

Great-Grandma Anna's Household Hints

Typed from three small pieces of paper in the Charles and Anna Hanavan Family Cookbook



IN THE KITCHEN

- 1 **"Remove 2 Tbsp. of flour from 1 C. regular flour, add 2 Tbsp. cornstarch."**
Homemade cake flour for softer, more tender cakes.
- 2 **"Cabbage – add ginger when cooking."**
About 1/4 tsp dried ginger softens the strong smell, with no ginger taste.
- 3 **"Onions – pour boiling water over them, let stand till cold, then use in any ways you like."**
A hot-water soak takes the sharp bite out of raw onion.
- 4 **"Use hot water for clear ice cubes. Use cold boiled water for ice cubes."**
Boiling drives out some of the air that makes ice cloudy.
- 5 **"Sprinkle flour in fryer with sausage grease so eggs won't stick."**
A farm-kitchen trick for eggs cooked in the sausage pan.
- 6 **"Put lid over eggs fried in sausage grease so they won't stick."**
The lid traps steam, so the tops cook without flipping.
- 7 **"Spearmint gum for bugs in flour."**
Old-time folklore. Today: keep flour sealed tight, and a few days in the freezer takes care of pantry bugs.

AROUND THE HOUSE

- 8 **"White vinegar for cleaning fireplace brick."**
Cold fireplace only. Sponge it on, scrub with a stiff brush, rinse. Never mix vinegar with bleach.
- 9 **"Use vinegar for smoke."**
Wipe candle soot gently with a vinegar-damp cloth. Test a hidden spot first.
- 10 **"Rubbing alcohol for ball point pen marks."**
Dab and blot from the edges in, rinse in cold water, then wash. Keep it away from flames.
- 11 **"Buttermilk for mildew."**
An old laundry remedy for mildew spots. Test on a hidden spot first.
- 12 **"Vaseline for spots on tablecloth."**
Penciled next to it in our family's copy: "Ask — lace or vinyl?" We are still asking.

FIRST AID — THEN AND NOW

- 13 **"Vinegar for burns."**
Shared as family history, not advice. Today's guidance (Mayo Clinic): hold a minor burn under cool, not cold, running water for about 10 minutes, and get medical care right away for serious burns.



Every hint, explained

Scan the code for the full page, with a link to every hint I have shared on the blog. And two things the family remembers: Anna liked Buffalo grass because it needed less water than Bluegrass, and she *always* served food in a pretty dish, never the cooking pot.

StephanieCooksForACrowd.com/household-hints