Soft biscuits can be made crisp by brushing them with milk and popping them in the oven for eight minutes.

Have much fly trouble? Try hanging a bunch of mint in your larder. It will help keep the flies away.

Some people think that no rice pudding is worth eating that has not been baked for a long time in a slow oven. While undoubtedly this is the best way, unless you have a fuel stove it is expensive, so here's a tip for the flat dweller or business woman. You can make your rice pudding equally rich by boiling up the rice and milk for—say half an hour—over a low heat, before you go off to work. While still just on the boil, place a well-fitting lid on the pan and quickly wrap a cloth about it, then enclose the whole package in a nest of cushions or an old eiderdown to exclude the air (a hay-box, if you have it, for this is the same principle). After about twelve hours the pot will be still warm and the rice will be found to be beautifully creamy. You can then add a little more milk and pop into the oven to brown.

Don't throw away those egg shells. Dry them and crush finely with a rolling-pin. Place round the roots of rose-trees, and the trees will benefit.

While in the garden take a look at that old clothes prop that keeps slipping. Slipping can be prevented by knocking one or two strong nails into the ground end.

For flushing drains, particularly in hot weather, use boiling strongly salted water.

If your sink is blocked, place chloride of lime in the pipes and let hot water trickle through.

If you resent the time it takes to sew in shoulder pads for your frocks after washing—try making pads of old nylon stockings. These can be tapered away to nothing by layers of different size. Tack the layers well together and enclose in a triangle of thin silk. The pad can be washed with the frock and will dry almost as quickly.

After the summer heat, furniture, like the complexion, often needs a little beauty treatment. We have had furniture polishers in our house and this is the reviver they recommend. Take equal parts of mineral turpentine, raw linseed oil and vinegar. Put in a bottle and shake well. Apply to furniture with a soft pad and rub well in. Polish off with a clean soft cloth. This will not hurt the most delicate nor valuable antique furniture, but will give it a necessary reviver.

Recently we gave a recipe for a good carpet shampoo, but if it is only a reviver you need, put three tablespoonfuls of vinegar into a bowl of water and wipe over the surface with rags damped with the solution. Wipe over again with a clean rag. Have plenty of rags handy for they soon become soiled.

A very good drink for a party with the quantities increased to requirements is zipp. To make it, take one pint of lemon squash, a small bottle of cider, \( \frac{1}{2} \) pint of tinned pineapple juice, one pint of soda water, one tablespoon of castor sugar.

Today I found my newly-wed neighbour pretty annoyed. It seemed young husband had been sarcastic about the breakfast, objecting to being given mince two mornings running. "But it wasn't mince, it was sausages," she said, "only they'd all split." I advised: "Next time dip the sausages in boiling water before frying and they will not split." She asked, "How does one get to know such things?" My reply was, "I try out all the hints I can get." Do you?