

How To Restore Discolored Nylon

Wondering what to do about a nylon garment which is none the worse for its years of wear, though it has seen winter days? Here is how a textile chemist restores the original gleam.

Don Crawford, a dyeing and finishing specialist at Du Pont of Canada's nylon spinning plant in Kingston, Ont., recently collected all the use-discolored tricot slips and shirts he could lay his hands on and turned his lab into a laundry. After subjecting the bundle to numerous tests with household bleaches and wash-day chemicals, he recommends two methods for whitening greyed or yellowed garments.

His first method, which is a quick single-step treatment, he suggests for slight discoloration. First, wash the garment in the usual manner using an ordinary synthetic detergent and rinse it twice in clear, warm water. Then fill up the basin again with water as hot as the hand can comfortably stand and add about a tablespoon of one of the new optical bleaches or nylon whiteners as directed on the bottle. Squeeze the water through the fabric for about 10 or 15 minutes until the solution has penetrated every fold. Hang it up to dry without any further rinsing.

As the name suggests, optical bleaches or whiteners produce an optical illusion or effect of greater whiteness. This does not mean that they are modern chemistry's most important discovery. What they actually do is convert the ultra-violet rays of the sun and some types of artificial light, which are so short in wavelength, into longer, visible wavelengths. Thus, white fabrics appear whiter and colored ones brighter because they would not more light than they would under normal conditions.

For garments which are quite discolored through long usage, Mr. Crawford suggests a four-step method. Begin by washing and rinsing the article in the usual manner.

Dissolve one package of commercial color remover (e.g., "Rit") in an enameled gallon of water which is as hot as the hand can bear. Maintaining



TWO-WAY HEALER — Sure to cure his patients one way or another is Lewis F. Brinton, Medical College student from the Belgian Congo. All he has to do when he gets back home is combine his authentic witch-doctor outfit with the modern medical training he's getting.



KEYS TO PURSENOLOGY—White kidkin bag, left, is locked to the chain of spring fashions with these large costume keys of gold and silver-toned metal. The striking fashion accessory is a Parisian original. At right, fashionable Kit Grant, London, carries a treasury of Shakespeare in three volumes, which opens to reveal not only a piece of the realm, but the item speaks volumes for the display at the recent Leather Goods Industries' Fair.

the medium hot-temperature, stir gently for about 30 minutes. If whiteness is restored evenly, remove the garment and rinse thoroughly in hot water until no odor of the color remover remains. If whiteness is not entirely satisfactory, leave the garment in for an additional 30 minutes.

The third step consists of soaking the garment in a gallon of warm water containing two tablespoons of liquid chlorine bleach (e.g., Javel water) and two tablespoons of synthetic detergent. After stirring occasionally for 30 minutes, rinse all odor of bleach from the garment.

The fourth and final step is the optical bleach treatment described above in Mr. Crawford's prescription for slight discoloration. He stresses the importance of carefully reading all the labels on the products used and following the steps in the proper sequence.

Of course, a minute of prevention is worth a pound of cure. One of the most common causes of greying or yellowing is inadequate washing and rinsing. Because nylon garments are easy to wash, there is a tendency to short cut the thorough rinsing and rinsing which should be given every valuable article of clothing, regardless of fibre.

Hard water is often the culprit in certain parts of Canada. Regular soap when used with hard water leaves a deposit on the fabric which is almost impossible to rinse off. After a number of launderings, these deposits begin to build up and the garment looks grey. Those living in hard-water areas can overcome this by using either a synthetic detergent or a water softener in both wash and rinse waters. Discoloration can sometimes be traced back to the transfer of dyes which may occur when white garments are laundered with colored ones to extreme ironing or automatic drying temperatures.

Costly Movie

When the cinema in Nahabep, South Africa, ended its show one night recently and the patrons trooped into the street, they thought it must have rained because there was a huge wet patch almost in front of the cinema.

Men and women simply walked through it—and the trouble started. Women's legs began to itch; stockings began to disintegrate; shoes came apart as the nails loosened. The "wet" was sulphuric acid which had leaked from the near-by copper mine from the plant. The smell had not been noticed because the mine always smells of chemicals used at the mine.

Cars which had driven through the wet patch were damaged considerably with paintwork streaked and chromium pitted. The question of whether or not the mine is to be held responsible for the damage is being considered.

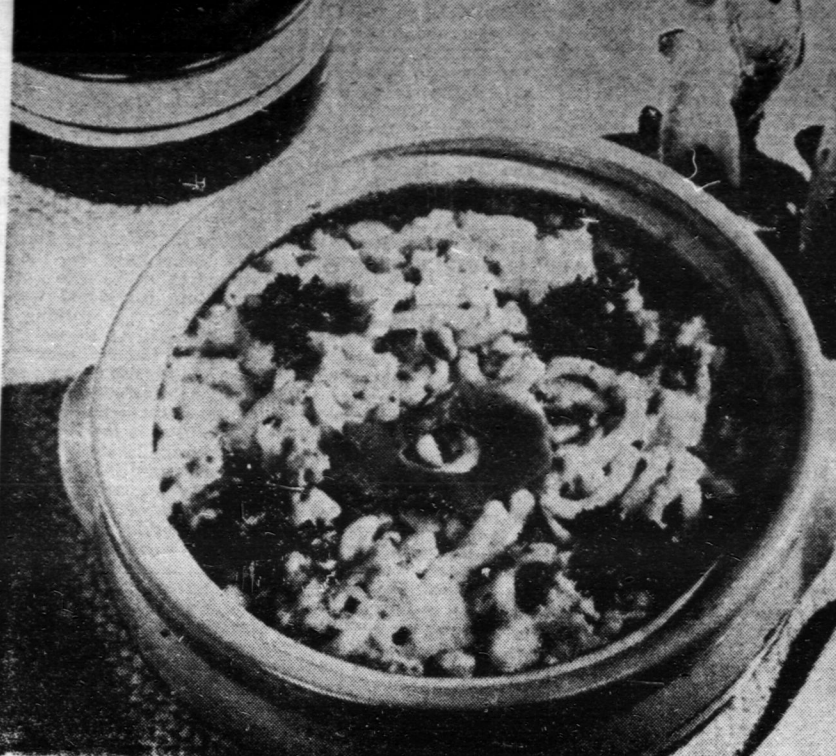
LIKED LONG-SHOTS

A horseplayer was ill. He sent his small son for a certain doctor. A different doctor arrived. The boy was asked to explain.

"Well, Dad, it was like this. There were a lot of brass plates on the doors, and when I got to the number you gave me, I saw Consultations 11 to 12; and the chap down the road was offering Consultations 10 to 1; I guessed you'd like the one who gave the best odds."

TABLE TALKS

COMPLIMENT - CAPTURING CASSEROLE



Two foods dear to the hearts of generations of budget-minded housewives are canned salmon and macaroni. Traditionally, low in price and popular in price with children and adults of all ages, these foods combine an especially delectable and nutritious. Together in a main dish, in fact, they provide generous amounts of protein, minerals and many of the necessary vitamins. The addition of chopped green pepper, as in the recipe below, raises the score for Vitamin C as well. You'll find that condensed green pea soup adds a novel flavor twist to this dandy delicious Lenten dish. As a matter of fact, we'll wager this will become a family favorite for almost any season — and a dish you can easily double to feed to a crowd, for it's the sort of food everybody likes.

SALMON - MACARONI CASSEROLE
8 ounces elbow macaroni (2 cups)
2 tablespoons butter or margarine
1 can salmon, app. 7 oz.
1 can condensed green pea soup, undiluted
1 small onion, chopped
1 small can evaporated milk
1 green pepper, chopped
2 teaspoon salt
1/2 teaspoon pepper
2 canned pimientos
1 cup grated cheese
Add 1 tablespoon salt to 3

quarters rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until just tender. Drain; turn into 2-quart casserole. Add butter, remaining pimientos and stir into fish mixture. Stir in 1/2 cup of the cheese. Toss fish mixture with macaroni in casserole. It was quite worthless when someone behind bumped into him by accident. As he was off his balance, his weight split the ancient frame from top to bottom.

The auctioneer smiled maliciously. Here was a chance to get rid of a worthless picture. "Can't do anything properly like that," he warned. "I'll be sorry to see you say a pound!"

Duven was in no position to haggle. He paid up and took the wrecked picture home. It looked fit only for firewood. But with the dealer's hatred of being caught, he had been cleaning it and, having removed innumerable layers of grime, discovered it to be a Franz Hals. It later sold for \$6,000.

Before the war Mr. A. C. Pembrey, holidaying in Devon, went into a farmhouse at Bideford for a cup of tea. As he forded the river, he noticed that one of the doors looked as if it had been taken to Russia. Examining it more carefully he found that it looked more like a mantelpiece than a door.

"Queer door," he remarked to the farmer's wife. "That ain't no door," she exclaimed. "That were a mantelpiece my great-grandfather built into the farm."

"I like it," said Pembrey; and made a handsome "Naturally," he added. "I'll buy a new door to replace it."

The farmer and his wife thought him mad. But the door never really fitted, so they sold it. Pembrey took it up to London and sold it for \$4,500. The next day an American rubber-browsing around old junk-shops when he came across a drawing called "Vauxhall Gardens." He liked it and handed

it over to a man in a country town. The man who paid his fare to the town and told him to buy it. He went straight there and bought the vase for sale for \$5,000. He then sold it for \$5,000. He then sold it for \$5,000.

Most fortunate of all is the man who dreamt where antiques are to be found. This happened to a Mr. J. Kelly, of Battersea, who worked for an antique dealer. His employer had picked up a valuable vase for a few shillings in the "Garden." Kelly told him, "I've dreamt I saw the fellow to that

over a pound. The dealer obviously thought he was "green." Ellis took the picture to a number of experts, all of whom were certain that it was the work of Thomas Rowlandson, the caricaturist. It was put up for sale at Christie's where they said it had been exhibited in the Royal Academy of 1784 and was without question the finest Rowlandson in existence. It was knocked down for over \$5,000.

The recommendations developed for brooding poults from hatch to eight weeks include:

1. With hover brooding of poults, temperature at edge of floor should be 95 degrees F. at the start. Drop temperature 5 degrees each week to six weeks, considering at all times the behavior of the poults. Room temperatures preferably should range from 70 to 75 degrees F. through the first six weeks consistent with good ventilation. Where room temperatures fall below those recommended, hover temperatures should be increased by 5 degrees. After six weeks, room temperatures should be as cool as possible, provided the poults are comfortable.

2. For hover brooding, a minimum floor space of 12 square inches per poult should be provided under the hover.

3. No more than 300 poults should be brooded in one unit.

4. Battery brooders are satisfactory for starting poults up to 14 days of age. Provide 25 square inches of battery floor space per poult.

5. Where poults are confined to the brooder house, provide 1 1/2 square feet of brooder house floor space per poult through 14 days of age. Where a sun porch is used, provide one square foot of brooder house space and one square foot of sun porch space.

6. Poults should be fed and watered as soon as possible after hatching, preferably within 24 hours. (CAUTION: Be sure both feed and water are being consumed.)

7. The following minimum feeder space should be allowed for each 100 poults:

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Your House Plants Keep Them Healthy

The increasing sunlight is coaxing new growth from houseplants. It's a good time of the year to take cuttings from the old plants so new ones will be rooted and ready to flourish in the summer sun. Choose the strongest and healthiest plants as parents. Young growth is preferable and is best when it will break readily when bent. Cut off squarely just below the second or third joint below the tip, and remove some of the leaves. Keep the cuttings in a glass of water away from direct sunlight for two or three weeks until roots form and they are ready for the earth. A good general soil for houseplants is two parts garden loam, one part peatmoss, and one part sand. For apartment-dwellers who don't own enough of Mother Earth to fill a flowerpot, potting soil can be bought tidily done up by the pound in polythene bags.

How do you know when a plant needs water? Squeeze a bit of earth between the fingers — dry soil crumbles. Or tap the side of the pot — if it gives off a hollow sound the soil is dry. Horticulturalists claim most house plants are stunted and die through lack of proper watering than through any other cause. If you let the soil get bone-dry before you remember to give the plant a drink, likely you've checked its growth or more seriously injured it. On the other hand, most plants don't like "wet feet" and their roots will rot if the soil is always saturated. Plants, like people, need food. If they are to grow and flourish, if the soil has been properly prepared, the food supply will last a long time, but a little fertilizer once a month will keep plants in good condition. In a complete plant food there is nitrogen for good foliage, phosphorus for root growth, and potassium for strong stems and healthy roots, and several other elements necessary for growth. For a six-inch pot, sprinkle one-third of a teaspoon of "Gardener's" on the earth around the side of the pot, well away from the plant. Use fertilizer sparingly, strictly according to directions on the package.

bubbly. Dip slice first into flour mixture, then in egg, and finally in dry bread crumbs. Heat oil in skillet. Add veal and brown on each side. Put veal slices in a shallow baking dish. Four tomato sauce around veal. Preheat broiler. Cut each veal strip. Put on top of veal. Place under broiler, 4" from heat and broil until cheese melts. Makes 4 servings.

LAMB RING
2 stalks celery
1/2 cup ground lamb
2 lbs. ground lamb shoulder
1 (16 1/2 oz.) can condensed onion soup
1 cup dry bread crumbs
1 egg
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon ground rosemary
Start oven at 350° F. Chop celery and pimiento into small pieces. Mix with ground lamb, bread crumbs, salt, pepper, rosemary. Beat egg until bubbly and stir into lamb mixture with the soup. Mix all together well. Pack meat mixture tightly into a ring mold. Then turn out onto shallow baking dish and bake for 1 1/2 hours. Makes 6 servings.

VEAL WITH CHEESE LOAF CHEESE
4 slices from leg of veal
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup grated parmesan cheese
1 egg
1 cup dry bread crumbs
1 cup salad or olive oil
1 (8 oz.) can tomato sauce
Pound slices thin. Mix flour, salt, pepper and parmesan cheese together. Beat egg until

How Can I?

By ROBERTA LEE

Q. How should sweaters be laundered to prevent stiffness?

A. Dissolve two tablespoons of white soap flakes in a cup of boiling water and then stir into a gallon of warm water. Dip the garment up and down in this, squeezing instead of rubbing. Rinse in several waters of the same temperature.

Q. How can I destroy silver fish?

A. Sprinkle bubble powder on shelves and in drawers, and force it into cracks and crevices with a blower, and it will destroy the silver fish.

Q. How should bananas be baked?

A. Baked bananas will be more delicious if they are first dipped in lemon juice, then rolled in crumbs, before baking.

Q. How can I remove scorch spots from woolen garments?

A. If the material cannot be washed rub lightly with a piece of white flannel that has been wrung very dry out of cold water and slightly moistened with glycerine. If there are any glycerine stains they can be sprayed out with alcohol.

Q. How can I avoid clogging the sink drain?

A. Hot grease should not be

NOT "BURROWING" TROUBLE—Trina's no donkey, she's a smart burrower knows the wisdom of the NEW adage, "an apple a day keeps the doctor at play," and takes her daily ration from owner Dr. Laurel Foxworthy.

CROSSWORD PUZZLE

Answer elsewhere on this page.

They Bought "Junk" That Turned To Gold

Those who spotted a grimy plaster head in a shop in Charing Cross Road smiled as they read the label: "Straight from the Temple of Mithras—10¢."

One afternoon the ballet star, Lydia Sokolova, passed by and was intrigued. She recognized it as the head of her former partner, the mad genius Nijinsky, and bought it out of sentiment. After cleaning it thoroughly she took it to her friend Richard Buckle, an antique expert. "This," he pronounced, "is the original head of Nijinsky modelled by Lady Troubridge in 1911. It is worth \$5,000."

The idea that bargains can't be picked up at auction sales and in junk shops is quite wrong. Despite the fact that experts scour these places, valuable antiques sometimes escape them.

Some years ago there was a sale of old theatrical junk. Among the props lay a battered helmet for which no one would bid. It was almost given away by a desperate auctioneer.

The buyer took it home, cleaned it and found it was covered with superb decorations of nymphs and cupids. Below them, in gold, was the inscription: "Thou walkest proudly before the stars."

He consulted an expert who identified it as the 18th-century work of the brothers Pasco and Filippo Negrolli, of Milan. Today, worth a four-figure sum, it is one of the most prized exhibits in the armoury gallery of the Fitzwilliam Museum at Cambridge.

Some years ago James Duven, the art expert, was examining a picture at a sale and had just made up his mind that it was quite worthless when someone behind bumped into him by accident. As he was off his balance, his weight split the ancient frame from top to bottom.

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Meal-in-a-Pot Saves Work, Satisfies Heartiest Appetites

BY DOROTHY MADDOX

More time to enjoy your family and just as much good eating — that's what this one-burner, one-pot dinner offers. Meat and potatoes (lots of them), plus vegetables, tender and flavorful. This meal will satisfy the heartiest of family appetites.

Sunday Dinner in One Pot (Serves 6 or 7 generously)

Three and one-half to 4-pound piece eye-round of beef, small piece of fresh pork fat, 2 onions, 1 teaspoon chopped garlic, 1/2 teaspoon black pepper, 1 bay leaf, 1/4 teaspoon thyme, 1/2 cup tomato sauce, 1 tablespoon salt, 12 to 15 3-inch stalks celery, 5 carrots, cut in 1-inch rings; 5 large potatoes, scraped, peeled and cut in two; water.

Start this meal about four hours before bedtime, or cook meat on previous day to point where vegetables are to be added. Cut pork fat diced small, and heat in Dutch oven until brown and crisp. Add beef and brown well on all sides.

Now add onion, garlic, seasonings and two cups of water. Cover tightly and cook over low heat, turning meat occasionally to permit even absorption of flavors. After 2 1/2 hours add potatoes and enough water just to cover.

Fifteen minutes later add carrots and celery. Make sure all vegetables have a chance to cook in liquid for a time. When vegetables are tender, pour liquid off into saucepan. Skim off fat. Reheat and serve as gravy. Arrange meat and vegetables on one large platter.

When friends drop in for Sunday supper, try these cheeseburger snacks.

Cheeseburger Snacks (Yield: 5 to 10 servings)

Two and one-half pounds ground beef, 1/2 cup chopped onion, 1/4 teaspoon dry mustard, 1/2 to 10 slices processed cheese, butter, 4 or 5 hamburger buns. Combine ground beef, onion, salt and mustard. Mix to blend

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SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren, B.A., B.D.

Christian Living (Temperance Lesson)

Colossians 3:5-10; 1 Timothy 4:12; 1 John 2:1-6

Memory Selection: As we which hath called you is holy, so be ye holy in all manner of conversation; because it is written, be ye holy; for "I am holy." 1 Peter 1:15-16.

Statistics say that Canada is about 98% Christian. But when we examine modern society in the light of the New Testament standard of Christianity, we see that "Christian" in statistics and "Christian" in everyday living are much different. Immorality, impurity, passion, evil desire, covetousness, anger, wrath, malice, slander, foul talk and jealousy have no place in Christian living. Yet what common sins these are among us today. Paul even calls upon Timothy, the youth, to be an example in speech, conduct, love, faith and purity. John makes it clear that a mere profession is not sufficient. He writes, "He who says, 'I know him' but does his commands is a liar, and the truth is not in him."

The Bible condemns sin. John writes, "I am writing this to you that you may not sin." But he does not stop there. He says, "If any man sin, we have an advocate with the Father, Jesus Christ the righteous. If there be coming to God through Jesus Christ who died for us. We ought to pattern our lives after the example set by Jesus."

Drunkennes gets more headlines than any other modern sin. This is because it figures in so many murders, sex crimes and motor accidents. I helped remove three bodies from a wrecked car, being driven dangerously at a high rate of speed. Another occupant died later in hospital. As we stepped open the doors empty liquor bottles fell out. No one was surprised. The accident was clearly the result of the recklessness of a man who had been drinking.

We need not just statistical Christianity but applied Christianity. How happier people are when they turn to Jesus Christ as their Lord and Saviour.

FAIR QUESTION

A small girl was entertaining her mother's visitor. "How's your little girl?" the child asked.

"I'm sorry to say, my dear, that I haven't a little girl." "How's your little boy?" "I haven't a little boy either." "Then what are you?"

"What's up?" — has she turned you down?" "She has."

"Rough luck, old man — but don't take it to heart too much. A woman's No often means 'Yes.'"

"She didn't say 'No' — she said 'Rats!'"

Upside-down to Prevent Peeking

PROVED THE POINT