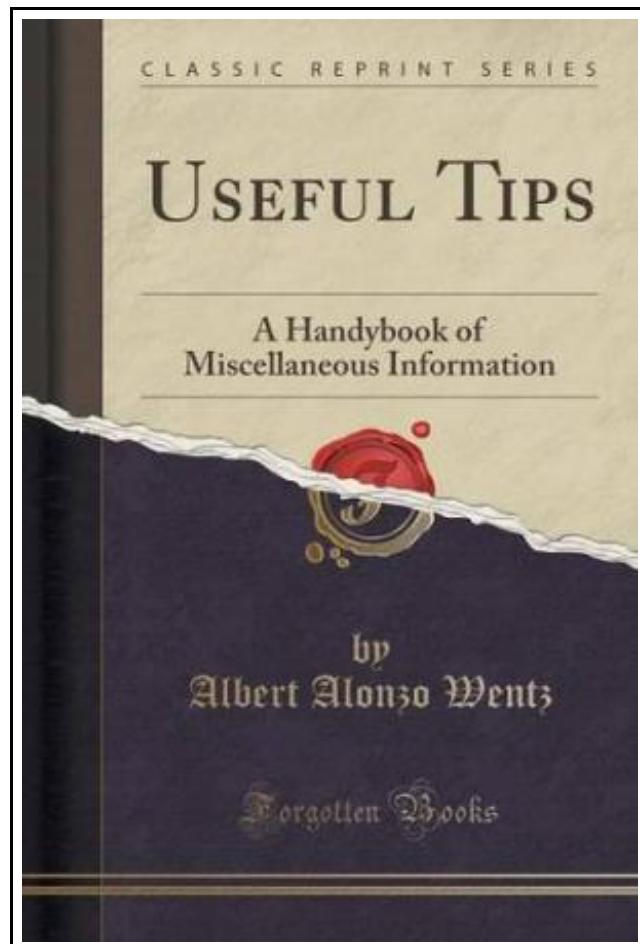


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Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Excerpt from Useful Tips: A Handybook of Miscellaneous Information - To keep every grain of rice separate and distinct, cook it in a pot of rapidly boiling water with the lid off. - A teaspoonful of lemon juice to a quart of water will make the rice very white and keep the grains separate when boiled. - By soaking beans, peas or other dried vegetables thoroughly, much fuel will be saved in the cooking. - A little vinegar added to the water in which vegetables are washed will prove effectual in removing dirt. Salt will do the same thing. - Soak new potatoes in water that has a little soda dissolved in it, and you will find that they scrape and clean beautifully. - To keep potatoes white when cooking them place an onion in the water with the potatoes Or, soak in cold water for two hours before boiling. - Butter potatoes when putting them into the oven to bake, as the fat softens the skin. - Before baking potatoes, prick with a fork so that the air can escape and prevent their bursting while cooking. - A well beaten white of an egg whipped into mashed potatoes before serving them will add greatly to the looks and to the taste of the dish. - Add one-fourth teaspoonful of baking powder to mashed potatoes while beating. They will be light and fluffy. - When cooking spinach never put water in the pot. Wash the vegetable thoroughly and put over the fire. It will create sufficient water to cook itself. - Salt sprinkled on parsley when chopping will make it chop much finer and easier. - A...

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