

Things your mother should have told you...*

1. Stuff a miniature marshmallow in the bottom of a sugar cone to prevent ice cream drips.
2. Use a meat baster to "squeeze" your pancake batter onto the hot griddle and you'll get perfectly shaped pancakes every time.
3. To keep potatoes from budding, place an apple in the bag with the potatoes.
4. To prevent eggshells 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 and 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 stovetop.
8. Spray your Tupperware with nonstick cooking spray before pouring in tomato-based sauces and there won't be any stains.
9. When a cake recipe calls for flouring the baking pan, use a bit of the dry cake mix instead and there won't be any white mess on outside of the cake.
10. If you accidentally over-salt a dish while it's still cooking, drop in a peeled potato and it will absorb the excess salt for an instant "fix me up."
11. Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks.
12. Brush some beaten egg white over piecrust before baking to yield a beautiful, glossy finish.
13. Place a slice of apple in hardened brown sugar to soften it.
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, but 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 a 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 bites, try applying soap on the area and you will experience 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, leaves 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, and then pull it off. Scotch tape removes most splinters painlessly and easily.
24. 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, and then run the hot water.

Note: Please be advised, I can't guarantee all of these will work. I'm just the messenger.

*Source unknown