

 Hang up in Kitchen for Handy Reference

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# FOWLER'S HOUSEHOLD HELPS

AND  
ECONOMY BOOK

Brimful of "tried and true" helps about the home  
carefully compiled, classified and in-  
dexed for frequent use

REVISED AND  
ENLARGED  
10c POSTPAID

Some books are to be tasted, others to be  
swallowed, and some few to be chewed  
and digested; that is, some books are to  
be read only in parts, others to be read,  
but not seriously, and some few to be read  
wholly and with diligence and attention.

—Bacon

THIS BOOK IS ONE OF THE FEW.

**Bran Bread**— Mix 3 cups bran flour and 3 rounded teaspoons baking powder; add 3 tablespoons molasses,  $1\frac{1}{2}$  cups sweet milk and 1 tablespoon melted butter. After thorough mixing, pour in well-greased pan (use small pan to get best results). Smooth off top with spoon dipped in water, and set over a warm oven about 35 minutes to raise; then bake slowly about 45 minutes. Plenty of raisins added makes a delicious loaf.

Try toasting bran bread for breakfast. For luncheon, spread bran bread with jam, jelly or honey. Peanut butter is also excellent on bran bread.

**Barley Flour War Bread**— Use one cup each of white flour and barley flour and  $\frac{1}{2}$  cup of rice flour; one tablespoon shortening,  $\frac{1}{2}$  of a yeast cake, one tablespoon of sugar, one teaspoon salt and one cup water or milk. This makes one loaf of very good bread.

**Old Fashioned Ginger Bread**— Beat 4 tablespoons fat, gradually adding 4 tablespoons sugar; add  $\frac{1}{4}$  teaspoon each of ground ginger and cinnamon, and  $\frac{1}{2}$  teaspoon ground cloves, continuing the beating; add  $\frac{1}{2}$  cup boiling water; sift 2 cups of wheat flour with  $\frac{1}{2}$  teaspoon baking powder and  $\frac{1}{4}$  teaspoon baking soda and add alternately with this sifted flour,  $\frac{1}{2}$  cup (level) of molasses, stirring and beating till perfectly smooth; then add a well-beaten egg. Put in shallow greased tin and place once in steady moderate oven about  $\frac{1}{2}$  hour. (All measures on level.)

**To Make One Pound of Butter Equal Two**, add gradually to a pound of butter, a pint of milk and a heaping salt, beating it with a water or fork until smooth you will have two pounds of butter of one.

**Substitute for Butter** for table use; Dissolve one-half teaspoon powdered gelatine in a tablespoonful of water; add  $\frac{1}{2}$  cup of milk, moderately hot and one-quarter pound of margarine. Beat till creamy and cool in the icebox.

**Home-Made Peanut Butter**— Grind one pound of shelled and skinned peanuts through food chopper twice, using nut-butter attachment. Add one teaspoon salt, mixing well.

Put  $\frac{1}{2}$  of amount of above in home-made candy gives a delicious flavor. Put  $\frac{1}{2}$  in salad dressing gives a fine nut flavor.

To remove the bitterness of peanut butter which makes it cling to the roof of the mouth, mix with it an equal amount of good tart apple sauce.

**To Bake Apples Quickly**— Core apples and prepare for baking as usual. Put them in water and boil till soft (about ten minutes) and place in baking-pan, pouring some of the water over them in which they were boiled; sprinkle with sugar as usual. Bake in a hot oven about five minutes to brown. Requires less than one-half usual time.

F O W L E R ' S  
**HOUSEHOLD HELPS**

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(REVISED EDITION)

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Household Suggestions

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Hundreds of Useful and Valuable Helps About the Home,  
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CLASSIFIED AND INDEXED

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THIS BOOK IS ONE OF THE **FEW!**

Published by  
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To the many efficient and up-to-date housekeepers of our land this book is respectfully dedicated, in the hope that they may find something herein to further increase their efficiency. While the author does not guarantee the reliability of these household helps, they have been carefully compiled from "tried and true" sources, covering a period of many years, and will undoubtedly prove efficient if directions are carefully followed.

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### The Housekeeper's Lament

Nothing but dirt, nothing but grime!  
We sweep and we clean and we scrub all the time;  
And though we keep cleaning, forever alert,  
We must lie down at last and be buried in Dirt!

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By A. L. Fowler

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By A. L. Fowler

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# HOUSEHOLD HELPS

Look in the Index for the principal word of the article about which you desire information. For instance, "To Open Fruit Jars," look under "Fruit Jars"

## IN THE KITCHEN

**To Prevent a Glass from Breaking** when pouring hot water in it, first put a silver spoon in the glass. This method can also be used when pouring hot soup, hot stewed fruit, or any hot liquid in a glass dish or other fragile receptacle, the larger the vessel, the larger the spoon to be used.

**When Butter is Too Hard** to spread easily, turn a heated bowl or pan upside down over the butter dish for a few minutes. This will thoroughly soften the butter without melting it. Heat the pan or bowl in the oven or by putting a little water in it and bringing it to a boil.

**If Vegetables or Other Foods Become Scorched**, remove the cover at once and set the kettle in a pan of cold water. In 15 minutes, the suggestion of scorch will be gone, or nearly so.

**When You Have Put Too Much Salt in Cooking Food**, stretch a clean cloth tightly over the kettle and sprinkle a tablespoonful of flour over the cloth; let contents of kettle steam a few moments and the flour will absorb the surplus salt.

**If Soup is Too Salty**, do not waste it; slice a raw potato and drop it in the liquid; leave for a short time and the salty flavor will disappear.

**To Keep Lid on a Boiling Pot**—Drop a teaspoonful of butter into the water when boiling dry beans, or other starchy vegetables, to stop the annoyance of the lid of the pot jumping off, as it will otherwise do. The butter acts the same as oil on troubled waters and keeps it calm and manageable.

**When the Lids of Saucepans Need to Be Kept Raised** while cooking, use a clothespin with a tack in the top near the head; place the pin over the edge of the pan the same as on a clothesline and rest the lid on the tack.

**To Remove All Smoke from a Room**, in a few minutes, dip a towel in a little vinegar and hot water, wring out, and fling it over the head about the room.

**For Burning Kerosene**—Wheat flour is the best extinguisher to throw on a fire caused by spilling and ignition of kerosene. This should be commonly known, as flour is always handy.

**To Put Out a Chimney Fire**, throw a large handful of sulphur in the fire; the fumes ascend and extinguish it at once.

**To Clean a Grater**—When perforations in a grater become clogged, rub a crust of hard bread or cake gently up and down over the holes. In a few minutes it will be clean.

**Best Way to Strain Soup**—Set a coarse strainer inside of a fine one and pour the soup through both to avoid clogging the fine one with pieces of meat, broken bones, etc.

**To Test Drinking Water**—Fill a clean pint bottle with the water and add a half teaspoonful of granulated sugar. Cork tightly, and keep two days in a warm place. If water then looks cloudy or milky it is unfit to drink without boiling.

**Test for Watered Milk**—Dip a knitting needle in the milk for a few seconds; if milk is pure it will form in a large drop at end of needle; if watered, it will run down quickly and drop in several small drops.

**Test for Pure Butter**—Put a little butter in a teaspoon and hold it over a flame; if pure, it will boil and foam; if adulterated, it will sputter as it becomes heated.

**To Keep Milk Sweet** in summer, add to each pint two teaspoonfuls of limewater. This is not harmful, but beneficial. A teaspoonful of fine salt added to each quart also keeps milk sweet several days.

**Keep Paraffin** in a lipped utensil or cheap tin teapot for quick melting and convenient pouring.

**To Clean Used Paraffin**, so it can be re-used, heat it to the boiling point and strain through three thicknesses of cheesecloth over a funnel. Repeat if necessary. If not too dirty it can sometimes be cleaned with a brush and cold water.

**To Prevent Jam or Marmalade from Burning**, or boiling over, butter bottom of preserving pan before putting in contents.

**To Make Jam Transparent and Clear**, add to every four pounds of jam a teaspoonful of glycerine about fifteen minutes before boiling is finished.

**To Prevent Jam from Crystallizing**, add a tablespoonful of glycerine to each pint of jam when making.

**If Jelly Does Not Harden** when cold, put the glasses in a dripping-pan half full of cold water; then cook in oven till done.

**To Remove Jelly from Molds**—When making jelly, grease the molds with butter. When jelly is to be turned out, plunge the mold, an instant only, in hot water, or fold a hot cloth around it for a few minutes, and invert it over a plate.

**To Open Fruit Jars**, strips of emery board, about one inch wide and eight inches long, are useful. Place the strip around the edge of the top, and give it a twist.

**To Open a Jar of Fruit or Vegetables Which has Stuck Fast**—Place the jar in a deep saucepan half full of cold water; bring

it to a boil and let it boil for a few moments. The jar will then open easily.

**To Keep Sealed Fruit from Molding**, lay a small bag of mustard seed on top of the fruit and seal as usual. Another method is to put a few drops of glycerine on edge of the fruit jar before screwing on top to prevent mold forming on fruit. A little bag of mustard on top of the pickle jar prevents mold.

**Fruit Cooking Helps**—When cooking dried fruits, such as prunes, apricots, figs, etc., add a teaspoonful of corn flour to each half pound of fruit. This makes a good syrup and improves the flavor.

Add a quarter of a teaspoon of soda to each quart of acid fruit when stewing and much less sugar will be required.

In cooking very sour fruits much less sugar will be required if a little salt is added.

Dried fruit is far better if stewed in the oven and can be cooked while baking or roasting other food. Wash fruit, pour boiling water on and let stand in covered dish until oven is ready; then add sugar, cover tightly and let heat of the oven cook them. Prunes, especially, are delicious cooked this way.

**When Cooking Cranberries**, cook one-quarter of an apple with each quart of the berries. This lessens the crudeness of their flavor without diminishing their tartness.

**For Salad Dressing**, the vinegar from preserved pickles is better than ordinary vinegar; it gives a delicious flavor.

Melted butter is a very good substitute for olive oil in salad dressing.

A fine celery flavor for salads is made by steeping one ounce of celery seed in one cupful of vinegar.

**Mustard for Immediate Table Use**—Mix well one tablespoonful flour, three tablespoonfuls French mustard and one tablespoonful sugar; pour over this one-half cup heated vinegar. Cook to a thick custard, stirring constantly.

Add a drop of salad oil to mustard to improve the taste and keep it fresh several days.

Mix a little salt with the home-made mustard and it will not dry and cake in the mustard pot.

**To Make Ripe Olives More Delicious**, soak them over night in olive oil to which add a small piece of a clove of garlic.

**To Improve Olives**—When opening the bottle, pour off brine and add one or two tablespoonfuls of olive oil; replace cork, shake well and let stand half an hour before using. They will have the rich flavor of the ripe fruit. This also prevents spoiling.

**To Prevent Olive Oil from Becoming Rancid**, add two medium lumps of sugar to each quart as soon as it is opened.

**To Keep Teakettle from Rusting**, put a clean oyster shell in it.

**To Clean the Teakettle** and make it shine, rub it with kerosene and polish with dry flannel cloth.

**To Keep the Tea or Coffee Pot Sweet and Clean**, put a tablespoonful of bicarbonate of soda in it, nearly fill it with water and boil awhile; rinse in several lots of clear warm water.

**When Putting Away the Best Tea or Coffee Urn**, drop a small piece of charcoal in it and prop the lid open with a toothpick, to keep it sweet.

**Tea Helps** — Always warm the teapot first by pouring in hot water a few minutes before tea is made. Use one teaspoonful of tea to each person, allowing one extra; pour boiling water on and let stand five minutes. Never use water which has been boiling nor water already boiled.

**To Greatly Improve the Flavor of Tea**, thoroughly dry the peel from an orange or lemon, and place it in the tea caddy.

**When the Sweetness of the Cream is Doubtful** and there is no more on hand, and it must be used, a pinch of soda will keep it from curdling, even in hot coffee.

**Coffee Helps** — To obtain a real good cup of coffee, put the ground coffee in a saucer and place it into a fairly hot oven for three minutes before making; this will bring out the flavor.

Be sure coffee-pot is thoroughly clean inside. Boil strong borax water in it occasionally to keep it sweet and clean.

**When making coffee**, always warm coffee-pot first; then sprinkle a little salt on the coffee before pouring on the boiling water and the flavor will be greatly improved. When coffee is ready, pour a dash of cold water down the spout to settle it.

Instead of using cream, bring milk just to the boiling point and pour it steaming hot into the hot coffee, using enough to make it golden brown.

**To Prevent Cocoa from Lumping** when making, mix a little sugar with it before pouring on the hot water or milk.

**How to Crack Pecan Nuts** and get the meats out whole. Pour boiling water over the nuts and let them stand tightly covered for five or six hours. The nut meats may then be extracted easily with no trace of the bitter lining. Use a nut cracker and crack lightly all around the nuts. The work is quickly done and the meats nearly always come out whole.

**To Make Popcorn Pop Better**, sprinkle it with warm water just before putting it in the popper. In winter, hanging it out in the cold in a bag until needed will be found excellent.

**Paste Oilcloth in the Bottom of the Table Drawers**, then you can wash them out and save time lost in changing papers.

**Paste the Oilcloth on the Kitchen Table** with flour paste and



it will wear twice as long as if tacked on, as it cannot move and wrinkle or crack when wiping it.

**To Remove Stains on Kitchen Table**, use a little chloride of lime in water; cover the stains with it and let it remain some time; then scrub and rinse as usual. Also good for stained and grease-spattered wood floors or other stained wood.

**To Keep Flies Out of the Pantry**, sponge the windows once or twice a week with a weak solution of carbolic acid and water.

**Keep the Pantry Well Aired** by covering the open window with muslin. This lets the air circulate, at the same time keeping out dust and flies. Set a small box of lime in the pantry and it will keep the air dry and pure.

**To Clean the Mica in Stove Doors**, rub it with a soft cloth dipped in equal parts of vinegar and cold water.

**A Good Stove Cleaner** can be made by tying a piece from an old stocking over an old whisk broom.

**When Blacking Stoves**, wet the polish with vinegar, or, put in a small piece of alum; it lasts longer and shines brighter.

**A Good Stove Polisher** is a piece of burlap, for the kitchen stove or range when it is hot. As it does not burn readily, it is better than flannel, cotton cloth or paper.

**When the Stove Polishing Brush Wears Out**, tack a piece of old velvet over the worn-out bristles; it will polish as well as ever. Replace the velvet when it wears out.

**Excellent Stove Polish** — Mix equal parts of kerosene and turpentine with a good stove polish to the consistency of thick cream. Apply to stove while slightly warm; polish with flannel.

Instead of blacking the gas stove, rub it over with olive oil. This will keep it a nice black without much trouble.

**To Clean Gas Stove Burners**, pick holes open with a large pin and apply a vacuum cleaner to take out the particles of dirt.

**To Keep Refrigerator Sweet**, place a lump of charcoal in it.

**For Leak in Refrigerator Lining**, pour hot paraffin over holes.

**To Polish Faucets**, nothing is better than half of a lemon after the juice has been squeezed out. After scouring, wash it and it will shine like new. An orange peel also gives good results.

**A Useful Cleaning Fluid** for removing oil and grease from fabrics, cleaning floors, windows, metals, etc.: Dissolve in two quarts of boiling water four ounces of castile or hard white soap shavings; cool, and add one-half ounce saltpetre, stirring till dissolved. Strain through cheesecloth and let it settle; take off scum and add one-half pint ammonia. Bottle and cork tight.

**Tablet or Slate for Kitchen Memoranda** — Keep in the kitchen a tablet with a pencil tied to it, or a ten-cent slate and pencil hung upon the wall. The day's work is easier if each morning

the special tasks of the day are jotted down, and checked off as accomplished. Writing down groceries and supplies as needed saves time when going to store or the order boy calls.

**To Remove Fruit Stains from the Hands**, wash them in clear water, dry slightly, and hold them over a lighted match.

**If Your Fingers Become Stained with Ink**, wet the head of a match and rub it on the spots. Then rinse the fingers with soap and water and the ink will quickly disappear.

Ink stains can also be quickly removed from the fingers by rubbing them for a few minutes with the inside of a banana peel.

**To Remove Stains from Hands**, rub them with a piece of lemon; for stubborn stains use powdered pumice stone and lemon juice, afterward rubbing the hands with glycerine or rosewater. Aromatic spirits of ammonia will remove iodine stains from the hands.

Paring potatoes in cold water prevents staining the fingers.

**To Prevent Stains Under the Nails**—Dip the ends of the fingers in melted tallow before beginning a task which is likely to stain them. Or, rub the nails lightly over a cake of soap so as to fill space between nail and finger with soap. Do this before blacking stove and put a paper bag over each hand, Wash hands when finished and all black comes off with soap.

**When the Hands Feel "Puckered Up"** after long washing in soapsuds, rubbing them with vinegar or lemon juice will give relief, make them soft and white and prevent chapping.

**To Prevent Chapped Hands**, use starch which is ground fine. Every time the hands are washed and rinsed thoroughly, wipe them off, and, while they are yet damp, rub a pinch of starch over their entire surface. Chapping is then not likely to occur.

**When Hands Begin to Feel Rough**, rub plenty of almond cream well in just before retiring and slip on a pair of old loose gloves. If this is not effective, using camphor ice in place of the cream will improve the roughest of hands.

**A Soothing Lotion for Chapped Hands**—Glycerine, eight grams; tannin, twenty centigrams; rosewater, forty grams. Apply daily, preferably at night just before retiring.

Another good lotion is one part of aqua ammonia to two parts glycerine; add enough rosewater for a slight perfume.

**To Whiten and Soften the Hands**—Moisten Indian meal with a little vinegar or lemon juice and rub the hands thoroughly; wash off with hot water, and, before thoroughly dry, bathe them with glycerine lotion.

Pure cucumber juice is an excellent whitener. Rub on hands before retiring, also a little cold cream at the same time.

**To Improve and Whiten Red Hands**, rub ordinary cold cream

in well and wear old gloves at night; occasionally use a solution of olive oil, one wineglass, to which add six drops of ammonia.

Washing the hands in warm milk each night is also a good bleach for red hands. Another bleach is made of one ounce each of lemon juice, honey and perfume.

**To Remove Odors from the Hands**—Put a few drops of ammonia in the water in which you wash your hands to remove all fishy odor after preparing fish for cooking. Ground mustard, or table salt, will also remove fish, onion and other disagreeable odors. Just rub it on and wash it off. Rubbing the hands with a stick of celery will also remove onion odor.

**To Eliminate Disagreeable Odors** in the kitchen, burn dried orange rind on the hot stove. Oil of lavender on a bit of cotton sweetens the air in rooms where cooking odors penetrate.

**To Banish Offensive Odors** from a sink or drain, pour down the pipe a strong solution of borax.

**To Remove Fish Taste and Odor from Forks and Spoons**, rub them with a small piece of butter before washing.

**To Remove Onion Odor from Pans, Etc.**, which clings so stubbornly, wash and dry them, then scour with common salt, and place them on stove until the salt is brown. Shake often, then wash as usual.

**To Prevent Odor When Cooking Cabbage**, cut the cabbage in halves or quarters, and, with a sharp knife, remove the little curl or center of the cabbage. Most of the strength is in the bud, and if removed will eliminate most of the unpleasant odor. A well toasted crust, or a piece of stale bread tied in cheese-cloth, added to the water when cooking will also reduce the odor. Another good method of reducing the odor is to put one teacupful each of vinegar and water in a small pan and let it simmer while cabbage is cooking.

When boiling cabbage use plenty of water and put in a spoonful of salt and a lump of sugar. Boil quickly, with lid removed.

**To Eliminate Odor from Cooking Cauliflower**—Prepare for boiling as usual and put a well toasted crust or a piece of stale bread on the top; do not cover, and remove bread when done.

**To Sharpen the Food Chopper** when the knives become black and dull, run a piece of sand soap, or scouring brick, through the chopper as you would a potato. It brightens and sharpens the knives so they cut like new. Use pulverized sand soap or scouring brick.

**Food Chopper Hints**—To fasten chopper securely to table put a piece of sandpaper under each clamp, rough side next to table, before tightening.

A paper bag fastened over the opening of the chopper with a

rubber band, when grinding dry bread, etc., will prevent scattering of crumbs.

Nuts, raisins, citron, figs, dates, etc., can be run through the grinder together for cookies, cake filling, fruit cake, etc. Mix in with the ingredients a little of the flour which is to be used in baking and the fruit will not stick to the chopper.

Cheese for sauce, macaroni, etc., will be smoother if run through chopper, instead of grating it, using a medium knife.

**To Keep Hot Fat from Spattering**, sprinkle a little flour, or salt, in it before frying with it.

**Proper Way to Slice Bacon**— Place it rind down, and do not attempt to cut through the rind until you have cut the desired number of slices. Then slip the knife under them and cut them free of the rind, keeping as close to it as possible.

**When Meat is Slightly Tainted**, put in a few pieces of charcoal when cooking to make it sweet and prevent cooking odors.

**When Pounding Tough Meat**, pound flour into it to catch and retain the valuable juices which would otherwise be lost.

**To Make Meat Tender**— A tablespoonful of vinegar, or a teaspoonful of lemon juice, added to tough meat while it is boiling or roasting will make it more tender.

**To Cook Meats and Vegetables Quicker** and more tender, put a pinch of cooking soda in the water when boiling them.

**To Make Very Tough Meat Tender**, rub baking soda into it; let it stand several hours; wash it thoroughly before cooking.

**To Prevent Meat from Scorching** when roasting, and it is in danger of becoming too brown, place a dish of water in the oven. The arising steam will prevent scorching and the meat will cook better. A piece of greased paper placed over the meat is also good.

**To Prevent Roasted Meat Drying Out** and losing its flavor, if it is to be served cold, wrap it in damp cheesecloth while hot.

**To Keep Gravy from Being Lumpy**, add a pinch of salt to the flour used for thickening, before mixing it with water.

**If Gravy is Lumpy**, beat with eggbeater till lumps disappear.

**To Prevent Sausages from Breaking or Shrinking** in the frying-pan, boil them about eight minutes before frying them.

**Best Way to Singe Fowl**— Pour a little wood alcohol in a saucer and light it.

**After Cutting Up Fowl**, soak the parts for one-half hour in cold water in which dissolve a half teaspoonful of baking soda. This removes any unpleasant taste after dressing.

**To Make Fowl Tender**— After a turkey or chicken is cleaned, rub the inside and outside thoroughly with a lemon before the dressing is put in. It makes the meat white, juicy and tender.

Adding a teaspoonful of lemon juice, or a tablespoonful of vinegar, to the water when boiling also helps to make it tender.

A pinch of baking powder added to the washing water improves the flavor of fowl and helps to make it tender.

Adding a piece of onion when stewing chicken greatly improves the flavor without the onion taste being noticeable.

**When Roasting Turkey, Etc.**, instead of sewing it after dressing is put in, insert a row of toothpicks on either side, slanting in opposite directions, and lace over these; they are easily removed after cooking.

**When Extra Dressing is to be Baked**, get a dry loaf of bread, cut off one thick slice and scoop out the inside, leaving only a thick crust; then fill it with dressing, pin on the end slice and bake. It will be as delicious as if baked in the fowl.

**To Scale Fish Easily**—Lay fish down flat in a large dish or pan and pour boiling water over it; then quickly take it out and plunge it into cold water. The scales will come off easily with little rubbing. A currycomb is better than a knife for scaling fish, as it protects the hands.

**To Prevent Fish Breaking Up When Frying**—Put the pieces in the hot fat with the skin side up, and brown well before turning; there will be no possibility of the fish breaking up.

**When Freshening Salt Fish**, always soak it about 20 hours in cold water, skin side up. Never soak fresh fish unless frozen.

**When Frying Oysters**, add a little baking powder to the flour in which they are rolled; it makes them puffy and very delicious.

**To Prevent Custard from Burning** while boiling it, add to it about half a teaspoonful of cornstarch. Adding a little salt prevents drying and caking in the pot and improves its flavor.

**Before Cooking Rice**, grease the pan, or put a piece of butter in the rice, and it will not stick.

**Add to Boiling Rice** a few drops of lemon juice to help keep the grains separate and make them white.

**A Little Scraped Maple Sugar** on a dish of rice is delicious.

**For Damp or Lumpy Salt**—Mix one ounce magnesium carbonate to four pounds salt; sift thoroughly before putting away for use. Cornstarch or rice flour is also good; use one spoonful to six of salt.

**To Keep Cheese** from drying or mould, wrap in muslin or cheesecloth dampened with vinegar; keep in covered dish in a cool place.

**To Separate the Yolk** from the white of an egg, make a small hole in each end of the egg, hold it upright and give it a slight shake. The white will run out leaving the unbroken yolk in the shell. If yolks are not wanted for immediate use, dip

two small squares of white paper in the white and paste one over each hole; the yolk will keep fresh several days.

Another simple method of easily separating the whites and yolks of eggs is to place the eggs in hot water a few minutes.

**To Keep Yolks of Eggs Fresh** for several days if not wanted for immediate use, drop them into cold water and keep in a cool place—the cooler the better.

**When Breaking Eggs for Cooking** and a piece of shell gets in the egg, touch it with a half shell and it is easily removed.

**To Keep Eggs from Popping When Frying**, sprinkle a tablespoonful of flour, or a little cornstarch, in the hot grease and break the eggs into this. It also gives the eggs a better flavor.

**If Eggs to be Boiled Are Cracked**, add a little vinegar, or a spoonful of salt, to the water and the whites will not come out. Boiling eggs in salt water makes them peel easier.

**When Boiling Eggs**, wet the shells well with cold water before putting them in boiling water and they will not crack.

**To Prevent Eggs from Bursting While Boiling**, prick one end of each egg with a needle before placing them in water. This makes an outlet for air and keeps the shells from cracking.

**To Keep Poached Eggs from Breaking**, or sticking to the pan, put a few drops of vinegar in the water.

**When Hard-Boiled Eggs Are to Be Served Cold**, place them in cold water at once after taking them from the hot water to prevent outside of yolks turning dark.

**When Making Pancakes**, to keep them from sticking and to avoid smoke from greasing griddle, add two tablespoonfuls of melted lard to the batter; it will not affect the flavor.

**Pancakes Without Grease or Smoke**—Make a small salt bag by tying a tablespoonful or so of salt in a piece of cotton cloth or thin muslin and rub it well over the griddle. Be sure griddle is hot and entirely free of grease and cakes will not stick.

**Lumps of Flour** in mixing batter can be avoided by putting the salt in the flour before wetting.

By pouring *flour in the liquid* instead of the liquid in the flour, and beating it with a fork, lumps will not form.

**To Cut Fresh Bread**, heat a thin-bladed knife, or dip it in boiling water, and you can then cut the thinnest slice.

**To Keep Bread Fresh**—(1) Wash a fresh potato or apple, wipe it dry and put it in the breadpan. It will keep the bread fresh for several days; or

(2) Soak a small, new sponge in cold water and put it in a saucer in the breadpan.

**When Baking Bread or Rolls**, put a saucepan full of boiling water in oven; the rising steam keeps crust smooth and tender.

**To Freshen Bread, Rolls, Etc.,** dampen well the inside of a paper bag, place bread, etc., in the bag and close it tightly; then place in a hot oven for a few minutes.

**To Freshen Cold Biscuits,** dip them in cold water and place them in a hot oven for about fifteen minutes; they will be as fresh as when first baked.

**When Bread is Too Brown** from being baked in too hot an oven, do not attempt to cut it off, but as soon as the bread gets cold rub it over with a coarse tin grater and remove all the dark-brown crust.

**For Toasting Odds and Ends of Stale Bread,** which would otherwise be wasted, use a cornpopper.

**Substitute for Breakfast Food**—Stale bread thoroughly dried and browned in the oven, and ground fine with food chopper or rolling pin is fine for breakfast, served with milk or cream.

**To Divide a Shortcake,** or loaf cake, when hot, without making it heavy or soggy, as soon as taken from the oven make a slight cut with a sharp knife where cake is to be divided, insert a strong thread, hold one end in each hand and draw it gently back and forth until cake is separated.

**If Oven Gets Too Hot** while baking, set a pan of cold water in the oven to cool it.

**To Dissolve Lumpy Brown Sugar,** put it in a pan and let it stand over a vessel of hot water a few minutes.

**Use Buttermilk in Place of Cream of Tartar** for mixing cake, where called for; if the buttermilk is not sour enough, add a little vinegar.

**To Make Delicious Cake Without Eggs,** dissolve a level teaspoon of soda in a tablespoon of vinegar; use in place of eggs.

**To Make Cake Light,** add a teaspoonful of glycerine for each pound of flour when mixing.

**To Prevent Cakes, Pies, and Other Pastry from Burning on Bottom,** sprinkle the bottom of the oven with fine, dry salt.

**When Cake is Scorched** on top or bottom, grate over it lightly with a nutmeg-grater instead of using a knife. This leaves a smooth surface for frosting.

**To Prevent Cake from Sticking to Tins** after baking, first grease the tins and then dust them with flour. Lightly beat out the loose flour, leaving only that which sticks to the grease. This excels the old method of lining pans with greased paper.

**To Remove Layer Cake, Etc., from Tin**—When taking cake from oven, place cake-tin on a cold, damp cloth for a few moments and the cake will turn out of the tin quite easily.

**For a Change in Flavoring** for cakes, puddings, custards, etc., use a half teaspoon each of lemon and vanilla flavoring.

**Orange Flavoring** — Do not throw away orange peel, but dry in oven; grate yellow part and use for flavoring cakes. It gives a delicious orange taste.

**Fine Orange or Lemon Flavoring** for cakes, puddings, etc. When using fresh oranges or lemons, pare rind very thin (do not get any of the thick white inner skin), and put in a glass jar of granulated sugar; when sugar has absorbed enough oil to become moist, it is ready for use and will keep indefinitely.

**When Baking Cookies**, instead of putting them in the pan, turn the pan upside down and bake them on the clean bottom. This prevents them from burning and is more convenient.

**Hint for Baking Gems** — When filling gem pans with batter leave one pan without batter and fill with water. This will prevent the gems from burning on top.

**To Grease Cake, Muffin and Gem Pans, Etc.**, use a small, soft paint brush which has been dipped in melted butter or lard.

**To Make Muffins and Gems Lighter**, grease the pans and heat in oven a few moments until hot before putting in the batter.

**For Mixing Cake and Pastry** an old marble slab or piece of plate glass is better than a wooden board.

**To Make Sweet Milk Sour**, for cooking purposes, add a teaspoonful of strong vinegar to a cup of milk.

**To Stone Raisins**, pour boiling water over them, let stand awhile and the seeds can be easily pinched out. This also improves them for cake or puddings. Keep the fingers moistened with cold water and the seeds will not cling to them.

**To Prevent Raisins Sinking** to bottom of bread or cake, first scald well; then dry thoroughly and roll them in flour. This may not prove effective except with a fairly stiff batter.

**When Making Fruit Cake, Etc.**, add the fruit before putting in the flour and the fruit will not sink to the bottom.

**To Prevent Berries, Etc., from Sinking** to bottom of cake, sift all dry ingredients together (flour, sugar, etc.), and rub the butter into them instead of creaming as usual; next add the milk and then stir berries in lightly and they will not sink.

**To Prevent Chocolate Sticking to Pan**, when melting it for cake filling, etc., first rub inside of the pan with a little butter. Grease the cup in which you measure molasses and every drop will come out.

**Doughnut Helps** — When frying doughnuts put a few whole cloves in the kettle of fat for a nice flavor.

Doughnuts will not absorb fat if one-fourth teaspoonful or more of ground ginger is added when making them. The spice will not be noticed. A piece of ginger root put in the hot fat also helps.



An old cornpopper from which the handle is broken makes an excellent drainer when frying doughnuts.

To sugar doughnuts, put three or four into a clean paper bag with two tablespoonfuls of pulverized sugar; close the top of the bag tightly with the hand and shake it a few times.

**A Doughnut Novelty** — Roll some of the dough to about one-quarter inch thick; wrap it around a stoned date which has been stuffed with a walnut meat; fry in hot fat till golden brown.

**To Make Pie Crust and Other Pastry Flaky**, add half a spoonful vinegar, or a little lemon juice, to the cold water in mixing.

**For a Rich Brown Crust** on pies, loaf cakes, gems, etc., sprinkle them lightly with sugar.

**For a Rich Brown Gloss on Pies, Etc.**, beat up an egg well with a tiny bit of sugar; add a little milk, beat up well again and go over the pies with a pastry brush when ready for the oven.

**For Too Juicy Pies** — Roll a soda cracker up in fine pieces and sprinkle it on the lower crust before filling with fruit.

**To Prevent Fruit Pies Boiling Over**, add one tablespoonful of cornstarch to the fruit, and heat sugar, fruit and cornstarch before adding crust.

**To Prevent Juicy Pies from Running Over**, sprinkle most of the sugar, with a little flour and the spices, on the lower crust before putting in the filling. Moisten the edges of the crust, press them well together and heat slowly.

**To Prevent Soggy Pumpkin or Fruit Pies**, beat the white of an egg and, before filling, brush the sides and bottom crust with it; then sprinkle with grated bread crumbs (do not use crusts), add filling and put at once in oven. Putting in the sugar when pie is half filled also helps keep fruit pies from being heavy.

**When Taking Pies from Oven**, put a high wire rack under them until cool, to keep the crust crisp and free from sogginess.

**To Make Apple Pie Tender** — If in doubt whether the apples in open-top pies are cooking tender, invert another pie pan over the pie and the steam will serve to cook the apples thoroughly. Squeeze a few drops of lemon juice over the apples before putting on the top crust; it greatly improves the flavor.

**When Making Custard Pies**, use a teaspoonful of flour and one egg less and the custard will be better and never watery.

**Heat Lemons Thoroughly Before Squeezing** by dropping them into hot water for several minutes and they will yield nearly double the quantity of juice that they would if not heated.

**To Freshen Old Lemons** that have become old and dry, and make them fresh and juicy again, put them in a pan of hot water and keep at an even temperature for about two hours.

**To Keep Lemons Indefinitely**, place them in cold water, changing it once each day.

**To Prevent Onions from Making the Eyes Water** — Scalding water poured over onions will keep the eyes from watering.

**To Prevent Green Vegetables Boiling Over**, when they begin to boil drop in the center a piece of dripping, size of a walnut.

**When Cooking Vegetables**, keep the lid on for all those that grow beneath the ground, such as beets, onions, etc.; but leave uncovered all those that grow above ground, as cabbage, etc.

**To Remove Insects from Vegetables** which are being washed, put a pinch of borax in the water. It will bring any live insect to the surface at once.

**To Draw Out Hidden Insects** from cabbage, lettuce, cauliflower, greens, etc., when preparing them for cooking or for the table, let them stand in cold salt water one hour before using.

**Salt Added to Potatoes** when nearly done insures flouriness and prevents them going to pieces.

**When Baking Potatoes**, first put them in hot water for 15 minutes; they will bake in one-half usual time.

**When Preparing Potatoes for Boiling**, instead of peeling the whole potato, just peel a narrow strip entirely around the middle of each. When cooked the skins will slip off easily.

**When Boiling Old Potatoes**, add a little milk to the water to improve the flavor and prevent them turning dark in cooking.

**To Scrape New Potatoes Easily**, put them in water with a little common soda for about two hours.

**To Peel Potatoes Easily**, wash them and drop them into a pan of rapidly boiling water for ten minutes. Remove and strip the thin skin the same as when thoroughly boiled. They will still be practically raw for use in preparing dishes such as scalloped or French fried potatoes, potato chips, etc.

**To Peel Sweet Potatoes Easily** — Before putting them in the oven, grease the skins; they will then peel easily without waste.

**When Baking Potatoes**, first grease them with a little butter and they will be brown and crisp, with nice glazed appearance.

**For Washing Potatoes, Beets, Turnips, Etc.**, use a small brush. It does the work better and saves time and fingers.

**To Peel Turnips Quickly**, cut them in slices and you can peel the slices much quicker. When boiling turnips, add a teaspoon of white sugar to the water to improve flavor and lessen odor.

**Quick Way to Peel Carrots** — A few passes over a coarse grater will rid carrots of skins quicker than any other way.

**To Peel Apples Easily** — Pour boiling water over the cooking apples; they peel much easier and it saves much time.

**To Skin Tomatoes, Peaches, or Beets, Easily**, place them in

a basin and pour boiling water over them; let stand a minute, then drain.

Another method is to rub tomatoes all over with the back of a knife to loosen skins before peeling; said to be better than scalding.

**To Pare Pineapple Easily**, cut it into rings and peel each slice with a knife separately.

**For Removing Silk from Corn** when preparing it for the table, or for canning purposes, a small hand brush is better and quicker than the fingers.

**To Ripen Green Bananas**, put them in a paper bag and lay them away in a dark place for a few days.

**How to Judge Mushrooms**—Sprinkle a little salt on gills of mushrooms to judge their fitness to eat. If the gills turn black they are fit to eat; if they turn yellow, they are poisonous.

Another test: Stir, while cooking, with a silver spoon; any foreign substance in them will turn the silver.

**Onion for Baked Beans**—Bake a small sliced onion with Boston baked beans, or season them with olive oil, to prevent indigestion and add to their fine flavor. Grease the beanpot with butter before cooking beans and it will wash much easier.

**Can Rhubarb in Cold Water**—Cut rhubarb in pieces, pack it in jars, fill to overflowing with cold water and seal. When cooked it will taste like fresh.

**Remedy for Water Bugs**—A small quantity of kerosene, or a weak solution of turpentine, poured down the drain pipe, once or twice a week will stop annoyance from this pest.

**To Rid the Kitchen of Flies or Mosquitoes**—Place a cup of vinegar on the stove where it will simmer enough to make an odor; or, burn camphor gum on stove two or three times a day.

Leaving a bottle filled with oil of pennyroyal uncorked in a room over night will also drive out flies and mosquitoes, etc.

Spirits of camphor suspended from the bed or ceiling on a sponge or piece of flannel will drive mosquitoes from a bedroom. A few drops of the following solution on a towel, hung over the head of the bed, is also excellent: Spirits of camphor,  $\frac{1}{2}$  ounce; oil of citronella,  $\frac{1}{2}$  ounce; oil of cedar,  $\frac{1}{4}$  ounce.

**Home-Made Fly Paper** (cost, 1c. per  $\frac{1}{2}$  doz. sheets): Take two pounds rosin and one pint castor oil; heat together till it looks like molasses; spread while hot, with a brush, over sheets of any paper and place about rooms.

**To Banish Roaches**, use equal parts of plaster of paris and powdered sugar. Lime powder well spread about is also good.

**To Drive Cockroaches Away**—Sprinkle powdered gum camphor about their haunts. Do not put near food.

**To Clear Beetles Out of Cupboards** and larders, sprinkle a little benzine over the boards. This method kills both eggs and insects. Powdered borax sprinkled about is also effective.

**To Rid the House of Spiders**, saturate pieces of cotton wool in oil of pennyroyal and place them in their haunts.

**To Kill Crickets or Drive Out Ants**, put cucumber peel, cut in thin strips, on the floor at night near their haunts.

**To Get Rid of Ants**—To rid the house of ants, smear the cracks and corners of the infested rooms with balsam of peru.

**To Get Rid of Ants**—Mix together a teaspoonful of sugar and a teaspoonful of tartar emetic; slightly moisten with water and place in saucers where ants are most numerous.

**To Drive Away Red Ants**, use camphor gum, or pieces of cotton dipped in spirits of camphor and placed about their haunts, except near food. Try strewing whole cloves about the pantry shelves to drive red ants away.

Red ants will also leave closets, etc., where sea sand has been sprinkled or where oyster shells have been placed. Where black ants are troublesome scatter sprigs of wormwood about.

**To Trap Ants**, place small sponges of sweetened water in saucers. When full of ants, plunge in boiling water and re-bait.

If possible, find out where the ants enter; kill several and scatter them about the entrance; this frightens the rest away.

**To Prevent Rust on New Tinware**, rub it over with fresh lard and thoroughly heat it in the oven before using; it will never rust, no matter how much it is put in water.

**To Remove Rust from Tinware**—Rub the rusted part well with a green tomato cut in half. Let this remain on the tin for a few minutes; then wash it and the rust will vanish.

**Kerosene Removes Stains from Tinware**, porcelain tubs and varnished furniture. Rub with a woolen cloth saturated with it; the odor quickly evaporates.

**To Clean Tinware**—Mix powdered whiting into a paste with household ammonia or sweet oil. Rub well with a rag and when dry polish with a soft cloth.

**To Clean Tinware**—Apply common soda with a moistened newspaper and polish with a dry piece; it will make it like new.

**To Clean Rust and Stains from Tin**—Rub them well with the cut surface of a raw potato, dipped in fine cleaning powder.

**To Preserve New Enamel Pans**—Place them in a pan of water and let it come to a boil, then cool, and they will last much longer without burning or cracking.

**For Cleaning Frying and Sauce Pans**, save covers of mustard and cocoa boxes, etc. Pound down one edge flat for a handle and scrape with the sharp edges, which fit round pans nicely.

**For Scraping Cooked Food from Cooking Utensils**, keep a metal shoehorn hanging near the washing sink.

**To Clean Pans, Etc., Easily** which have food baked or dried on them, put a little boiling water in them, and cover tightly; the steam will loosen it in a few minutes so it can be washed without a scraper. If food burns on enamelware, boil a little water in it to which add a teaspoon of cooking soda; cover tight.

**To Clean Stained Enamelled Ware**, fill with water, add a teaspoonful of chloride of lime and boil for one or two hours, or till stains disappear; then fill with pure water and boil.

**Best Way to Make Dishcloths**—Take four thicknesses of cheesecloth, turn in the edges and quilt it on the machine about two inches apart.

**A More Effective Dishcloth**—In knitting dishcloths, put in several rows of hard twisted cord. This hard part will clean many surfaces where it is unwise to use scouring soap or metal.

**To Wash Greasy Dishes** one-half easier, dissolve a little washing soda in the hot water before washing them. Very greasy dishes should first be wiped with soft tissue paper.

**To Remove Tea Stains from China**, dampen the spots with warm water, then rub them hard with plenty of common salt.

**To Whiten Discolored China or Earthenware** and restore its original whiteness, scour with baking soda, or vinegar and salt.

**To Remove Brown Marks from Dishes**, caused by baking in the oven, rub them well with damp salt; wash off and repeat.

**To Identify Silver or Dishes Which Have Been Loaned** at a picnic or other public gathering, place a small piece of surgeon's plaster on bottom of each dish and on under side of handles of spoons and forks; on this plaster mark your initials (in indelible ink if possible). The plaster will not come off in ordinary washing, but can later be removed by putting in a warm place till the adhesive gum melts.

**To Cool a Dish of Hot Food** quickly, set it in a pan of cold salt water.

**Embroidery Hoops and Cheesecloth for Cooling Dishes**—When putting puddings or other dishes out of doors to cool, use a cover made of embroidery hoops of proper size with cheesecloth put in as a piece of embroidery is. The contents will be safe from dust while the air can circulate freely. The hoops keep the cloth from getting into the contents and also weigh enough to keep it from blowing off.

**To Mend Broken China**—Mix and melt a teaspoonful of pulverized alum and a tablespoonful of water over the fire or in a hot oven until quite transparent. Wash the broken pieces in hot water, dry them, and while still warm coat the broken

edges thickly with the melted alum before it hardens; then press together very quickly, for it sticks instantly. After drying, they will not come apart even when washed in hot water.

**To Mend Broken Crockery** — White lead is one of the few cements that will resist both heat and water. Apply it thinly to the edges of broken pieces, press them tightly together and set aside to dry.

**To Mend Broken China** cheaply, make a thin paste of lime mixed with white of an egg; apply to broken edges and set together firmly; put in a dry place for a day or two to harden. Take only enough white of egg to mend one article at a time, and mix well with a small quantity of lime.

**To Mend Broken China**, mix to a creamy paste some plaster of paris and white of an egg, well beaten. Do not mix until ready to use as it sets quickly.

**To Clean a Slender Vase**, fasten a piece of an old sponge on a stick and push it down into the vase; this will also be found useful for cleaning decanters and water bottles.

**To Clean a Decanter**, put in two tablespoonfuls vinegar and one tablespoonful salt; shake it up well and rinse in cold water.

**To Clean a Glass Bottle**, cut a lemon in small pieces and drop them into the bottle; half fill with water, and shake well.

**When Washing Glassware**, add a little washing blue and a few drops of ammonia to a basin of lukewarm soapsuds to make it sparkle. Dry with soft cheesecloth, polish with tissue paper.

**To Polish Glass** — After washing glass, polish with dry salt.

**When Washing Cut Glass or Fine China**, always put a turkish towel in bottom of washing bowl to prevent accidental chipping.

**To Give Cut Glass a Brilliant Polish**, first, wash it in hot water, then dip it in cold water in which a handful of starch has been dissolved; let it drain, then polish with dry cloth.

**To Clean Cut Glass**, wash it well in warm soapsuds and cover it with sawdust; when sawdust is dry brush it out very carefully with a soft brush which reaches all crevices. It will come out clear and sparkling.

**Lemon Juice for Cut Glass** — Lemon juice is fine for polishing cut-glass tumblers as they are so delicate there is danger of breaking the stems. Fill a pan half full of cold water and place a cloth in the bottom; then add the juice of an entire lemon. Just dipping a tumbler about in this cleans and polishes it and it only needs drying with soft linen.

**To Clean and Whiten Ivory Knife Handles**, rub gently with fine emery or sandpaper; polish with clean chamois leather.

**To Make Scratched Silver Smooth Again**, rub it well with chamois leather, rolled tight and dipped in sweet oil.

**When Washing Silver** use a wooden tub or bowl if possible to avoid scratching or other damage.

**To Remove Egg Stains from Silver**—Egg stains can be removed from silver by rubbing with fine table salt on a wet rag.

**To Clean Silver**—Put a little peroxide on a flannel cloth, rub it on a cake of soap and apply to silver; polish with soft cloth.

**To Clean Tarnished Silver**, use a piece of raw potato dipped in baking soda.

**For Tarnished Silverware**—Fill an *aluminum* dish with water enough to cover articles to be cleaned and add 1 teaspoon baking or washing soda and 1 teaspoon salt for each quart of water; bring to a boil. When boiling, put in the silverware, keeping it covered a few seconds (be sure the silver comes in contact with the aluminum); it will come out bright and clean. Rinse in clean water and wipe with a soft cloth. A little whiting put in with the soda will contribute brilliancy.

The same result can be obtained with a *granite* pan and a piece of aluminum, but *be sure each piece of silver comes in contact with the aluminum*, as it is this which acts on the silver.

Powdered aluminum in a *granite* pan also gives the same result as above. Use one-fourth teaspoonful of powdered aluminum and one tablespoonful of washing soda to a quart of water. Immerse silver and boil one-half hour.

**To Prevent Silverware from Tarnishing**, first warm the pieces, then paint them over with a thin solution of collodion in alcohol. Use a wide, soft brush. This, nor the cleaning above mentioned, will not harm it in the least.

**When Silver is to be Put Away**, rub it with olive oil and roll it in a piece of old table linen to prevent tarnishing. When required for use, it only needs washing in hot soapy water.

**Useful Cloths for Rubbing Up Silver or Plate** which is in daily use. Dissolve one ounce of hartshorn powder in each pint of fresh milk, and boil soft cotton cloths in it for five minutes; wring out in cold water and dry at once. Dry silver before using.

**To Clean Aluminum**—Scrub with soft brush and sudsy water; polish weekly with a non-gritty silver polish, or a paste of whiting and water, to keep it new and bright. Do not use alkali soaps, washing soda, ammonia or borax. Use steel wool and a neutral soap to remove discolorations. Boiling in clear water and a spoonful of vinegar is also effective. Lemon skins sometimes give good results. Fill burned vessels with cold water and boil half an hour to remove stains.

**Aluminum Dishes Can Be Cleaned** on the inside by boiling tomato skins and bits of the discarded vegetable in them.

**To Remove Discoloration from Aluminum** without injury, cut up a piece of rhubarb (either fresh or canned) in small pieces and boil them in the discolored utensil until clean; afterward rub up a little for polish. Apple peelings are also good.

Since aluminum is soft and easily scratched, any *necessary* scraping should be done with a wooden spoon.

**For Polishing Copper Kettles, Etc.**, rub with buttermilk with salt dissolved in it. Or, use one-half cupful of hot vinegar and three tablespoonfuls of salt, and after the tarnish is removed *wash thoroughly* in warm soapsuds to remove all acid; then dry and rub briskly with a few drops of olive oil.

**Window Cleaning Helps**— Before washing windows, brush all dust off the frames. Do not use soap, or wash when the sun is shining on them as it will make them streaked. A few drops of kerosene in the water used for cleaning, or a little alcohol on a cloth for the final polish, will make the glass brilliant and crystal-like in appearance.

A spoonful of kerosene added to a kettle of very hot water makes windows and mirrors bright and clear. Wring out a small clean cloth and rub it over the glass; leave for a few minutes and wipe dry with a large clean cloth.

**To Clean Windows Quickly**, slightly moisten a rag with paraffin oil and rub glass well; after a few minutes, polish with clean, dry cloth, or old stocking legs— they leave no lint.

**After Polishing Windows**, moisten a clean rag with a very little glycerine and rub it over the pane. Windows polished in this way do not "steam" and will stay clean much longer.

**A Cold-Weather Cleaner for Windows**— Dampen a cheese-cloth with kerosene and you can clean windows quickly in cold weather when water cannot be applied without freezing.

**To Keep Windows Free from Ice** and polished, rub the glass with a sponge which has been dipped in alcohol, or wash with hot water in which a small handful of salt has been dissolved.

**To Prevent a Window Freezing Fast**, so it cannot be opened, when cold weather comes raise window slightly and sprinkle a fine, even coating of salt along the line where sash meets sill.

**When Windows Are Hard to Raise**, pour a little hot lard into the casing to remedy the trouble.

**To Clean Windows**— Rub thin, cold starch over the glass. Let it dry, then rub off with a soft cloth.

**To Clean Windows**— First wash the glass with water to which a little ammonia has been added and then polish with a chamois, dipped in water and wrung as dry as possible.

**Cloths for Cleaning Windows Without Use of Water** can be made with a semi-liquid paste of benzine and calcined magnesia.



The cloth, which should be coarse linen or something free from lint, is dipped into this mixture and hung in the air until the spirits have evaporated and it is free from odor. This cloth may be used again and again and is a great convenience. When soiled, wash it and redip.

**To Remove Paint from Window Panes**, apply to the spots a strong solution of hot soda, or strong, hot vinegar. Leave on till nearly dry; then rub off with woolen cloth.

**To Remove Old Putty** without injury to sash or glass, pass a hot soldering iron over it. Or, cover the putty with soft soap and leave it on several hours. Either method will soften the putty so it can easily be removed with a knife or chisel.

**To Keep Lamp Burners Clean**, boil them occasionally in a strong solution of borax water.

**To Clean Smoke-Discolored Chimneys**, soak them a few minutes in warm soda water; then wash well, using a soapy rag, in warm water to which add a little ammonia.

**When Washing Lamp Chimneys**, lift them out of the water and set them on the hot stove; they will not break. Let them steam; then wipe on clean cloth; they will be clear as crystal.

**Put a Small Lump of Camphor Gum** in the body of an oil lamp and it will greatly improve the light and make the flame clearer and brighter. A few drops of vinegar occasionally, or a teaspoonful of common salt, is said to give the same results.

**To Prevent Lamp Chimneys Cracking** — Place a wire hairpin astride the top edge of a chimney to prevent cracking from heat and to prolong its life.

**Gas and Lamp Chimneys**, earthenware and baking dishes can be toughened before using by putting them into cold water which is heated gradually until it boils and then cooled slowly.

**Take Lamp Wicks When New** and soak them thoroughly in good apple vinegar and you will be delighted with the result. Do not wring them out, but hang near a stove or lay out on a plate until dry. This will double the lighting power of lamps or lanterns. With wicks thus prepared, only one cleaning a week is necessary, as wicks will not smoke or blacken chimneys.

**Before Using New Gas Mantles**, soak them in vinegar and hang up till dry before putting them on the burners. They will give much brighter light and last twice as long.

**To Wash Painted Walls** — Use two pails of lukewarm water; wet a cloth and sprinkle sparingly with baking soda; wash a convenient space, rinse with clear water and wipe dry. All grease and dirt disappears with very little rubbing.

**To Make Brooms and Brushes Last Longer** and do better work, give them an occasional bath in two quarts of lukewarm

water to which add four tablespoonfuls of ammonia; let bristles or straws stand in this one-half hour, then rinse thoroughly and hang in a cool place to dry.

Soaking new brooms in a strong solution of salt and hot water is also good; dry well before using.

**When Washing Linoleum or Oilcloth,** to each gallon of water add a tablespoon of kerosene, or turpentine, to make it bright and new. Never use clear kerosene, it rots the fabric.

**To Clean Linoleum,** use skimmed milk instead of water. It will keep it glossy, and will not rot it as water does. Rub well and polish with an old silk cloth.

**When Scrubbing Linoleum,** add a little paraffin to the water to take out all dirt and grease and give it an excellent polish. Rub paraffin oil well into linoleum and it will retain its colors and wear twice as long as usual.

**Before Laying Linoleum** put several thicknesses of corrugated paper, or even newspaper, on the floor. It deadens noise, makes floor warmer and linoleum wears longer.

**To Fit Linoleum, Matting, Etc.,** around pipes and odd-shaped places, put down a piece of medium-weight paper in the space, press fingers all around edge to make a crease, cut out with scissors and use as a pattern.

**To Clean Paint or Rust from Linoleum**—When linoleum becomes spotted with paint or rust it may be cleaned by rubbing with steel shavings or emery paper.

**To Remove Grease Spots from the Kitchen Floor**—Apply alcohol to the spots and they can easily be removed.

**Old Stocking Tops for Dusters or Dustless Mop**—Old stocking tops make good dusters when sewed together. They also make good polishing cloths for oiling and rubbing down floors or furniture. Several old stocking tops cut in strips and dipped in paraffin oil make a fine dustless mop for hardwood floors.

**Worn-Out Broom for Floor Polisher**—When a long-handled broom becomes worn out, instead of throwing it away, tie a piece of felt or flannel cloth around the head and make a good floor polisher. It will also keep linoleum in good condition. Footmarks can be rubbed off at any time without stooping.

**Cheap Polish for Varnished Floors or Linoleum**—Take equal parts of kerosene, linseed oil and turpentine for an inexpensive polish for oiled or varnished floors. An application of this polish to linoleum with soft cloth or mop keeps it like new.

**Linseed Oil for Kitchen Floor**—Boiled linseed oil applied to the kitchen floor, twice a year, will give a finish that is easily cleaned. It may also be painted over the draining board of the sink; this will do away with hard scrubbing.

**Cheap Stain for Wood Floors**—Ten cents' worth of permanganate of potash will stain a wood floor so it will look like oak and as though it had been that color for years. Put the permanganate of potash in an old tin and pour about one quart of boiling water over it; then, with a brush, paint over the floor, after it has cooled. When thoroughly dry, polish with some beeswax and turpentine.

**Wood Floor Stain**—To equal parts of turpentine and boiled linseed oil, stir in burnt umber to suit; try a little, after mixing thoroughly, to see if color suits. Apply with brush, rubbing in well. After drying, a coat of boiled linseed oil will brighten it. One-half gallon is enough for a room 15 x 15 feet.

**Cheap Floor Stain**—Mix Brunswick black with turpentine until desired color is obtained; it dries with a good gloss and polishes nicely.

**To Make Wallpaper Waterproof** at back of sink, or other places, so it may be wiped with a damp cloth, coat with a mixture of one ounce gum arabic, three ounces glue, and a bar of soap, dissolved in one quart water. This coats a wide surface.

## IN THE SEWING ROOM

**When Hands Perspire** and soil the sewing material, try bathing them with strong alum water, or alcohol.

**When Scissors Get Blunt**, sharpen them by opening and drawing backward and forward on a piece of glass, or on the neck of a small bottle as though you were going to cut it off. This will sharpen the bluntest of scissors. Cutting sandpaper with the scissors will also sharpen them.

**To Prevent Oil from Soiling Goods** after a sewing machine has been oiled, tie a small piece of ribbon, or cotton string, around the needlebar near the point where it grips the needle.

**To Tighten a Loose Sewing-Machine Belt**, put a few drops castor-oil on it; run machine a few minutes and belt tightens.

**To Make New Silk Stockings Last Longer**, rinse them out in soap and water before wearing them; but at this or any other washing be sure no soap is left in the silk.

**To Make Silk Stockings Wear Longer**, darn heels and toes before wearing. When darning wears off, pull out and re-darn.

**Stocking Mending Help**—For large holes, sew a piece of mosquito netting, or any coarse netting, on the inside of stocking, and darn through this until covered. For black stockings, use black net, or dip in ink or dye. Or, take thread or yarn somewhat finer than the stocking and crochet with a rather loose stitch until hole is filled.

**To Pull Short Basting Threads** easily use a fine crochet hook.

**When Working on Silk** and the hands stick to the goods, rub the hands lightly over a piece of sandpaper.

**When Cutting Fur**, never use a scissors; use a razor or a very sharp knife to cut through the skin at the back.

**Stuffing for Pincushions**—Use common rye meal, or washed and dried coffee grounds; will not rust pins or blunt the points.

**When Hemming Sheets, Towels, Etc.**, on the machine, no tying of ends will be necessary if material is turned around and the stitching run along each side a couple of inches.

**To Shrink Thread** used for drawn work, etc., so work will not draw when washed, put spool or skein of thread in a cup of boiling water an hour or so; this will not spoil the gloss.

**To Remove Sewing-Machine Oil Spots**—Wet the spots with spirits of turpentine and wash out with cold water and toilet soap. Or, rub the spot with chalk at once; leave for a short time, then brush, and the spot will disappear.

**A Sewing Suggestion.**—Keep a small, inexpensive flashlight in the sewing machine drawer to save many precious minutes and eye strain in threading a needle on a dark day or at night.

## IN THE BEDROOM

**Good and Cheap Sachet Powder** for bureau drawers, etc. Mix one-half ounce of lavender flowers with one-half teaspoonful of powdered cloves.

**If Your Alarm Clock Rings Too Loudly**, slip an elastic band around the bell to diminish the noise. The wider the band that is used, the greater will be the suppression.

**Spilled Water in Sick Bed**—If water is spilled in bed when attending someone who is ill, it can be quickly dried by slipping a hot-water bag filled with *very hot* water between the bed covers over the wet spot and leaving it there a few minutes.

**To Clean Dust and Dirt from Bed Springs**, set them out in the yard on a sunny day and turn the hose on them freely. The sun and wind will dry them in a few minutes.

**When Cleaning Brass**, never use vinegar and salt or other acids as they increase the tendency of the metal to tarnish.

**To Clean and Polish Brass Beds**—Rub them with a cloth slightly moistened with sweet oil; then polish with a soft, dry duster, and lastly with chamois leather. If this is done occasionally, it keeps them in good condition. (See also p. 53.) But it is better to use the lacquer, given below, after cleaning.

Wooden bedsteads should be wiped every three months with a cloth moistened with turpentine to keep them clean.

**To Keep Brass Beds and Other Forms of Brass Work from Tarnishing**, and also to avoid frequent polishing, the brass

should be lacquered with gum shellac, dissolved in alcohol and applied with a small brush. Ten cents worth will lacquer a bed.

Clear, hard-drying varnish is also good for this purpose.

**For Cold Beds**—Put several smooth layers of paper next to springs before mattress is put on and cold backs are unknown.

**To Destroy Bedbugs**, beat together corrosive sublimate and white of egg; apply frequently with feather to bed and mattress.

**To Destroy Bedbugs**—Force kerosene, gasoline or benzine thoroughly into all cracks and crevices with a hand syringe. Repeat four or five times at intervals of two or three days. Boiling water is good if poured over all parts of a metal bed.

## IN THE PARLOR

**The Best Way to Fasten Lace or Net Curtains** over the poles is to fasten them with fine wire hairpins, known as "invisible" hairpins. These are so sharp that they can be pushed through the curtains without injury to the fabric, and are so fine that they are more invisible than pins. They never slip out of place like small-headed pins, or become entangled in the lace like safety-pins. Put them perpendicularly (up and down) in the curtain with rounded head at the top.

**Filling for Sofa Cushions**—Cut a roll of cotton in small squares, put in a pan in the oven and heat it half an hour. Do not let the cotton scorch. Each square will swell to twice its original size and will be light and fluffy as feathers for cushions.

**When Making Cushion or Pillow Ticks**, rub wrong side of the material with paraffin to prevent feathers, pine needles, twigs of balsam, etc., from working through the covers.

**When Making Pillows** for porches, etc., use oilcloth for the inside cover, and wash materials for the outside, and avoid worry when it rains.

**Rose Petal Pillow Stuffing**—Dissolve a tablespoonful of salicylic acid in a pail of cold water; dip fresh rose petals into this and spread on paper to dry, turning them often. This preserves their perfume and makes an ideal stuffing.

**To Clean Picture Glass**, use a cloth wrung from hot water and dipped in alcohol; polish at once, till dry and glossy, with a chamois or tissue paper.

**To Clean Photographs** of dust or fly specks very easily, wipe them with absorbent cotton dampened with pure alcohol.

**To Remove Spots from Paintings or Chromos**, put a few drops of ammonia in a cup of warm water and apply carefully.

**To Brighten Bricks About the Fireplace**, first, scrub with hot soapsuds, then apply coat of hot boiled oil, using a paint brush.

**Polish for Leather Upholstered Furniture**—Turpentine and

beeswax, mixed to the consistency of thin cream makes a fine polish for leather upholstered furniture.

**To Fasten Small Pieces on Furniture**—For fixing on small pieces of wood chipped off furniture, use the white of an egg.

**To Keep Flies from Gilt Frames**, go over the frames with a soft brush dipped in a pint of water in which three or four onions have been boiled. Or, grate a raw onion and apply the juice (full strength) with soft brush to both glass and frame. Also good for cleaning frames; no odor will be noticed.

**To Remove Fly Specks from Gilding**—Old ale is a good thing with which to wash any gilding, as it acts at once on the fly dirt. Apply with a soft rag.

**To Clean Gilded Frames**, use a weak solution of ammonia and water. Go over the gilt gently with a moist cloth; after a few moments, when dirt has had time to soften, repeat the operation. Don't rub hard; dry by dabbing with soft cloth.

**To Clean Gilt Frames**, dip a soft cloth in the white of an egg, or milk and gently rub off the soiled spots.

**To Restore Gilt Frames** to their former freshness, rub them with a sponge moistened with turpentine.

## IN THE BATHROOM

**For Clogged Wash Basins**—Mix a handful of soda with a handful of common salt and force it down the pipe; then rinse the pipe thoroughly with boiling water.

**To Clean Bath Tub and Wash Bowl**, some housekeepers like to use kerosene to take off the soapsuds and stain that will gather, but the odor is sometimes objectionable. To clean them in a jiffy use a half lemon rind turned wrong side out.

An enamelled tub or bowl can also be cleaned, when thoroughly dry, by rubbing it with a cloth which has been dipped in turpentine and salt; afterward wash with clean warm water.

**To Clean Mirrors**—A little camphor rubbed on a mirror after the dust has been wiped off will brighten it wonderfully.

**To Clean a Mirror**—Rub thin, cold starch over the glass. Let it dry on, then rub off with a soft cloth.

**For a Good Deodorizer**, keep a bottle of lemon juice uncorked in the bathroom.

**Good Toilet Perfume**—Put into a bottle two ounces of alcohol and one-half ounce orris root; cork tightly, shake well.

**A Good Toilet Water** is made of two ounces of elder flower water and an equal quantity of distilled water.

**Oatmeal Bag for the Bath**—Make a cheesecloth bag and put in it the following: Five pounds oatmeal, one pound almond meal, one-half pound old castile soap (powdered) and one

pound orris root. Tie opening firmly with cord and drop it into the tub of warm water, leaving it in while bathing and shaking it about occasionally.

**For Perspiration Odor**— This unpleasant odor often causes much annoyance. Instead of using perfumery, wash the body with warm water to which add two tablespoons compound spirits of ammonia; this leaves the skin sweet, clean, and fresh.

**For Perspiration Odor**— A little bicarbonate of soda in the water of your bath will kill perspiration odors. Also slightly moisten a little soda in the palm of the hand and apply same as soap to the affected parts; leave on a few minutes, then wash off. A fragrant effect can be obtained by adding a muslin bag containing a tablespoonful of powdered orris root, also a dessert spoonful of tincture of benzoin.

**To Clean and Purify a Soured Sponge**— Rub a fresh lemon thoroughly into it and rinse several times in hot water; it can be made as sweet as a new one. A slimy sponge will be as good as new if steeped in vinegar and water for ten hours.

## IN THE LAUNDRY

**To Clean Dirty Clothesline**— Wrap it around the washboard and scrub it with a brush and soapsuds.

**To Clean the Clothesline**, also to prevent clothes freezing to it in winter, go over the line with a mixture of equal parts of baking soda and salt, sprinkled on a damp cloth.

**Boil a New Clothesline** for one-half hour before using. It prevents stretching, it will last longer, and will not tangle.

**A Grape-Basket for Clothespins**, with a wire hook fastened to the handle, will save much time when hanging out clothes; it can be pushed along the line and will always be handy for use.

**Heat Clothespins Well in Winter** in a pan in the oven, when hot put them in a pin bag; they will not split nor freeze to clothes when hanging out, and will prevent chilled fingers.

**To Prevent Clothes from Freezing** in the winter, add a handful or more of salt to the last rinsing water.

**If a Washing Tub Leaks**, press common laundry soap in the cracks from the outside for a quick repair.

**For An Excellent Iron Holder**, use old stocking legs covered with a piece from an old kid glove. To keep the holder cool, pad it with pieces of leather from old shoe tops.

**Use a Heated Brick for an Iron Stand** and the iron will hold heat much longer than when an ordinary stand is used.

**The Best Iron Smoother** is an old telephone book or magazine, tearing off the sheets as they become soiled or torn.

**To Take Rust from Flat-Irons**, tie some yellow beeswax or

paraffin in a cloth, and when iron is warm, but not hot enough to use, rub with the wax and then rub it through sand or salt.

**To Perfume Handkerchiefs**, put a small piece of orris root in the boiler when boiling, for a lasting, faint scent of violets.

**To Set Color in Delicately Colored Handkerchiefs**, add a teaspoonful of turpentine to a basin of lukewarm water and soak handkerchiefs for ten minutes before washing; wash as usual.

**To Whiten Handkerchiefs or Linen**—Wash as usual; then take one quart of cold water, add one teaspoonful of cream of tartar, and soak them over night.

**To Whiten "Yellowed" Handkerchiefs**, soak them over night in a solution of pipeclay and warm water; then wash and boil.

**To Whiten Clothes**—Put a slice of lemon, with rind on, in the boiler and boil it with the white clothes; it will remove stains and make the clothes white without injury. A teaspoonful of powdered borax in the last rinsing water is also excellent.

**To Help Whiten Clothes** and save soap, add a little pipeclay to the water in which the white clothes are boiled.

**To Whiten White Goods** that are yellow, put a few drops of turpentine in the water when washing; dry on grass in the sun.

**To Whiten Clothes That Have Become Yellow**, put some cream of tartar in an earthen dish and pour boiling water over it: immediately dip clothes in this several times but do not leave them in the water: rinse in three waters and hang in the sun.

**Best Way to Make Starch**—Mix starch of the desired amount in a cup or bowl and pour it in the *boiling hot* water, stirring constantly, instead of pouring water on the starch. It will be clear and free from lumps and streaks. Add a good pinch of salt for each quart and it will not stick.

For a good gloss on starched collars, first mix the starch with cold water, then add a lump of butter, size of a small marble, and pour it in the boiling water.

**To Make Linen Goods Glossy** and prevent starch sticking to iron, add a teaspoonful of salt, or a few drops of turpentine to starch when making.

**To Prevent Starch Sticking to the Iron**, sprinkle salt on a piece of brown paper and rub iron over it before ironing.

**To Prevent Starch from Sticking to the Iron**—Borax and oily substances, or a small piece of soap, or paraffin wax, put in boiled starch when making, will increase gloss on article to be ironed and will prevent starch from sticking to iron. Kerosene oil is also good; use a teaspoonful to a quart of starch.

**When Starching Muslins, Gingham, Etc.**, dissolve a piece of alum, size of a filbert, in every pint of starch to preserve the brightness of the colors for a long time.



**Milk Starch** for starching black undershirts, dark percales or calico. Use sweet milk which has been skimmed after standing long enough for all cream to separate; iron on wrong side. Articles will have same stiffness as when new. Also excellent for stiffening fine muslin or white lace.

**For Starching Fine Shirtwaists, Thin Dresses, Etc.**, use one teaspoonful plain gelatine to one quart boiling water; strain and use same as boiled starch.

**Gum Arabic for Starching Lace Waists and Thin Goods**—Dissolve one teaspoonful of gum arabic in a cup of slightly warmed water; it requires several hours. Then add enough water to make one quart and use as cooked starch.

**To Make Flimsy Garments Almost Fireproof**, dissolve an ounce of alum, or sal ammoniac, in the last rinsing water or in the starch; or, mix with the starch an equal quantity of whiting.

**To Make Light Clothing, Curtains, Etc., Fireproof**, soak the articles for five minutes in a solution of one pound of ammonium phosphate to a gallon of cold water; this is non-poisonous, does not harm material, and can be kept indefinitely.

**To Bleach a Faded Wash Dress** entirely white, boil in two gallons water in which dissolve a half cup of cream of tartar.

**To Make Water Soft**, add a teaspoonful of borax to an ordinary-sized kettle of water, in which it should boil.

**To Make Water Softer for Washing**—Use four ounces of alcohol and one-half ounce of ammonia. If used for toilet purposes add to this one dram of oil of lavender.

A couple of teaspoonfuls of glycerine to a small tubful of water softens the lather in which flannel pieces are washed.

**To Protect Hand from a Gasoline Iron**—When using a gasoline iron, a little steam always rises from the iron and burns the hand. Before putting on your glove, rub the side of the hand well with vaseline and this burning can be avoided.

**When Washing Wool Blankets**, do not wring them—they will be softer and will hold their shape; hang them on a line dripping wet; whip several times while drying with wire beater.

**To Prevent Woolen Blankets from Shrinking**, after washing, put them on curtain stretchers to dry.

**When Washing Woolens**, hang on the line dripping wet, without wringing; if dried in this way they will not shrink.

**To Restore Flannels**, which have become hard and shrunken, to their former softness, soak them in gasoline.

When washing flannels, thoroughly dissolve the soap or it will stick and the flannels will be patchy when they are dry.

**When Washing Dirty Overalls**, if they are starched a little the dirt will come out much easier next time they are washed.

**When Washing Dirty Towels**, underwear, or any badly soiled article, instead of rubbing on the washboard or by hand, spread the soiled parts smoothly over the washboard, lather freely and scrub with a small, stiff bristle brush. It does the work quicker and better and saves the fingers.

**When Sprinkling Clothes** for ironing, use a whisk broom and have the water hot, as hot water will dampen them more evenly.

**To Sprinkle Clothes Quickly**, turn nozzle of the garden hose to a fine spray and sprinkle them while they are on the line. All plain pieces can then be rolled up and laid in the basket as taken down. Starched pieces may need further sprinkling.

**To Protect Clothing Spread on the Grass for Bleaching**—When linen pieces or small articles of clothing are placed upon the grass to whiten, much trouble may be prevented by spreading a strip of cheesecloth over them and fastening it down with wooden pegs or hairpins. This does not prevent bleaching, keeps off worms and bugs, and prevents articles blowing away.

**To Clean Wringer Rollers**—Kerosene is excellent for cleaning the rubber rollers of a clothes wringer. After it has been applied rinse the rollers off with warm water.

**When Ironing Dark Calicoes**, always iron them on the wrong side of the goods with irons that are not too hot.

**When Laundering Sash Curtains**, never starch the hem; the rod can then be put in without tearing. Put a thimble, or an old glove finger, over end of rod and curtain will go on smooth.

**To Stiffen Lace Curtains** so they will hang straight and keep clean much longer, add 2 or 3 tablespoons of flour to starch.

**To Ecu White Curtains**—Boil one tablespoonful of black tea in one quart of water and use as much of the clear tea as necessary for the desired tint.

**To Make White Curtains Ecu or Cream Color**—First soak curtains over night in cold water to remove all dust. In the morning wash in usual way and rinse thoroughly to remove all soap. Then put them in boiler with a tan stocking and remove when the desired color is obtained.

**To Preserve Color in Ecu Curtains** when washing, add coffee, well strained through cheesecloth, to the rinsing water, making coffee weak or strong as you wish tint lighter or darker.

**To Stretch Curtains Without a Frame**—Fold the lace curtain double lengthwise; then pin it on a tightly stretched line with many clothes-pins and slip a clean pole inside the folded curtain. This stretches the curtain satisfactorily and saves time and money when a stretcher is not available.

**To Mend a Lace Curtain** when torn, iron a piece of starched net over the hole, instead of stitching or darning it.

**Right Way to Hang Skirts** — In laundering skirts of pique, cotton or woolen, pin them to the line by the waistband so they hang straight down. If pinned this way they shrink evenly all around instead of sagging, as they do when pinned at the hem.

**Bleaching a Scorched Spot** — If you scorch a piece of white goods in ironing, immediately rub spot with a cloth dipped in diluted peroxide; run iron over it and it will be white as ever.

**To Remove Scorch from Linen**, rub the scorched part with a cut onion; then soak in cold water.

**To Remove Scorch from Flannel**, rub it up and down with a cut onion, keeping flannel quite straight; wash in lukewarm water to remove odor.

**For Bleaching and Washing Fine Muslins, Laces, Etc.**, dissolve one tablespoonful borax in a little boiling water; then add one gallon water.

**To Freshen Chiffon** and make it like new, hang it up in the bathroom when filled with steam; then hang in the open air.

**To Wash Lace**, squeeze it first in hot soapy water, then in cold. Dip it in milk to stiffen it, and press on a well-padded board, on the wrong side, with a fairly hot iron.

**To Wash and Freshen Rusty Black Lace** — Use equal parts of water and vinegar, heat until lukewarm and wash without soap. Rinse in a like solution and iron (on the wrong side) while damp, between flannel or bath towels, until dry.

**To Prevent Silk Garments Turning Yellow** in washing, add a tablespoonful of wood alcohol to each quart of the rinsing water. Never hang silk garments on the line; wrap them up in a large towel and they will not turn yellow.

**To Wash Pongee Silk**, use warm suds of white soap; hang in sun till thoroughly dry; iron on wrong side without dampening.

**To Wash White Silk** — Use white soap and *warm* water, made quite blue; add two teaspoonfuls ammonia to each quart water. Rinse well and roll in cloth; afterward iron on wrong side.

**To Wash a Washable Silk Waist**, use soap and lukewarm water and rinse as usual; wring as dry as possible and put it into a pint of lukewarm water in which has been dissolved a tablespoonful of gum arabic; wring out and fold in a dry cloth for an hour before ironing. It will be like new.

**To Wash Black Silk** — Brush and wipe it well, lay it on a flat table, right side up, and sponge with hot coffee which has been strained through muslin; iron when partly dry.

**To Dampen a Fine Blouse Evenly** for ironing, wring a towel from water, roll blouse up tightly in it and leave ten minutes.

**To Iron Over Buttons, Etc.** — When ironing over blouses or frocks with large buttons or hooks and eyes on, use several

thicknesses of blanket or Turkish towels to iron them on. Turn garment button-side down, and press on wrong side. The buttons will sink into the soft padding and leave a smooth surface for the iron to run over.

**To Restore Color**—When color on a fabric has been destroyed by acid, apply ammonia to neutralize the same, after which an application of chloroform will usually restore the original color. The use of ammonia is common, but that of chloroform is little known.

**To Set Color in Wash Goods** before laundering: Any colored fabric should have color set before washing, using the method below which is best suited to the goods:

For green, blue, pink, pinkish purple, lavender and aniline reds, soak for 10 minutes in alum water, using three ounces of alum to a tub of water.

For black-and-white, gray, brown, purple, and dark blue, soak in salt water, using one-half cup of common salt to a quart of warm water; soak one hour and rinse thoroughly.

Wash in lukewarm sudsy water as quickly as possible after setting, rinse well, and dry in shade. If in doubt about goods, first try a small piece as above and note carefully the result.

Vinegar is also good for dark colors, using one-fourth cup of vinegar to one quart of water.

Sugar of lead is best for delicate greens, blues, lavender, and tan. Use one teaspoonful of sugar of lead to one quart of water; soak 15 minutes. Use this with care as it is poisonous; throw away the solution after using and wash hands carefully.

**To Prevent Mauve Colored Prints and Muslins from Fading** or running in washing, put a little soda in the water. Soda has just the opposite effect on mauves that it has on other colors.

**Soak Red Bordered Towels** in borax water to prevent fading.

### TO REMOVE STAINS, ETC.

All spots and stains can be removed much more easily before washing. Fruit stains, and tea and coffee stains, are probably the most common and they will usually disappear, when fresh, if the stained portion is held taut over a basin and *hot* water poured from a height over and through it.

**For Fruit Stains on Colored Fabrics**, use borax and ammonia.

Camphor will remove most fruit, jam or preserve stains from white goods. Rub it on the spots before washing.

**To Remove Fruit, Tea or Coffee Stains** from cotton or linen, rub butter on them: then wash with hot water and soap.

**To Remove Fruit Stains from the Tablecloth**, apply powdered starch while fresh.

**Fruit Stains on Linen** should be smeared with glycerine and left for about an hour; then wash the stains in warm soapy water. Repeat the process if necessary.

**To Remove Fruit Stains from Linen** — Before washing table linen and white garments all fruit stains should be well dampened with alcohol. All traces of fruit will vanish when washed.

**To Remove Obstinate Fruit Stains**, use oxalic acid in the proportion of three ounces to one pint of water; wet the stains with this solution and hold over the steam from a teakettle or place in the sun. When stain disappears rinse well instantly, and wet with ammonia to counteract the acid, rinsing well again in clear water.

**Peach Stains** should be removed with borax before washing as soapsuds will set them so they cannot be removed. Peach stains can also be removed by dampening the stains, and covering them with cream of tartar. Lay article in sun till dry. If the stains have already been wet, try camphor on them.

**Egg Stains on Table Linen** should be soaked in cold water before washing, as hot water will set them.

**To Remove Tea and Coffee Stains** from any white goods, soak the spots with glycerine and let them stand for several hours untouched. Afterward wash with soap and water.

**Coffee Stains on Delicate Silk or Woolen Goods** may be removed by rubbing gently with pure glycerine; then rinse in lukewarm water, lay a cloth on the wrong side over the damp part and press with a cool iron until dry. Avoid wetting more of material than necessary.

**To Remove Chocolate or Cocoa Stains**, rub and soak them in kerosene; wash in cold water.

**To Remove Chocolate or Cocoa Stains** from table linen, soak over night in cold water; then turn boiling water through them and wash.

Borax, with cold water and soap solution, will also remove chocolate and cocoa stains.

**To Remove Red Wine Stains**, from cotton or linen, sprinkle salt on them and then pour boiling water through them.

**To Remove Wine Stains from Linen** quickly, dip them into boiling milk; keep milk boiling till stains vanish.

**To Remove Grass Stains** — For delicate colors, wash the article in alcohol, or ammonia and water; if colors are not delicate, cover spots with a paste of soap and cooking soda.

Grass stains may also be removed by soaking them in paraffin, or molasses; then wash in hot water as usual.

**To Remove Blood-Stains** — To remove blood-stains from material which can not be washed, cover the stain with lump

starch that has been dampened to the consistency of very thick paste. As the starch dries, the stain will vanish.

**To Remove Chewing Gum from Clothing**—Hold a piece of ice tightly over gum for a few minutes. This causes the gum to harden and crumble so it can be brushed off without injury.

**To Remove Paint from Clothing**, saturate spots two or three times with equal parts of ammonia and turpentine; then wash out in soapsuds.

Soak paint spots on silk or woolen goods in spirits of turpentine and let stand some hours; then rub fabric between fingers and paint will fall away without injuring goods.

**Medicine Stains** can usually be removed with alcohol.

**To Remove Whitewash Stains**, use strong vinegar.

**Stains from Acids** can be removed with diluted spirits of hartshorn, repeating if necessary.

**To Remove Milk Stains**, mix one part turpentine with two parts essence of lemon; rub gently with soft cloth till stain goes.

**To Remove Iodine Stains**, immediately immerse them in a gallon of water to which has been added about two teaspoonfuls of plain household ammonia; or, try chloroform or hyposulphite of soda.

**To Remove Blueberry Stains**—Blueberry stains may be removed by washing at once with cold water and white soap.

**To Remove Rust Stains** from cloth, wet them with lemon juice and hold close over the steam from a boiling teakettle.

**Tomato Juice for Iron Rust**—Tomato juice will remove iron rust and fruit stains from wash goods.

**Rhubarb Juice for Rust Stains**—The worst rust stains can be removed without injury to the fabric by the application of boiling rhubarb juice. Afterward rinse thoroughly in cold water.

**To Remove Rust Stains**, spread rust-stained part over a bowl of boiling water and rub with salt wet with lemon juice; then place it in the sun. Repeat till stain is light yellow; then wash the cloth in weak ammonia water and afterward in clear water.

**To Remove Iron Rust**—Moisten spots with ammonia; then use salts of lemon or oxalic acid and rinse in boiling water.

**To Remove Mildew**—Mildewed articles should be boiled in buttermilk. Rinse well in warm water after boiling and hang in sun. Will also bleach materials yellow from lack of use.

**Salt for Mildew**—Mildew can be taken out by rubbing the stains well with a fresh tomato and covering with salt; afterward place garment in sun.

**To Take Out Mildew**, mix equal parts of powdered borax and starch with half as much salt; moisten the whole with lemon juice, spread the mixture on the mildewed spot and place

the garment in the sun on the grass. Renew each morning till stain disappears.

**Alcohol for Mildew** — Mildew may generally be removed by dipping articles into alcohol.

**For Mildew**, moisten stains and rub with soap; cover thickly with finely powdered chalk well pressed in. Lay article in air till nearly dry, and repeat two or three times. Or, soak the spot in strong vinegar, saturate with salt and rub well.

**To Remove Perspiration Stains** from garments, apply a mixture of 3 parts each of alcohol and ether, and 1 of ammonia.

**To Remove Perspiration Stains** from clothing, soak the garments in strong salt water before laundering. Perspiration stains may also be removed with diluted oxalic acid.

**To Clean a Muddy White Skirt**, soak it in sour milk before washing.

**To Remove the Stain of Mud** from dark clothing, first brush it, then rub it well with a freshly cut raw potato.

**To Remove Mud Stains from Clothing** — Let them dry; then brush out as much as possible and apply a mixture of salt and flour. Leave a day or two in a dry place and brush off.

**To Remove Mud Stains** from black silk or woolen goods, let them dry thoroughly, then brush off as much as possible. Wash any remaining stains with a piece of flannel dipped in hot coffee, to which a little ammonia has been added.

**To Remove Road Oil** — Kerosene is best to take out road oil on most fabrics, as it evaporates and does not injure goods.

**To Remove Machine Grease from Clothing**, add a little ammonia and soap to cold water and apply it to the fabric.

**To Remove Vaseline**, soak spots in kerosene before washing.

**To Remove Grease Stains** from any material without injury, apply a little eucalyptus oil with a flannel cloth; rub gently till stains disappear.

**To Remove Grease Stains from White Woolens**, use cream of tartar and water or alcohol.

**To Remove Grease Spots from Black Woolens**, wash in a solution of borax and warm water; rinse in clear water and dry.

**To Remove Grease Spots from Silk**, rub a lump of wet magnesia over the spots, allowing it to dry; then brush it off.

**To Remove Grease Spots** — To remove automobile grease, or any dark, heavy grease, from washable fabric, apply a small piece of butter and rub in well; then wash with soap and rinse.

**To Remove Grease Spots** from tablecloths, coats, trousers, etc., saturate with turpentine; then sandwich article between two pieces of blotting paper and press a hot iron over damaged part a few minutes.

**To Remove Wax or Tallow Stains**, lay a piece of brown paper over them and apply a hot iron. After one or two applications the paper absorbs wax or tallow from cloth, leaving no trace.

**To Remove Tar or Pitch Stains**, put a little lard, or sweet oil, or butter, on the spots; let them stand a few hours, then wash with soap and warm water.

**To Remove Indelible Ink**, use potassium permanganate, in the proportion of one grain of the crystals to one quart of water.

**To Remove Indelible Ink**, use equal parts of turpentine and ammonia when all other methods fail. Saturate garment well, and let it soak; then rinse thoroughly in warm water.

**Important**—When removing fresh ink stains, first always absorb as much as possible with blotting-paper, flour, or starch.

**To Remove Ink Stains** from colored fabrics, apply a little ammonia sulphide; wash, first, in clear water, and then in diluted hydrochloric acid. For small stains, use a medicine dropper to prevent the liquid spreading, and have clean blotting-paper handy to absorb the surplus liquid.

**To Remove Ink Stains from Linen**, at once spread hot tallow from a melted candle over them; let dry, then wash as usual.

**Chinese Plan for Removing Ink Stains**—Wash the article with boiled rice; rub the rice on the stain as you would soap, and wash with clear water. If first application is not effective, repeat the process. This has been found to work like magic, even with stains not discovered until entirely dry.

**A Sure Cure for Ink Stains** on wash materials: *Before washing*, pour a tablespoonful of kerosene on the stains and rub well; then rinse in kerosene and the spots will vanish.

**To Remove Ink Stains** without damage to the fabric, place the stained part over a saucer and cover it with powdered borax; then pour peroxide of hydrogen over the borax. Do not pour water over the borax. The stain will quickly disappear.

**For Red Ink Stains**, try ammonia and water, rinsing well.

**Red or Black Ink Stains Can Be Removed** without injury to the most delicately colored material. Mix some mustard to a thick paste and spread it over the stain. After twenty-four hours sponge well with cold water; no trace of ink will remain.

**To Remove Ink from Linen After it Has Dried In**, wash out as much ink as possible in a pan of milk. Then put article to soak in another pan of milk, letting it stand until milk turns to clabber. Then wash out and no trace of ink will remain.

**Ink Stains** in cotton, silk and woolen goods can be removed by saturating in spirits of turpentine; let remain several hours, then rub between the hands.

**If Ink Is Spilled on the Carpet**, wash it out at once with sweet



milk and sprinkle it with white cornmeal. Let remain over night. Next morning sweep it up and the colors will remain bright. A paste made of sweet milk and cornmeal left on the spots over night and then swept off will also give good results.

**To Remove Ink from a Carpet**, soak up as much of it as possible with blotting paper. Then saturate the spot with plenty of milk, and after some time, having removed the milk with blotting paper, rub the carpet with a clean cloth.

## MISCELLANEOUS

**To Avoid Mistakes with Poison** — When poison is kept in the house, push two stout, sharp-pointed pins through the corks crosswise. The pricking points warn even the most careless.

**To Pick Up Broken Glass Easily**, even the smallest pieces, pat gently with a bit of wet absorbent cotton, or a damp woolen cloth, which can afterward be destroyed by burning.

**For Leaky Vases or Other Bric-a-Brac** — Take some melted paraffin and pour it into the vase and let it harden over the spot where the leak occurs. It will not leak again.

**To Stop Leaking Water Pipe** — Moisten ordinary yellow soap and a little whiting into a thick paste and bind it over the leak until a plumber can be secured.

**To Stop a Leak in a Gas Pipe or Joint**, moisten common soap and press it tightly over it.

**To Purify a Well**, throw in it about a peck or unslaked lime.

**To Purify Cistern or Well Water**, hang a bag containing about a peck of pulverized charcoal in the water.

**If the Cellar Stairs is Dark**, and most of them are, paint the last step white to avoid uncertainty, and, perhaps, a bad fall.

**To Deaden a Telephone or Doorbell** during sickness or for very nervous persons, slip blotting paper under edge of bells.

**To Clean Piano Keys**, use a piece of muslin dipped in alcohol. For very yellow keys, use a piece of flannel moistened with cologne water.

**To Preserve Soft Rubber Goods**, suspend articles, or rest them on a rack, several inches from the bottom of an enclosure, in which place a small quantity of kerosene. The vapor arising will prevent cracking without injuring goods.

**To Make Matches Waterproof** without interfering with their usefulness, dip them in *hot* melted paraffin; after cooling they are ready for use.

**A Novel Match Scratcher** — To avoid matches being scratched on wallpaper almost as much as on the match-scratch, remove the glass from a small oval or square picture frame and frame a piece of sandpaper the same as a picture. Put a small screw-

eye on top of the frame, allowing it to hang perfectly flat against the wall. The frame prevents the match being carried over the edge of sandpaper onto wall.

**When Eyeglasses Steam**—To prevent annoyance of moisture on eyeglasses, when going from a cold into a warm atmosphere, moisten the tips of the fingers and rub them over a cake of soap. Then rub them over the lens, and polish as usual. Only one application every day or two is necessary.

**To Tighten the Tiny Screws in Eyeglasses** a small steel pen answers as well as a screw-driver.

**An Unbreakable Bead Chain**—A violin string makes an excellent chain for stringing beads. It will stand a great amount of wear and tear and will practically last forever.

**Cure for Leaky Pens**—Empty fountain pen and clean it thoroughly; fill with ink and apply some soap to threads of screw.

**A Sympathetic Ink**—Dissolve a little sulphate of iron in water and write with it; when heated the writing will appear.

**To Remove a Tight Glass Stopper**, wrap around the neck of the bottle a cloth which has been wrung out of hot water.

**Two Uses for Velveteen**—Old velveteen, fastened over a firm broom, is fine for wiping down walls. To polish furniture, use a piece of velveteen instead of chamois leather. The former is much cheaper than the chamois and serves just as well.

**Ice on Marble or Stone Steps** can be thawed by sprinkling several handfuls of saltpeter on it.

**To Prevent Ice on Steps**, wash them with hot water in which dissolve a handful of salt. Better than sprinkling with salt.

**Cutting Off Old Bottles and Their Uses**—A bottle may be cut off by wrapping a cord saturated in kerosene oil around it several times at the point you wish to cut it, then setting fire to the cord, and just when it has finished burning plunge the bottle into cold water and tap the end you wish to break off. Odd shaped or prettily colored bottles make nice vases. The top of a large bottle with a small neck makes a good funnel. Large round bottles make good jelly glasses. Many other uses will no doubt suggest themselves to your mind.

**More Serviceable Umbrella Jars**—Place a large carriage sponge in bottom of umbrella jar to prevent umbrellas breaking bottom of jar and to absorb water from dripping umbrellas.

**Squeaking Hammock**—If the hammock has an annoying squeak where rope or chain is joined on the hook, slip a finger from an old glove over hook before putting on rope or chain.

**A Good Paste**—Take one-half teaspoonful each of starch and flour and add a little boiling water; let stand a moment, add more water, and stir and cook until thick. It spreads

smooth, sticks well and does not mold or discolor paper. Add ten drops of oil of cloves to each half pint to improve its lasting qualities.

**To Mend Celluloid**—Moisten the broken edges with glacial acetic acid and hold them together until the acid dries.

**Transparent Cement for Mending Glass**—Melt a little isinglass in spirits of wine and a little water; warm the mixture gradually over a moderate fire till thoroughly melted and apply.

**When Removing Old Paint** with sandpaper, dampen the sandpaper with benzine to get quick results.

**Good Varnish Remover**—Dissolve thoroughly one quart of good caustic soda in three quarts of lukewarm water and apply with coarse sponge.

**To Remove the Odor of Fresh Paint**, put a few slices of onion in a pail of water and leave it in the newly painted room for a few hours. Leaving several pails of water uncovered in the room a few hours is also effective.

**To Soften Paint Brushes** that have been used for varnishing and not been cleaned, soak them in turpentine. To soften brushes that have dried paint in them soak in hot vinegar or in turpentine or gasoline.

**For Dried Mucilage or Glue**—When mucilage or glue has dried at bottom of bottle, pour a spoonful of vinegar in it, and let it stand awhile; it will be as good as ever.

**To Remove Paper Labels**, wet the face of the label with water and hold it near a flame or stove.

**To Separate Postage Stamps** that have stuck together do not soak them. Instead, lay a thin paper over them, and run a moderately hot iron over the paper. They will come apart easily and the mucilage can be used the same as new.

**Insoles from Old Felt Hats**—Cut out pieces from old felt hats big enough to fit the inside of your shoes. This makes a fine insole, and is a great help to keep the feet warm.

**When a Small Quantity of Various Colors is Needed**, for dyeing cotton rugs, or any similar purpose, use the less expensive Easter egg dyes.

**For Novelty Candle-Holders** use rosy-cheeked apples, polished and hollowed out to receive the end of a candle. Especially at a children's party, where a color scheme of red and white is carried out, nothing more suitable could be designed.

**For Damp and Musty Cellars**, a few lumps of unslaked lime will keep the air pure and sweet and also absorb dampness.

**Handy Ice Pick**—If an ice pick is unavailable or is misplaced for the time being, an ordinary hat pin gradually forced into ice produces a crack and separates it without sound. Medium-

sized pieces of ice can be cracked with a needle, or even a common pin, using a thimble to push it through.

**Ice Cream Helps**—Pack freezer half an hour before putting mixture in can and freezing will be speedier. Use one part salt to three of ice; mix before using or put in freezer in layers. To ripen cream and give it a better flavor, remove dasher, pack down cream with a spoon and fill tub with fresh ice and salt; let stand five or six hours before serving.

**To Prevent a Door from Creaking**, rub a little soap on the hinges; if a door sticks, rub a bar of white soap over the edges.

**To Put Hooks in Hardwood**—When putting hooks in hardwood, use a clothes-pin, or slip the handle of a knife or any small steel article through the hook, and turn until it is secure in the wood. This will save your fingers from aching.

**To Drive a Nail** through wood without splitting it, first push the nail through hard soap, or dip it in melted paraffin.

**To Drive a Nail in Plaster** without crumbling the plaster, put nail in hot water for a few minutes, or dip it in melted paraffin; it can then be driven in securely without damage to wall.

**To Loosen Screws and Nails** which are rusted into wood:

(1) Drop a little paraffin on them, and after a short time they can easily be removed, or,

(2) Hold a red hot iron to the head of the screw for a short time and use the screwdriver while the screw is still hot.

**When Taking Down Pictures in House-Cleaning Time** a stick with a deep notch in the end, to lift cords from hooks, is a great help. Fish line is better than wire for hanging pictures.

**To Mark Place for Picture-Nail** when right position has been found to hang picture, moisten the finger and press it against place where nail should go. This does away with awkward reaching for hammer and nail while holding picture to wall.

**To Wash White Gloves**—Use pure white soap and lukewarm water, and wash and dry on the hands.

**To Wash Doeskin or Chamois Gloves**—Add a teaspoonful of olive oil to a basin of lukewarm soapy water; wash in this and rinse in a clean solution of the same; dry away from heat.

**To Renovate Black Kid Gloves** use a few drops of black ink in olive oil to darken the worn spots.

**To Clean Kid Gloves**—Mix fifteen drops of solution of ammonia and half a pint of spirits of turpentine. Put gloves on and apply mixture with a brush, then rub them with pumice powder; apply mixture again with a flannel cloth, repeating until clean and hang in air to dry.

**Emergency White Glove Repair**—If your white glove rips or tears accidentally just as you are putting it on to go out,

and there is no time to mend same, put a small strip of white adhesive plaster over the spot and it will never be noticed.

**For Convenience on Your Motor Hat**, try fastening an elastic on with a hook and eye.

**To Clean White Woolen Toys, Etc.**—Use a paste made with white starch and cold water—just enough water to dissolve the starch; rub it well all over the soiled toy and lay aside till dry; then brush off all traces of starch.

**To Clean a Raincoat**—Use one of the following methods:

(1) Use soap and water and not gasoline, as gasoline will injure the rubber. Lay out on a flat surface and scrub lightly with soap and water; then rinse with clear water. Do not wring. Put on a coat-hanger and hang out to dry.

(2) Pour some vinegar in a dish and dip a soft rag or sponge in it; place the mackintosh on the table and rub the soiled parts lightly, changing the rag when it becomes soiled.

(3) An excellent way to clean a raincoat is to cut a raw potato in half and rub it well on the soiled spots.

**When Cleaning with Gasoline** try the following suggestions:

(1) To take the odor of gasoline out of freshly cleaned garments, use oil of sassafras in the gasoline to the proportion of about ten drops to a quart of gasoline.

(2) Add a little salt to gasoline to be used for cleaning wool or silk material and there will be no ring remaining when dry.

(3) Put about one-third part of vinegar in the water with which you dampen the cloth when pressing an article that has been cleaned with gasoline. This will not only remove the scent of the gasoline but will prevent circles forming.

**To Remove a Ring or Stain** left after using a cleaning fluid, let it dry; then hold over steam from a kettle till it vanishes.

**To Clean White Kid Articles**—Pure alcohol is better than gasoline for cleaning white kid gloves or other white kid articles, as it dries quickly without the unpleasant odor that gasoline leaves. Five cents' worth of alcohol cleans a pair of gloves beautifully.

**To Clean a Lady's or Gent's White Straw Hat**, mix lemon juice and powdered sulphur to a creamy paste and apply to hat with an old toothbrush, scrubbing well; dry in the sun.

**To Clean a Black Straw Hat** and restore faded color, mix well together two-thirds olive oil and one-third *jet black* ink and go all over the hat with a small brush.

**To Clean a White Felt Hat**, mix a *rather stiff* paste of powdered magnesia and water; brush it well in, leave it on till dry and then brush off.

**To Clean a White Felt Hat**, rub it lightly with fine sandpaper;

if not available, use a mixture of two-thirds cornmeal and one-third salt; rub in thoroughly, let stand over night and brush out.

**To Clean a Felt or Panama Hat**, add enough gasoline to a teacup of flour to make a paste. Rub it on with a brush and let dry; then brush off, using a stiff brush.

**To Clean a Panama Hat**, use a suds of white laundry soap, adding ammonia till water feels soft; then add for each pint of suds one tablespoonful of glycerine. Wash hat in this, using a soft brush, lay on a board and dry in the shade.

**For Shiny Coat Collar**, sponge it with a cloth moistened in ammonia or vinegar.

Clean a soiled coat collar by rubbing briskly with an old toothbrush dipped in naphtha or any cleaning solution.

**To Take the Shine from Serge Goods**, rub it with hot vinegar and then sponge it with ammonia.

**For Shiny Serge Suit**, lay it on a folded blanket and place on shiny parts a clean cloth wrung from clean water (must be quite wet); iron across it lightly, with very hot iron, twice.

**For Shiny Tailored Suits**, wet a thin piece of muslin in witch hazel and spread over the shiny part; hold a hot iron over it until it steams and press on the wrong side.

**When Pressing Clothes**, to avoid shiny surfaces and ridges put piece of woolen cloth between iron and article to be pressed.

**To Renovate a Shabby Serge Skirt**, sponge it over with hot vinegar until the stains and grease marks disappear; then thoroughly press on wrong side with a fairly hot iron.

**To Remove Shine from Woolen Goods**—Wet a piece of crinoline and lay it over the shiny surface. Cover with a dry cloth and press with a hot iron. Pull the crinoline away quickly, as you would a plaster, and this will raise the nap of the goods.

**To Remove Shine from Black Cloth**, rub it well with a piece of flannel dipped in spirits of turpentine; dry in the open air.

**To Clean a Black Dress or Suit**—Steep a dozen ivy leaves in boiling water until it is almost black; when cold rub it well over the stained parts and press with a hot iron. This will remove all stains and make the cloth look fresh.

**To Clean Men's Clothing**—Take a soft cloth, dip it in alcohol and press it lightly over a cake of pure soap; then apply it briskly to the article to be cleaned. After sponging the garment carefully, press it. In cases of obstinate grease spots, rub well with a lather made of pure white soap and luke-warm water; then sponge off with alcohol and proceed as above.

**To Clean and Freshen Black Silk**, sponge it well with black tea, cold and strong; then iron carefully on the wrong side.

**A Good Cleaner** for silk, satin, lace, or any cloth: Cover the

soiled parts with a paste made of granulated cornmeal and gasoline and leave on for a short time; then brush off thoroughly. This leaves no rings or streaks.

**To Clean a White Plume**, dip it into raw cold starch, slightly blued; let it dry, then shake off the powdered starch. Repeat, if necessary.

**To Clean a Soiled White Corset**, brush it over with a mixture of soapy water and ammonia, using a stiff nail brush.

**To Clean a Soiled Lace Yoke or Collar**—Rub powdered starch into it and lay aside several hours; brush and shake out.

**To Clean White Sweaters** and other white woolen goods without washing, rub thoroughly in a mixture of one-third salt and two-thirds cornmeal and lay aside over night; then brush and hang in shade.

**To Clean a White Silk Petticoat, Etc.**, put it in a dry tub and cover with old-fashioned cornmeal, slightly salted. Rub lightly, as if in soapy water, especially the soiled spots. Shake out soiled cornmeal, put in tub again, cover with fresh, clean meal and let stand three days. Then brush and shake thoroughly and press with moderately warm iron.

**To Clean Black Velvet**, raise the nap and remove creases, hold it pile side up over the steam of nearly boiling water to which a little ammonia has been added; brush and iron on under side.

**To Clean Velvet**—Use a solution of two tablespoonfuls of liquid ammonia and one-half pint of hot water; apply it to the velvet with a stiff brush and rub it well into the pile to take out all stains and creases. Then hold *under side* of velvet over a hot iron till steam raises the pile and it is well dried.

**To Clean Corduroy**, use pure white soap and warm soapy water and plunge it up and down; rinse several times in clear water. Do not wring—hang out dripping wet to dry; do not iron, use a brush (but one way of the cloth) to smooth the nap.

**To Clean Furs**, take them outdoors and brush (with the nap) with a stiff whiskbroom; then saturate a clean cloth with gasoline and rub them well, afterward using the whiskbroom to restore the nap, and hang in the sun to dry.

**To Clean White Furs**, shake them free of dust, lay them on a newspaper and rub thoroughly with plenty of powdered white starch till clean; then shake well and brush with a soft brush.

**To Keep Moths Out of Fur**—Moths will not attack fur if plentifully sprinkled with pepper, or tobacco, which leaves no unpleasant odor and can easily be shaken out before wearing.

**To Clean White Gaiters**, rub them with a solution of equal parts of peroxide of hydrogen and water; put near stove to dry.

**To Remove Stubborn Spots from White Leather Shoes**, rub

with very fine sandpaper. Clean children's white shoes with a paste of milk and whiting.

**To Clean White Kid Shoes**—Make a lather of pure white soap and milk for cleaning white kid shoes. Brush as much dirt as possible off the shoes before scrubbing with the lather.

**White Satin Shoes** and all white silk garments should be wrapped in blue tissue paper to prevent discoloration. The chloride of lime in white paper turns them yellow.

**To Soften Boot Polish** which has become dry, add a few drops of turpentine.

**If New Boots or Shoes Will Not Polish**, rub them over with half a lemon and leave till thoroughly dry; repeat if necessary.

**New Tag for Shoe Lace**—If a tag comes off a shoe lace, press a little melted black sealing wax round end of the lace and shape it to form a tag. It will serve as well as the original.

**To Soften Stiff Shoes** after a rainy day, wash them over with warm water; then rub castor oil or glycerine well into them.

**When New Shoes Pinch**, moisten a cloth in hot water and lay it across the tight spot, changing as soon as it cools; this will make the leather shape to the foot.

**To Keep Patent Leather Shoes from Cracking**, rub them all over when new with a little vaseline put on with soft flannel; leave over night, then polish. Glycerine is also fine for this.

**To Clean Tan Shoes**, first wash off with water all dried mud, etc; then rub with flannel dipped in turpentine; rub off with clean flannel.

**To Prevent a Blister on the Heel** when shoes slip, rub paraffin on the stocking. In a short time the slipping will stop.

**To Tighten Loose Chair-Rungs**, slightly split end of the rung and insert the end of a thin wooden wedge and press rung in place. The harder it is pressed the more it will tighten.

**To Bottom of Dining-Chair Legs** glue thin strips of felt to deaden noise and save the hardwood floors or linoleum.

**To Prevent a Rocking Chair from Creeping** across the room while rocking in it, glue strips of velvet on bottom of chair rockers, and the annoyance will cease.

**To Tighten Sagging Cane-Chair Seats**, sponge both sides of cane with hot soapsuds to which add a handful of salt, rinse in clean water and dry in the open air; when nearly dry, cover with a cloth and iron with a hot iron; they will be like new.

**For Worn Carpet Sweeper Pulleys**—To keep the wood pulleys on carpet sweeper brushes from slipping after wearing smooth, wrap once or twice with adhesive tape. This also keeps pulleys from wearing unevenly with grain of the wood.

**To Clean a Carpet Sweeper**, remove brush and clean out all



hairs and lint (a cheap wire hairbrush is fine for this); then rub the brush well with kerosene and let it stand in the air until odor is gone; it will then do much better work.

**To Remove Soot from Carpet** — Do not attempt to sweep the carpet but cover it quickly with dry salt. Then sweep carefully and no smear will be left.

**To Brighten a Carpet** — First sweep carpet clean. Then dip a soft, clean mop into a pail containing one-half gallon of water and one-half teacupful of ammonia; wring it well and rub it over the carpet; it will be as bright and fluffy as new.

**Kerosene Stains on Carpets** can be removed by sprinkling buckwheat flour over them; let it stand awhile, then sweep up carefully; repeat, if necessary.

**To Remove Whitewash from Carpets**, mix a teaspoonful of ammonia in a gallon of water and apply to the spots.

**To Clean Stair Carpet** without taking it up: To a pail of warm water add two tablespoonfuls salsoda; wring from this a large towel, spread it over a step and beat with a small carpet beater. Change cloth until all is used then rinse in the water and repeat for each step. The damp cloth catches every particle of dust and is much easier than taking up carpet.

**Oil Spilled on a Rug or Carpet** may be absorbed by covering at once with cornmeal. It may also be removed by covering with blotting-paper and passing a hot iron over it; repeat if necessary, using clean paper.

**To Keep Moths Out of Rugs**, sprinkle them with cayenne pepper and roll up in paper.

**To Keep Rugs from Slipping** — Cut a three-cornered piece of rubber sheeting to fit each corner and sew it firmly in place. Another way is to take a piece of heavy, rough sheathing paper a bit smaller than the rug and lay the rug on that.

**To Make an Old Rug Stiff** as when new, clean the rug, turn upside down and paint with starch; leave in sun till well dried.

**To Wash a Rug**, stretch it on a clean floor and tack it down; scour well with soapsuds and rinse thoroughly to remove all soap; leave rug tacked down till well dried to prevent shrinkage.

**To Clean Straw Matting**, wash it with a cloth dampened in hot salt water — a handful of salt to a pailful of hot water — and wipe dry at once. This also prevents it turning yellow.

**To Clean Soiled Matting**, dissolve a little oxalic acid in water; scrub with a brush, and wash with clean water.

**To Clean an Oil Mop** — Use hot water, ammonia and a little washing powder.

**To Remove Paint Spots** from hardwood floors, apply kerosene and then rub with a soft cloth wrung from lukewarm water.

**A Cheap Floor Wax** which is excellent for use on hardwood floors: To one-half cask of melted paraffin add one teacupful of turpentine. Apply to the clean dry floor with a cloth; then polish with a woolen cloth or weighted brush. It gives an excellent polish and keeps the floor nice and light.

**Excellent Device for Polishing Floors After Waxing**—Take two old-fashioned flatirons and wrap them, side by side, in old carpet, pieces of woolen blanket, or old tweed trouser legs, and attach an old broomstick to the iron handles with heavy wire or strong cord. Polish floor by drawing it across floor *with grain of the wood*—*never cross grain*.

**Polish for Floors**—Rub polished floors with a mixture of one-third raw linseed oil and two-thirds paraffin. Afterward polish with a dry cloth.

**A Useful Polish** for floors, pianos, etc.: Mix equal parts of paraffin and vinegar and keep in corked bottle. Use frequently on a soft duster for gilt or silver frames and they will not tarnish. Add a couple drops of oil of lavender to give it a pleasant odor and make it effective in keeping away flies.

**To Whiten Stone Steps and Concrete Walks**—To one gallon water add one pound lime and mix in a handful of salt, stirring well; scrub into the surface with scrubbing brush or old broom.

**To Remove Dirt from White Paint**, use the water in which two or three onions have been boiled.

**To Remove Match Marks from Paint**, rub them with a cut lemon, then with whiting, and wash with soap and water.

**To Remove Old Varnish from Furniture**, before revarnishing, use three tablespoonfuls washing soda to one quart water; and apply with a rough cloth.

**A Good and Cheap Furniture and Floor Polish**—Mix one part of benzine and two parts of crude oil. Mix thoroughly, always shake well before using, and apply with cheesecloth, rubbing until dry. Excellent for everything but mahogany. Another well tested polish is made of two parts turpentine and one part each of benzine and linseed oil; polish with clean cloth.

**Recipe for Furniture Polish**—To 8 ozs. unboiled linseed oil add  $\frac{1}{2}$  pint vinegar,  $\frac{1}{2}$  oz. wood alcohol,  $\frac{1}{2}$  oz. butter of antimony and  $\frac{1}{2}$  oz. muriatic acid. Mix together, shaking well.

**Good Furniture Polish**—Take one ounce each common wax, white soap and white wax for each pint of water, cut them up fine, dissolve in the water over fire till well mixed, and bottle.

**Wood Stain for Imitation of Mahogany**—Soak some log-wood chips in acetic acid or vinegar for twenty-four hours or longer, until the right shade is obtained. Then heat the solution and apply while hot.

**Polish for Mahogany**—Mix well two tablespoonfuls of olive oil and a dessert spoonful of vinegar; apply with old flannel, then polish.

**To Clean White Woodwork and Furniture**, wring a flannel cloth from hot water, dip it in whiting and rub well, with the grain of the wood. Then wash off with clean warm water and dry with a soft cloth.

**To Clean White Woodwork or Furniture**, use one pint of milk, one pint of water, and add one tablespoonful of kerosene; heat and apply, polishing at once with a soft rag.

**To Clean White Enameled Furniture**—First remove all dirty marks with a flannel cloth dipped in wood alcohol. Then wash at once with tepid water to which has been added a little fine oatmeal. Never use soap or soda.

**To Clean White Enameled Furniture or Woodwork**, use clean turpentine and a soft cloth. It will remove all spots without removing any of the gloss, as soap is liable to.

**To Remove Water Spots from Varnished Wood**, tables or furniture, rub them with a cloth, or feather, wet with camphor.

**To Remove White Spots from Furniture**, use two parts crude oil and one part turpentine.

**To Remove White Spots** from polished table tops, etc., rub quickly with a cloth slightly dampened with linseed oil and alcohol; then polish with a cloth and linseed oil only.

**To Remove Water or White Spots** from varnished furniture, melt paraffin in a little olive oil and touch the spots with it; after a while, polish till bright.

**To Remove White Marks from Mahogany**, put a few drops of sweet or camphorated oil over them and let it soak in; afterward polish with soft cloth.

**To Clean Greasy Woodwork or Paint**, use a cloth dipped in turpentine. Then wipe with a cloth dipped in water to which a little kerosene has been added.

**Finger-Marks on a Piano** or other highly polished furniture can be quickly removed by rubbing lightly with a cloth dipped in alcohol; then polish with soft chamois.

**To Freshen Leather Furniture, Etc.**, and prevent cracking, put in a bottle one cupful vinegar and two cupfuls boiled linseed oil. Cork securely and shake until creamy. Apply sparingly with soft rag and polish with soft duster.

**To Clean Leather Furniture**, add a little vinegar to warm water (not hot) and brush the leather over with it; remove grease stains with benzine or pure turpentine. Restore the polish by rubbing with two tablespoonfuls of turpentine mixed with the whites of two eggs.

**To Take Mildew Out of Leather**, rub pure vaseline into it till quite absorbed; then polish carefully with chamois leather.

**To Clean a Wicker Chair**, first dust it well, then wash with lukewarm soapsuds. When chair is quite dry, rub it with a cloth moistened with the following polish: Mix equal parts of turpentine and sweet oil, add a few drops of methylated spirits.

**To Clean Basket Chairs and Willow Furniture**, scrub well with a coarse brush and strong salt water; dry with soft cloth. This also prevents it from turning yellow.

**To Bait a Mouse-Trap**, try a small piece of bacon instead of the usual cheese.

**To Exterminate Rats**, place about their haunts a mixture of equal parts of cornmeal, brown sugar, and plaster of paris. For setting a rat-trap, use bread soaked in linseed oil; they cannot resist it.

**To Rid House of Rats**, sprinkle sulphur in bureau drawers, closets, and around holes where they are apt to come in. Farmers, also, will find that corn will not be troubled if they sprinkle it about the barn.

**To Get Rid of Mice**—Mice do not like the smell of oil of peppermint, and a little placed about their haunts soon forces them to look for other quarters.

Lumps of camphor placed about their haunts is another effective method of keeping mice away. Pieces of gum camphor laid near books on the shelves will protect them from mice.

**To Kill Insects on Fowls**, use lard in which mix some paraffin oil to keep the lard from running.

**To Drive Away Sparrows**—If annoyed by sparrows around eaves and underneath cornices, etc., of the house, make a few cheesecloth bags, fill with mothballs and hang near their haunts.

**To Drive Out Flies**, put twenty drops of oil of lavender in a saucer and dilute it slightly with hot water. This sweet, heavy odor is disagreeable to flies, and the house is soon rid of them.

**To Keep Moths Out of Blankets** when not in use, scatter slices of dried yellow soap in the folds; wrap well in newspaper.

**Moth Preventive**—Moths hate printer's ink and rarely harm anything wrapped or sealed in newspapers. The odor of cedar is also objectional, and a trunk lined with clean newspapers, under which pieces of a cigar-box are laid, is safe for storage.

**To Destroy Moths in Carpet**, wring a thick towel out of water, spread it on the carpet, and iron over it with a very hot iron. The heat and steam go through carpet, destroying grubs.

**A Moth Preventive**—To get rid of moths, pour a little turpentine in the corners of the wardrobe, chiffonier, or trunk.

**To Keep Moths Out of Pianos**—Rub turpentine occasionally

over woodwork on inside of piano, and you will not be troubled with moths getting in it, even if unused for a long time. A small bag of camphor put inside a piano will protect the felt.

**To Keep Gnats, or Mosquitoes Away**—Rub a few drops of oil of lavender, or oil of citronella, on face, neck and hands.

**To Prevent Insect Bites**, rub a little vinegar and water on the skin. Scented verbena leaves are also good for this purpose.

**To Kill Weeds**—If annoyed with dock, dandelion, or other weeds, fill an oil-can with kerosene. With a knife cut the weed off at the ground, or just below, and put a drop or two of kerosene on the heart of the weed. It will not grow again.

**Attractive Covers for Potted Plants**—Cut covers for pots from wallpaper to match the walls. Fasten together with pins and change when soiled.

**Use for Old Hot Water Bags**—Cut them into round mats and use under flower pots, etc., to prevent staining of wood.

**If Earth for Window Boxes or Potted Plants** is heated in the oven before using, it will save trouble with bugs and worms.

**To Destroy Earthworms** in the earth in flower-pots, mix a small quantity finely-pulverized tobacco with the earth in each.

**To Destroy Lice on Plants**, spray them with a syringe and a suds of *naphtha* soap.

**For Plant Insects**—One tablespoonful of smoking tobacco soaked in a quart of water for twelve hours or more makes a solution that will destroy insects and promote the growth of plants. Pour on the soil about every two months.

**To Make Ferns Grow Rapidly**—Put two raw oysters, chopped fine, into the pot with the ferns every two weeks. Give plenty of water. It will make them green and bright. Cottonseed meal is also good fertilizer. Ferns grow toward the sun, and should be turned each day to keep them from growing over to one side.

**Ammonia Water for Plants**—Ammonia water that has been used for washing is an excellent fertilizer for plants.

**Plant Fertilizer**—When watering plants, to every two pints of water add a teaspoon of sal volatile to promote their growth.

**Plant Fertilizer**—Dissolve two ounces sulphate of ammonia and one ounce nitrate of potash in one-half pint boiling water; bottle and cork tightly. Use a teaspoonful to three quarts lukewarm water.

**Soot for Plants**—Soot enriches the soil, keeps plants healthy and destroys many insects. Sprinkle it on the surface or use soot-water made as follows: Put the soot in a bag and immerse it in a pail of water. Water in which beef has been washed before cooking is excellent for plants, roses and geraniums.

**To Grow a Novelty Hanging Vine** from a sweet potato put

it in a hanging basket of pure sand, or sand loam, and water occasionally. The dark green leaves resemble a variety of ivy.

**To Fasten Climbing Vines, Etc.**, attach strings to nails three or four inches long and push nails in the ground up to the head.

**To Make a Rubber Plant Grow**, wash the leaves once a month with warm soapsuds; when dry, wet a cloth with olive oil and rub over the upper side only of each leaf.

**When Packing Flowers for Transportation** to be sent some distance, place ends of stems in a raw potato. They will keep as fresh as if in water.

(1) **To Keep Flowers Fresh**—Put a small piece of sugar, or a drop or two of camphor, in the water.

(2) **To Keep Cut Flowers Fresh**, put one-half teaspoonful of bicarbonate of soda in the water before putting them in a vase.

(3) Cut flowers with woody stems will last much longer in water if the stalks are scraped for about three inches up.

**To Patch a Broken Spot in Plaster**, mix a paste of one part of white flour, two parts of sand and two parts of sifted coal ashes with water.

**Plaster of Paris for Mending Walls**—When painting walls and the plaster is in need of mending, fix it with plaster of paris mixed with some of the paint you intend using to paint it with. This will prevent the mended spots from showing. To fix a white wall, mix plaster of paris with turpentine and oil.

**To Remove Smoke Marks from the Ceiling**, frequently due to a smoky lamp, mix a thick paste of starch and water, and with a clean flannel cloth spread it over the entire mark. Allow it to stay on until thoroughly dry, then brush off with a soft brush and the discoloration will disappear like magic.

**To Mend a Crack or Tear in Wallpaper** so it will not show, tear out with fingers (do not cut) a piece of the same paper a little larger than the crack or tear and starch well; roll down edges with a castor.

**Extra-Strong Paste for Paperhanging**—Buy dry glue chips and dissolve them in boiling water; then thin it with cold water and wash it over the plaster. When thoroughly dry, put on paper as usual, using flour paste to which add a cup of dried glue chips for each gallon boiling water. Paper will never peel.

**To Remove Wallpaper**, brush it over with alum water, using a whitewash brush; let it dry and paper will come off easily.

**Wallpaper Remover**—To remove wallpaper in one-half the usual time, take one heaping tablespoonful of saltpetre to a gallon of hot water, and apply to paper freely with a brush. A whitewash brush is best, as it covers a broad space. Keep water hot, and after a few applications paper easily pulls off.

**To Clean Wallpaper**, make a paste of three cupfuls of flour, three tablespoonfuls of ammonia and one and one-half cupfuls water. Roll into balls and rub over paper. It will be like new.

**To Clean Brass** — Rub first with a paste made with powdered bath brick and kerosene; then rub with dry powdered bath brick. Lemon juice and powdered chalk, mixed and used in the same way is also excellent. Pumice soap and ammonia is also good. Just moisten a cloth with ammonia, rub it briskly over the pumice soap, and apply to article. Polish with soft cloth.

Never use vinegar and salt or other acid mixtures; they only increase the tendency of the metal to tarnish.

To keep the polish on brass, after polishing in usual way, coat with clear, hard-drying varnish.

**To Clean Nickel Ornaments** and fixtures, use a mixture of equal parts of ammonia and whiting. Polish with leather.

**To Remove Stains from Ivory**, mix a little tripoli (have it powdered at drug-store) with sweet oil and rub on with a clean flannel cloth. Alcohol stains, if not too bad, can be removed with a little powdered Bon Ami on a soft rag.

**To Clean Gold or Silver Jewelry**, add a teaspoonful of ammonia to a cup of water and apply with a soft rag.

**To Clean Sterling Silver Articles** — Wash in baking soda and a little warm water, using a brush if desired; rinse in clean water and dry thoroughly.

**To Clean Tobacco Stains** from copper or brass ash trays, apply a little denatured alcohol with a brush.

**To Clean Brass Ornaments**, boil in strong soapsuds to which add a large lump of soda; then scrub with brush, pour clean boiling water over them, and wipe dry. If they cannot be boiled, rub them with juice from a boiled onion.

**To Clean Brass Flower Pots or Trays**, rub them with a piece of lemon; then pour boiling water over them and polish with soft, dry cloth.

**To Clean Gilt Articles**, wash them in white soapsuds with a fine brush; then rinse well and wipe dry with a soft cloth.

**To Clean Spotted Glazed Tiles**, rub them with a cut lemon. leave on for about fifteen minutes and polish with a soft duster.

Add a tablespoonful of paraffin to a pail of hot water when washing tiles; it will make them both clean and bright.

**To Clean Bronze**, make the article very hot by placing it in boiling water; then rub it well with a piece of flannel cloth dipped in soapsuds, and dry with a chamois leather.

**To Clean Zinc** — Take a thick slice of lemon and rub it over the stained spots. Let it remain for an hour, then wash the zinc metal with soap and water; it will be clean and bright.

**To Clean Zinc**—Wipe it off with a dry cloth; then rub it with kerosene, let it stand a few hours and rub again with a cloth wet in kerosene; polish with dry cloth.

**To Remove Old Stains from Marble**, mix well unslaked lime and soft soap and lay it on with a brush; after a short time, wash it away with lukewarm water. Repeat if necessary.

**To Clean Soiled Marble**—Pound two parts of common washing soda, one part each of pumice stone and finely powdered chalk, mix together, sift through cheesecloth, and make into a paste with water. Apply thickly and let it dry on; then wash well with soap and water and rub well with a soft cloth. Never use acids as they destroy the gloss.

**To Clean Oil Spots from Marble**, first wash the stone thoroughly; then place a sheet of blotting paper over the spots and set a hot iron on it; this will draw the oil out and the blotting paper will absorb it.

**Good Frosting for Glass** (imitation of ground glass): Use mastic, 4 parts; sandarac, 18 parts; zenol, 80 parts and ether, 200 parts. Mix well, clean glass thoroughly and apply quickly.

## IN THE SICK ROOM

### Also Miscellaneous Beauty Helps

**For the Invalid's Room**, a few drops of oil of lavender in a glass of *very hot* water is excellent to freshen and purify the air and to rid the room of flies or other insects.

**For the Invalid's Room**, an agreeable method of changing the air is to put eau de cologne in a shallow dish and set fire to it. It makes a pretty flame and imparts a delightful odor.

**Drink for Invalids**, often served in hospitals: Put two tablespoonfuls grape juice in a wineglass, add the beaten white of an egg and a little chopped ice; sprinkle sugar over top and serve.

**For Burns, Etc.**—If you burn your finger or hand make a strong solution of bluing water and soak the affected part in it for ten minutes, or longer if necessary. The pain will quickly disappear and no soreness will result.

**For Burns or Scalds**—Mix one tablespoonful baking soda with one pint water and apply. Or, use raw white of egg applied on a cloth.

**For Burns and Light Scalds**—At once coat the burned or scalded spot with mucilage and the smarting will cease almost instantly. If burn is quite deep, keep covered with paste of cold water and flour; do not let paste get dry until smarting stops.

**A Good Remedy for Burns**—Cover a soft cloth with a thick layer of scraped raw potato (Irish) and apply it to the burned part. Renew the potato as often as necessary to keep it moist.



**For Chapped Lips and Burns**—Take equal parts beeswax, sweet oil and turpentine; melt wax and oil together and when partly cooled add the turpentine; keep evenly mixed by stirring until cold and apply with thin linen cloth.

**For Chapped Hands or Feet**, use a mixture of five cents' worth of each of the following: White wax, powdered camphor, glycerine, spermaceti, and sweet oil. An excellent remedy.

**An Excellent Cold Cream** for the face and hands: White wax, 12 grams; spermaceti, 24 grams; cocoa butter, 24 grams; oil of sweet almonds, 80 grams. Rub well into the pores.

**To Make Thin Hands Plump**, first wash them in very warm water and rub in cocoa butter or any good skin food for five minutes; then hold the hands an instant in ice cold water and wipe dry. The cold water closes up the pores while filled with the skin food and new tissue is built.

**A Good Face Wash**—Mix two ounces of rosewater with two teaspoons glycerine; add fifteen grains sulphur and shake well.

**To Whiten the Skin**, apply a mixture of equal parts of rose water and lemon juice.

**For Red and Wrinkled Skin** following tan or sunburn, apply this lotion: Muriate of ammonia, one-half teaspoonful; aromatic vinegar, one-half tablespoonful; lukewarm water, one pint.

**For Cracked Lips**, apply a mixture of one-half ounce of lanolin and an equal part of glycerine or honey.

**For Thin Eyebrows**, apply warm olive oil or vaseline nightly.

**For Thin Eyebrows and Lashes**, use a mixture of eight drops of tincture of capsicum and one-half ounce rosewater; rub a little of this into roots of the eyebrows and lashes each night.

**To Remove Superfluous Hair** under arms, etc., make a paste with water of one part each of zinc oxide and starch, and two parts of calcium sulphide; apply to skin when needed and leave on about five minutes; then wipe off with soft cloth.

**For White Spots on Finger Nails**, mix equal parts of turpentine and myrrh; apply at night for several nights, removing all traces of the remedy each morning with olive oil.

**Excellent Liquid Nail Polish**—Dip the nails in this solution: Two drams diluted sulphuric acid, one dram tincture of myrrh, add enough rosewater to make four ounces; wipe and polish nails with chamois skin.

**For Perspiring Hands**, use a lotion of two ounces cologne and one-quarter ounce tincture of belladonna; rub in till moisture is absorbed, then dust with orris root or talcum powder. If due to nervousness, bathe hands well in this lotion: Elder flower water, one ounce; tincture of benzoin, one-quarter ounce; rosewater, three ounces; tannic acid, five grains.

**To Prevent Tanning of Skin**, dry the skin lightly (after a wash or bath, and while skin is still wet) with a little of this mixture: Almond meal (fine), 2 ounces; borax (finely powdered), 3 drams; oil of lily of valley, 2 drops; oil of bitter almonds, 2 drops; pumice stone (finely powdered), 3 drams; orris root (finely powdered), 1 ounce.

**Remedy for Freckles**— Mix three ounces lemon juice with one ounce each of vinegar, rosewater and bay rum; apply several times a day.

**Excellent Freckle Lotion** (will not harm the skin): Sal ammoniac (powdered)  $\frac{1}{2}$  dram; distilled water, two gills; hydrochloric acid,  $\frac{1}{4}$  dram; triple lavender water, one dram.

**To Remove Warts**— Castor oil applied every night will cause them to disappear, leaving no trace. Repeated applications of the following is also effective: Collodion, one ounce; salicylic acid, one-half dram.

**To Relieve a Corn**, soak stale bread in vinegar and bind it on three nights. Paint a bunion twice daily with a lotion of two fluid drams each of glycerine, tincture iodine and carbolic acid.

**For Chilblains**, apply oil of sassafras, bandaging them at night with olive oil. Warm salt and water will stop chilblains from itching. Painting them every night or two with tincture of iodine, or bathing them with beef-gall night and morning, will also give relief. Rub unbroken chilblains with dry salt and mustard, mixed in equal quantities. Coal oil is also excellent.

**For Relief from Tired and Swollen Feet**, use a handful of baking soda dissolved in hot water. Arnica diluted with warm water is also soothing after standing all day; use every other night. If feet burn use a cooling solution of alum and water.

**Excellent Foot Powder for Perspiring Feet**— Burnt alum,  $2\frac{1}{2}$  grains; starch, 8 grains; salicylic acid,  $1\frac{1}{4}$  grains; violet talcum powder, 25 grams. Dust the feet daily after washing.

**For a Sprain**— Salt and vinegar, bound on a sprain, will relieve the pain in a very little while. For severe sprains, mix one tablespoonful each of vinegar and spirits of turpentine with white of an egg; bottle, shake well and bathe sprain well at once.

**For Relief from a Felon**, and to draw it quickly to a head, wrap the skin from the inside of an egg around end of finger.

**To Draw Out a Splinter from under the Finger Nail**, use common yellow soap combined with brown sugar; this is also good to bring painful gatherings to a head.

**For Snake Bite**, mix the yolk of an egg with salt and apply same as one would a mustard plaster.

**Remedy for Ivy Poisoning**— Dissolve two tablespoonfuls of Epsom salts in teacupful of water; apply four or five times a day.

**Relief for Ivy Poisoning** — Bathe well the affected parts in buttermilk to each cup of which add a large spoonful of salt.

**To Stop Hiccoughs** — A lump of sugar, dipped in vinegar, and allowed to dissolve in the mouth will prove effectual. Inserting a spoon handle far down into the mouth and pressing upon it heavily will also usually stop persistent hiccoughs.

**For Venomous Insect Stings, Etc.**—Apply weak ammonia, oil, salt water or iodine. For bee stings, reduce ammonia one-half and apply.

**For Poisonous Insect Stings**, remove the sting, squeeze out the poison, and apply scraped chalk and olive oil, mixed to a thick cream.

**For Relief from Mosquito Bites**, rub them with chloroform; the pain and itching will disappear and the swelling decrease.

**For Insect Bites**, apply a fresh cut lemon; rub in well.

**Remedy for Nose Bleed** — A vigorous motion of the jaws, as if chewing a wad of paper or gum, is a simple, effective remedy.

**To Stop Bleeding** from a bad cut or wound, mix pulverized resin with sugar and bind it on.

**For Deep Cuts**, bind on a handful of table salt to stop the flow of blood; this is also healing.

**For Small Cuts, Sores, Styes, Pimples, Boils, Etc.**, use equal parts of ointment of ammoniated mercury and white vaseline.

**For a Cut on Broken Glass**, pour coal oil in the wound before any other application, to prevent soreness and further trouble.

**If You Step on a Rusty Nail**, mix a teaspoonful of creolin to each pint of hot water and soak for about twenty minutes; then bind it with cloth wet with creolin and keep it damp. Do this every two hours and no blood poison will result.

**For Relief from Grit in the Eye**, apply a drop or two of castor oil, or bathe it well with warm witch hazel.

**For Relief from Earache**, put in the ear a piece of cotton, wet in chloroform and laudanum, equal parts; keep well covered.

**To Remove an Insect from the Ear**, pour about a teaspoonful of warm sweet oil, or melted butter, into it to kill the insect and give relief. It can then be floated out with lukewarm water.

**To Remove a Fishbone from Throat** — Cut a lemon in two and suck juice slowly; it softens the bone, giving instant relief.

**When Taking Sticky Medicine**, first dip the spoon in hot water a moment till heated and medicine will slip out easily.

**Remedy for Cold on the Chest** — Use turpentine and camphor to which add a few drops of eucalyptus oil; apply while hot and cover with flannel.

**Remedy for Hoarseness.**— Mix one-half cupful each of raw linseed oil, strained honey and alcohol. Take in teaspoon doses

as needed. Or, rub the throat and chest well with a mixture of five cents worth of camphor gum and ten cents worth of sweet oil; let this stand in a warm place till camphor dissolves.

**When Children Become Hoarse or Croupy**, for quick relief scrape a little alum and mix it with honey—enough to give honey a puckery taste: warm it and give several teaspoons.

**Old-Fashioned Cough Remedy**—To one quart of water add one ounce each of flaxseed, slippery elm and stick licorice; simmer until reduced one-half. Strain and sweeten with loaf sugar or strained honey; heat again and strain. Then bottle and give in teaspoon doses when needed.

**Remedy for Whooping Cough**—To one-half cup of linseed oil add enough New Orleans molasses for a good emulsion. Give in teaspoon doses, when cough comes; continue till cough disappears entirely, which may take some time.

Tea made from sunflower seeds, steeped in water, is said to be good for whooping cough; give six times a day.

**When Children Complain of Stomach Trouble**, mix a teaspoonful of sugar and one-fourth teaspoonful baking soda in a cup of cold water; add one-half teaspoonful cream of tartar and give while effervescing.

**When Taking Castor Oil**, mix it with white of egg and a little lemon juice; the taste of oil will scarcely be noticed.

Put castor oil in orange juice, stir in a tiny bit of soda to make it foam, and children will consider it a treat.

**Mix a Mustard Plaster** with white of an egg instead of hot water and it will not blister nor burn the skin. Warm camphorated oil is still better.

**To Prevent Discoloration of the Skin** from a fall or blow, take a little dry starch, moisten it with cold water and lay it on the injured part.

**To Stop a Toothache**—Insert in the cavity a bit of absorbent cotton which has been saturated with vaseline and burnt alum.

**To Relieve Headache**, apply a hot water bottle to the calves of the legs. A nervous headache can often be cured by applications of hot cloths to the soles of the feet and back of the neck. A sick headache can often be relieved by a pinch of salt on the tongue, washed down with a cup of strong hot tea. For bilious headache, add a tablespoon lemon juice to a cup of black coffee.

**New Uses for Macaroni**—A stick of macaroni will serve in place of a glass tube for a patient who cannot sit up in bed to drink, or will sometimes induce a child to drink its milk when otherwise it would not.

**When Baby Chokes**—A choking infant can be quickly relieved by pressing between its eyes with the thumb and finger.

**For Restless Baby**—When the creeping baby is placed on the bed for his daily nap, use a large safety-pin to pin his clothes to the bed, or to a strap fastened to head or foot of bed.

**When a Small Baby's Stomach is Upset**, give the unbeaten white of an egg, a little at a time.

**Remedy for Colic**—Mothers should remember that the worst case of colic can be cured by giving lime water in teaspoonful doses— one dose is usually sufficient.

**When Bathing Baby**, fold a thick turkish towel and lay it in the bottom of the bath to prevent slipping or injury from a fall.

**When Bathing Baby** during hot summer months, add a little baking soda to the water to remedy prickly heat.

**For Scurf on Baby's Head**, use common castor oil; rub the scalp well at night and wash it out the next morning. It is also a good tonic for the hair. White vaseline is also good for this purpose and promotes the growth of hair.

**For the Baby's First Teeth**, use powdered chalk, flavored with wintergreen or cinnamon; apply with infant's toothbrush.

**To Preserve Children's First Teeth**, wash them after each meal with lukewarm water to which add a little borax. A mixture of dry salt and baking soda on a toothbrush is also excellent; the soda loosens the tartar while the salt whitens them.

**To Harden the Gums** and sweeten the breath, rinse the mouth each day with a little tincture of myrrh.

**When the Teeth Become Stained With Fruit** remove the stains at once by rubbing them with a little salt.

**To Prevent or Cure Dandruff**—Use a mixture of one part apple juice and three parts water. Apply it twice a week.

**To Remove All Dirt and Grease from the Hair**, wet it with warm water and then rub into the scalp the juice of a lemon. Then rinse the hair well and dry it on a soft towel. This will leave the hair soft and glossy.

**A Good and Cheap Shampoo**—Beat well together the white and yolk of an egg and add one teaspoonful of liquid green soap. Apply with fingertips, parting hair in several places and rubbing it well into scalp. Rinse once each with hot, tepid and cold waters. Gray hair should be shampooed with white soap, as any other kind may leave it yellow.

**Dry Shampoo for Light Hair**—Mix together (dry) two ounces of oatmeal or cornmeal and one ounce of powdered orris root; shake it well into the hair, leave for a while and brush it out; this will keep the hair nice and fluffy.

**Egg Shampoo**—Beat the whites of two eggs as stiff as possible; take all of the egg, a handful at a time, and rub it in the scalp with a light circular movement of the fingers. Dry hair

in the sun for twenty minutes; then brush with a cleaning brush for several minutes. This leaves the hair clean and fluffy.

**A Good Hair Tonic**—Make a quart of strong sage tea, add a teaspoonful of salt, and apply to the scalp three times a week to prevent hair turning gray or falling out.

**To Stop Falling Hair**, rub the scalp with a freshly cut onion; this stimulates the growth of hair.

**A Good Tonic for Falling Hair**—Thirty-two grams of white vaseline; sixteen grams of castor oil; four grams of gallic acid; add to this eight drops of essence of lavender.

**An Excellent Tonic** to promote health and growth of hair is castor oil. Apply to scalp three times a week in small quantities with a medicine dropper and rub it in well with fingers. For an agreeable odor, add to oil a few drops of oil of lavender.

**To Make Light Hair Lighter**, wash it once every two weeks in light ale; this also cleans and benefits the scalp.

**To Make Dark Hair Darker**, massage the scalp nightly with a small quantity of olive oil, persistent treatment required for best results.

**To Make the Hair Lie Flat**, dissolve some quince seed in a little rosewater and apply to the hair.

**To Make Hair Curly**, use the above before curling and keep waves in place with hairpins; let dry well, then brush lightly.

**To Keep the Hair in Curl**—A teaspoonful of ordinary tea, steeped in a tin cup with a little sugar, will keep the hair in curl a week or more. Add a little alcohol to the tea and it will keep for several days.

**To Clean Hair Ribbons**, use a teaspoonful of baking soda to one quart of boiling water; shake the ribbons in this a few seconds, rinse in cold water, wrap in a towel a few minutes and press with a hot iron.

**To Clean Ivory Combs**, use alcohol and an old toothbrush.

**To Clean a Hair Brush**, mix a half cupful each of flour and salt and rub it through the bristles.

**To Stiffen the Bristles in a Hair Brush**, dip it in milk and water, using equal parts.

**To Dry Clean a Comb and Brush**, sprinkle cornmeal on the brush bristles and run comb through them till both are clean.

**Before Washing Ebony Hair Brushes**, rub a little vaseline over the backs to prevent injury from the ammonia or soda; afterward rub it off carefully and polish with a dry cloth.

**To Clean Hair Brushes and Combs**—Use a teaspoonful of ammonia in a quart of hot water; dip the brush up and down in it, and let the comb remain in it a few minutes. Rinse in cold water. Dry brushes with bristles down, in the shade.

## TO SERVE WITH MEATS AND FISH

Roast beef — grated horseradish. Roast mutton — currant jelly. Boiled mutton — caper sauce. Roast pork — apple sauce. Roast lamb — mint sauce. Venison or wild duck — black currant jelly. Roast goose — apple sauce. Roast turkey — oyster sauce. Roast chicken — bread sauce.	Complete of pigeons — mushroom sauce. Broiled fresh mackerel — sauce of stewed gooseberries. Broiled bluefish — white cream sauce. Broiled shad — rice. Fresh salmon — green peas with cream sauce.
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## HOW TO SERVE POTATOES

Serve potatoes plain boiled only when they are new.  
 With roasts, serve potatoes mashed, or roasted in the pan with the meat.  
 With fricaseed meats, or roast pork, serve baked potatoes.  
 With broiled steak, serve creamed potatoes and a vegetable, such as eggplant, etc.  
 With chicken or lamb, etc., serve mashed potatoes.

## HOUSEHOLD WEIGHTS AND MEASURES

3 Teaspoonfuls...1	Tablespoonful	2½ Cupfuls powd. sugar.1	Pound
½ Cupful.....1	Gill	4 Tablespoonfuls flour, or ¼ cupful . . . . .	1 Ounce
2 Cupfuls.....1	Pint	1 Cupful flour.....4	Ounces
2 Tablespoonfuls butter..1	Ounce	4 Cupfuls flour.....1	Pound
2 Cupfuls butter.....1	Pound	1 Tablespoonful liquid...½	Ounce
2 Tablespoonfuls sugar...1	Ounce	Eight eggs equal.....1	Pound
2 Cupfuls gran. sugar...1	Pound		

## TIME TABLE FOR COOKING

### MEAT, FISH OR FOWL

#### FOR BROILING

Steak, 1 to 1½ inches thick....	10 to 15 minutes
Lamb chops....10 to 12 minutes	12 to 15 minutes
Mutton chops....12 to 15 minutes	20 to 30 minutes
Chicken.....20 to 30 minutes	20 minutes
Bluefish .....	20 minutes

#### FOR ROASTING

Beef, per pound. 8 to 10 minutes	
Beef, well done, per pound....	10 to 15 minutes
Beef, filet.....20 to 30 minutes	20 to 30 minutes
Leg of lamb, per pound.....	15 minutes
Pork, per pound.....30 minutes	3 to 4 pounds.....
Chicken, 3 to 4 pounds.....	1 to 1½ hours
Turkey, 10 pounds.3 to 3½ hours	

#### FOR BOILING

Beef, 3 to 4 pounds.....	3½ to 4 hours
Corned beef, 4 to 5 pounds....	4 to 5 hours
Chicken, 3 pounds.....1½ hours	

Ham, 12 to 14 pounds.....	4 to 5 hours
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### CEREALS

Quaker Oats.....1 hour	
Pettifjohn, or Wheatena.....	30 minutes
Rice.....25 to 30 minutes	

### VEGETABLES

Potatoes, boiled.20 to 30 minutes	
Potatoes, baked.30 to 45 minutes	20 to 40 minutes
Green peas, boiled.....	1 to 2 hours
String beans, boiled..1 to 2 hours	15 minutes
Green corn, boiled....15 minutes	25 to 35 minutes
Spinach.....25 to 35 minutes	15 to 30 minutes
Asparagus.....15 to 30 minutes	45 to 60 minutes
Cabbage, or Onions.....	20 to 35 minutes
Cauliflower.....20 to 35 minutes	30 to 45 minutes
Turnips, or Parsnips.....	45 to 60 minutes
Beets (Summer).....	2 to 4 hours
Beets (Winter).....2 to 4 hours	45 to 60 minutes
Carrots.....45 to 60 minutes	

**Recipe for Whitewash** (*will not wash off*): Slake one-quarter barrel of lime with boiling water, keep it covered; then strain. Dissolve one-half peck of salt in warm water, and boil one and one-half pounds of rice flour in water to a thin paste, adding both to the lime. Also add one gill of Spanish whiting and one-half pint of clear glue dissolved in warm water. Let mixture stand several days, then heat and apply while hot.

**Handy Fruit Picker for Farmers and Suburbanites** — Take a large tomato can or other tin can and cut a V-shaped hole in one side at the top, about 1½ inches wide and 2½ inches deep. On the opposite side of the V-shaped hole, nail the can to a long pole. This device is useful for picking apples and many varieties of fruit from upper branches where almost impossible to reach by ladder and prevents damage to fruit by falling.

**To Remove a Tight Ring** — Take a yard of cotton cord, soak it in soapsuds, glycerine or oil and wind it snugly around finger from near fingertip to knuckle joint; then pass end of string under ring, and, pulling the string tight, unwind it. The tightly wound string will lessen the blood pressure near the ring, and, little by little, the string presses the flesh and pulls off the ring.

**Javelle Water or French Bleach** — Dissolve in an agate pan one pound of washing soda in one quart of boiling water. Mix one-half pound chloride lime in two quarts of cold water and let it settle; then pour the clear liquid into the dissolved soda, put in corked bottles and keep in a dark place. Used chiefly to remove stains from white goods: Take equal parts of Javelle water and hot water and soak stains until they disappear; rinse several times in clean water and then in a solution of one tablespoonful of ammonia to two quarts of water to remove odor of lime. Do not use on colored goods, nor in too strong solution.

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**Cheap Fudge, But Excellent**—To two cups sugar add one cup water, three tablespoons corn, and a small piece of salt, boil until it makes a soft ball in water. Then add 2 tablespoons of butter and cool it in a basin of water. Add vanilla flavoring ( $\frac{1}{4}$  teaspoon), stirring until creamy and pour on buttered dish.

**Chocolate Fudge**—Cook 2 cups sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup water, 2 squares unsweetened chocolate, stirring constantly until soft ball is formed when dropped in water. Add 1 tablespoon butter and remove from stove. Let stand 10 minutes, cold, then add  $\frac{1}{2}$  teaspoon vanilla, beating hard till it begins to thicken. Spread on buttered pan till cool and cut in squares. May be varied by addition of nuts or coconut.

**Fudge Hints**—Substituting sweet cream for milk adds richness of fudge.

A few drops of molasses added to fudge after boiling 50 minutes will improve its flavor and keep it from getting gritty if boiled a little too long.

If 1 teaspoonful of cornstarch is added for each cup of sugar, chocolate fudge will be smooth and creamy when hot.

A pleasing change in fudge is to stir in  $\frac{1}{2}$  cup of nuts or to add a few chopped dates, figs, or apricots.

For a fine dish of chocolate fudge spread on pan till hot when it begins to cream, as much as it will hold of fruit, figs, ready-to-eat breakfast food.

## SUMMER DRINKS

In serving fancy drinks of any kind it is good to garnish them with slices of fruit in season.

**Summer Drink**—Take 3 pounds seedless raisins, 4 lemons cut into thin slices, and  $\frac{1}{2}$  pound sugar, put in glass or earthenware jar, pour on 6 quarts of water, let stand 3 days, stirring 3 or 4 times each day. Then pass through flannel and pour into stone bottles or glass bottles. Cork the bottles and wire down tight. Will keep 2 or 3 weeks and in 3 weeks it is ready for use.

**Grape Juice Nectar**—Take 1 pint grape juice,  $\frac{1}{2}$  cup sugar, add juice of 2 lemons and 1 egg yolk. Mix well, garnish each glass with thin slices of peach, orange, or both and serve ice cold.

**Lemonade with Grape Juice and Marshmallow Float**—Take as many glasses as needed and fill each  $\frac{2}{3}$  full of unsweetened lemonade; add a cube of ice and fill glass with one inch of top with pure grape juice and 2 large marshmallows. Serve at once with spoon and straw. Pour grape juice very carefully on the ice and it will float on top. Have a box of marshmallows handy to replenish the float.

