

HOME HINTS

Next time you are whipping cream, instead of adding sugar for sweetening, put in a little honey. It gives the cream a "different" flavour, and also gives it substance, making it stay stiffly whipped for several hours, if necessary. For the right amount, put two tablespoons of honey to $\frac{1}{2}$ pint of cream.

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Don't throw away your old linoleum, if you are replacing it with new. Cut to size, it makes wonderful lining for kitchen shelves, and is more practical than shelf paper for it lasts much longer and can be washed in only a second. Try it also in your dressing table drawers.

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Scatter rugs look lovely on polished floors, but are apt to become a dangerous hazard with frequent slipping, especially where there are children or old people. An easy way to prevent this is to take four rubber rings from the inside of old coffee or jam jars and sew them firmly to the rug, one under each corner. This will help to keep it from slipping.

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It's a good idea to keep a few needles threaded with various coloured threads pink, black, white, and so on—on a pin-cushion on your dressing table, or some other handy place. Then, in case of a last-minute mishap or if something needs adjusting in a hurry, you have the proper equipment ready. Saves precious minutes in running to find needle and thread.

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There's no need to throw away lemons that have become dry. Try putting them in a hot oven for a few minutes. They will come out plump and juicy.

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Silver vases and flowerbowls often lose their beauty and use because of ugly and disfiguring scratches caused by thorns and rough stalks. Here's a way to keep them looking new for years and years. Line the inside of the vase or container with a layer of melted paraffin. Don't make the layer too thick however. The coating will protect the inside surface from sharp flower-points, and also keep it free from watermarks.

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Chopped jelly makes a delicious and good-to-look-at decoration for sweets and cakes. It's quick and easy to prepare, too. Just put the jelly on a sheet of wet greaseproof paper, and chop it briskly with a wet knife. It will be quite clear and easy to manage when it comes to arranging it on the cake.

Most housewives would like to use rubber gloves to protect their hands, but consider them too much of a nuisance to be pulled on and off. A good way to make them easier to be put on is to sprinkle them lightly on the inside with boracic powder, or a soft talcum powder. If you do this after every time you use them, you'll find your gloves slip on and off with no trouble at all. Also, the powder protects them and keeps them from perishing.

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If prunes are not a favourite in your family, here's a way to prepare them that will really appeal! Soak as many prunes as you need overnight, or for a few hours, then remove the stones. Stuff with ginger or cheese, wrap in strips of bacon and grill. Serve on toast, and if you like, garnish with parsley.

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A cracked egg can still be used for boiling, if you use this simple trick. Add a tablespoon of salt to the water in which you are going to boil the egg, and bring the water to a fast boil. Before you place the egg in the water, rub a little damp, coarse salt to the crack. This will seal the crack, and prevent the egg from coming through the shell as it boils.



A nice drawing by Carol Donovan, of Bowraville..