

Cum comanzi pe Amazon, din Romania si cat costa

Cum comanzi pe Amazon din Romania – Pasi simpli pentru a face comenzi pe Amazon explicati pe intelesul tuturor.

Folosește oțet să păstrezi mașina curată și parbrizul dezghețat

Știi deja cât este de folosit oțetul la curățenia casei, dar te ajută să păstrezi și mașina curată. Iată cât de repede cureți petele cu oțet și cât de util este la mașină pe timp de iarnă.

Este bine să păstrezi în portbagaj un pulverizator cu oțet și apă. Folosește această combinație mai ales în sezonul rece, când parbrizul se încarcă de noroi și îngheață peste noapte. Iată cum te ajută oțetul să faci mașina curată lună.

Curăță ștergătoarele cu oțet

Dacă s-a terminat soluția cu care ștergi de obicei geamurile mașinii, folosește o combinație din 3 părți oțet și o parte apă. Cu ea poți curăța foarte ușor ștergătoarele murdare și înghețate, ca să nu mai lase urme pe parbriz.

Dezgheață parbrizul în câteva secunde

Nu este indicat să golosești iarna nici apă caldă, nici alcool sau sare pentru a dezgheața parbrizul. Mai bine pulverizează apă cu oțet și scapi de stratul de gheață în câteva secunde. Oțetul dizolvă și mizeria și vei curăța mult mai ușor geamurile mașinii, precum și oglinzile.

Oțetul scoate mirosul neplăcut din covorașe

Covorașele mașinii se murdăresc mai mult iarna, când intri cu încălțăminte plină de noroi și apă. Lasă covorașele să se usuce bine, îndepărtează noroiul uscat cu o perie aspră și apoi pulverizează oțet și apă și curăță-le temeinic cu un burete. Nu doar că vei scăpa de mizerie și de pete, dar vei scăpa și de mirosul de cauciuc și vei avea mașina curată!

Oțetul dizolvă stickerele de pe geamuri

Dacă te-ai plictisit de abțibildurile lipite pe geamurile mașinii sau pe caroserie, înmoaie-le bine cu apă caldă și oțet. Repetă acțiunea până când oțetul dizolvă lipiciul și le poți îndepărta fără să zgârii geamurile.

Cu oțet cureți banchetele și păstrezi mașina curată

Tapiseria banchetelor din mașină se pătează adesea cu sucuri, cafea și diverse alimente pe care le mănânci în mașină. Dar o poți curăța ușor tot cu ajutorul oțetului. Așteaptă o zi însorită, pulverizează oțet pe pete și freacă bine cu un

burete moale. Lasă ușile deschise cel puțin o oră să se usuce bine tapiseria și să iasă mirosul de oțet. Sau dă căldura la maximum în mașină, dacă le cureți pe timp de iarnă, și tapiseria se va usca imediat.

sursa foto: 123rf.com

Sursa articol: libertateapentrufemei.ro

Cum se curata usor o tigaie arsa! Sigur nu stiai acest truc

Orice gospodina a avut cel puțin o dată în viață parte de o experiență culinară dezastruoasă în urma căreia și mâncarea și oală în care a fost gătită s-au ars. Sigur ți s-a întâmplat și ție să se mai ardă tigaia sau oala atunci când faci mâncare, iar timpul petrecut frecând la ea să iasă arsura nu este deloc plăcut. De cele mai multe ori, cand gatim, suntem nevoiti sa facem mai multe lucruri odata, asa ca fie că le uiți pe foc, fie că nu reușești să le cureți impecabil după fiecare întrebuințare, grătarul, friteuza, oalele și cratițele se aleg, cu timpul, cu un strat rezistent de murdărie urscată. Dar toata lumea stie ca urmele de grăsime întărită sau mâncarea arsă sunt cele mai greu de curățat. Cu timpul, oalele și tigăile tale noi se înnegresc, iar vasele strălucitoare din aluminiu sau din inox își pierd luciul.

Cele mai multe gospodine cauta cele mai bune, ieftine si rapide solutii pentru curatarea vaselor arse, si, pentru ca a curata o astfel de oala nu este usor, iti prezentam o metoda inedita de a curata usor o tigaie arsa. Ai nevoie doar de un

cartof mare si bicarbonat de sodiu. Sucul de cartof in contact cu bicarbonatul de sodiu curata extrem de bine!

- Se taie cartoful in jumatate si se inmoaie in bicarbonat de sodiu.
- Se sterge tigaia cu o jumatate de cartof. In unele locuri va trebuie sa depui putin mai mult efort, dar rezultatele vor aparea imediat.
- Se continua procedura pana cand tigaia este curata.
- Cartoful se inmoaie din cand in cand in bicarbonatul de sodiu.

Aceasta metoda poate fi utilizata si pentru a curata depunerile de grasime de pe aragaz si vesela.

Alte metode de curatare, mai putin cunoscute:

Cu făină: grăsimea arsă se înlătură și cu făină, fiindcă acest aliment acționează ca un burete, absorbind grăsimea. Înainte de toate, scurge uleiul din vasul ars, apoi pudreaza vasul cu un strat generos de făină, pe care o amesteci, cu ajutorul unei spatule din lemn, cu resturile de grăsime, până când se formează o pastă cu care frezi toată suprafața friteuzei. Aduni pasta astfel formată în cocoloașe pe care le arunci în coșul de gunoi, după care ștergi toată suprafața friteuzei cu hârtie absorbantă. La final speli ca de obicei, cu apă caldă și detergent, insistând, dacă este cazul, pe ici-pe colo, pe unde a mai rămas o urmă de grăsime rebelă, cu o periuță de dinți veche.

Bicarbonatul de sodiu acționează la fel ca făina: absoarbe grăsimea ca o sugativă. Totul este să pudrezi friteuza din abundență și să lași bicarbonatul de sodiu să acționeze 30 de minute. La final este de ajuns să ștergi vasele cu buretele muiat în detergent lichid și să le clătești.

Oalele sau ibricele din alamă pot fi lustruite cu ketchup. Acoperă zonele pătate cu un strat gros de ketchup și lasă-l să acționeze cel puțin o jumătate de oră. Freacă apoi zona cu un

burete, clătește și șterge imediat cu un prosop de hârtie, să nu rămână urme de apă.

Toarnă apă minerală în tigaia în care ai prăjit carne sau gogoși. Este indicat să adaugi apa minerală cât este caldă grăsimea, ca să se desprindă mai ușor când o cureți.

Sursa: suntgospodina.com

SIMPLU – Cum sa pui pilota in cearsaf in 90 sec

2 Pasi:

1. Intoarceti cersaful pe dos. Puneti pilota deasupra. Rasuciti-le impreuna ca pe o clatita
2. Intoarceti capetele cearsafului pe fata astfel incat pilota sa ramana in interior. Tineti de capete si scuturati astfel incat sa se intinda. Gata ☐

Mai jos video:

<https://www.youtube.com/watch?v=6Ln4ndIPyp8>

Sursa video: YouTube.com

50 Life Hacks That Will Make Your Life Easier

Life hacks improve our efficiency and help us get things done. Life hacks also help us tackle the everyday problems that we face. Today, we have compiled some amazing life hacks that will make your life easier. We hope that these hacks, tips and tricks will optimize things in your life. Let us know your personal life hack in the comments below.











Sursa: wonderfulengineering.com

100 Clever Life Improving Ideas That You Can Use in Everyday Life

There is always an easy way to do a task. All you need are the right tips for every task. These 100 life improving ideas are meant to help you in carrying out everyday chores. Check out these tips and tell us your favourite tip in the comments section below.

Related: [50 Lifehacks That Will Make Your Life Easier](#)













Sursa: wonderfulengineering.com

Ten great housekeeping hacks for naturally cleaning your

home

It's true that a lot of cleaning products, detergents and other household supplies do more harm than good. It's impossible to completely withdraw from using household chemicals, but you can try to reduce your use of them.

The **Bright Side** team has selected some awesome tips that will help you clean your house using products easily found in any kitchen.

Bathroom tiles



fanpage

You will need:

- 1/4 glass of hydrogen peroxide
- 1 tablespoon of liquid soap
- 1/2 glass of water

How to use it:

Mix all ingredients.

To clean superficial dirt, put the liquid on a sponge and give the tiles a wipe. Then wash the surface with water.

If the tiles are really filthy, put some liquid on them and on grout as well. Leave it for 10 minutes. During this time, dirt will dissolve and it would be easier to clean it off. Repeat the process one more time and wash the surface with water.

If you want your bathroom to stay clean for a long time, use the following technique: mix water and vinegar in the ration of 1 to 1 and spray tiles and grout with this liquid twice a week.

A gas stove



liveinternet

You will need:

- Q-tips
- Old tooth brush
- Ammonia-anisic drops

How to use it:

Dip a Q-tip into ammonia-anisic drops and rub greasy spots. To clean ingrained grease, use a tooth brush and a regular sponge. Always put on gloves to protect your hands and skin.

Kitchen exhaust hood filters



newsmir

You will need:

- 1/2 cup regular baking soda
- 1/2 glass ammonia

How to use it:

Boil water in a big pot.

Slowly pour out soda into water using a teaspoon.

Put filters into boiling water. Grease and dirt will immediately start dissolving. Remove the pot from fire in a couple of minutes. If filters are extremely dirty, repeat the process with a fresh supply of water.

If grease didn't clean off completely, put the filters in hot water with ammonia (1/2 glass of ammonia for 118 fl oz (3.5 l)

of water). It's necessary to open windows and put on a filter mask to protect yourself from the strong smell of ammonia.

A mattress



liveinternet

You will need:

- 8 fl oz (235 ml) 3% hydrogen peroxide
- 3 tablespoons baking soda
- A drop of liquid soap

How to use it:

Make the mixture right before you are going to clean a mattress as it's more effective this way.

Mix baking soda and peroxide in a spray bottle. When baking soda dissolves, drip liquid soap in there. Shake the bottle and spray a dirty spot.

Leave it for 5-10 minutes. If you want it to dry faster, turn on a fan and point it to the spot.

Clean off the remnants of baking soda with a vacuum cleaner.

The oven



bimg

You will need:

- Ammonia

How to use it:

Put some ammonia into a small bowl and leave it in a turned

off oven for a night. Give your kitchen a good airing in the morning and wash the oven; grease will peel off easily. There should be no odor left. The only downside to this method is the smell, so please don't forget to work with gloves and with the windows open.

The kettle



ateakettle

You will need:

- Vinegar

How to use it:

To get rid of kettle furring, fill the kettle up to half or three quarters level with equal parts of water and vinegar. Cork the kettle nose (for example, you can make a «cork» out of paper) and boil water for as long as you need for furring to come off. Then wash the kettle well.

Dishes



pinterest

You will need:

- Dry mustard
- Baking soda

How to use it:

The best possible safe dish-washing mixture is baking soda and dry mustard in the ration of 1 to 3. Mix both powders and put them into a bottle with holes in the lid. It's easy to use.

The toilet



irecommend

You will need:

- Vinegar

How to use it:

To clean your toilet use pure vinegar. It's also a great disinfectant!

A microfiber sofa cover



eastdesign

You will need:

- A sponge
- A bottle of isopropyl alcohol
- A brush
- Baking soda

How to use it:

Put some isopropyl alcohol on a sponge and rub dirty places. Use a brush to take care of microfibers. To eliminate funky odor, put some baking soda on as well.

The refrigerator



purezza

You will need:

- Baking soda

How to use it:

Dissolve 2 tablespoons of baking soda in 34 fl oz (1 l) of water and scrub the inside of the refrigerator with it. Then wipe it with a soft cloth.

To eliminate unpleasant smells, you don't have to buy special absorbents. You can just place some products that can be easily found in any kitchen in your fridge, and they'll do an outstanding job. Here is a list of these products:

- Pieces of dark bread
- Glasses of baking soda
- Slices of lemon
- Absorbent coal

Sursa: brightside.me

40 Vintage Life Hacks from 100 Years Ago

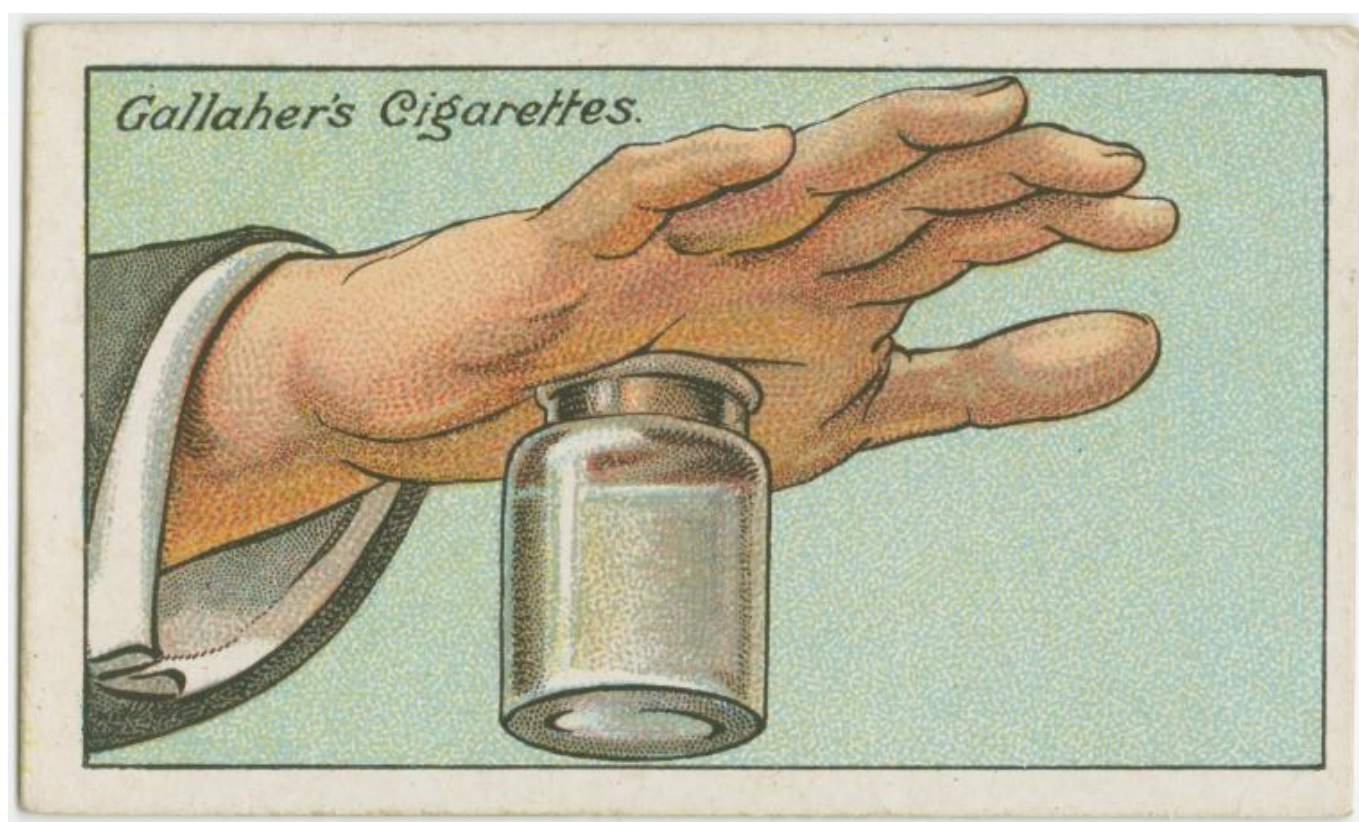
Back in the 1900s, cigarette manufactures used to insert stiffening cards into their paper cigarette packs to add strength and help them last longer. Along the way, someone had the bright idea of printing trivia, artwork and even famous people and athletes (Honus Wagner anyone?) onto the stiffening cards.

In the early 20th Century, Gallaher's Cigarettes printed a special series of 100 "How to do it" cards that included some truly useful and helpful tips for everyday situations and problems. The entire 100 card collection is part of the New

York Public Library's *George Arents Collection* and was recently digitized.

Below you will find 40 of the Sifter's personal favorites. Visit the NYPL Digital Collections to see them all.

1. How to Extract a Splinter



100 IN SET

How to do it

Nº 20

HOW TO EXTRACT A SPLINTER.

A splinter embedded in the hand is often very painful to extract. A good way to accomplish this is to fill a wide-mouthed bottle with hot water nearly to the brim, and press affected part of hand tightly against mouth of bottle. The suction will pull down the flesh, and steam will soon draw out the splinter.

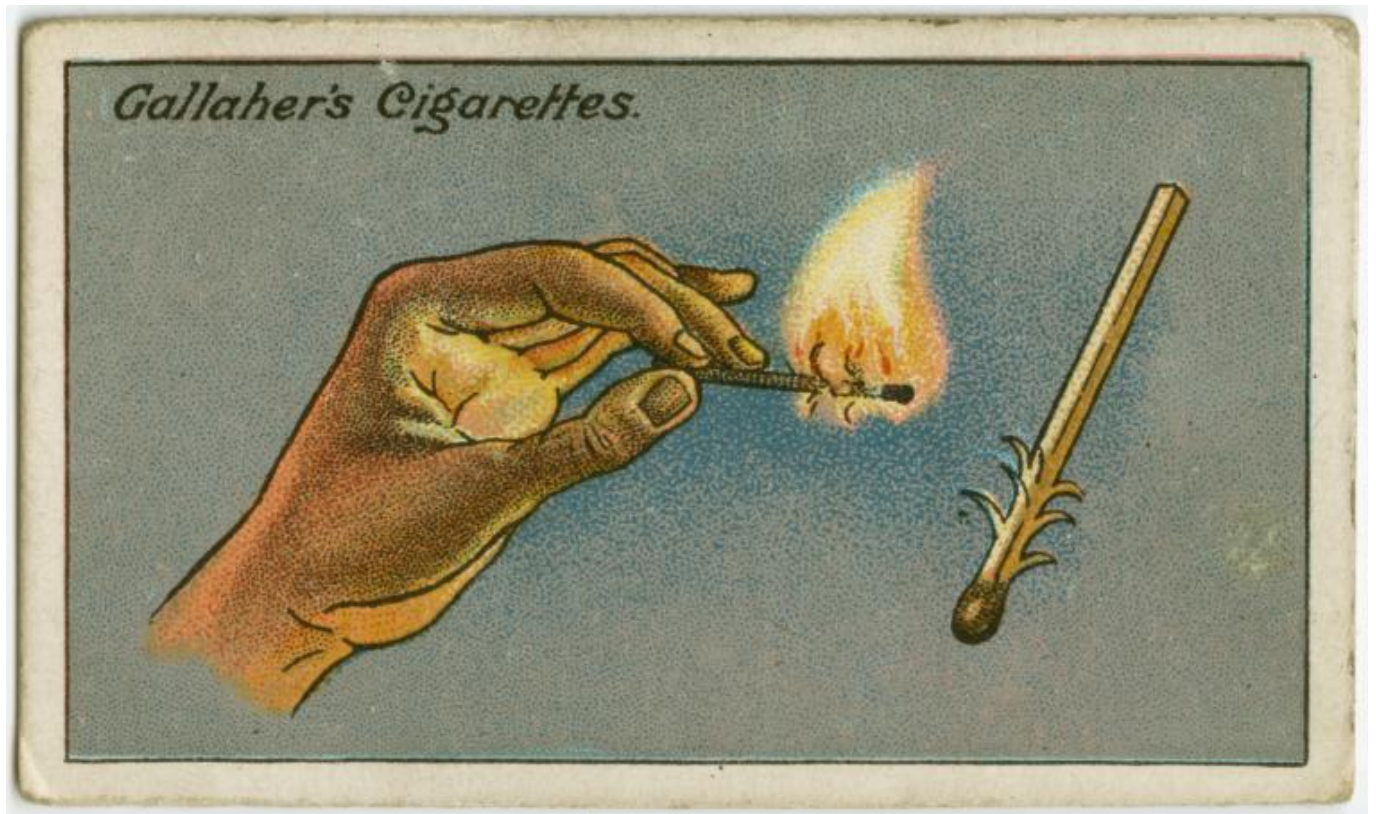
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BELFAST & LONDON

George Arents Collection, The New York Public Library

2. How to Light a Match in the Wind



100 IN SET

How to do it

Nº 62

HOW TO LIGHT A MATCH IN THE WIND.

The familiar difficulty of lighting a match in a wind can be to a great extent overcome if thin shavings are first cut on the match towards its striking end, as shown in the picture. On lighting the match, the curled strips catch fire at once; the flame is stronger, and has a better chance."

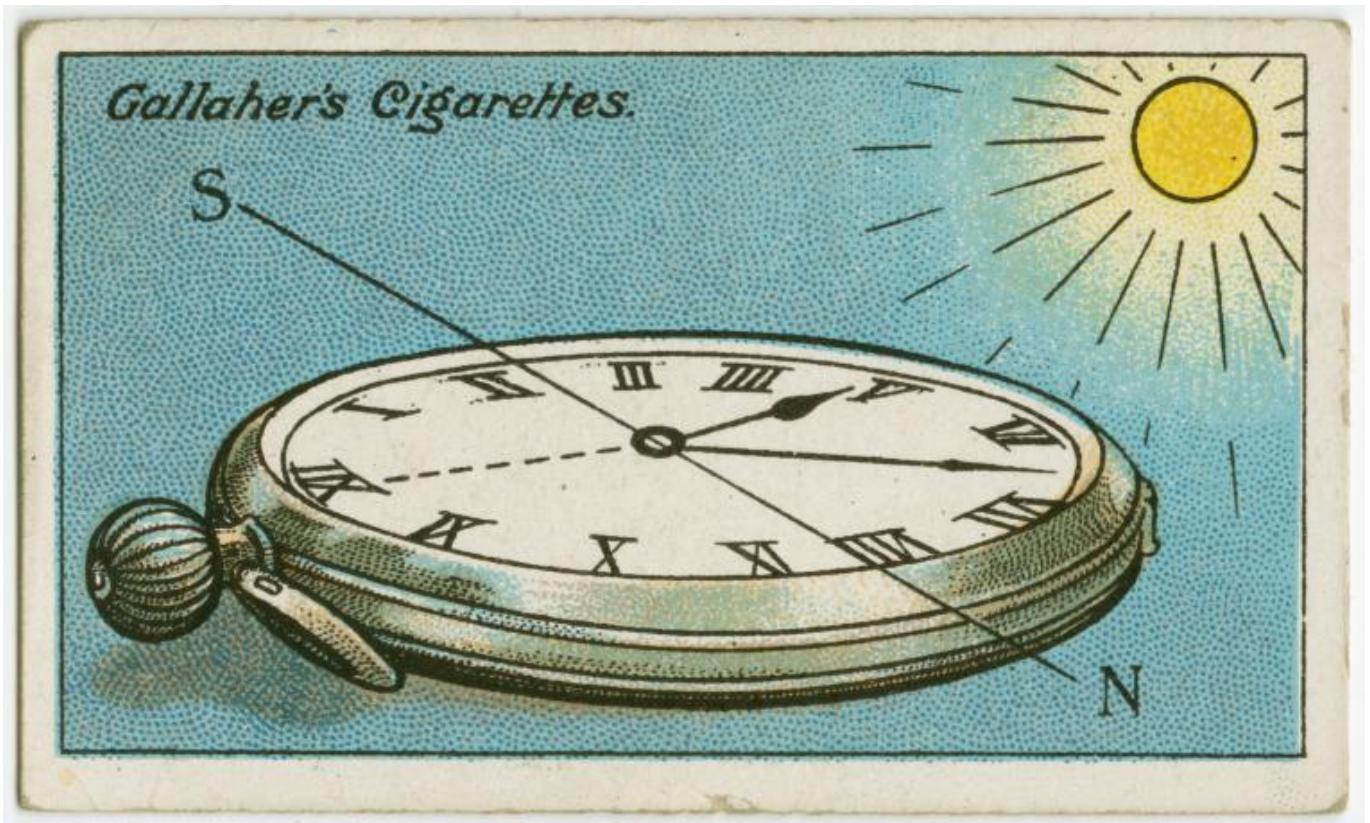
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3. How to Tell the Points of the Compass with a Watch



100 IN SET

How to do it

Nº 72

HOW TO TELL THE POINTS OF THE COMPASS WITH A WATCH.

To determine the points of the compass by means of your watch, point the hour hand at the sun and then lay a piece of wire, or a blade of grass crosswise between the hour hand and the figure twelve. The end of the wire between the twelve and the hour hand points due south.

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4. How To Treat Sprains



100 IN SET

How to do it

N^o 10 HOW TO TREAT SPRAINS.

Elevate the injured joint and wrap in cloths wrung out in cold water. The picture shows how to keep the cloths constantly wet without having to change them. A jug of water placed higher than injured limb, and a strip of linen with one end in the jug and the other end resting upon the wrapping of sprained joint, is all that is necessary. The water will pass from jug to compress by way of linen strip. Give a rubbing with oil or liniment as sprain gets better.

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5. How To Make a Fire Extinguisher



100 IN SET

How to do it

Nº 13

HOW TO MAKE A FIRE EXTINGUISHER

Dissolve one pound of salt and half a pound of sal-ammoniac in two quarts of water and bottle the liquor in thin glass bottles holding about a quart each. Should a fire break out, dash one or more of the bottles into the flames, and any serious outbreak will probably be averted.

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6. How To Carry a Heavy Jug



100 IN SET

How to do it

Nº 26

HOW TO CARRY A HEAVY JUG.

The picture gives a useful hint on carrying a heavy jug. The correct way to hold the jug is shown in the right-hand sketch. This prevents the weight from pulling the jug down and so spilling what it contains, as is likely to happen if carried the other way.

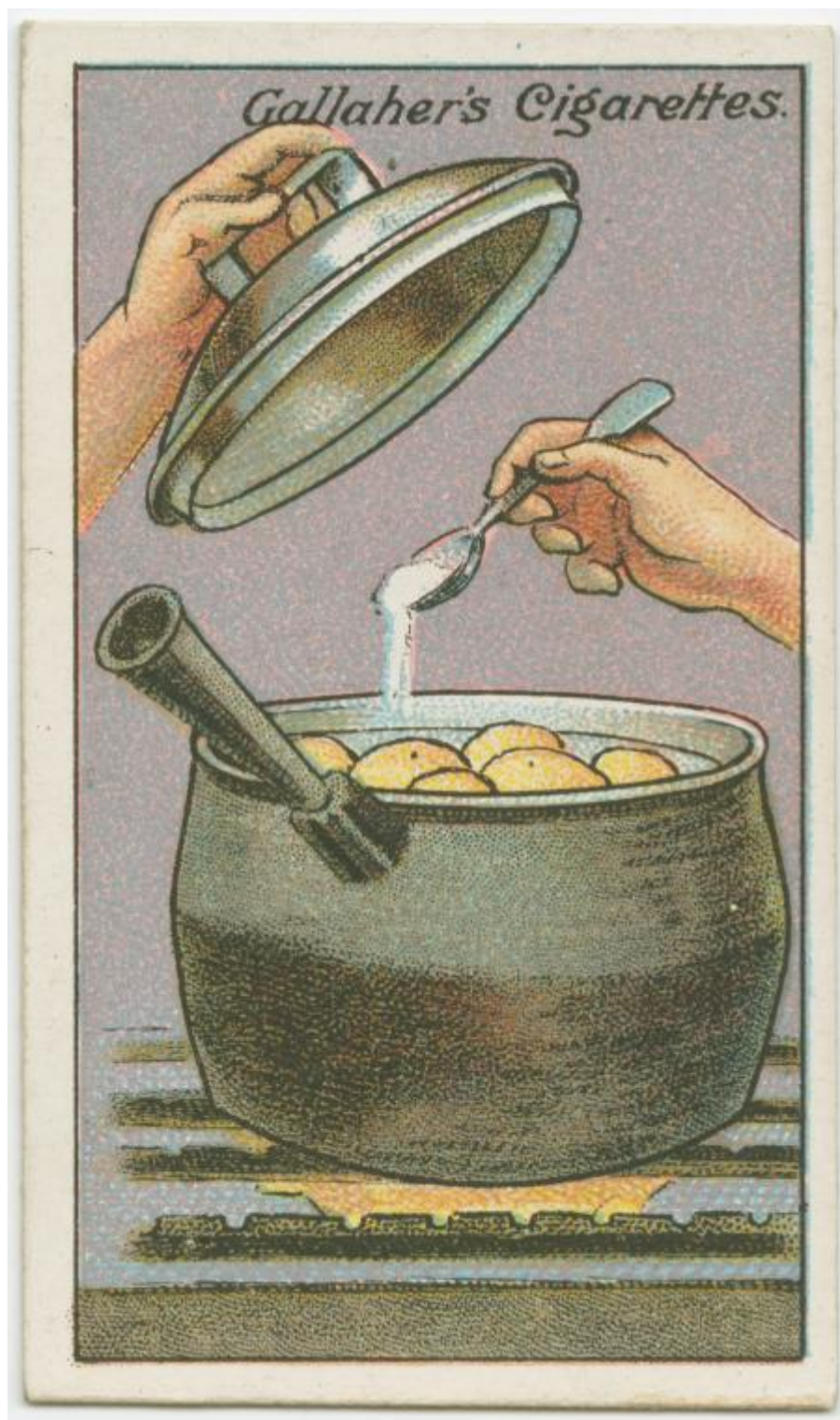
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7. A Hint When Boiling Potatoes



100 IN SET

How to do it

Nº 12

A HINT WHEN BOILING POTATOES.

To make potatoes dry and floury when cooked, add to water when boiling them a pinch of sugar as well as salt. When potatoes are done, water should be poured away and saucepan replaced over the fire for a short time, shaking the saucepan occasionally to ensure equal dryness of potatoes.

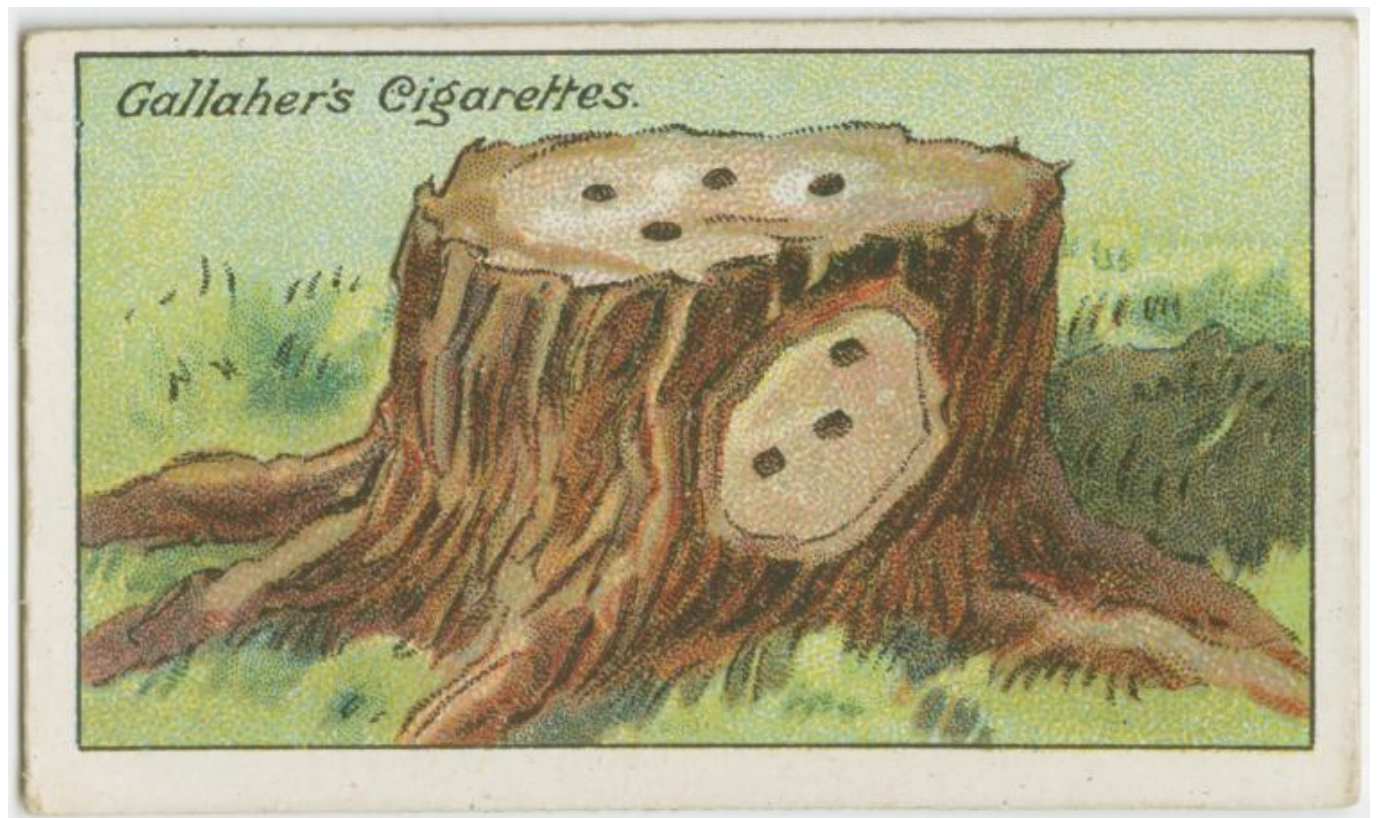
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8. How To Kill a Tree Stump



100 IN SET

How to do it

Nº 4

HOW TO KILL A TREE STUMP.

If a tree stump is not removed from the ground, it often starts sprouting, and strong undergrowth results. To prevent this, holes should be bored in top of stump, and a patch of bark cut from side and more holes bored there. A mixture of solignum and salt filled into these holes will soak through the tree stump and kill it.

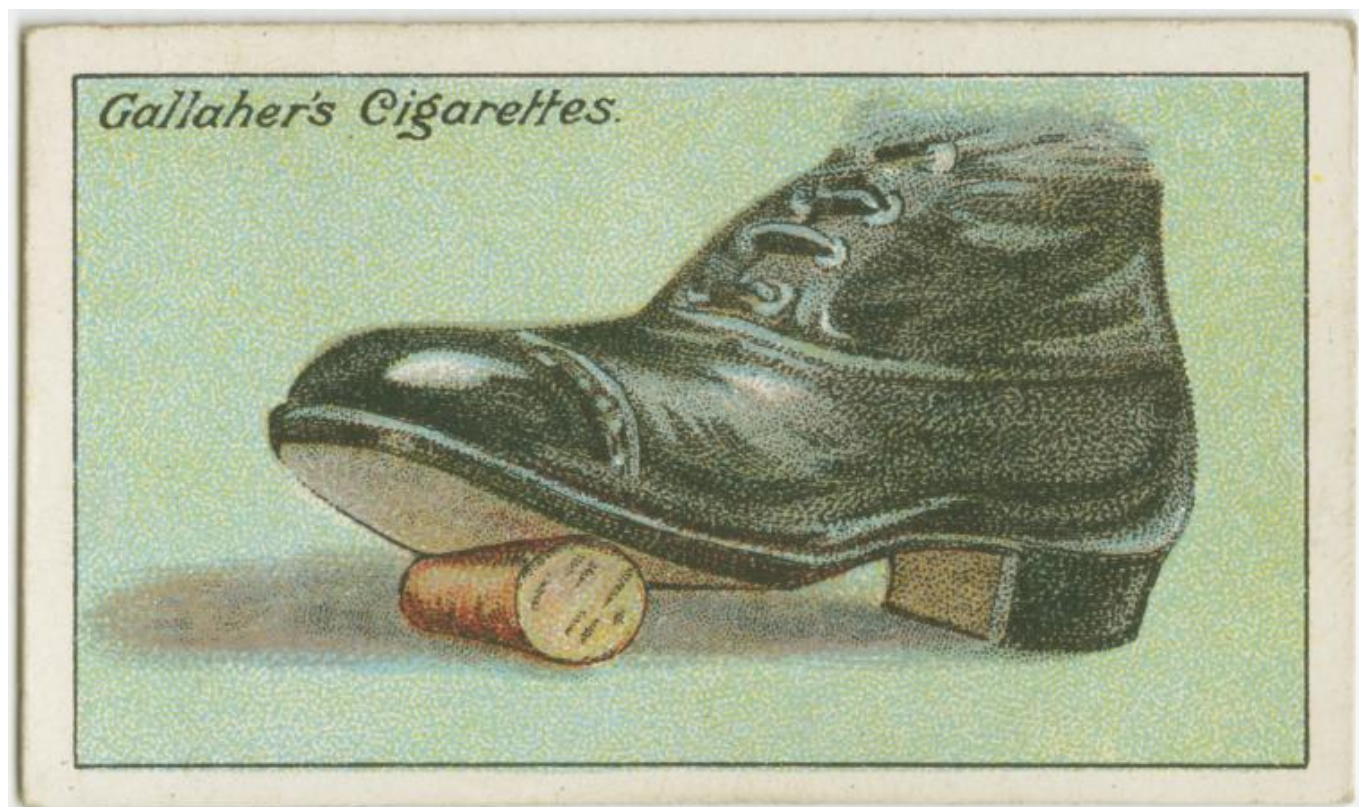
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9. How To Make Corks Fit



10.0 IN SET

How to do it

Nº 8

HOW TO MAKE CORKS FIT.

It may happen that the cork is slightly too large for the bottle you wish to fit. Do not pare cork down with a knife; a better method is shown in picture. Roll cork under sole of foot, exerting a steady pressure. This will be found to reduce size of cork without injuring the smooth surface.

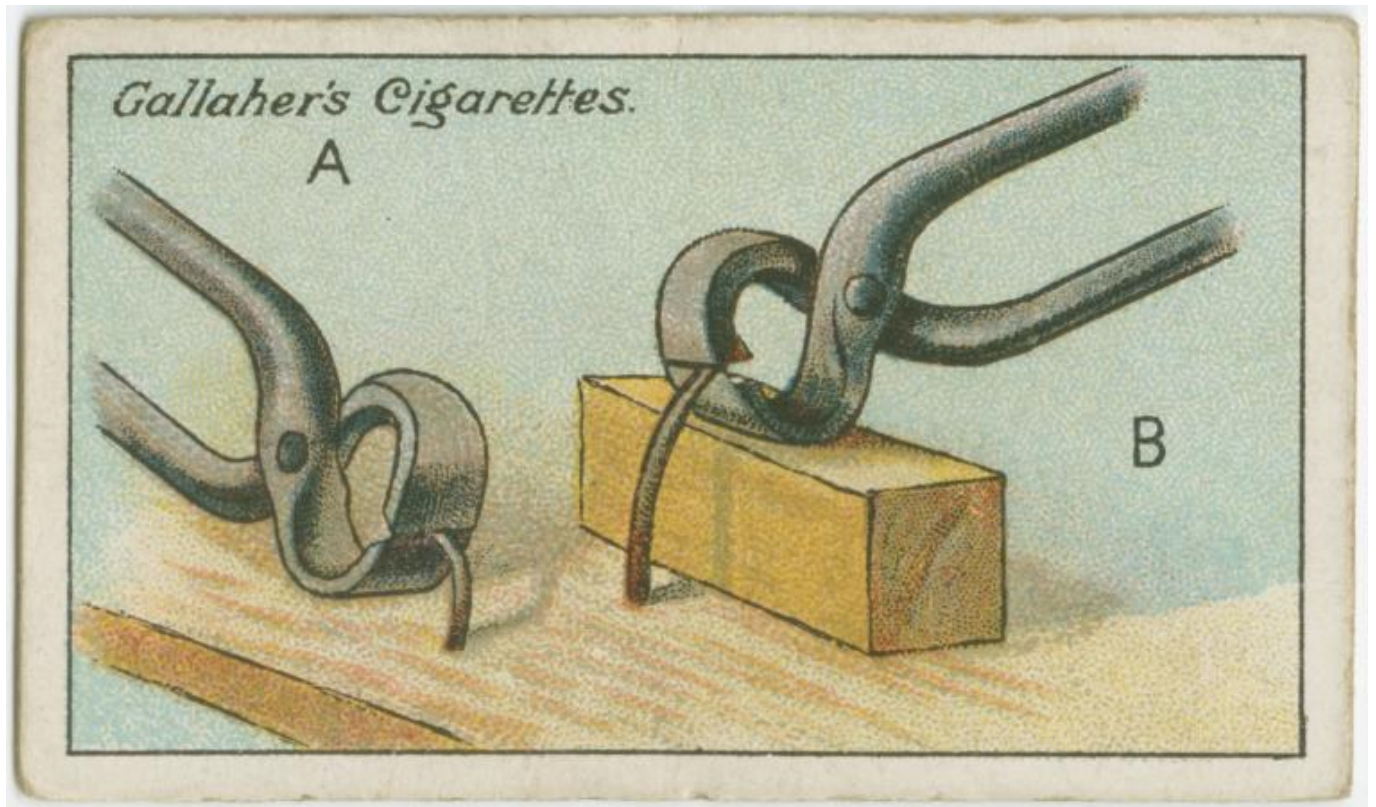
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10. How To Pull Out Long Nails



100 IN SET

How to do it

Nº 1

HOW TO PULL OUT LONG NAILS.

It is often rather difficult to pull out a long nail from wood into which it has been driven, for when drawn out a short distance as in A, there is no purchase from which to pull it further. If, however, a small block of wood be placed under the pincers, as in B, the nail can be pulled right out without difficulty.

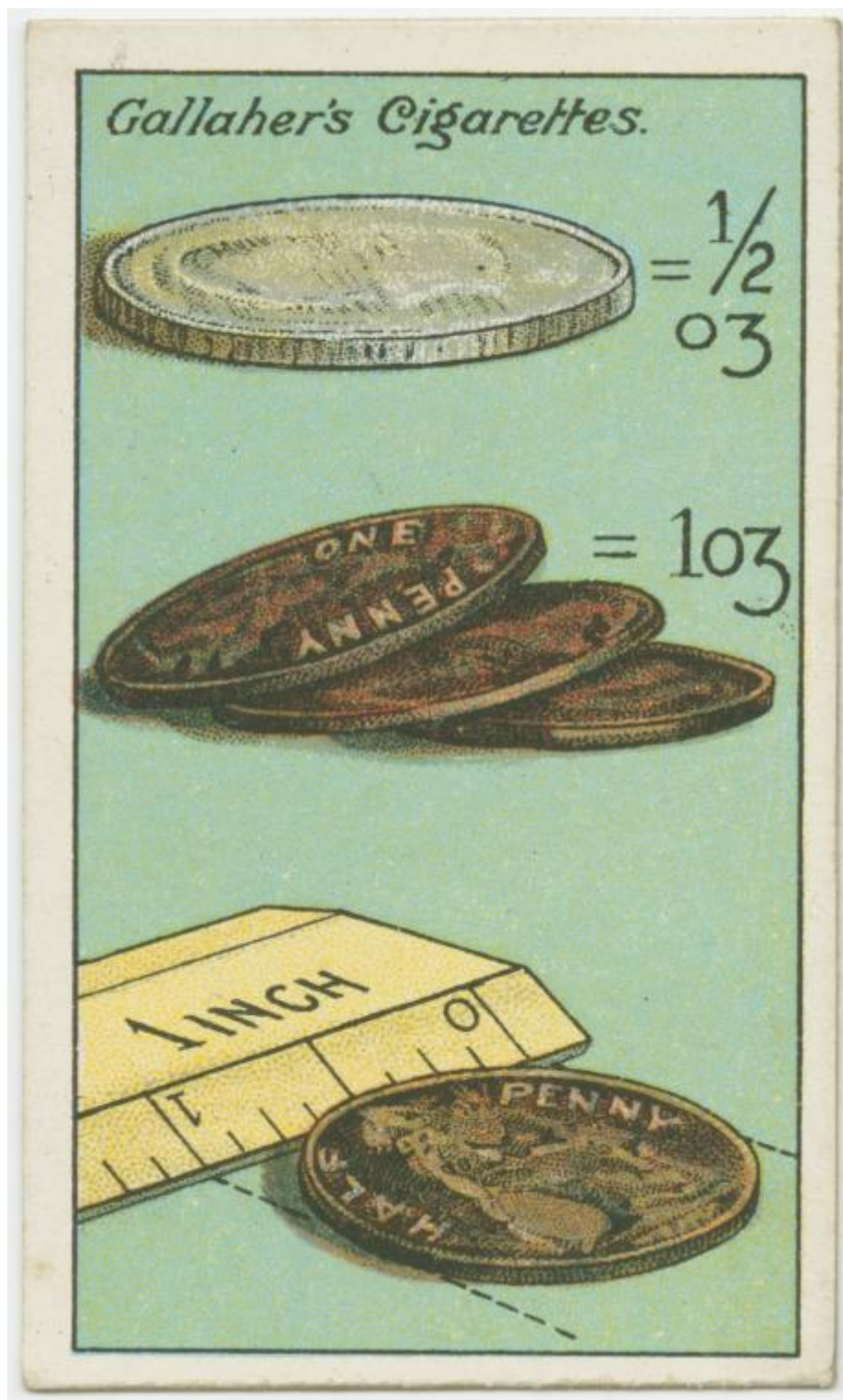
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11. How To Measure With Coins



100 IN SET

How to do it

Nº 30

HOW TO MEASURE WITH COINS.

It is sometimes useful to know that half-a-crown equals half an ounce in weight, and three pennies weigh one ounce. A half-penny measures one inch in diameter; half-crown an inch and a quarter, and a sixpence three-quarters of an inch in diameter.

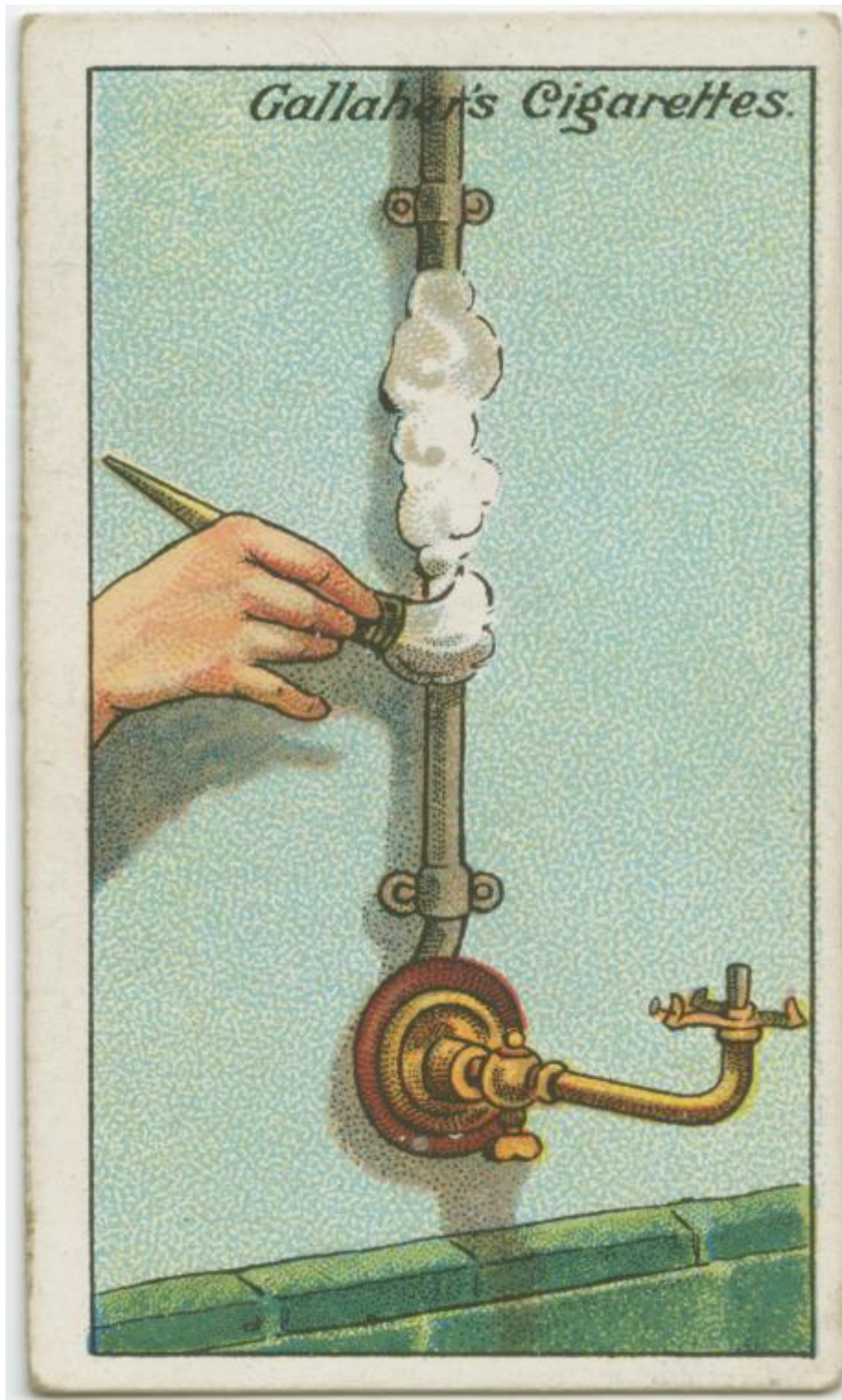
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12. How To Detect Escaping Gas



100 IN SET

How to do it

No 34

HOW TO DETECT ESCAPING GAS.

There is always a danger in trying to locate an escape of gas with a light. The method shown in the picture, however, is free from risk and quite reliable. Paint strong soap solution on the suspected length of pipe and the gas will then cause bubbles at the escaping point, which can be dealt with at once.

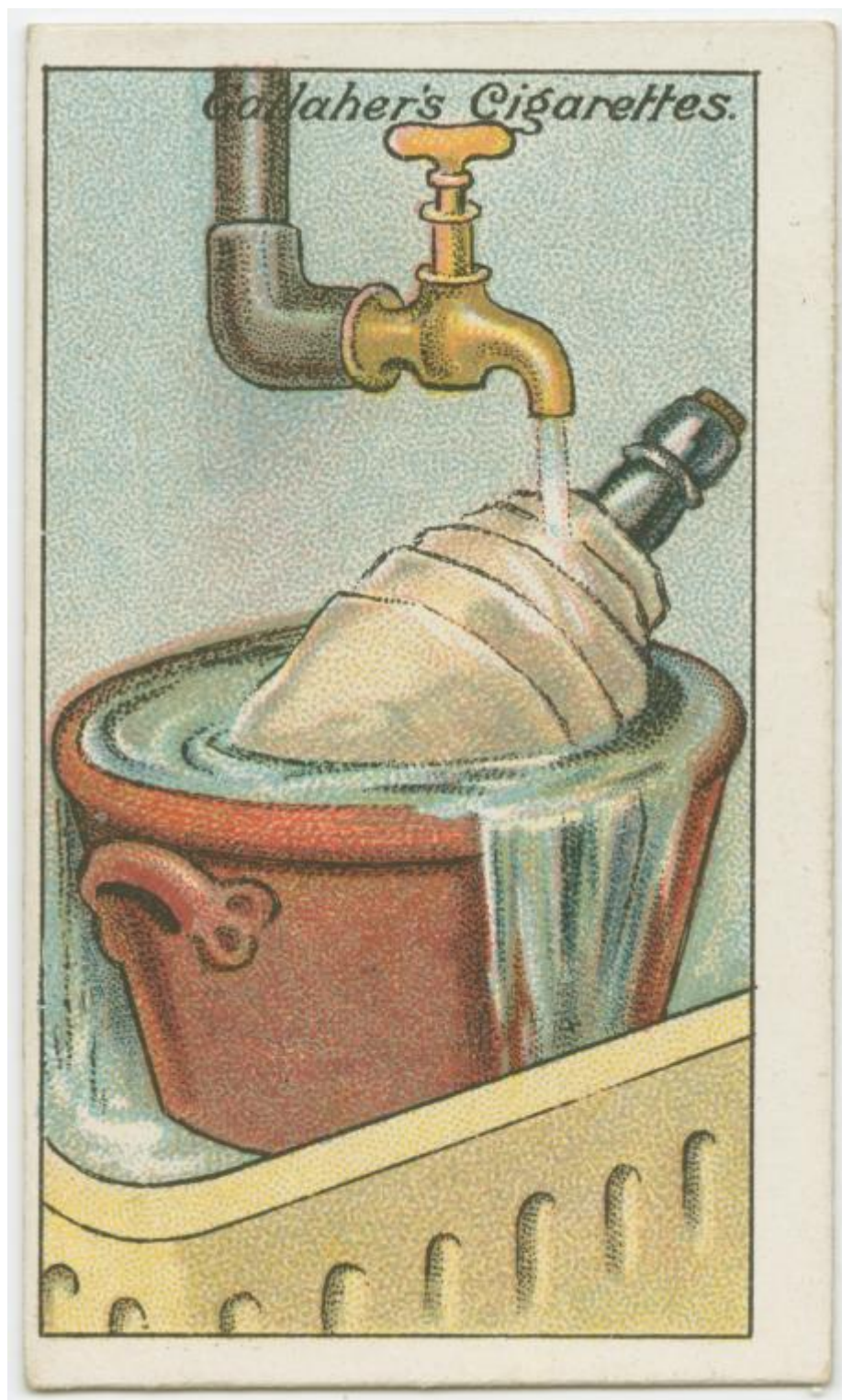
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13. How To Cool Wine with Ice



100 IN SET

How to do it

Nº 18

HOW TO COOL WINE WITHOUT ICE.

If no ice is available for cooling wine, a good method is to wrap the bottle in flannel and place it in a crock beneath the cold water tap. Allow the water to run over it, as shown in the picture, and in about ten minutes the wine will be thoroughly cool and ready for the table.

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14. When Boiling Cracked Eggs



100 IN SET

How to do it

Nº 60

WHEN BOILING CRACKED EGGS.

To boil cracked eggs as satisfactorily as though they were undamaged, a little vinegar should be added to the water. If this is done, it will be found that none of the contents will boil out.

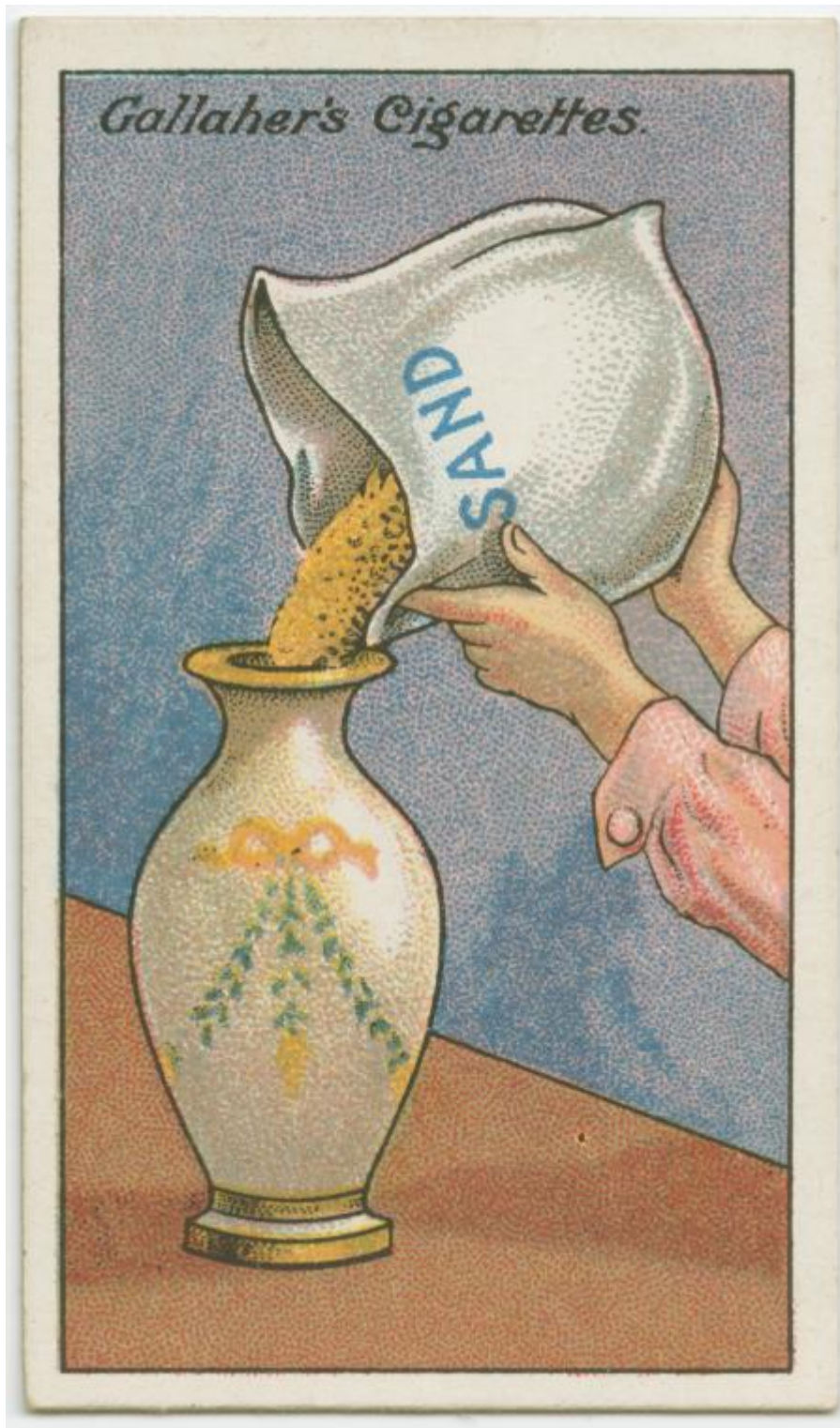
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15. How To Preserve Valuable Vases



100 IN SET

How to do it

Nº 39

HOW TO PRESERVE VALUABLE VASES.

If the following precaution is taken, the danger of knocking over a valuable vase will not be so great. Partly fill the vase with sand, which, acting as a weight, keeps it upright and firm on its base. This idea is particularly useful in the case of vases which are inclined to be top heavy, owing to their having small bases

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16. How To Remove Sea Stains from Brown Shoes



100 IN SET

How to do it

Nº 50

HOW TO REMOVE SEA STAINS FROM BROWN SHOES

After a visit to the sea-side you may find that the salt water has stained your brown shoes. Such stains can be removed by washing the shoes over with a preparation composed of a piece of washing soda about the size of a chestnut dissolved in two table spoonfuls of hot milk. When dry, the shoes should be polished in the ordinary way, and the stains will be found to have disappeared.

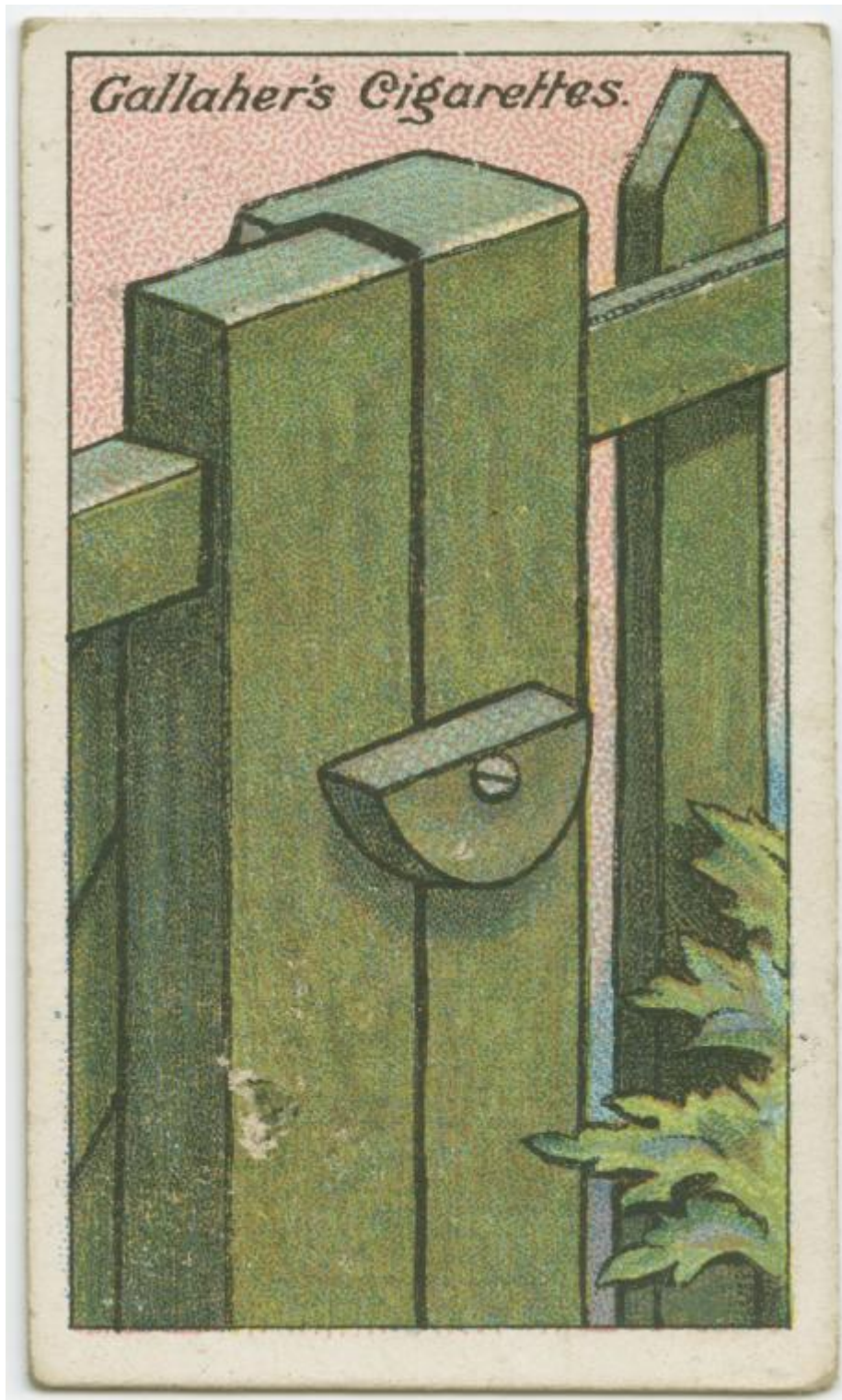
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17. How To Make a Simple Gate Latch



100 IN SET

How to do it

No 7

HOW TO MAKE A SIMPLE GATE LATCH

A loose gate latch of the ordinary shape generally allows gate to swing open. The picture gives shape of a latch which does away with this. When screwed to gate post, this latch will be found to swing in position to secure gate, as the greatest weight of latch is beneath screw pivot.

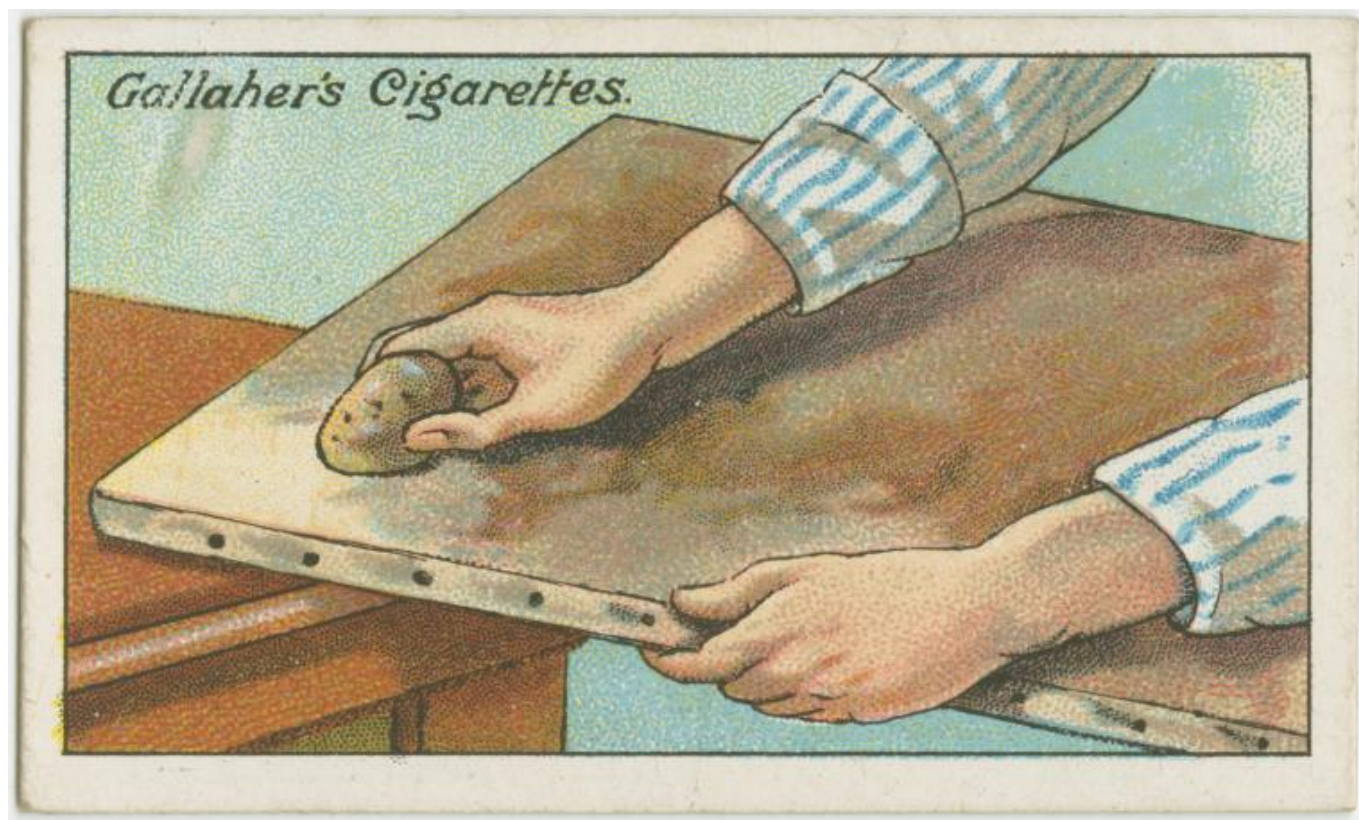
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18. How To Clean an Oil Painting



100 IN SET

How to do it

Nº 19

HOW TO CLEAN OIL PAINTING.

The picture shows a very effective method. Painting should first be well dusted and then rubbed gently with flat surface of a cut raw potato, the lather being wiped away with a soft rag. Dirty part of potato must constantly be pared off in order to keep clean the surface applied to picture. Finish off with a rub of pine linseed oil.

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19. How To Test Butter



100 IN SET

How to do it

Nº 17

HOW TO TEST BUTTER.

A good way of testing butter is shown in the picture. Rub a little of the suspected compound upon a piece of paper and set the paper alight. If it is pure butter, the odour will be dainty and agreeable, while the presence of Margarine is made known by an unpleasant tallowy smell.

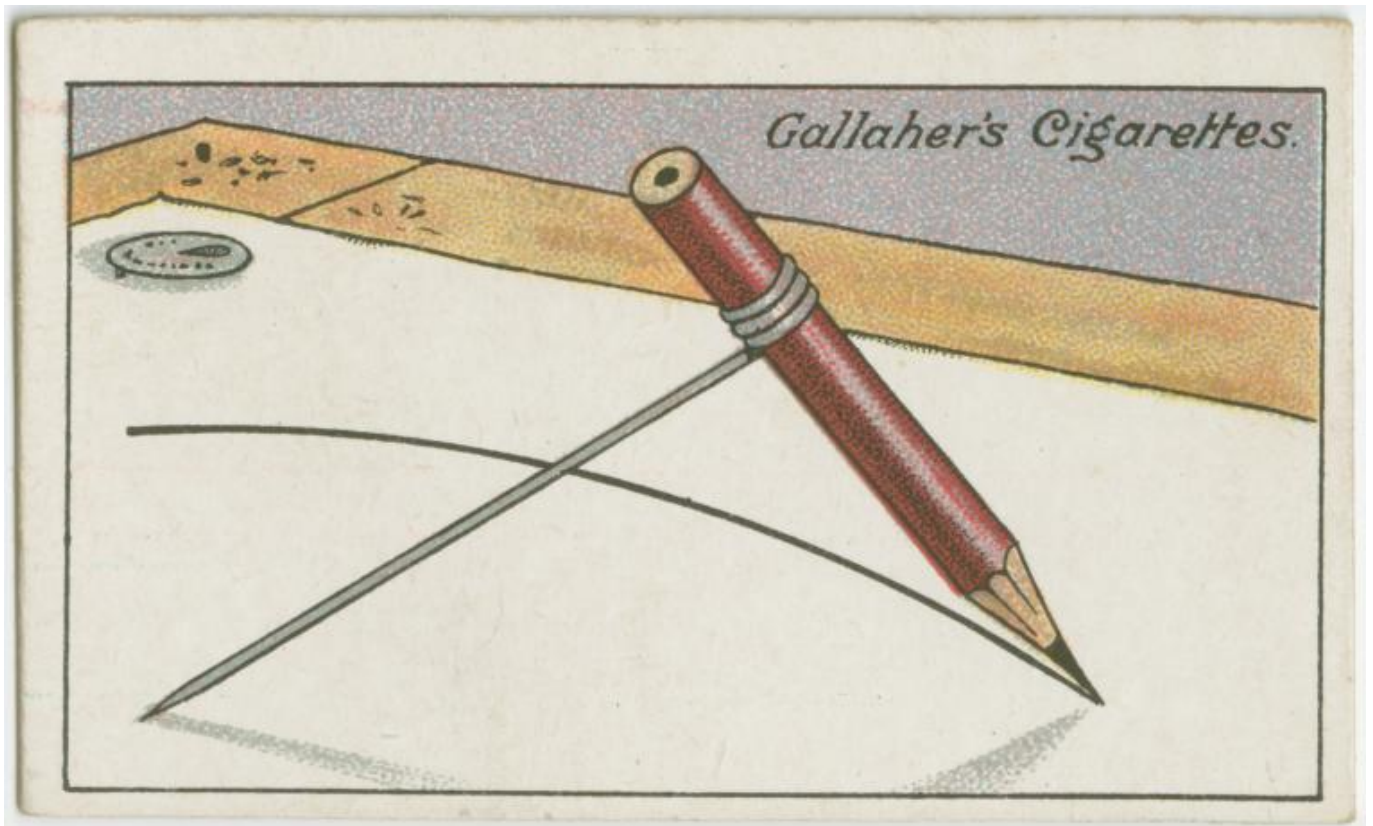
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20. How To Draw a Circle Without a Compass



100 IN SET

How to do it

Nº 35

HOW TO DRAW A CIRCLE WITHOUT COMPASSES.

Twist one end of a piece of wire round a pencil and leave the other end straight. Sharpen the point of the wire and use it like the point leg of a pair of compasses. The wire can be bent and the points of wire and pencil adjusted to make any size of circle.

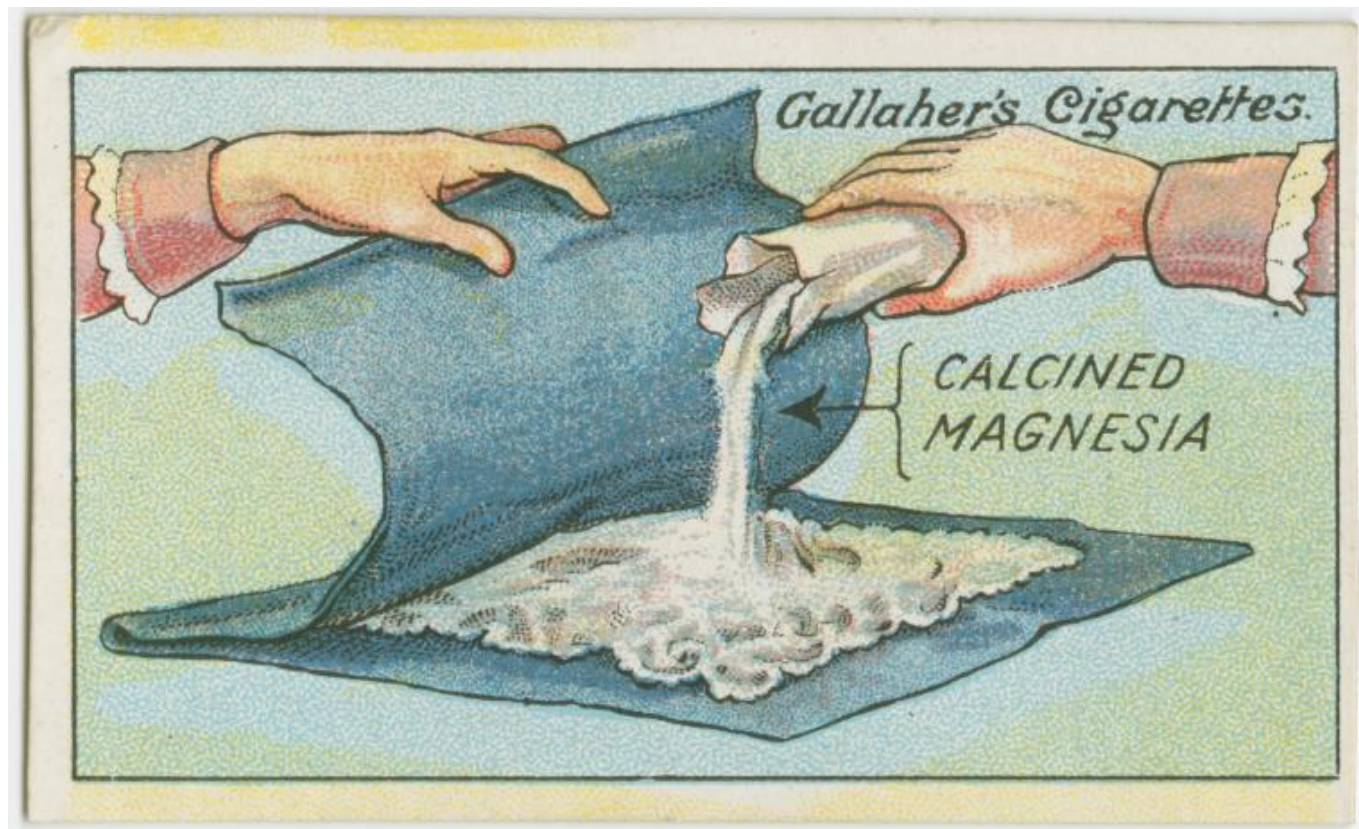
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BELFAST & LONDON

George Arents Collection, The New York Public Library

21. How To Clean Real Lace



100 IN SET

How to do it

Nº 14

HOW TO CLEAN REAL LACE.

To clean real lace, lay the lace on a sheet of blue or white tissue paper, and well cover with powder of calcined magnesia. Cover with more paper and place under a weight for a few days. The lace will be found to be quite clean after shaking out the powder, and the most delicate texture remains uninjured.

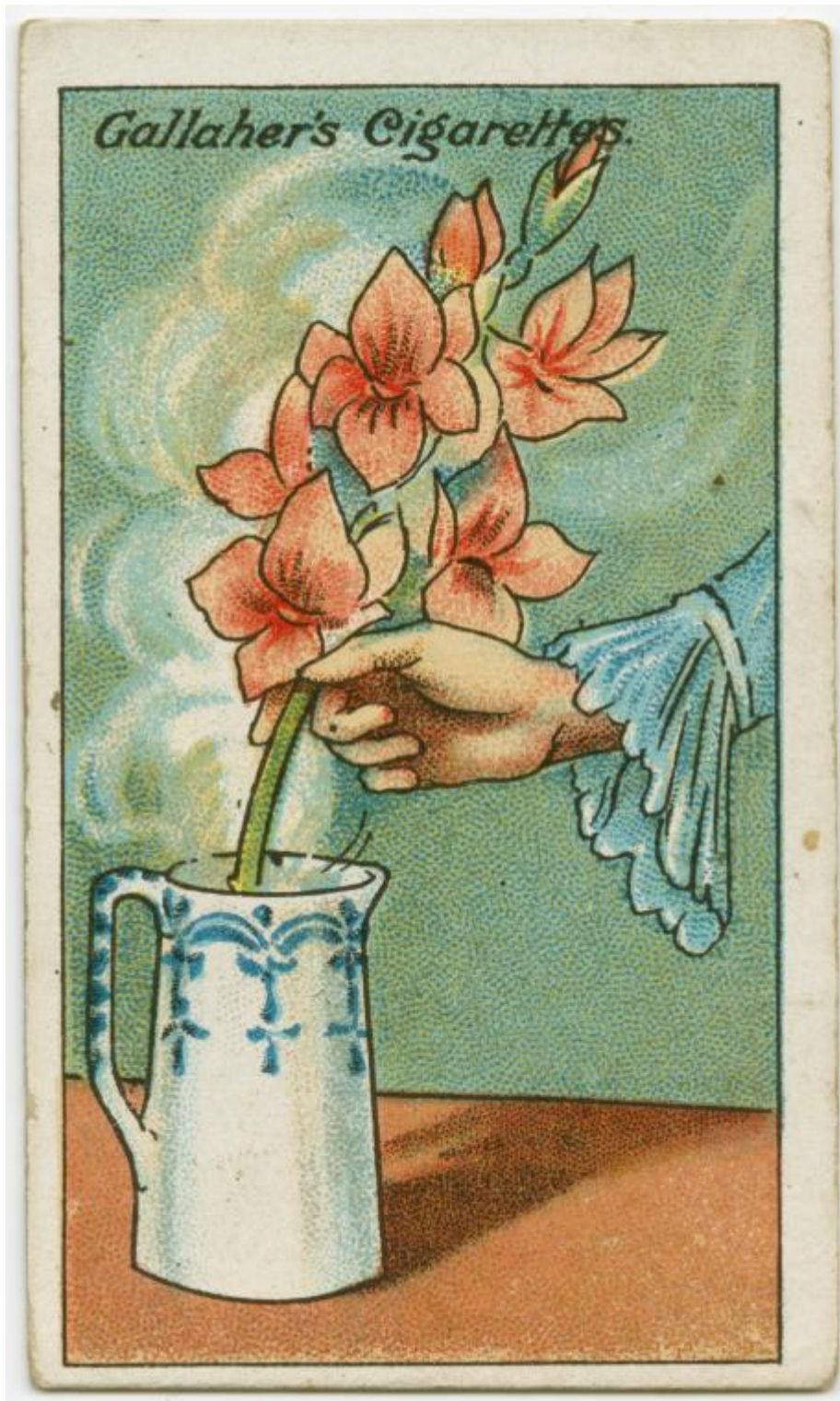
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22. How To Revive Cut Flowers



100 IN SET

How to do it

Nº 73

HOW TO REVIVE CUT FLOWERS.

To revive choice blooms that have faded during transit, plunge the stems into hot water, and allow them to remain until the water has cooled. By that time the flowers will have revived. The ends of the stems should then be cut off and the blossoms placed in cold water in the usual way.

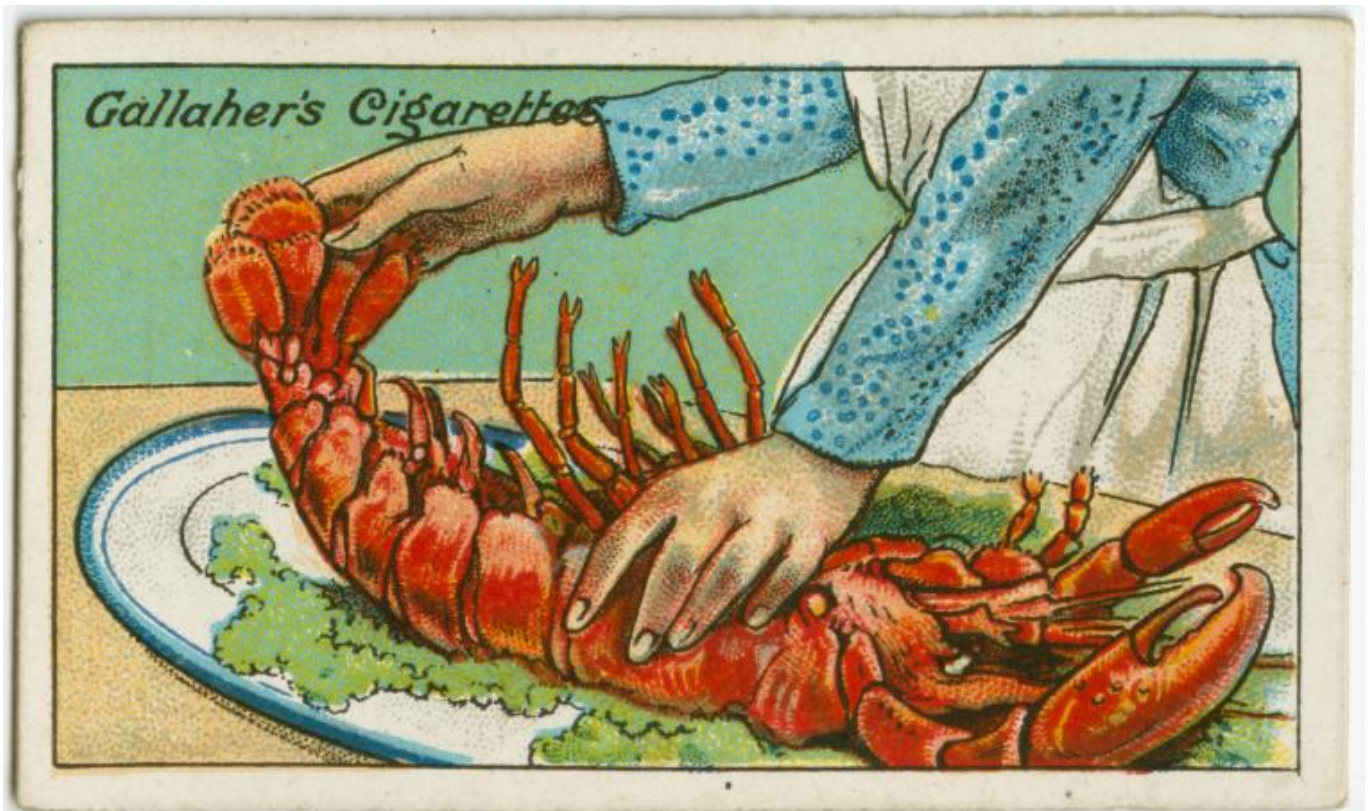
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23. How To Judge the Freshness of a Lobster



100 IN SET

How to do it

Nº 94

HOW TO JUDGE FRESHNESS OF A LOBSTER.

If, when buying a boiled lobster, you are in doubt as to its freshness, just pull back the tail, then suddenly release it; if the tail flies back with a snap, the lobster is quite fresh: but if it goes back slowly, you may be pretty sure the lobster has been boiled and kept for some days.

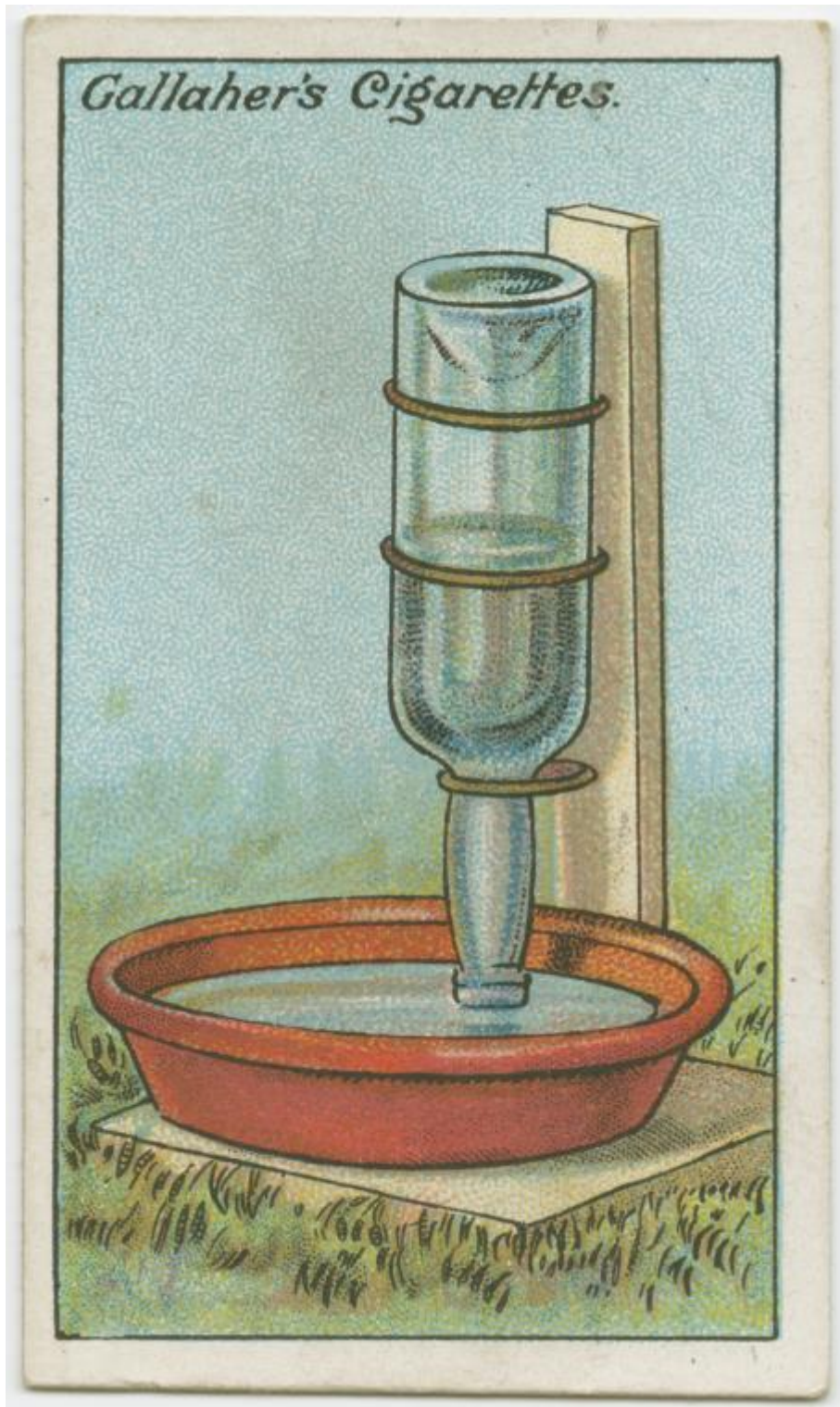
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24. How To Make a Water Fountain for Chicks



100 IN SET

How to do it

№ 15

HOW TO MAKE WATER FOUNTAIN FOR CHICKS.

A simple water fountain, ensuring a supply of fresh water for the chickens, can be made from a pint wine bottle, supported by wire loops to a wooden upright as shown, the bottle being held inverted over an earthenware pan, with mouth of bottle about half an inch above bottom of pan.

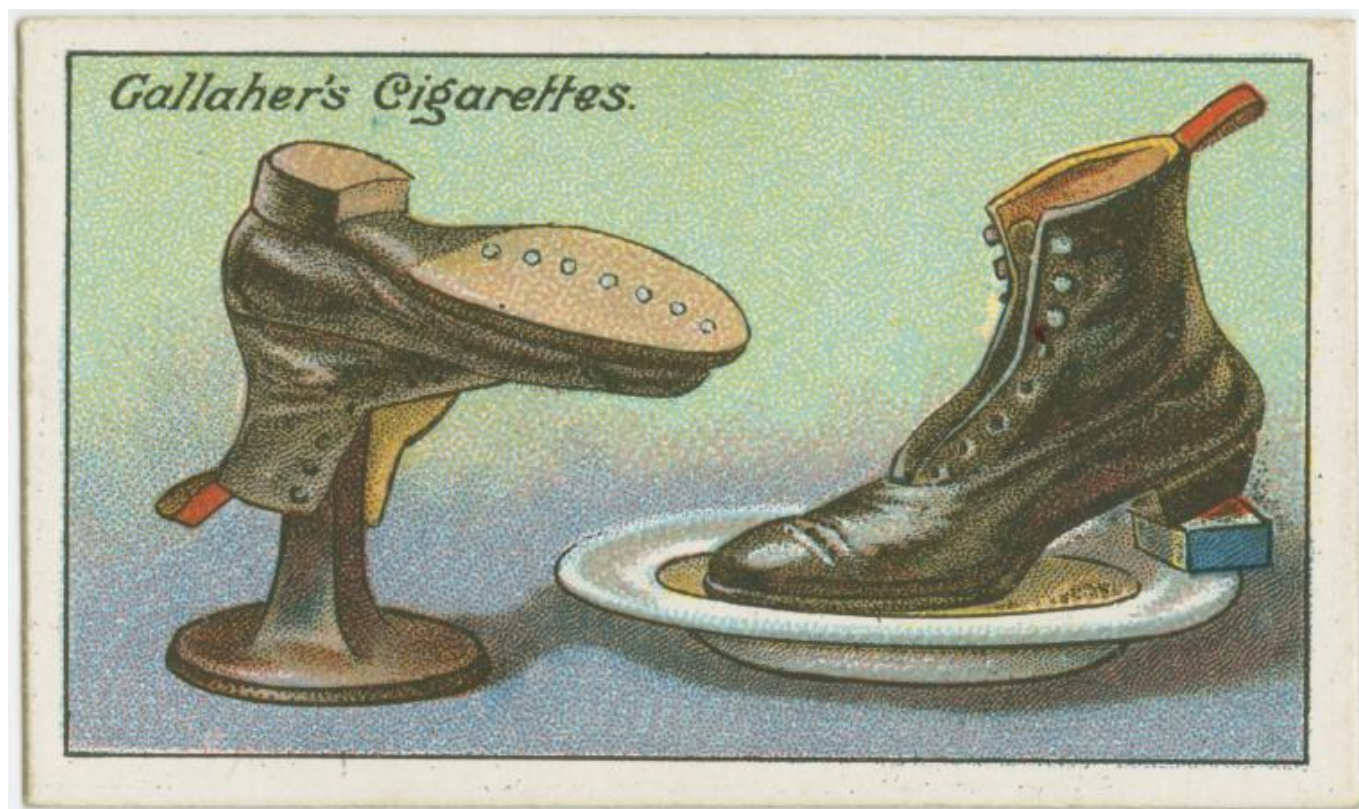
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George Arents Collection, The New York Public Library

25. How To Treat Squeaky Boots



100 IN SET

How to do it

Nº 21

HOW TO TREAT SQUEAKY BOOTS.

When new boots make a squeaking noise, a good remedy is to drive several brads in the centre of the sole. Another method is to place the sole in a dish or plate containing oil, the heel being propped up in order to immerse the whole of the sole, and the boot left until the oil has thoroughly soaked into the leather.

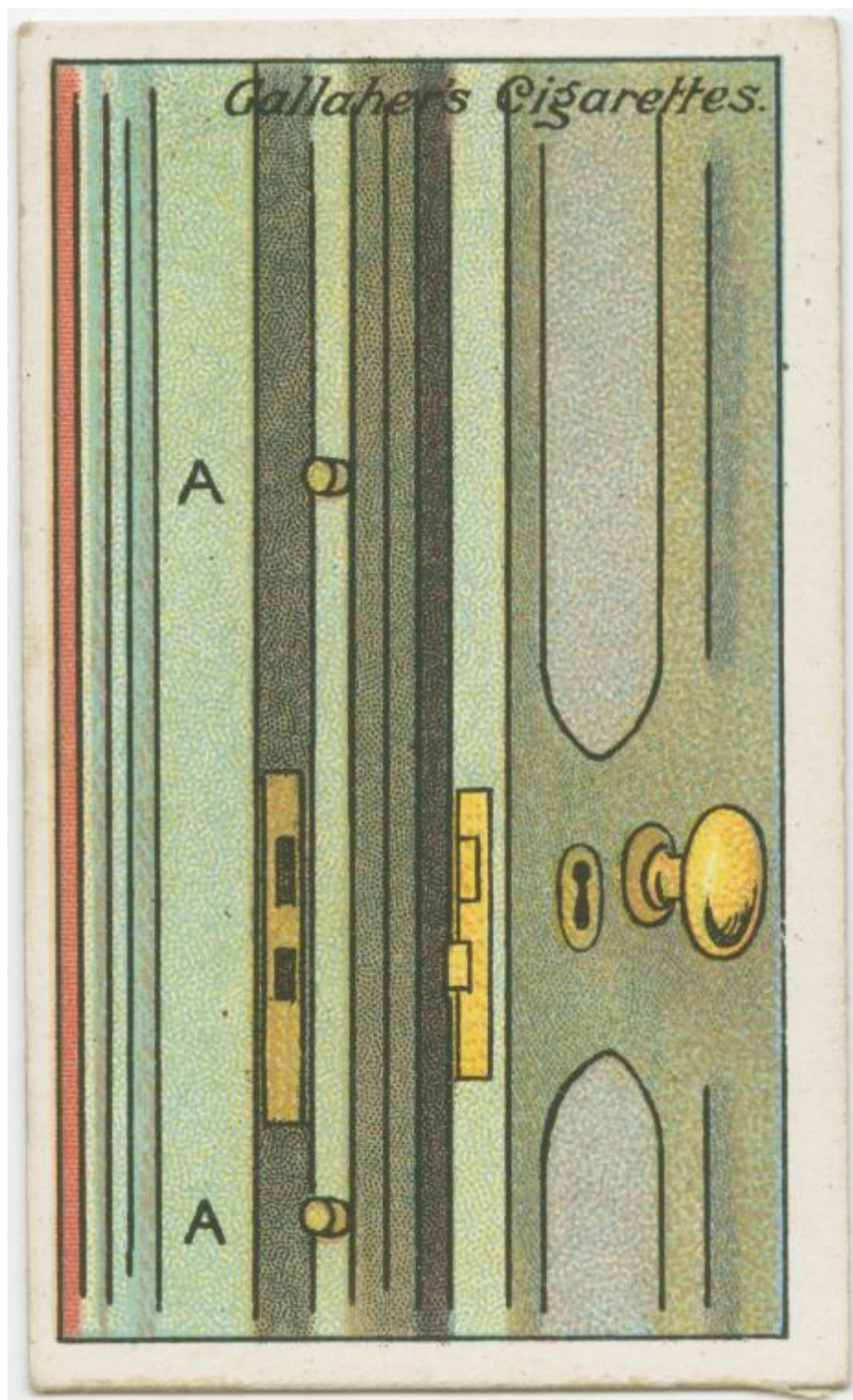
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26. How To Adjust a Door



100 IN SET

How to do it

Nº 16

HOW TO ADJUST A DOOR.

The annoyance of a door rattling in windy weather can be done away with by glueing pieces of cork, A.A., in crack between door and beading of doorway. The corks must be slightly thicker than the crack, and door should be shut on them until glue sets. The elasticity of cork holds door and effectually stops rattling noise.

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George Arents Collection, The New York Public Library

27. How To Cut New Bread Into Thin Slices



100 IN SET

How to do it

Nº 32

HOW TO CUT NEW BREAD INTO THIN SLICES.

The difficulty of cutting new bread into thin slices can readily be overcome by the following expedient. Plunge the bread knife into hot water and when thoroughly hot wipe quickly. It will be found that the heated knife will cut soft, yielding new bread into the thinnest slices.

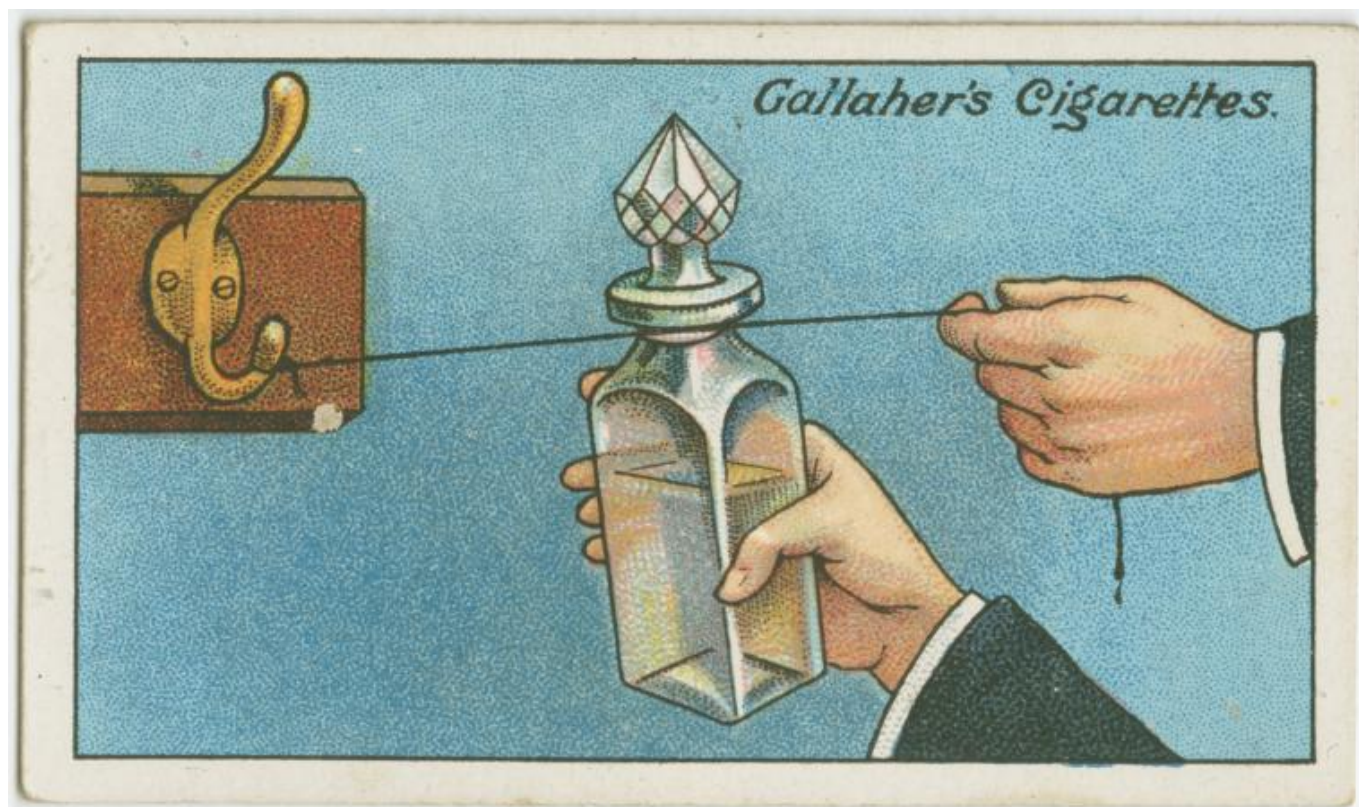
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George Arents Collection, The New York Public Library

28. How To Remove a Stuck Glass Stopper



100 IN SET

How to do it

Nº 40

HOW TO REMOVE GLASS STOPPER FROM BOTTLE

There are several ways of overcoming the difficulty of loosening a glass stopper that is tightly fixed in a bottle, the method shown in the picture being one of the best. Tie a piece of strong string to a firm support, twist it round the neck of the bottle outside the stopper and then quickly rub the bottle to and fro till the neck is hot. This causes the glass to expand, leaving the stopper loose.

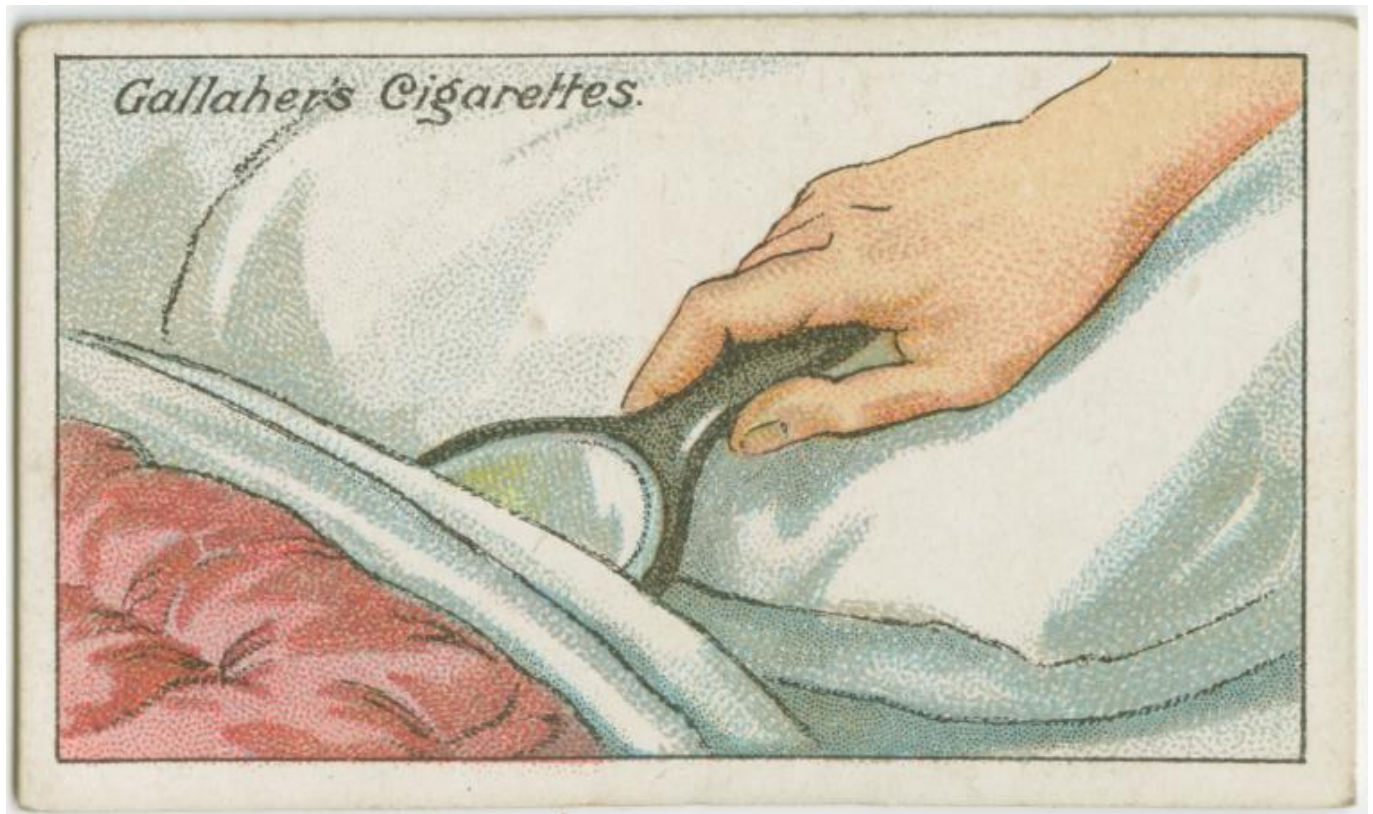
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29. How To Detect Dampness in Beds



100 IN SET

How to do it

Nº 2

HOW TO DETECT DAMPNESS IN BEDS.

In order to detect dampness in a strange bed and so be warned of the danger, a small hand-mirror should be slipped between the sheets and left for a few minutes. Any mistiness or blurred appearance of the mirror's surface when withdrawn is an indication of dampness, and the bed should not be slept in.

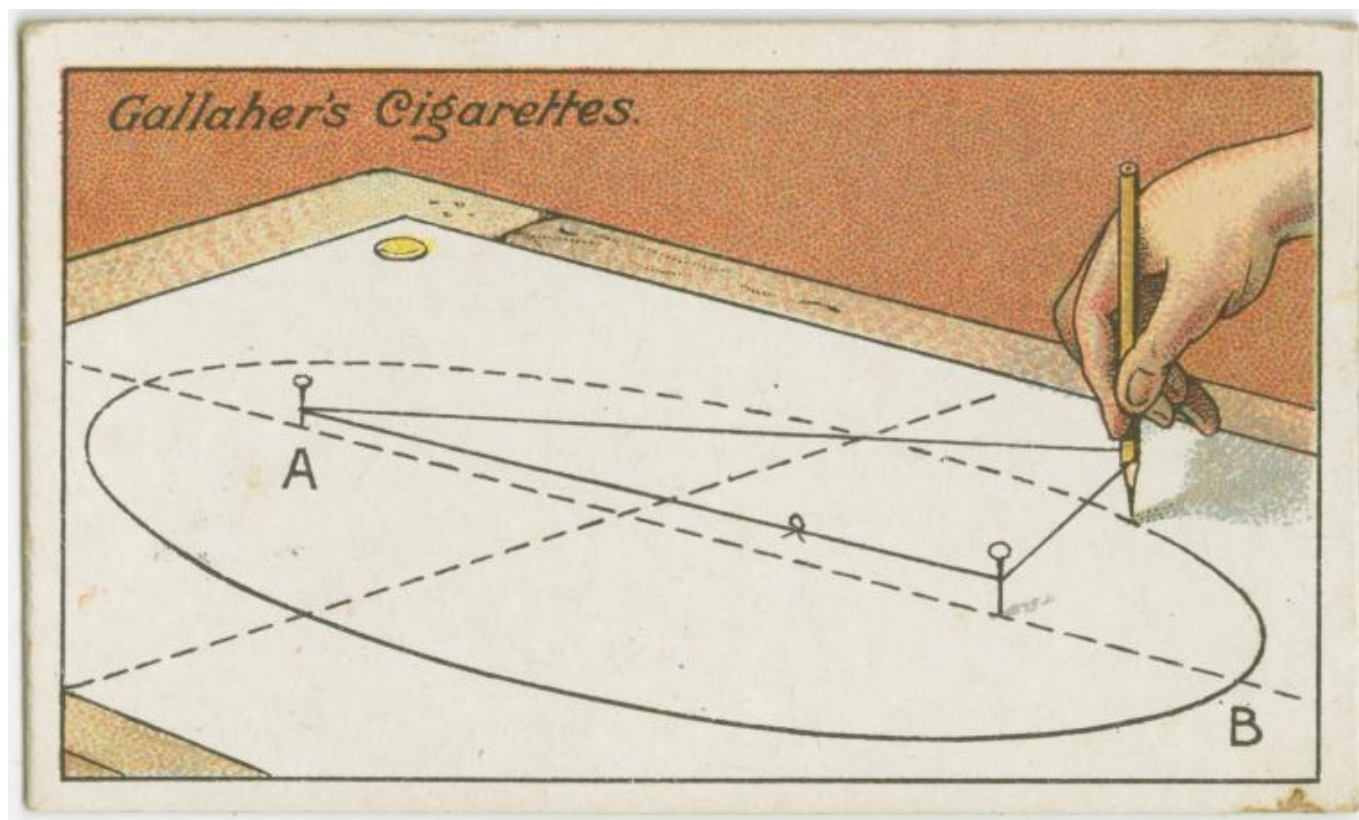
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30. How To Draw an Ellipse with String



100 IN SET

How to do it

Nº 37

HOW TO DRAW AN ELLIPSE WITH STRING.

Size of ellipse having been determined, focuses are found by measuring off the short diameter (or width of ellipse) from ends of long diameter (or length of ellipse). Two pins should be fixed, and string or thread looped round, as shown in picture. Length of loop should be from A to B.

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31. How To Pick Up Broken Glass



100 IN SET

How to do it

Nº 49

HOW TO PICK UP BROKEN GLASS.

To pick up broken glass quickly and cleanly a soft damp cloth will be found to be most effective, for it takes up all the small splinters. The best plan is to use an old piece of rag that can be thrown away with the glass.

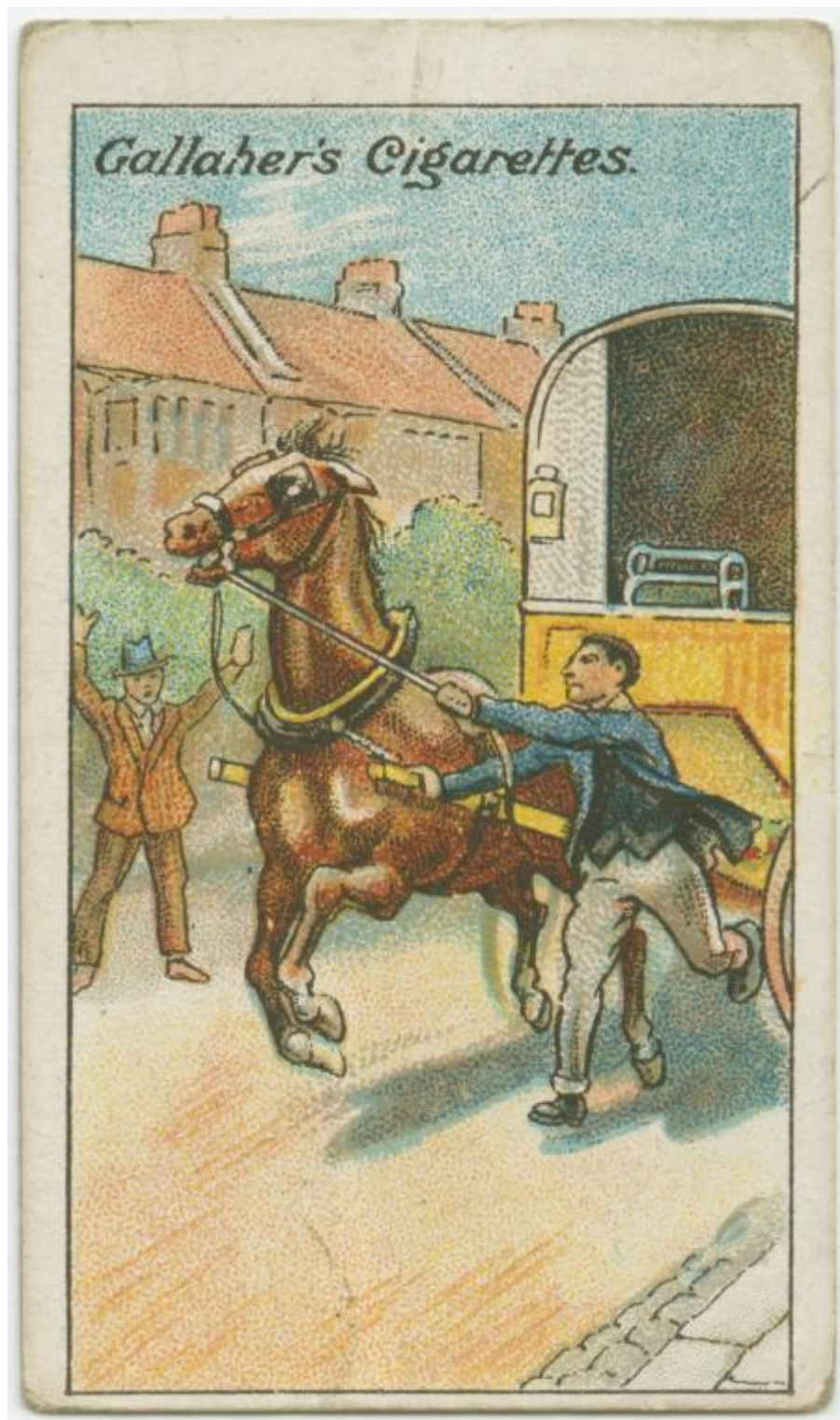
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George Arents Collection, The New York Public Library

32. How To Stop a Runaway Horse



100 IN SET

How to do it

No 99

HOW TO STOP A RUNAWAY HORSE.

Never rush in front of the horse. Run along beside, and with the hand nearest grip the shaft and keep the body clear by the stiffened arm. Then with the free hand, catch the reins and pull the horse to a standstill. Do not jump about, wave arms or shout. It frightens the horse.

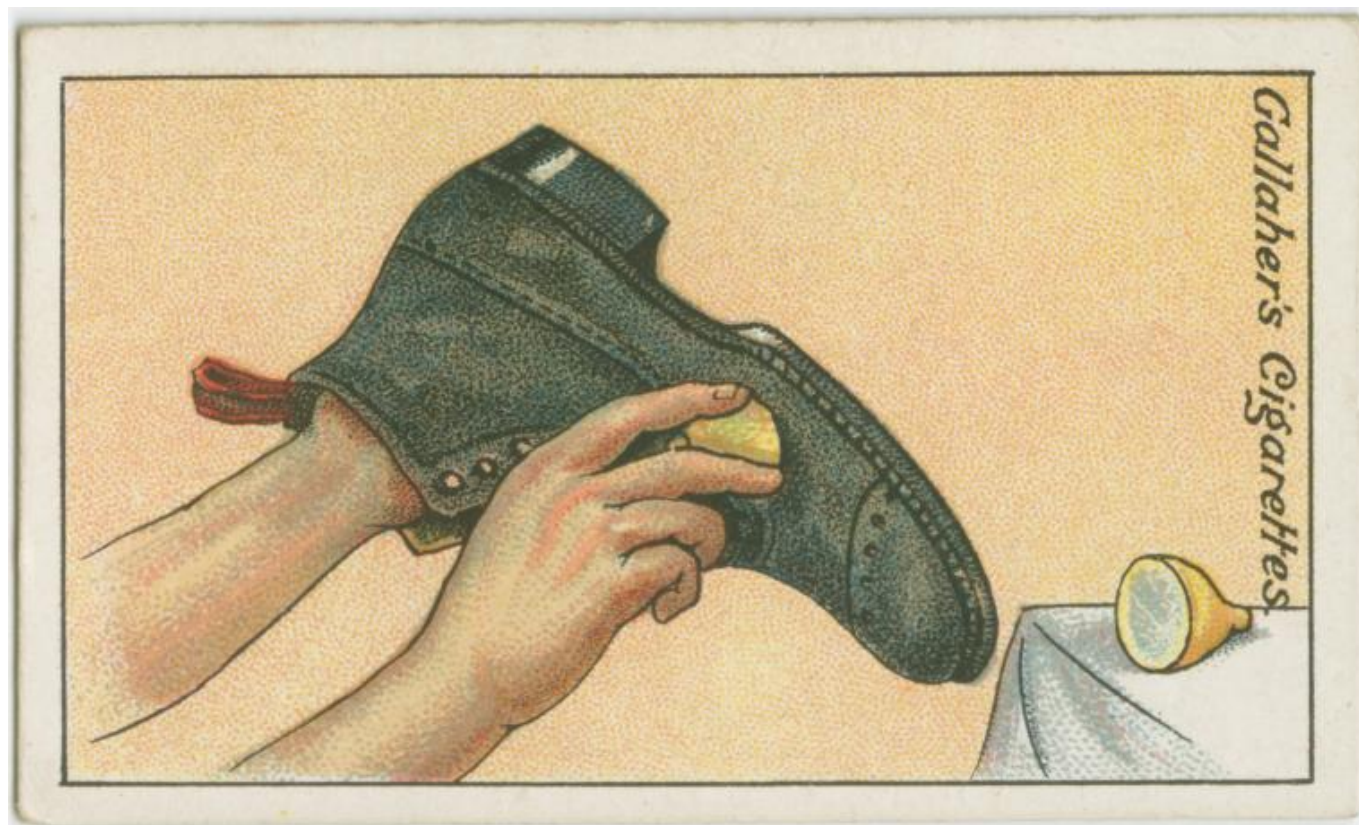
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33. How To Clean New Boots



100 IN SET

How to do it

Nº 31

HOW TO CLEAN NEW BOOTS.

New boots are sometimes very difficult to polish. A successful method is to rub the boots over with half a lemon, allow them to dry, after which they will easily polish, although occasionally it may be found necessary to repeat the application of the lemon juice

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34. How To Remove a Tight Ring from the Finger



100 IN SET

How to do it

Nº 22

HOW TO REMOVE A TIGHT RING FROM THE FINGER.

To remove a tight ring from the finger without pain or trouble, the finger should be first well lathered with soap. It will then be found that, unless the joints are swollen the ring can easily be taken off. If, however, the finger and joints are much swollen, a visit to the jeweller is advisable.

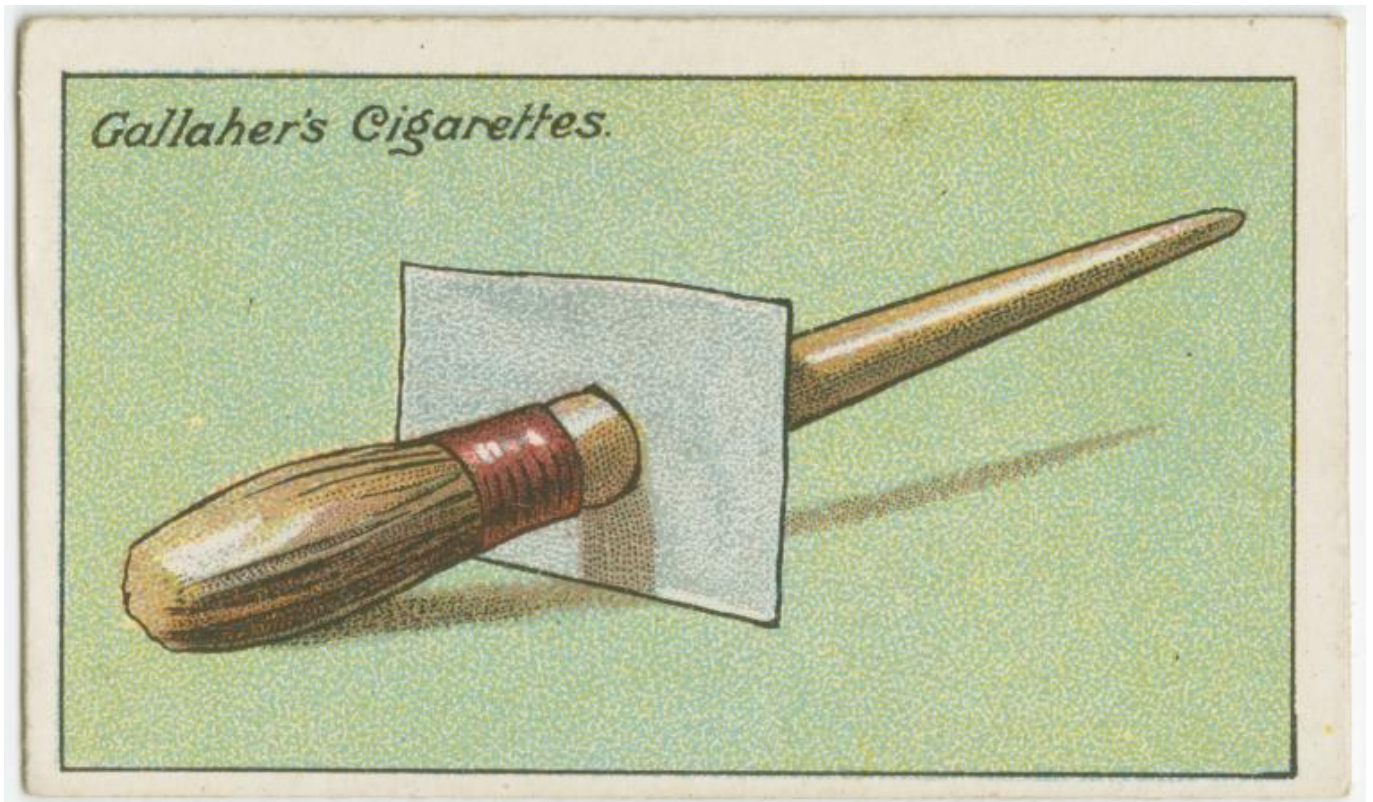
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35. How To Keep a Paint Brush Handle Clean



100 IN SET

How to do it

Nº 36

HOW TO KEEP A PAINT BRUSH HANDLE CLEAN.

To do away with the annoyance of a wet and sticky brush handle, which is so unpleasant to the amateur painter, get a piece of card or tin and make a hole in it through which the handle can be forced, as shown in the picture. This prevents the paint from running down.

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36. How To Take Ink Stains Out a Handkerchief



100 IN SET

How to do it

Nº 47

HOW TO TAKE INK STAINS OUT OF A HANDKERCHIEF.

A fine linen handkerchief which has had the misfortune to become stained with ink can be restored to its original spotlessness. When the accident occurs, the handkerchief should at once be plunged into milk. After soaking for some time it will be found that the ink stains have disappeared.

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37. How To Fit a Large Candle



100 IN SET

How to do it

Nº 65

TO FIT A LARGE CANDLE.

If a candle is too thick to fit the candlestick, don't pare the end, but get a bowl of hot water and hold the end of the candle in it until the wax softens. If the candle is now pressed into the candlestick, it will fit firmly.

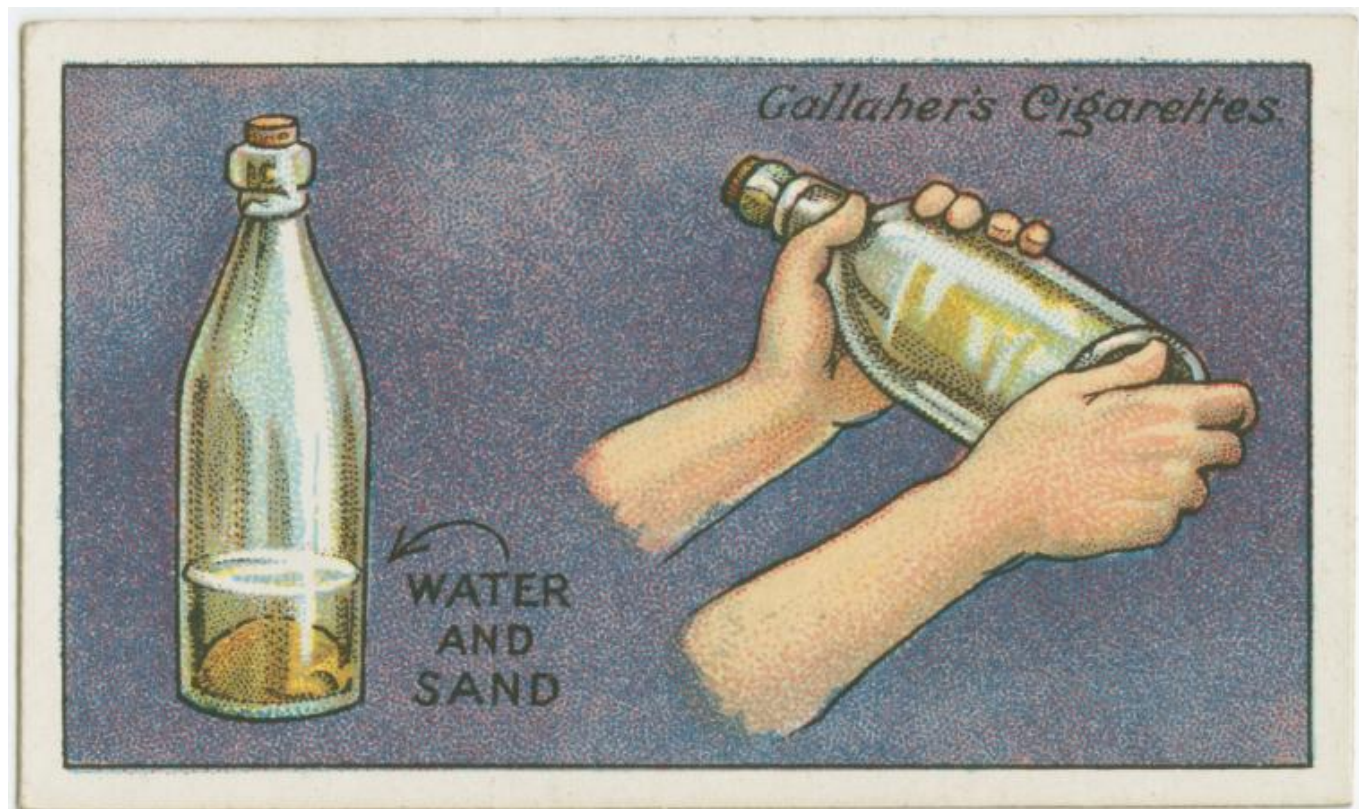
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38. How To Clean Bottles



100 IN SET

How to do it

Nº 27

HOW TO CLEAN BOTTLES.

To clean the interior of bottles, a little sand and water should be well shaken about inside them. This will have the effect of cleansing every part, and the bottles can then be washed out and dried.

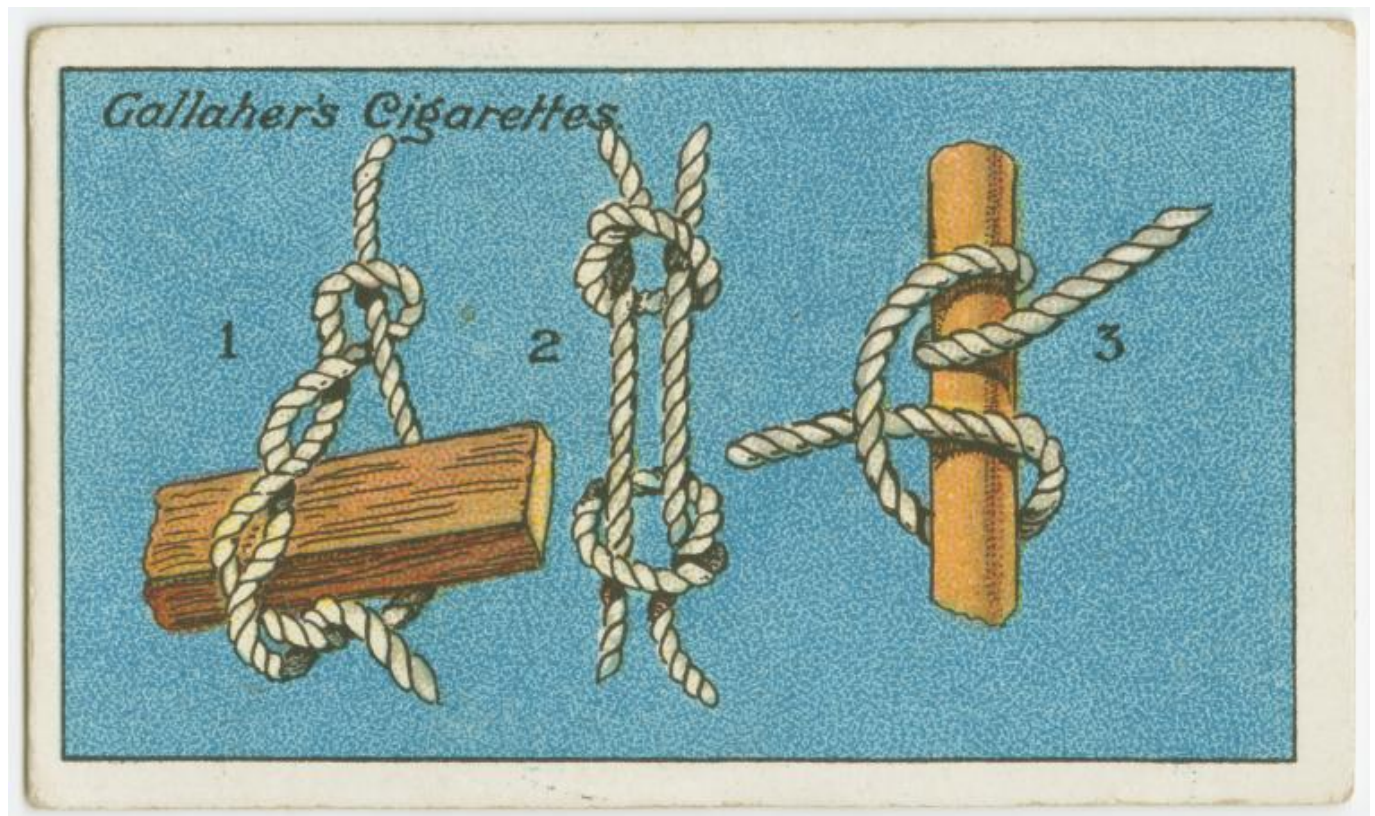
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39. Three Useful Knots



100 IN SET

How to do it

Nº 98

THREE USEFUL KNOTS.

No. 1 is the Timber Hitch, which is especially useful in lifting all kinds of heavy work, such as huge beams, etc.

No. 2, the Fisherman's Knot, shows a good method of joining two ropes tightly together.

No. 3 is the famous Clove Hitch, which becomes tighter the harder it is pulled.

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40. How To Separate Glass Tumblers



100 IN SET

How to do it

Nº 61

TO SEPARATE GLASS TUMBLERS.

When two glass tumblers stick together there is a danger of breakage in trying to separate them. The simplest and most effective method of releasing the glasses is to put cold water in the upper one and place the lower one in warm water. They will be found to separate at once.

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Sursa: twistedsifter.com

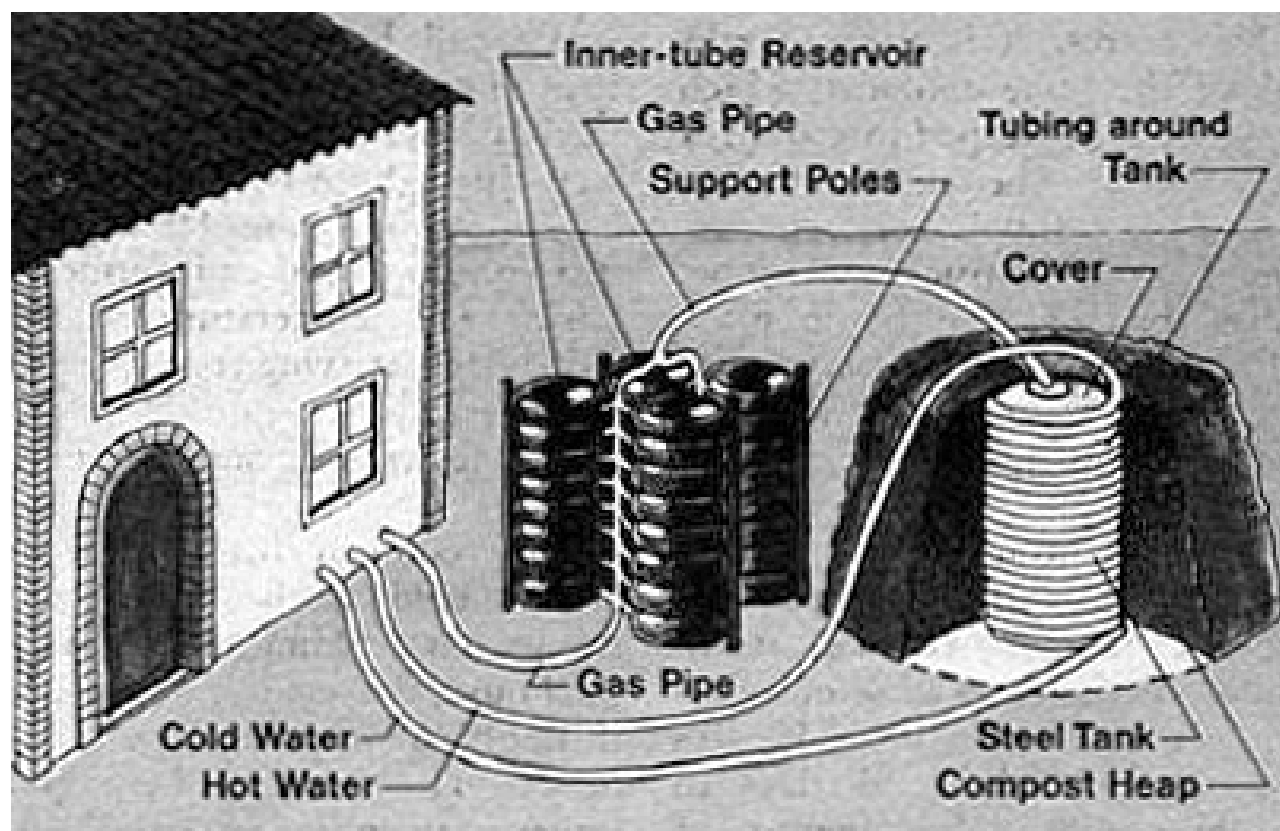
„Centrala verde” cu compost – cea mai ieftina sursa naturala de caldura si energie

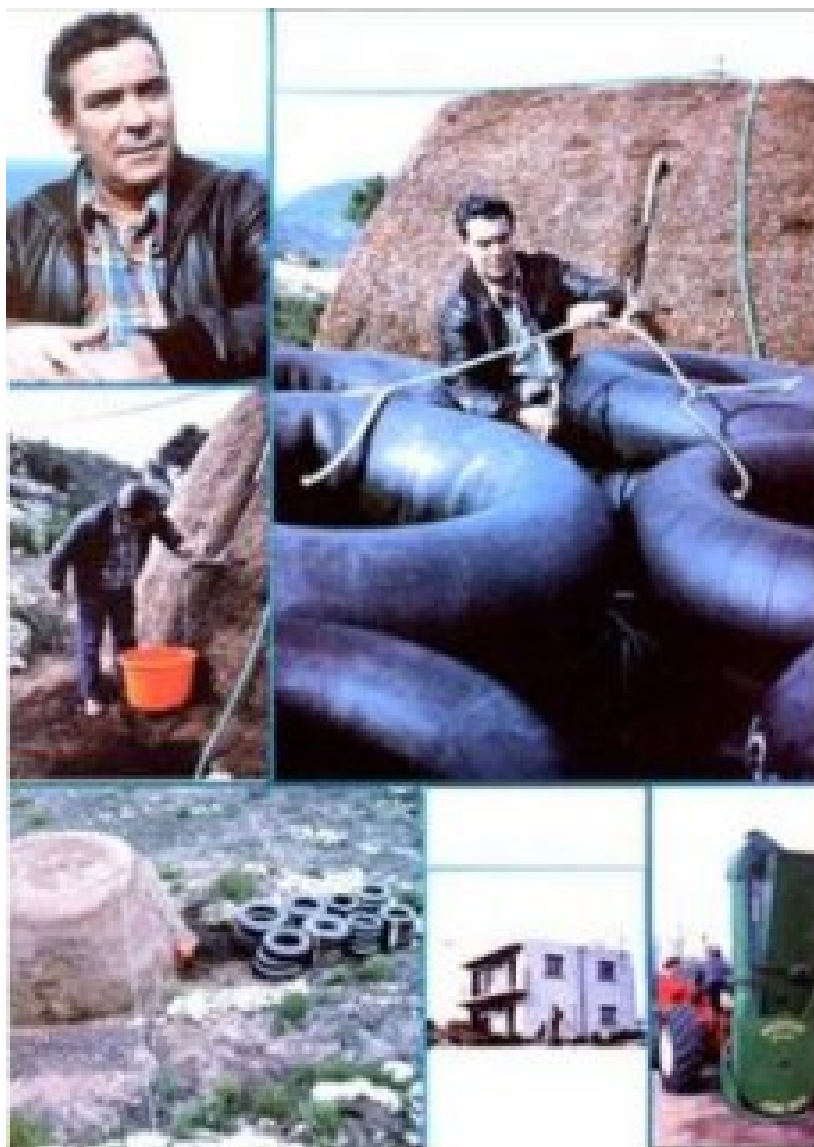
Centrala verde cu compost inventata de francezul Jean Pain in anii '70 este o sursa naturala independenta de energie termica si gaz natural, pe care si-o poate construi oricine, cu o minima investitie. Ingeniosul sistem este construit ca un generator pe baza fermentarii naturale a compostului si poate furniza unei ferme cu suprafata de 1500 mp intreaga

caldura, gazul metan si electricitatea necesare pentru iarna pe o perioada de 12-16 luni.

0 metoda vizionara

Compostul este un amestec de lemn verde tocat cu frunze cu tot pana la dimensiunea aschiilor si inmuia bine cu apa, care are proprietatea de a genera caldura; pe baza acestei proprietati Jean Pain a construit, dupa multe incercari de variante, o movila din resturi de lemn tocat intr-o forma circulara, asemanatoare unei pile electrice, cu diametrul de 5 metri si inaltimea de 2,5 metri. Unele surse dau dimensiuni mult mai mari, de 10 x 6 metri. In orice caz, importante sunt forma cilindrica si un raport de $\frac{1}{2}$ intre inaltime si diametru.





Materialul folosit la compost este nepretentios, crengi de copaci si de tufisuri, adica exact ceea ce ramane de la curatarea padurilor si a perdelelor forestiere pentru intinerire! Conditia de baza este ca lemnul sa fie verde, nu uscat. Se pot folosi esente de foioase pentru ca genereaza o mai buna fermentare decat rasinoasele.

Construirea

Resturile de lemn si frunzele se toaca pana la dimensiunea unor aschii cu o grosime de pana la 5 mm. Atentie, o dimensiune mai mica a aschiilor produce intotdeauna o tasare mai puternica a stratului de compost, eliminarea unei mari parti de aer si, in consecinta, reducerea posibilitatii de fermentare!

Baza gramezii de compost trebuie sa fie plana si acoperita de o folie din plastic care se foloseste la amenajarea iazurilor, pentru a nu permite apei sa se scurga in sol. Materialele folosite la constructie sunt: circa 100 de metri de teava maleabila din plastic pentru conducerea apei in interiorul movilei, o pompa pentru circulatia apei, un rezervor metalic solid de 4 mc pentru biogaz cu conducta de metal pentru colectarea gazului si o plasa de sustinere a compostului (care poate fi un gard de otel obisnuit).



Constructia se poate ridica in circa sase ore de munca sustinuta, daca se utilizeaza mijloace mecanizate.

Peste folia asezata pe pamant se monteaza circular gardul de sustinere si apoi se trece la umplerea spatiului cu lemnul tocat, concomitent cu asezarea in spirala, de jos in sus, in jurul rezervorului de biogaz, a conductei pentru apa calda. In centrul constructiei se aseaza rezervorul pentru biogaz, care trebuie sa fie situat cu capatul de sus la limita superioara a movilei si cu cel de jos la cel putin un metru deasupra bazei movilei, pentru a i se asigura incalzirea constanta. Pe timpul construirii si in urmatoarele patru zile se uda din belsug

fiecare strat de lemn adaugat si tasat, astfel incat sa aiba o umiditate de cel putin 70%. Cea mai frecventa greseala care duce la esec este tocmai umiditatea prea mica a amestecului de lemn, care intarzie producerea compostului.

Compostul pentru rezervorul de biogaz trebuie prelucrat si inmuiaat in apa cu cel putin doua luni inainte de construirea „centralei”. Rezervorul trebuie sa aiba un volum de aproximativ 4 mc din care trebuie asigurat un spatiu liber pentru acumularea gazului.

Odata terminata constructia, conducta de apa si teava de biogaz se racordeaza la instalatiile de incalzire si la terminalul de gaz dorit. Biogazul se poate utiliza, dupa o filtrare prealabila de impuritati, la bucatarie ori la alimentarea autovehiculelor cu motoare adaptate, prin stocare in butelii speciale. Noi recomandam consultarea si acreditarea acestei activitati de catre institutiile specializate.

Este bine ca intreaga constructie sa se acopere cu un strat din baloti de paie peste care se poate aseza, bine legata, o folie de plastic cu gauri de aerisire pe latura verticala, pentru a o feri de intemperiiile sezonului rece – vant puternic, ploi, zapada, ger.



De retinut!

– Trebuie avut în vedere faptul că procesul de fermentație are nevoie de o perioadă cuprinsă între 70 și 90 de zile, așa că trebuie să terminați lucrarea cu cel puțin trei luni înainte de începerea iernii!

-Unii specialiști recomandă adăugarea gunoierului de grajd, care accelerează fermentația și mărește concentrația biogazului.

-Ați remarcat, desigur, construcția „centralei” bio sub forma unei pile electrice; butelia de biogaz în centru, înconjurată de o manta de compost care îi asigură căldura necesară formării biogazului. Ei bine, această căldură se poate recupera prin apă circulantă în interiorul mobilei, care ajunge la o temperatură de 60-65 de grade Celsius și cu un debit de 4 litri/minut, suficientă pentru nevoile casnice ale unei gospodării precum încălzirea pe timp de iarnă a unei suprafețe de 1500 mp și utilizarea la bucatărie și la baie.

-Cantitatea de biogaz produsă în rezervor poate ajunge la 300-400 mc pe toată durata de funcționare.

-La sfârșitul duratei de viață a instalației, compostul se poate utiliza ca cel mai bun îngrășământ natural pentru grădina. De aceea, această instalație este recomandată fermelor și mai ales agricultorilor care își strâng toamna gunoierul de grajd în grădini pentru a fermenta fără folos până în primăvară; folosind această inovație ei pot exploata la maximum posibilitățile pe care le oferă această resursă naturală gratuită în loc să o lase să-și piardă degeaba una dintre cele mai importante calități pe care o oferă natura – aceea de a produce căldură!

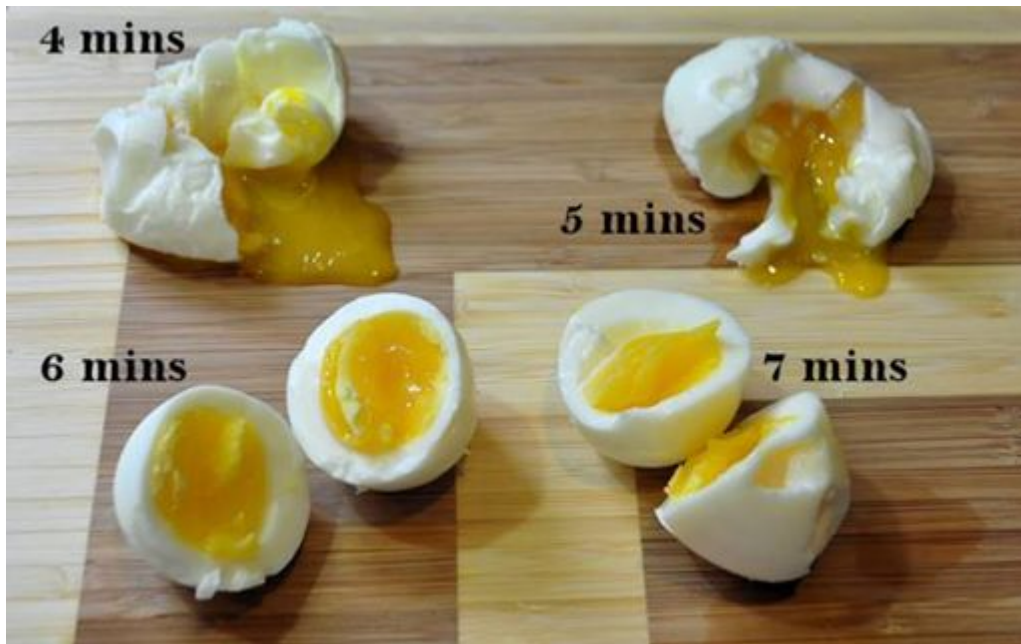


Sursa: 100construct.ro

Kitchen Hacks You Should Know!

1. Perfect hard boiled eggs every time:

Place eggs in pot of cold water and bring the water to a boil. Immediately turn off the heat. Let the eggs sit in the water for the allotted time then move them to a bowl with cold water for 2 minutes.



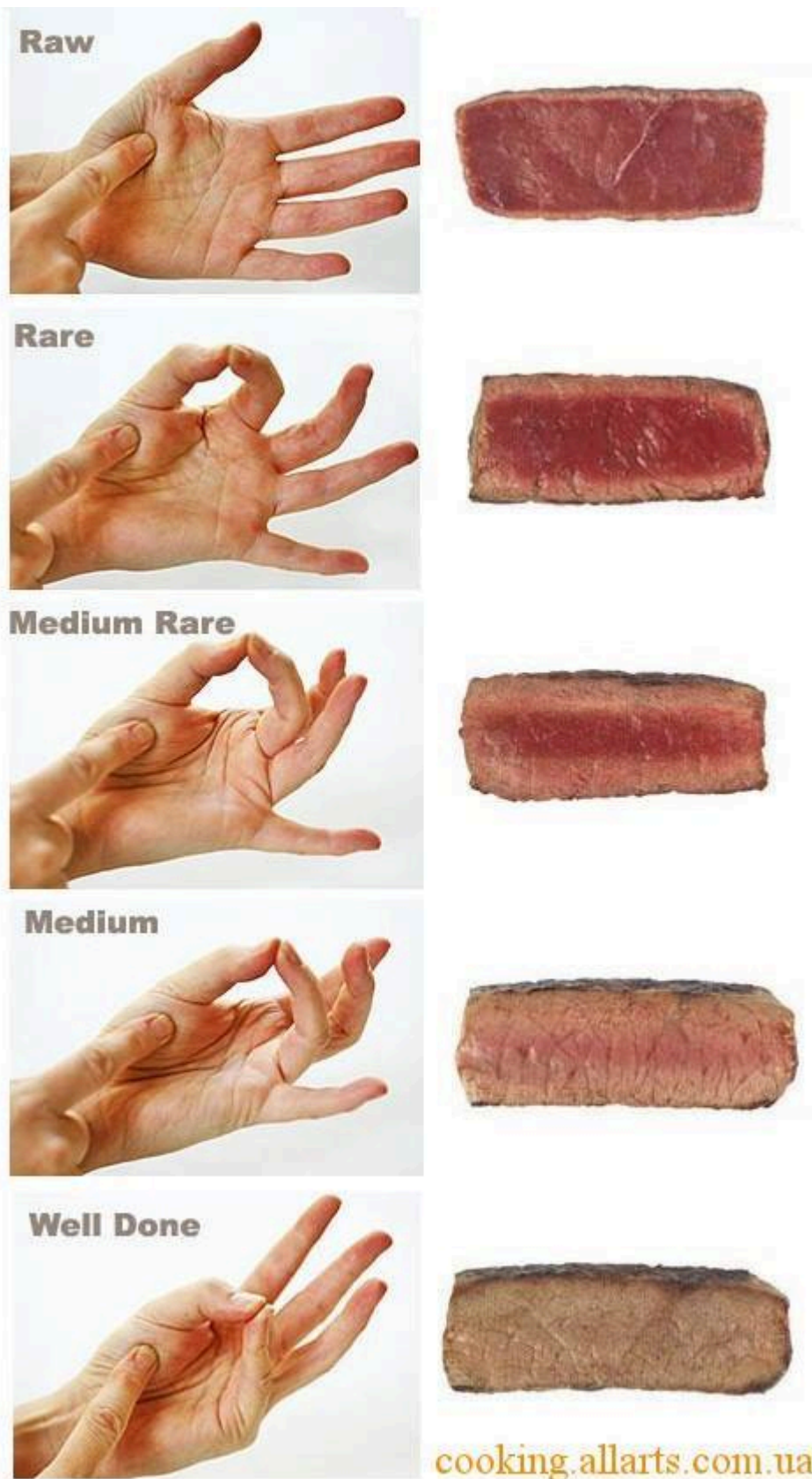
2. How to get more juice from citrus fruit?

Steps:

- 1. Place the citrus fruits in the microwave.**
- 2. Heat on high for 20-30 seconds.**
- 3. Remove from the microwave.**
- 4. Leave to sit for about half a minute.**
- 5. Cut the citrus fruit in half and squeeze. The juice will flow easily.**

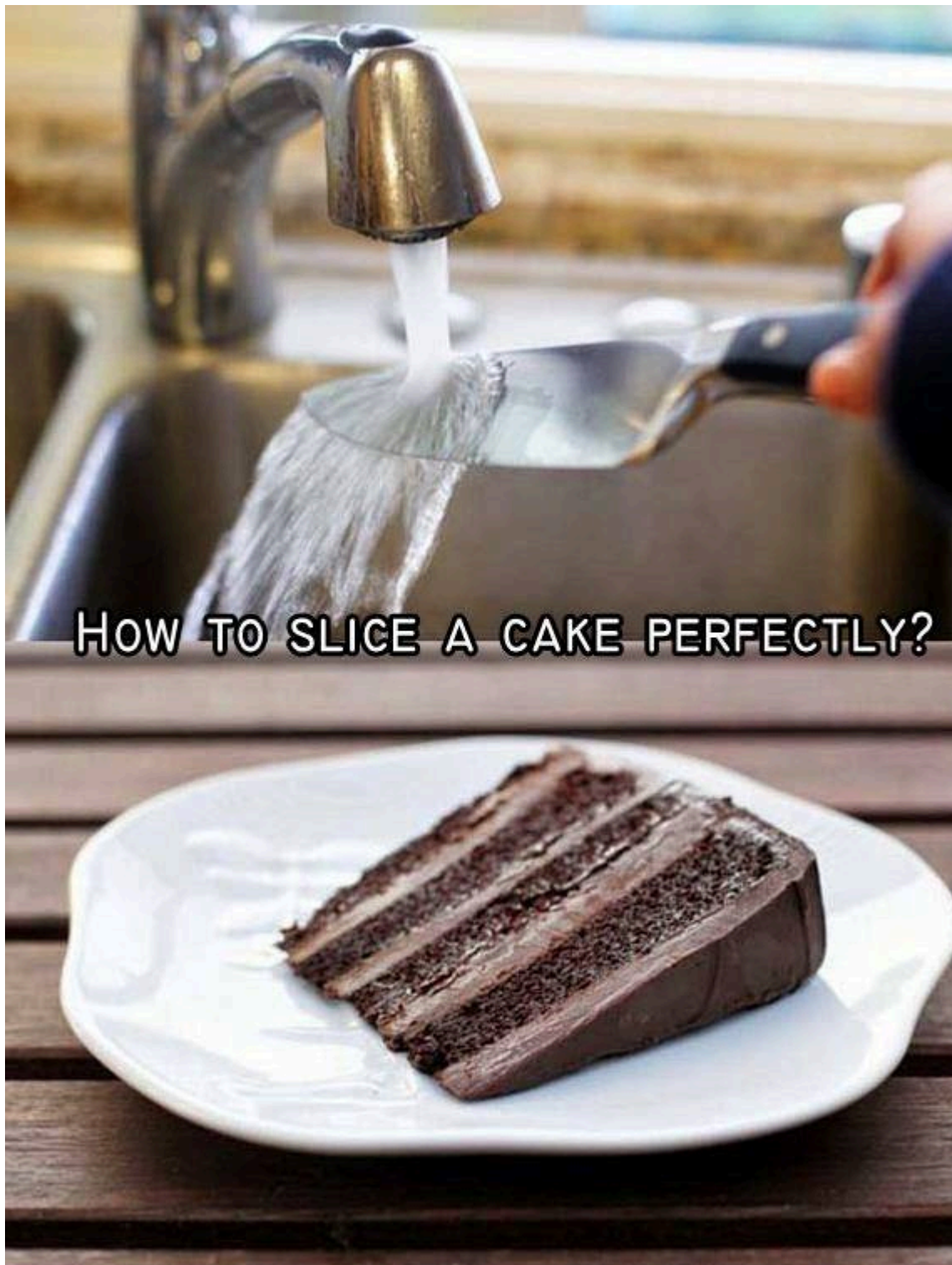


3. The Finger Test to Check the Doneness of Meat.



4. A perfect slice:

Before you end up with a plate full of big cake crumbs, run a knife under hot water before cutting into the cake.

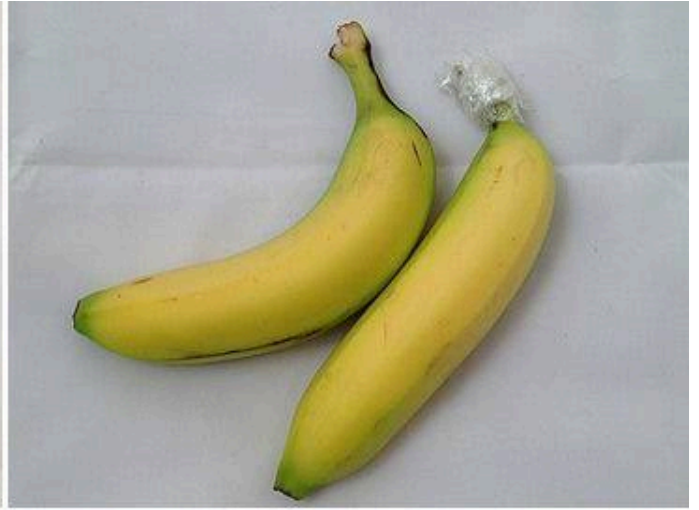


HOW TO SLICE A CAKE PERFECTLY?

5. Give bananas a longer life.

Keep bananas fresher, longer by wrapping the end of the bunch with plastic wrap. Better yet, separate each banana.

The plastic wrap blocks ethylene gases from releasing out of the stem, consequently ripening the fruit too fast



HOW TO KEEP BANANA FRESH LONGER?



6. Use baking soda for easy-to-peel hard-boiled eggs.



7. How to prevent dough stick on hand without flour your hands?

TIP #50:
WORKING WITH DOUGH

When working with dough, don't flour your hands; coat them with olive oil to prevent sticking.

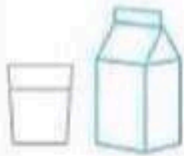


PICTURETHERECIPE.COM

8. Feel hungry during bedtime? 10 healthy bedtime snacks for you.

10 Healthy Bedtime Snacks

1



A warm glass of milk
(plain milk - not sweetened!)

2



Plain oatmeal with banana

3



Apple slices with almond butter

4



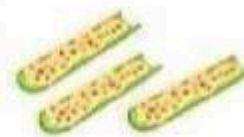
Whole grain crackers
with turkey and cheese

5



A banana with peanut butter

6



Hummus with celery
and red pepper strips

7



Black beans with shredded
cheese and avocado

8



Whole grain toast with peanut
butter or a slice of cheese

9



Whole grain toast
with a hard-boiled egg

10



An orange and
some cashews



9. How to Clean and Season a Cast Iron Pan?

Materials:

Cast iron pan

1 raw potato, sliced in half

2 tbsp salt

1-2 tbsp cooking oil with a high smoke point (flax, grapeseed and peanut oils work well)

paper towels

Wooden or metal flat-edged spatula

Methods:

1. Sprinkle the salt into the pan.
2. Using the flat side of the potato, scrub the salt into the surface of the pan.
3. Use a slightly damp paper towel to wipe the salt from the pan.
4. Once the salt has been removed and the pan is dry, pour in the oil.
5. The surface should be lightly coated in oil, with no excess oil pooling anywhere.
6. Wipe out all of the excess oil before placing in the oven.
7. Preheat oven to 400 degrees F.
8. Place it in the oven at 400 degrees F for one hour.
9. Allow the pan to cool and wipe out any excess oil that may be left behind.

Ps: Re-season the pan once every 15-20 uses, or whenever you start to notice foods sticking more and/or the seasoning wearing away.



10.The Correct Way to Cut a Mango



11. Heating your pizza with a cup of water prevents the crust from getting chewy. However, you can also apply this hack to any leftovers to prevent food from drying out.



Put a small amount of water in a glass when you microwave your pizza to keep the crust from getting chewy

12. Add marshmallows to your brown sugar to keep it soft:

The molasses in brown sugar can evaporate over time, but a couple of marshmallows will keep it moist.



13. Best Way To Shuck Corn On The Cob.



14. How to determine if an egg is fresh?



15. How to clean a blender fast?

Step 1: Add soap into blender.

Step 2: Add water

Step 3: Turn on the blender and whirl the mixture

Step 4: Rinse the blender with running water.

Step 5: DONE!



16. How to cut watermelon for little fingers?

Step 1: Cut the watermelon in half.

Step 2: Take one half and place it cut side down. Cut it into sections approximately 1 to 1.5 inches thick.

Step 3: Rotate the melon 90° and repeat, creating 1 inch squares in the skin.

Step 4: Toss the end pieces that are mostly or all skin and rind. Then pick up the pieces and eat.

Step 5: Enjoy!



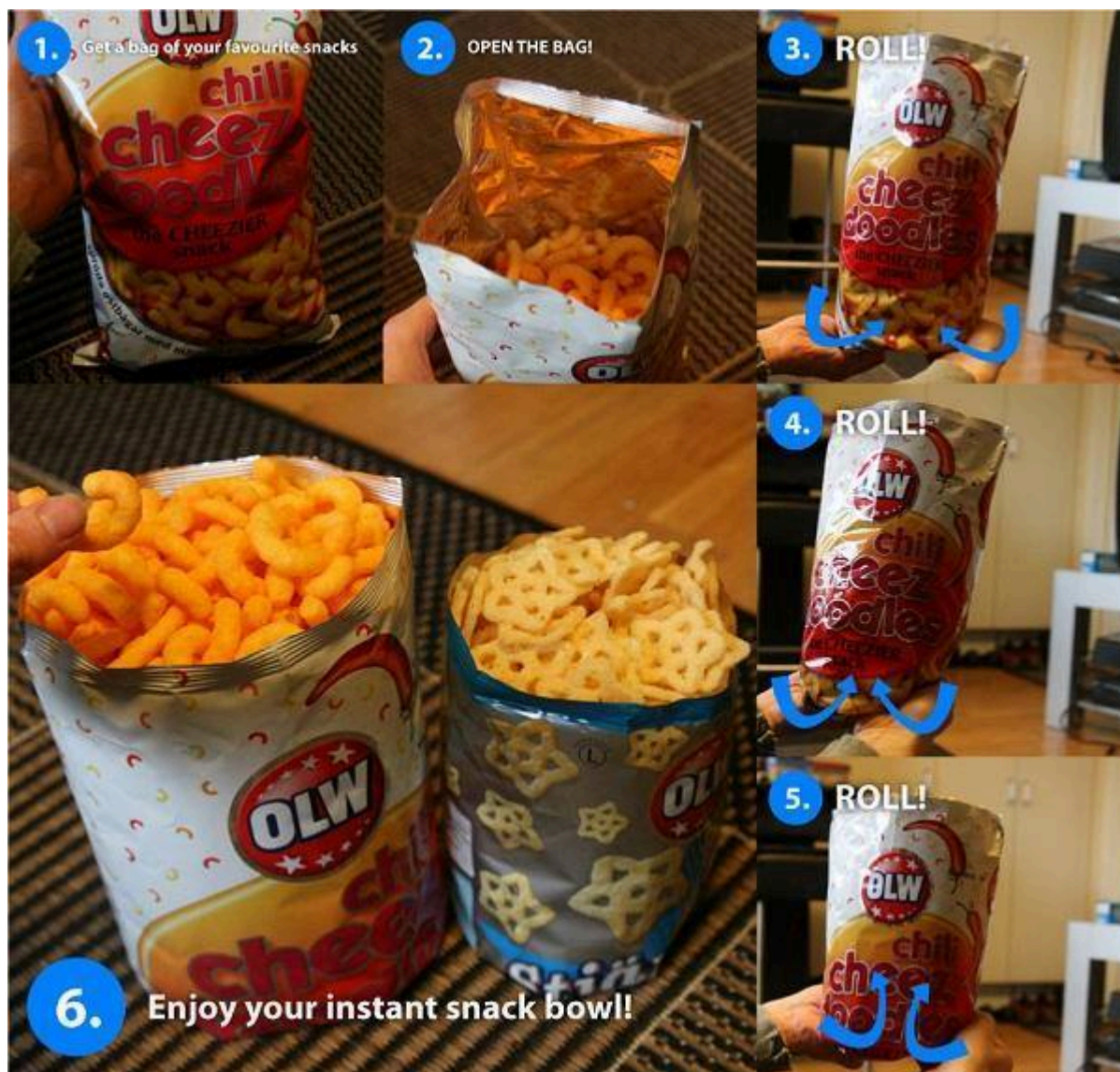
17. How to cook vegetables correctly.



VEGGIE COOKING Cheat sheet

VEGETABLE	BOILED	STEAMED	MICROWAVE
 Asparagus	Not recommended	8-10 min	2-4 min
 Beetroot	30-60 min	40-60 min	9-12 min
 Bok choy	Stalks for 3 - 4 min Leaves for 1 - 1 ½ min	Stalks for 6 min Leaves for 2 - 3 min	2-4 min
 Brussels sprouts	Bring to boil and simmer for 5-7 min	8-10 min	4-6 min
 Broccoli (cut into florets)	4-6 min	5-6 min	2-3 min
 Cabbage (shredded)	5-10 min	5-8 min	5-6 min
 Cauliflower	4-6 min	3-5 min	2-3 min
 Carrots (sliced)	5-10 min	4-5 min	4-5 min
 Corn on the cob	5-8 min	4-7 min	1 ½ - 2 min
 Eggplant (sliced)	Not recommended	5-6 min	2-4 min
 Beans	6-8 min	5-8 min	3-4 min
 Mushrooms	Not recommended	4-5 min	2-3 min
 Peas	8-12 min	4-5 min	2-3 min
 Capsicum	Not recommended	2-4 min	2-3 min
 Potatoes (cut)	15-20 min	10-12 min	6-8 min
 Spinach	2-5 min	5-6 min	1-2 min
 Zucchini	3-5 min	4-6 min	2-3 min

18. Another trick to impress anyone.



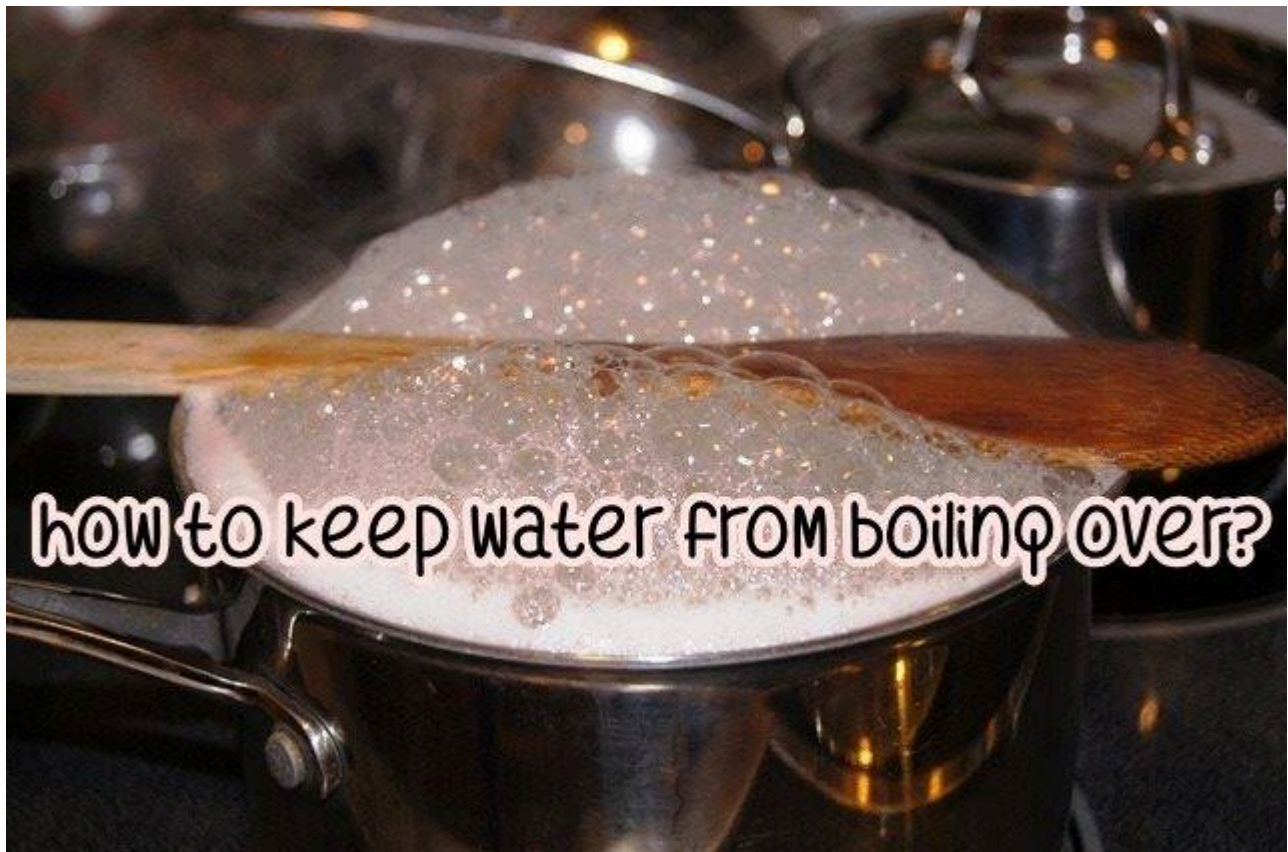
19. Don't Have Any Eggs?
Replace It With These In Baking Cakes!



20. How to Keep Water From Boiling Over?

When you put a pot of water on, put a wooden spoon over the top of the pot. If it starts to boil up too high, the spoon will pop the bubbles and keep it from boiling over as quickly, meaning you have more time to get back and turn the heat down.

You could use something metal, but you'd have to remove it with an oven mitt because it will become very hot (unlike wood, which won't transfer as much heat).



21. Recycled Bottle Caps to Seal Plastic Bags



22. How to heat 2 bowls in 1 microwave?

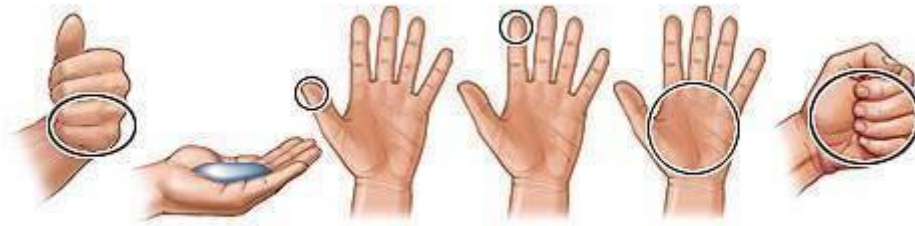


23. How to cut many cherry tomatoes in seconds?

1. Place all cherry tomatoes on a plate.
2. Place another plate on top of the cherry tomatoes.
3. Slice it with sharp knife at the gap between 2 plates.
4. DONE!



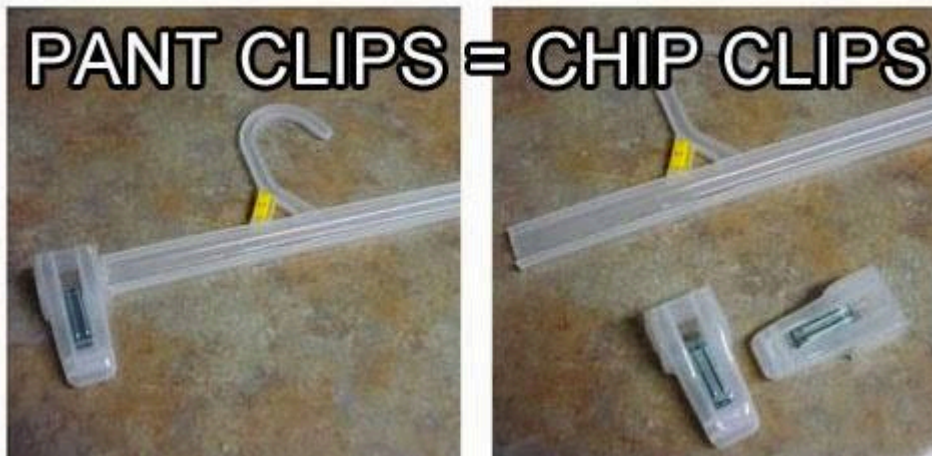
24. How to measure ingredients with your hand?



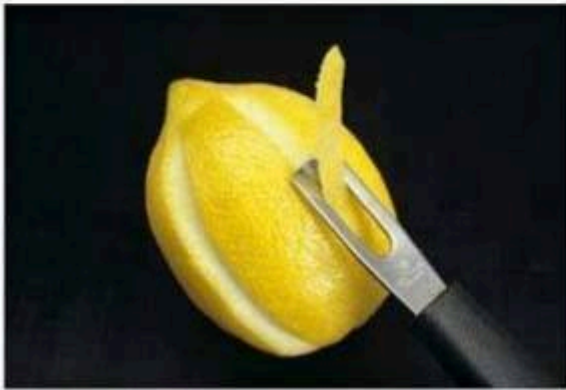
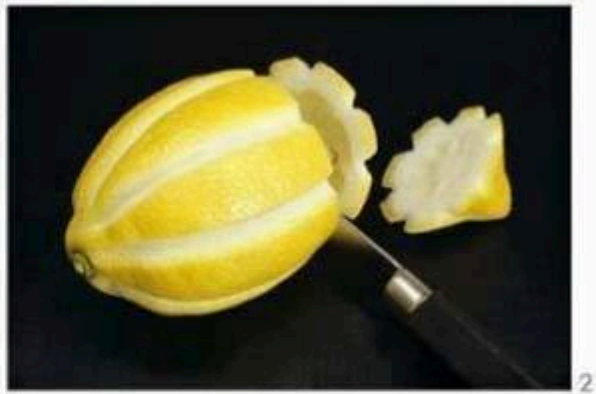
1/2 cup	1 oz	1 Tbsp	1 tsp	3 oz	1 cup
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© Healthwise, Incorporated

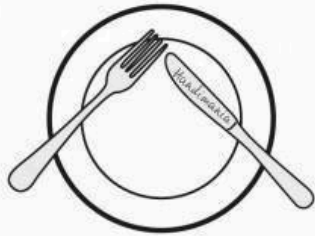
25. Reuse the hanger, pant clips become chip clips.



26. How to peel lemons in style.



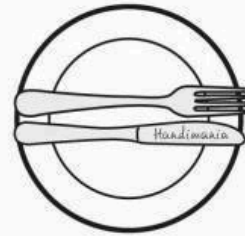
27. Table manners you should know.



Pause



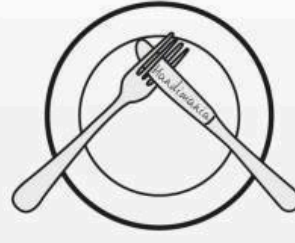
Ready for a
second plate



Excellent



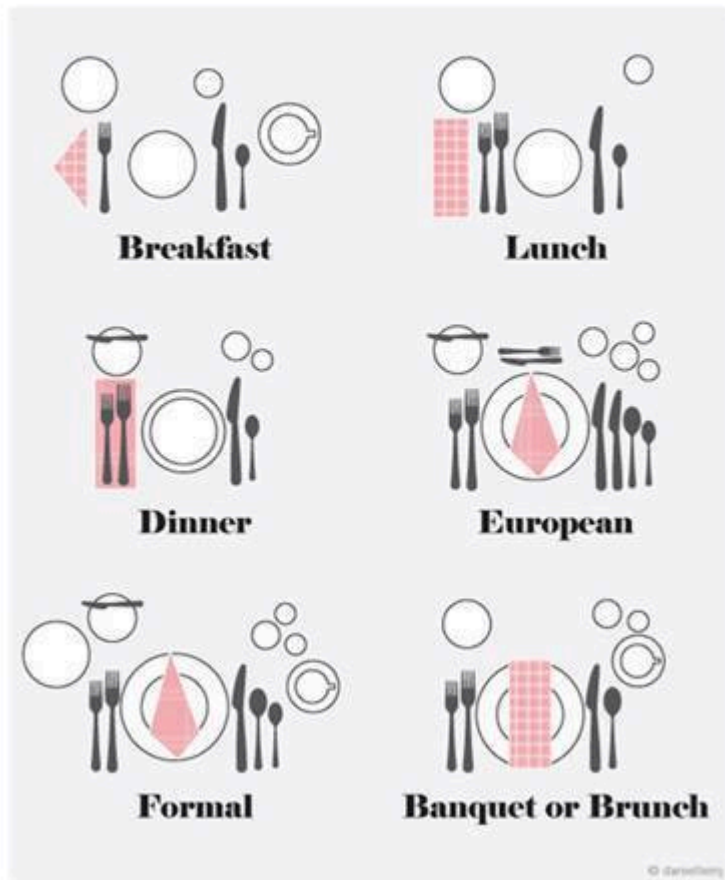
Finished



Don't like

28. How to set a table?

THE PROPER WAY TO SET A TABLE



29. Use a clothes pin to make chopsticks foolproof.



30. How to cook pasta quickly?

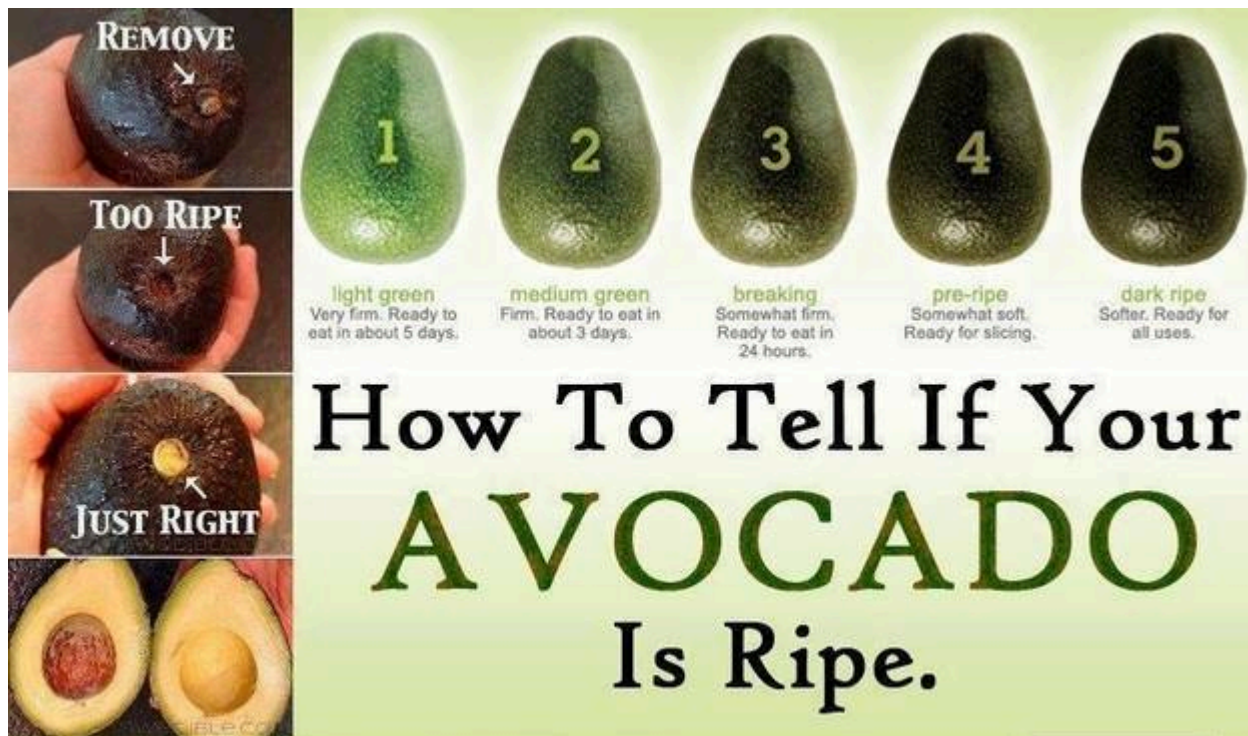


Pre-soak pasta and it will cook in about 60 seconds.

31. How to Tweak Chocolate Chip Cookies to Your Favourite



32. This tip will help you pick the correct Avocado!



33. To refrigerate or not.

Refrigerate

APPLES
BEANS
BERRIES
BROCCOLI
CARROTS
CELERY
CHERRIES
EGGPLANT
GRAPES
JALAPENOS
LEAFY GREENS
ZUCCHINI

Room Temp

AVOCADOS
APRICOTS
BANANAS
CITRUS
GARLIC
KIWI
MELONS
ONIONS
PEARS
PEACHES
PINEAPPLE
POTATOES

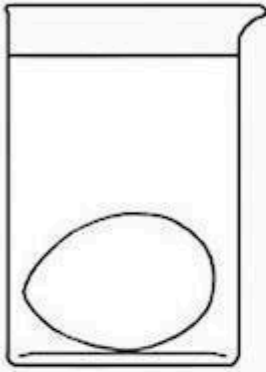
34. You can use it as your checklist of drinks you have yet to try.



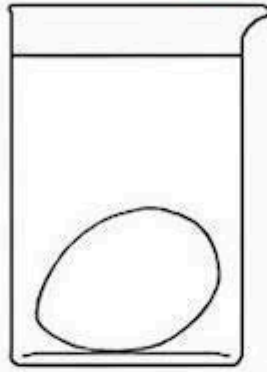
35. How to test the freshness of the eggs.

TESTING EGG FRESHNESS

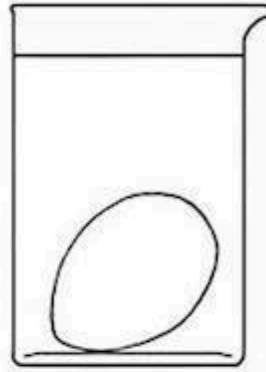
If it floats, toss it!



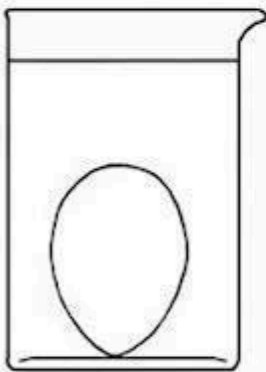
1-3 days



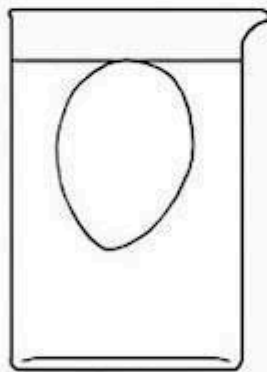
4-6 days



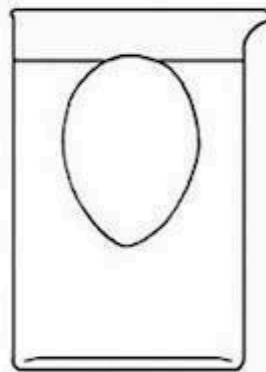
7-9 days



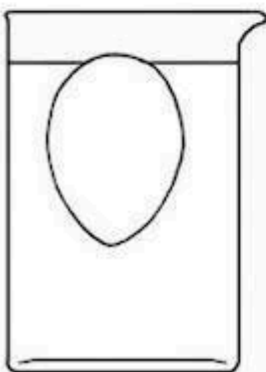
10-12 days



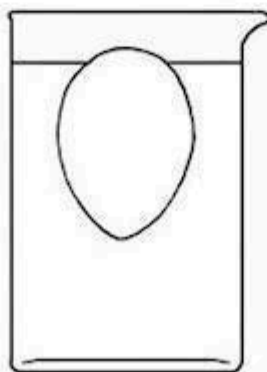
13-15 days



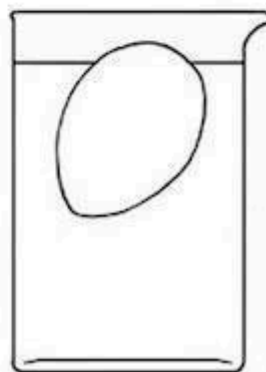
16-18 days



19-21 days



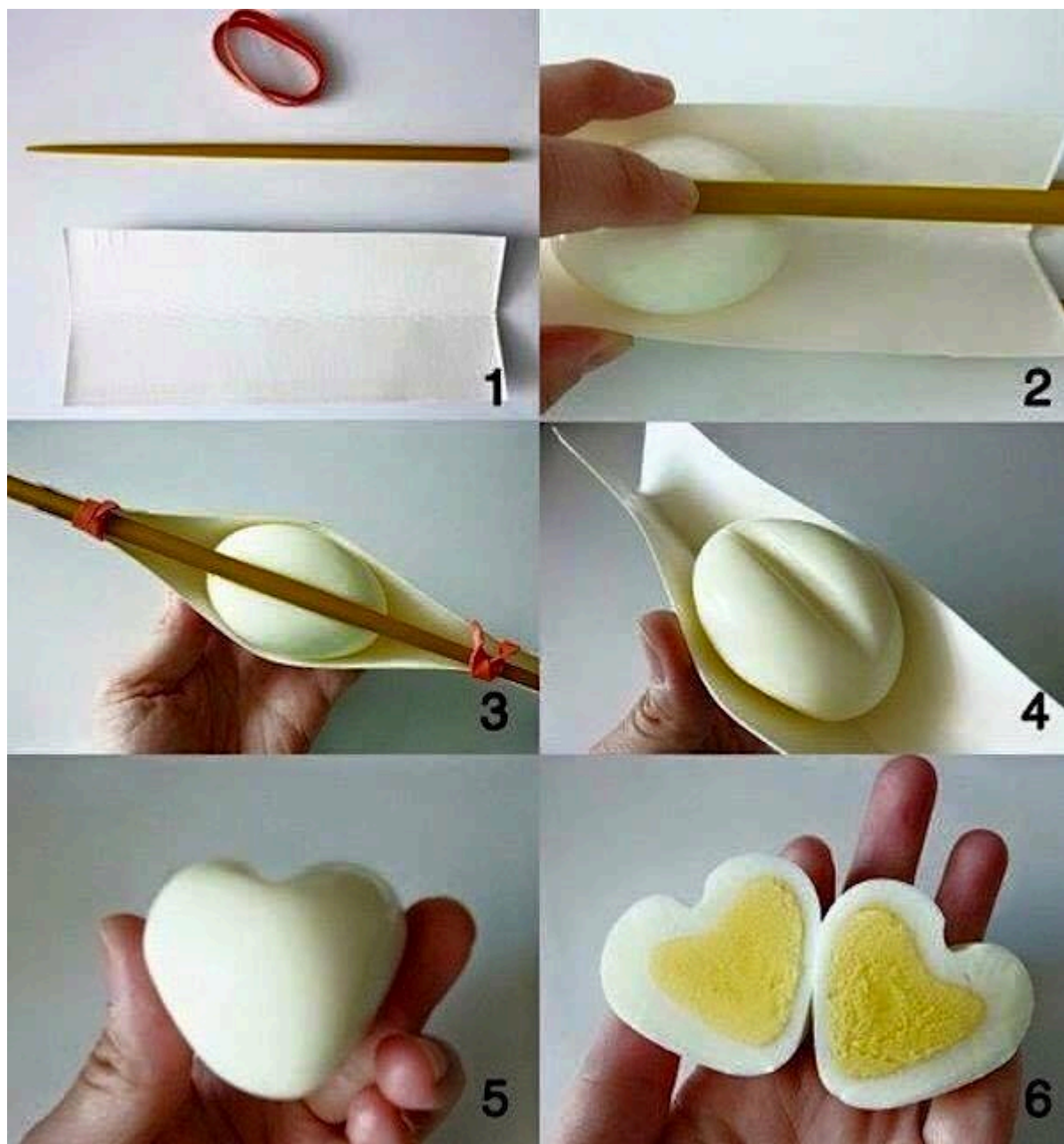
22-24 days



25-26 days



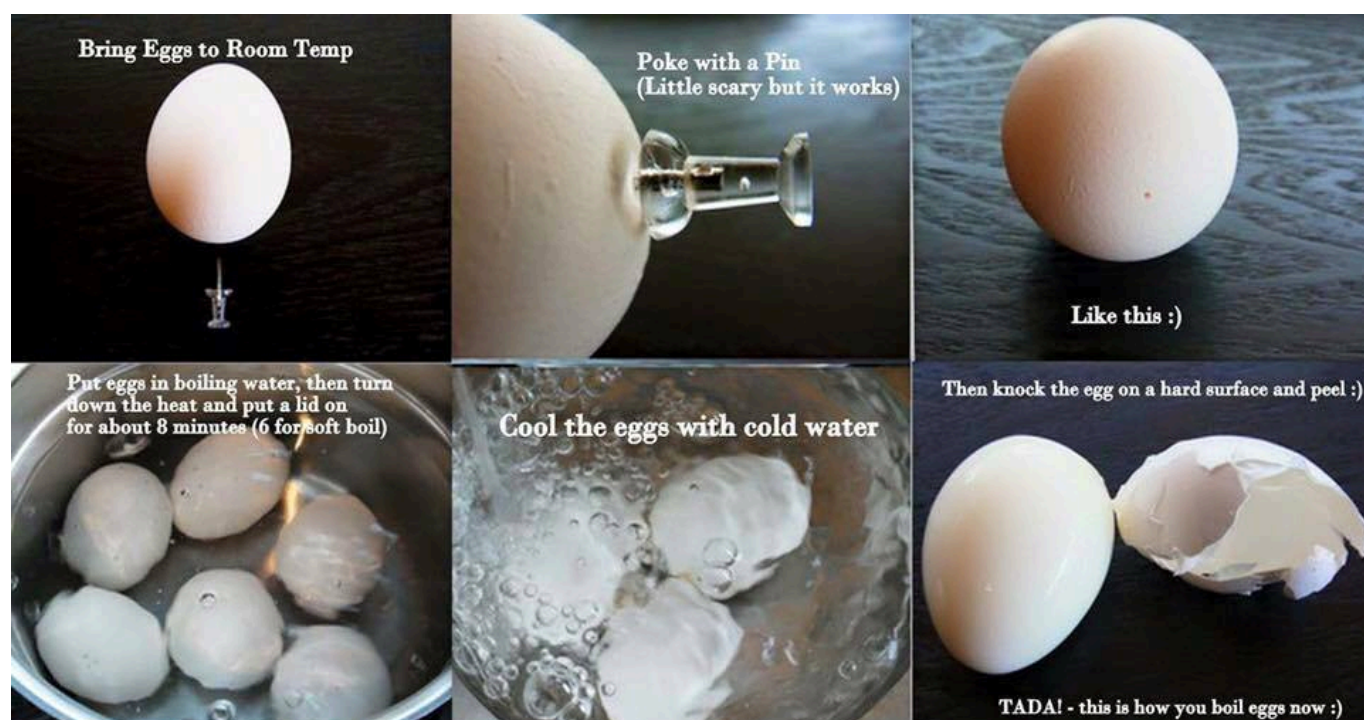
37.



38.

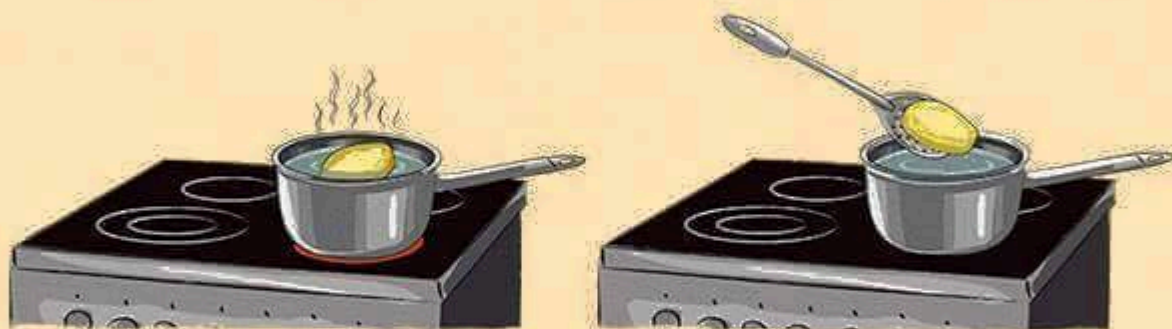


39.



40.

IF YOU OVER-SALTED SOME SOUP



Toss in a peeled potato and continue cooking for a couple of minutes.

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41.

HOW TO CLEAN A BLENDER



Pour water in the blender, add some dish soap and turn it on.

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42.

A CONVENIENT WAY TO STORE HERBS



Chop the herbs and make
ice cubes with some oil.

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43.

TO MAKE YOUR LEFTOVER PIZZA SMELL GOOD THE NEXT DAY



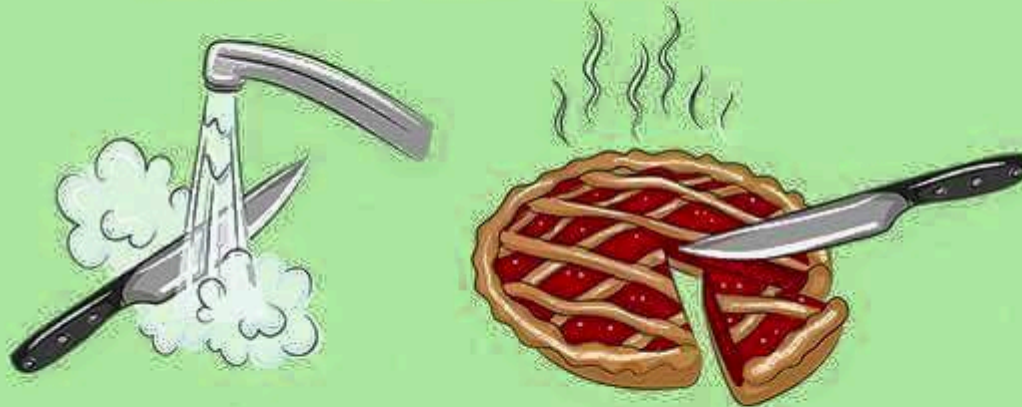
Reheat it in a pan instead of a microwave.

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44.

HOW TO CUT A HOT PIE



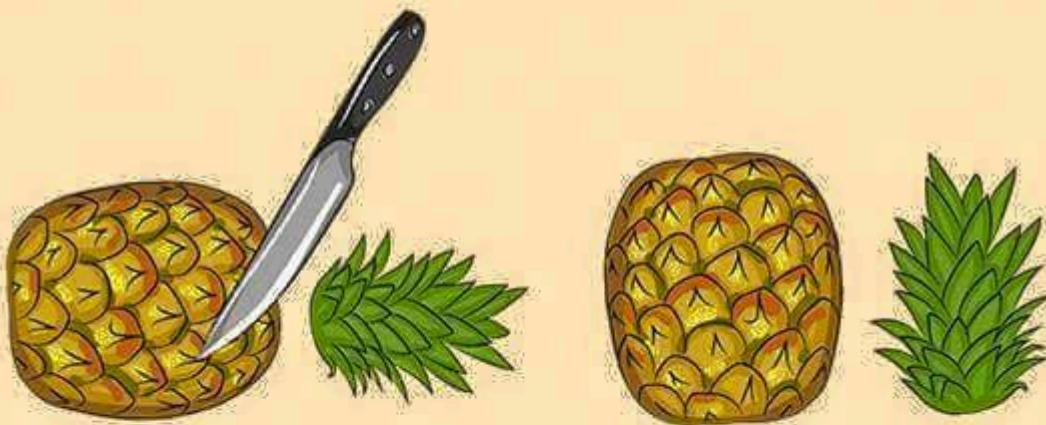
Put a knife under a stream of hot water.

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45.

HOW TO MAKE A PINEAPPLE RIPEN QUICKLY



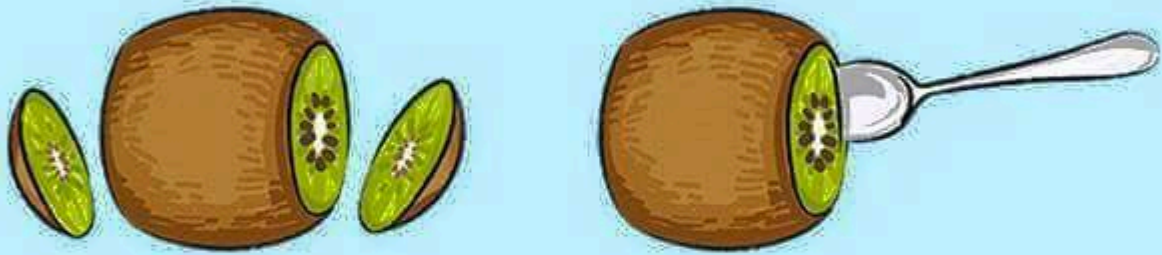
Cut off the stem and crown of the pineapple
and leave it upside down.

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46.

HOW TO EASILY PEEL A KIWI



Cut both ends off the kiwi, slip a spoon next to the skin and turn in a circle.

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47.

HOW TO STORE CITRUS FRUIT FOR A LONGER TIME



Keep it at room temperature and not in the fridge.

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48.

HOW TO CLEAN A POT



Sprinkle 2-3 tablespoons of baking soda on the bottom, pour some water in, and then bring to the boil.

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49.

WHAT TO DO WITH LEFTOVER WINE



Pour it into an ice cube tray and use it for cooking.

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50.



51.

5 Types of Onions



Shallot

Subtle flavor, sweet with a little spiciness, great for an egg dish, vinaigrette, garnish.

White Onion

Crunchiest, high water content, sharpest, large, mostly used in Mexican cooking.

Red Onion

Mild, best eaten raw, crisp, adds color to guacamole, salsa, pickling, sliced in salads, on burgers, in sandwiches.

Sweet Onion

Vidalia and walla walla, thick layers, frying, onion rings, baked gratin, French Onion Soup.

Yellow Onion

Sharp and spicy which mellows when cooked, caramelizes well because of the high sugar content.

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