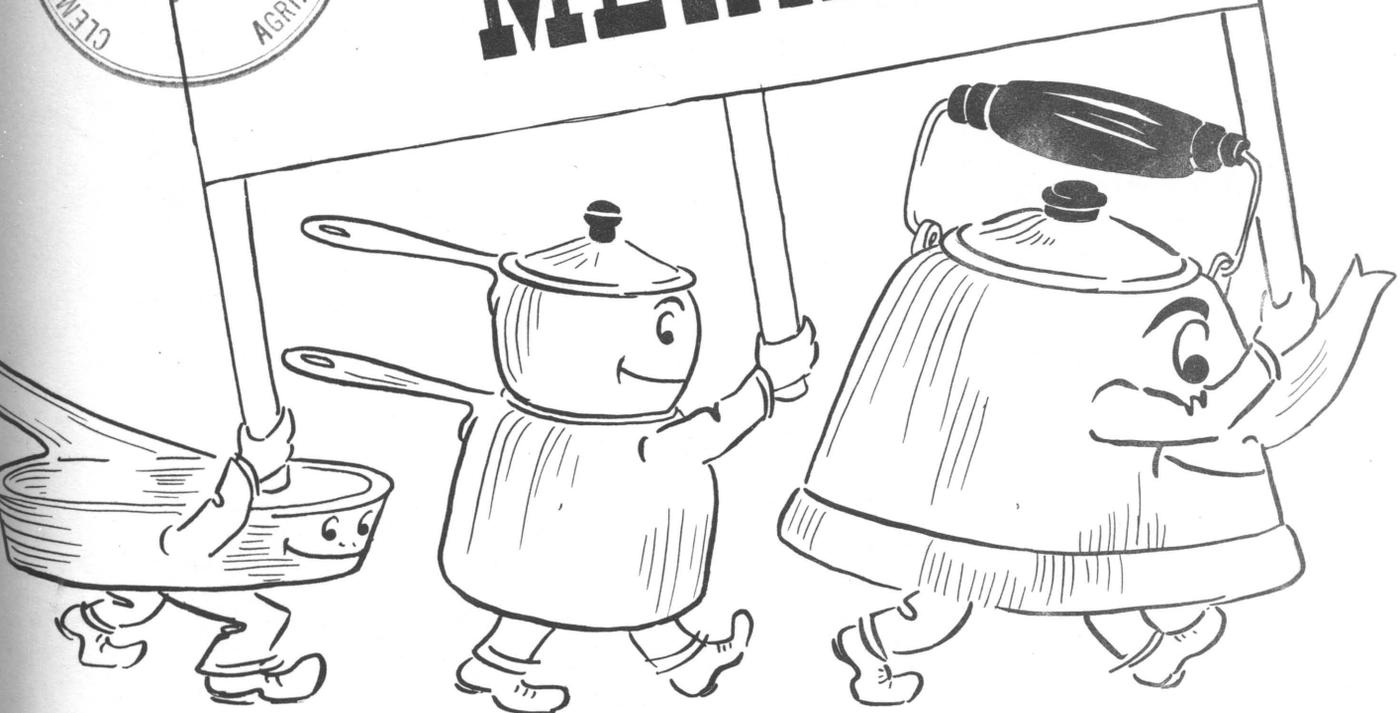


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Take Care of **HOUSEHOLD METALS**



TEXAS AGRICULTURAL EXTENSION SERVICE
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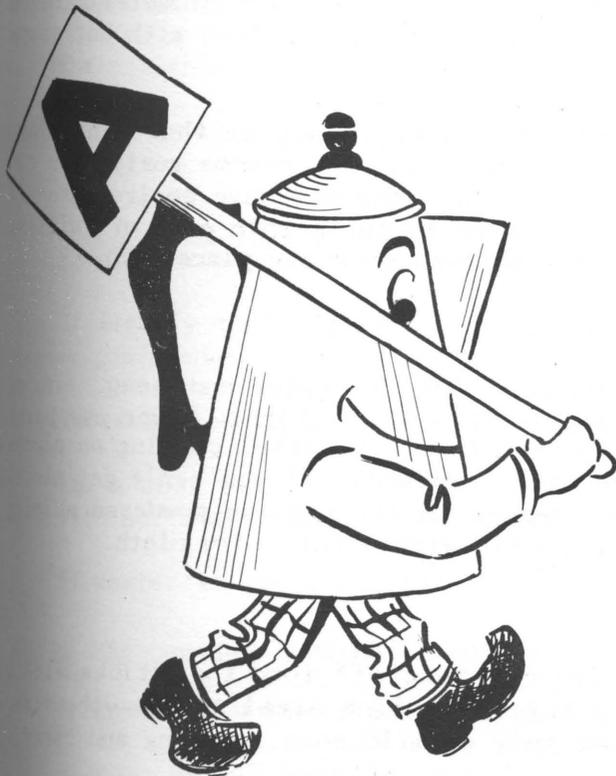
*Extension Specialists in Home Management
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IT'S ALWAYS WISE TO BE THRIFTY

Household equipment was once taken for granted....pots and pans, fly swatters, paring knives and the hundred and one articles we use every day. But after we experienced a period of shortages and found that many of these familiar items were on the scarce list or no longer available, we began to appreciate their value.

It is always wise to take the best care of what we have. Our metal equipment will serve us better if we give it the right kind of treatment.

HERE ARE TIPS ON WISE CARE



Begin with the A'stake aluminum. Aluminum is one of the most common household metals. Never leave food in an aluminum pan any longer than necessary. That is, never store food in your refrigerator or elsewhere in an aluminum pan.

Wash your aluminum utensils with a mild soap and water or mild detergent as soon as you can after you have used them. Leaving food in them causes the formation of pits or holes which look bad and is harder to wash and keep clean.

When scouring is necessary use size 000 steel wool or a mild abrasive such as whiting. Rinse well with hot water and dry carefully.

Remember - Alkalis will cause aluminum to turn dark and to pit. So never use soda, lye, strong soaps, washing powders or other strong alkalis in aluminum pans. If an aluminum pan

becomes a little discolored, boil in it something that's slightly acid, such as water with a little vinegar or cream of tartar added. Or, you can cook some slightly acid food in the pan--tomatoes or tart apples, for example. It will brighten the pan and not hurt the food a bit. If your aluminum is badly discolored, you can scour it with a fine scouring powder or extra fine steel wool.

Finally, if you keep your household aluminum clean from day to day, you will seldom have to resort to drastic cleaning.

THIS IS ABOUT ENAMEL WARE

Enameled ware is made by coating a metal foundation with glass. Therefore, it should be treated as you would care for glass. Enameled ware and granite ware usually can be cleaned simply by washing with mild soap and water. When food is burned or stuck, be sure to soak the utensil in water before you try to clean it. Avoid sharp scrapers and do not use steel wool or a coarse scouring powder on enamel ware. A mildly alkaline cleaning powder such as powdered whiting will not harm it. Sometimes boiling a weak solution of baking soda and water in a granite ware or enamel pan will help to remove burnt-on food.

WATCH THAT NEWER FINISH

Never use metal polishes or any kind of cleansing powder on a chromium finish. It is a soft metal and the plating wears off easily. For regular care, wash with a mild soap or other mild detergent and water, rinse well and dry with a soft cloth. However, chromium plating is easy to keep clean with a damp cloth.

IRON AN OLD STANDBY

For regular care wash iron utensils in hot soapy water, rinse in hot water and dry carefully.

You can scour iron with steel wool and use a strong alkaline soap to remove grease. If food or grease becomes burned on iron, soak the utensil in a hot washing soda solution using three tablespoons of washing soda to one quart of water. Bring this to a boil. Scrub with a stiff brush and scouring powder. Wash with hot soapy water, rinse in hot water and dry thoroughly.

An important rule about the care of iron is: Always keep it thoroughly dry. Even a little moisture may cause it to rust. If the iron does become rusty, you can remove the rust with scouring powder or with steel wool. You may have an iron utensil that you use only once in a while. It is a good idea to put a thin coat of saltless oil or fat on it, then wrap it in paper, and put it away in a dry place.

NOW FOR A NOTE ON NICKEL

Try to keep nickel bright by washing regularly with hot water and soap, rinsing with clear, hot water. Or clean it frequently with a damp cloth. Never use harsh scouring powder on nickel as it soon wears through the thin nickel coating on plumbing fittings, leaving the metal surface underneath exposed. If you can't get nickel clean with soap and sudsy water, use a fine cleaner on it, such as powdered whiting made into a paste with water. Let it dry and polish with a soft, dry cloth.

STAINLESS STEEL

Stainless steel is easily cleaned. You can take off food that sticks with a gritless cleaning powder such as whiting or extremely fine steel wool. Otherwise, keep it clean with the usual washing with hot suds of mild soap, rinsing and careful drying.

For galvanized buckets, tubs and garbage pails you can safely use coarse scouring powders.

TRY THESE HINTS ON BRASS

If you have spots on brass that you cannot remove with soap and water, try rubbing the spots with hot vinegar and salt. You can also use lemon rind and salt or hot buttermilk.

If you prefer brass with a dull finish apply a paste made of rottenstone and boiled linseed oil. Wipe off the paste with a cloth moistened in linseed oil, and polish the surface with a dry cloth.

A paste made of whiting and denatured alcohol also may be used. Allow this mixture to dry on the brass before being polished off. The article is then washed, rinsed and dried.

Brass with an antique finish is polished only with boiled linseed oil or lemon oil.

TREAT COPPER MUCH LIKE BRASS

Both copper and brass are hard metals and can be treated much alike. You can use polishes on them which are more abrasive than the polishes for softer metals.

The cooking surface of copper utensils should be kept clean and free from tarnish or corrosion. For regular care, wash copper utensils with hot soapy water after using. Rinse well and dry carefully.

If copper cooking utensils are lined with chromium or tin, clean them according to the directions given for these metals. Avoid using harsh abrasives which would scratch the coating.

Copper utensils used for cooking must be kept scrupulously clean.

For polishing copper the same methods suggested for polishing brass may be used.

PEWTER

Water left standing in pewter may cause pitting; therefore, always dry thoroughly.

Regular care - wash with hot water and mild soap - rinse in clear water.

If lightly tarnished and a bright finish is desired rub the pewter with a paste made of powdered whiting and denatured alcohol.

If tarnished badly - use 000 steel wool with boiled linseed oil and whiting.

For a dull finish, apply a paste of rottenstone and boiled linseed oil. Wash well with hot soap suds, rinse and polish with a soft dry cloth.

If pewter is extremely black, it can be reburnished only at the factory.

SILVER - Remove any tarnish immediately!

The best way to keep silver free from tarnish is to use it.

Regular care - wash it in mild soap suds, rinse well and dry thoroughly. You should avoid soaking hollow handled silver pieces in hot water. The cement holding the handles may loosen. There are a number of methods and preparations which may be used satisfactorily for polishing silver.

Electrolytic Method

This is a quick, easy method for cleaning tarnished silver.

Caution: Do not use this method for silver pieces with hollow handles or for oxidized silver (with dark decoration.) Use a bright aluminum kettle or a large enameled kettle. If you use an enameled kettle put a bright aluminum sheet, foil or a shallow aluminum pan in the bottom.

Fill the utensil with water sufficient to completely cover the silver. Add 1 teaspoon salt, 1 teaspoon baking soda and ½ teaspoon of whiting to each quart of boiling water.

Stir with a wooden spoon.

Put silver in boiling solution so that each piece touches either the aluminum or another piece of silver in contact with the aluminum.

Boil 30 seconds to five minutes according to the degree of tarnish.

Remove silver with tongs or two large forks and place on a soft cloth.

Polish silver with a clean, soft cloth - usually about 12 strokes on each piece is sufficient.

(Any aluminum used for this purpose will become coated with a dark deposit. However, a utensil darkened in this way can be brightened by boiling a weak vinegar solution in the utensil and rubbing the surface with fine steel wool and soap.)

Friction Method Of Polishing

Many commercially treated cloths and commercial silver polishes are available on the market.

These ingredients may be used to clean silver:

- 3 parts - finest powdered whiting
- 1 part - denatured alcohol or ammonia.

Apply the mixture with a soft cloth. Clean the engraving or uneven parts of the design with a soft brush and the paste.

Avoid using a stiff brush on oxidized or on other decorations that might be damaged.

After polishing, wash, rinse and dry.

A FINAL WORD ABOUT TIN

Don't try to keep tin shiny. If you try to keep polishing it, likely you will take off the thin coating of tin. This exposes the basic metal which may rust. Dry tin pans carefully. If you want to take off some particularly hard-to-remove burnt food or grease try boiling a solution of washing soda and water in the tin pan--3 tablespoons of washing soda to 1 quart of water--, but never boil it longer than five minutes.

Usually washing tin utensils in hot soapy water and rinsing well is satisfactory.

To remove stains from tin, use powdered whiting or 000 steel wool.

If rusting should occur, treat the same as iron. To prevent rusting, rub with unsalted fat before storing.

END WITH THE Z' S

Zinc can be cared for regularly with hot soapy water, a good rinsing and drying. If stained, try a mild scouring powder or rub with vinegar. Follow with a thorough washing, then rinse and dry.

IN GENERAL, FOLLOW THESE RULES FOR HOUSEHOLD METALS:

Wash them frequently with hot sudsy water.

Rinse them carefully.

Dry them thoroughly.

REMEMBER!!

Clean things last longer, so it will pay to clean your metal household articles frequently and carefully!



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