

# Household Hints

By Amena Taz

If you sift flour onto waxed paper you will have less difficulty in pouring it back into the sifter. Flour does not stick to waxed paper.

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To cut meringue pies easily, sift a little granulated sugar over the meringue just before it is browned in the oven. This makes a pretty crust and makes the pie easy to cut.

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Do not turn butter cakes, they should cool for 10 or 15 minutes before being removed and should be turned on wire racks.

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Cool a freshly baked cake away from drafts, as a draft can cause your cake to fall.

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A good, quick frosting is made by boiling a small potato, mashing it, and adding powdered sugar and vanilla.

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To keep crisp cookies crisp, and soft, place only one cookie in a cookie jar.

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Use milk instead of water in making pie crust. It makes it more tender and browns nicely.