Books

The books each family will take with them will depend on weight allowance, size of family, ages of children, personal interests and tastes, and local availability of reading matter. Probably most will wish to include:

Dictionary History text Encyclopedia, particularly if children are school age Home repair manual Manual for family car maintenance Standard cookbook Atlas Almanac Favorite collections of verse Paperbacks to share or use for teaching Songbooks, Christmas carol books Area handbook on country of assignment How-to-do-it books for children Appropriate religious texts Boy Scout/Girl Scout Manual Game rules book Child development guide Medical /First Aid books

Chocolate (baking)

As a substitute for bitter chocolate called for in recipes, add 1 tbs. of shortening to 3 tbs. of cocoa. This makes the equivalent of 1 square of baking chocolate.

Cookbooks

Select a cookbook that lists basic ingredients in recipes rather than one that resorts to combining brand name mixes, canned soups, blended seasonings, for example, *Joy of Cooking* or other basic text. Cookbooks with pictures are useful if you anticipate employing cooking help unfamiliar with English or Western food preparation.

Curry Powder

If you are where you can't buy it ready-made, here's a recipe: 1/2 oz. powdered ginger, 1 oz. dry mustard, 1 oz. ground black pepper, 3 oz. coriander seed, 3 oz. tumeric, 1/2 oz. cumin seed. Pound very fine in a mortar. Store in a tightly corked bottle.

Earthquakes

In case there's a strong quake and you are unable to run out of your house into a clearing, the safest place is in a doorway. The arch formation is capable of bearing great loads and resisting pressures.

Eggs

Dirty eggs should be cleaned just by brushing them off. Crumpled newspaper does a good job. Don't wash eggs before storing them, or you'll destroy the protective film that keeps them fresh. To test an egg for freshness, put it in a bowl of water. If it lies on its side on the bottom of the bowl, it is nice and fresh. If the large end rises a little the egg is alright to be used in baking but you wouldn't want it for breakfast. If the egg stands on end, or floats, it is too far gone to use.

