



## **More WASTE FATS Needed From Oregon Homemakers in 1945**

### **O.S.C. Extension Service Helping Organize Rural Collection Campaign**

**Situation critical.** This nation is in immediate need of more waste fats from American kitchens. Total fat supplies in sight for 1945 are more than one billion pounds under 1944 production, in the face of mounting needs for war purposes, lend-lease, and domestic civilian uses.

Homemakers have been doing a good job, in the main, in saving waste fats. Last year they turned in 170,000,000 pounds that normally would have been discarded. Collections in the last six months, however, were down 25 per cent compared with the first six months. *This year* 250,000,000 pounds of salvaged fats are needed.

**Help of rural people sought.** Less meat for city people this year probably means less salvage fat from that source. That means farm and rural homes must turn in more than ever before if needs are met. The War Food Administration has been given responsibility for the waste fat program, working through established state and county salvage committees. It has asked the Extension Service to help enlist in this campaign the cooperation of people on the farms and in small towns.

Sample surveys made here in Oregon show that farm families have been turning in an average of 2.2 pounds of waste fat per month, which is about average for farm families throughout the country. But 30 per cent of the families had turned in *no* fats and 35 per cent said they could turn in more.

**Fats essential for many products.** Waste fats go into explosives; many military medicines such as sulfa ointments, vaccines, surgical jellies, and tannic acid; synthetic rubber, airplane lubricants, nylon for parachutes, soaps, printing ink, hydraulic fluids, and scores of other products for military and civilian use.

Used household fats go into the common national pool of tallow and greases, drawn upon by manufacturers of both military and essential civilian needs. If the pool is not big enough, there will not be enough products for all.

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**Fat salvage helps you too.** Saving waste fats is of personal benefit to everyone who helps. First there is the knowledge that you are doing one more thing to help win the war. Next you get 4¢ per pound for every pound turned in. Perhaps more important you get *two red points* for every pound. Finally you will help insure a better civilian supply of edible fats and products made from fats for you and your neighbors.

### **WHAT FAMILIES CAN DO**

**Cook with "fryings" and other excess fats.** Fat salvage starts with more rather than less use of excess fats in cooking. This saves buying so much new fat. After full use has been made of fat in cooking, what remains is still good for manufacturing.

Fat suitable for cooking and later for salvage is obtained by rendering trimmings from fresh meat, excess fat on poultry or game, bacon and ham rinds and trimmings, and pan drippings after frying, broiling, or roasting ham, bacon, sausage, steaks, and chops.

Fat can be made to go farther in cooking if meat is cooked at temperatures low enough to prevent scorching the drippings, if deep fat is heated below the smoking point so it can be strained and used again, and if all fat is kept covered in cool storage.

**Salvage all waste fats not wanted for cooking.** Save all kinds of fat—every drop—regardless of what was cooked in it, its type or color. Keep any kind of container handy to receive the salvage fat at first. Tallow or other fat trimmings from meat, fat from fish heads or other sources not suitable for cooking, can be rendered and poured directly into the container. Don't bother to strain it until you have enough to turn in, then one straining will do.

For turning in waste fat *any tin can will do if it has a smooth edge*. Lids are desirable but not essential; a paper tied over the top is all right. Glass and paper containers are not satisfactory because the former break in handling while paper soaks and leaks. Keep the fat stored in a cool place and turn it in regularly, because rancid fat is not as good for manufacturing purposes.

**NO AMOUNT IS TOO SMALL—SAVE EVERY DROP!**

### **WHERE TO DISPOSE OF WASTE FATS**

**More rural collection places.** Some rural homemakers have had difficulty in disposing of fats they had saved. Committees at work in each county have been checking to see that there is at least one store or meat market in each community that will take the fat and ship it to a renderer.

**If you have trouble disposing of your waste fat** contact your county extension office for information.

**THE GOAL OF 250 MILLION POUNDS OF WASTE WILL EQUAL THE OIL FROM 1 MILLION ACRES OF PEANUTS, OR THE LARD FROM 7 MILLION HOGS.**

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