Helpful Hints For The Housewife...

A LWAYS wash and dry the inside of but softens it and at the same time preset tubs when the washing is done. vents its cracking. Apply a little on a If tubs are left uncovered until thor- soft rag and polish with a silk duster oughly dry, they will not smell musty. or piece of chamois.

-hour before cooking. for several hours in cold water, to twenty-four hours, then brush oif. which a generous quantity of ammonia Fresh or dried fruit should be served

water and dry in the open air.

into little balls, wetting the meat with moderately hot iron. potato and fry in deep fat.

of clear water makes an excellent dust- drain off French dressing. er for unholstered furniture.

For convenience in cultivating rows is well frozen. should run the long way of the garden Half a snap fastener sewed on each and run from north to south if possible. shoulder of a house dress and the other

of the cup. Do not put too much wax on floors. improved. A little wax and plenty of polishing

makes a better-looking floor. Doeskin and chamois gloves become stiff and harsh unless washed in tepid place. suds and rinsed in slightly soapy water. Do not use soft butter or lard in mak-

ing pie crust. The shortening should be hard and cold. A mixture of equal parts of salt and vinegar will quickly brighten copper

or brass ware. A simple way to freshen white washing silk which has become yellow thru constant washing is to add milk to the that you don't even have to mention the rinsing water and allow it to soak for low cost as a kind of apology. a few minutes before squeezing out.

After putting water and soap into Four good sized potatoes, 1 1-2 cups washing machine let it run for a minute cooked and diced liver, 2 tablespoons or two to dissolve soap before putting butter or bacon fat, 2 tablespoons flour. in clothes, if you wish the best results. I cup tomato juice, 1-4 teaspoon pepper, Chilled, diced oranges mixed with 1 teaspoon salt.

it is used. Use salt instead of soda. with salt and pepper, and add cooked Foremost are the Spanish hats, with pensive bottles and jars of this and sleeveless frock. Fill the pan with cold water, leave until and diced liver. Heat to boiling point. big rolling brims and peaked crowns, that rarely has a more beautiful skin

together. It not only cleans the leather, way you prefer.

Potatoes that are to be French fried To remove a fresh grease spot on a should stand in cold water at least an rug cover the spot with blotting paper, then press with a hot flat iron. Cover To clean a sponge, allow it to soak the spot with magnesia, let it remain for

has been added. Rinse well in tepid at least once a day. Twice is better. When pressing a satin dress sponge If you have only a small amount of satin lightly on the wrong side, then meat left, mince it fine, season and form press satin on the wrong side with a

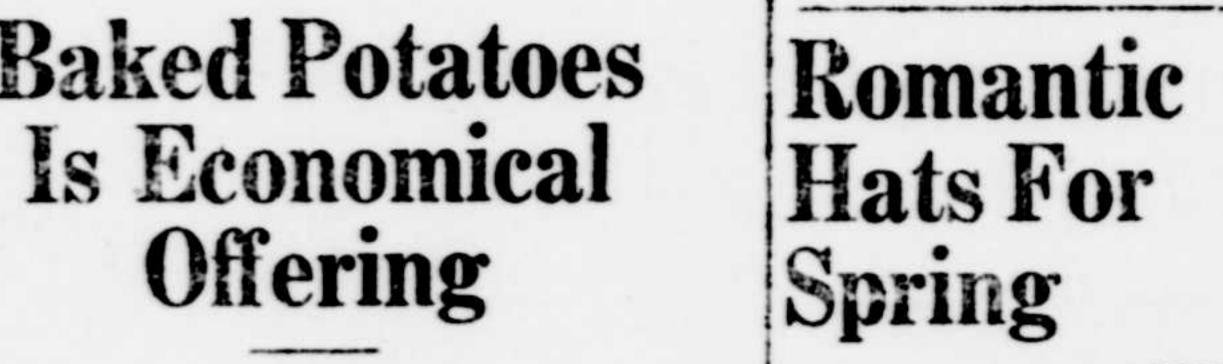
part of an egg. Take the rest of the If chicken prepared for salad is alegg and mix with some mashed and sea- lowed to stand in French dressing for soned potato, cover the meat balls with an hour before serving, the flavor of the salad is much improved. Before A clean piece of chamois wrung out adding mayonnaise at serving time,

The following makes an excellent If the water in which green vege- substitute for a ring mold. Fill a glass tables are to be boiled is hard, add a jar with chopped ice, seal and set into tiny bit of soda to it. This will make a bowl. Pour mixture to be molded vegetables tender and a better color. around jar. Remove jar when mixture

Pastry made with too much water is half to the tabs of an apron bib will tough and hard. Use only enough water always keep the bib in place.

to hold the ingredients together, mix When frying, don't put in the article quickly, roll and handle as little as to be fried until the fat is still and a fain't smoke is seen rising from the pan. Grease your measuring cup before When boiling ham, salt beef or measuring syrup or molasses and the tongue which is to be served cold you ingredients will not stick to the sides should leave the meat in the liquor until it is cold. The flavor is very much

To keep celery crisp, thoroughly wash



Baked Potatoes

back of the coiffure.

The Sailor Returns

filmy ones are worm on dark toques.

Your Garden

Transplanting

It is possible to move perennials,

shrubs and even trees in the summer

season if the roots are protected by a!

sion in the ground or in a tub or bucket.

The plants to be moved are dipped into

it the moment they are dug, so that

Blue In Gardens

The Hotbed

Vegetable Growing

French Endive

Trench endive early

a winter supply nex

watered artificially.

draped around the throat.

in the back.

ance much longer if you apply regular- than calves' liver. Put it into a sauce for town. Several are finished with ly takes a minimum of time."



By FRANCES PECK Heinz Home Institute



ACCENT ON THE IRISH MITH St. Patrick's Day looming whipped cream in the bottom of best be about the business of plan- Jelly on top of this, a large spoonning some party fare. How about ful of the ice cream next, and reserving your guests individual peat in layers until the glasses are chicken salad pies ail done up in a full. Finish off with whipped cream gala guise? Here's the trick: First and Jelly. If you have time for a you roll out pastry to 1/8 inch in bit of variation you might add nut thickness-use your favorite pas- meats or cocoanut between the try recipe for this-then cut and layers and sprinkle over the top. fit the pastry rounds into individual casseroles. Prick the bottoms and sides with a fork to prevent blistering, and bake in a hot oven (475° F.) 10 or 12 minutes until lightly browned. While you're in the business you'll want to cut small shamrocks with a cooky cutter from the rest of the pastry and bake them, too. After the shells! are cooled, fill them with chicken salad and embellish each with three shamrocks, stems turned toward the center. Garnish the pielets versatility will take you once you by sticking sprigs of watercress start pondering in the kitchen over all around the edges. Now for some food suggestions of your own. the Chicken Salad, mix 2 cupfuls The mildest mannered dish you cold diced cooked chicken with 1/2 ever concocted is likely to emerge cupful neatly halved Stuffed Span- the cinderella of the dinner table ish Olives, 2 cupfuls chopped cel- when your imagination begins to ery, 1/2 teaspoonful salt, a flour- work on the condiments and spices ish of pepper, 1/2 cupful chopped in your pantry. Not so long ago



PARTY PANIC FOILED Be a quick trick culinator next cream cheese. For a touch of some-

time you have unexpected callers, thing different, roll up each slice in and turn out a Party Parfait a firm little roll and pack the sandwithout a flutter. When the emer- wiches closely together in a pan so our fleetest they will hold their shape. At serva quart of ing time toast the rolls under the agster running for ice cream and a bottle of whipping broiler or bake in a hot oven cream, and hie your alf to the until golden brown-425° F. does kitchen as fast as you can. There the trick.

take a glass of Currant Jelly, break it up a bit with a fork and drop it in a double boiler to heat until it's melted smoothly. By this time the cream should be on hand. so while the Jelly is cooling, whip a half cup of whipping cream and begin to arrange the creation in parfait glasses or your favorite small pedestal glasses. Line up the dessert with a teaspoonful of ahead on the calendar, we'd each glass, a spoonful of melted



AMATEUR EFFORTS

There's no telling where your salted nuts and 1/3 cupful Mayon- | we were mulling over the blandnaise. Merge gently but thorough- ness of cream cheese when we hit ly with a big spoon, chill and serve in the pie shells. There'll be no blarney in the praise coming your way after this dish is served.

upon this plan to snap it up: First we blended cream cheese, and salt, and Horseradish. We prefer the Evaporated kind of Horseradish that retains in its bettle all the that retains in its bottle all the sting and fire of the fresh root. To use this variety just soak 34 teaspoonful Horseradish in 2 teaspoonfuls cold water for about 10 minutes or thereabouts. Then add the Horseradish to the package of soft cream cheese and step up the flavor with a dash of salt. Next cut several very thin slices of bread, spread them gently with

shape? If not, now's the time to rebutter and top with a layer of the build them or to construct new ones. Remember that you can grow b vegetables than you can buy. TV you cannot grow them ches

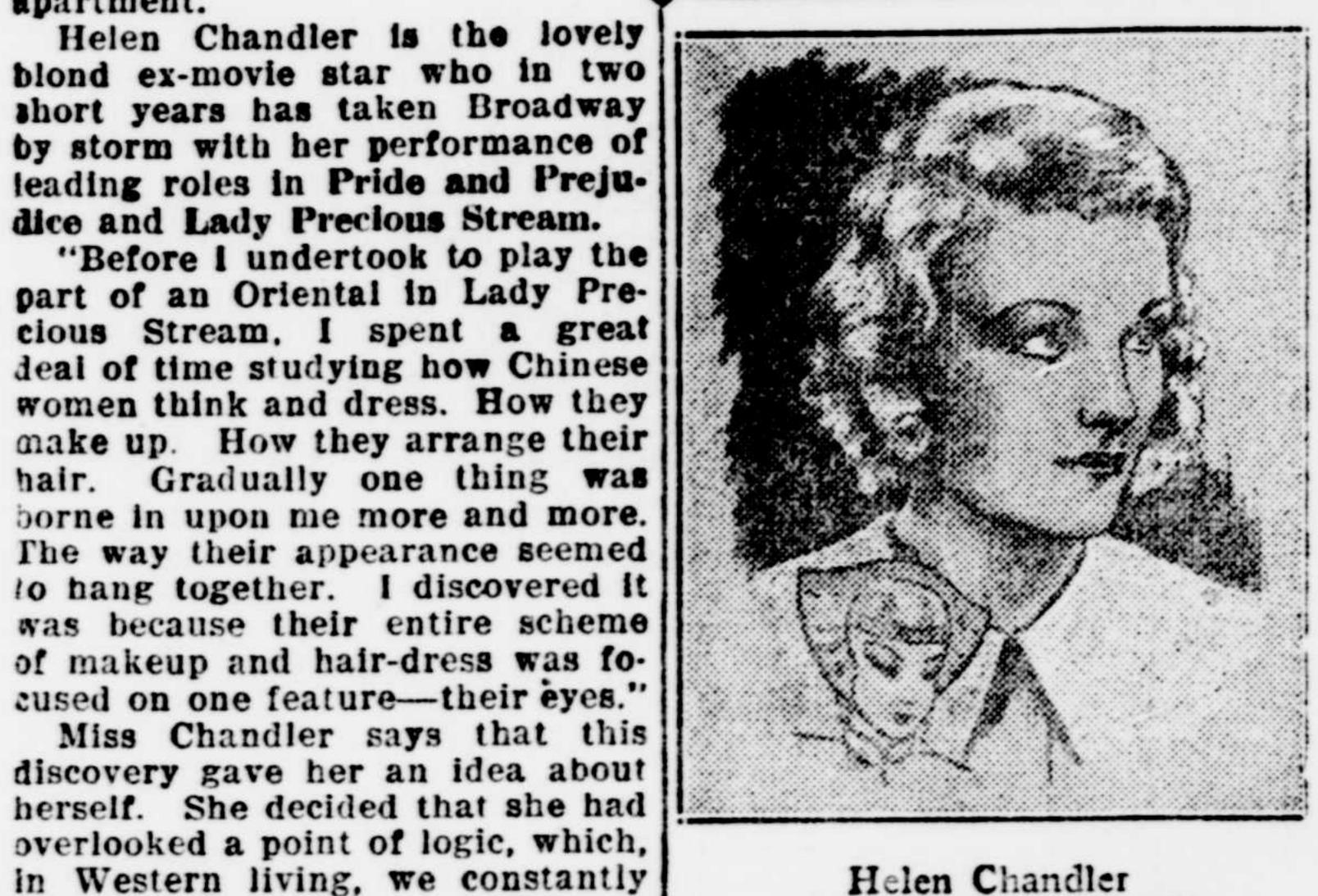
Chinese Trick, Keying Makeup to Eyes, Brought Helen Chandier New Beauty

66 A AKE the most of your looks!" That's Helen Chandler's IVI emphatic answer to the question, "What quality should a girl cultivate who wants to get ahead on the stage or in business?" "Our appearance is the only thing people have to go by when they first meet us. Whether we are instantly liked or disliked often depends on it," she said when interviewed recently in her Hollywood

apartment. Helen Chandler is the lovely := blond ex-movie star who in two short years has taken Broadway by storm with her performance of leading roles in Pride and Prejudice and Lady Precious Stream.

"Before I undertook to play the part of an Oriental in Lady Precious Stream. I spent a great deal of time studying how Chinese women think and dress. How they make up. How they arrange their hair. Gradually one thing was borne in upon me more and more. The way their appearance seemed to hang together. I discovered it was because their entire scheme of makeup and hair-dress was focused on one feature—their eyes." Miss Chandler says that this discovery gave her an idea about herself. She decided that she had overlooked a point of logic, which,

apply to our wardrobes and the interiors of our homes. A key Helen Chandler!



Helen Chandler "...she was herself!"

color. She experimented—using of individual skins. "So," conher own blue eyes as a key color. cluded the young actress, "if a The result was transforming. She girl has to face the critical eyes was no longer just another pretty of the public, whether it is on the blonde actress-she was herself, stage or in the subway, she should set about making the most of her-Her friends saw the difference, self as systematically as if she They tried it, too. It worked! were ordering the day's meals of Even an Irish girl with black hair transcribing the morning's dicta and blue eyes found that she tation. Choose a key color-nacould use the same cosmetics, and ture gave each of us our very own yet retain her own distinctive in personality color in our eyesdividuality. It was the eye color and harmonize powder, rouge, lip that counted, because make-up stick, even mascara and eye necessarily takes on the character shadow to it"

A Simple Beauty Message

Painters inspire Models Screen Fame.

Romantic hats have arrived with Here's a message that ought to be an not that of your neighbor's daughter, tom of the box spread broken pieces mushrooms, 7 tablespoons flour, 1 1-4 spring. Spanish caballeros, belles of inspiration to most women. Those who and never invest in one until you have of flower pots, crockery or small peb- teaspoons salt, pastry (1 1-2 cups flour, the nineteenth century and modernistic feel that it takes a great deal of time, seen yourself standing in it. Don't bles, then coarser soil and last of all 1-2 cup shortening, 1-2 teaspoon sait, pineapple and sprinkled with coconut Pake potatees and cut a slice from painters have inspired this season's effort or money to cultivate beauty can choose evening gowns with low-cut finely sifted soil. the top of each. Scoop out the inside chapteaux, more frivolous than those learn a good lesson from the advice of decolletes, deep cutaways under the Never put soda and water into an and mash and season with salt, pepper, of last year. The new effects are trim, young and charming Betty Grable. arm or tightly fitting lines, for these For the finest seeds it is an excellent 1 pint oysters, pepper. enameled saucepan that has been burn-butter and milk. eBat until light and in keeping with the modish modern's She firmly believes that "simple tend to reveal the mark of years on plan to cut burlap to fit the box and lay Melt the butter, add mushrooms and

the next day and then slowly bring to Line potato shells with liver in its reminiscent of Mexican somberos. They than her sister who adheres to simple sauce. Cover with mashed potate and come in a great variety of felts, lime but effective beauty aids. You don't Chairs and sofas upholstered in lea- put into a hot oven to brown the top. yollow, mint green or moss gray for re- have to spend loads of money to acquire ther will last and retain their appear- Beef liver requires longer cooking gort wear, and in rough dark straws a certain amount of beauty, and it really a mixture of one part vinegar and pan of boiling water and simmer twen- bright silk scarfs, draped around the Miss Grable is right. Simple, scientwo parts boiled linseed oil, well shaken ty minutes. Then dice it or use it any crown, drawn under the brim and tied tific care is invariably effective. The

with two short ends hanging over the woman who makes it a hobby to collect expensive jars and bottles, who flits Suit hats are legion, many of them restlessly from one brand to another harking back to the nineteenth century. without giving anything half a chance, Bretons have come to town in a big plays a hit-and-miss, a hide-and-seek way. Some have narrow, sharply roll- game with beauty. She who buys wiseling brims and other wide brims which ly and carefully and is persistent is squares and serve fresh. roll back from the face in a sweeping usually the winner.

are and are reduced almost to nothing Miss Grable herself uses scap and water for cleansing. When her skin is a little chapped or rough she adds cold One beef tongue, I teaspoon salt, 3 cream. She dashes ice cold water on sprigs parsley, I small onion, 4 pepper-Sailors have returned. They have

straight brims accented in front with a her face upon arising.

single bright rose or brims that droop Miss Grable has more beauty theories, water, bring to boiling point and drain. slightly after the mode of bicycle-builtfor-two days. The Homburg, whose and they are all very sound indeed. She Then cover with hot water, add seacurled brim once belonged exclusively believes that the proper diet also tells sonings, cover and cook until tender, to men, is seen in dark straw to wear in the skin and she says she tries to about 2 1-2 hours for a 2 1-4 poung with suits. Saucy pillboxes appear in stick to salads and vegetables as much tongue. Slice the tongue and serve as possible; she believes in a sensible hot. Or allow it to cool in liquid and balanced diet with plenty of milk, green serve cold. Veils are much in vogue. Chenille- salads, vegetables and lean meats.

dotted ones are attached to Homburgs She also feels that exercise through! drawn smoothly across the face and tied sports or walking is preferable to setin a knot i nthe back, while sheer ting-up exercises-"probably because I Two-thirds cup fat, 1 1-2 cups sugar, find it more fun"--she says. She skates, 2-3 cup jam (thick), 2-3 cup cold water, Flowers are smart. Little 'peach both ice and roller, bicycles, swims all 1 1-2 teaspoons cinnamon, 2-3 teaspoon basket hats" have crowns massed with year 'round and also bowls several times cloves, 2-3 teaspoon nutmeg, 1-2 teaflowers. Clusters of small blooms ac- a week.

are covered entirely with blossoms. A musts." She uses it whenever her eyes soda, I teaspoon baking powder. number of the smartest toques are de- are tired or she has been some place | Cream fat and sugar, Ad djam, water, signed of draped silk or chiffon and fin- where it is dusty.

ished with a long scarf which can be Asked how she keeps her hair lus- minutes. Add rest of the ingredients trous, what do you think she said? and pour into loaf pan lined with wax "Brush it like fury."

Try Apple Stuffed With Mincemeat

thick coating of mud. This suggests the A dish that fits itself most approplan of puddling, which is practiced by priately into the menus is baked petizers. Maple syrup may be used in many experienced growers even in the apple stuffed with mincemeat. Core place of the honey. spring and autumn when the weather the apples, being careful not to cut through the bottom skin. Stuff the cen-The plan is carried out by mixing ter with mincemeat, put into a baking water with a somewhat heavy soil until dish with a small quantity of water in Chocolate stains may be removed it is so thick that it will adhere closely the bottom and bake until tender. A from washable materials by first apto anything with which it comes in lump of butter on the top of each apple plying a little kerosene to the stained contact. This mud may be in a depres- adds to the flavor.

Raising Puffs

One-half cup butter, 2 tablespoons

the roots are entirely covered. Of sugar, 2 eggs (well beaten), 2 1-2 cups course, it is not wise to move any plants flour, 3 teaspoons baking powder, 1-4 Black walnut extract may be purduring a drought unless they can be teaspoon salt, I cup raisins, I cup milk, chased. A little of it is very good in Cream butter, add sugar gradually baked or steamed puddings, cakes, and beat until well mixed. Add eggs. frosting and sauces. Be sure and have some blue in your Add flour mixed and sifted with dry garden-not too much, but enough to ingredients and mixed with raisins alpalance the color scale and to add a ternately with the milk. Turn into cool touch during the hot summer buttered molds, cover and steam one

hour. Serve with a hot sauce. It's time to be getting the hotbed Evening Slippers _____

> vns now. matees. Shoes are wear no ning slippers a sped with rh tter regally. added with glas s, emeralds parkle like diamer.

Make Debut

Fashions For

Older Women

debut in the style world. They reflect face. a growing trend to give special attenWear a fresh flower in your hair for a triangular array of rust-colored buttion to the wardrobe problems of the woman who is no longer young, and are of the smartest women in the big cities. ribon belt. designed to minimize figure defects and flatter both faces and silhouettes.

for the older woman are black or navy coats. blue. Dresses are simple with fairly There is a flannel jersey reliably in- viding a wide swing to the skirt, which high necks and sleeves which cover the troduced to the public that has all the is bordered with an enormous ruche elbow, while coats are often fitted red- good properties of both jersey and flan- of the material. A simple ruche outingotes. Some dresses are topped by nel. It is warm, lightweight and as lines the off-shoulder line. thip-length capes and many suits are sleek as silk. shown. Dinner frocks often combine lace tops and silk chiffon skirts.

French Fashion Tips For the woman who faces the prob- dress up jackets. lem of a new spring wardrobe, here are If you like the simple but fine frock the skirt. the world.

without any extraneous nonsense in the design. Avoid a gibby overyouthful ef- Seed BOXES fect as you would the plague. Choose plain colors if possible. (If you must FOr Spring wear prints, get small ones, for nothing more emphasizes a large figure than a For Larly Flowers, Care necessitates early transplanting before

Avoid Gray And Green

Black and white is the smartest combination you will ever find. When you wear it, keep your white sparkling fresh. Navy blue is an excellent color; Seed boxes in a south or east window tion starts and set a pane of glass over wine should be good and brown is pos- give thousands of gardeners an early the top. Remove the paper or cloth assible if you have dark eyes. Avoid gray start each year and are a reliable aid soon a sthe first tiny humps of the litand green unless you have a fresh, to good gardening if properly handled, the plants break the soil. Wipe off the clear skin. eKep your necklines fairly The preparation of the seed box is a glass as water coleicts on it from evaphigh, your waistline normal (never very simple matter but one that needs to be oration so it will not drip on the plants high or low), your sleeves always sim- | well done to be reasonably certain of and cause them to damp off. ple in design and your skirts never very bringing the seedlings to planting size. Keep seed boxes moist but not wet or Spanish Caballeros, "Scientific Care Is Invari- tight at the hips, though reasonably Most important is the question of water-logged. Good drainage will help

Belles And Modernistic Lovely Betty Grable Of Choose dresses and coats whose trim- a cigar box or "flat," needs to have seed boxes. mings run up and down, not across holes bored in the bottom, about six your figure. Have your hats made for inches apart in large boxes and three you. See that they belong to your face, inches in the cigar box. Over the bot-

Fruit Pudding

One-third cup fat, 1-2 cup sugar, 1-2 cup milk, 1 egg, 1 teaspoon vanilla, 1-2 when it comes to transplanting. teaspoon lemon extract, I teaspoon cinnamon, 1 2-3 cups flour, 2 tablespoons! baking powder, 1-2 cup raisins, 1-4 cup chopped candled fruit.

Cream fat and sugar. Add rest of ingredients and beat one minute. Pour into shallow greased pan. Bake 20 minutes in moderate oven. Cut into

Boiled Tongue

If tongue is smoked, cover with cold

Jam Cake

spoon salt, 1 teaspoon vanilla, 2 eggs, cent many small dark models and toques An eye bath is one of her "Beauty beaten; 2 1-2 cups flour, 1 teaspoon

> spices, salt, vanilla and eggs. Beat 2 paper. Bake 40 minutes in a moderate

Honey On Grapefruit Grapefruit sections covered with

honey and then chilled are delicious ap-

Chocolate Stains

area and then washing the garment in the regulation way.

Walnut Extract

Hash Cakes Bettina

One cup chopped cooked meat, 2-3 cup chopped cooked potatoes, 1 tablespoon minced onion, 1-4 teaspoon salt 1-8 teaspoon paprika, 2 tablespoons Are Wearing Crowns milk or gravy, 1 egg yolk, 1-4 cup of erumbs, 3 tables; one flour, 1-2 cup to-

> are being. Mir meat, not ces, seasonings, milk was that and yells. Add crumbs and shape in aps are 3 calles glow like Place in and spri and even flour. Top with mindes in mederate oven.

The Fashion Flashes Say...

TIEILS continue their popularity as round collar is of white pique. the season advances. All of them! Much ado about yellow for spring is are stiff-starched and, while some are justified by several important offerings. RANKLY fifty fashions designed for worn over the face, many are thrown From a famous designer comes a lovely the older woman have made their back from the hat and fall almost to daytime frock of thin wool in pale muster the shoulders, forming a frame for the tard yellow with an intricately droped

evening if you would follow the lead tons at the waistline to match the rust The sheer woolens for spring are Tropical nights need lovely evening Many of the advance spring clothes beautifully and fit smoothly under ent from the usual is a freek of wine-

a few fashion tips gleaned from a five of solid color woolen, you will disyears' study made of the mature Pari- cover that several designers have anticisienne hailed as the smartest woman in paied your preference. Such a model is low is favored for evening as well as in rose beige sheer woolen with short, for daytime resort clothes. A youthful Study the new spring models, then puffed sleeves and front closing to the freck is of yellow net over yellow satin, buy a good girdle as a foundation for kneeline, where the simple bodice is with rows of gold sequins on the side fitting before you invest in a frock or joined in a pointed yoke to the pleated skirt and outlining the heart-shaped suit. eKep your clothes simple and skirt. Sleeves are also pleated. Little decolletage.

deners Employ Light the seedlings are strong enough to be handled. And Heat Available At South Windows

Nineteenth Century ably Effective," Says slender in profile. drainage. The seed box, whether it be take care of this, but do not deluge the

ed. Although it will remove the burned fluffy. Melt butter, stir in flour and demand for simplicity. But virtually beauty care is all that is necessary." figure and skin. If you feel your arms it over the coarse drainage and then cook two minutes. Stir in flower and particles of food it will make the pan when bubbly stir in tomato juice. Cook all of them are marked by a gay flower, She goes on to say, "the girl or woman and throat are "crepy" wear a little place the soil upon it so that the box seasonings and when well blended add more likely to burn again the next time and stir until mixture boils. Season ribbon or an unsual sweep in the brim. with her dressing table filled with exof water and there will be no danger of and thick. Add drained oysters and washing the tiny seeds or seedlings, pour into individual baking dishes or Firm the soil and sow the seed thinly into large casserole. Cover with pastry, in rows. This is better than sowing make two or three slits in pastry and proadcast as it will be appreciated bake in a hot oven, 450 degrees F., about

bodice and neckline. In back there is

colored chiffon with released tucks pro-

Going ashore for a cruise excursion One of the latest yarns designed for is the occasion to wear a tailored dress knitters is of silk ribbon about an eighth of an inch wide. It is used for a demure turn-down collar and a gay

Look about and you will see that yel-

Thin sowing is economy. Quantities of seed are wasted by too thick planting. The tiny plans crowd each other and none of them has a fair chance when they come up thick as fur. This

Cover Boxes

Cover the seed boxes with a damp cloth or piece of paper until germina-

water to moisten), 1-4 teaspoon nutmeg. 1-4 teaspoon celery salt, 3 1-2 cups milk,

ten minutes until brown.

Gleaming Glass Walls For Modern Kitchen



This efficient kitchen has been planned with an eye to beauty as well as utility. These shining carrara glass walls would be the pride and. joy of any woman.

I THENEVER women get together and talk, and when that v conversation leads to houses (as it inevitably does), you hear many women say: "Well, there's one thing above all others I'd like to plan for myself, and that's my kitchen."

It is easy to see the reason for this universal idea. Too many women have lived-and worked-for years in kitchens that were. built long enough ago to be obsolete or else built and planned by men who had a highly theoretical

notion of just what keeping house last literally a lifetime. The color involves. Building for 1937, which range is large enough to accommois scheduled to achieve a new high, date any color scheme, thoughwill see more changes in the kit- grey, cream or white are perhaps chen than perhaps any room in the most popular shades. the house. Women know better This same material in thicker what they want, they have excel. slabs makes ideal table tops, not tent equipment from which to only for general use, but to use aschoose and a host of new and pastry slabs. It's the modern versuperior materials, among which sion of the old marble slab, essenglass has become o. major im- tial to fine cookery of past genera-

in the first place, glass in win- into a pastry table with one of dows has assumed a new import- these tops. ance. At least one large group of Glass cupboard shelves may windows, usually over the sink sound like a luxury, but remember and nearby work area, is the mini- | they will last indefinitely and, the room has an unusually sunny can see what is on the upper exposure, its summer temperature shelves without resorting to a: can be considerably lowered by step-ladder. There will also be glazing with solex, a new glass none of the inconvenience of which allows the light to come finding a parking place for the through but keeps out the solar cupboard's contents while the

beat rays. walls should be waterproof, im- is desired, this same partition and pleasant to look at. This is glass. tural glass fi quiremeni any other m crack or c odors, it is v

ing with a o.

tions. Any table may be converted

mum for any modern kitchen. It since they are transparent, you

shelves are being repainted. The problem of a suitable finish! Another logical use for glass is for kitchen walls is always of as a partition between the kitchen primary importance. No room in and breakfast nook. Too often the the house is subjected to so much latter has a closed-in feeling, but unavoidable abuse from heat, a plate glass partition will correct steam and grease. Obviously, such this. If a further decorative effect pervious to stain, durable in finish | might be of blue or flesh tint:

a large order, but here again glass! But these are only the begincomes to the fore. Carrara struc- ning of the many ways you will Il of these re | want to use glass in your new efficiently than kitchen. A little thought and It will not imagination will show you dozens ill not absorb of uses for this practical and merely by wip versatile material, solutions to cloth and will I your own particular problem.

