
The Story Of Philippine Cloths

The Ilocano Cloth

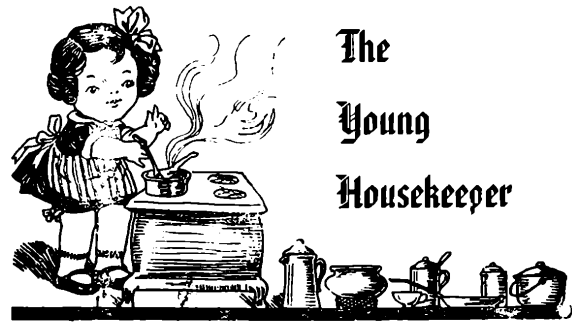
Do you have a dress made of Ilocano cloth? Don't you notice that the dress is very strong and durable? You can wear it for a long time, either to school or when playing games. It can be washed often, for the colors are fast and do not fade easily.

The Ilocano cloth is also ideal for making blankets, towels, bathrobes, and other things that can be used in the home. The cloth is so strong that whatever is made out of it lasts a long time. As the name suggests, it is woven in the Ilocos region. Weaving it is a household industry, and almost every Ilocano woman or girl can do it.

The cloth is made from cotton yarn and threads imported from the United States, Great Britain, Japan and China. Local cotton is also used, and many weavers believe that the cloth made of our own cotton lasts longer than that which is made with foreign cotton. Due to the higher cost of local cotton, however, Ilocano weavers have to use the imported threads.

The looms that the women of the Ilocos use are still primitive in comparison with those used by other weavers. But this should be, since the Ilocano cloth is strong and bulky, whereas the other Philippine cloths are light and fine. These looms have been doing good work for a long time. During the St. Louis and Panama expositions the cloth they turned out were awarded prizes.

About five years ago, the Ilocano cloth was sold mostly by peddlers who go from house to house with their goods. Now, however, the spirit of protectionism has made it very popular again. Many school-girls and business women wear dresses made of Ilocano cloth. Stripes in different colors make the Ilocano cloth attractive.



The Young Housekeeper

Simple Recipes For The Young Cook

Wilted Lettuce

Have you ever eaten cooked lettuce? It tastes quite as good as the raw lettuce which we usually have for salad. Here is a way to cook lettuce without removing the elements that make lettuce very good food.

Wash about one hundred leaves of lettuce. Shake from them as much water as possible.

Mix together 4 tablespoonsful of vinegar, 5 tablespoonsful of water, 3 tablespoonsful of sugar, 1 teaspoonful of salt. Pour this mixture in a hot carajay where two tablespoonsful of fat have melted. Heat the mixture to boiling point.

Drop the lettuce leaves uncut into the boiling mixture and turn them over several times. After 5 or 6 minutes, the leaves will be wilted, and they can be removed from the carajay and served with fish or meat.

Mongos

Wash mongos and cover them with three or four times as much water. Let the mongos soak for a day or during the night. Pour off the remaining water and boil the mongos for an hour. When the mongos are soft, they may be eaten with milk and sugar.

If you wish to serve mongos for dinner or supper, go through the procedure given above, then cook with the mongos small pieces of fat meat and shrimps. Add enough salt to taste.