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SUGAR BAGS—JUST SUGAR BAGS!

By HELEN M. GLOSTER

DID you all buy bags of sugar and make jam, and bottle fruit, while the soft fruits were in season?

I do hope you saved those sugar bags—also the bits and pieces of gay drip-dry cottons left over from home dressmaking.

You will find there are plenty of useful and attractive articles that you can make with these things.

Preparation of canvas (hessian).

Unpick the sugar bags. The thread will come away in one length. It is strong and may be saved for making blue bag covers in crochet.

Wash the bag in plenty of warm soapy water, rinse, dry and iron.

A KITCHEN TIDY

The tidy is made to fasten on the inside of the kitchen door. It is used to hold paper and string.

Requirements.

A sugar bag (this will make two.)
2 strips of floral drip-dry cotton 18in. x 2 in.
3 strips of floral drip-dry cotton 17 in. x 1½ in.
2 strips of floral drip-dry cotton 4 in x 2 in.
Scrap of coloured knitting wool.

Method.

1. Cut the bag in two lengthways to get a piece of canvas 18 in. x 30 in.
2. Face one end with an 18 in. x 2 in. strip. This should measure about 1½ in. when finished.
3. Fold this end to make a pocket 12 in. deep with facing to the right side, at the top of pocket.
4. Put facings down the two sides and another strip down the centre using 17 in. x 1½ in. strips (1 in. when finished).
5. Make loops for hanging from 4 in. x 2 in pieces. Fold in two lengthways, turn in edges and topsew together.
Measurements and order of sewing on facings of kitchen tidy.

6. Machine the last facing on the top, inserting the loops before the first row of machining.


8. Top sew ends of facings by hand when neatening the tidy.

PEG APRONS
Mother and Daughter Set

One sugar bag will make an apron for an adult and a small apron for the preschool daughter.

A four year old girl would be delighted to help mother with hanging out the cloths if she was presented with this attractive apron, a replica of mother’s apron.

Incidentally these are good selling lines at fetes.

Requirements.

1 sugar bag.
About 12 in. length 40 in. drip-dry cotton for large apron.
About 9 in. length 40 in. drip-dry cotton for child’s apron.
4 coloured clip-on plastic pegs.

Adult Apron—Method.

1. Cut a strip of Canvas 30 in. x 24 in.

2. Cut drip-dry as follows:
   A 9 in square cut diagonally for 2 pocket flaps.
   2 strips 18 in. x 3 in. or 4 in.

3. Face corners of canvas at one end with three cornered pieces of cotton material.

4. Turn back corners so that facing is on the right side.

5. Double canvas, with facing still uppermost.

6. Join sides with coloured strips, finishing on the right side.

7. Make a 1 in. pleat at the top of apron about 5 in. from each faced edge.

8. Join waist band and ties in one long strip (about 48 in.).

9. Pin centre of band to centre of apron, right sides together.

10. Tack band to apron, then machine along tacking.

11. Machine ties on the double, right sides together, turn so that raw edges are inside.
12. Topsew ends and neaten the wrong side of waist band by joining to waist with hand hemming.

13. Neaten ends of facings with top sewing.

14. Attach a peg to each pocket flap.

Child's Apron—Method.
1. Cut a strip of canvas 21 in. x 12 in.
2. Cut drip-dry cotton as follows:
   A 6 in. square cut diagonally for 2 pocket flaps.
   2 strips 10½ in x 3 in. for side facings.
   1 strip 40 in x 3 in. for waist band and ties.

3. Make up in a similar manner to adult apron.

   N.B.—Give a little extra width to the apron by attaching side strips as bands instead of facings in a similar fashion to waist bands.

BRUNCH BUNS

Try these some time when you wish to fill a biscuit tin to have something in the way of a stand-by. These buns keep well in an air-tight tin and are suitable for serving at morning tea, afternoon tea or supper.

Ingredients.
4 oz butter or shortening.
½ cup raw sugar.
1 egg.
¼ cup desiccated coconut.
½ teaspoon vanilla essence.
1 cup mixed fruit and nuts—(dates, raisins, cherries, preserved ginger and almonds).
1 cup self-raising flour.
Finely crushed cornflakes.

Method.
1. Seed raisins, chop fruit and nuts, mix all together.
2. Cream butter and sugar until grain disappears from sugar; add vanilla.
3. Add beaten egg, beat well.
4. Mix in prepared fruit and nuts.
5. Stir in sifted flour.
6. Take a teaspoon of mixture at a time, form into a ball and roll in crushed cornflakes.
7. Place balls on a greased oven slide.
8. Bake in a moderate oven until cooked and a golden brown (about 15 minutes).
   Oven temperature 350° F.
9. Allow to cool on oven slide.

   N.B.—For coating these biscuits with cornflake crumbs, place crumbs in a small plastic or brown paper bag.
   Place a few balls of mixture in bag and shake.
   Lift balls out one at a time and roll lightly between palms of hands before placing on oven slide.
This simply constructed water cooler for stock troughs speeds the watering of sheep. With this method, the sheep have their drink and very quickly clear the trough — they don’t mess around for an hour or more. The cooling tank is made of 43” diameter Humes well lining pipes and holds sufficient water for 500 sheep for one day. When the sheep drink from the trough, cool, cool water is replaced from the the tank. Write or ask Humes Ltd., for full details.