Putting Away Your Furs?

A RE you putting away your furs for the summer? Then send them to the cleaners first, and save them from the moths. Or try these home methods.

For dark furs, rub hot bran well into the skins, leave it on for half-an-hour, then shake, brush and comb them. Or wring a soft cloth out in a pint of water to which a tablespoonful of ammonia has been added, and stroke the fur firmly with it, constantly changing the cloth. When clean, hang up to dry.

White and light-coloured furs can be cleaned by being sprinkled with finely-powdered starch and rubbed with tiny wads of tissue paper. Never wet them.

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Benver should be sprinkled thickly with very hot flour, rubbed well with a piece of muslin, shaken and beaten, and finally wiped over with a white silk handkerchief.

Fur collars on coats often get greasy round the back of the neck. When this happens, sponge with a piece of muslin slightly moistened in non-inflammable grease solvent.

Fresh air and sunshine are the chief enemies of moths, so when a sunny day comes along give all furs a good airing in the garden.

Every time a fur has been worn it should be shaken well and beaten with a light cane to free it from dust before it is put away. Never keep furs in a drawer. Hang them up in a cupboard which is in constant use.

If skins get wet through being worn in rain or fog, dry them in a warm room away from the fire, and shake

:-: HOUSEHOLD HINTS :-:

IF it takes too many candles to indicate on a birthday cake the age of the guest of honour, arrange the candles in the form of figures.

A FTER using a paper pattern, tie it up with a piece of the material from the garment made. You will know directly what the pattern is without a lot of tiresome unwrapping.

SHOULD you be called away while ironing by electricity, turn off the current and put a tea-cosy over the iron, this will keep it warm for a long time and it will heat up much more quickly when wanted.

To sweeten jars or tins that have been used for tobacco, onions, etc., and smell strongly, you may make them quite clean and fresh by filling them with earth. Let them stand for 24 hours then wash and dry them, and they will be fit for use again.

frequently. Delicate long-haired furs. like fox, should not be rubbed when damp, or they may become matted.

Moth-proof bags are quite inexpensive, and make a good investment for storing furs and fur coats through the summer. Alternatively, several thicknesses of newspaper may be used.

In any case, the furs should be examined at regular intervals and, at the slightest sign of infection by moth, should be treated with one of the insecticides specially prepared for this purpose.

PEFORE trying to break a coconut, put it in the oven to warm. When heated, a slight blow will crack it, and the shell will remove easily.

A LAMB'S fry will be much more tender if each slice is dipped in milk, and then placed straight into boiling fat and cooked slowly.

BUTTERSCOTCH and other toffees often become very sticky. Roll the pieces in dessicated coconut. This will greatly enhance the appearance and prevent their sticking together.

To remove ink stains mix mustard to a thick paste, spread over stains and leave for 24 hours. Sponge off with cold water and the stains will be gone. This will not harm coloured goods.

To clean glass dishes: Put a little vinegar in the dish to be cleaned. Then put one or two teaspoonsful of common salt. Shake well and rub all over the dish. Then rinse well in cold water, This will bring a fine gloss to the dish, and also take out all stains.

SHOE-TREES should never be used to keep fabric shoes in shape, as they are sure to stretch them unduly and cause the material to break away at the sole and edges. Instead, when taking off, use paper pressed into the shoes while they are warm.

To cook sago, so as each grain is separate and not one solid jelly mass, pour it into boiling water, instead of cold, then cook. You will find such an improvement. Rice should also be cooked this way.

WHEN mending a stocking of delicate material, such as liste or silk, place the stocking over a glass tumbler. You will find that the transparent glass will show up the threads of the tear, or break, and they will then be easily picked up with a fine crochet hook.

A SAUCER of charcoal in the larder will prevent odours of certain foods from tainting other food, especially milk and butter. Meat and fish and poultry can be kept fresh in hot water by being sprinkled with a little powdered charcoal. This washes away easily just before cooking.

LEMON juice rubbed on aluminium saucepan cleans off all stains without causing the metal to become discoloured. It also removes stains from silver, and, used with salt, removes tarnish from copper and brass. Rubbed into the scalp, lemon juice stimulates and will often prevent the hair from falling. As a mouthwash lemon is excellent and helps whiten the teeth and keep the gums healthy. A few drops of lemon sprinkled on bananas when cut up ready for cooking will prevent them from becoming discoloured. Lemon juice also keeps potatoes a good colour if added to the water in which they are boiled.

