

## Lifetime Tips

- 1--Stuff a miniature marshmallow in the bottom of a sugar cone to prevent icecream drips
- 2--Use a meat baster to "squeeze" your pancake batter onto the hot griddle-perfect shaped pancakes every time.
- 3---To keep potatoes from budding, place an apple in the bag with the potatoes.
- 4---To prevent egg shells from cracking, add a pinch of salt to the water before hard-boiling.
- 5---Run your hands under cold water before pressing Rice Krispies treats in the pan-the marshmallow won't stick to your fingers.
- 6---To get the most juice out of fresh lemons, bring them to room temperature and roll them under your palm against the kitchen counter before squeezing.
- 7---To easily remove burnt on food from your skillet, simply add a drop or two of dish soap and enough water to cover bottom of pan, and bring to a boil on stove-top-sketlet will be much easier to clean now
- 8---Spray your Tupperware with nonstick cooking spray before pouring in tomato-based sauces-no more stains.
- 9---When a cake recipe calls for flouring the baking pan, use a bit of the dry cake mix instead-no white mess on the outside of the cake.
- 10---If you accidentally over-salt a dish while it's still cooking, drop in a peeled potato-it absorbs the excess salt for an instant "fix me up".
- 11---Wrap celery in aluminum foil when putting in the refrigerator-it will keep for weeks.
- 12---Brush beaten egg white over pie crust before baking to yield a beautiful glossy finish.
- 13---Place a slice of apple in hardened brown sugar to soften it back up.
- 14---When boiling corn on the cob, add a pinch of sugar to help bring out the corn's natural sweetness.
- 15---To determine whether an egg is fresh, immerse it in a pan of cool, salted water. If it sinks, it is fresh-if it rises to the surface, throw it away.
- 16---Cure for headaches: Take a lime, cut it in half and rub it on your forehead. The throbbing will go away.
- 17---Don't throw out all that leftover wine: Freeze into ice cubes for future use in casseroles and sauces.
- 18---If you have problem opening jars: Try using latex dishwashing gloves. They give a non-slip grip that makes opening jars easy.
- 19---Potatoes will take food stains off your fingers. Just slice and rub raw potato on the stains and rinse with water.
- 20---To get rid of itch from mosquito bite:  
try applying soap on the area instant relief.
- 21---Ants, ants, ants everywhere ... Well, they are said to never cross a chalk line. So get your chalk out and draw a line on the floor or wherever ants tend to march-see for yourself.
- 22---Use air-freshener to clean mirrors: It does a good job and better still, leave a lovely smell to the shine.
- 23---When you get a splinter, reach for the scotch tape before resorting to tweezers or a needle. Simply put the scotch tape over the splinter,then pull it off. Scotch tape removes most splinters painlessly and easily.

24--- If your VCR has a year setting on it, which most do, you will not be able to use the programmed recording feature after 12/31/99.

Don't throw it away. Instead set it for the year 1972 as the days are the same as the year 2000. The manufacturers won't tell you.

They want you to buy a new Y2k VCR.

25---NOW Look what you can do with Alka Seltzer(!):

Clean a toilet. Drop in two Alka-Seltzer tablets, wait twenty minutes, brush, and flush. The citric acid and effervescent action clean vitreous china.

Clean a vase. To remove a stain from the bottom of a glass vase or cruet, fill with water and drop in two Alka-Seltzer tablets.

Polish jewelry. Drop two Alka-Seltzer tablets into a glass of water and immerse the jewelry for two minutes.

Clean a thermos bottle. Fill the bottle with water, drop in four Alka-Seltzer tablets, and let soak for an hour (or longer, if necessary).

Unclog a drain Clear the sink drain by dropping three Alka-Seltzer tablets down the drain followed by a cup of Heinz White Vinegar Wait a few minutes, then run the hot water.