



Fig. 15—Giving extra width over the elbow.

Cotton, linen, and rayon can be dipped in cold or luke-warm water and hung out to drip, but the material should not be wrung out. It depends on the material whether it should be ironed while still damp or left to dry. To shrink woollen material it can be rolled up in a damp sheet and left overnight. It is then pressed on the wrong side with a cloth until it is nearly dry. The iron must not be pushed backward and forward over the material. The material should be left flat until it is dry.

### Laying out the Pattern for Cutting

To assist laying out the pattern on the material a cutting guide is provided with the pattern. All pieces should be placed in position before cutting is started. Care is necessary in laying the pattern pieces on the straight grain of the material.

All checks and stripes must be matched on the seam lines. Matched patterns should always be tacked firmly to avoid slipping when sewing. If the material has a nap or one-way design, it should be in the same direction on all pieces.

The layout must be checked and the pieces pinned down round the edges before the material is cut. It is advisable to cut all notches outward and not inward as marked on the pattern. When all the pieces are cut out construction markings must be transferred on to the material with tailor's tacks, pins, or tailor's chalk. Tacking and fitting can then be begun, care being taken to tack all close fitting parts firmly to get a true fit. The sewing guide provided with the pattern will give the best procedure.

**W**ASHABLE leather gloves of all grades will retain much of their original appearance and shape if a few simple rules are followed when they are being cleaned.

First make sure that the gloves are labelled washable, hogskin and chamois skin being examples of washable glove leathers. An old and well-known firm of glovers recommends washing such gloves in mild soap suds, using a mild, neutral soap or soap flakes. Soapless detergents remove too much grease from the skin, resulting in a loss of suppleness and a feeling of harshness.

The water should be tepid, never hot, as heat hardens and shrinks even the best of leathers. The gloves are completely immersed in the suds and are squeezed gently but thoroughly to remove the dirt. Any very dirty spots may have a few dry soap flakes rubbed in with the finger tips, but scrubbing with a brush is definitely not recommended. The bristles would score the skin surface and contribute unnecessarily to wear.

When the gloves are cleaned they should be well rinsed in several changes of warm water, as contrary to popular belief, soap allowed to dry on leather does not improve the feel or prolong the life of gloves. The gloves should be gently pulled into shape and excess moisture patted out with a towel.

They can be dried flat on a towel, placed on glove stretchers (wire frames shaped like gloves), or pinned on a line, but they should never be dried in bright sunlight, which would probably result in hardening and darkening of the leather. When gloves are nearly dry gently rub and work the skin until it feels soft and supple. A little lanolin cream first rubbed into the hands may be beneficial, especially if the leather feels at all harsh or excessively dry.

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## Red Cabbage

**R**ED cabbage is usually served cold as a pickle, but it can be used equally successfully served hot, making a colourful, sweet-sour accompaniment for many meat dishes, particularly pork, veal, tongue, duck, or goose. It will lose its colour unless cooked with an acid, so vinegar and apples are used to retain this.

The following recipe comes from Europe and red cabbage prepared this way will be popular either with a main course or for a tea or luncheon dish served with mashed potato and bacon.

### Recipe

- |   |                                  |
|---|----------------------------------|
| 1 small red cabbage (or half a large one) | Salt and pepper                  |
| 2 cooking apples, peeled and chopped      | 2 tablespoons of brown sugar     |
| 3 or 4 cloves                             | 1 cup of vinegar                 |
| Pinch of nutmeg                           | 1 clove of garlic finely chopped |
| 2 rashers of bacon                        | Butter or other fat for frying   |

### Method

Shred the cabbage finely. Melt the butter and fry the garlic and bacon

in it for a few minutes. Add the shredded cabbage. Mix well. Add the remaining ingredients and mix well again. Cover the saucepan with a tight fitting lid and simmer until the cabbage is tender (about 1½ hours). More vinegar can be added if necessary to prevent the mixture burning on the bottom of the saucepan.

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