

JULY, 1918

EXTENSION CIRCULAR No. 25

UNIVERSITY OF ILLINOIS
COLLEGE OF AGRICULTURE

EXTENSION SERVICE IN AGRICULTURE AND HOME ECONOMICS

IN COOPERATION WITH THE UNITED STATES DEPARTMENT OF AGRICULTURE

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WAR TIME SUGGESTIONS
FOR HOME ECONOMICS EXHIBITS AT
COUNTY OR COMMUNITY FAIRS

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PURPOSE

The purpose of this circular is to present information which will help to prevent the waste ordinarily incurred in exhibits at fairs, and to encourage special effort to have in war time only such exhibits as will *help to win the war* and to make our homes and communities better *after the war*.

WAR TIME SUGGESTIONS FOR HOME ECONOMICS EXHIBITS

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In order that exhibits may be a real benefit to the community, it is necessary to have some fairly definite ideas of what to exhibit, how to exhibit, and a basis for comparison of values. Exhibits should be made inspiring and helpful by showing the housewife in the home how to help win the war by conserving food, clothing, energy, health, and ideals. If the exhibit of one person excels in some point, that of his neighbor may excel in some other; then each has a chance to work up the highest standard reached and to avoid making again the errors discovered by comparison.

If exhibits are organized, standardized, and graded so that the best from one community competes with the best from other communities in a township, the best from one township with the best from other townships in the county, then the best from one county with the best from other counties in the state, the home exhibit at the State Fair will really represent the activities of Illinois homes. The joy of excellent achievement in patriotic endeavor for production and conservation will mean much more than the mere winning of a premium.

Since exhibits are examples of the best products of each kind from the homes; and since home economics has to deal, not only with the kind and quality of materials, but also with both time and money-saving in a comparison of values, it seems wise to call attention in such exhibits to the cost to the exhibitor of the material of each entry and the time required to prepare it. Such information may be stated on the entry card. Economy of time and strength should be a factor in determining and rating the entries in the exhibits in order that people may be influenced to consider time and strength as well as money in the planning and doing of household tasks.

It is suggested that this circular be widely distributed in districts planning exhibits and that local societies use the suggested score cards and entry tags presented here.

FOOD EXHIBITS

In planning the exhibits one must remember that our country's food problem is to use less of the foods which must be shipped "over there"—wheat, meat, fat, and sugar—and substitute for them in the diet the foods which are plentiful.

I. EXHIBIT IN PLACE OF WHEAT PRODUCTS

1. Corn
2. Potatoes
3. Oats
4. Barley
5. Rice

Yeast breads must contain as little wheat as possible. There should be a good exhibit of wheatless quick breads. Cakes, cookies, and pies, if exhibited, ought to be wheatless. The use of corn products, oats, potatoes, and potato products to save wheat should be featured.

II. EXHIBIT TO REPLACE MEAT IN THE DIETARY

1. Milk
2. Cottage cheese
3. Eggs
4. Nuts
5. Beans
6. Peas

Home produced foods which will adequately replace meat in the diet may be shown in one section. Here belong milk and milk products such as cottage cheese. Here, too, should be egg exhibits with equipment for candling and marketing eggs. The method and equipment for preserving eggs should be illustrated. Nuts, beans, and peas are vegetable foods which help to serve the same purpose in nutrition as meat. Because of their high nutritive value and low cost, soybeans may be featured.

III. EXHIBIT TO REPLACE A PART OF THE SUGAR IN THE DIETARY

1. Honey
2. Molasses
3. Sirup
4. Dried fruits

In the section of foods which help to take the place of sugar, exhibit honey, molasses, corn sirup, and dried fruits. Corn sirup can be used to replace a large part of the sugar ordinarily used in canning, and in making preserves, jams, butter, marmalades, and jellies, and this is one very practical way of saving sugar.

IV. EXHIBIT OF PERISHABLE FOODS FOR HOME CONSUMPTION

1. Fruits

- a. Fresh
- b. Canned
- c. Dried
- d. Preserved
- e. Pickled

2. Vegetables

- a. Fresh
- b. Canned
- c. Dried
- d. Pickled
- e. Brined

Diagrams or models of equipment and plans for drying and storing vegetables should be displayed. Vegetables which can be kept more simply by storage, such as onions, cabbage, potatoes, and parsnips, should not be canned. Such products sometimes appear in collections of canned goods, but they detract rather than add to the value of the collection, since canning them represents a waste of time, energy, fuel, glass, and space. In collections of canned products selection and quality are the main points to be considered. Announcement should be made of the minimum number of jars which will be considered a collection.

Foods which have been exhibited must be disposed of in such a way that nothing is wasted.

TEXTILE EXHIBITS

In the textile department there is need to remember that everything should be considered in relation to the war. Red Cross supplies, knitting, and relief work should have an important place. Because of textile conditions, it is very necessary that remodeling, renovating, and mending of garments be practised by every housewife. This work can well be featured at the fairs.

In the handwork department, certain standards should be kept constantly in mind, for more time is consumed in making "fancy work" which has little use and no artistic value than in any other field of household art. The following suggestions will be useful in determining whether or not the articles are worthy of being exhibited: Have the articles a real use; are the materials suitable and harmonious; and do they fulfill the purpose for which they were intended? Does the decoration conform to the principles of decorative design; is it subservient to the use of the article? Is the workmanship worth displaying? A little thought on such fundamental principles will greatly improve the educational value of textile exhibits.

Let our textile as well as our food exhibits show our interest in war relief. Energy and material which should be devoted to war purposes should not be used in making textile exhibits. •

HOME DECORATION AND EQUIPMENT EXHIBITS

It is often desirable to exhibit pictures which are really works of art and which are valuable as a means of self-expression. Along with these there may be pottery, reed work, etc. Ideals of good home decoration may be fostered by suitable combinations of wall coverings, floor coverings, draperies, and curtains. Suggestive plans for arrangement of kitchen equipment may prove exceedingly helpful to

some. A display of kitchen utensils and demonstrations or suggestions of how to care for them will help to answer the housewife's question of what to buy and how to care for it. Decorative lawn features, such as an arbor, a garden seat, and a trellis for vines, may be suggestive.

The question of home sanitation and methods of meeting it could be suggested by models of proper water and drainage systems, models showing systems of garbage disposal, models of homemade fly traps and of proper window screening, and arrangement for protection from flies and for adequate ventilation.

Any homemade labor-saving device, such as a wheel tray, a wood box to be filled from without, and a cabinet or closet for mops, brooms, and cleaning materials, may be exhibited.

GENERAL DIRECTIONS

The list of entries and the score cards should be published in the local papers far enough in advance to enable people to prepare the exhibits in such a way that they will conform to the standards and ideals which have been set. Posters or static exhibits will be effective in bearing the message of the times. Such material can often be obtained from the Agricultural Library of the State University.

The exhibit hall should be pleasing in general appearance, clean, and as well lighted and ventilated as possible. Food materials must be protected from flies and dust; glass cases are preferable for baked goods, and butter. Exhibits should be so classified and grouped that they can be judged easily. A superintendent in charge of each department should have products properly entered and should assist in the judging. The scores and entries should be printed on cloth or heavy paper tags, which may be ordered in quantity since they can be carried over from year to year. The plan of having the score on the back of the entry card will save both confusion and expense. These tags should be neatly attached to containers of the product. In case of baked goods they can be attached, by means of clips, to the paper plate. With canned products, jellies, etc., it is better if the tag is tied around the jar or glass and not to the lid, because lids are likely to be mislaid or exchanged during the judging process.

Provide for the judge the following:

Small table or enough space for judging	1 fork
Hand towel	2 spoons
Dish cloths	1 plate
Sharp knives	2 enamel pie plates or utility pans

An assistant to open cans and to help in rearrangement of products facilitates the judging process.

SUGGESTED SCORE CARDS

In the case of all baked products, greater recognition should be given to those containing the higher percentage of wheat substitutes.

In the case of cakes, cookies, canned fruits, jellies, jams, preserves, butters, and marmalades, sugar saving should be encouraged by giving greater recognition to good products containing a large proportion of substitutes for sugar. See last paragraph, page 4.

VICTORY BREAD

For judging, classify together the breads which contain equal amounts of substitutes. More satisfactory bread is obtained by using small, individual loaf-size pans. Better bread, as far as palatability and texture are concerned, is obtained by the use of a mixture of substitutes.

Include recipe in exhibit. Cost of entire recipe _____
 How many loaves like this sample will the recipe yield _____
 Entry _____ Class _____ Number _____

SCORE	
General appearance	15
Size	
Shape	
Crust	
Palatability	50
Odor	
Taste	
Texture	30
Porosity	
Lack of moisture	
Color	5
	100

WHEATLESS QUICK BREADS

Include recipe in exhibit. Cost of entire recipe _____
 What quantity like sample will recipe yield _____
 Entry _____ Class _____ Number _____

SCORE	
General appearance	15
Crust	
Shape	
Size	
Palatability	50
Texture	35
Lightness	
Lack of moisture	
Tendency to crumble	
	100

SPONGE OR LOAF CAKE

Include recipe in exhibit. Cost of recipe _____
 Time required to mix and bake _____
 Entry _____ Class _____ Number _____

SCORE

General appearance	10
Shape	
Way exhibited	
Flavor	40
Lightness	10
Crumb	30
Tendency to crumble	
Moisture	
Tenderness	
Crust	10
	100

NOTE: Chocolate cake is one in which chocolate is incorporated in the dough and not a white cake with chocolate icing.

LAYER CAKE

Include recipe in exhibit. Cost of recipe _____
 Time required to mix and bake _____
 Entry _____ Class _____ Number _____

SCORE

General appearance	10
Flavor	30
Lightness	10
Crumb	25
Tendency to crumble	
Moisture	
Tenderness	
Crust	10
Filling	15
Flavor (choice as to blending with taste of cake)	
Absence of sugar	
Texture	
	100

COOKIES

Include recipe in exhibit. Exhibit six on a plate. Cost of entire recipe _____
 How many cookies like the sample will the recipe yield _____
 Entry _____ Class _____ Number _____ Kind _____

SCORE

General appearance	15
Size	
Shape	
Uniformity	
Flavor	45
Texture	30
Hard, soft	
Tendency to crumble	
Absence of grittiness	
Baking and crust	10
	100

CANNED VEGETABLES

Underline method of canning used: open kettle, hot water bath (single period or intermittent), steam pressure.

Entry _____ Class _____ Number _____

Name of Vegetables _____

SCORE

Vegetable	85
Condition of product when canned.....	15
Condition of finished product.....	20
Color	15
Flavor	35
Pack	15
Neatness and uniformity.....	10
Proportion of vegetable to liquid.....	5
	100

CANNED FRUIT

Underline method of canning used: open kettle, hot water bath (single period or intermittent), steam pressure.

Entry _____ Class _____ Number _____

Name of fruit _____

Proportion of sugar substitute used _____

SCORE

Fruit	50
Condition	10
Color	10
Flavor	30
Sirup	30
Color, clearness	10
Quality	10
Flavor	10
Pack	20
Neatness and uniformity of pack.....	10
Proportion of fruit juice.....	10
	100

JELLY

Owing to the scarcity of sugar, probably less jelly will be made than formerly. Corn sirup can be substituted successfully for part of the sugar in jelly-making. If exhibited, the jelly should be in glasses or containers from which it can be turned out whole. "Ideal fruit jelly is a beautifully colored, transparent, palatable product obtained by so treating fruit juice that the resulting mass will quiver, not flow, when removed from its mold; a product with texture so tender that it cuts easily with a spoon, and yet so firm that the angles thus produced retain their shape; a clear product that is neither sirupy, gummy, sticky, nor tough; neither is it brittle and yet it will break, and does this with a distinct, beautiful cleavage which leaves sparkling characteristic faces. This is that delicious, appetizing substance, a good fruit jelly.¹"

Entry _____ Class _____ Number _____ Kind _____
 Proportion of sugar substitute used _____

SCORE¹

Choice of fruit for jelly-making.....	5
Color	10
Clearness	10
Absence of crystals	5
Texture	30
Taste or palatability	40
	100

PRESERVES AND CONSERVES

The preserved product should retain as nearly as possible the original shape, appearance, and flavor of the fresh fruit. Two essentially different parts can be distinguished—the fruit, which appears clear, and the juice. A conserve is a preserve made from a mixture of fruits. Nuts are usually added.

Entry _____ Class _____ Number _____ Kind _____
 Proportion of sugar substitute used _____

SCORE

Fruit	60
Appearance, color, and clearness.....	10
Flavor	25
Texture	15
Uniformity and neatness of pack.....	10
Juice or sirup	40
Clearness and color.....	10
Flavor	15
Consistency	10
Proportion of juice	5
	100

¹N. E. Goldthwaite, "The Principles of Jelly-Making," University of Illinois Bulletin No. 31, Vol. XI.

JAMS AND BUTTERS

Jams are made from whole fruits, usually the small ones, so prepared as to give a homogeneous mixture. Butters are made from fruits which contain a larger proportion of fleshy material and the seeds and skins are discarded. This mixture is smoother than the jam mixture.

Entry _____ Class _____ Number _____ Kind _____
 Proportion of sugar substitute used _____

SCORE

Homogeneity or smoothness	25
Flavor	35
Consistency and texture.....	30
Color	10
	100

MARMALADES

The fruit pulp in marmalade does not form a smooth consistency. The fruit is cooked until it is somewhat clear, and the partly congealed sirup or juice may be clear.

Entry _____ Class _____ Number _____ Kind _____
 Proportion of sugar substitute used _____

SCORE

Evenness of distribution of material.....	15
Flavor	35
Consistency and texture.....	25
Clearness	15
Color	10
	100

RELISH

This includes finely chopped pickled products.

Entry _____ Class _____ Number _____ Kind _____

SCORE

Appearance	25
Attractiveness of pack, garnish	
Size and uniformity of pieces	15
Choice and proportion of materials.....	35
Flavor	25
Texture	
Crisp yet tender	100

PLAIN VEGETABLE PICKLES

Sweet, sour, and dill

Entry _____ Class _____ Number _____ Kind _____

SCORE

Appearance	25
Color, size, and shape	
Uniformity, pack	
Flavor	35
Texture	35
Crisp and firm, not tough or soft	
Proportion of pickle to liquid	5
	100

SWEET FRUIT PICKLES

Entry _____ Class _____ Number _____ Kind _____

SCORE

Fruit	75
Appearance	10
Flavor	35
Texture	30
Sirup	20
Clearness	10
Consistency	10
Pack	5
	100

BUTTER

Entry _____ Class _____ Number _____

SCORE¹

Flavor	45
Body	25
Color	15
Salt	10
Package	5
	100

¹College of Agriculture, University of Illinois

LUNCH BOX

Entry _____ Class _____ Number _____

SCORE

General outward appearance	10
Neatness of package	
Packing	20
Neatness, separate wrapping, and arrangement	
Selection of food.....	35
Suitability	
Food value	
Quality and preparation of food.....	35
	100

GARMENTS

Entry _____ Class _____ Number _____

SCORE

Suitability of dress to purpose.....	50
Material	20
Hygienic quality	
Wearing quality	
Suitability to purpose and individual	
Texture	
Weave	
Design of fabric	
Color	
Design	30
Suitability to individual	
Line	
Proportion	
Harmony	
Color	
Hygiene	50
Construction	15
Pattern lines	20
Finishes	
Stitching	
Seams	
Gathers	
Bindings	
Facings	
Hems	
Fastenings	5
Ease of adjustment	10
General appearance	
Cleanliness	
Pressing	
	100

HAND WORK

Entry _____ Class _____ Number _____

SCORE

Suitability of article to purpose	30
Suitability of materials	20
Fiber	
Weave	
Size of thread	
Color	
Design	25
Adaptation of design to area decorated	
Conformity of design to flat surface	
Conventionalization	
Appropriateness of design to material	
Subordination of design to purpose of article	
Quality of rhythm, harmony, balance	
Workmanship	25
Stitch	
Beginning	
Joining	
Finish	
Tension	
Size	
Accuracy in execution	
Cleanliness	
Pressing	

—
100

PATCHING AND DARNING

Entry _____ Class _____ Number _____

SCORE

Materials	40
Suitability of materials applied	30
Weight	
Weave	
Design	
Color	
Kind and weight of thread	10
Workmanship	60
Method	15
Stitch	15
Size	
Tension	
Direction	
Accuracy	15
Matching of weave	
Matching of design	
Neatness of finish.....	15

—
100

WINDOW ARRANGEMENT

A window has three reasons for being: to admit light, to aid in ventilation by providing an inlet and an outlet for air, and to provide an attractive outlook.

Entry _____ Class _____ Number _____

SCORE

Photograph from inside showing outlook.....	25
Model showing curtaining material and mode of hanging.....	35
Model showing screening and arrangement of sash for circulation of air	40
	100

HOMEMADE SHOWER BATH

Entry _____ Class _____ Number _____

SCORE

General appearance	10
Efficiency of shower.....	55
Force	
Spray	
Quantity of water	
Ease of manipulation.....	20
Drain	15
	100

ICELESS REFRIGERATOR

Entry _____ Class _____ Number _____

SCORE

General appearance	10
Effectiveness	60
Kind of material	
Circulation of air	
Ease of manipulation.....	20
Drain	10
	100

HOMEMADE FIRELESS COOKER

It is advisable to use the fireless cooker where practicable to save fuel.

Entry _____ Class _____ Number _____

SCORE

General appearance	10
Heat-holding power	60
Kind, amount, and packing of nonconducting material	
Soapstone or heaters	
Nest-lining and cooking vessel.....	20
Suitability, material, size	
Ease of manipulation	10
	100

ARBOR AND GARDEN SEAT OR TRELIS FOR VINES

Entry _____ Class _____ Number _____

SCORE

Working drawings showing dimensions.....	20
Estimate of material as to quantity.....	10
Estimate of material as to cost.....	10
Record of time required for making.....	10
Exhibit of finished product or a photograph of it as used.....	50
Suitability to purpose	
Harmony with surroundings	
Workmanship, beauty of design	
	—
	100

BABY PEN

Entry _____ Class _____ Number _____

SCORE

Working drawings	20
Estimate of material as to quantity.....	10
Estimate of material as to cost.....	10
Estimate of time required for making.....	10
Finished product, as to—.....	50
Comfort	
Ease of moving	
Neatness of finish	
	—
	100

FLY TRAPS

Entry _____ Class _____ Number _____

SCORE

Estimate of material, as to quantity and cost.....	15
Record of time required for making.....	10
Efficiency for catching and holding flies.....	50
General appearance and neatness of finish.....	15
Ease of manipulation.....	10
	—
	100

If the foregoing suggestions are followed out in the planning and conducting of fairs, the exhibits will be of real value in helping to win the war and in raising the standard of home and community life. Ideals such as these, and not the mere winning of premiums, should be the determining factor in all community enterprises. If such standards are not to be maintained at a time like this, there can be no reason for the expenditure of materials, time, and money for exhibits.

Agricu
SHAL
It may
planting a
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