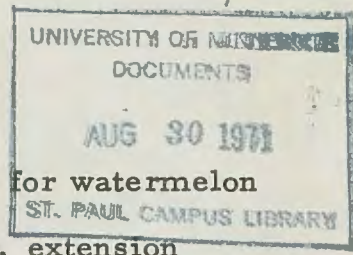


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AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA

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Melon Rinds For Pickles--Hard To Find

Finding watermelon rinds thick enough for watermelon pickles is difficult in 1971. Orrin Turnquist, extension horticulturist at the University of Minnesota, says growers are striving for melons with thicker flesh--not thicker rinds. However, melons shipped distances still need a fairly thick, protective rind to prevent splitting and spoiling.

One Minnesota-grown melon with fairly thick rind suitable for pickling is a variety called Sugar Baby. Minnesota-grown melons are usually the midget or ice box varieties which mature in about 86 days and require only a small space in the refrigerator.

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Cleaning Wooden Salad Bowls

Almost everyone enjoys a refreshing summer salad, but are you giving your wooden salad bowl proper care? A wooden salad bowl requires a different treatment from other kinds. Here's one difference--you should never clean a wooden salad bowl by soaking it in water or using hot water.

Wanda Olson, extension specialist in household equipment at the University of Minnesota, advises you just to wipe out the bowl and dry it thoroughly. If it requires more extensive cleaning, wipe it with a sponge or cloth wrung out in mild dishwashing solution, rinse and dry. Then rub the bowl with oil. Complete drying prevents warping.

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consumer radio briefs

Silk Splits

Now that warmer weather is here again, silks are popular ...beautiful, light and fragile. But after a few seasons of wear, you may notice several tears in your silk clothes.

The National Institute of Drycleaners says that these tears are probably "silk splits." Silk tends to weaken when bent or twisted, causing splits in areas of great flexibility, such as under the arms or at the elbow. And silk will weaken much faster if stains are left unattended...especially perspiration stains. It takes attentive care to preserve the beauty of silk.

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Plentiful For August Canning

Home canning enthusiasts will look for peaches, pears, prunes and plums during August. Beverly Lundgren, assistant extension home economist at the University of Minnesota, says California peaches should be plentiful, high quality and reasonably priced. But Colorado peaches may be scarce due to freezes.

Washington Bartlett pears are expected to be exceptionally high quality this year and should be good buys. Look for them during the last week of August. Prunes or plums are just starting and will be around for 3 to 4 weeks. There is a good crop, and they should be reasonably priced.