



CHIPS, PRETZELS, FLOUR, OATMEAL - Keep in freezer. They never go stale and you, of course, never get bugs.

CLEANING WINDOWS - Shine with newspaper instead of paper towels. It is cheaper and easier.

WHITEN TUBS AND SINKS - make a paste of baking soda.

CAST-IRON UTENSILS - To re-season, coat the inside with unsalted shortening, and then place the utensil in a 350-degree oven for two hours. Wipe off the excess grease with a dry cloth. Before using the utensil again, you may need to wipe it out once more. After cooking, wash it in hot soapy water, then rinse and wipe dry. Never scour or scrub the utensil with cleanser or put it in the dishwasher.

GETTING RID OF YELLOW GRIME ON NO-WAX FLOORS - Mix ½ cup powdered cleaner (such as Spic & Span) with 1 cup ammonia and ½ cup cool water. Puddle the solution on the floor in 3-foot square sections and allow it to penetrate for 5 minutes. Mop up the solution, then rinse thoroughly with clear water. To prevent, yellow build-up, wash your floor regularly with detergent or ammonia and water.

HASSLE-FREE TURKEY DRESSING - Before stuffing the bird, line the cavity with cheesecloth so that after the turkey is roasted it's easy to pull out the cloth by its ends and empty the stuffing right into a serving bowl.

RAW EGGS - Don't eat raw eggs because of salmonella.

NEWSPAPER CLIPPINGS - To save the clippings: mix two tablespoons (or one tablet) milk of magnesia with a quart of club soda. Let this chill for about 8 hours, then soak clippings in the solution for about an hour or so. Remove, place on paper towels and pat dry.

