THE IOWA HOMEMAKER

Even Ink Comes Out By Delilah Bartow

REMEMBER what a time you used to have when Mary had to use unwashable ink for penmanship at school? She always spilled a few drops on her new red skirt or her white blouse, and you, her mother, were expected to remove the stain. What a blessing is washable ink! Plenty of thick soapsuds removes

most ink stains in a hurry, if you treat the stains when fresh. So don't give the ink time to "set" in the material, and you'll have no trouble with it. There are two good ways of removing

stains—the pad and the bowl method. In the bowl method the stained area is spread over the bowl and the water or stain remover is then applied. When using the pad method, which aids in preventing rings, one must use an absorbent cloth or blotter beneath the stain, use straight light strokes beginning in the area around the stain and working toward the stain, apply a little solvent at a time, dry the solvent quickly and work rapidly. Rubbing either with one's finger nail or the edge of a spoon may remove a ring already formed.

Here are some suggestions for removing stains of all kinds:

Ink Stains—Soak the stain first in water to see if it can be removed this way. Sponge the stain with soapy water, apply a few drops of hydrogen peroxide, then hold the stain in the steam at the spout of a tea kettle if it can't be removed by soaking. Continue applying hydrogen peroxide and steaming until the dark color of the ink has become a clear yellow. Remove the yellow by adding a few drops of oxalic acid (1 tablespoon to 1 eup water) and steam. Rinse several times in aamonia followed by clear water.

Melted Candle Stains—Don't launder the linen before the spot has been removed because this might set the candle dye in the material. Scrape away the large pieces that stick to the cloth. Spread the spots generously with lard and rub between your hands until all of the stain has been taken up by the lard. Remove the lard by washing in lukewarm water and soap. This same method also removes shoe polish or vaseline stains.

Egg Stains—Soak the stain for about 15 minutes in cold water. Rub away the loose egg particles. Then wash in ordinary way. If all of the stain isn't removed, add hydrogen peroxide and steam.

Fruit Stains—Red and blue fruit stains, coffee, tea or cocca stains may be removed from white materials if they are treated immediately with boiling water. If they have dried, one might follow these suggestions. Fasten the stained fabrie over the top of a bowl and pour boiling water through the stain holding the kettle high enough so that the water will strike the stain with force. Then wash as usual. If the stain isn't completely removed, use hydrogen peroxide and steam. It is best not to pour boiling water through colored materials, silks or wool. Stains in silk or wool should be removed by soaking in clear, warm water and treating with hydrogen peroxide, if necessary.

Grease Spots—If the material is washable, use very slightly warmed water and soap. If it is not, use commercial solvents, chloroform or earbon tetrachloride. In using these be certain to use them correctly or rings will be formed.

Blood Stains—Soak for 15 minutes in cold or lukewarm water. Then wash as usual. You could also sponge the stain with clear water and steam it.

Grass Stains—Use soap solutions and rub well. Use hydrogen peroxide and steam if all of the color doesn't come out readily. Always rinse thoroughly after using hydrogen peroxide.

If You're Buying Rugs

THERE are a few general rules which always hold true when it comes to selecting a rug. Because the rug forms a part of the background for the room, it should be very soft and rich in coloring. It should also be of a darker value than the walls of the room. The background of the rug should be quite grayed. Rugs are of two types. The loop pile rugs are those in which the nap is made or left in the form of loops. The cut pile rugs are those in which the wires over which the yarn is woven, instead of being round, are sharpened into sharp blades which cut the pile when they are drawn out.

Body brussels rugs are examples of the loop pile. They have about the same wearing qualities as the Wilton, but they are not so luxurious in appearance.

Tapestry rugs are a loop pile and are frequently known as an imitation of the body brussels. The back of the tapestry is much coarser than a body brussels, and the pattern is printed on the surface instead of being woven in.

Wilton rugs are similar to the body brusssels except that they have cut pile. Wiltons vary in quality according to the type of yarns used, the weight and thickness of the fibers, and the number of threads to the inch.

An Axminster is also a cut pile, but is loosely woven with a very coarse back of cotton or jute fibers with a glue sizing. This sizing may wear off, leaving the rug limp. If the rug is tacked on the floor, bottom side up, and a thin coat of wall sizing is applied, the trouble will be remedied. An Axminster can never be rolled crosswise.

A velvet rug is also a cut pile, but the nap is usually short. It may be rolled either way.

Neriman Hilal Likes Her Coffee Strong

TO AN American, Turkish coffee is in a romantic class with the "Arabian Nights." To a Turkish girl, it is just good coffee.

Neriman Hilal, of Istambul, Turkey, would like a cup of that good coffee. She does not drink the brew served in the Iowa State College dormitory where she lives. It isn't coffee to her. In her estimation it's "just like tea."

A good Turkish housewife would never think of making her coffee in a coffee pot. She makes it in a special cup. The cup is shaped like a chemist's beaker with a handle on it. It comes in different sizes—one, two or half a dozen servings, just as you like.

To make Turkish coffee, first heat the water in the cup. "It must not boil," says Miss Hilal. Put a little of the hot water in each drinking cup. Then add the grounds to the remaining hot water, stirring it until it boils. Pulverized coffee is used and it is measured in a special coffee spoon. One-and-one-half coffee spoons equal one of our teaspoons. The Turks use one coffee spoon to each serving of coffee. "When coffee boils," says Miss Hilal, "it does not bubble. It swells. We like to have this foam in our coffee cup. That is why we do not have a lid on the pot we make our coffee in. When you pour coffee out of a spout, there is no foam; but when you pour it off the top, the foam comes off, too."

Turkish cups are not as big as ours, she says. They are only about 2 inches high. With $\frac{2}{3}$ teaspoon of pulverized coffee to such a cup, their coffee is very strong. No wonder ours tastes like tea!

No cream is used in their coffee. It is just a strong, black brew without any additional flavoring.

"We use coffee grown in Arabia," says Miss Hilal. "We buy the green beans and roast them ourselves. They are roasted in an ordinary oven at a very high temperature. Mixed coffees already prepared can be purchased at the shops, but of course you can not tell what you are getting when you do not buy the green beans. Our family is too small and it takes time to roast the coffee, so we buy it roasted. I wish we roasted it. I love to smell it when it is roasting. It smells so good."