

A QUIZ ON VITAL HOME DEFENSE NEED OF SAVING HOME
KITCHEN GREASES

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QUESTION: HOW DOES THE SAVING OF HOME KITCHEN GREASE AVENGE
PEARL HARBOR?

ANSWER: Anything that we do that will off-set the advantages that the Japanese have gained through their treachery at Pearl Harbor will help to avenge Pearl Harbor and, also, help win the war. The complete shut-off of our vegetable oil supply from the Philippines and the Dutch East Indies by the Japanese have, undoubtedly, given the Japs a temporary advantage over us in the matter of these fats and greases, and by all of us saving every ounce of our kitchen greases we can help replace this tremendous loss of oils amounting to over one billion pounds per year.

QUESTION: MENTION IS MADE OF THE HIGH GLYCERINE CONTENT THAT IS
CONTAINED IN THESE GREASES THAT IT IS IMPORTANT TO THE
MANUFACTURE OF VITAL MUNITIONS. JUST WHAT PERCENTAGE
AND WHAT USE IS MADE OF THIS GLYCERINE?

ANSWER: There is approximately 12% of glycerine extracted from all animal and vegetable greases. This glycerine product is manufactured into dynamite which is used in munition explosives.

QUESTION: DOES THE EXTRACTION OF THIS GLYCERINE FROM THE SOAP AFFECT THE QUALITY OF SOAP IN ANY WAY?

ANSWER: The extraction of glycerine will not in any way affect the quality of your soaps.

QUESTION: YOU SAY THAT THE SAVING OF KITCHEN GREASES WILL MAKE IT UNNECESSARY FOR THE GOVERNMENT TO DIVERT EDIBLE FATS AND GREASES, HIGH IN NUTRITIVE VALUE, TO MECHANICAL OR CHEMICAL USES. WHAT IS MEANT BY THIS?

ANSWER: For several years past there has been a large amount of edible fats and greases used in making soap and if this grease campaign is as successful as we feel sure it will be, all of these kitchen greases will be used for the manufacture of soap and these large quantities of edible fats and greases which have been and are now being used in the manufacture of soap will be released from the soap kettle to food uses.

QUESTION: JUST WHAT ARE THE KITCHEN GREASES THAT YOU WANT THE HOUSEWIFE TO SAVE?

ANSWER: All kitchen greases whether they be of animal, poultry or vegetable origin should be saved. These greases will include bacon grease, ham grease, grease that comes from the frying or broiling of all steaks, pork chops, lamb chops, veal chops, roast beef, roast lamb, roast pork, together with all the greases that comes from the cooking of all poultry such as ducks, geese, chicken, turkey, etc. It would, also, include the grease that would come

from fish fries or from the making of french fried potatoes, doughnuts, crullers, etc.

QUESTION: DOES ONION, FISH OR ANY OTHER ODOR HAVE ANY AFFECT ON THE VALUE OF THE GREASE?

ANSWER: Positively none regardless of odor if the grease is clear the advertised price will be paid.

QUESTION: WHY MUST THESE GREASES BE PUT THROUGH A FINE MESH STRAINER?

ANSWER: The reason for this is to recover a clear grease free of meat particles or any other food matter which are of no value to the renderer. If these greases are not strained, they would not be worth the prices that are being paid.

QUESTION: THERE WILL BE SOME INSTANCES WHERE THE JUICE OF A STEAK OR THE JUICE OF A ROAST MAY RUN INTO THE GREASE. WHAT DO YOU DO IN A CASE OF THIS KIND?

ANSWER: In a case of this kind, it is suggested that the mixture of grease and juice be permitted to settle awhile until all the grease rises to the top and then care should be taken that only the grease be poured into the container as the price made on this product is for pure grease, not moisture.

QUESTION: WHAT TYPE OF CONTAINER IS BEST FITTED FOR THIS USE OF SAVING GREASES?

ANSWER: We suggest any kind of can or jar, but whatever kind of can or jar you use, be sure it is clean and dry---tomato cans, coffee cans or any other such can that is usually thrown away, would answer the purpose. We would suggest, however, that no bottles or other glass container be used unless there is no other receptacle available.

QUESTION: THERE ARE SOME HOUSEWIVES WHO HAVE A VERY SMALL QUANTITY NOT WORTH SAVING

ANSWER: Every ounce of greases during these times is worth saving. If one ounce per week was saved by the forty million families in the United States it could readily be seen what a tremendous amount this would make.

QUESTION: WHEN WE TAKE OUR GREASES TO THE RETAILER COULD WE GET OUR CONTAINERS BACK?

ANSWER: Most assuredly the retailer will gladly remove the grease from your container and return it to you.

QUESTION: WHY CANNOT THE RETAILER FURNISH THE HOUSEWIFE WITH CONTAINERS FOR THE HANDLING OF THESE GREASES?

ANSWER: As most of us know, there is quite a shortage of tin and other materials and what we are attempting to do is conserve all materials possible that have been ordinarily wasted. Therefore, that is why the suggestion has been made to use tomato cans, coffee cans, etc., for the purpose of saving these kitchen greases.

QUESTION: WOULD THERE BE ANY OBJECTION TO THE HOUSEWIFE HOLDING THESE GREASES UNTIL SHE GETS A SIZEABLE AMOUNT, SUCH AS TWENTY-FIVE TO THIRTY POUNDS?

ANSWER: There would be no objection if these fats were kept where they would not become rancid. We would suggest, however, that the housewife take these greases to the market when there is a pound or more because in that way the grease would be fresh and more desirable.

QUESTION: WHAT ABOUT THE FATS AND BONES FROM PLATE SCRAPINGS OR THE BONES FROM ROAST BEEF OR BONES FROM CHOPS OR THE FATS FROM STEAKS OR CHOPS?

ANSWER: We would suggest that any of the fats from steaks or chops or roasts be rendered in either your broiler or your frying pan and the grease poured off. The bones should be fed to your dogs or put in the garbage.

QUESTION: JUST WHAT IS LIGHT GREASE AND WHAT IS DARK GREASE AND WHY THE ONE CENT PER POUND DIFFERENCE IN THE VALUE?

ANSWER: You will find, of course, a large variety of grease colors from your cooking, but in the soap trade these greases are bought on color specifications and the price differential between light and dark grease is about one cent per pound. We would classify as light grease any greases that are from a pure white grease down to a very light tan grease. All greases that are brown or darker, of course, are classified as a dark grease. These light greases are the greases that are just used once or possibly twice for cooking and all other greases are usually classified as dark greases.

QUESTION: WHY IS THE RETAILER ALLOWED ONE CENT PER POUND PROFIT FOR HANDLING? THERE IS NO EXTRA EXPENSE IN THE HANDLING OF THESE GREASES THAT WE BRING INTO HIS STORE.

ANSWER: I think all of us will agree that one cent per pound allowance to the retailer for handling these greases is not going to make the retailer rich. We feel that the retailer should be given something for his work in collecting and handling these materials until picked up by the rendering companies.

QUESTION: HOW WILL WE KNOW WHEN WE HAVE A POUND OR MORE OF THESE GREASES AND HOW ARE THEY GOING TO BE WEIGHED?

ANSWER: The housewife at the start would only be guessing when she had a pound or more, but the retailer has a scale and in this way the housewife will know how much grease she has. Of course, there are some housewives who have a scale and they will know just what they have. When this grease saving is religiously followed out by the housewife, she, no doubt, will use the same kind of container for the handling of these greases and will know just what it will hold.

QUESTION: HOW DO WE KNOW THAT THESE KITCHEN GREASES THAT ARE SAVED AND SOLD TO THE RETAIL BUTCHER WILL NOT BE USED AGAIN IN THE MANUFACTURE OF LARD?

ANSWER: All of these greases will be collected by trucks that are used in the collection of the meat market fats and bones which are used exclusively for inedible purposes. In addition to this, most all Lard manufacturers operate under the inspection of the United States Bureau of Animal Industry, which makes it impossible for reclaimed greases to be used in Lard or any other food product. Other companies not operating under government inspection operate under State inspection and it would be impossible in these plants, also, to use these reclaimed greases for Lard or other edible purposes.

QUESTION: WE HAVE BEEN SAVING OUR KITCHEN GREASES FOR YEARS AND USE THEM FOR SOAP OR GIVE THEM TO OTHER PEOPLE WHOM WE KNOW ARE MAKING PRACTICAL USE OF THEM

ANSWER: Anyone doing this is to be congratulated for the conservation and use of these fats and we would suggest that you continue to use them as you have in the past.

QUESTION: WHY CANNOT THESE HOME KITCHEN GREASES BE COLLECTED BY SOMEONE FROM HOUSE TO HOUSE?

ANSWER: Almost everyone is familiar with our country's total war effort which includes the saving of all collection equipment and tires which will be very difficult to replace during this war period. This is why it is suggested that these greases be taken to the retail meat market dealer.

QUESTION: COULD WE AS A CLUB, OR COULD OTHER CLUBS, MAKE COLLECTION OF THESE GREASES AND SELL THEM TO RENDERERS

ANSWER: Yes, if any Club decides that is what they want to do there would be no objection but we feel that it would be much simpler to handle by the method suggested, that is, have each housewife work with her regular retail market. If the money from these kitchen greases would want to be used for any of the Club's funds, each housewife could take the money realized from the grease and give it to the Club's fund.

QUESTION: THE SAVING OF THESE GREASES COULD PROVE TO BE A VERY MESSY THING AROUND THE KITCHEN

ANSWER: We do not think so. I know that in our home we have started the saving of these kitchen greases and you can put them on the back porch or if you have room, you could put them in your refrigerator. In warm weather, of course, it would be desirable if the housewife could find a small spot in her refrigerator to keep these greases until ready to take to the retail market.

QUESTION: CARRYING THESE GREASES TO BUTCHER SHOPS FOR SOME HOUSEWIFE WHICH MEANS WALKING TWO OR THREE BLOCKS WITH A GREASY CAN IS NOT A VERY NICE PROSPECT

ANSWER: There should be no trouble in doing this. You are not going to carry a large package and even if it should weigh three to five pounds it should not be bundlesome to carry. All good housewives can see that the can is clean and dry. The container used could be placed in a paper bag or wrapped in paper.

QUESTION: WHEN THIS WAR IS OVER AND WE CAN GO BACK TO PEACE TIME OPERATIONS, WILL THERE STILL BE A VALUE FOR THESE KITCHEN GREASES?

ANSWER: There, undoubtedly, will be a value. These greases always have had a value, only the American housewife has never been as thrifty as the European housewife where there has been very little, if any, of these kitchen greases wasted--they always have been utilized. There is a possibility that after the War, these greases could even rise to a higher value than now placed on them.

SLOGANS FOR THE HOUSEWIFE IN CONNECTION WITH THIS GREASE
SAVING PROGRAM

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1. IT IS NOW PATRIOTIC TO SAVE EVERY OUNCE OF THESE KITCHEN GREASES!
 2. IT IS THRIFTY TO SAVE ALL KITCHEN GREASES!
 3. SAVE AND SELL ALL YOUR EXTRA GREASES!
 4. IT IS WASTEFUL TO THROW AWAY YOUR KITCHEN GREASES!
 5. IT IS DESTRUCTIVE TO THROW AWAY YOUR KITCHEN GREASES!
 6. IT IS SINFUL TO THROW AWAY YOUR KITCHEN GREASES!
 7. SAVE AND SELL ALL KITCHEN GREASES AND HELP WIN THE WAR!

SAVE AND SELL ALL YOUR KITCHEN GREASES * * YOUR COUNTRY NEEDS THEM!
