

Household Hints

If you get too much salt in your potatoes, simply add a little sugar and to modify the sweetness of something, add a little salt.

. . .

Always add boiling water to boiling vegetables as cold water will toughen.

. . .

When ready to shell peas, pour boiling water over peas, let stand a few minutes, drain, then blanch in cold water. Hold pod by stem end and squeeze. It really works.

. . .

When baking fruit pies, cut holes in the upper crust with a thimble, place crust on pie. The holes will become larger, then place the little round circles back in place. Makes pies very decorative and serves for the steam and juice openings.

. . .

String beans—all the strings can be easily removed if they are put into boiling water for 5 minutes after washing.

. . .

Any cake will be greatly improved if a teaspoon of lemon juice is added to the butter and sugar. This makes a cake very light and shorter. Fresh milk makes cakes close grained and more solid.