENT

SAVINGS STAMPS