

NEW WRINKLES

This department is a General Exchange of Ideas for our readers. Nearly everyone has worked out or happened upon a better way of doing something than the usual way—some new wrinkle. If you know any new wrinkle, give others the advantage of it, and at the same time benefit yourself. One dollar will be paid for each new wrinkle accepted. Address NEW WRINKLE BUREAU, Room 1263 Fifth Avenue Building, New York, N. Y.

PERSONALLY, I consider it a dangerous habit to permit any article of food to remain in tin or iron receptacles for any length of time, exposed to the air at room temperature. The air of every room swarms with organisms that are capable of causing decomposition in foods into which these organisms fall, and in which they immediately begin to multiply. Many organisms decompose foods without forming notably dangerous decomposition products; but certain specific forms are capable of forming in foods exceedingly poisonous decomposition products known as Ptomaines. Foods containing milk, eggs, and fish form these poisonous products very readily. While in a majority of cases poisonous products will not develop in goods opened and allowed to remain in the tin, there is always the chance that such poisons will develop under favorable conditions. Consequently, it is best to take no risks. Again, if canned food, after being opened, is thoroughly heated or cooked, the danger of eating it is decreased, as many ptomaine poisons are destroyed by cooking.—Ora Willis Knight, State Assayer, Portland, Me.

A word of warning, please, relative to the "Wrinkle" printed some months ago suggesting that silver be cleaned by boiling it in an aluminum vessel. An expensive and beautiful aluminum kettle was injured because it was used for cleaning silver. The household silver was boiled in the kettle in soapy water, and came out looking like new. The process was repeated whenever the silver became tarnished; but, alas, for the kettle! It

seems that the alkali in soap has a chemical action upon aluminum, and after repeated use it destroys the surface. I now boil my silver in a simple tin dish-pan, with a piece of aluminum that I purchased through an aluminum dealer. Thus, I keep my silver clean without injury to my handsome aluminum vessels.—R. R., Mobile, Ala.

How I grudged the space that an ugly heat radiator occupied under my window; but I transformed it into a thing of beauty and usefulness by having a wide board fastened across the top. Around this board I hung a bead portiere, and stained the board to harmonize with the furnishings of the room. The bead portiere concealed the radiator, yet allowed the heat free access to the room. The board shelf made a delightfully convenient place on which to lay books or sewing, as I sat working by my window.—Wier, Washington, D. C.

Accountants who find frequent use for blotter and ruler will find the following a help: sandpaper the under side of the ruler, and paste a strip of blotter along its whole length; but the blotter should not be quite as wide as the ruler, unless the ruler has a strip of wire or tin with the edge outward; then, in closing up a set of books all that is necessary is to make the entry, draw the red lines, move the ruler up, and blot them with the strip attached to the ruler.—M. J. S., Brazil, Indiana.

Hiccoughs may be cured by taking a mouthful of water, pressing inward the

tragus (the little projection over the orifice of the ear), and then swallowing the water. I have never known this to fail, and certainly no harm can be done by trying it. It was told to me as an "Old Country" cure for the unpleasant little spasms.—C. N. M., Winnetka, Ill.

The proper way to launder gowns of pongee silk is to wash them and let them dry thoroughly before ironing. If an iron is put on the pongee when it is damp, the material turns a darker color and becomes as stiff as if starched, instead of being soft and silky. Laundered in this way, pongee silk becomes as serviceable and practicable as cotton.—M. L. E., Boston, Mass.

To make onions tender and to fry them a golden brown without burning, slice them thin, place in frying pan with lard, cover with cold water and allow them to boil briskly until the water is entirely absorbed. In the lard which was first placed in the pan with the water, they will fry tender and brown.—M. A. W., Washington, D. C.

To "break in" a new pen point quickly, dip it in ink and hold it in the flame of a lighted match for a second. Wipe it dry with a cloth, and it will then hold ink and write as well as a point that has been used for several days.—W. F. P., Summitville, Ind.

To improve the flavor of your cup of chocolate or cocoa, add a drop of vanilla to each cup after pouring. You will not regret the extra trouble.—M. J. B. G., Mauch Chunk, Pa.

Have you ever tried: Cooking apricots and dried peaches together?

Combining in a salad cold cooked diced beets and carrots dressed with mayonnaise?

Putting a sprig of mint in the water in which potatoes are boiling, to give them an odd and delicious flavor?

Serving salmon flavored with orange juice instead of lemon?

Cooking cranberries with prunes? Adding three or four cloves when boiling veal or tongue?

Making strawberry frosting by adding a cupful of canned or fresh strawberries to a cupful of sugar and one egg-white, and beating for fifteen minutes?

Using equal parts of cold boiled macaroni, cooked diced carrots and canned or fresh peas, to make a novel salad?

Cooking a few slices of lemon with prunes, or cooking a small bag of spices with them?—M. M., Iowa City, Ia.

Many people who would otherwise use it, refrain from olive oil because of its unpleasant taste. A pinch of salt added to a teaspoonful of the oil will render it agreeable to the most exacting.—C. A. S., Morgan Park, Ill.

To prevent dirt getting under the finger nails while gardening, rub the ends of the fingers with soap. Take care to get it well under the nails. When the hands are washed later, the soap comes out, bringing all the dirt with it, and there are no tell tale marks of mother earth.—R. M. P., Savannah, Ga.



TURNING THE TABLES
Drawn by Will Simmons