

# HOME HINTS

Is it proverbial or just my fancy, that it always rains when we are all dressed up in our most delicate outfits to go places? Still, I don't worry so much about those nasty mud splashes on garments now that I know they can be removed if rubbed with a boiled potato moistened with water. The floury residue can easily be brushed off when dry.

\* \* \* \*

Haven't you often resented the moments lost when rubbing smear or fly marks from your mirrors, then finding the fluff left by the duster is just as stubborn to remove? Try making a pad of tissue moistened with methylated spirit. This will leave a lasting polish and no fluff.

\* \* \* \*

And while we are on the subject of glass you can prevent your windows from steaming over if you mix equal quantities of glycerine and methylated spirit and rub lightly over the glass. Use this sparingly or you may leave it sticky.

\* \* \* \*

We've all heard that a new broom sweeps clean but here's a bit that is not so generally known. If you scald your new broom in hot suds before using, it will last longer—and that is something pretty important in these days of high prices.

\* \* \* \*

There are several schools of thought about preventing milk from burning when being boiled. Some say rinse out the saucepan with cold water before pouring in the milk; but I find that if you put the pan on the fire, after rinsing, and wait until the small residue of water spits off in bubbles before pouring in the milk, this is twice as effective.

\* \* \* \*

Now another tip about boiling milk. We all know the exasperation of waiting with growing impatience for milk to boil, then looking away for just one second and—presto!—over she goes, with the stove all messed up. Try a smear of butter round the rim of the saucepan. This will hold the milk if the fire is not too hot, and will act as a temporary break for those fatal seconds while your back is turned.

\* \* \* \*

Have you marks on that jappanned tray you rather value? You can remove the marks with a cloth dipped in oil and then polish with another cloth dipped in flour.

To clean rust off iron, rub over with steel wool and kerosene, then wash or wipe thoroughly and finally coat with any thin light oil. The kerosene, having done its work should not be left on, for it will create rust again.

\* \* \* \*

When chopping mint, sprinkle it with sugar. You'll find it easier and quicker and the juice will not be wasted. Then let the sugar blend with the mint in the bowl for some time before you add the vinegar—the mint will have a sharper taste.



A happy couple. Mr. and Mrs. Ryan of Dubbo, photographed outside the church just after their recent wedding.