

Household Hints

By AMENA TAZ

To peel ripe tomatoes, put tomatoes on a long handled fork; hold directly over flame on gas stove; twirling until skin pops. The tomatoes will not adhere to the skin.

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When cooking rice, put a lump of butter in and the rice will not boll over or stick nearly so badly.

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A teaspoon of sugar to each three cups of water used in cooking peas, carrots, cabbage or onions will improve the flavor.

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For people who say they cannot eat onions, soak the onions in milk before using them.

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If celery loses crispness, place in a pan of cold water and add a slice of raw potato. Let stand a few hours, and when you remove the celery it will be crisp.

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Leave about an inch of the tops on carrots when preparing them for grating. This serves as a button on which to hold while grating the carrots, and prevents fingers from getting too close to the grater.