



PLEASANT HOMES

by Elizabeth MacRea Boykin

REPAIR YOUR OWN FURNITURE

The Most Frequent Mishaps with Furniture Aren't Hard to Repair if you "Know-How"—Some Simple Directions

In talking to designers of movie sets in Hollywood recently, we learned how the war shortages are affecting their job too. Instead of lavish budgets for sets, they must now keep within a government-set limit on new construction and make-do as best they can on properties. Luckily though they have enormous warehouses of furnishings of every type that can be made over and remodelled in ingenious ways. They showed us some of their "made-over" jobs—old wicker made into smart-looking pieces, dowdy rockers transformed into sleek seats for the likes of Ika Chase, old china closets hocus-

pocussed into chic dressing tables for people like Claudette Colbert. Not to mention all the straight repair jobs that keep furniture on duty through several generations of stars.

In Tipper-Topper Shape

Incidentally, we were interested to examine the workmanship of the upholstery, furniture and drapery jobs used in movie sets. Everything is done in a first-quality way—no thumb tacks just for the picture. The reason for this is that the things often get hard wear during a picture—in any case there isn't time for break-downs. Then too the things are more usable later

if they are always kept in tip-top shape.

And that reminded us that the rest of the country is also up against the problem of making old things do and last. But for most of us that means repairs under our own steam because that handy workman we used to call so glibly every time some "it" thing went wrong with our household chattels has gone with the wester. Of course, you can go right along breaking furniture and living in a slightly rickety condition, but that's a losing game if the war lasts too long—

and it looks like it will. Or you can learn a few odd and wonderful skills yourself to keep your home front intact and in order.

Breaks and Bruises

Repairing furniture has its own significance now, too. There seems to be no doubt in anyone's mind that household goods, in spite of all the ingenuity manufacturers are bringing to the cause, will grow scarcer as the war grows older. Luckily for the handy-woman the number of breaks and bruises furniture is heir to can pretty well be predicted. The most prevalent include broken chair legs, infirm straight chairs, sagging springs and worn upholstery, sagging cupboard doors, sticking drawers, loose knobs and the like. None of these mishaps, of course, is unbearable—but why suffer when you can effect a cure?

The first step in any home repair job is to assemble the necessary tools—tools that may be hard to come by these days but which are still available in well-stocked hardware stores. You'll need an upholsterer's hammer (the type with the narrow point), a regular hammer, two C-clamps, a supply of good furniture glue, metal wedge, upholsterer's needle, chisel, brace-and-bit, screwdriver, plastic wood if you can still get it, several yards of webbing, strong thread—and a measure of good will to see the job through.

A Nice Clean Break

Take the broken chair leg first—the nasty split that seems to doom the life of your favorite club chair to a few short years. The split usually occurs with the grain of the wood, making a nice clean break to fix. Place the broken part back on the leg, holding it in place with one of your C-clamps. Now drill through the two pieces with a small dowel-bit. Shave down a small piece of wood to the approximate size of the drilled hole (this is known in carpentry circles as a "dowel stick"). Remove the clamp and have the broken piece and the leg split generously with glue. Re-fit the pieces together and hammer in the dowel stick, use your two clamps to hold the pieces together firmly. After a day or so, remove the clamps, sandpaper the dowel sticks, and so that it is flush with the leg—and there you are, fit as a fiddle! Refinish the dowel stick end that shows to match the rest of the wood.

That wobbly dining-room chair can also be more straight and firm again. Remove the offending leg or rung, use a sharp knife to remove all the dried useless glue from the holes, sand the end of rung or leg, spread glue on rung and in hole and re-fit together. Right here your first aid-training will come in handy—make a tourniquet of strong string and a stick so that chair legs are braced and the newly glued parts are held firmly together. In a day or so, let the chair rejoin the family circle, good as new. If a loose back rung is your problem, drive a curved metal wedge in hole back of rung, or else fill the gap with plastic wood.

An upholstered chair whose bottom has begun to sag is not long for this world, so it behooves you to relieve that sag as soon as possible. After you have overcome your own timidity—it takes fortitude to really go to work on a chair—you'll turn the chair upside down, remove the cambric protecting cover and remove the criss-cross webbing, leaving the chair springs exposed. Now, starting afresh with new webbing, you will tack strips along one side of the chair (fold under each end of the webbing about 1 1/2 inch). When you have tacked one side, cut to measure the webbing, leaving enough for the turn under across the way.

A webbing stretcher can be used to pull the webbing tight over the recoiled springs, but a good, strong pull will turn the trick or an assistant might be called in to hold the webbing in its tight place while you tack the other end firmly. Repeat this process at the other side of chair bottom, weaving the webbing strips and securing each spring by running an upholsterer's needle, threaded with strong cord, in and out of criss-crossed webbing. Take a fresh piece of cambric over your handiwork and consider yourself a past master in first aid. If the springs need retying, that's a little more complicated and should be done before you do anything about the webbing. Directions for tying springs are included in the upholstery bulletin described in the next paragraph.

A Good Trick

Worn upholstery is as inevitable as war-high taxes—and nothing can make a room look shabbier more quickly than smudged and thread-bare coverings. Many who have gone in for the gentle art of upholstery-at-home claim that this job, which looks so complicated is much simpler, really, than slip-cover making! Our bulletin "Directions for Upholstering at Home" B-9 gives full directions for this job. (It will be sent on receipt of five cents (coin preferred). Write Miss Boykin (name of paper) to Post Office Box 75, Station O, New York, N.Y.). For war-time-emergency you might reclaim a worn chair by reclaiming the comparatively fresh material at its back for the worn front, and arms and using a simple length of blending material to recover the back. This is a particularly good trick for chairs whose backs are never exposed to public view anyway.

That sagging cabinet door can be fixed easily too. Remove door and hinges, cut out a new place for the hinges with a hammer and a chisel, reset the hinges in new slots, fill old ones by gluing a small piece of wood into place. You can fix a loose knob on cabinet or door by removing same, filling the hole with plastic wood, resetting the screw while plastic is still damp and allowing the whole business to dry for a day or so. Planing the edges of drawer and running a piece of soap over the planed surface will fix a sticking drawer in a jiffy. If drawer has become un-nailed, take apart and re-glue and re-nail. If nail holes are loose, nail in fresh places.

A short-cut for many repair jobs, is the use of plastic wood. Carpenters, we find, never quite approve, but we

Suggestions for Making Meat Ration Go Further by Careful Planning

Various Plans for Getting the Most and the Best Out of the Meat Used. Leftover Pot Roast and Ham Sandwich Recipes Given by Culinary Expert.



(by Edith M. Barber)

The rationing of meat is not likely to reduce the amount which has been used in most households during the last months when it has seldom been possible to get amounts more generous than what the ration allows. During the first month of rationing supplies may not be adequate enough to allow us to purchase our full quota. We have every reason to believe, however, that after a few weeks distribution will improve and everyone can share alike.

Many housekeepers have been experimenting with making the meat they have been able to get go a long way. One of my friends writes me that she has been practicing in ways to stretch the amount which she estimated she will be able to get for her family of three. She says: "You might be interested in our four pound pot roast which fed a couple Tuesday night, Wednesday night, we had vegetable soup from the bone and I had cut off, Wednesday night I ground the meat (both cup and leftover pot roast) about two and one half cups. I used one and a half cups in hash, and the next night

use it successfully in many unorthodox ways to fix bedsteads and chairs that wobble, to fill in loose screw holes and such like. It is getting scarce with the war, but some stores still have tubes or cans of it. After the war, plastic wood promises to revolutionize our lives, for it has proved invaluable in war building.

We can all become little Miss Fix-its if we try—and better homemakers to boot!

(Released by Consolidated News Features, Inc.)

put the other one cup with noodles, leftover tomato soup and cheese." She makes a comment which I am sure all wives would like to be able to duplicate. "My husband is so easily satisfied, that it isn't hard for me."

My prescription to this is that she is such a good cook that any husband would like the meals she serves. I know because I have tasted a number of them at the Harbert's house in Battle Creek, Michigan.

Now I think that I shall have to tell you what I got out of a ham hock of medium size. I had three slices cut off at the market for sauteing. These are not very even as the bone is thick but they are tender and will cook nicely if turned often. The remainder was boiled. The liquor was used for split pea soup. The fat cake was taken off, of course, and saved for drippings. From the meat remaining on the bone, I got about two cups of shredded ham which was used with a cream sauce well flavored with mustard. The ham fat was used as a base. The fat from the skin was dried out and from that and the fat from the soup, I got over half a cup. Part of this was used for frying and the remainder was used as shortening for biscuits upon which the creamed ham was served.

The leftover ham could be combined with noodles, cooked cereal, or with seasoned bread crumbs which should be sauteed in some of the fat, or with rice. It could be used for sandwiches for the lunchbox. If combined with peanut butter or cheese, it could supply a sandwich or two and still be stretched for use in a main dish.

Rice with Ham

- 2 tablespoons ham fat
 - 1 cup rice
 - 2 cups boiling water
 - 1 cup minced ham
 - 2 tablespoons prepared mustard
 - 2 tablespoons minced parsley
- Heat fat in frying pan, add rice and stir over low heat 3 minutes. Add water, bring to boiling point, cover and let

Miss L. Mayowna Speaker at Meeting of Home League

Regular Meeting Conducted on Thursday Afternoon.

The weekly meeting of the Home League was conducted on Thursday afternoon at the Salvation Army hall. The meeting opened with a hymn and the Lord's prayer, repeated in unison. The Bible reading was given by Mrs. H. Gridley, after which Mrs. Pope, a visitor for the day, rendered a lovely solo.

A special speaker for the day, Miss L. Mayowna, gave as her topic, "Religious Freedom in Czechoslovakia," and it proved very interesting to all who heard it.

During the meeting, knitting and quilting were in progress.

The thought for the day was presented Mrs. S. Johns, who read a lovely poem entitled "The Song of the Sparrow."

At the close of the afternoon, a dainty lunch was served by Mrs. W. B. Patterson, assisted by Mrs. Dunlop, and Mrs. White.

The meeting was brought to a close with prayer.

WHAT HE DIDN'T LIKE

All the word "oil of the dealer was called in as he tried to sell a broken-winded horse to a reluctant customer. After a trial trot around he struck an attitude of admiration and exclaimed, "And hasn't he got a lovely coat?" "Maybe," said the customer coldly, "but I don't like his pants." St. Mary's Journal-Argus.

simmer over low heat about 15 minutes, until rice is tender and water is absorbed. Add ham and mustard and stir lightly with fork until thoroughly mixed with the rice and hot. Put in serving dish and sprinkle with parsley.

Peanut Butter and Ham Sandwich

- 1/2 cup peanut butter
 - 2 tablespoons milk
 - 1 tablespoon chili sauce, or 1 teaspoon prepared mustard.
 - 1/2 cup minced ham
 - Whole wheat bread.
- Mix peanut butter with milk, add mustard and ham and spread between slices of whole wheat bread.

(Released by The Bell Syndicate, Inc.)



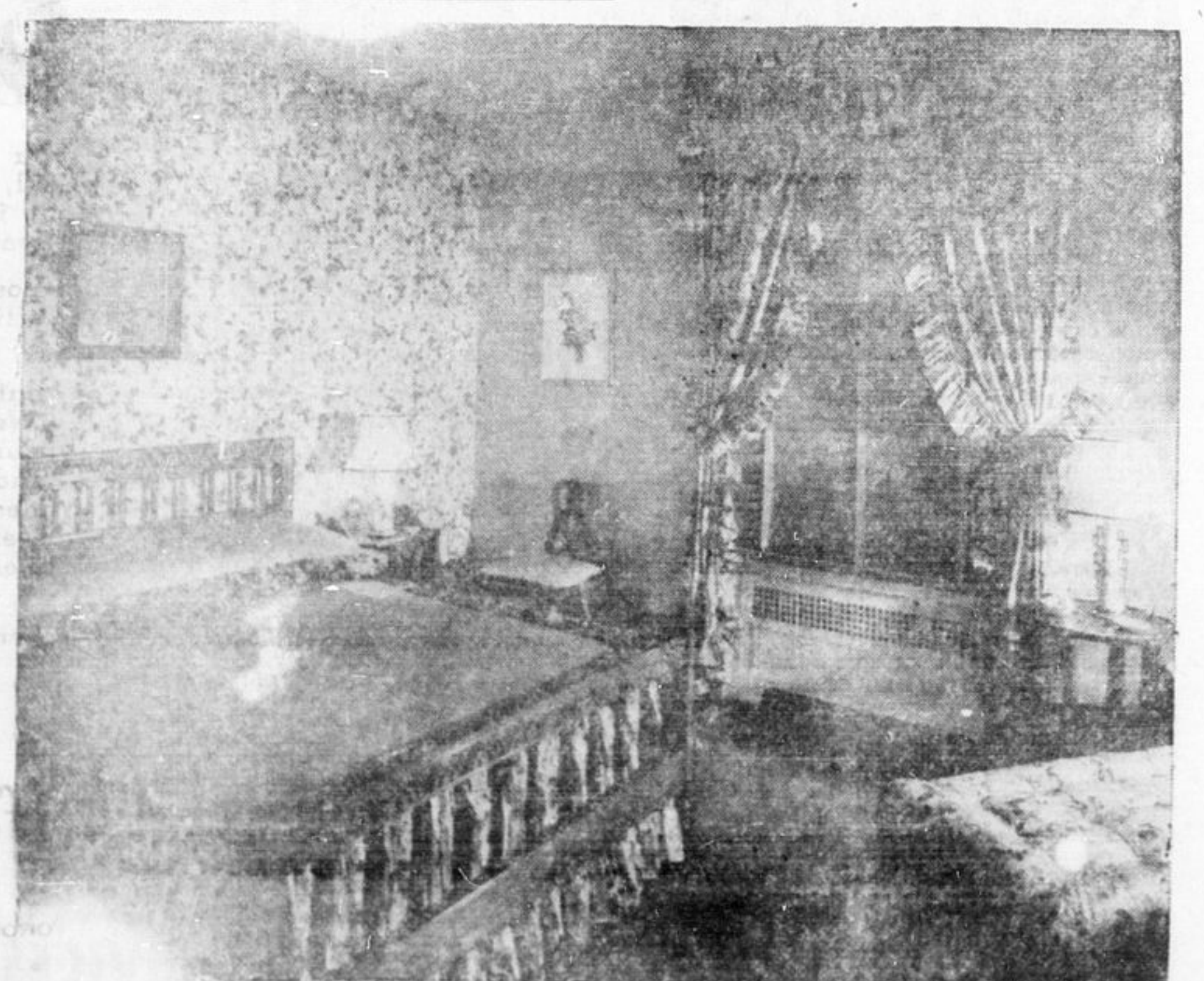
Old rockers, like that Ika Chase lolls in so comfortably in this set from "No Time for Love," can often be found in cellar or attic, discarded because of a minor ailment. In times like these, it is a

good idea to look such pieces over and make the necessary repairs to put them back into useful service. This Paramount picture stars Claudette Colbert and Fred MacMurray.



It happens in the best of families—antique chairs invariably collapse at inopportune moments. As for the old cabinet here being used for a dressing table, its ailments run to bits of carving knocked loose or an occasional broken leg. This picture is

a scene from the Paramount movie "No Time for Love" directed by Mitchell Leisen starring Claudette Colbert and Fred MacMurray. The sets have interesting old furniture restored in modern ways.

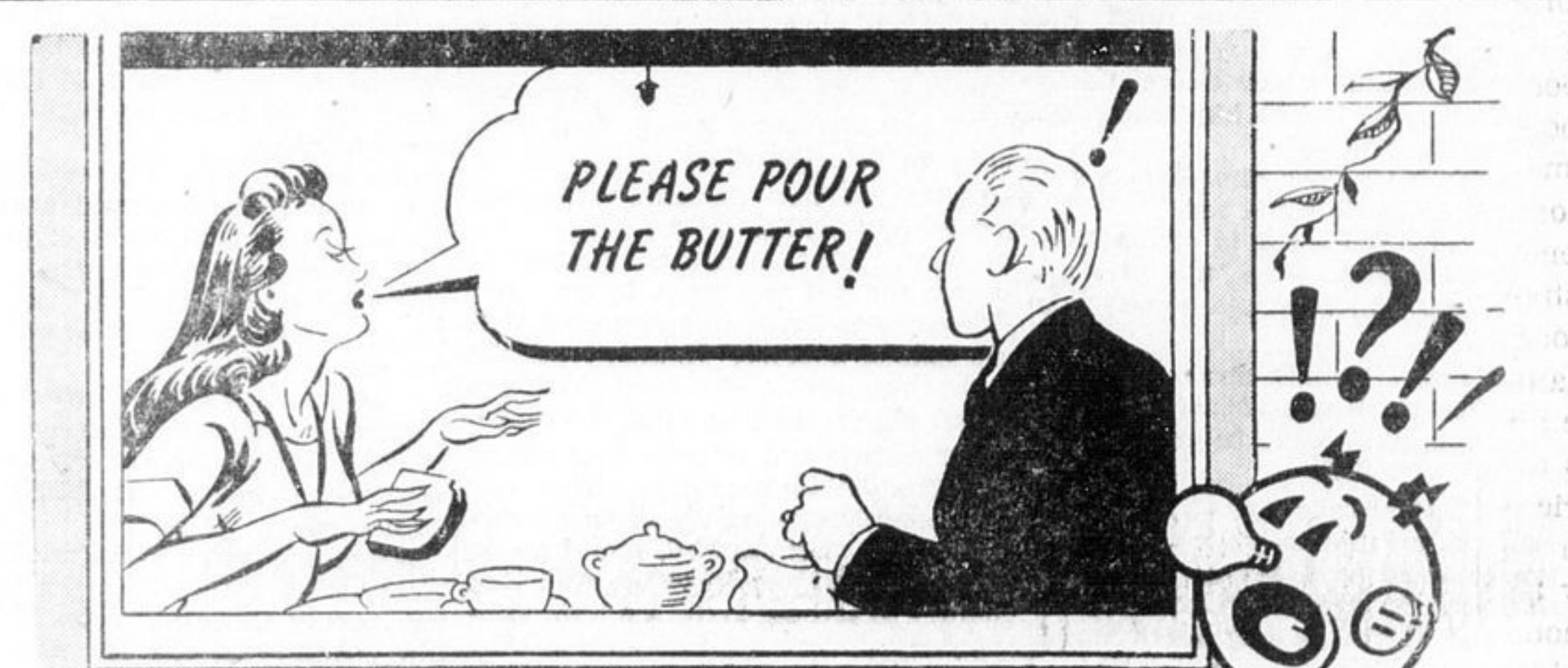


The same chintz is used for the pretty ruffled curtains, the bedspread bounce and for one wall in

this charmingly informal bedroom. The colours are soft shades of green with peach.

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Is Your REFRIGERATOR RELAXING?

Your Electric Refrigerator must last for the duration. Help it to do the best job possible by giving it a little care. You'll save serious trouble later and you'll get much better all-round performance. Here's how to keep it running:

- 1. Defrost according to manufacturer's instructions. Empty the drip water immediately.
- 2. Wash the inside of your refrigerator with baking soda and water each time the refrigerator is defrosted. Don't forget the freezer—that's where food odors collect.
- 3. Avoid overloading the refrigerator with food—it stops necessary air circulation.
- 4. Be sure the cold control is set as it should be to give the proper food compartment temperature.
- 5. If you have an open type mechanism in your refrigerator, it will need periodic oiling and adjusting. Have a reliable serviceman do this and ask him about how often it should be repeated. Hermetically-sealed units do not require oiling or adjusting. MOST mechanisms should have occasional cleaning. Consult your serviceman.

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