

# EllynAnne's Apron Memories®



## EllynAnne's Apron Memories® Newsletter | June 30, 2011

Y'all, Hey!

**S**o, what if Noah had set sail without collecting two flies? That's the question I've been mulling since a housefly took up residence in our home. Buzzing about, it eludes my smackdown.

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The royal blue swatter was a gift from Andy, our pest control officer. It's of a sturdy plastic and makes for an excellent execution device. I so delight in that moment when swatter and fly meet and the swatter wins.

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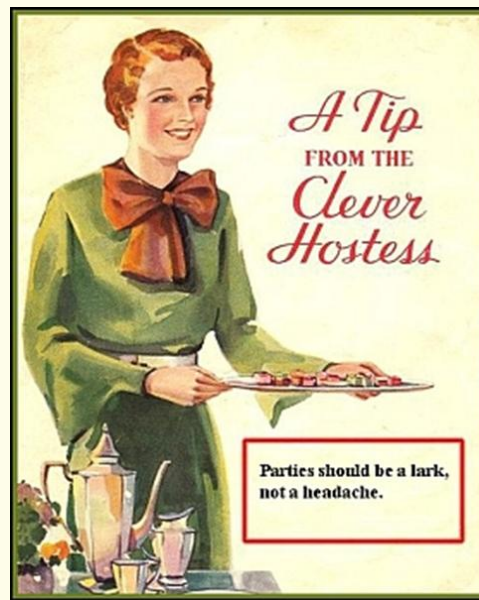
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love of all things vintage

Turns out I'm not alone in taking joy from the victory of woman vs fly. In the *Woman's Home Companion* (1948), there's a chapter titled Flies. Under the subheading Household Pests, it is noted, "There is something satisfying in swatting flies and it requires a certain skill." A cautionary paragraph follows, that "a swatter leaves a stain on light woodwork and drapery, even if the fly is missed, so wait until it leaves such areas before attacking it." Then is written this recipe for a non-toxic fly trap:

### Go Green. Go Vintage...Fly Extermination

"For an effortless method of elimination, mix 1 part of blackstrap molasses to 3 parts water, fruit or leftover milk."



In choosing a gift, I imagine the recipient's excited response at my effort to select just the right present. When an acknowledgment to such thought isn't forthcoming, I'm less thrilled about the time and money I put out.

*Etiquette, Entertaining and Good Sense* advised a 1923 readership of the importance of a handwritten note, especially when an expression of appreciation is called for.

Click [HERE](#) for the Clever Hostess's tip on the responsibility of responsiveness.

### a Vintage e-greeting

The back of this photo is stamped with a photographer's business mark and includes the location - Montevideo, Uruguay - and the date - 1948. With its furniture-like upholstery, the porch swing provides the couple with a comfy perch, where they might settle after a light summer's meal to relax with needlework, a little reading and conversation with neighbors on an evening stroll.

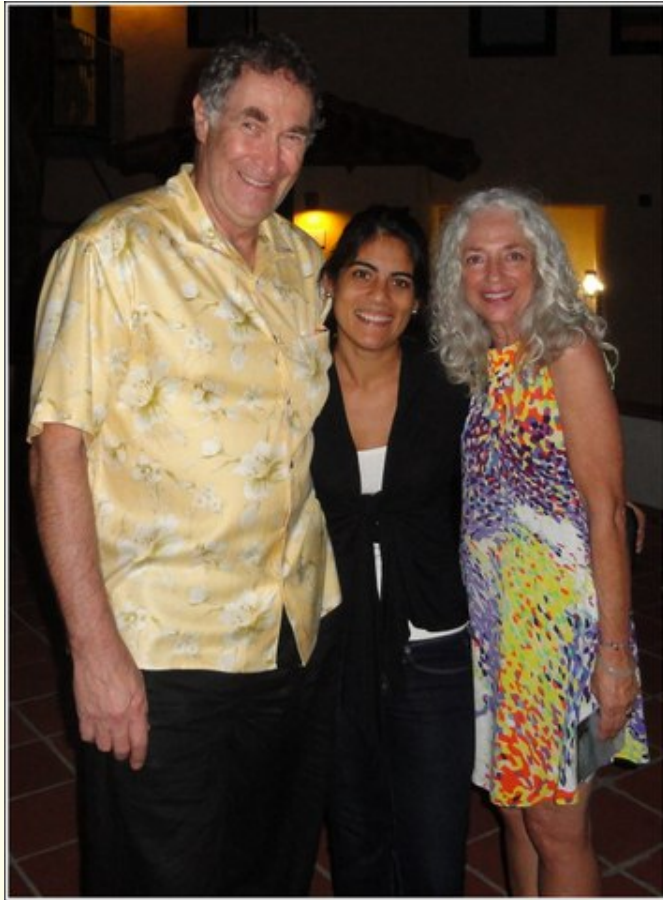


What I love about this portrait is the photographer, Foto Sichel, captured the couple in a spontaneous moment over one staged. In the flash, they and the details of their evening ritual are ours to enjoy. This wonderful picture is this month's complimentary vintage e-greeting. You can email it from this link [HERE](#).



Serendipity placed Allison Suarez in La Jolla at the same event we were attending. Lucky, I say, because Allison was on her way home to Peru, and because our paths crossed, opportunity presented itself for me to ask her about Peruvian aprons.





Peru's women wear a most unique apron and Allison's story provides her personal background and attachment to aprons. Click [HERE](#) to read about and see aprons of the region.

The next globalapron contribution is from France. To share a globalapron story, please email me at

[ellynanne@apronmemories.com](mailto:ellynanne@apronmemories.com)

### **Idle Time Vintage Style**

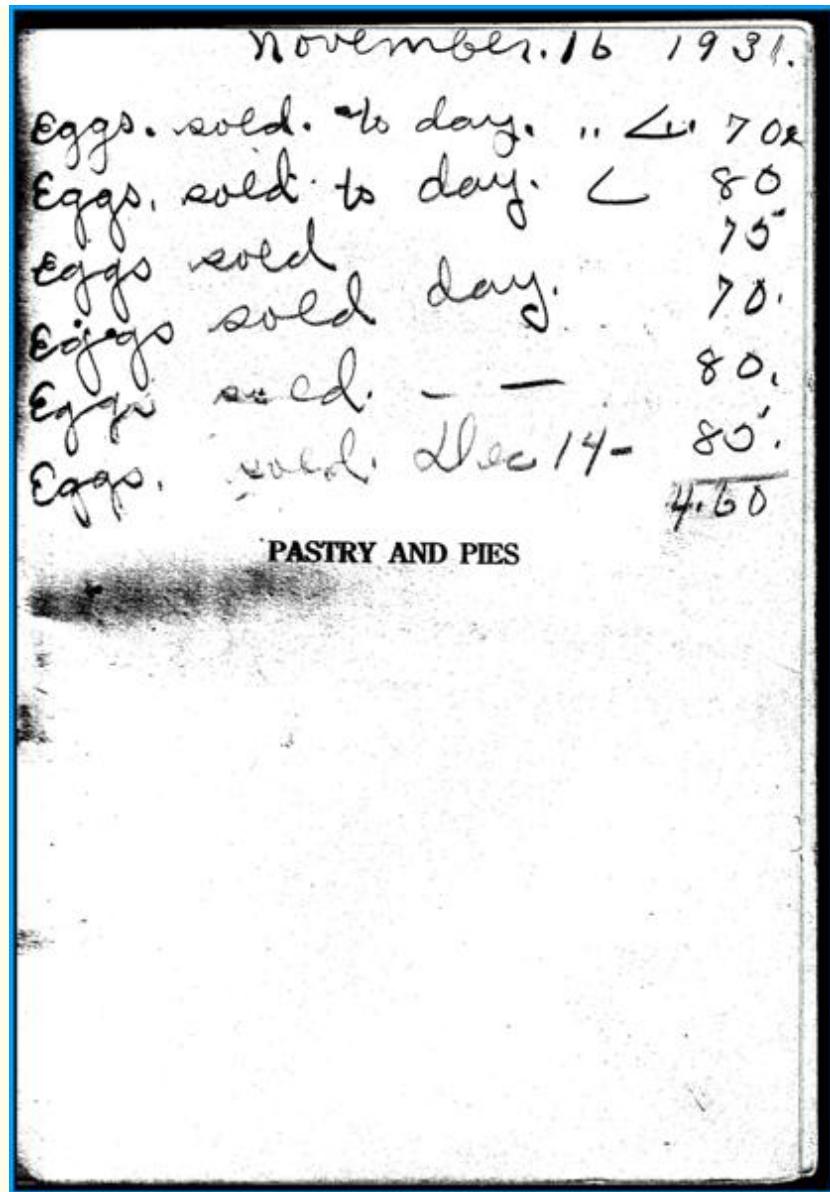
Blowing a perfect bubble takes practice, and summer's long days provide opportunity a'plenty to get it right.



Click [HERE](#) for Zen and the Perfect Bubble, a recipe and poetry for a time when blowing bubbles was the order of the day.

## Vintage Cents

*Egg money* it was once called - those extra cents we managed to put aside and save for something special, like yardage for a daughter's new dress or a special marble for a boy's birthday. In this old accounting receipt, however, the date indicates a dreadful time in America's history, and this housewife's egg money was likely vital to her family's well-being. We can only imagine what the \$4.60 total was going toward.



Egg money isn't a term we hear much anymore, but that doesn't mean we've stopped putting aside for an emergency or that little something special.

"Pin money" is the expression more often used to describe yesterday's egg money. But it's not a modern expression at all - actually, more than a century old, pin money originated when pins were handmade of silver and very costly. The notable luxury of the time, husband's gave their wives a small allowance for such things. Whether spent on a pin or saved, a woman's pin money was her own.

### Nostalgic Cover-Up

Oh, for the day when air travelers dressed. Not so much dressed up, as in this advertisement from 1949, as attired in actual clothing!



After my last flight and unfortunate middle seat occupancy, I am nostalgic for the past, when only children were allowed to board the plane in jammies and an adult in an outfit more appropriate for the beach or the gym was unheard of.

## Gadgeteering

A 1941 term found in *The American Woman's Cook book*, gadgeteering describes the collecting of kitchen utilities. Such a wonderful term for those of us who believe we simply cook and bake better when using the gadgets of the past. Click [HERE](#) to learn about the "Sifter Sisters" and their place in my penchant for gadgeteering.

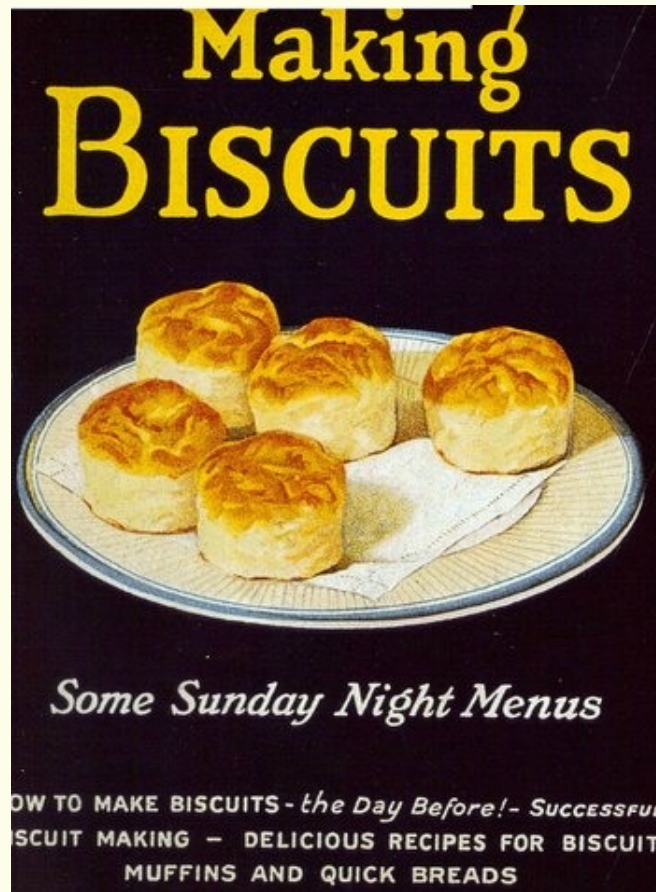




Do share your own favorite gadget and if there's a story, so much the better!

## Vintage Schmalz

To make a really great biscuit, one needs a light touch and a touch of fat.



Roberta Hancock, owner and cook at the Hancock House in Gallatin, TN,



makes a melt-in-your mouth biscuit. Her secret? "A clump of lard," she shared, "but only as big as this." *This*, she pantomined, was the size of a small-ish golf ball. Her biscuits aren't much larger, which is how I validated the number I buttered, slathered with fresh preserves and ate during my stay.



Lard is a flavorful addition to foods other than biscuits. In 1938, the College of Home Economics at Cornell University instructed homemakers on the use of lard with meats: "Insert matchlike strips of fat, called *laroons*, into gashes in side of meat, or into lean meat by means of a *larding* needle or skewer." (Gadgeteering, laroons and larding are vintage culinary vocab of such fabulousness!)

Hopping on the lard bandwagon is none other than Bon Appetit. In the May issue, BA recalls when saturated fats like lard and real butter were part of a balanced diet, and when eaten in moderation, can be good for us.

The "fat du jour" is rendered chicken fat, a.k.a. schmaltz. It's available at kosher markets and specialty stores. Or just do as I do and shop your local grocery and buy lard by the bucket.



## Feeding the Soul

### 1 Doz. Hancock House Biscuits

2 cups self-rising flour  
2/3 cups milk  
1 clump lard

Mix. Roll out. Cut out. Put in 2 small pans.  
450 degrees for 10 min.

## News from the Apron-Hood

### a Haute Heavenly Hostess Giveaway!

[Heavenly Hostess](#) Cynthia Wadell's apron designs are elegant, functional and flirty. And she is the best model for her line!



Cynthia's Haute Giveaway is for two aprons from her Heavenly Hostess collection.

To enter, click [HERE](#) . Two lucky winners selected by Random Human and announced Thursday July 7th.

**Meet Beth Howard.** Beth bakes pies, which she sells at a roadside stand at the end of the drive to her home - the American Gothic House. Beth's journey, from LA to Iowa and pie making, is chronicled in a new book, which publishes next spring.

Baking is messy business and domestic armor is de rigueur. A click [HERE](#) to read of pies, pie baking gadgets and Beth. [The World Needs More Pie](#) is Beth's website - do visit and welcome her to the Apron-Hood!





I'm writing this newsletter from North Carolina, where I'm visiting family and my girlhood friend, Ginny Ray. Whenever I return, there's a day or so of recollection before settling into the morning routine that is the South in summertime: rise early, close drapery on windows facing east, open windows on north and west sides of the house; prepare foods for evening meal; and boil water for the day's iced tea - Luciana, of course.

Once the tea is brewed and chilling, the day is set for sitting in the shade, munching on Virginia peanuts (THE best), looking through the old albums and storytelling. And then there's the evening - and fire flies... the only fly I'm glad made it on to Noah's ark.

xxea

