

WAR TIME COOKERY

HOUSEHOLD HINTS

To clean piano keys, rub over with alcohol.

A putty knife will be found useful in the kitchen.

50 lb. flour sacks make very good kitchentowels when cut up and bleached.

Use fine sugar instead of coarse. It dissolves easily and is more economical. Use maple syrup or molasses instead of sugar.

Use cornmeal instead of white flour in which to roll croquettes, etc.

Have a tin box in stove warmer in which to place crusts and ends of bread to dry. When dry put through chopper and use for cooking purposes.

To make stale bread fresh, wrap the loaf in a damp cloth, then in bag or paper and put in oven till cloth is dry.

For thickening gravy, brown a quantity of flour on frying pan, put in sealer and keep for future use.

The fat from different meats should be carefully trimmed, then rendered out in pan with a little water added, strained and put away for cooking. Keep each kind separate. These fats may very often be used instead of butter.

New corks for sealing bottles or jugs may be made from squares of old muslin about $2\frac{1}{2}$ inches in size, pouring melted sealing wax over the squares, while bottles are hot, placing the squares, wax side down, over the necks. Press muslin down well over top of bottle.

TO REMOVE STAINS

to remove grass stains from cotton goods wash in alcohol.

Ink stains may be removed by dipping stained part in sour milk and letting stand or by applying oxalic acid to white goods.

To remove iron rust, saturate spot with lemon juice, cover with salt and let stand for 2 or 3 hours in sun.

Grease stains may be removed by using Ivory soap and cold water for cotton and woollen goods. Either is safe for woollens.

Old tea or coffee stains may be removed by wetting spot with cold water, covering with glycerine and letting stand for 2 or 3 hours. Wash with cold water and hard soap.

Soak prints and gingham in a strong solution of salt and water before washing to prevent fading.

"Do not waste food, save it."