Home Advisor Lists Correct Ways To Salvage Furniture, regarding damaged bedding, furniture, clothing and food can secure this information from the farm and home advisor's office, according to Miss Audrey Mickelson, home advisor. A supply of the III 6 ment of

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son, home advisor.

A supply of the U. S. department of agriculture bulletin, "First Aid for Flooded Home and Farms," is being sent to the farm and home advisor's office in the very near future, but in the meantime Miss Mickelson would like to pass on to the public some of the information contained in this publication: lication:

Salvaging Furniture

Salvaging Furniture

Take all wooden furniture outdoors and remove as many of the drawers, slides, or other working parts as possible. These will probably be stuck tight. Do not force the drawers with a screwdriver or chisel from the front. Remove the back by cutting it out, if necessary, and push out the drawers.

After the various moving parts of the furniture have been removed in this way, clean off all mud and dirt, using a hose stream if necessary, and then take them where they will dry out slowly. Do not leave them out in the sun as they will warp and twist out of shape.

Some furniture, especially that made of solid wood, may be salvaged by regluing. Gluing, however, is fairly difficult to do at home because on many pieces it is necessary to use clamps.

Repairing veneered furniture is so difficult and requires so many different types of tools that it is not practical to try to do it at home. Get a cabinet maker to do the job, or have the store from which you bought the furniture send it back to the factory to be repaired.

If insurance allows part value on flood-damaged furniture, it may be worth while financially Take all wooden furniture out-

ture that has not been submerged may have developed white spots or a whitish film or cloudiness from dampness. If the whole surface is affected, try rubbing with a cloth wrung out of a mixture of ½ cup of household ammonia and ½ cup of water; wipe dry at once and polish with wax or furniture polish. For smaller areas or spots on varnished surfaces, rub with a cloth moistened with camphorated oil or oil of peppermint. A drop or two of ammonia on a damp cloth may do the work. Rub dry with a soft cloth and then polish. Cigarette ashes rubbed in with the finger tips are often effective in removing white spots. with the finger tips are often effective in removing white spots. If all efforts to remove white blemishes are ineffective, it may be necessary to refinish the furniture

niture.

Mildew. Brush any loose dirt from upholstered furniture and shampoo the fabric. Work quickly. If there is mildew on the fabric, wipe it with a cloth wrung out of diluted alcohol (1 cup denatured alcohol to 1 cup of water). Dry the furniture thoroughly.

ly.

If furniture has been wet for a long time, the stuffing may have become mildewed or may even have started to decay. Place furniture in a room that can be tightly closed and fumigate it by burning formaldehyde candles in the room. Or you may prefer to send the furniture to a reliable dry-cleaning or storage company send the furniture to a reliable dry-cleaning or storage company for fumigating. BE CAREFUL TO FOLLOW DIRECTIONS GIVEN WITH THE CANDLES, FOR FORMALDEHYDE IS VERY IRRITATING.

In cases of badly damaged upholstered furniture, especially any that has been submerged, stuffing may be so deteriorated that it needs to be replaced. Springs may need to be cleaned and oiled, frame cleaned. If much work is needed, the furniture should be sent to an experienced cabinet maker or upholsterer unless you are confident of your own ability to do such work.

Metals

Metals

aluminum pan, fill it with water, add ½ cup vinegar or 1 table-spoon of cream of tartar for each quart of water and boil. If the utensils have been submerged and are darkened both inside and out, prepare one of these acid solutions in a tub or wash boiler and immerse the utensils in it.

Copper and brass can be polished with a special polish or with salt sprinkled on a piece of lemon or on a cloth saturated with vinegar.

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Care of Books

Books and papers should be dried carefully and slowly. Books should be placed on end to dry and the leaves kept apart. After exposure to the air for a time they should be piled and pressed to keep the leaves from crumpling. This alternate drying and pressing should be continued until the materials are thoroughly dry, so as to prevent mildew. until the materials are thoroughly dry, so as to prevent mildew. If books are very damp, sprinkle cornstarch or talcum between the leaves to take up the moisture; leave for several hours and then brush off. A little heat and separating of the pages are desirable toward the end of the process, to prevent musty odors. prevent musty odors

Foods and Clothing

Flood waters carry filth and disease bacteria from sewage systems, backed-up sewage, and barryard. Foods, drugs, or cosmetics which have been covered by flood waters are potentially dangerous.

Experience has shown that the only flood-damaged foods that are entirely safe for salvage are those in sealed metal cans, but such containers should be carefully cleaned and disinfected before opening. Here is how to do it:

opening. Here is how to do it:

1. Inspect cans and destroy any which bulge or leak (indications of spoilage).

2. Remove labels and wash containers in warm water containing soap or detergent.

3. Immerse containers in chlorine solution containing 200 parts per million of chlorine for at least 2 minutes. The proper strength solution can be made by adding 1 tablespoon of 5 per cent household laundry bleach to each gallon of water. Use more of the bleach if it is weaker than 5 per cent. Rinse the cans in clean water.

water.

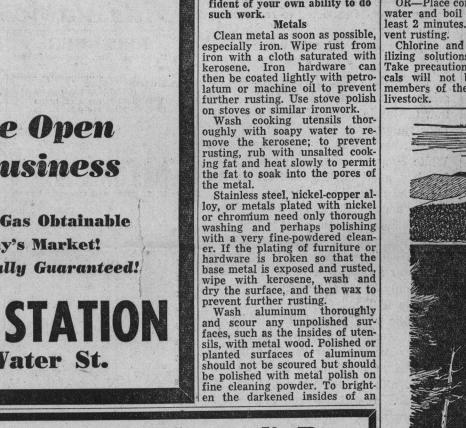
OR—Immerse in some other sterilizing solution if recommended by local authorities. Rinse in clean water.

OR—Place containers in boiling water and boil vigorously for at least 2 minutes. Dry cans to prevent rusting

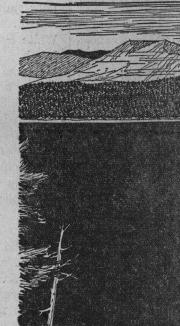
reast 2 minutes. Dry cans to prevent rusting.

Chlorine and most other sterilizing solutions are poisonous.

Take precautions that the chemicals will not be swallowed by members of the family, pets, or livestock.



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