

Check Those Cooking Utensils

Plan Before You
Make Replacements

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Home Economics



← Cooking utensils are manufactured in a variety of materials. Each has certain advantages and disadvantages. There is no one "best" material for all utensils.

Let's take a critical look at your cooking utensils.

Even in the best managed kitchen there often is an accumulation of gadgets, off-sized pans, seldom or never used equipment, and utensils which are broken or no longer serve a useful purpose. Often the inventory shows too much equipment — too many specialty pans and tools.

Check Your Own

Evaluation of your collection should be based upon how much you use each utensil. An indispensable tool to one worker may be a gadget to another. Utensils which are used so infrequently that they do not merit storage space should be weeded out. Discard the broken egg beater, chipped enamelware, the warped cake pans. Such equipment is too expensive to keep.

Appraise baking pans thoughtfully from the standpoint of size. Off-standard size pans may be the cause of costly cooking failures, as anyone knows who has used an 8-inch cake pan for a recipe which specifies a 9-inch pan!

If you plan replacements in kitchen equipment, make a list of what you really need before buying. Keep the list small. When possible include pieces which can be used for several purposes.

Evaluate Materials

Consider construction and material, design, care required, and price before selecting new utensils. Investigate materials from which each utensil is made and evaluate each material for that particular piece.

There is no one best material for all utensils—this is one disadvantage of buying matched sets of cooking utensils. A second drawback of buying sets of cooking ware is that one acquires unneeded and unwanted articles. A third disadvantage is the possibly higher money outlay for the set! Thinking of the material that best suits you may result in your acquiring some of all the materials available at the present time.

Many Kinds

Stainless steel, copper, glass, pottery, enameled ware, aluminum, tin, ironware—each has a place on the list of efficient cooking utensils. Excellent articles are manufactured from each material; but each also presents certain disadvantages.

Stainless steel utensils develop permanent dark spots. Also, they warp unless low temperature is maintained during use. Copper utensils and copper bottoms on stainless steel pans discolor and require special cleaning and polishing methods.

Glass and pottery must be handled carefully. Glass double boilers become cloudy and require special cleaning often, in hard water areas. Enameled ware cracks or chips if used carelessly. Aluminum may darken, become pitted or warped.

Ironware rusts unless kept dry. It may crack if subjected to extremes of

(Please turn to page 10)

Standard measurements are stated in inches and are the top inside dimensions for width, length, or diameter. The inside perpendicular dimensions are the depth of the pan.



Just What Is
Animal Husbandry?

(From page 2)

production, marketing and judging are the applied courses taken.

The animal-husbandry student may elect courses in other colleges, such as public speaking, business law, accounting, political science. Or if the research field appeals to him, he may take more science courses.

The production and management type jobs in farming and ranching are generally open to those who have completed the Bachelor's degree in animal husbandry. Most jobs in research, teaching, and extension in agricultural colleges and government service require some graduate study toward advanced degrees.

Vocational Experience Important

Many young people who do not have a background of farm or ranch experience seek practical training on an extra-curricular basis. Employment during the summer or for a longer period in some type of livestock operation, as a part of the training program, aids immeasurably in acquiring a sound understanding of animal husbandry.

There will be opportunity following graduation to concentrate upon the manual or "practical" requirements of the job. Upon graduation the student cannot expect immediately to undertake highly responsible positions without first working in an apprenticeship capacity to gain broad experience and mature judgment.

The great magnitude and varied aspects of livestock and meat production afford favorable employment opportunities in both the strictly professional and commercial fields.

Check Cooking Utensils

(From page 4)

temperature. Tin utensils may warp. They rust if the thin plating is scratched or worn.

Most of these disadvantages may be avoided or reduced by careful use and by following correct cleaning methods for each material.

Look for such construction features as smooth surfaces, freedom from cracks and crevices, comfortable heat-proof handles, flat bottoms, tight fitting lids. Select pans of good proportion, balance, and design. With these points in mind your selections may well result in simplification of your work and greater efficiency in your kitchen.

Vermiculite—
Aid to Lettuce

(From page 6)

without affecting air passage, further improves the cooling values of the material. This cooling could effectively improve germination by helping reduce and maintain soil temperatures below the critical 80 degrees F. level.

Comparing figures in Table 1, it is easily seen that seedling emergence was significantly improved over the

TABLE 1 — AFFECTS OF VERMICULITE APPLICATIONS ON OBTAINING A STAND OF HEAD LETTUCE

TREATMENT	Stand Count Per Linear Ft. of Seed Row
Vermiculite Broadcast over Entire Bed Surface	62 Seedlings
VERMICULITE Applied as 1" Band over Seed Row	61 Seedlings
CHECK No Vermiculite Applied	26 Seedlings

check treatment. Statistically, there was no difference in stand count between the methods used to apply the Vermiculite mulch. However, since the quantity of mulching material used in treatment 1 was approximately twice that used in treatment 2, the broadcast method is considered much less desirable from a practical standpoint. Further, covering the entire bed area, as in treatment 1, encourages weed seed emergence and growth in the center of the beds.

From the figures tabulated in Table 2 it is clearly shown that not

TABLE 2 — AFFECTS OF VERMICULITE ON YIELDS FROM HEAD LETTUCE

TREATMENT	Marketable Heads Per Plot		
	Head Size		Total
	4 Doz.	5 Doz.	Yield
VERMICULITE Broadcast over Entire Bed surface	36	12	48
VERMICULITE Applied as 1" Band over Seed Row	39	9	48
CHECK No Vermiculite Applied	24	15	39

only is the total yield significantly improved, but also the yield of the desirable 4-dozen size heads. The pictures at the bottom of page 6 show the effects of vermiculite on head uni-



DAILY (EXCEPT SUNDAY)

KTAR, Phoenix, 6:15 a.m. — Farm Front
— Maricopa County Extension Agent.

SUNDAYS

KOY, Phoenix, 8:45 a.m. — Demonstration
Garden (County Agent) Program.

MONDAYS

KYMA, Yuma, 7:00 a.m. — On the Farm
Front.
KCLS, Flagstaff, 9:45 a.m. — Your County
Agent Reports.

MONDAY THROUGH FRIDAY

KYUM, Yuma, 7:20 a.m. — Yuma County
Agricultural Extension Service Radio
Program.

FRIDAYS

KCKY, Coolidge, Casa Grande, 4:00 p.m. —
Pinal County Farm and Home Program.

SATURDAYS

KTUC, Tucson
KSUN, Bisbee
KOY, Phoenix
KYMA, Yuma
KCLS, Flagstaff
1:00 to 1:30
Arizona Farm and Ranch Hour, pre-
sented by the Radio Bureau, University
of Arizona, and the College of Agricul-
ture.
KGLU, Safford, 1:00 p.m. — Stepping Along
with the Agricultural Extension Service.

"Happy Birthday to Us!"

With this issue, *Progressive Agriculture in Arizona* begins its fifth year of publication. We sincerely hope that it is doing the job for which it was established—reporting to you research and other activities of all branches of the College of Agriculture of the University of Arizona, Tucson.

We are always glad to receive your suggestions as to how this publication can be of better service to the farm and ranch people of Arizona.

—Publications Committee

formity and development. Note the uniform and well developed heads cut from the treated plot as compared with the irregular sizes and somewhat poorer developed heads cut from the check plots.

Advantages Are Many

Probable advantages of using vermiculite for fall lettuce production are: (1) Improved germination; (2) Faster and more uniform seedling emergence; (3) Improved seedling and plant uniformity; (4) Possible reduction in seeding rates for early fall lettuce; and (5) Possible reduction in the amount of irrigation water normally required to keep the seed beds moist.

The use of vermiculite need not be restricted to lettuce production but could be used economically on other vegetable crops and certain agronomic crops, especially where crusting due to rainfall interferes with proper seedling emergence.