

GUARD THE GARBAGE CAN

Disease germs thrive in neglected garbage cans. Flies travel from uncovered garbage cans to the food in the kitchen or even to the baby's mouth.

Types of Garbage Pails.—Many very desirable types of garbage cans are now on the market. They include the galvanized iron can and the white enameled can, each fitted with a lid. On some of these cans the lid operates with a foot lever or pedal, leaving the hands free. The cost of the caus seem prohibitive unless one considers their wearing qualities. Cheaper than these is a ten-quart gray agate pail. A lid to fit this may be purchased separately. For a small sum of money a very large empty lard can may be secured from the bakery. These cans are easily cleaned. However, they rust in a comparatively short time and must be replaced by new ones.

Undesirable and unsanitary garbage containers are often seen in back yards. They are the uncovered wooden buckets and wooden kegs. These are difficult to clean because the wood absorbs a certain amount of moist garbage. When a large keg is used, the contents frequently become sour due to the fact that the keg is rarely ever empty. For this reason two smaller cans are more desirable than one large one.

Cleaning the Garbage Can.—Hot water and soap, washing powders or soda are necessary for cleaning the garbage can. A scrub brush, old broom or toy broom is useful in the cleaning, especially if strong lye is used. Greasy garbage cans should be wiped out with crumpled paper before they are washed. This paper should be burned at once.

After all the grease has been removed and the can thoroughly scalded, it should be allowed to air in the sunshine for several hours. When no liquid garbage is put into the can it is possible to line it with newspapers. This prevents the can from becoming so greasy and makes it very easy to clean. Papers should be burned daily.

The garbage pail should be emptied at least twice a week in winter and daily in the summer time.

Garbage Can Conveniences.—With a piece of bailing wire, fasten the lid to the garbage can. Holes for this wire may be made with a nail. Another convenience is a knob screwed into the top of the lid of the tin garbage can. It is easier to remove the lid by pulling this knob than by loosening the sides of the lid.

Old newspapers placed under the garbage can in the kitchen or back porch serve as protection for the floor in case any garbage is spilled.

Outside garbage cans need not be unsanitary nor look unsightly if they are protected by a wire screen or wooden frame painted to match the house.

Limiting Garbage.—Unnecessary waste in planning and preparing meals tends to fill the garbage can. In spite of wartime training there is still too much waste of food in our country.

Even though all garbage is used as food for chickens or pigs it is well to remember that valuable time, energy and fuel have been consumed in preparation of most of the scraps left from the table. If these scraps can be utilized in left-over dishes it is poor economy to feed them to animals.

Food waste may be lessened in various ways. Cooking of fruits and vegetables without peeling saves food value as well as garbage. Thick potato peelings increase the garbage supply but decrease the supply of mineral salts in the family diet.

Dried bread need not find its way into the garbage can if utilized in bread puddings and milk toast or if ground for bread crumbs.

Left-over vegetables or gravy may be used in purees or vegetable soups. Oatmeal or other cooked cereals make satisfactory thickening for soups and add food value as well.

Burning Garbage.—Certain kinds of garbage should be burned and not buried. Spoiled canned goods should not be thrown out where chickens may eat the fatal bite. Any doubtful food should be burned rather than buried to prevent soil infection. Bones and other inedible garbage should not be thrown to chickens or pigs but should be burned; otherwise, the backyard soon becomes untidy, if not unsanitary.