

Hints From Heloise

Dear Heloise:

To keep trouser hems from fraying, sew a button one inch from each side of the inside crease and it will relieve friction. A thin coat of vaseline will keep the ice tray from sticking in the refrigerator.

Fly specks on glass or paint come off with vinegar and water. Glass vases which hold flowers are beautiful when the water is tinted with food coloring.

Never dry white woolies in the sun. They will turn yellow. Dip a candle in hot water before placing it in candelabras. This makes it fit and stick better.

Don't scour enamelware. Burned food should be soaked off. Wrap a stale loaf of bread or rolls in a damp cloth for a few hours, then bake in moderate oven until fresh and crisp again.

Put embroidered materials and cut work face down on bath towels to iron.

Brown stains on china can be rubbed away with a damp cloth dipped in salt.

A good soak in salty water will remove slime from sponges. If your alarm clock fails to wake you up, set it on a pie tin. A ball point pen can be used instead of marking ink if the mark is immediately pressed with a hot iron.

Helpful

Dear Folks:

Last week I was at a friend's house and she was rinsing her dishes before she put them in her electric dishwasher because she didn't have enough dishes in her washer to run it and said she always waited until it had a full day's supply of dishes.

This woman thought she was saving money by rinsing the dishes under the hydrant. Think of the water she used! Her poor hands, energy, etc.

I put my breakfast dishes in the washer . . . then turn on the rinse cycle only a few minutes so that this water can rinse them and then turn my dish washer off.

I wait until the next meal and do the same thing. When our washer is full then I run the washer through the entire cycle.

For those who missed some earlier columns, and have drying cycles on their dishwashers — there's no need to use the drying cycle if you want to save on electricity.

Let the dishes dry themselves by turning the dial to "off" after the dishes are washed and rinsed. Listen for the sound! Drying takes longer than the washing does. The dishes are already sterile and you aren't going to use them until the next meal anyway.

Heloise

Dear Heloise:

Here is a lulu of an idea I came across some years ago. If you find it necessary to get down on your knees, whether it be for scrubbing, painting floors, waxing or what-not . . . sew pockets on an old pair of slacks just where the knees are. Then insert a large sponge in each square pocket and presto . . . you have built-in kneeling pads.

Fanny

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Pair Wedded in Double-Ring Service

COTTAGE GROVE — Miss Barbara Jean Munsell was married to Wayne L. Wiscarson recently in the Church of Christ at Sixth St. and Gibbs Ave. The double-ring ceremony was read by Mr. Dean Pense, minister. The bride is a daughter of Mr. and Mrs. George C. Munsell and the groom is a son of Mrs. Melvin Wiscarson and the late Mr. Wiscarson. Both families are of Cottage Grove.

The bride's street-length gown was of white satin, the full skirt accented with embroidery. Her fingertip veil was held by a crown of seed pearls and she carried a white Bible on which was a white

orchid. Honor attendant was Miss Louise Wiscarson, sister of the groom. Her dark green satin dress was street-length and her nosegay was of white carnations.

Bob Migas was best man and ushers were James Eastburn, cousin of the bride, and Larry Violette.

A reception followed in the Fellowship Room of the church with Mrs. Charles Eastburn, aunt of the bride, serving cake. Mrs. Rex Munsell, another aunt, served punch, and Mrs. Dan Pavlic of Springfield, aunt of the groom, poured coffee. Miss Anita Ward kept the guest book, and Miss Tana Wood

and Mrs. James Eastburn cared for gifts.

After a wedding trip to northern California, the couple is at home at Gowdyville. Mr. Wiscarson is a retail clerk in a local grocery and Mrs. Wiscarson is employed as bookkeeper by an automobile firm.

Quick Snack Spread

Mix chopped California raisins with crunchy peanut butter. Add enough honey to make it easily spreadable. Put out a box of graham crackers and let children spread their own. They'll love it with frosty glasses of milk.


Piano, Organ Pupils Entertained at Elkton

Mrs. Charles C. Watson entertained her piano and organ students and their families at an annual barbecue supper on the patio of the Watson home in Elkton. An informal recital followed in the Watson home.

Group Tells Officers

Officers installed by the Associated Women for Columbia Christian College are: Mrs. K. E. McEwen, re-elected president, and Mrs. H. O. Cash, vice president. Mrs. R. V. Long is the new secretary, and Mrs. Leonard Rice is the treasurer.

Register-Guard Want Ads Bring Fast Results



Dear Willie

Published in the interest of good eating by the **TIMBER TOPPERS**

DEAR WILLIE—I'm going to Seattle to the Fair and need some advice. What's the best time to go and come back?
JESSIE

DEAR JESSIE—From either Timber Topper the best time to go and come back is just after breakfast and just before dinner—that way you not only get off to a good start but you're assured of a happy ending . . .
WILLIE

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SAFFLOWER OIL	9.0 to 1
CORN OIL	5.3 to 1
COTTONSEED OIL	2.0 to 1

(Figures from U.S. Dept. of Agriculture Home Economics Report No. 7)

VALUABLE BOOKLET: 32-PAGE "POCKET GUIDE TO POLY-UNSATURATES" explains about food fats, has food charts, and menus high in poly-unsaturates. Send 10¢ in coin to cover handling and mailing costs direct to: **VEGETABLE OIL PRODUCTS COMPANY INC., BOX 248, WILMINGTON, CALIFORNIA**