

# Apron Memories®



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## EllynAnne's Apron Memories® Newsletter | January 25, 2011

Y'all, Hey!



According to the 1930s booklet *Handy Etiquette for Busy People*, guests were to avoid the commitment of any one of a regime of social pitfalls that included allowing celery string to hang from the lips, thus disgusting other diners.

Click [here](#) for the Clever Hostess caution on a particularly odious gaffe.

## VINTAGE SERENDIPITY

**When** I add an apron or a table covering or hand towel or hankie to my

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### Domestic Arts Know- How

a Witty Reuse  
1943

COLORFUL MAGAZINE  
COVERS MAKE PRETTY  
BEADS!

How To - Rule lines on the cover of a magazine, forming strips that are one inch apart on one side and tapering to a point on the other. Cut the strips and roll each one on a long pin or a darning needle. After each one is rolled, cover it with colorless nail polish. After they dry, you have pretty beads that the children can string.

"Etiquette Oddities"  
from Handy Etiquette  
for Busy People, 1936

We get the word  
"etiquette" from the  
French. Freely  
interpreted it means,  
"Keep off the grass."

collection of vintage durables, I don't give a thought to the necessity of such an addition, for there rarely is. Rather, I have difficulty passing on a brightly designed cloth good, always visualizing how I can give it new life. I also feel duty-bound to save a textile artifact from the fate of indiscriminate disposal. The same sense of duty applies to old publications, like women's magazines, cookbooks, how-to pamphlets and mail order catalogs.

The issue of all this saving is my collections have grown to a degree that I'm having second thoughts as to whether my love of vintage is now a hoarding issue! Just as I was recently considering that possibility, a serendipitous discovery occurred and I am suddenly no longer in confusion or concern over whether my collections are in or out of control.

Looking through the February issue of Country Living, I realized there was a reason I'd purchased that 1930 copy of a Montgomery Ward catalog. To read the full story of my epiphany, click [here](#)



## FEEDING THE SOUL

A friend was telling me she makes the best salmon croquettes. She's a

**During the reign of Louis XIV, the garden at Versailles was being laid out and sign posts bearing the word "etiquette" were placed to indicate where the people might walk. It became necessary for the king to enforce this law and gradually the term was applied to all court rules for deportment.**

**Formulas for Beauty  
Lemon ice may be used for firming a double chin or for rubbing over a freshly washed face. Lemon ice is made of two parts fresh lemon juice, one part water. Freeze into cubes. Rub the ice over the face and chin.**

Courtesy of Everywoman's Complete Guide to Homemaking, Sep. 1936

fabulous cook, so I asked for the recipe. What she recited sounded very much like the patties of my 1950's childhood - a dreadful concoction of canned fish, egg, chopped onions and breadcrumbs fried in oil until crispy and served with a mayonnaise-y sauce.

**With** horrid recollections of those patties of my youth, I wondered just how long such a recipe had been around. A natural consideration, from my way of thinking.

**So**, I looked through my collection of old cookbooks, which provide insight into so more than just recipes from earlier times. Along with chapters devoted to tips on KEEPING GLUE LIQUID (Dissolve the glue in whiskey instead of water. Pour into a bottle and cork it tight. This will keep for years.) and HOW TO MAKE A CHILD HAPPY (The nursery is the most important room in the house, for it is the home of childhood and ought to be filled with an abundance of playthings to help on merriment.), it's remarkable to read how much nutritional information was available seventy-five years ago.

#### **FOOD KNOWLEDGE from the**

#### **1936 edition Everywoman's Complete Guide to Homemaking**

"If you had a copy of some household magazine published, say, around 1880, you would find that articles on food had an entirely different tone from that evident today. And yet the foods that grow in the garden, the animals killed in the stockyard, do not differ basically in this year from what they were in 1880. It is our knowledge of foods that has changed rather than their character."

**While** I don't have a cookbook that dates to 1880, the earliest in my collection was published in 1902.



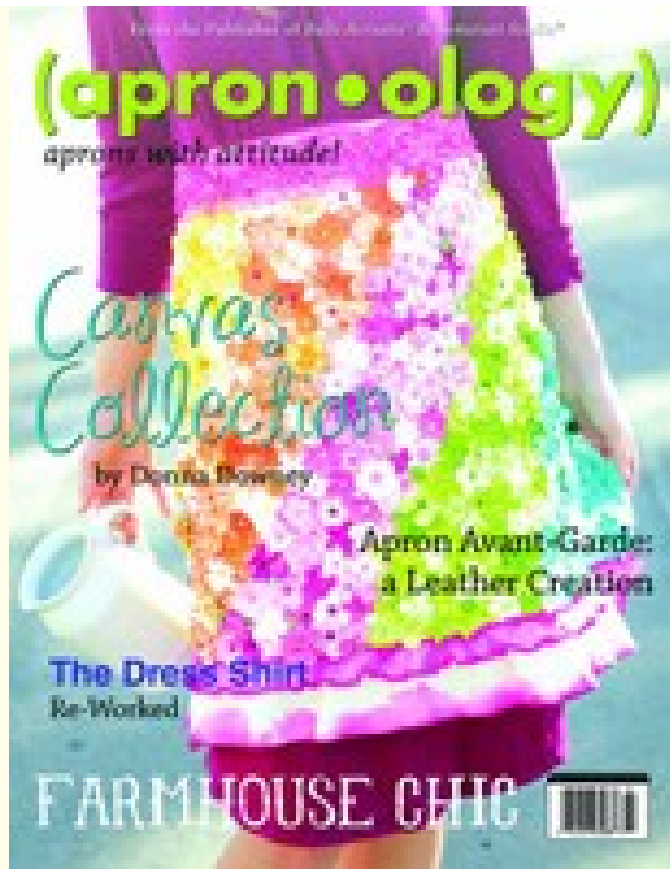
**On** page 77 of Woman's Favorite Cookbook by Annie Gregory, there are three recipes for fish croquettes. Each is "fried until crispy" and each varies only slightly from my friend's recipe!

**Taking** to heart the 1936 offering that it is our knowledge, not the foods, that have changed, I determined I had the skills to turn a lard ball into a healthy croquette.

**Turns** out skill had very little to do with my patty reincarnation. The recipe on the back of a box of Panko Parmesan Herb Bread Crumbs provides a complete nutritional overhaul that results in a delectable crust without saturation in oil. I tried "Panko-ing" chicken breasts and hit a home run here, too. To reinvent the wheel takes genius. Retool a recipe and you'll feel like Einstein.

**News from the Apron-Hood**

**apron\*ology countdown giveaway!**



**The** countdown is almost complete! We're just days from the third edition of [apron•ology](#) magazine's February 1st publication. And as with the previous editions, Beth Livesay, apron•ology's editor, has provided a pre-publication copy for me to give away!

**Entry** is via my website - just click [here](#) and leave a comment. Winner announced this Thursday - do check in to see if you're the lucky pick.

**FYI**, editions 1 and 2 can still be purchased through [Stampington & Company](#). Quantities are very limited and once sold out, that's it - the editions are not reprinted. I came by this knowledge last October, when I visited apron•ology and spent the day with Beth. Click [here](#) to view video and pictures of my tour of this gorgeous magazine's home.

**With** the new year is a new way to stay in touch and up to date with what's what in apron land - the [Apron Memories Facebook page](#) ! Here I'll also be sharing my love of all things vintage.



February is almost here, which means March is around the corner, and then comes...April and blooms and oh, my! spring.

Alrighty!

xxea