

Household Hints

By Amena Taz

Do not discard rinds of grapefruit, oranges, or lemons. Grate the rinds first, put in tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings and such.

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Sugar in fried cakes, fritters, etc., should always be added to the milk—this prevents the cakes from absorbing the fat in the frying.

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Let chocolate cake cool five minutes before taking it from the pan. Turn an angel food or sponge cake upside down as soon as it is removed from the oven. Let it hang thus for an hour. Then take from the pan.

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If you are pressed for time and want to have meat loaf, bake it in small individual loaves rather than the one large one. The small ones will bake in about thirty minutes.

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Hot milk added to potatoes when mashing them will keep them from being soggy or heavy.