SAVE ALL STALE BREAD

Use it for toast, or it may be toasted and used as croutons in soup. Save all cracker crumbs. Roll out with the rolling pin and use for breading fish or vegetables. When using egg for breading beat it well with a tablespoon of water.

TO BLANCH ALMONDS

or any other kind of nuts. Shell the nuts and place in a shallow basin. Pour boiling water over them. Let stand a few minutes and the skins will peel off as they are gathered up. To salt the nuts, put a tablespoon of butter in a pie tin, melt it and add the blanched nuts, sprinkle with salt. Place in hot oven and let brown, being careful not to burn. Place on oil paper and let dry before serving.

WET SALT

Often in the summer the salt is damp and not easily poured out of the shaker. Put a few beans or rice in the shaker with salt.

TO CLEAN CRUETS FROM VINEGAR OR WINE

Rinse with warm soap suds and throw into the bottle some navy beans, shake until clean.

AFTER BOILING OR FRYING

if grease has been spattered on the stove, remove it briskly with a newspaper. Never use the dish rag on the stove. Have a separate cloth for that purpose.

TEA TOWELS

Keep the towels aired and dried. Do not use them until they are dirty. When partly soiled, take a clean one. They are easier to wash.
TO CLEAN GRANITE WARE

Where a mixture has been cooked, or burned on a dish, half fill with cold water, add washing soda, heat water gradually to boiling point, then empty, when dish may be easily washed. Dutch Cleanser is a good scouring powder; also Lighthouse.

BON AMI

is very satisfactory for washing mirrors and windows. Follow directions on cake. It is also good used for white canvass shoes. Wet a brush, pass over the cake of Bon Ami, then brush the shoe until all dirt is removed, take a clean cloth to get surplus suds off and dry in sun.

POTS, PANS AND DISHES

that have been used for cooking or serving fish should first be washed in cold water, to remove the odor, then in hot water.

TO REMOVE FRUIT STAINS

Pour boiling water over strained surface, having it fall from a distance of three feet. This is a much better way than dipping the stain in and out of hot water; or wring articles out of hot water and hang out of doors on a frosty night.

KEEP SINK DRAIN

clean pour down once a week washing soda and boiling water.

TO REMOVE GREASE SPOTS

Cold water and ivory soap will remove grease spots from cotton and woolen fabrics. Woolen goods and silks, and lingerie should be washed with Lux.

CUT GLASS

or any glass ware, should be washed in lukewarm water and soap suds. Rinse in water of same temperature to which a little
bluing has been added. Dry with a cloth free from lint, polish with tissue paper.

BREAD BOARDS

Always keep them clean, aired and dry. Air the bread box once a week and keep dry, otherwise bread will mold.

TO KEEP AN ICE CHEST

in good condition wash thoroughly once a week. Use lukewarm water in which washing soda has been dissolved. Whenever something is spilt in ice box immediately wipe it off.

MILK AND BUTTER

quickly absorb odors, and if in ice chest with other foods should be covered tightly.

TO TAKE OUT MACHINE GREASE

Cold water, a teaspoonful of ammonia, and soap, will take out machine grease when other means fail on account of colors running, etc.

A FEW REMARKS ABOUT THE TABLE

Always have the cloth clean and fresh. Have the head of the family do the serving. Stack the plates at his place. If soup is being served leave the other dishes in the kitchen, or on serving table. After removing soup plates bring in the rest of the dinner. Do not serve desert until all the other dishes are removed. Knife and spoons always to the right. Knife with sharp edge to the plate, next to the spoon, soup spoon first, then teaspoon. Salads always placed at the right. The napkins carefully folded and placed between knife and fork. If Grace is said have the head of the house repeat that it is the custom of the family to have silent prayer at the table.