

## Things to Remember

Tin vessels rust and are often worthless in a few weeks because, after washing, they are not set on the stove for a moment or in the sun to dry thoroughly, before they are put away.

Little red ants cannot travel over wool or rag carpet. Cover the floor with coarse baize, set the sofa on that and you will not be troubled with them. Cover a shelf in your closet or pantry with flannel, set whatever you wish to keep from the ants on it and they will at once disappear.

Here are two things to remember when cooking either veal or pork: they should be cooked so thoroughly that the lean part will be white and firm, and they should never be boiled unless first well salted. With pork there should be served some kind of farinaceous vegetable, like rice, potatoes or hominy.

Lemon juice squeezed upon your spots of iron rust, with salt plentifully sprinkled over it, will probably remove all traces of the unsightly spots on your white dress. But if you would cover the nails in your closet with little muslin bags, or pieces of glove kid (old glove fingers are as good as anything) you will probably never again experience this difficulty.

To get rid of roaches, take, say, two tablespoonfuls of borax and dissolve it in one pint of water. With this water make a stiff dough of corn meal. Do not cook. Put it where the roaches can get it. Put it out at night and next morning you can sweep up all the roaches you want. It is the only remedy that never fails. Two or three applications are generally sufficient.

Coffee and tea pots will become very much discolored inside in a very short time. To prevent this about every two weeks put into them a teaspoonful of soda—common baking soda—and fill them about two-thirds full of water and let boil two hours. Wash and rinse well before using. In this way they will always be sweet and clean.

Use a double boiler for milk.

Meats should not be pierced while cooking.

Drippings are better than water for basting meats.

Milk is scalded when the water in the lower pan boils.

A dash of salt added to the whites of eggs makes them whip better.

With sour milk, or molasses, use Magic Soda instead of Baking Powder.

Dried crumbs absorb more moisture and are better for watery dishes.

Not a speck of the yoke must get into the whites which are to be whipped.

Soak salt fish with the skin side up over night. Change the water several times.

Save refuse grease and make soap of it with Gillett's Lye; full directions on each package.

Add a tablespoonful of water to an egg used for crumbing in order to remove the stringiness.

A teaspoonful of Gillett's Lye to one gallon of water will simplify dish washing very materially.

When the sauce bubbles through the crumbs on top of a scallop dish, the cooking is completed.

Meat should not be washed. It can be cleaned by rubbing with a wet cloth or scraping with a knife.

Butter added slowly in small bits to creamy mixtures, or sauces prevents a greasy line forming.

Crumbs grated directly from the loaf give a more delicate color than dried crumbs to fried articles.

Fold the whipped whites into any mixture rather than stir them in, as the latter method breaks the air cells.

Break eggs one at a time into a saucer, so any can be rejected if necessary and the mixture not be spoiled.

A pinch of Magic Soda mixed with tomato before milk or cream is added prevents the milk from curdling.