

THINGS WORTH KNOWING.

A couple of drops of flavoring in white of egg that is to be beaten will prevent settling if it stands.

Equal quantities of flour and milk will stir into a smooth paste for thickening.

If salad dressing curdles when cooked, beat it well with an egg beater.

After draining potatoes shake them in a breeze to make them dry.

A handful of washing soda put over the sink drain and left to dissolve, will cut the grease in the pipe.

When washing lace curtains, fold several times before wetting and they will not tear when wrung.

In baking custard or pumpkin pie, pin a strip of white cotton or paper around to prevent the crust from breaking down. The same is nice when frosting a cake.

Very small empty bottle on a writing desk to hold a fountain pen is nice to keep it upright.

A thimble put over the end of a brass rod when putting on lace curtains prevents tearing.

When a tape needle is not at hand, use a safety pin.

Try a small paint brush when greasing tins.

The crust of bread if buttered when warm, will not crumble when cut.

Put dry bread through a meat grinder and set away for future use in place of cracker crumbs.

Try putting eyeglasses in alcohol and rubbing with a soft cloth to clean them. Diamonds top.

A little borax in starch prevents the iron from sticking, also gives a nice gloss.

Equal parts of borax and insect powder will rid a house of cockroaches.

A teaspoonful of oxalic acid in a cupful of water applied with a brush whitens a straw hat.

To have glassware very brilliant, wash in cold water instead of warm, and wipe dry.

For fruit stains on hands, use lemon juice.