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 dezgheța 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 încălțămintea 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 puţin o dată în viaţă parte de o experienţă culinară dezastruoasă în urma căreia şi mâncarea şi 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 cuoscute:

Cu făină: grăsimea arsă se înlătură și cu făină, fiindcă acest aliment acționează ca un burete, absorbind grăsimea. Inainte 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 freci 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

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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

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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

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40 Vintage Life Hacks from 100 Years Ago

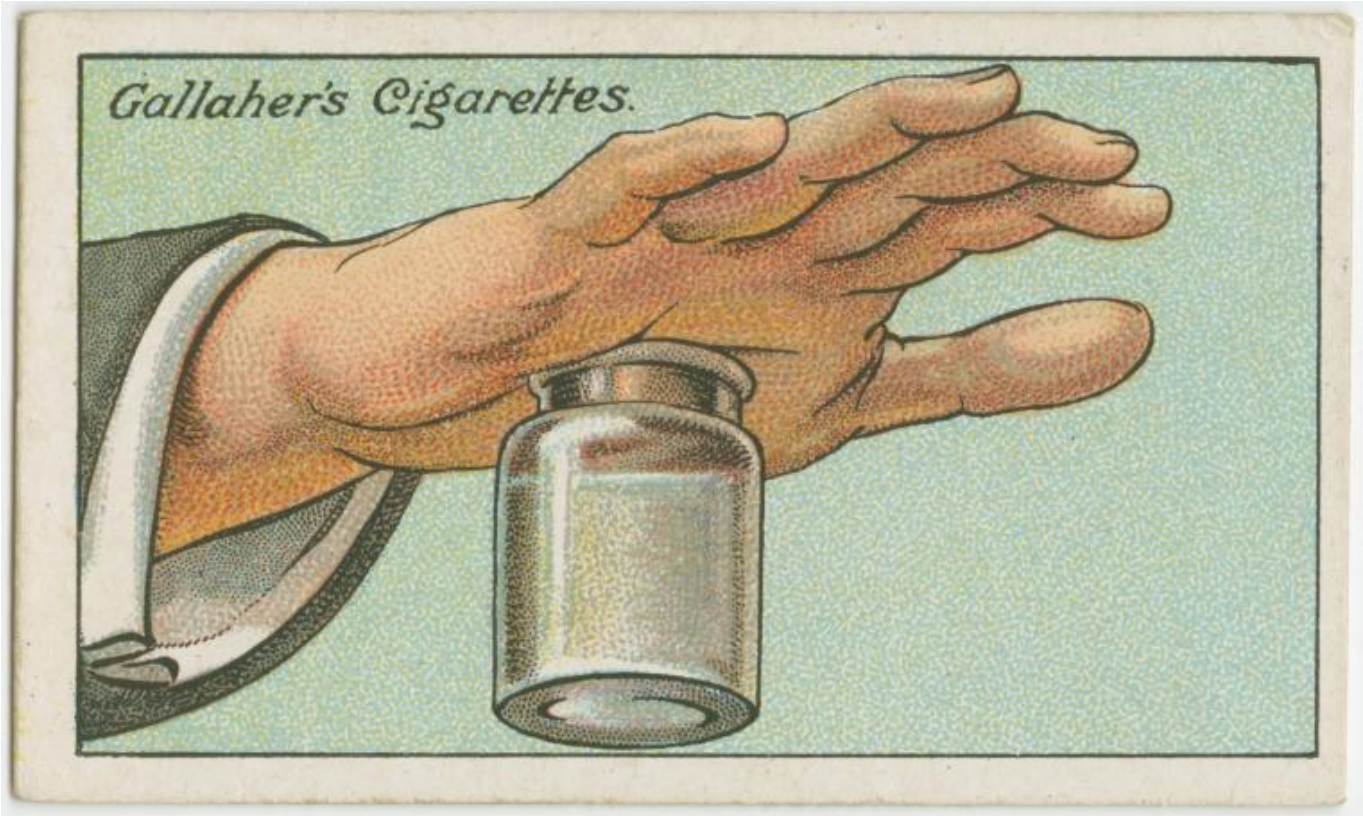
Back in the 1900s, cigarette manufactures used to insert stiffening cards into their paper cigarette packs to add strength and help them last longer. Along the way, someone had the bright idea of printing trivia, artwork and even famous people and athletes (Honus Wagner anyone?) onto the stiffening cards.

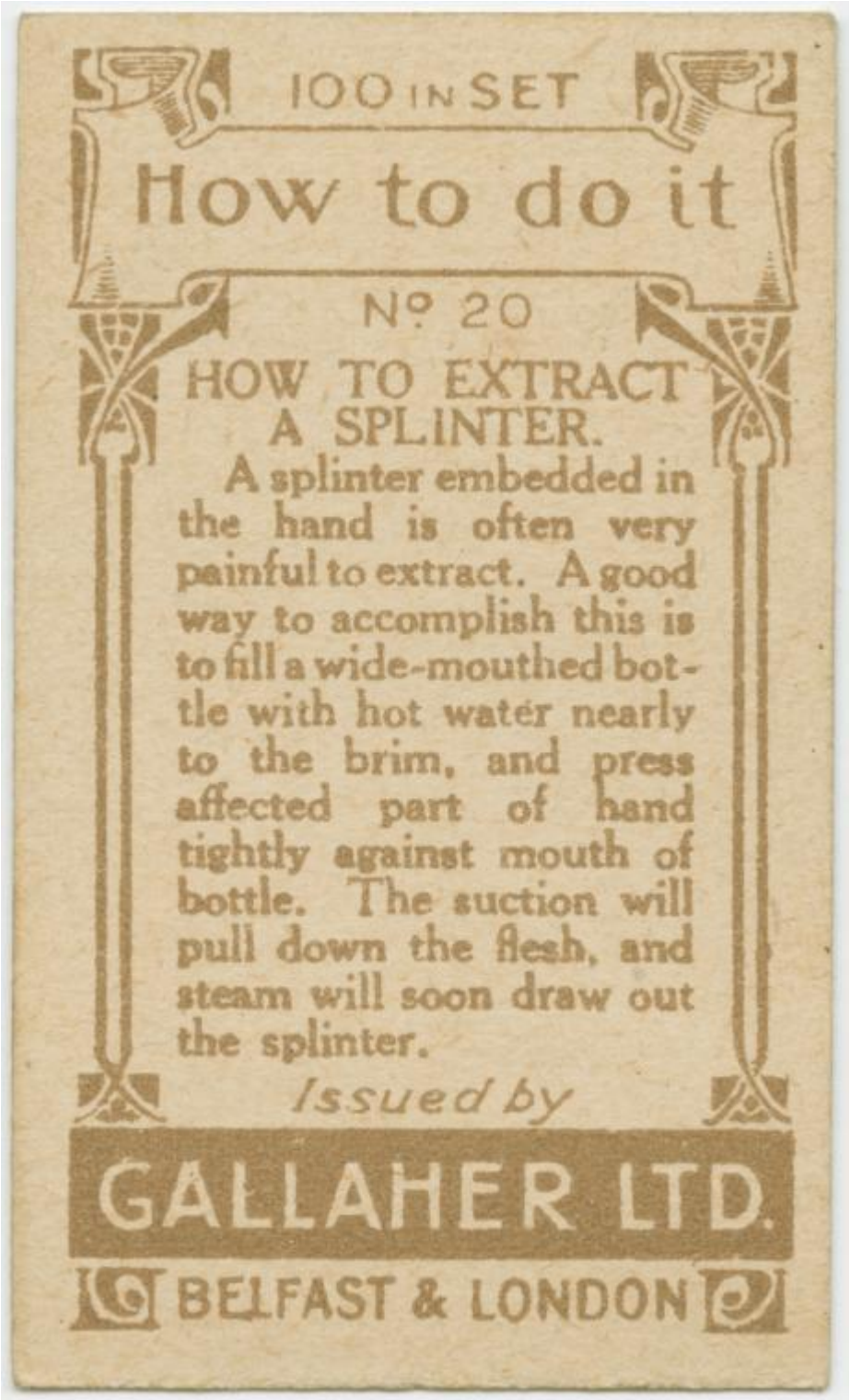
In the early 20th Century, Gallaher’s Cigarettes printed a special series of 100 “How to do it” cards that included some truly useful and helpful tips for everyday situations and problems. The entire 100 card collection is part of the New

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

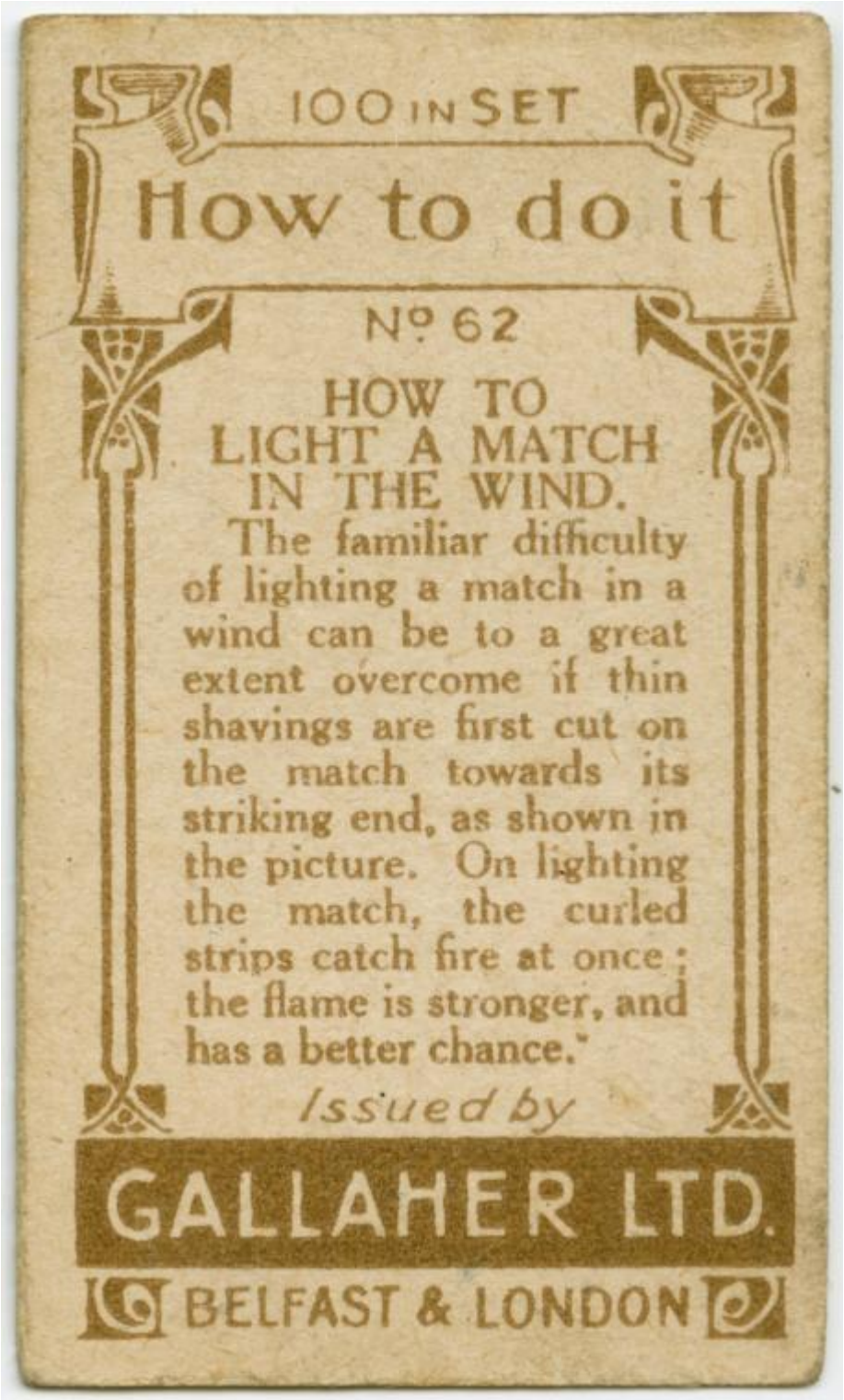




George Arents Collection, The New York Public Library

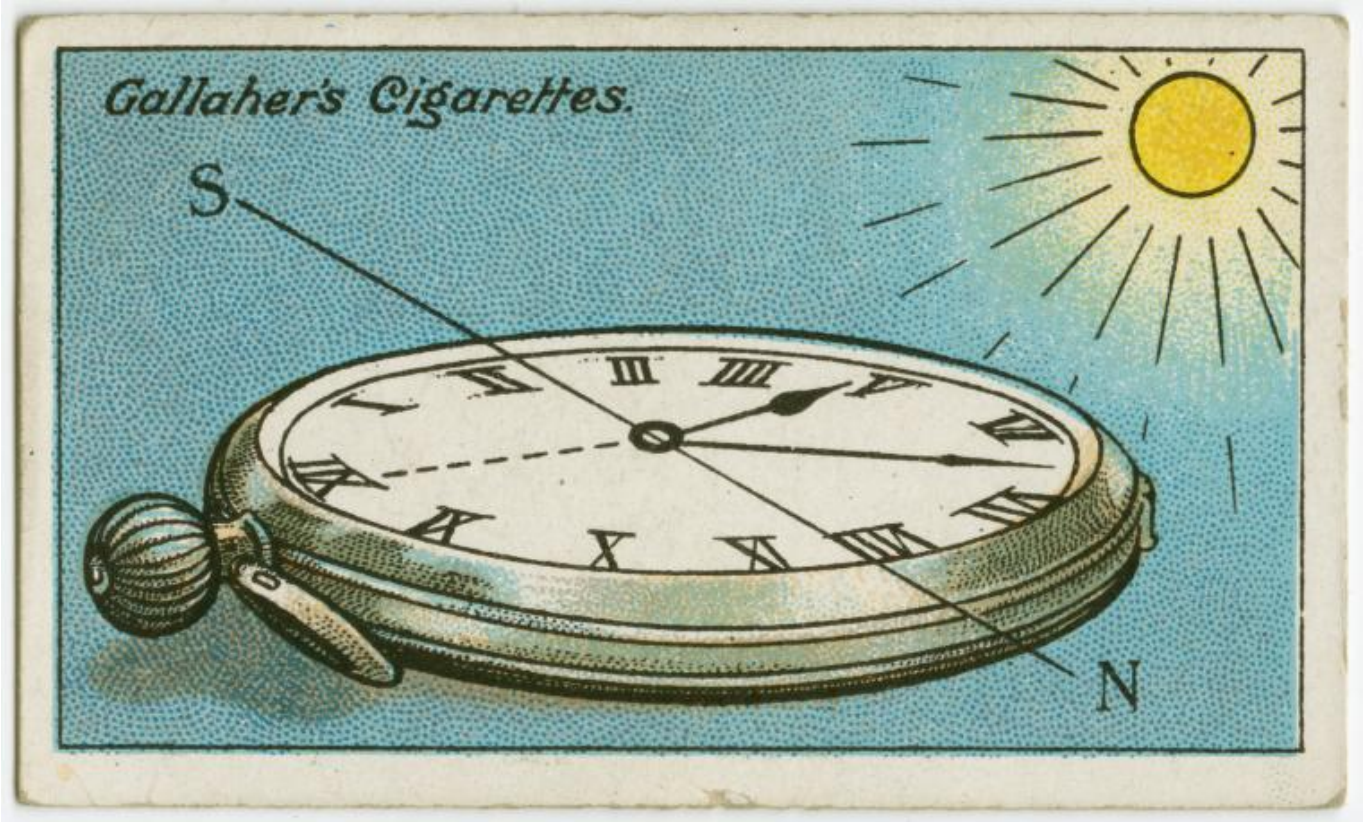
2. How to Light a Match in the Wind

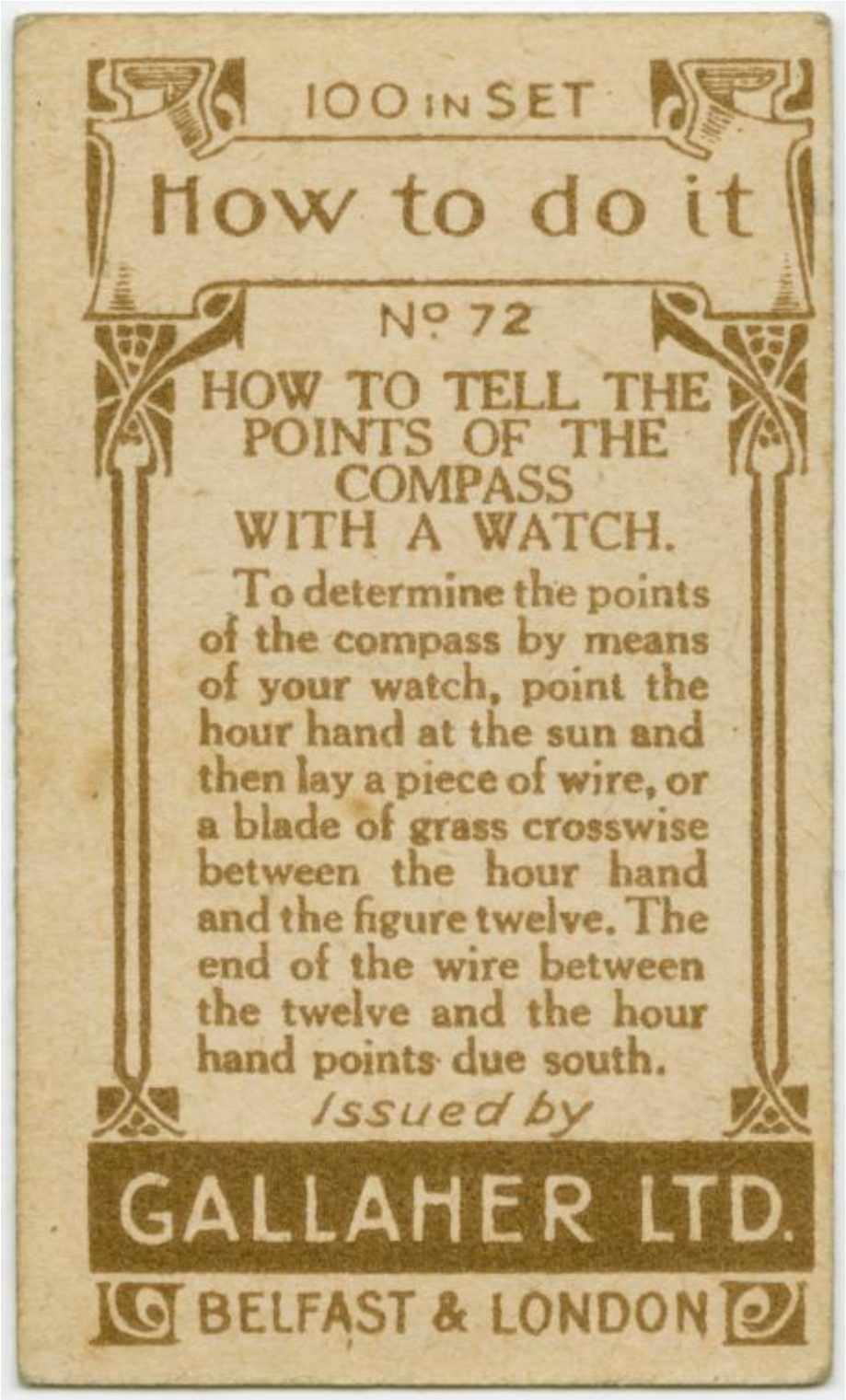




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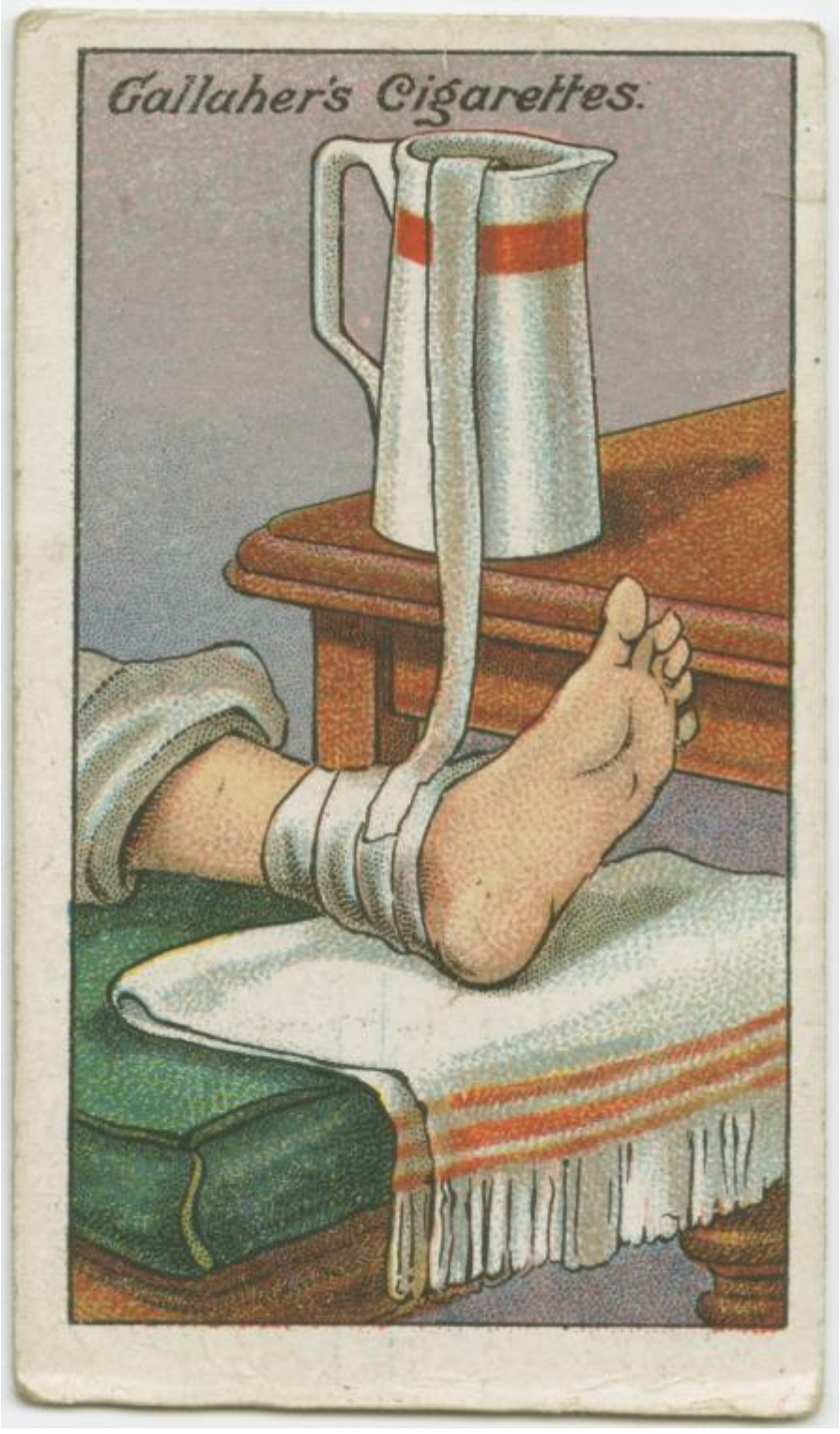
3. How to Tell the Points of the Compass with a Watch





George Arents Collection, The New York Public Library

4. How To Treat Sprains

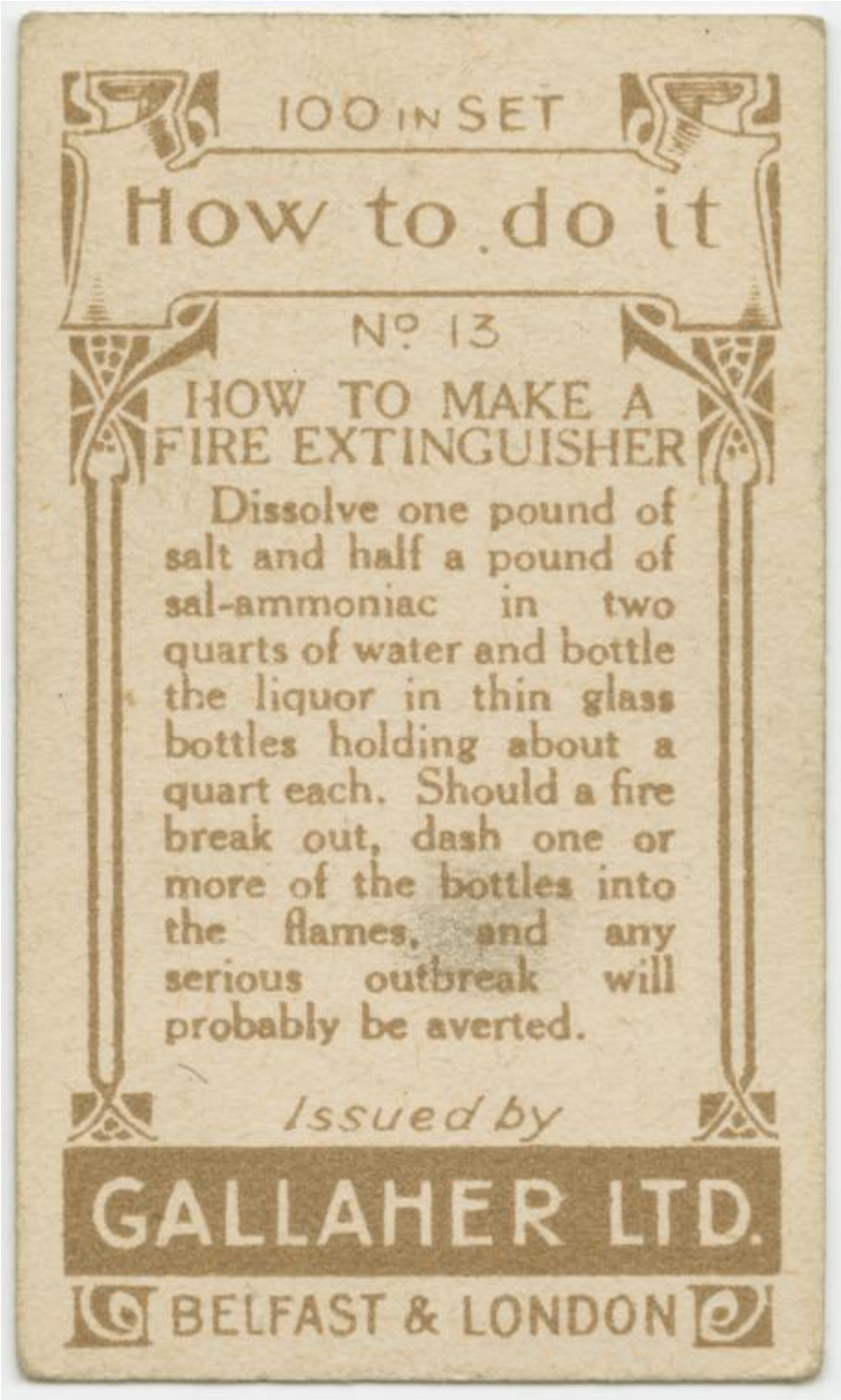




George Arents Collection, The New York Public Library

5. How To Make a Fire Extinguisher





George Arents Collection, The New York Public Library

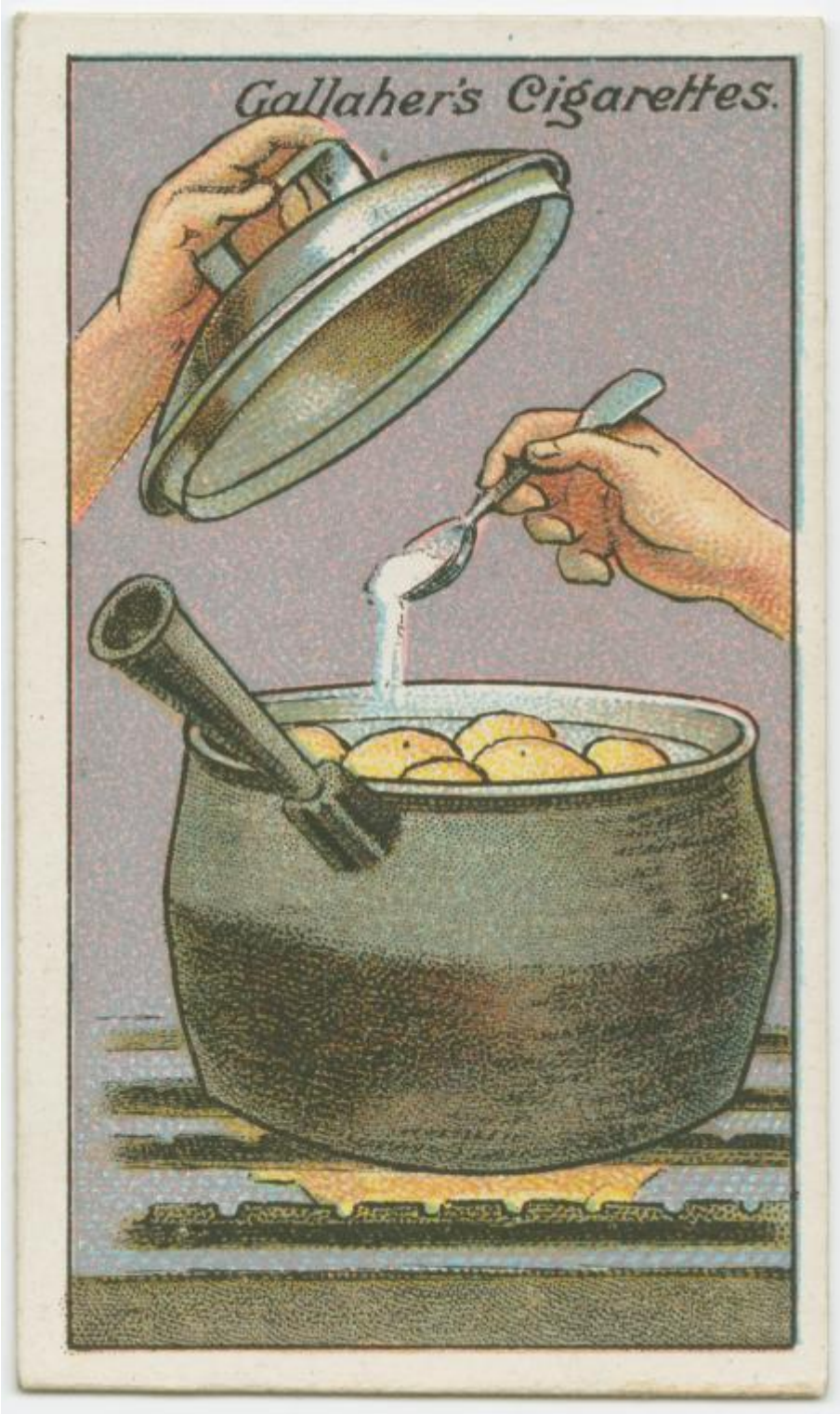
6. How To Carry a Heavy Jug

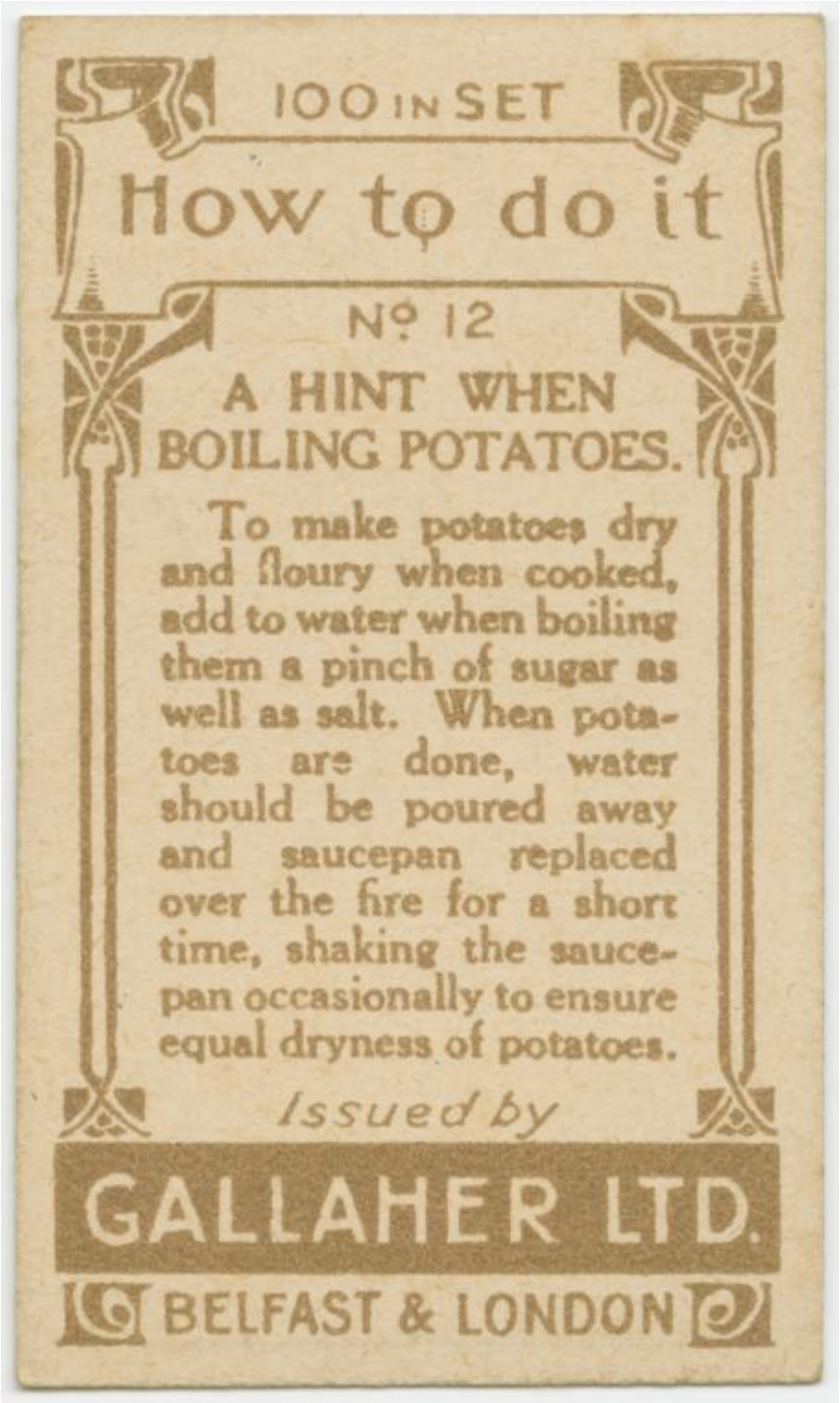




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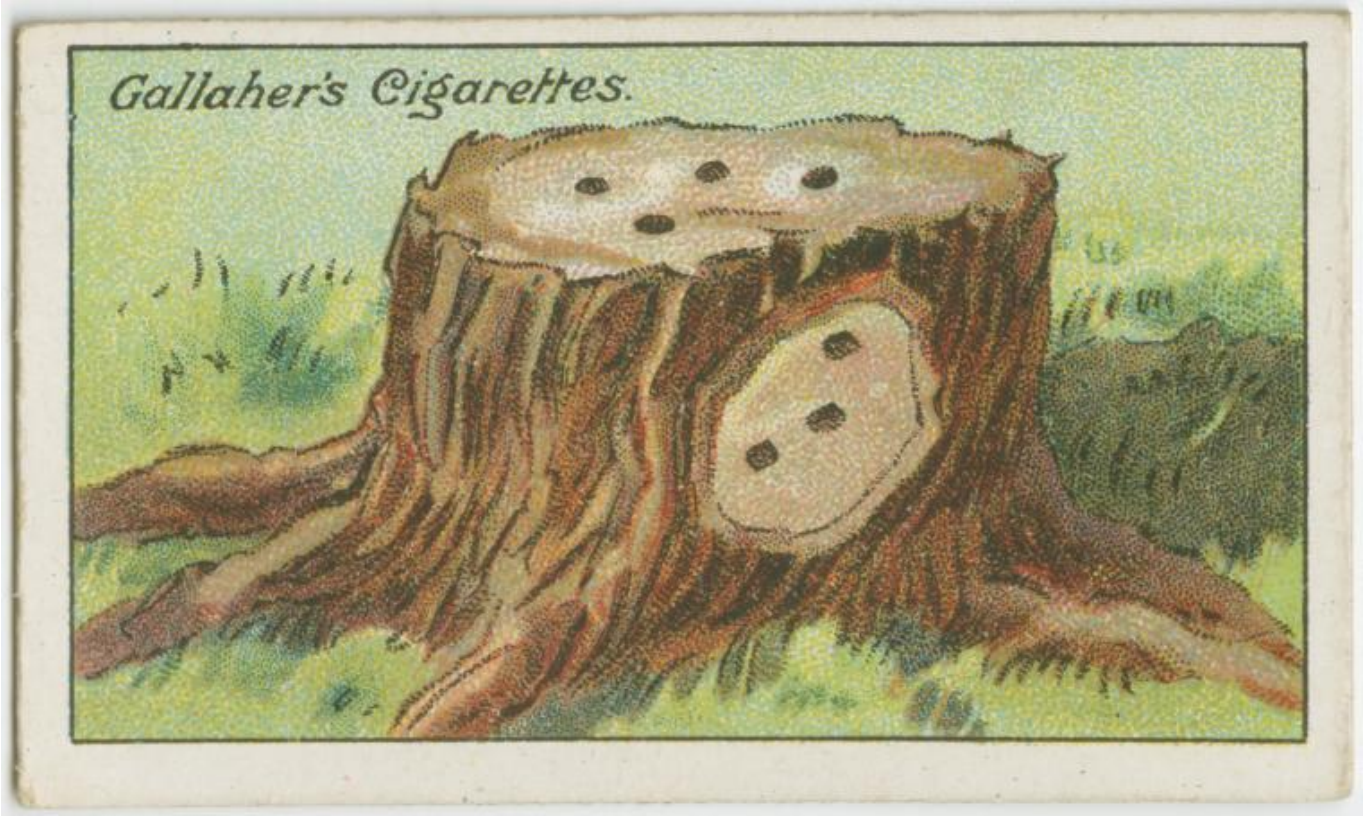
7. A Hint When Boiling Potatoes

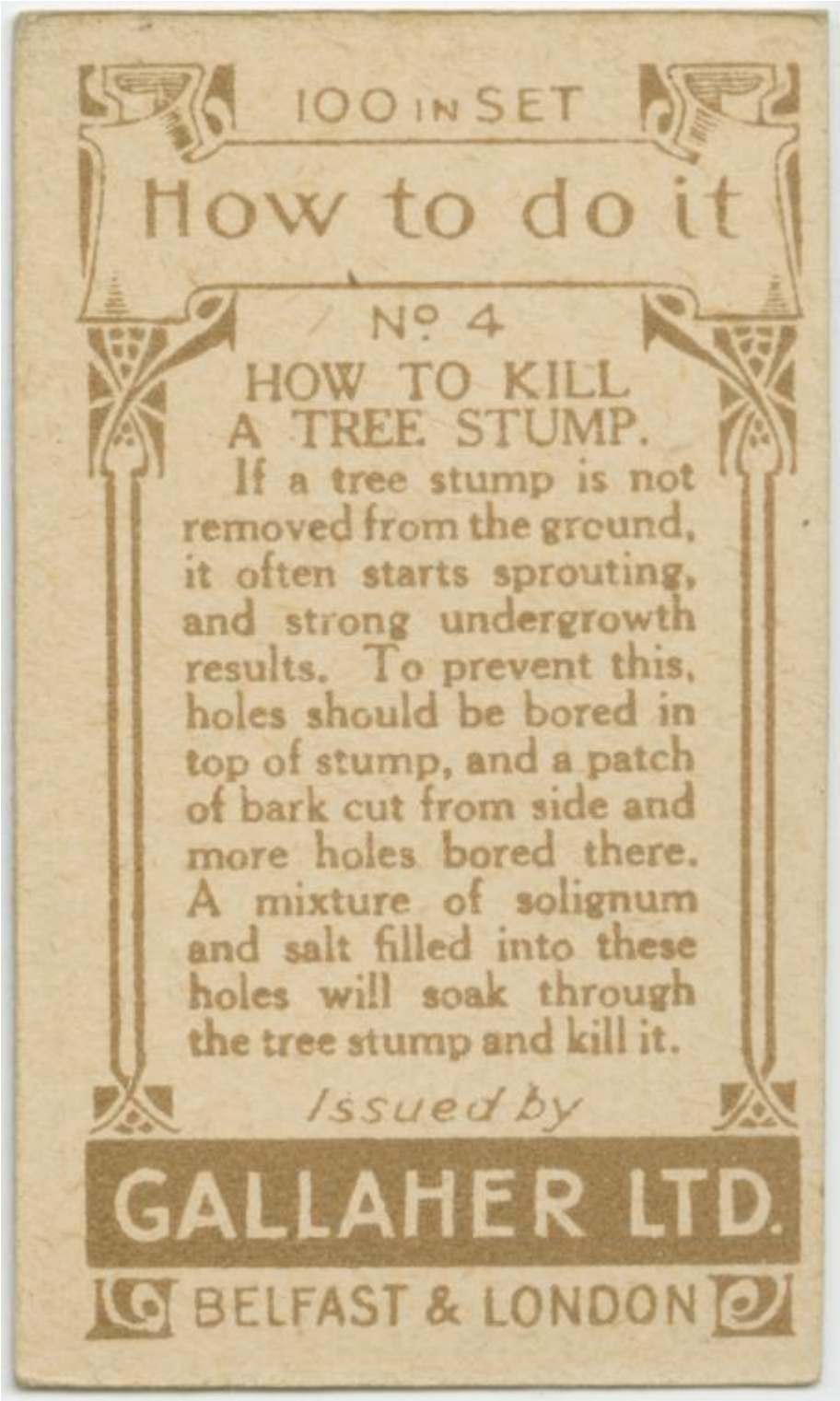




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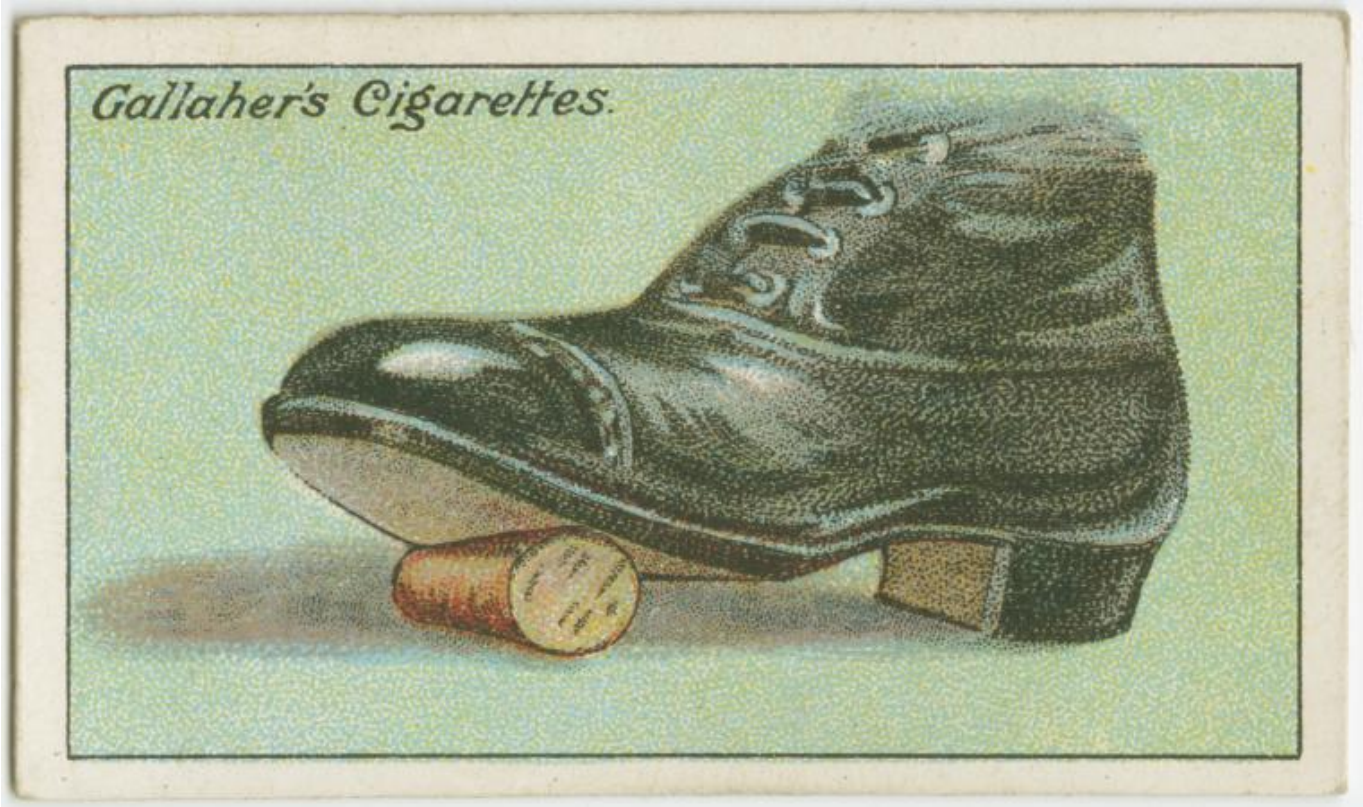
8. How To Kill a Tree Stump

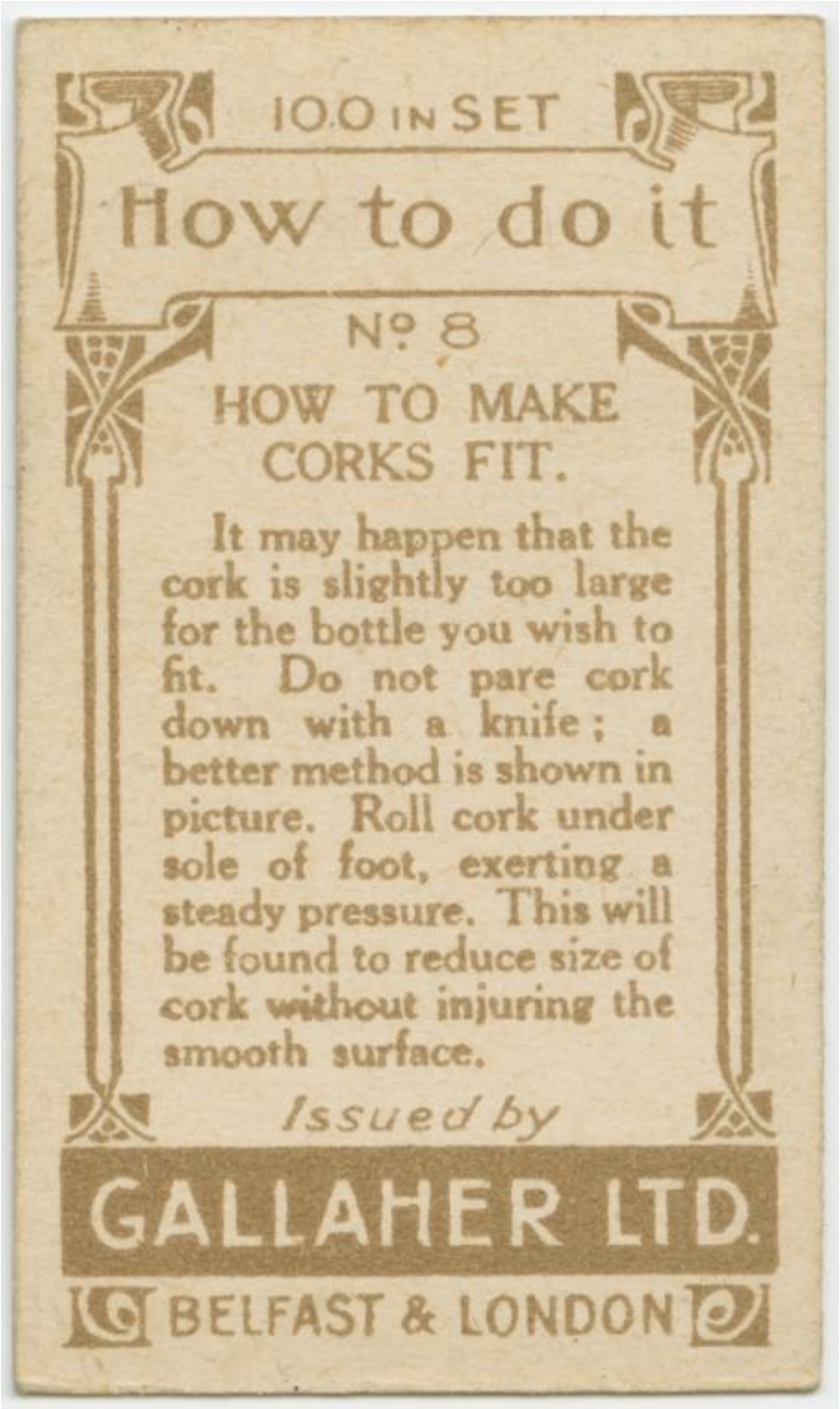




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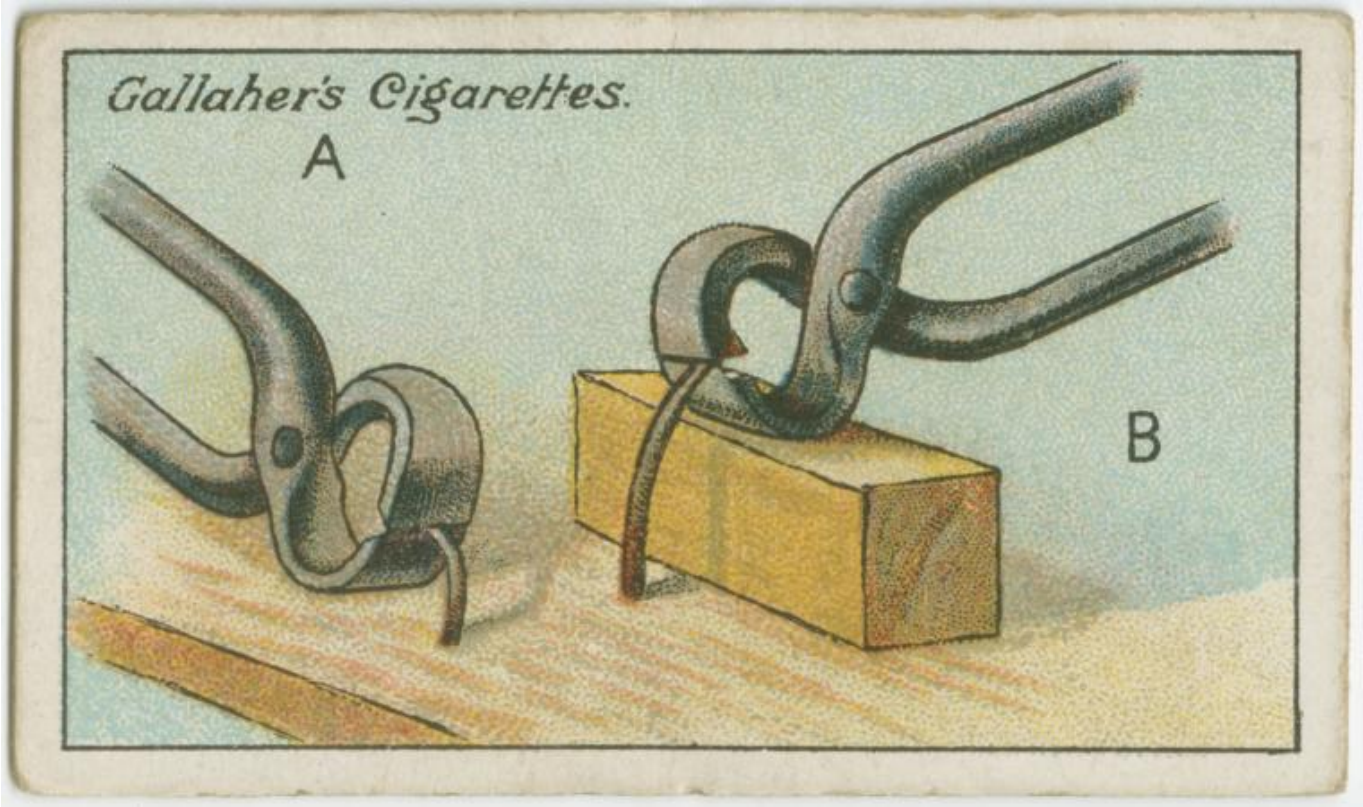
9. How To Make Corks Fit

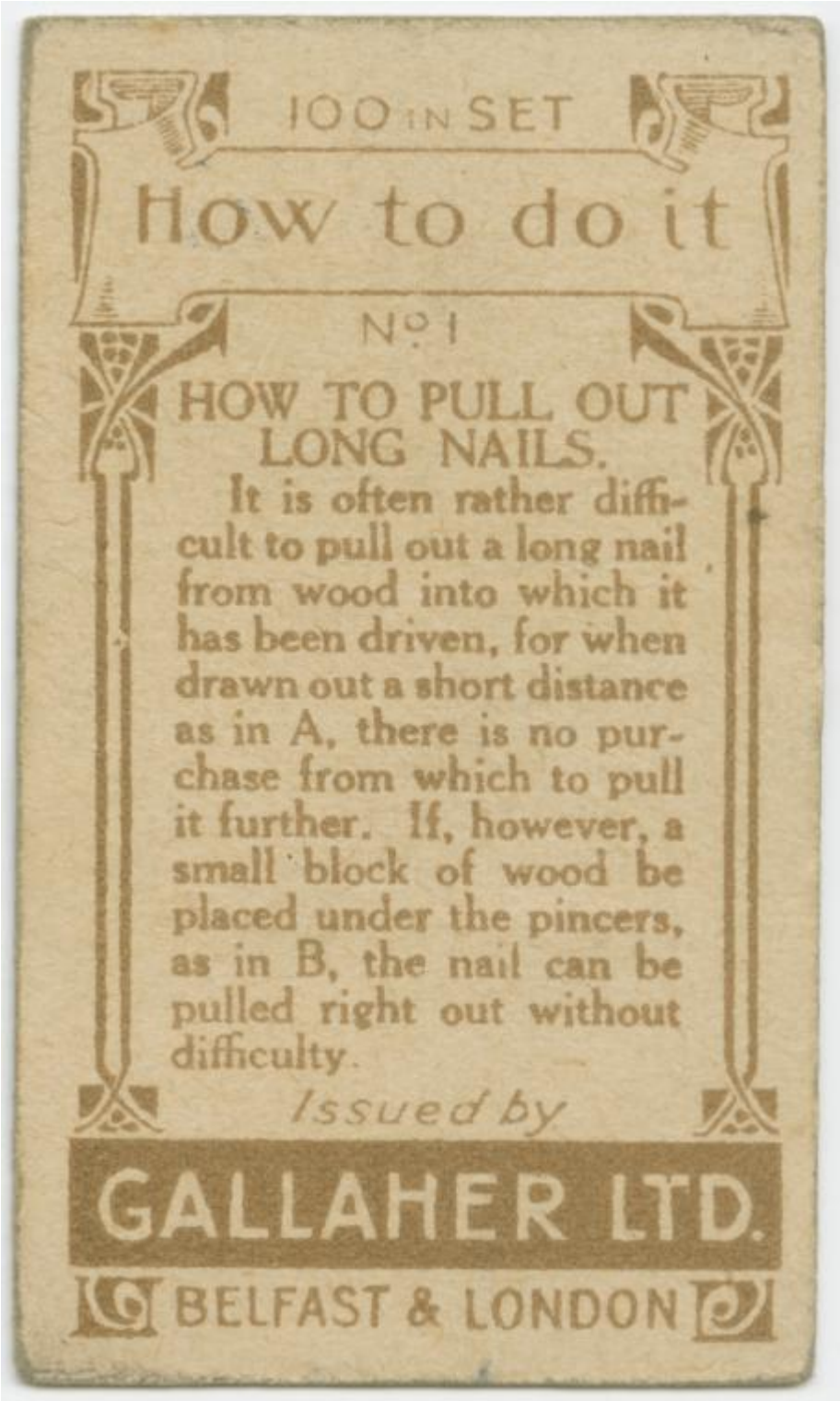




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10. How To Pull Out Long Nails

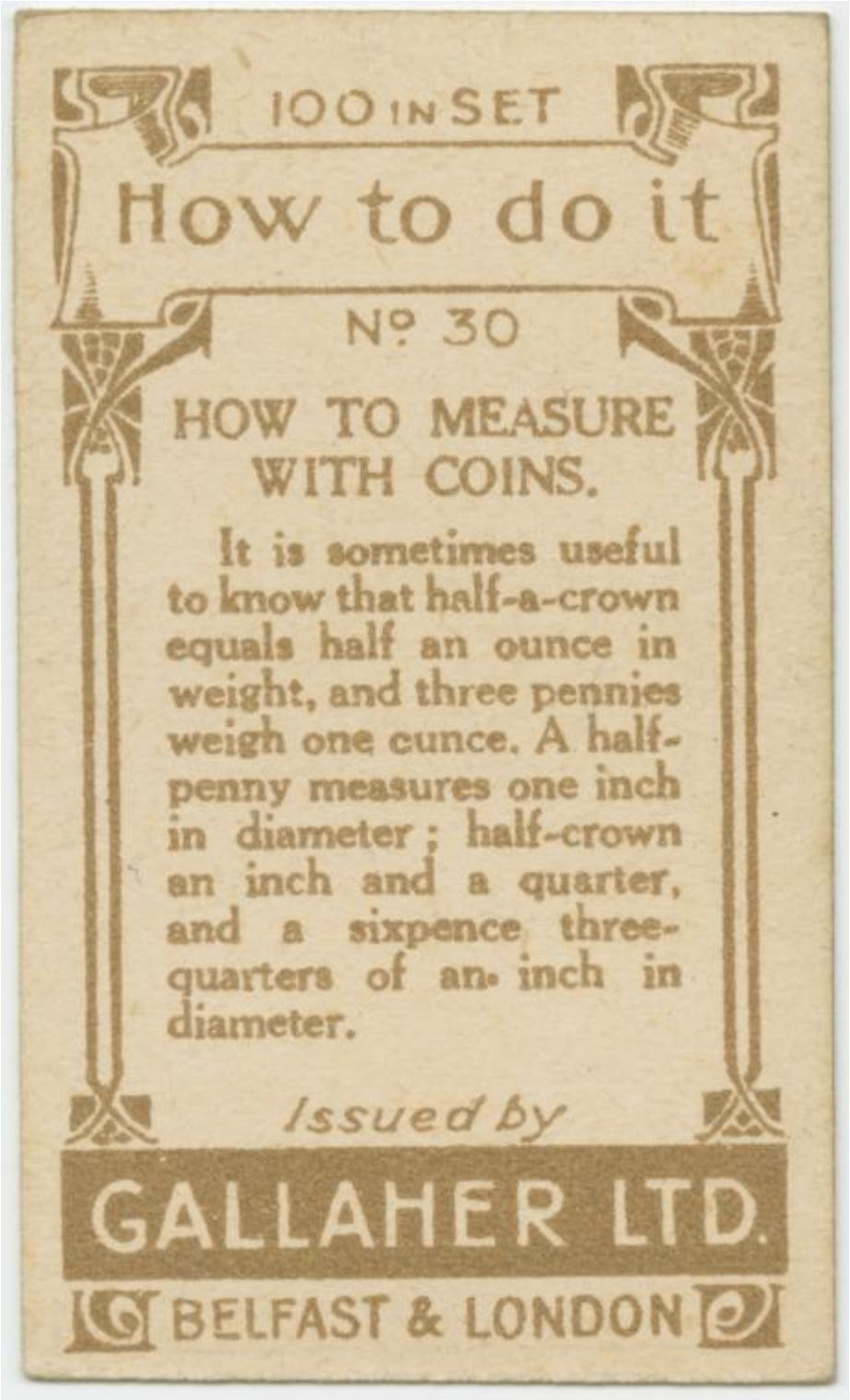




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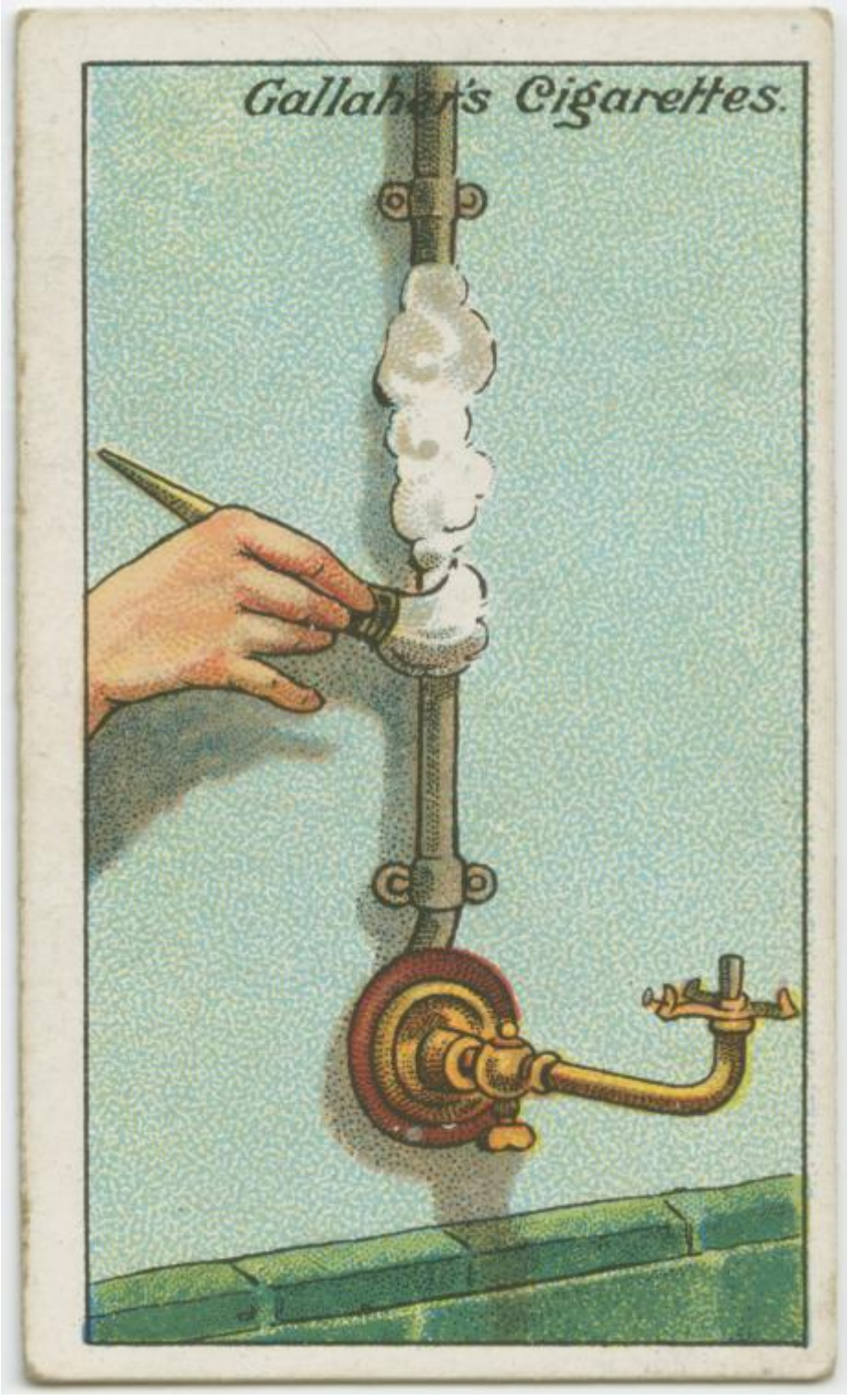
11. How To Measure With Coins





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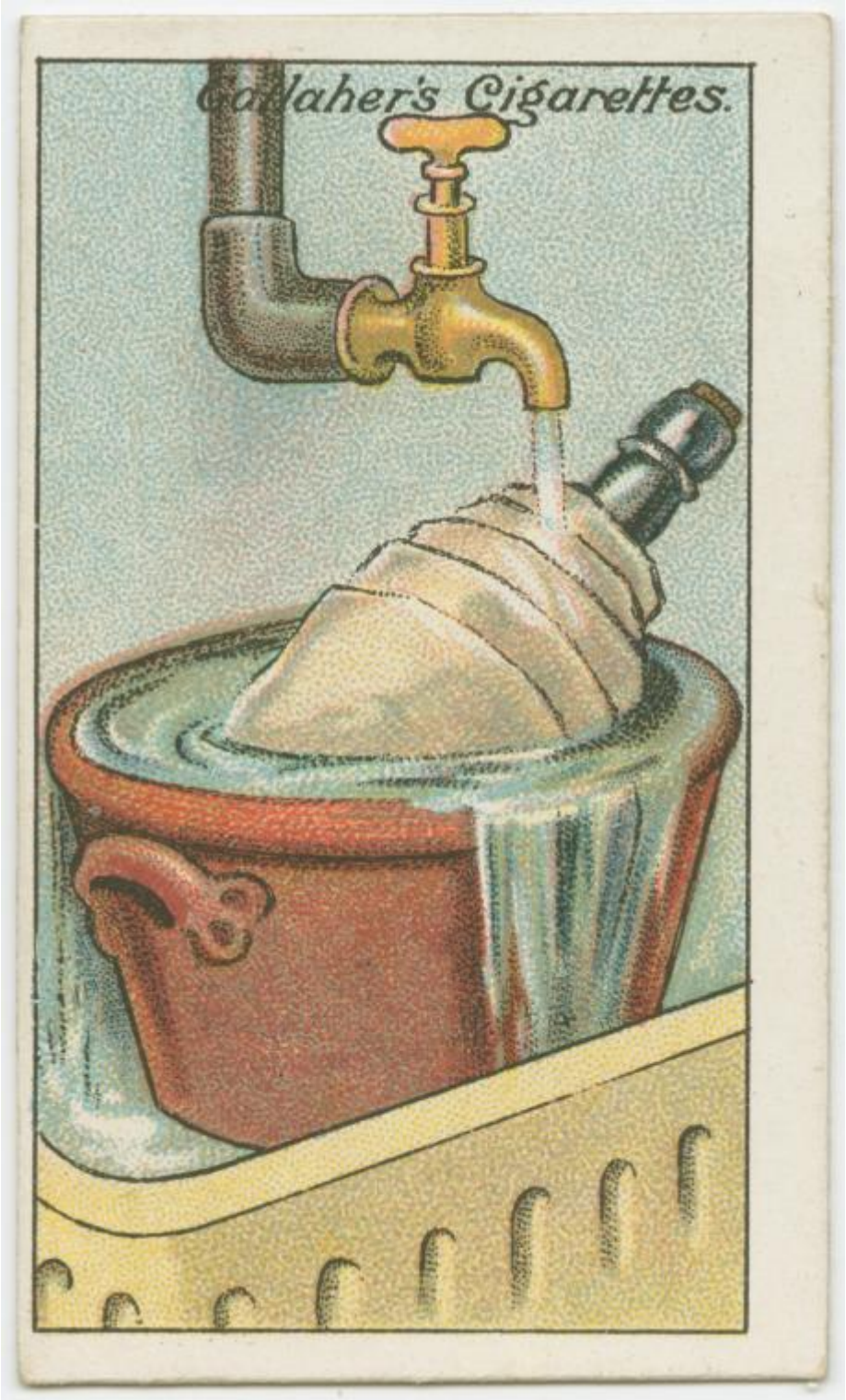
12. How To Detect Escaping Gas

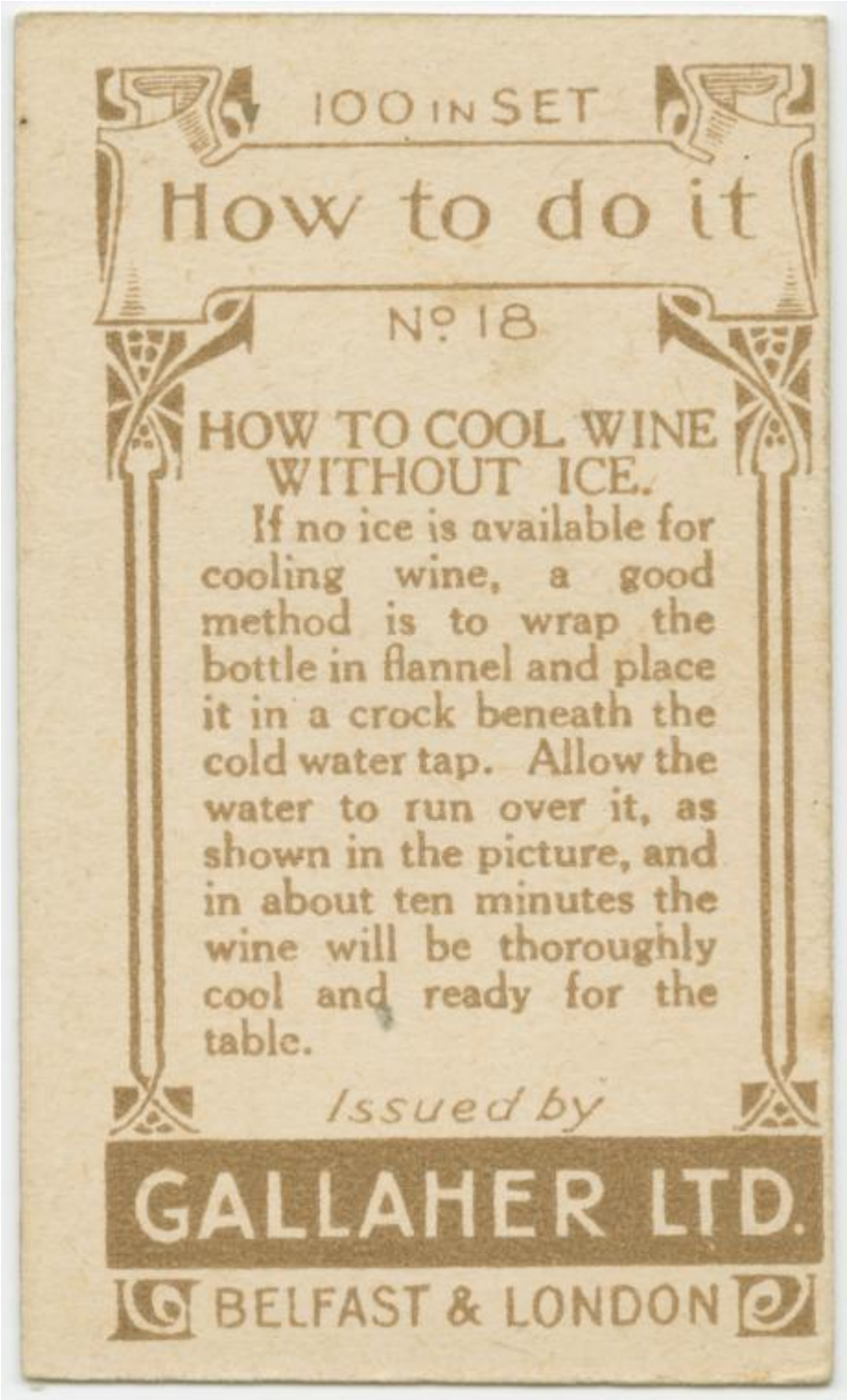




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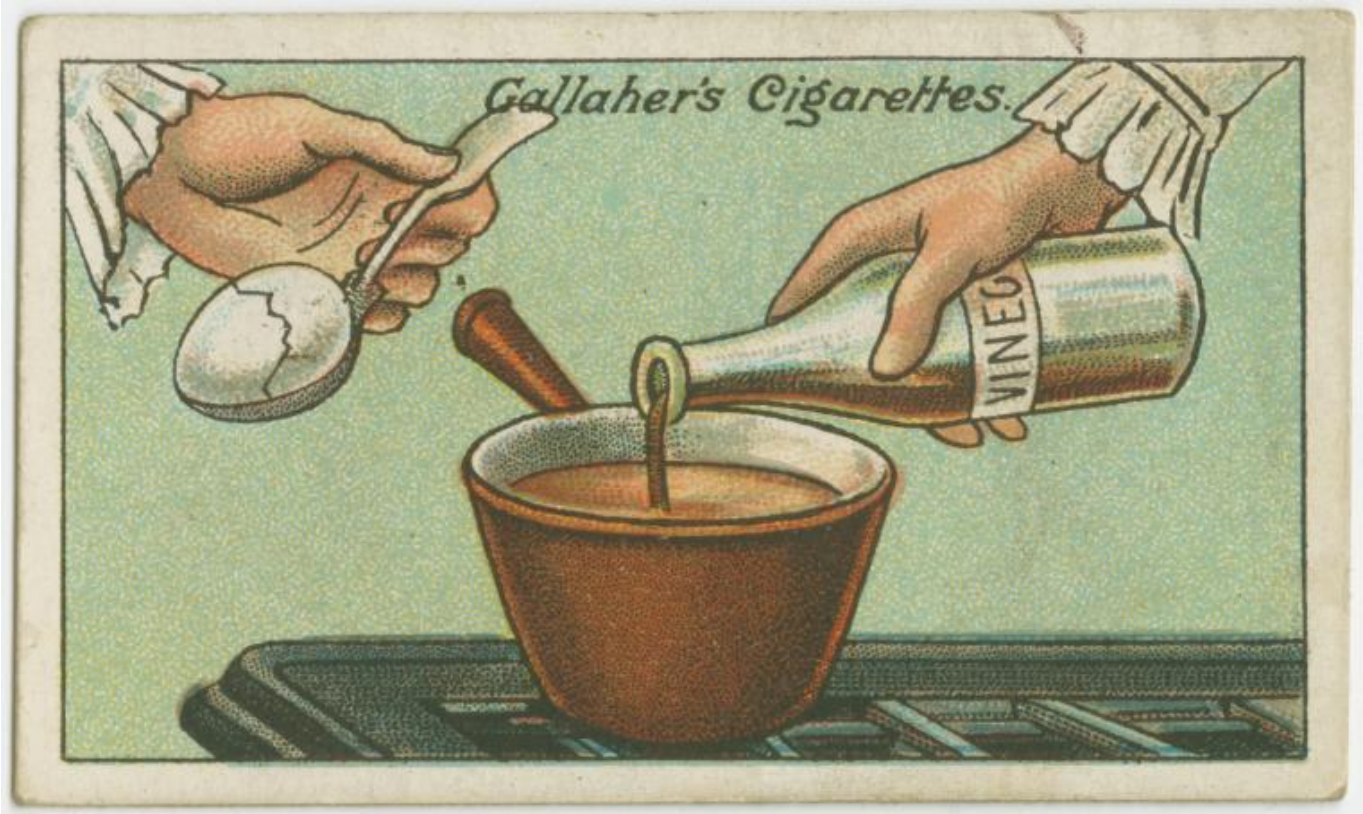
13. How To Cool Wine with Ice

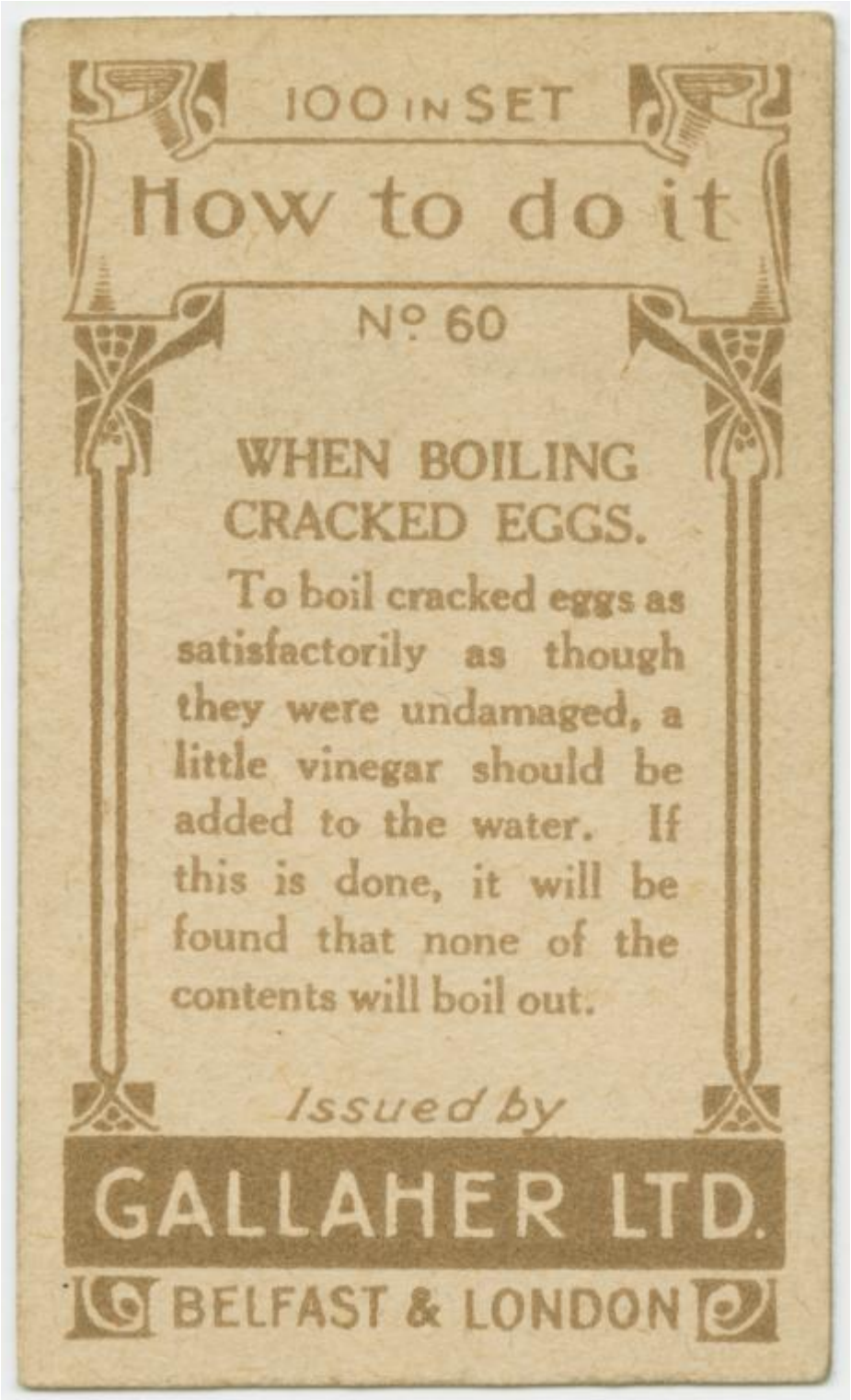




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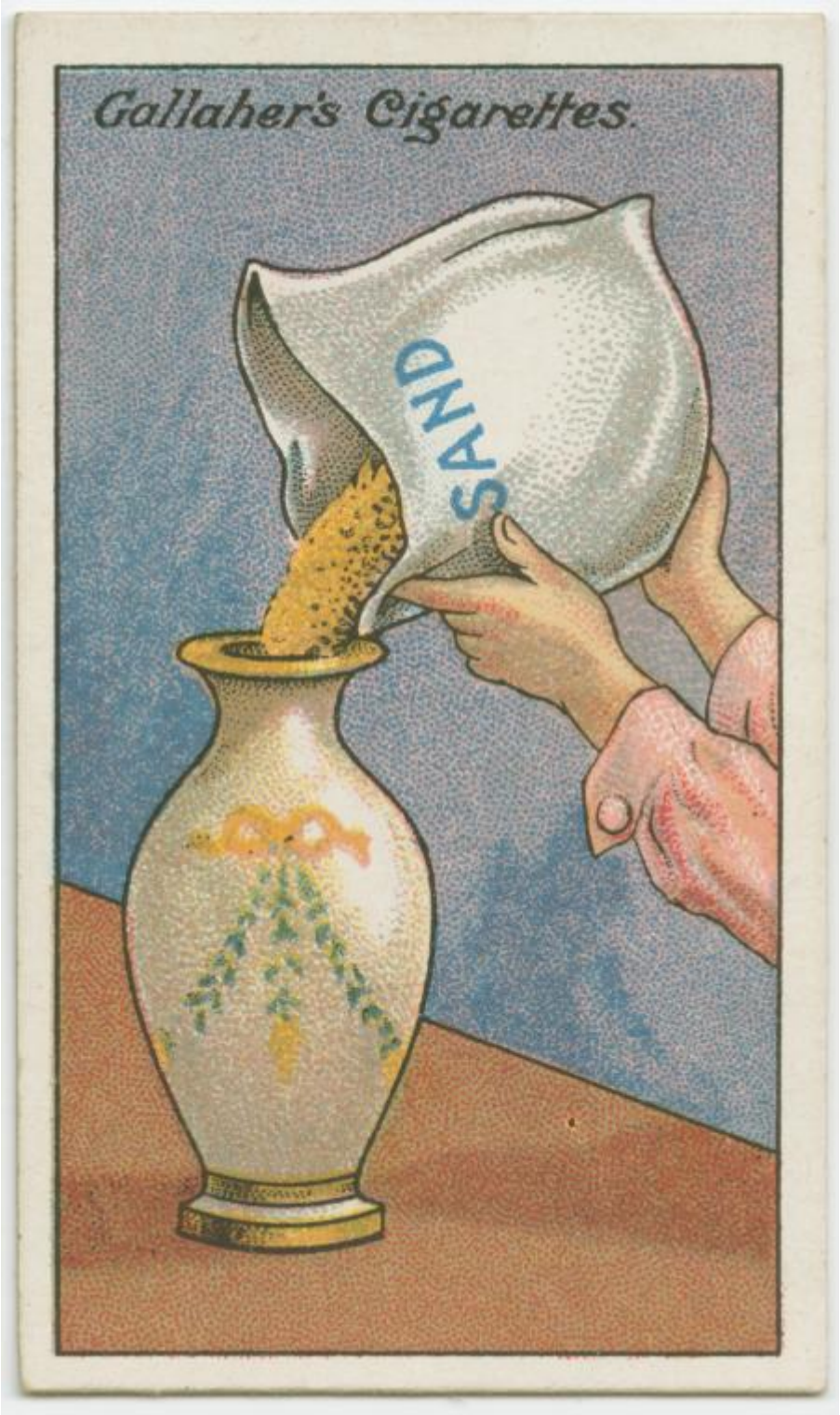
14. When Boiling Cracked Eggs

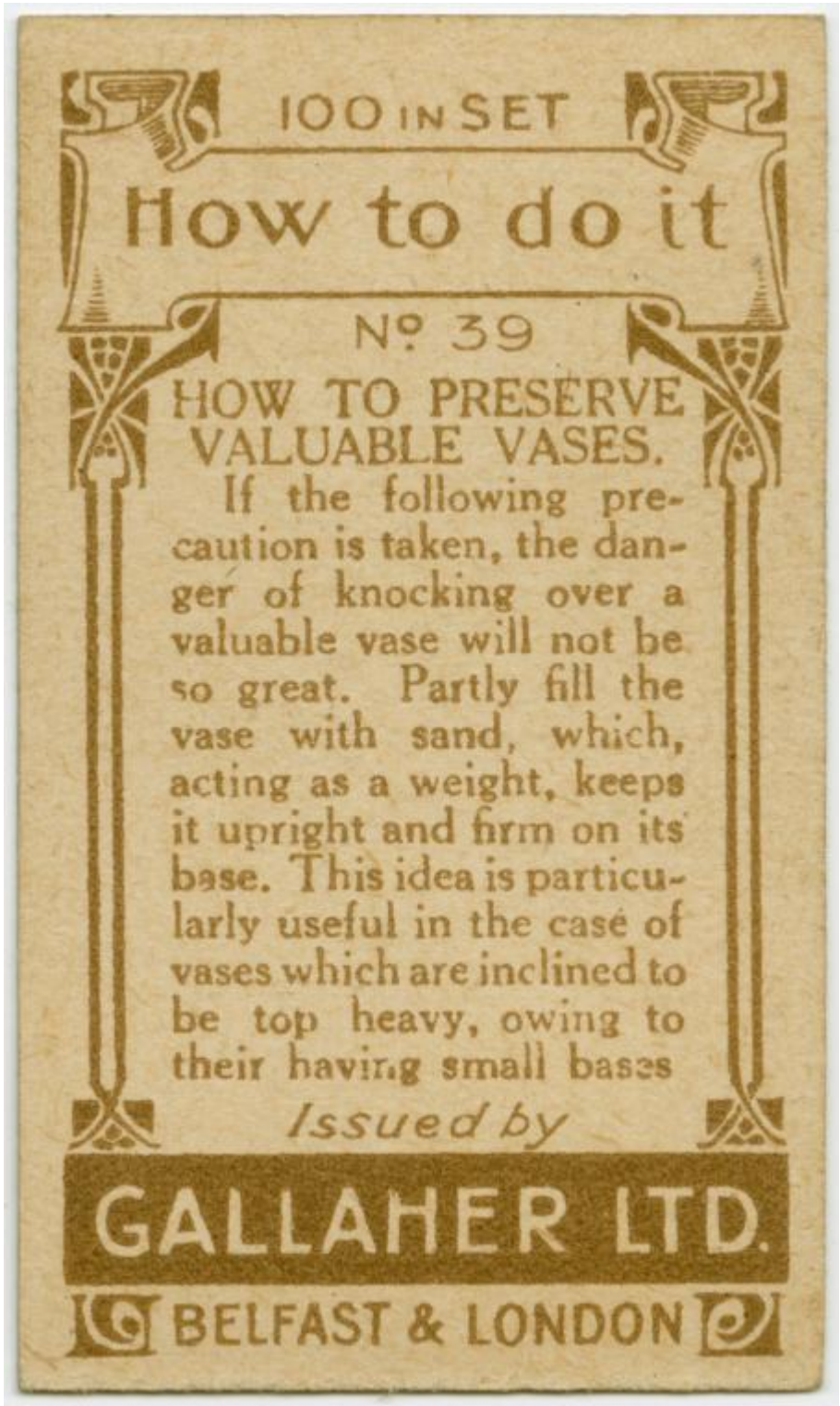




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15. How To Preserve Valuable Vases

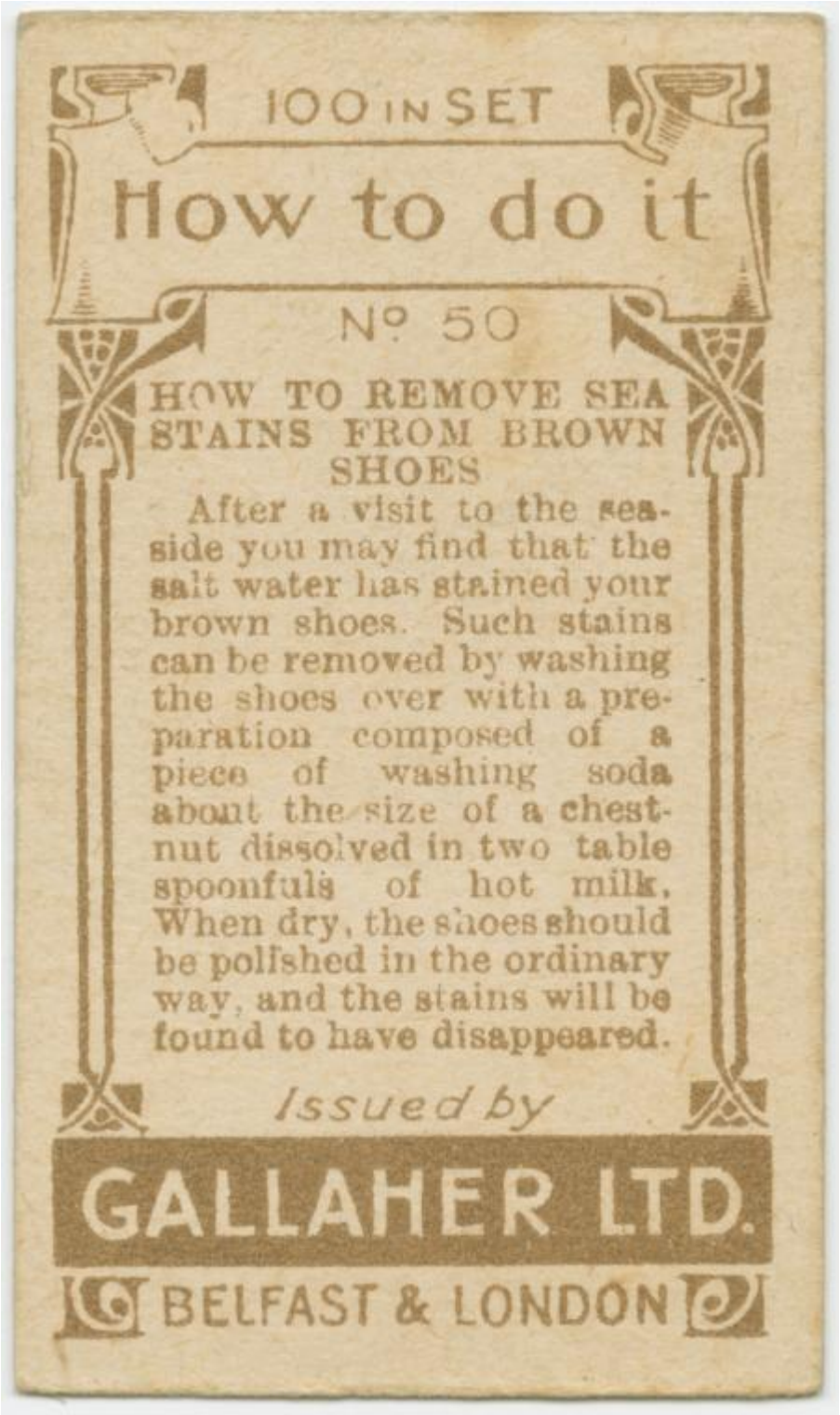




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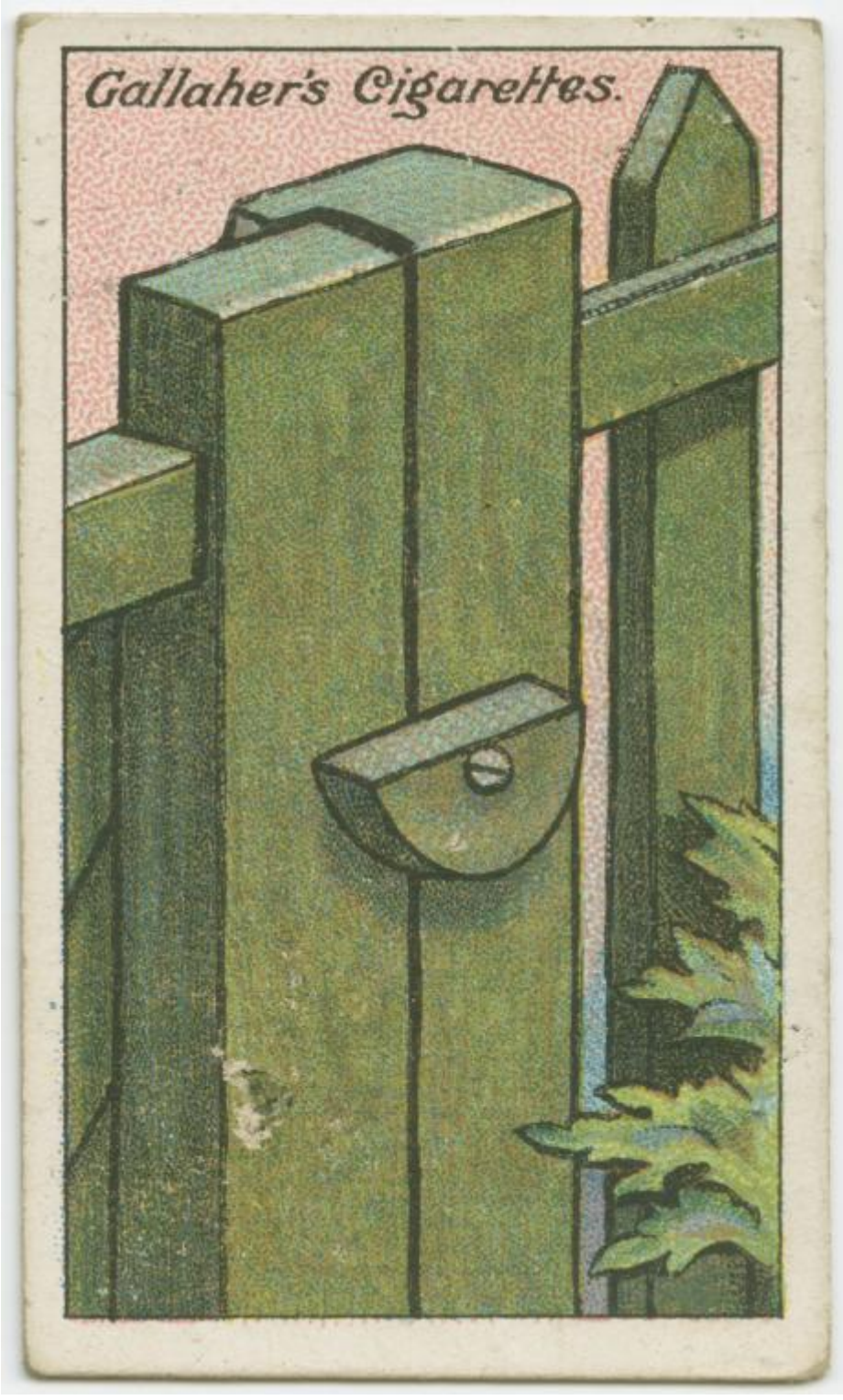
16. How To Remove Sea Stains from Brown Shoes





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17. How To Make a Simple Gate Latch





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18. How To Clean an Oil Painting





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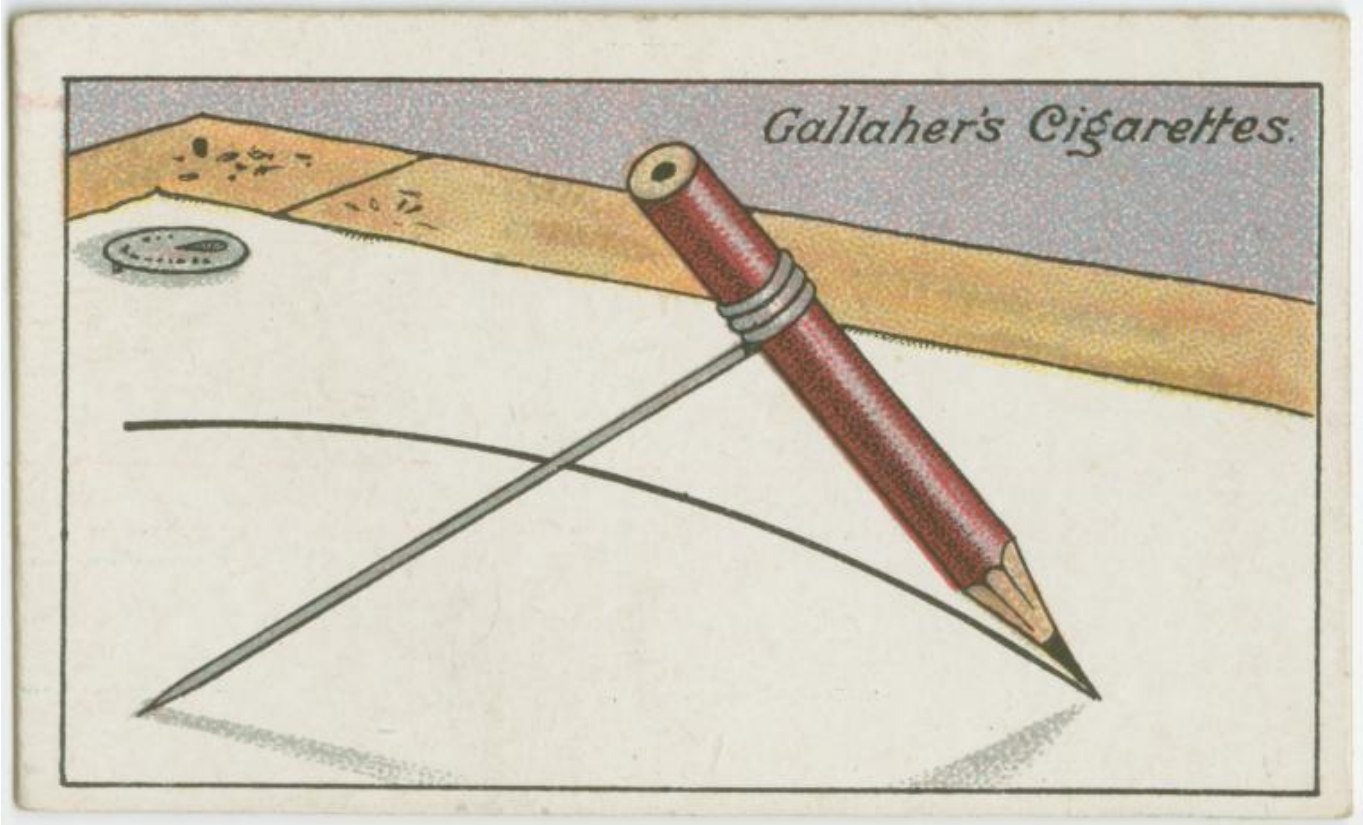
19. How To Test Butter

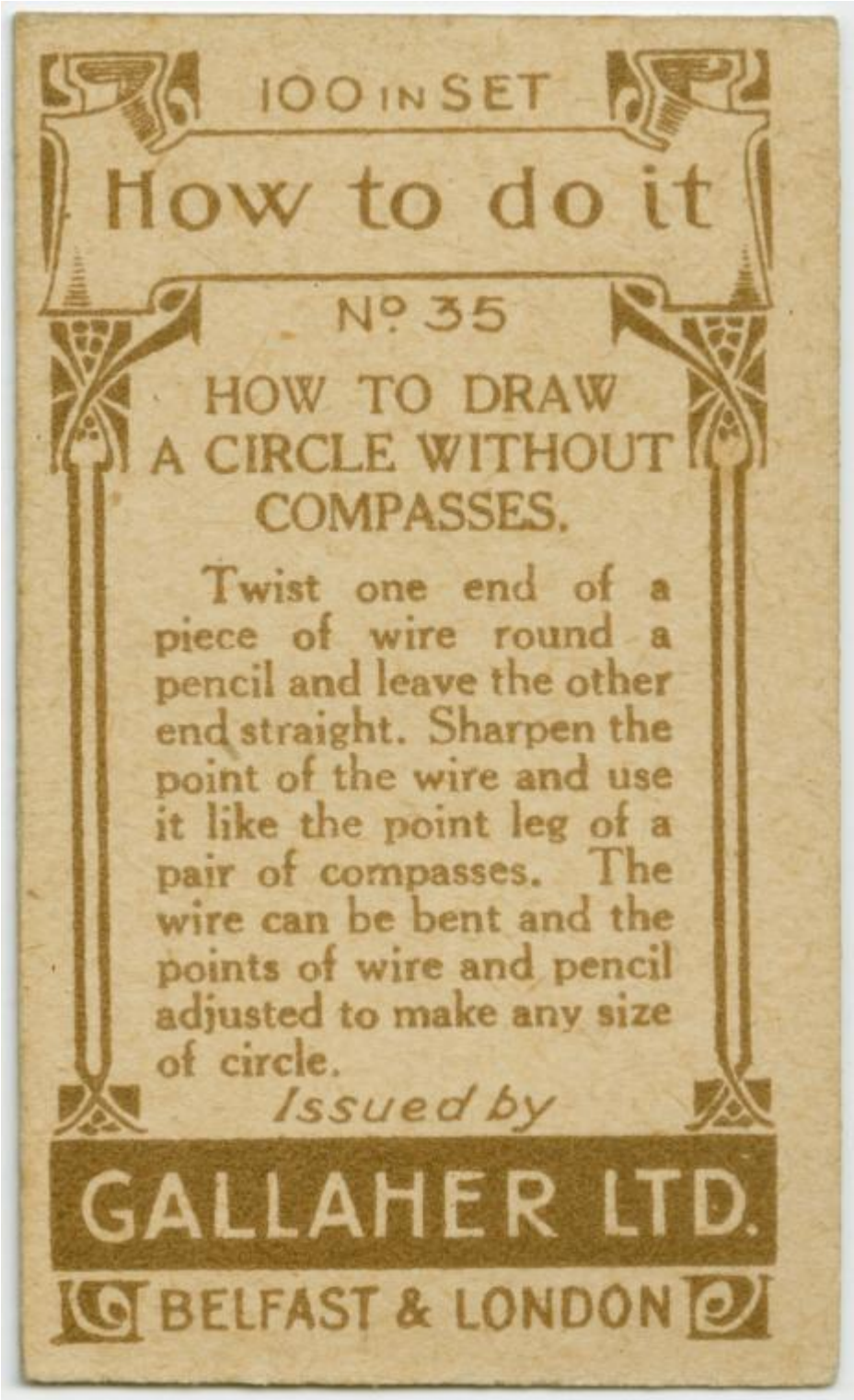




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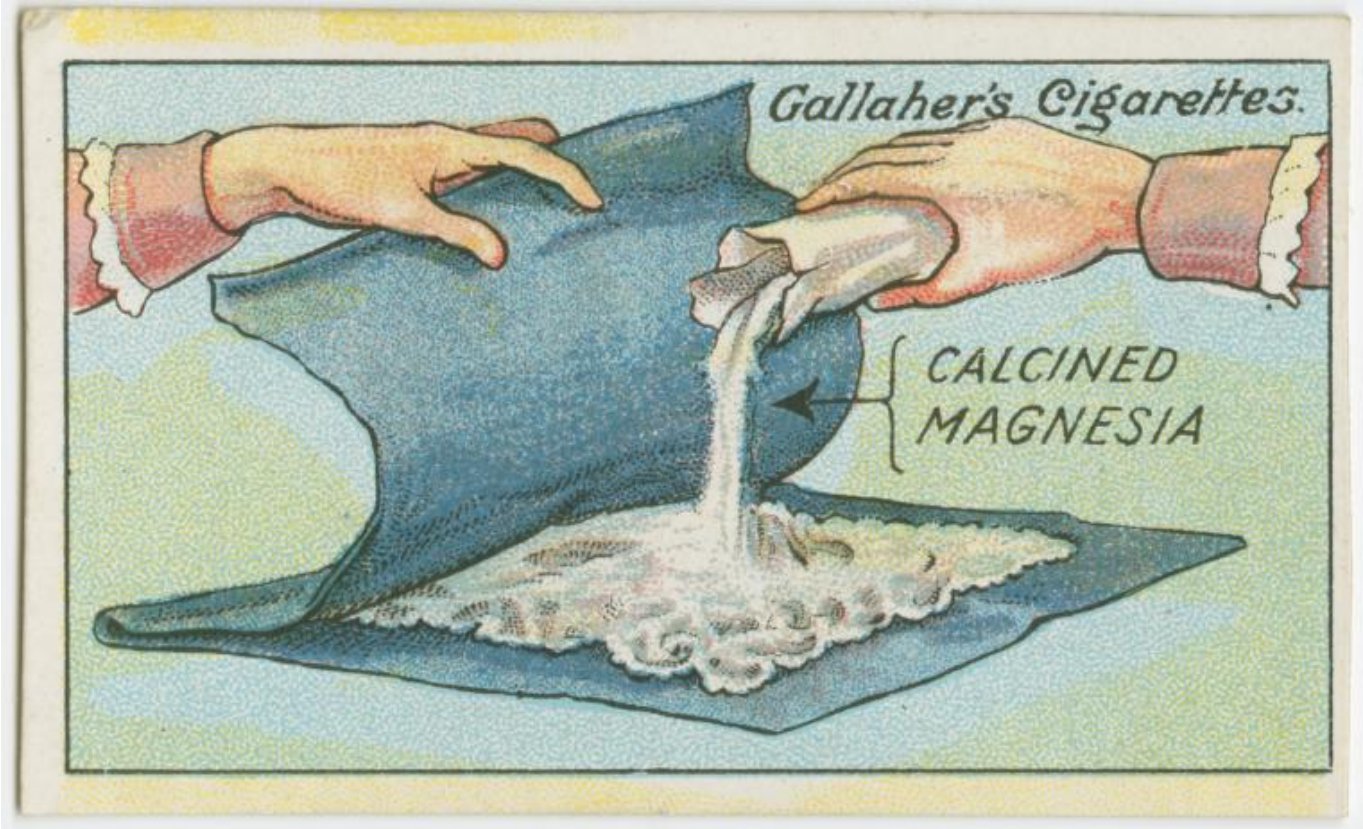
20. How To Draw a Circle Without a Compass

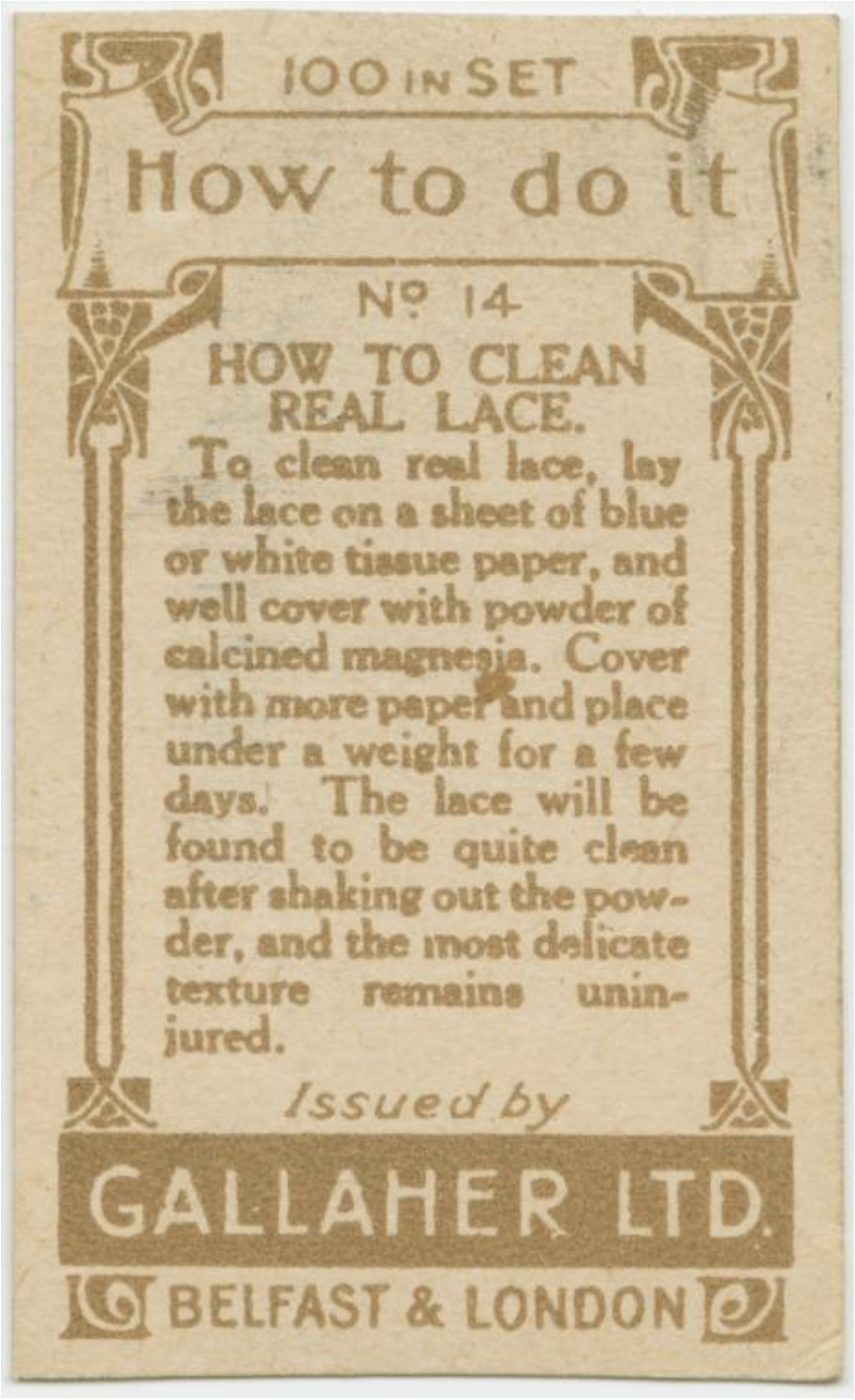




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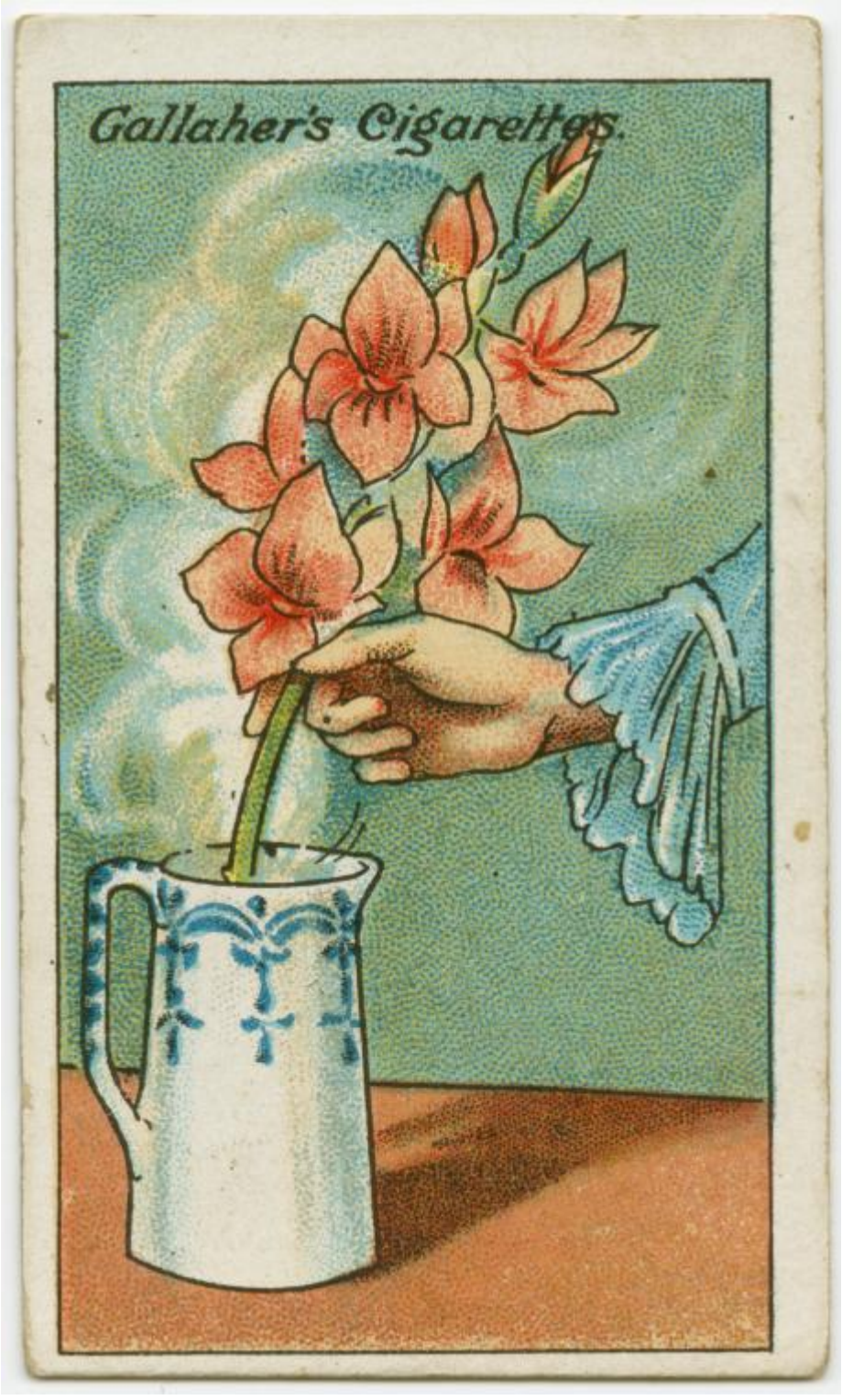
21. How To Clean Real Lace

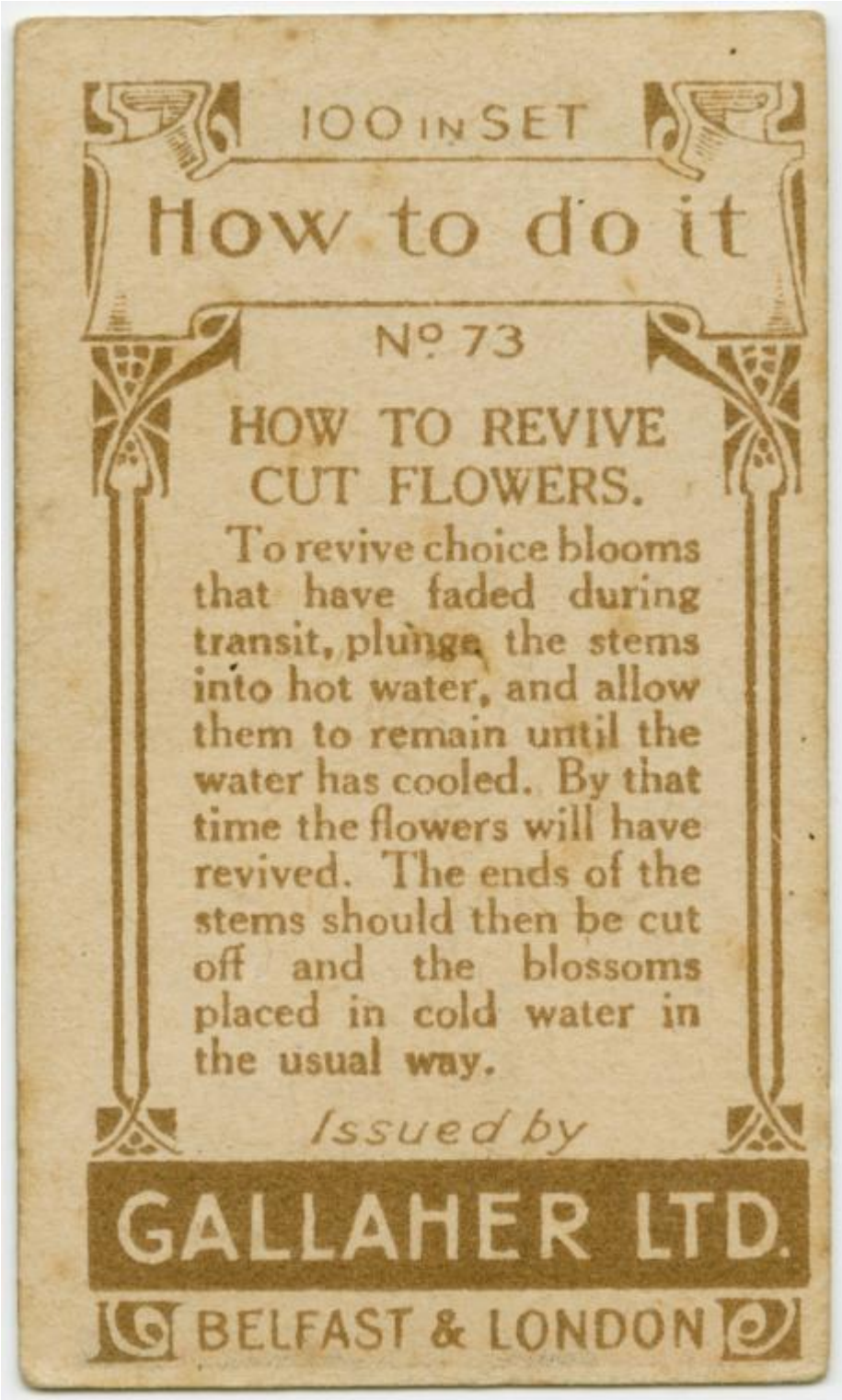




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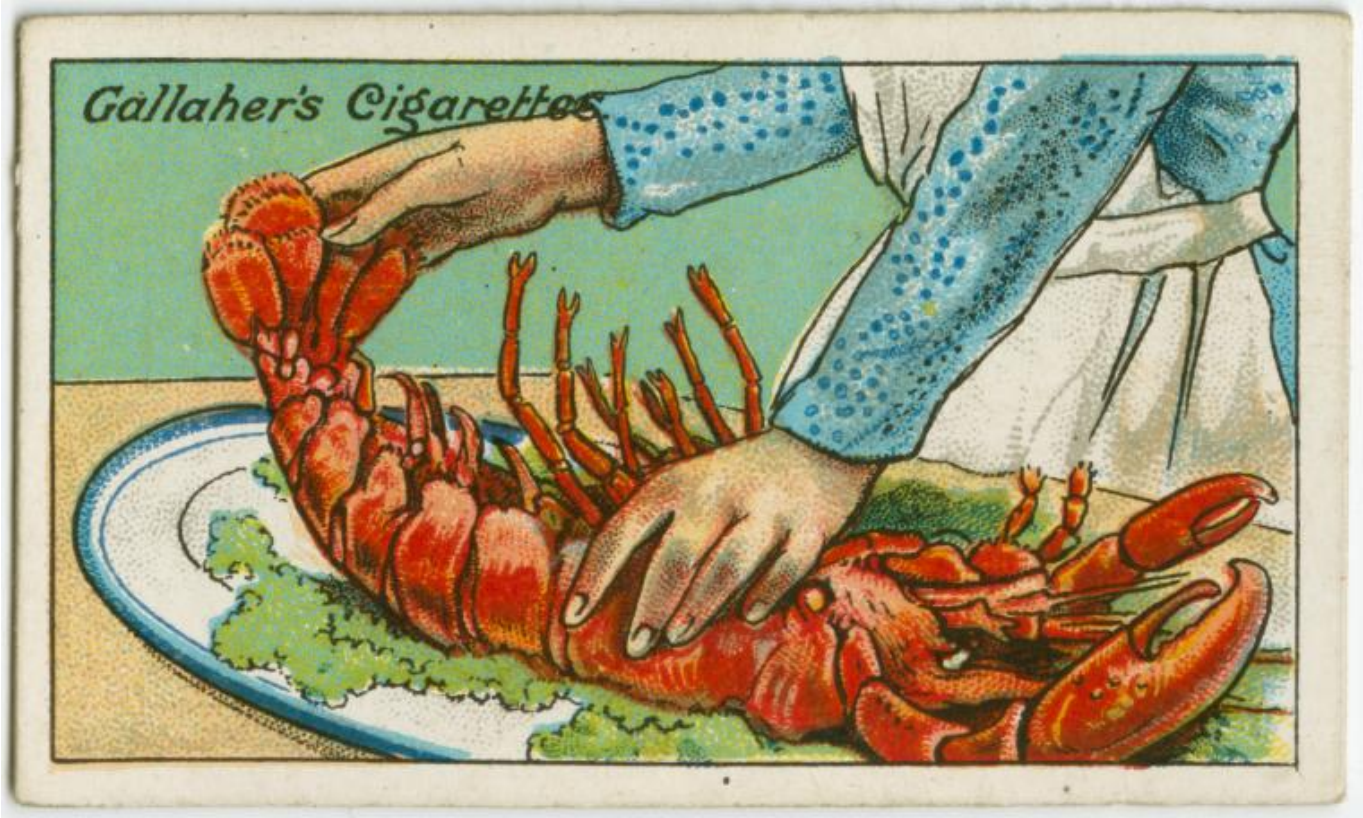
22. How To Revive Cut Flowers

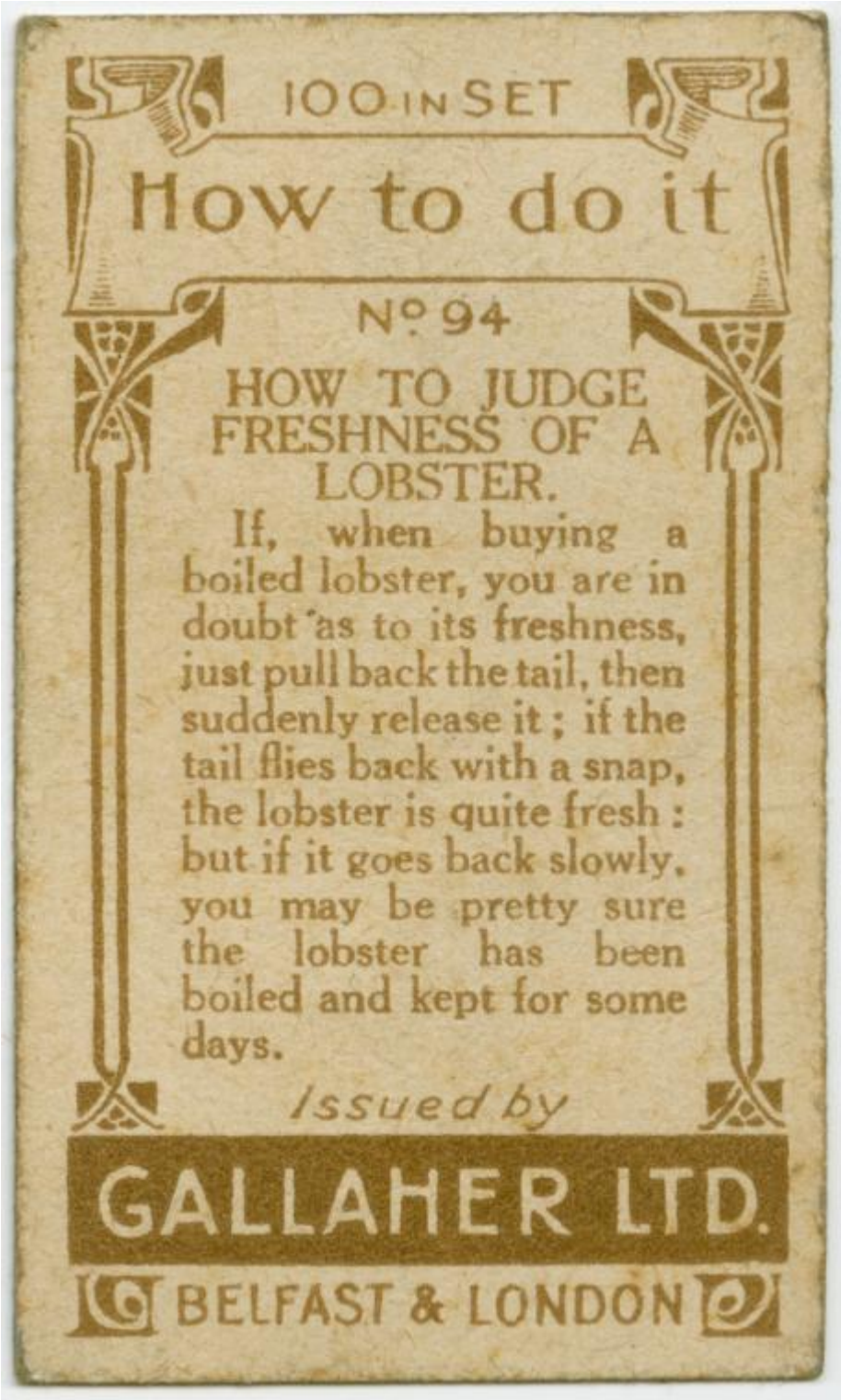




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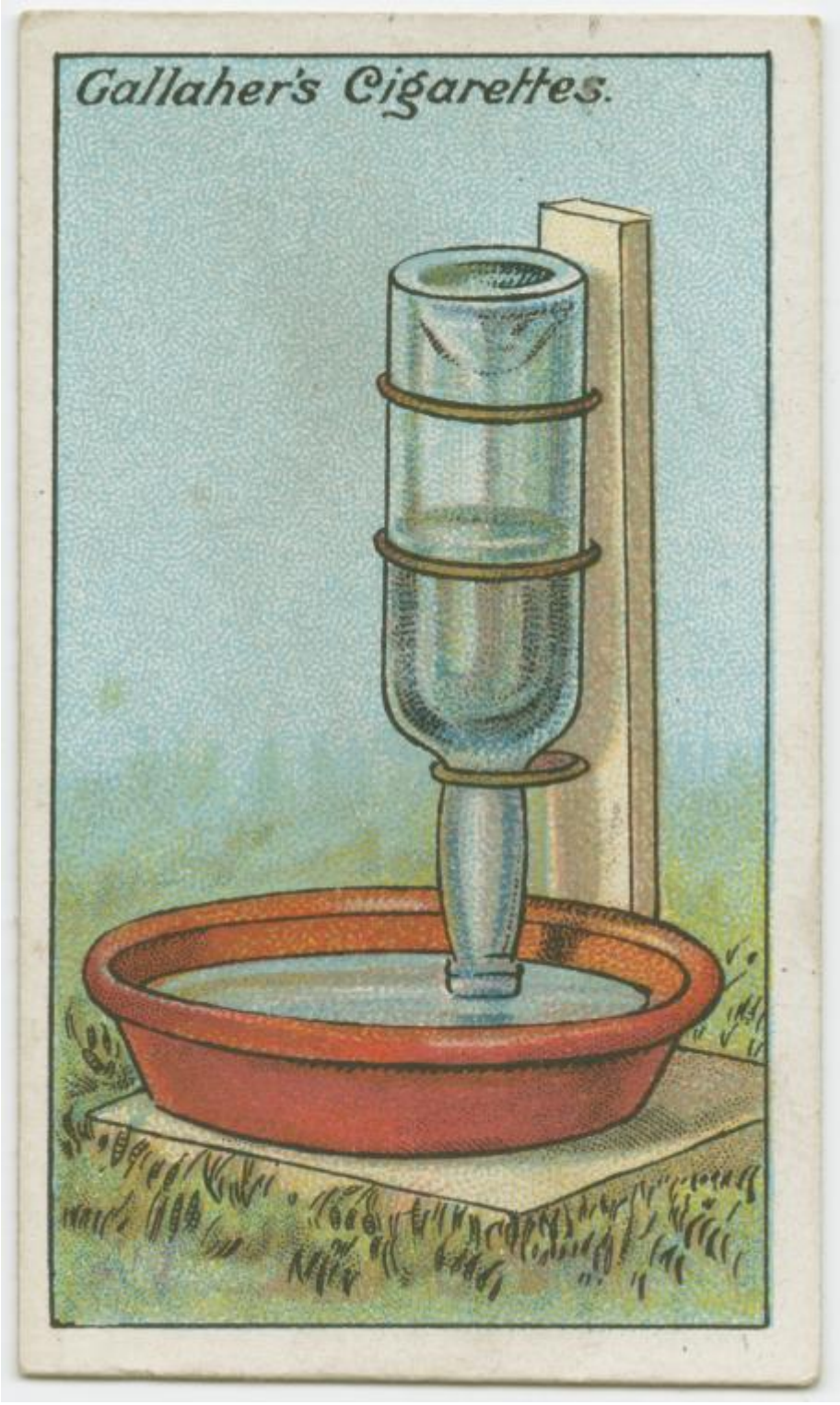
23. How To Judge the Freshness of a Lobster





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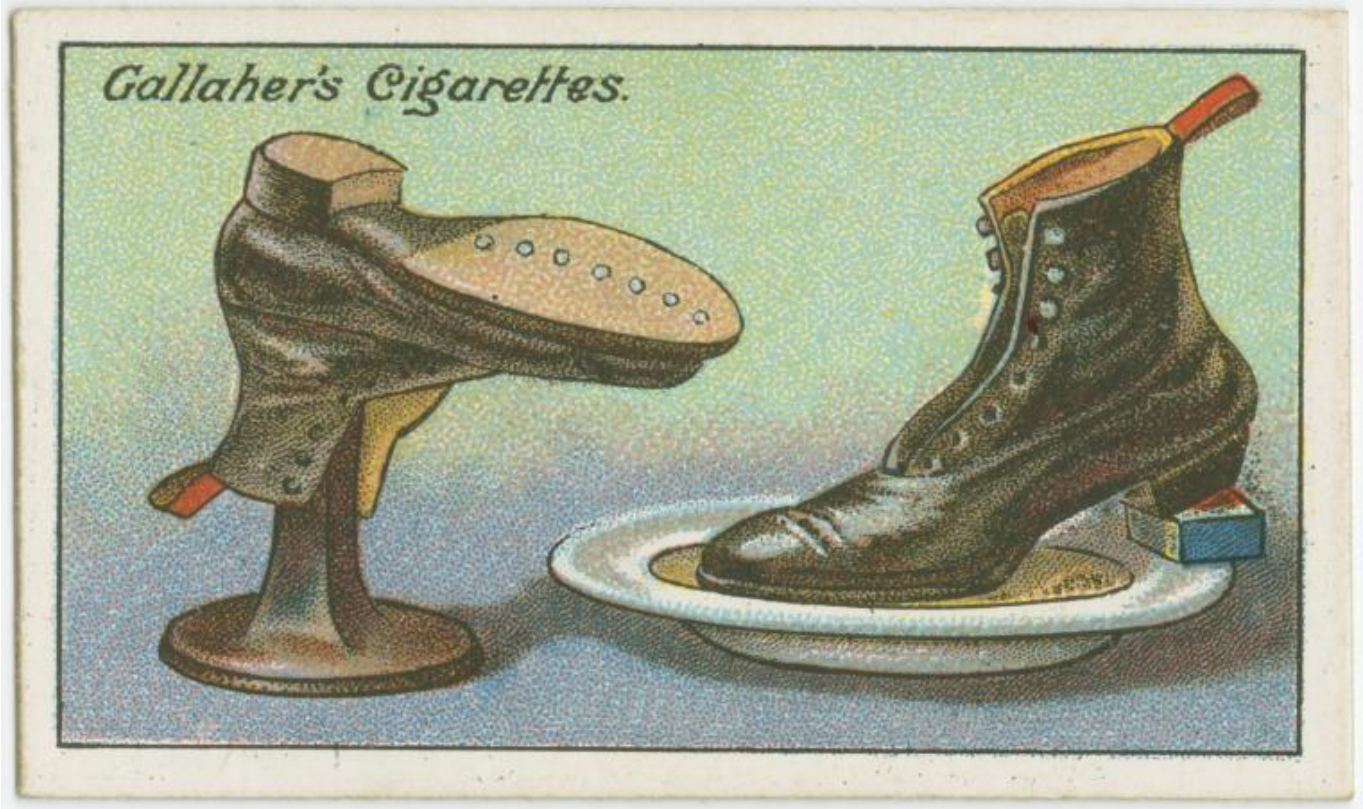
24. How To Make a Water Fountain for Chicks

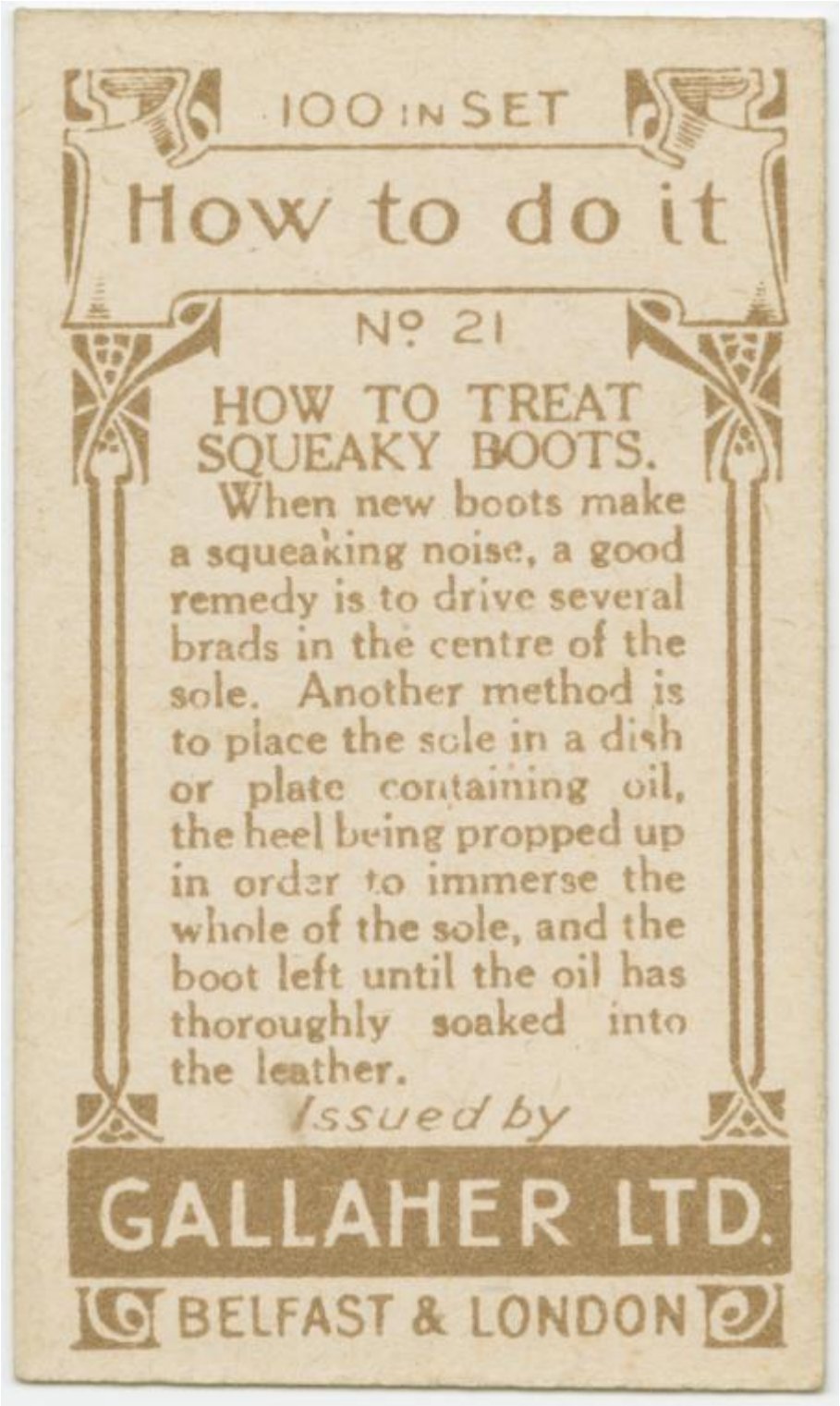




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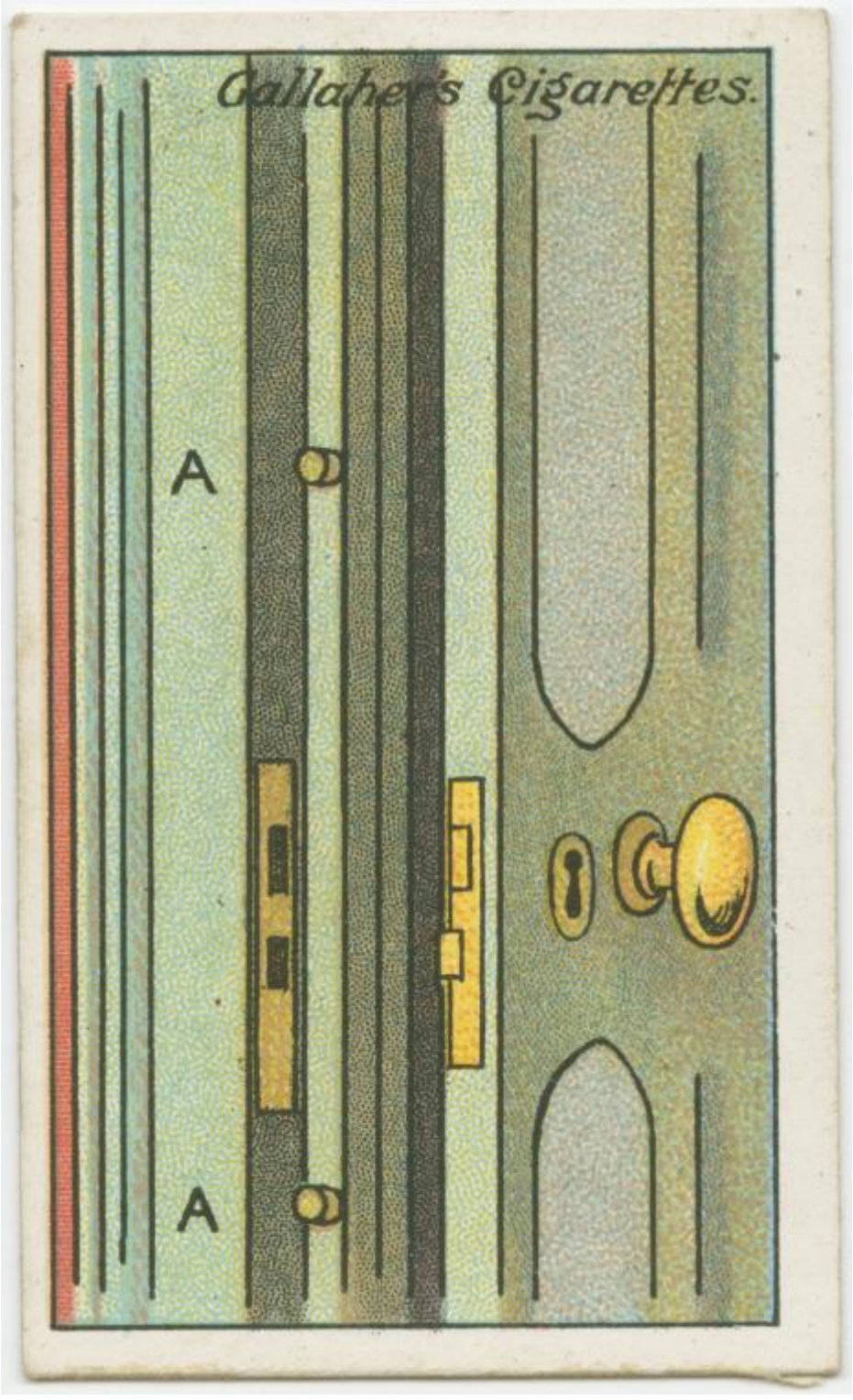
25. How To Treat Squeaky Boots

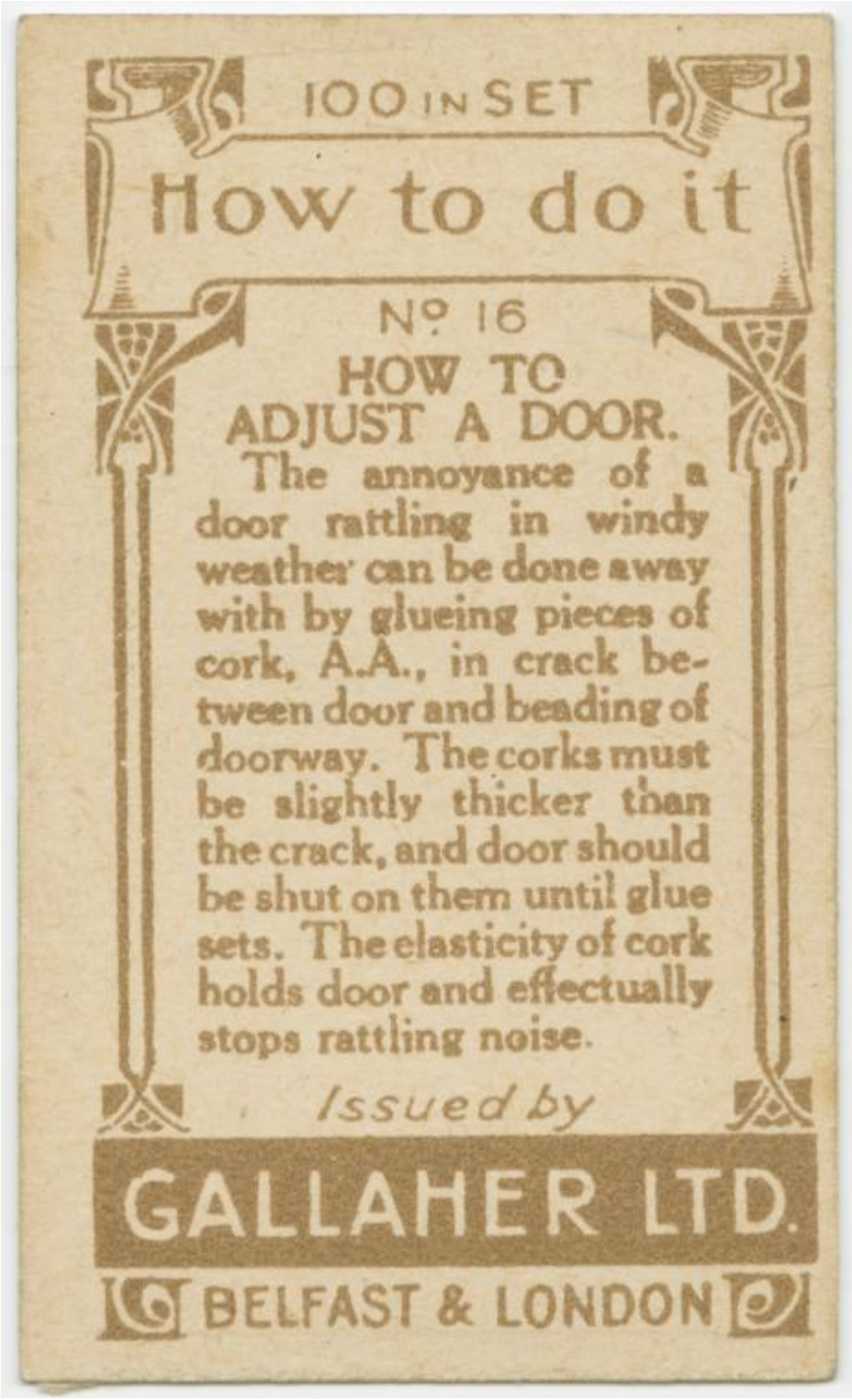




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26. How To Adjust a Door





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27. How To Cut New Bread Into Thin Slices





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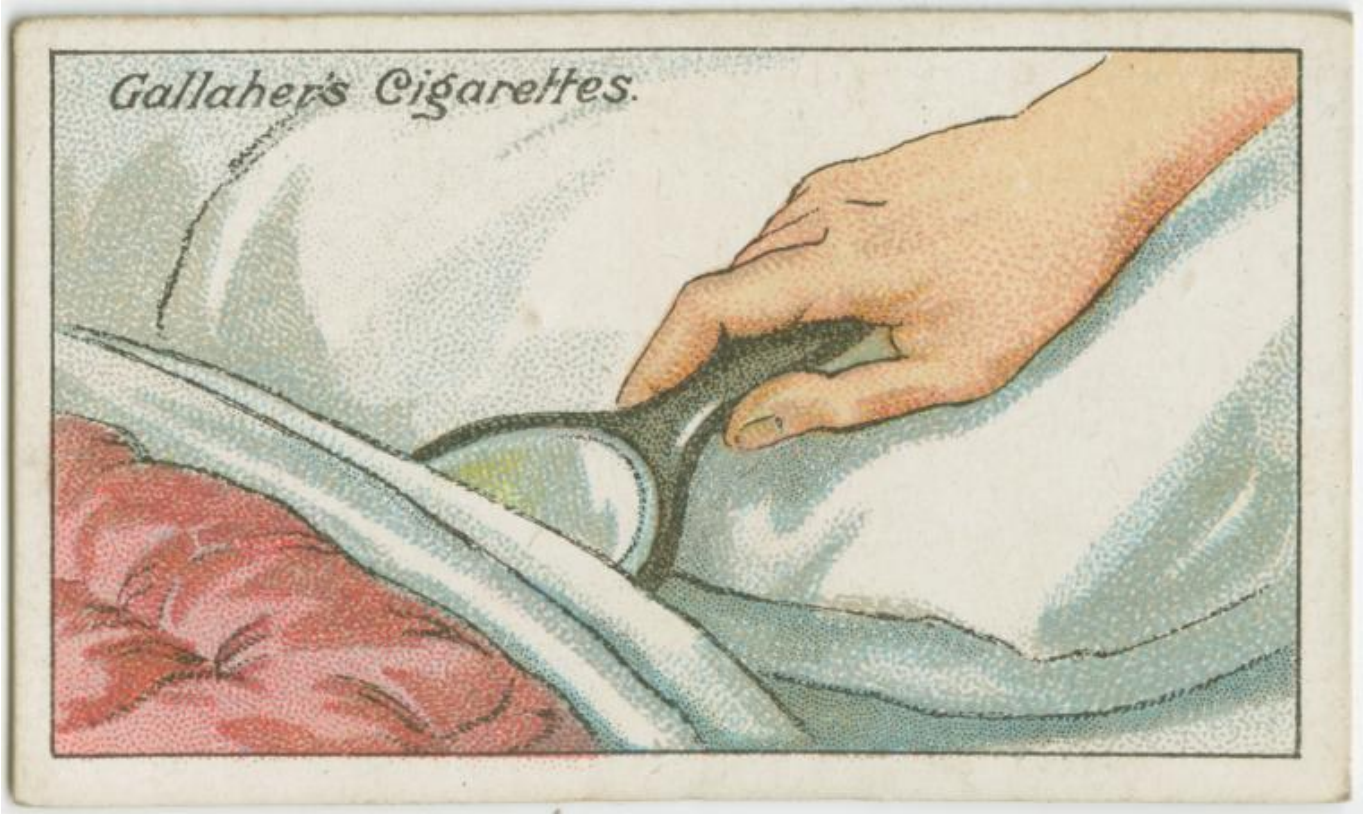
28. How To Remove a Stuck Glass Stopper

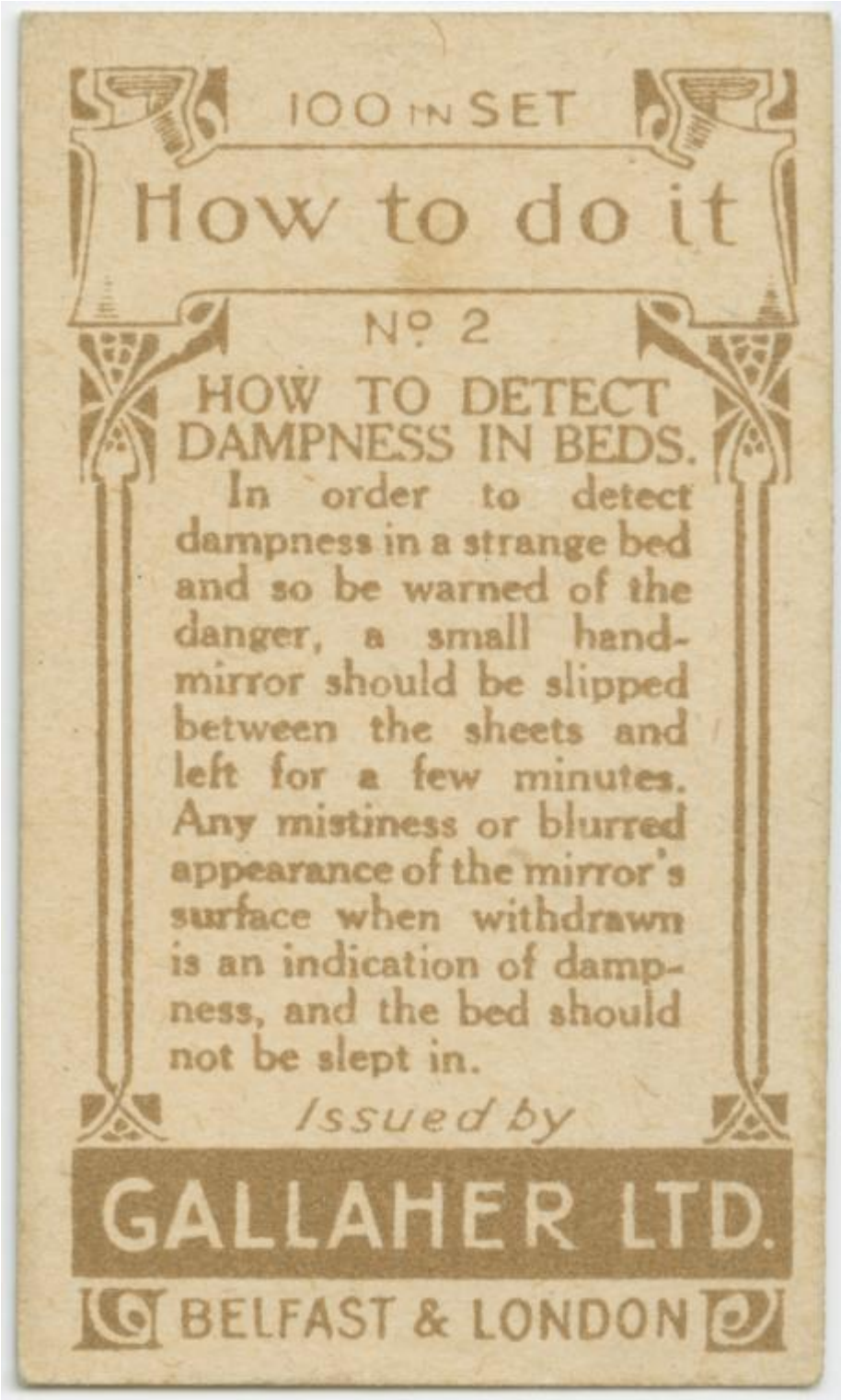




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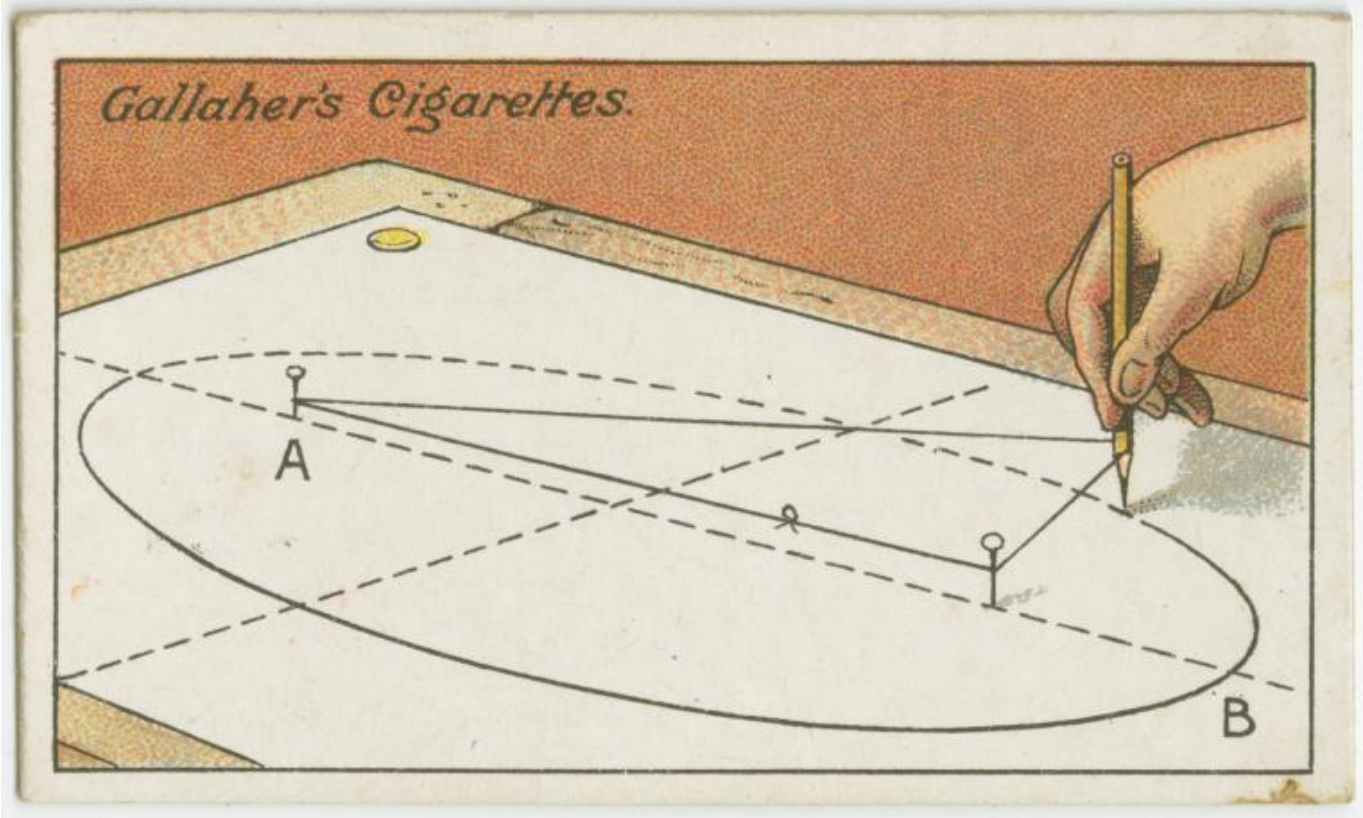
29. How To Detect Dampness in Beds

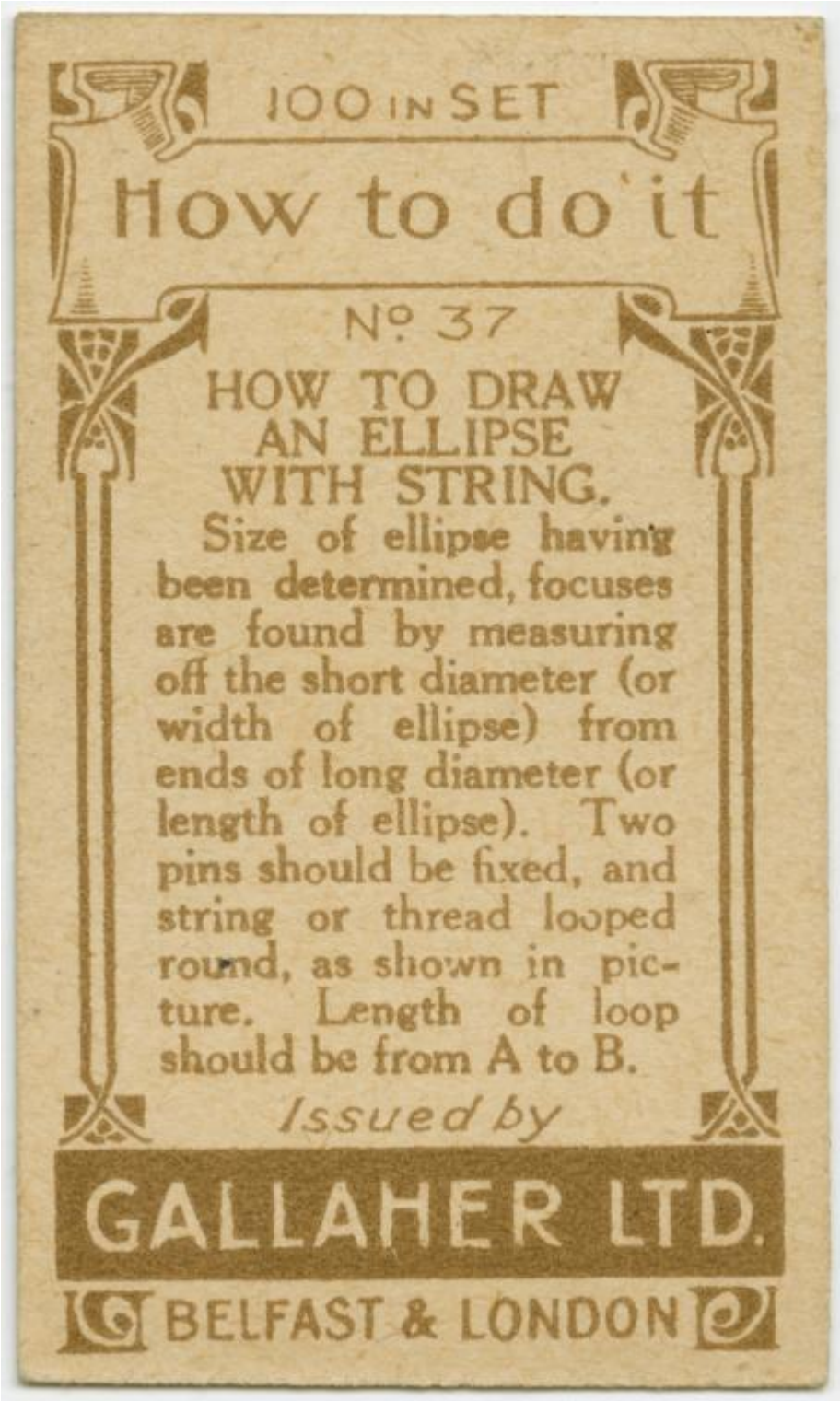




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30. How To Draw an Ellipse with String





George Arents Collection, The New York Public Library

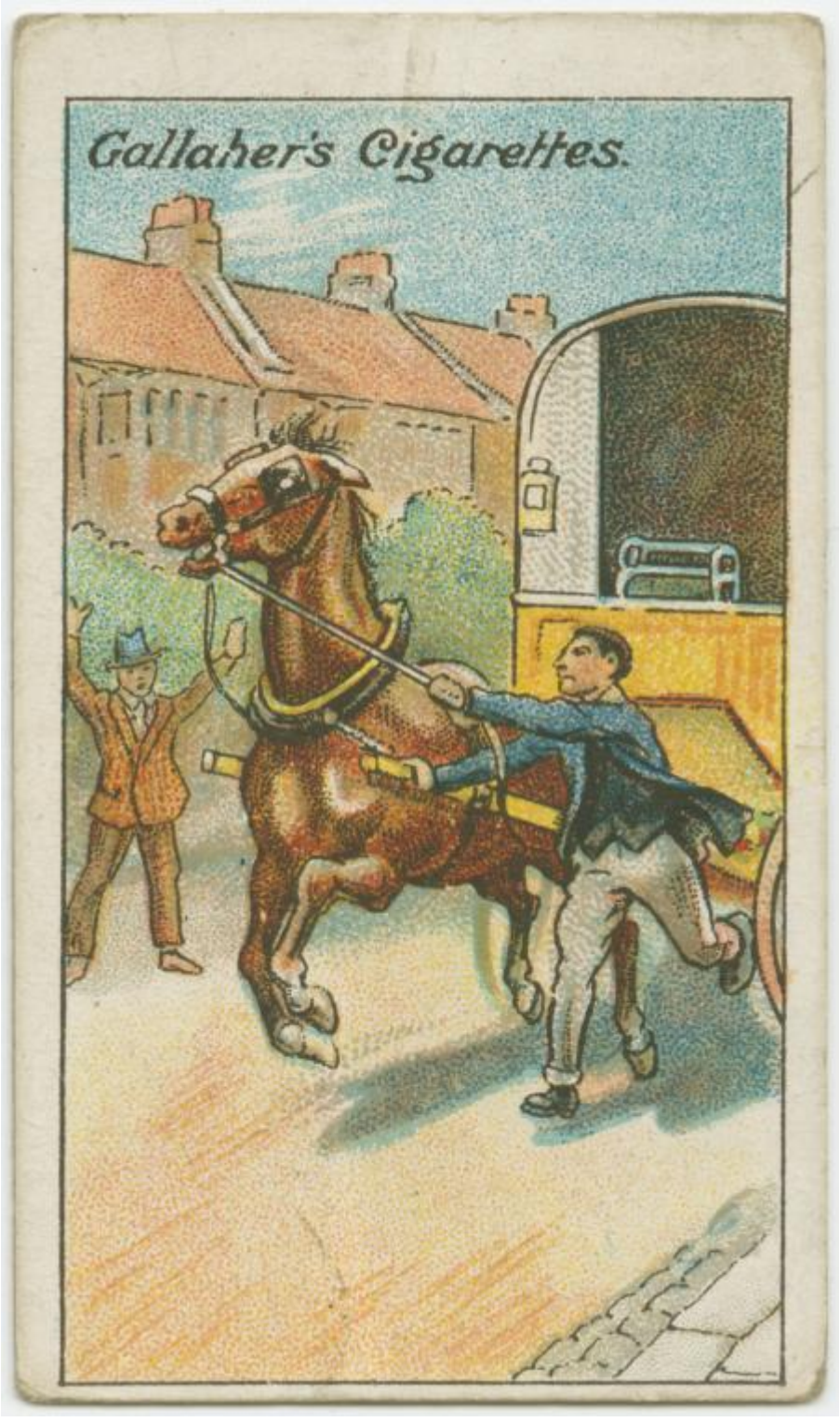
31. How To Pick Up Broken Glass

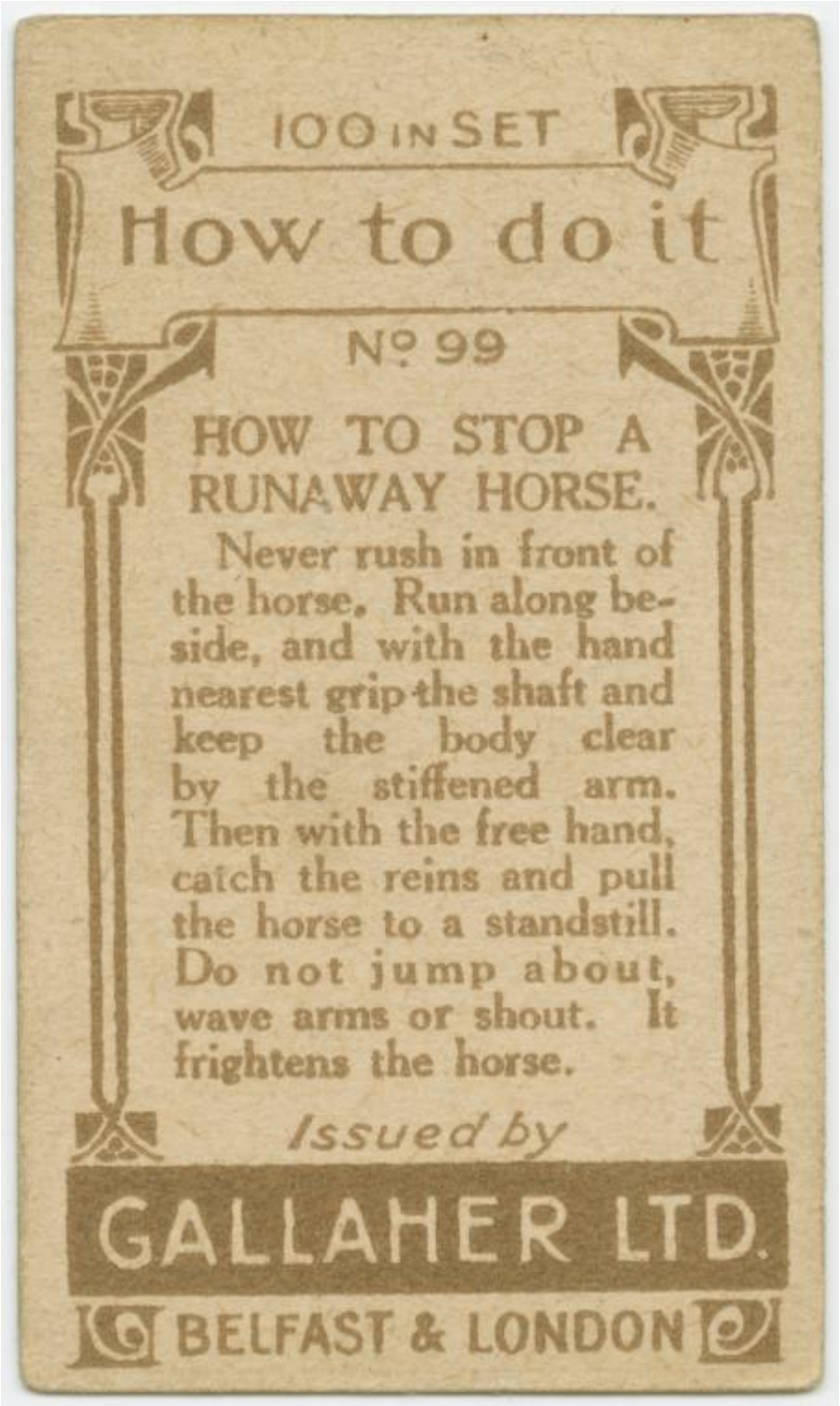




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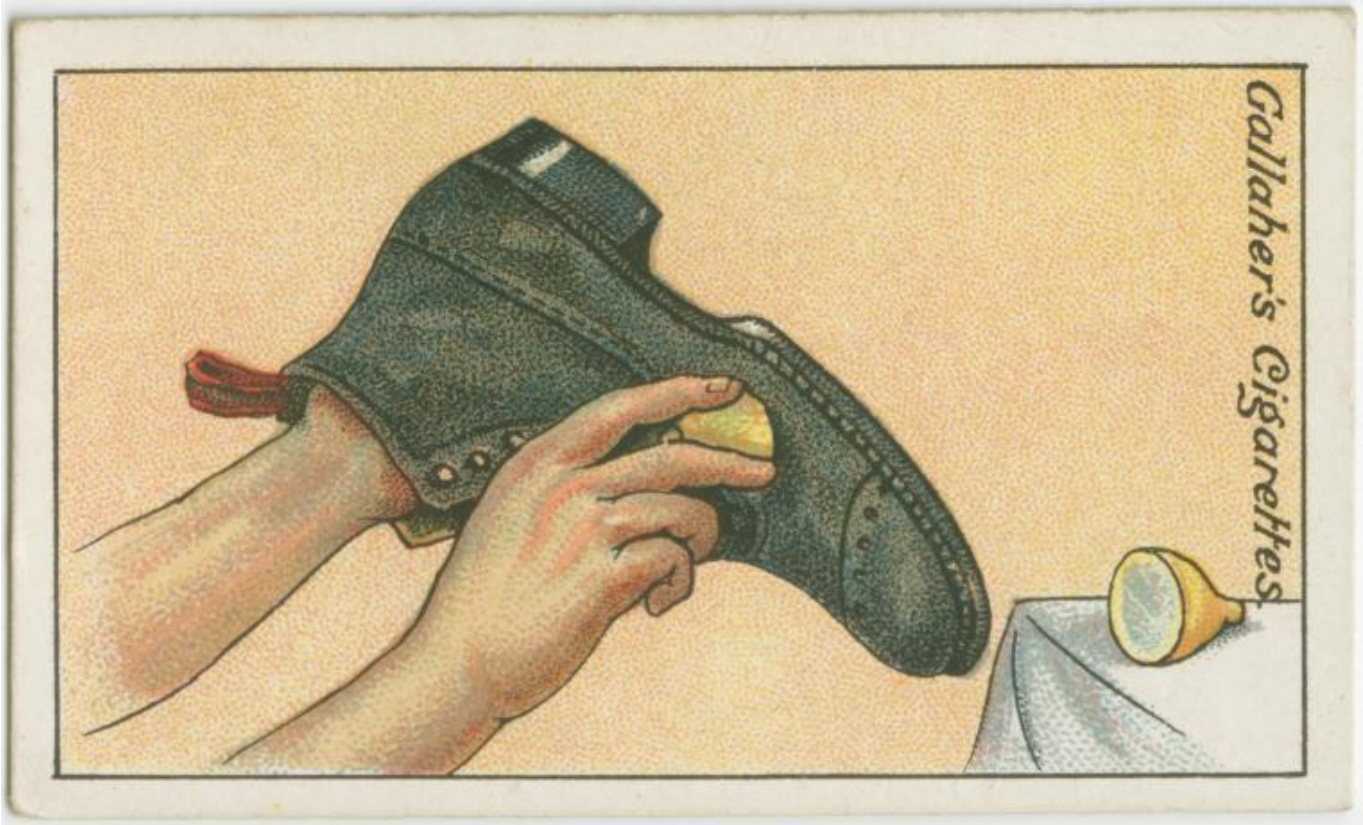
32. How To Stop a Runaway Horse





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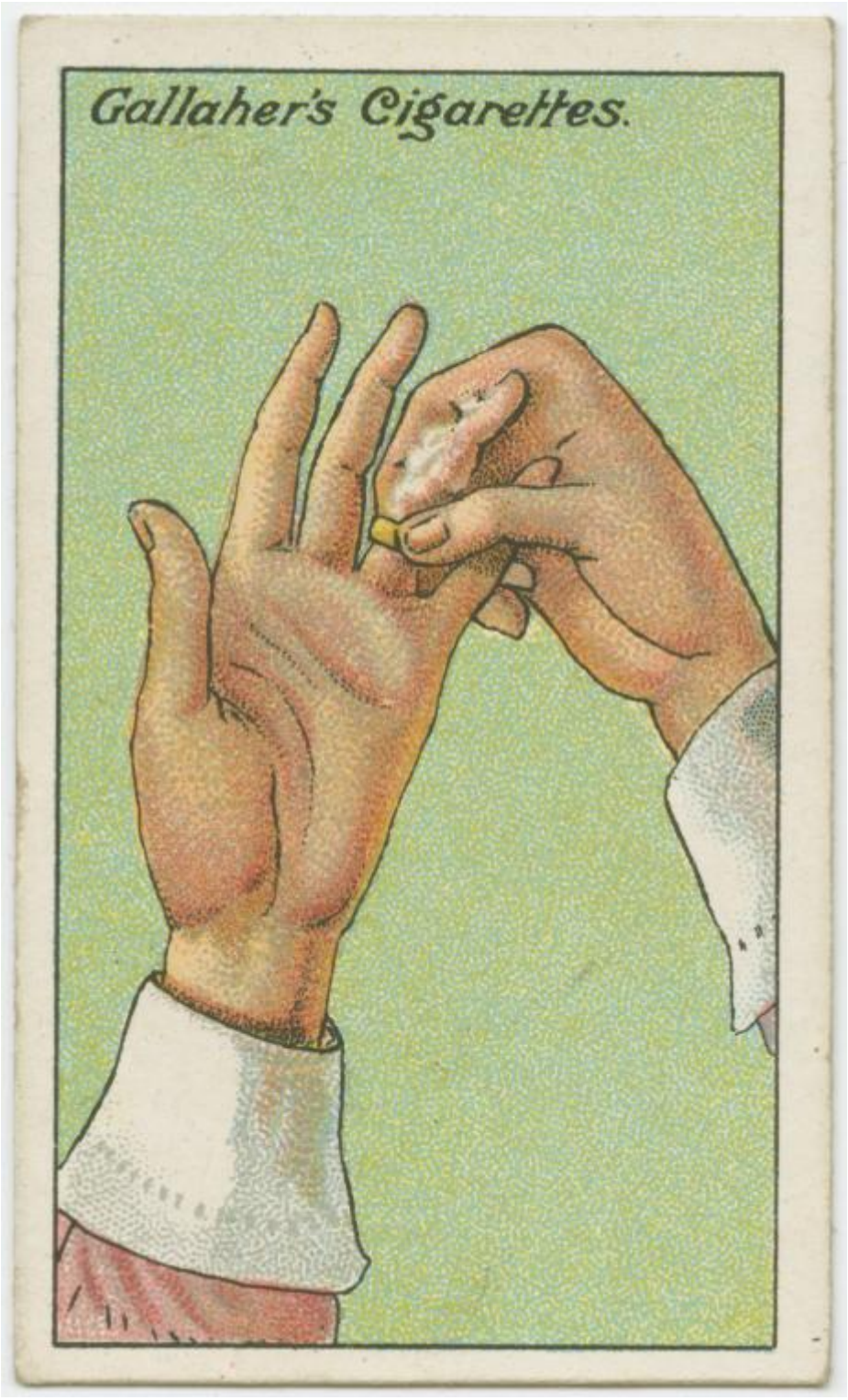
33. How To Clean New Boots





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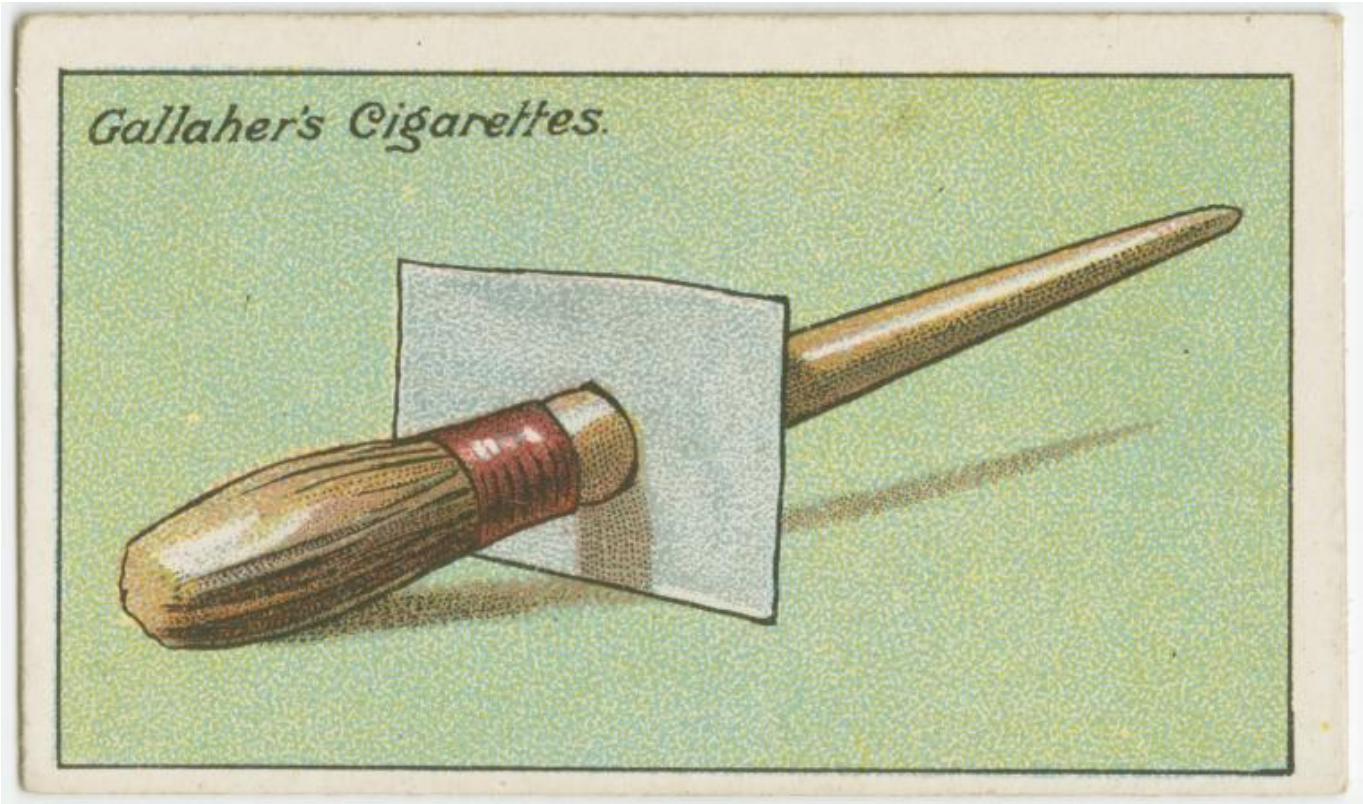
34. How To Remove a Tight Ring from the Finger





George Arents Collection, The New York Public Library

35. How To Keep a Paint Brush Handle Clean

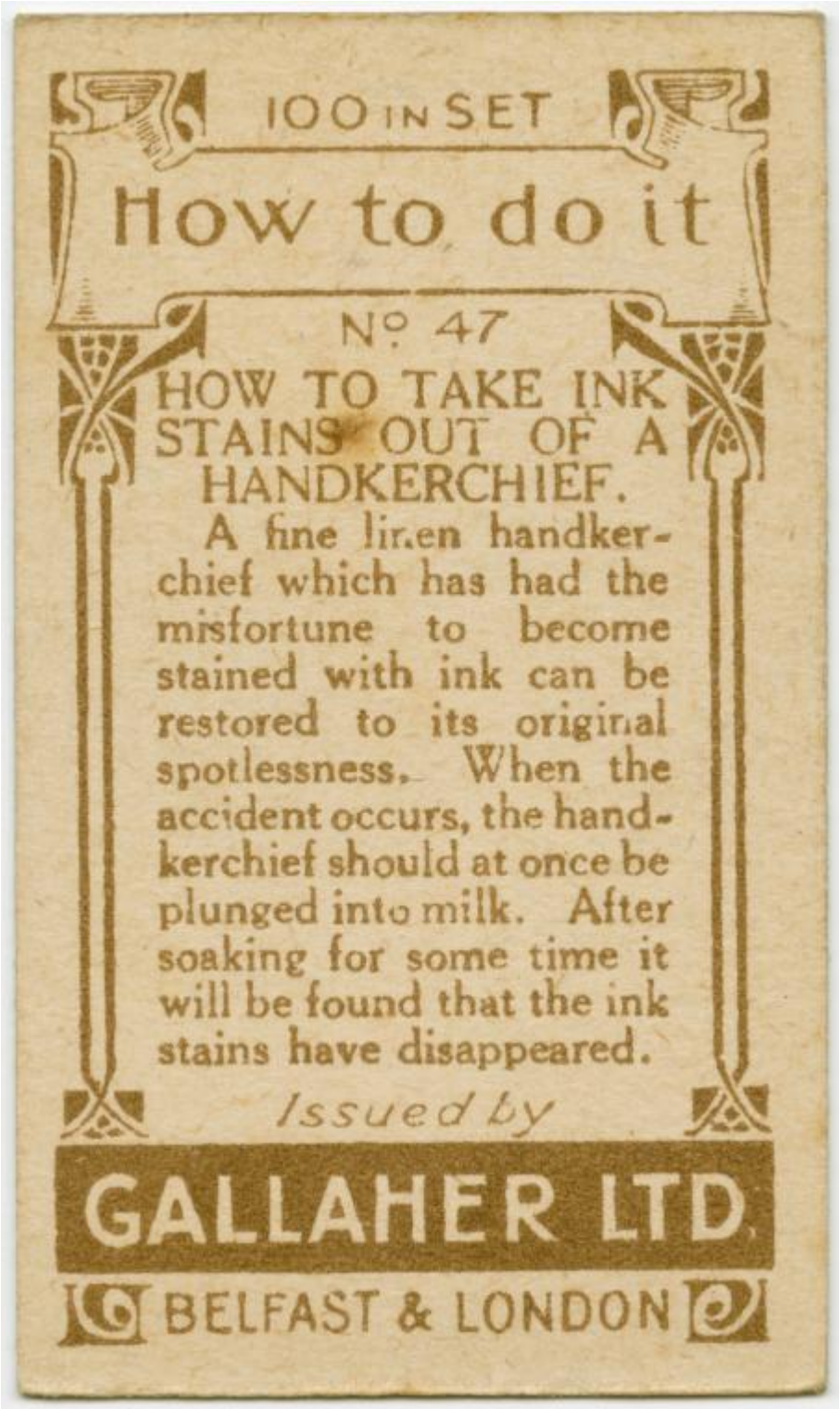




George Arents Collection, The New York Public Library

36. How To Take Ink Stains Out a Handkerchief





George Arents Collection, The New York Public Library

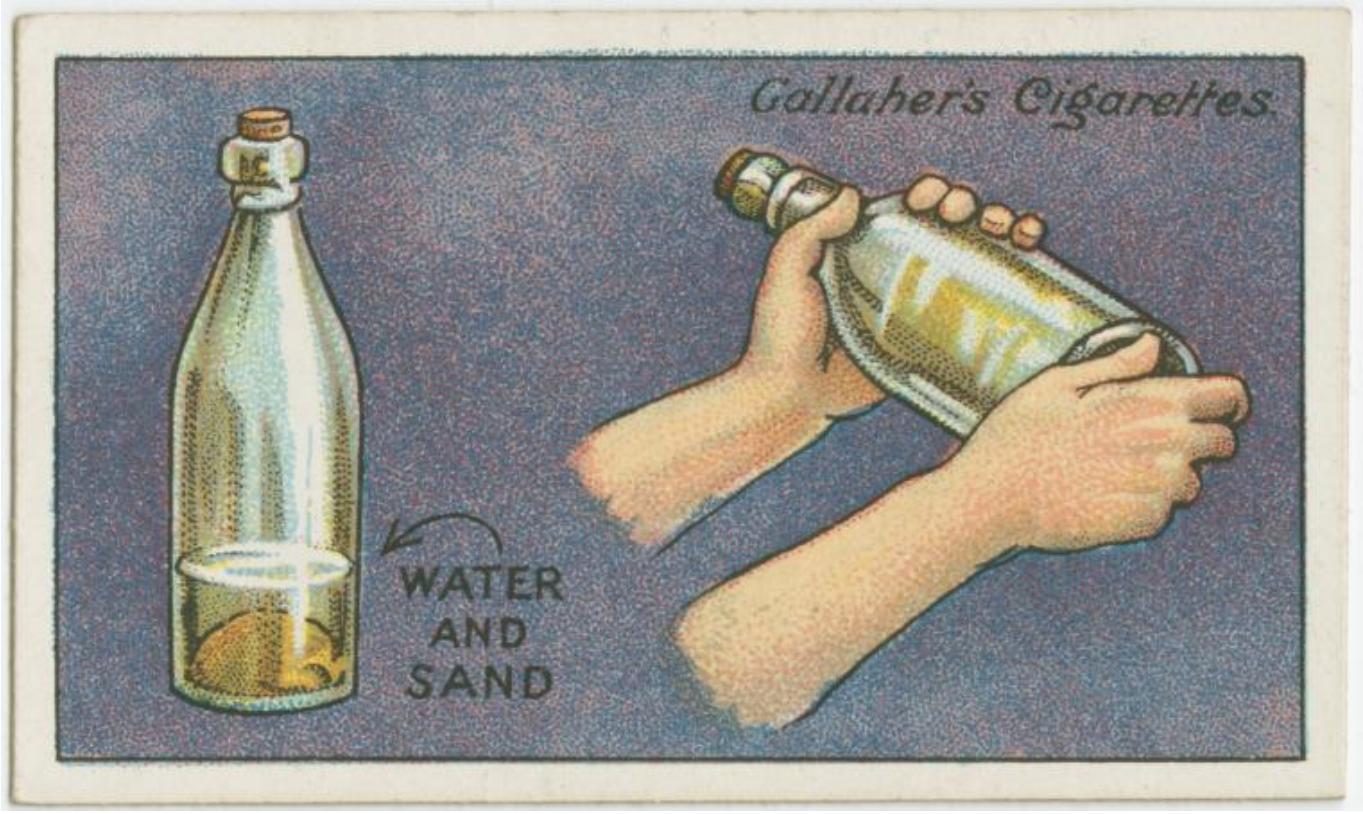
37. How To Fit a Large Candle

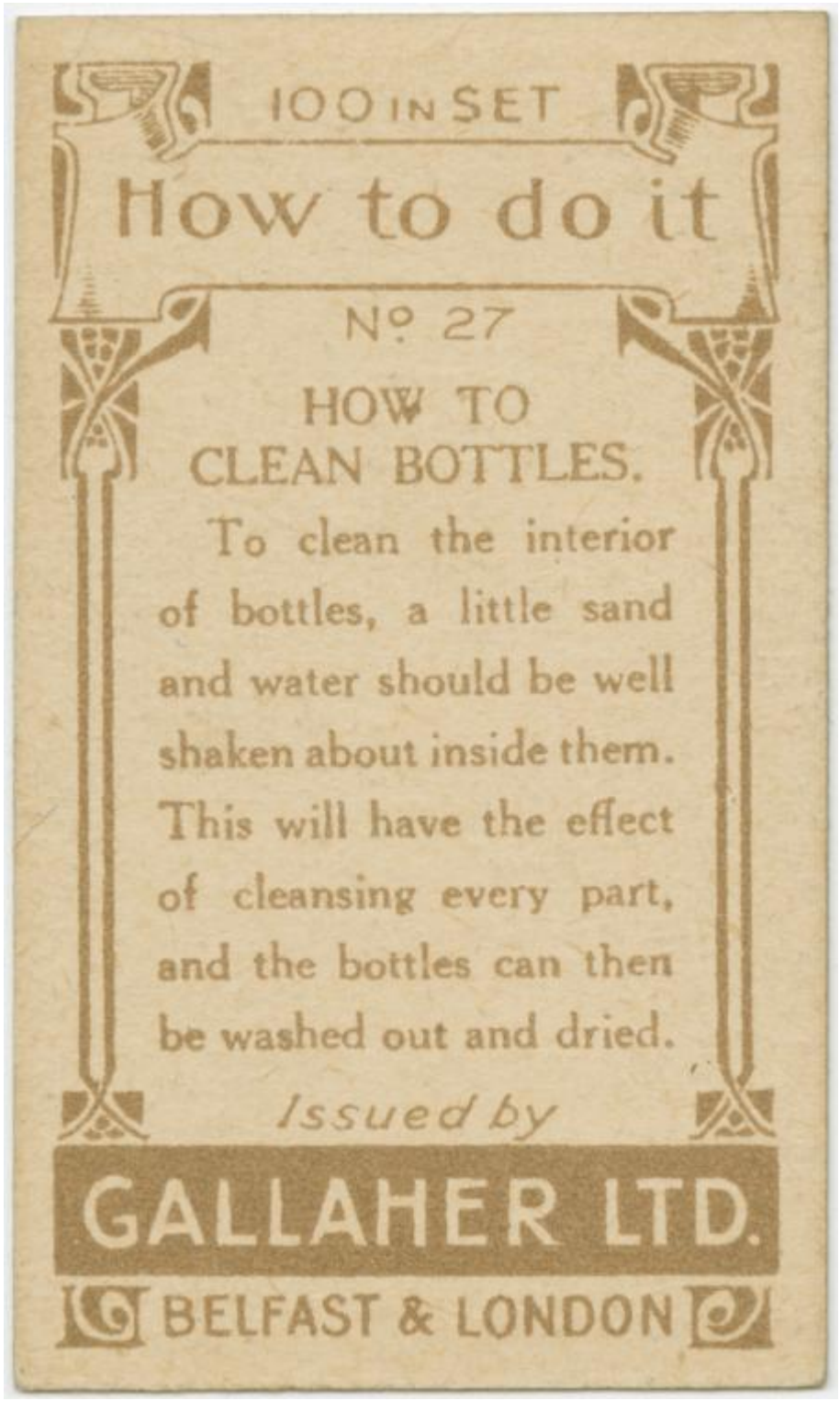




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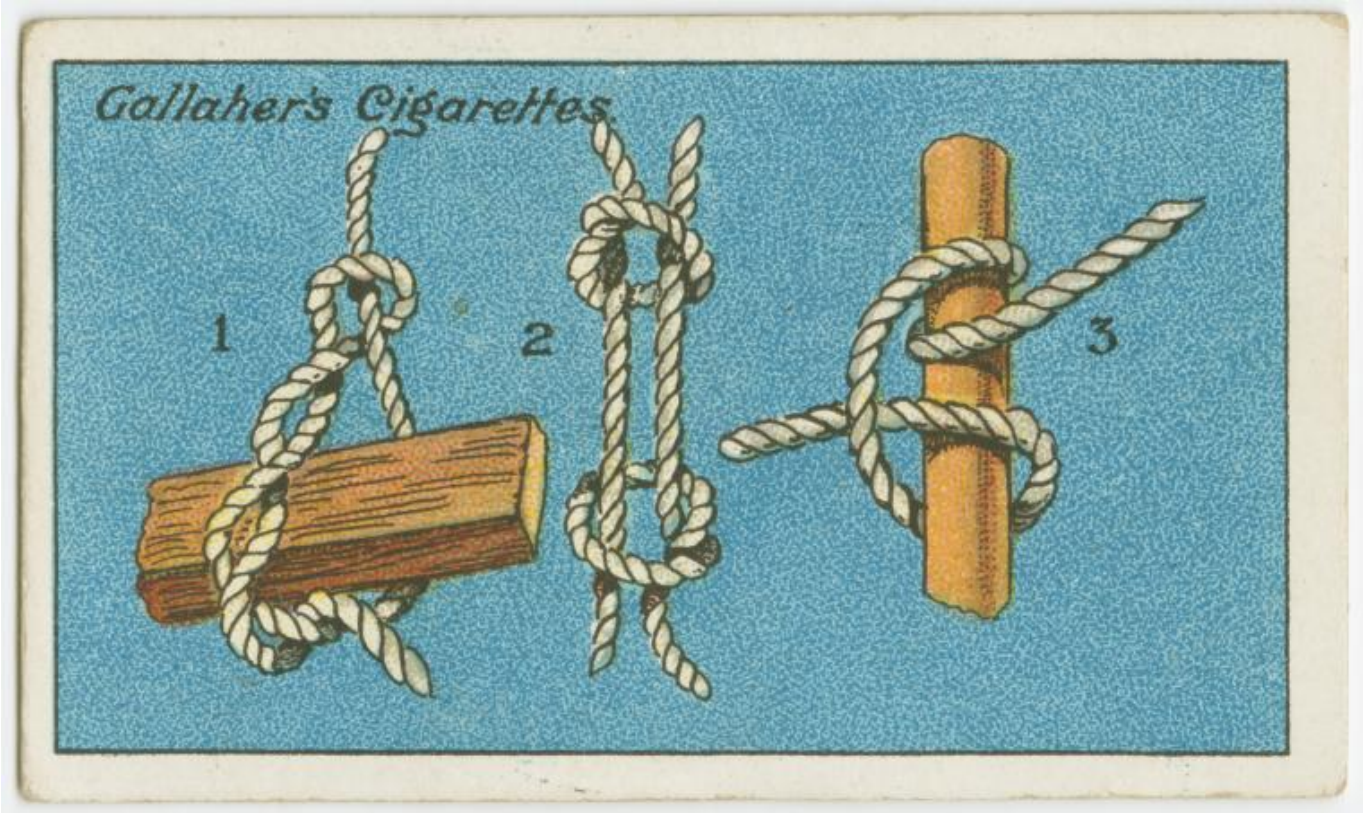
38. How To Clean Bottles

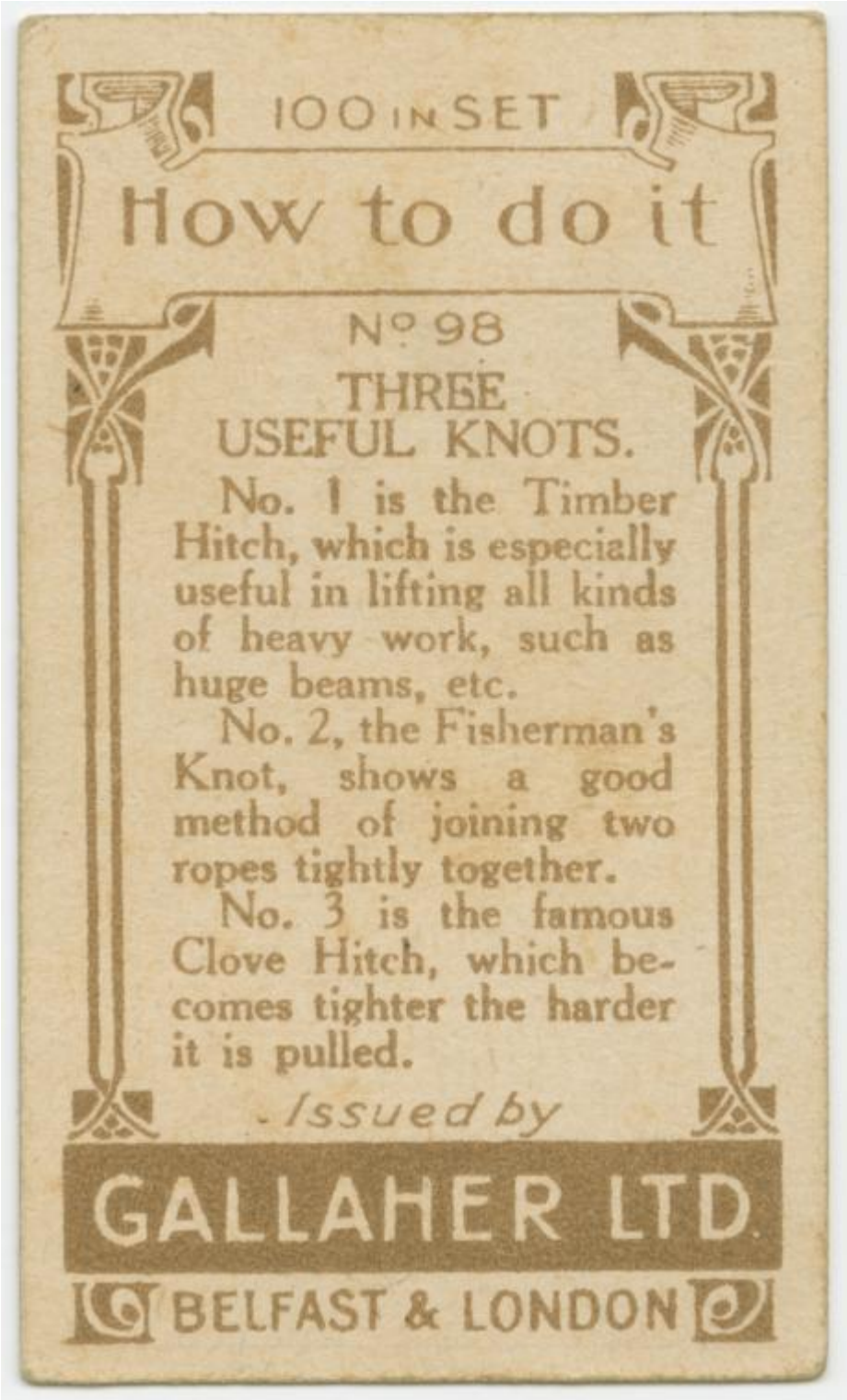




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39. Three Useful Knots





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40. How To Separate Glass Tumblers





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Sursa: twistedsifter.com

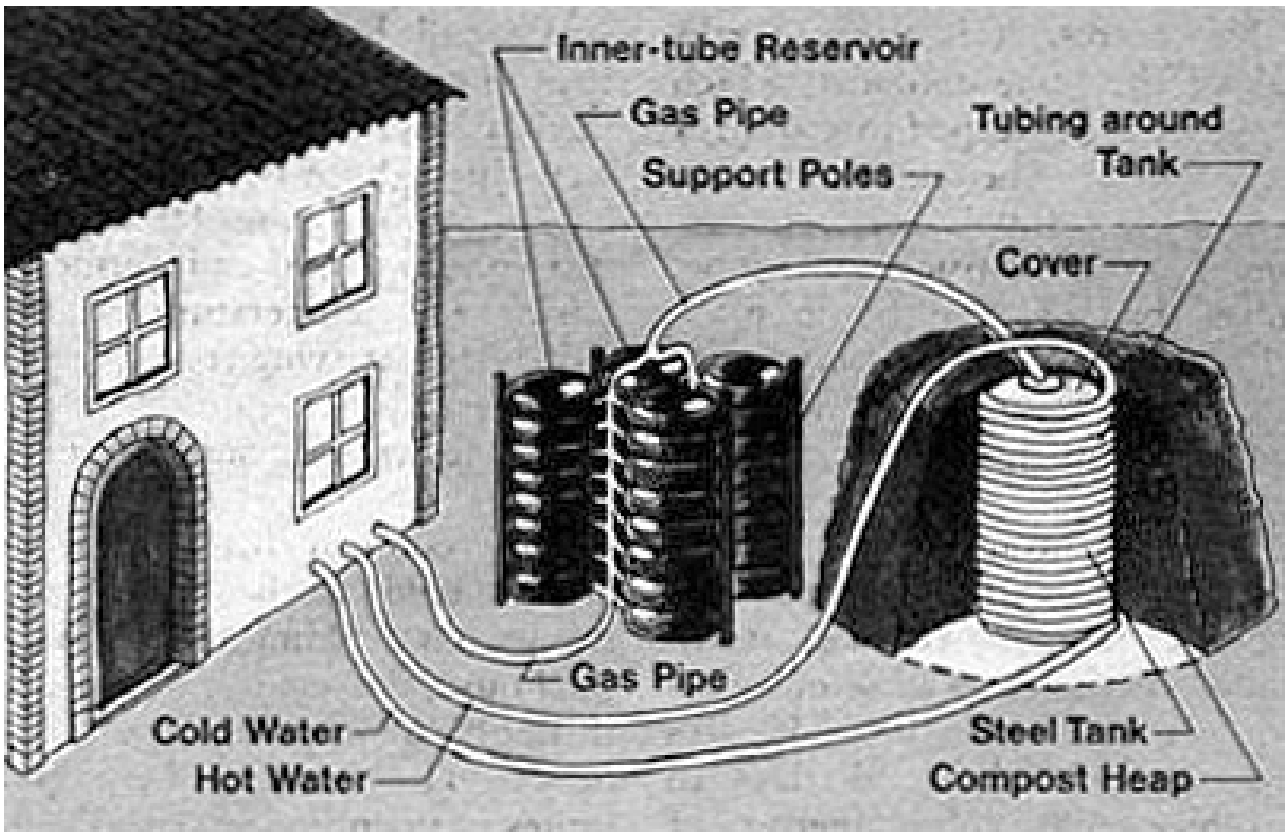
„Centrala verde” cu compost – cea mai ieftina sursa naturala de caldura si energie

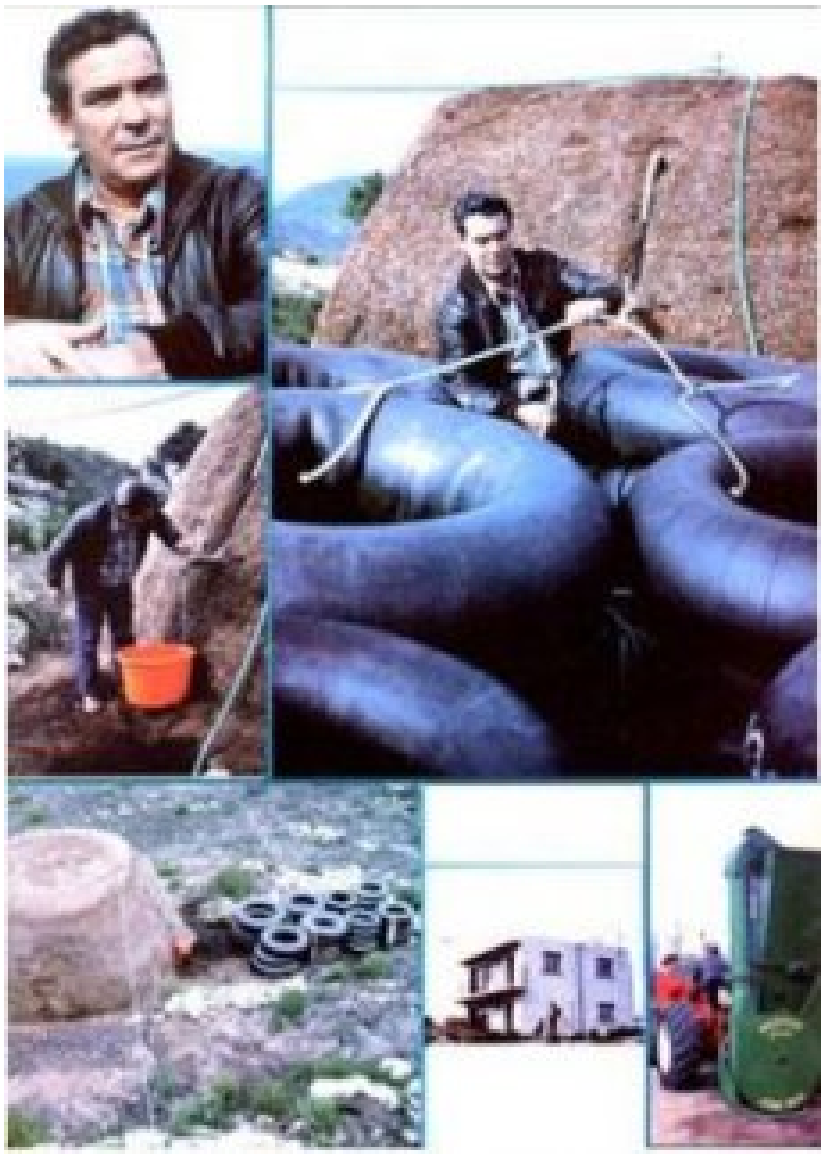
Centrala verde cu compost inventata de francezul Jean Pain in anii ’70 este o sursa naturala independenta de energie termica si gaz natural, pe care si-o poate construi oricine, cu o minima investitie. Ingeniosul sistem este construit ca un generator pe baza fermentarii naturale a compostului si poate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

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

O metoda vizionara

Compostul este un amestec de lemn verde tocat cu frunze cu tot pana la dimensiunea aschiilor si inmuiat bine cu apa, care 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 ½ 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 inmuiat in apa cu cel putin doua luni inainte de construirea „centralei”. Rezervorul tebuie 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 intemperiile sezonului rece – vant puternic, ploi, zapada, ger.



De retinut!

– Trebuie avut in vedere faptul ca procesul de fermentatie are nevoie de o perioada cuprinsa intre 70 si 90 de zile, asa ca trebuie sa terminati lucrarea cu cel putin trei luni inainte de inceperea iernii!

-Unii specialisti recomanda adaugarea gunoiului de grajd, care accelereaza fermentatia si mareste concentratia biogazului.

-Ati remarcat, desigur, constructia „centralei” bio sub forma unei pile electrice; butelia de biogaz in centru, inconjurata de o manta de compost care ii asigura caldura necesara formarii biogazului. Ei bine, aceasta caldura se poate recupera prin apa circulata in interiorul movilei, care ajunge la o temperatura de 60-65 de grade Celsius si cu un debit de 4 litri/minut, suficienta pentru nevoile casnice ale unei gospodarii precum incalzirea pe timp de iarna a unei suprafete de 1500 mp si utilizarea la bucatarie si la baie.

-Cantitatea de biogaz produsa in rezervor poate ajunge la 300-400 mc pe toata durata de functionare.

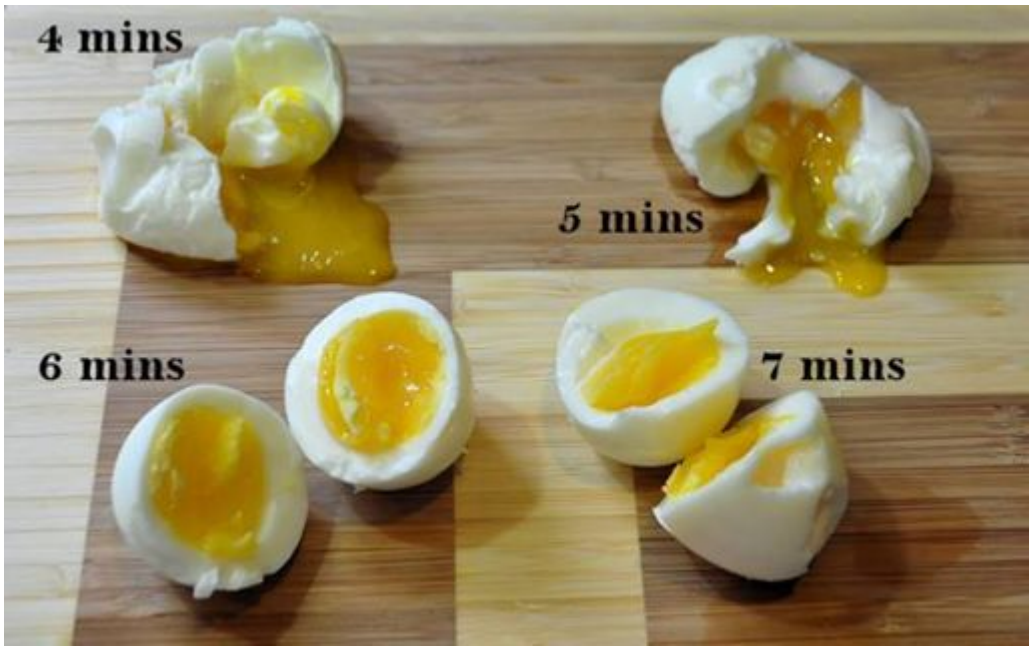
-La sfarsitul duratei de viata a instalatiei, compostul se poate utiliza ca cel mai bun ingrasamant natural pentru gradina. De aceea, aceasta instalatie este recomandata fermelor si mai ales agricultorilor care isi strang toamna gunoiul de grajd in gradini pentru a fermenta fara folos pana in primavara; folosind aceasta inovatie ei pot exploata la maximum posibilitatile pe care le ofera aceasta resursa naturala gratuita in loc sa o lase sa-si piarda degeaba una dintre cele mai importante calitati pe care o ofera natura – aceea de a produce caldura!



Sursa: 100construct.ro

Kitchen Hacks You Should Know!

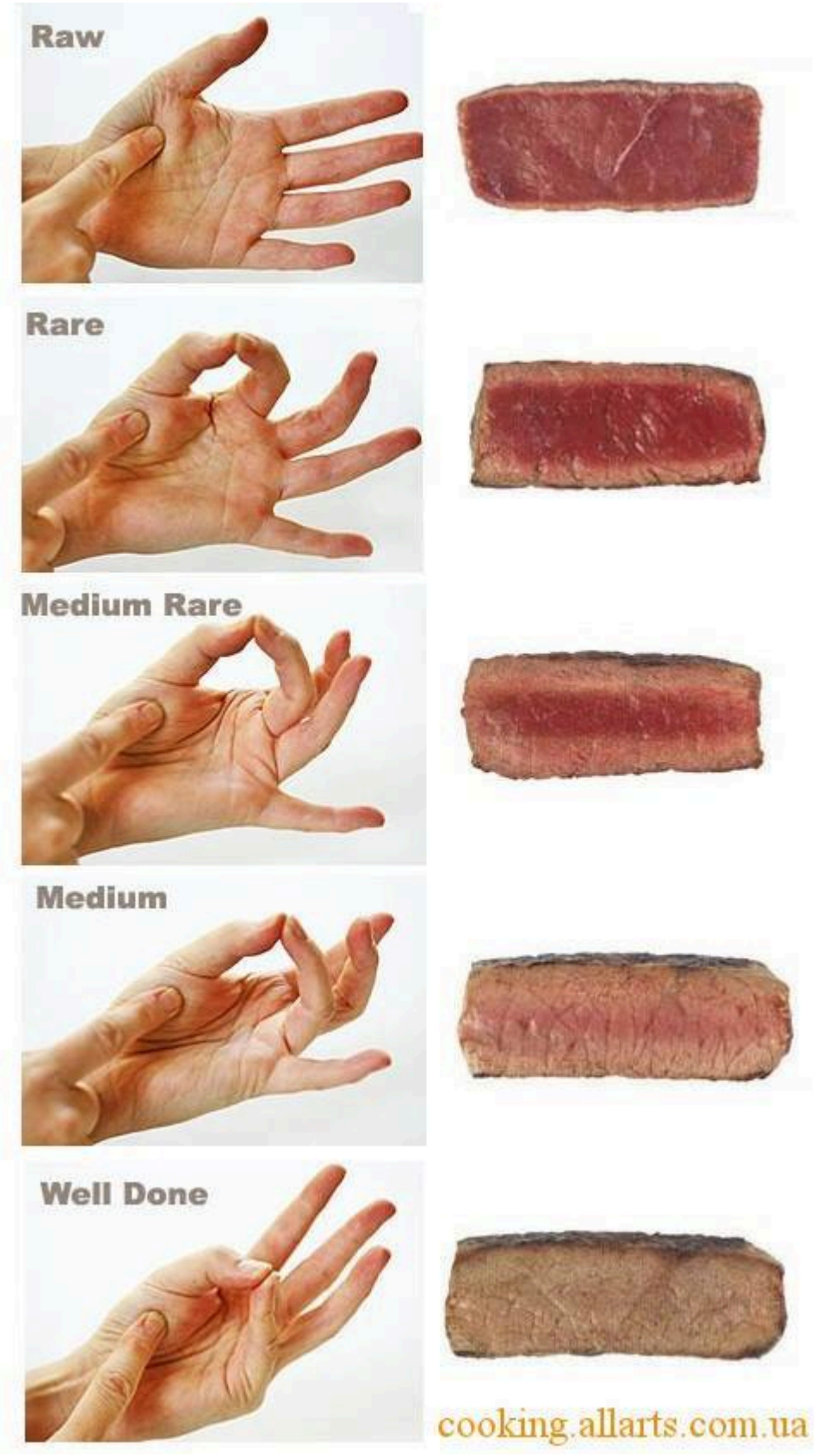
1.Perfect hard boiled eggs every time:
Place eggs in pot of cold water and bring the water to a boil. Immediately turn off the heat. Let the eggs sit in the water for the allotted time then move them to a bowl with cold water for 2 minutes.



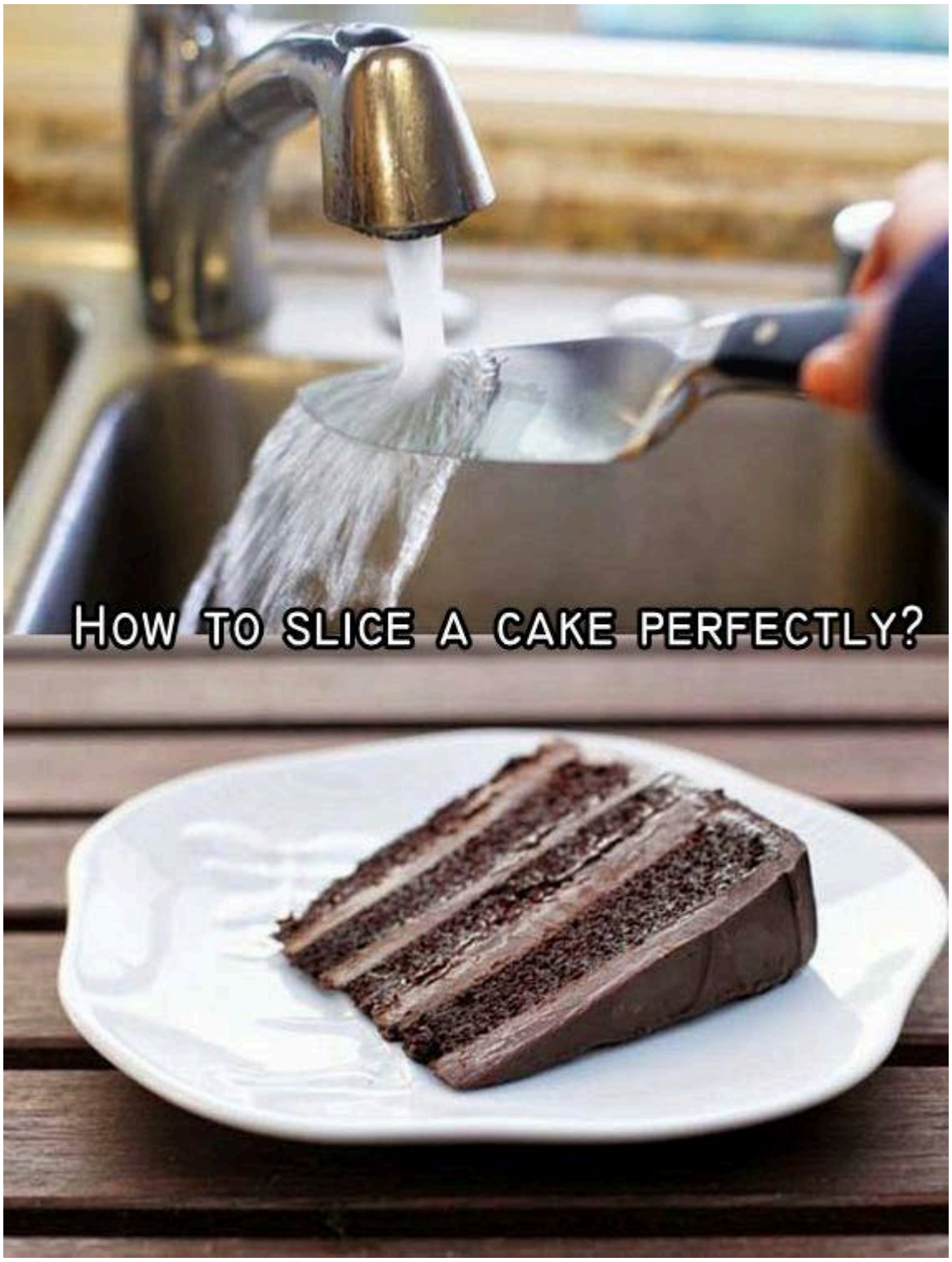
2. How to get more juice from citrus fruit?
Steps:
1. Place the citrus fruits in the microwave.
2. Heat on high for 20-30 seconds.
3. Remove from the microwave.
4. Leave to sit for about half a minute.
5. Cut the citrus fruit in half and squeeze. The juice will flow easily.



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.



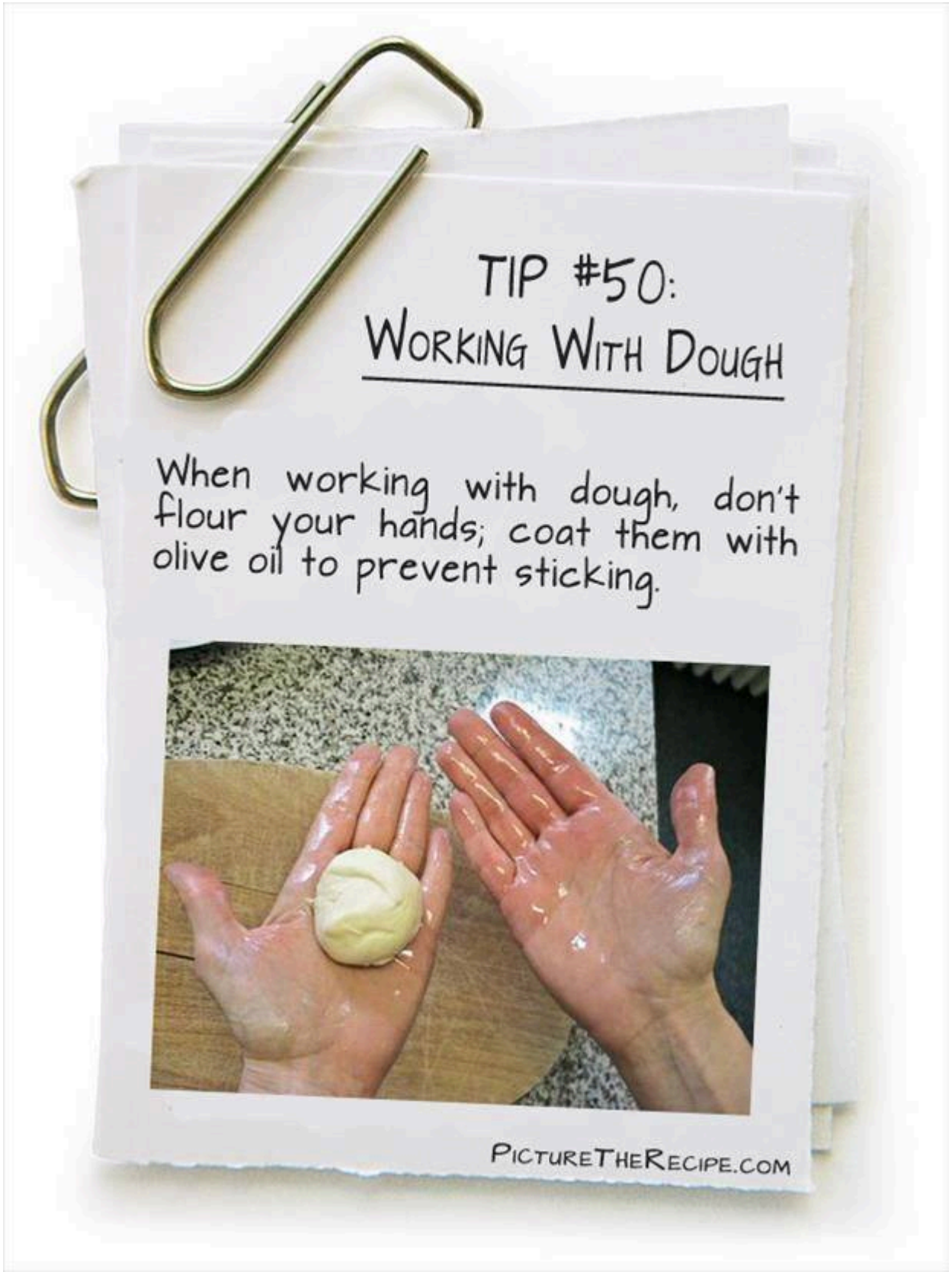
5. Give bananas a longer life.
Keep bananas fresher, longer by wrapping the end of the bunch with plastic wrap. Better yet, separate each banana.
The plastic wrap blocks ethylene gases from releasing out of the stem, consequently ripening the fruit too fast



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



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



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



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.



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.

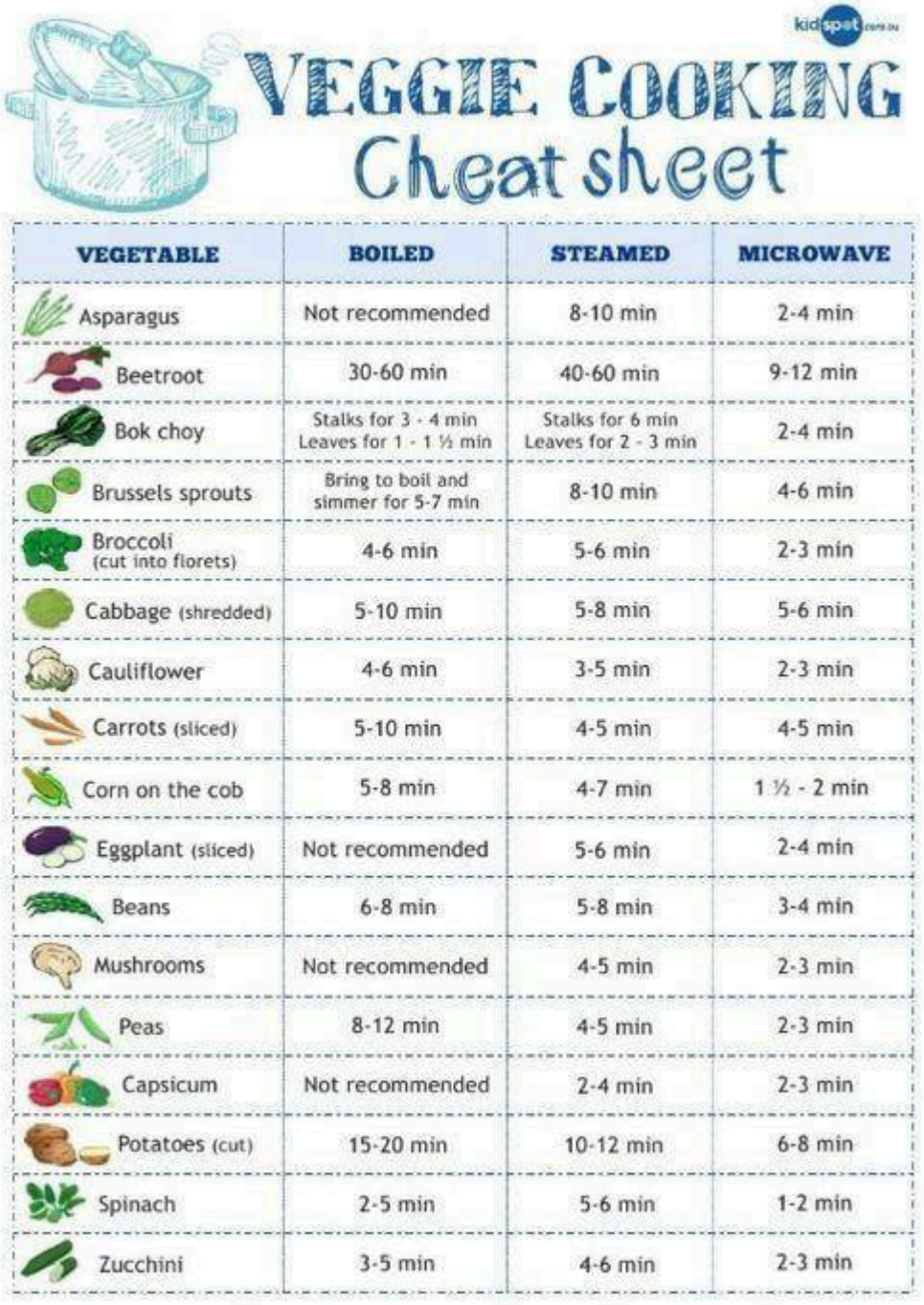
Step 3:Rotate the melon 90° and repeat, creating 1 inch squares in the skin.

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

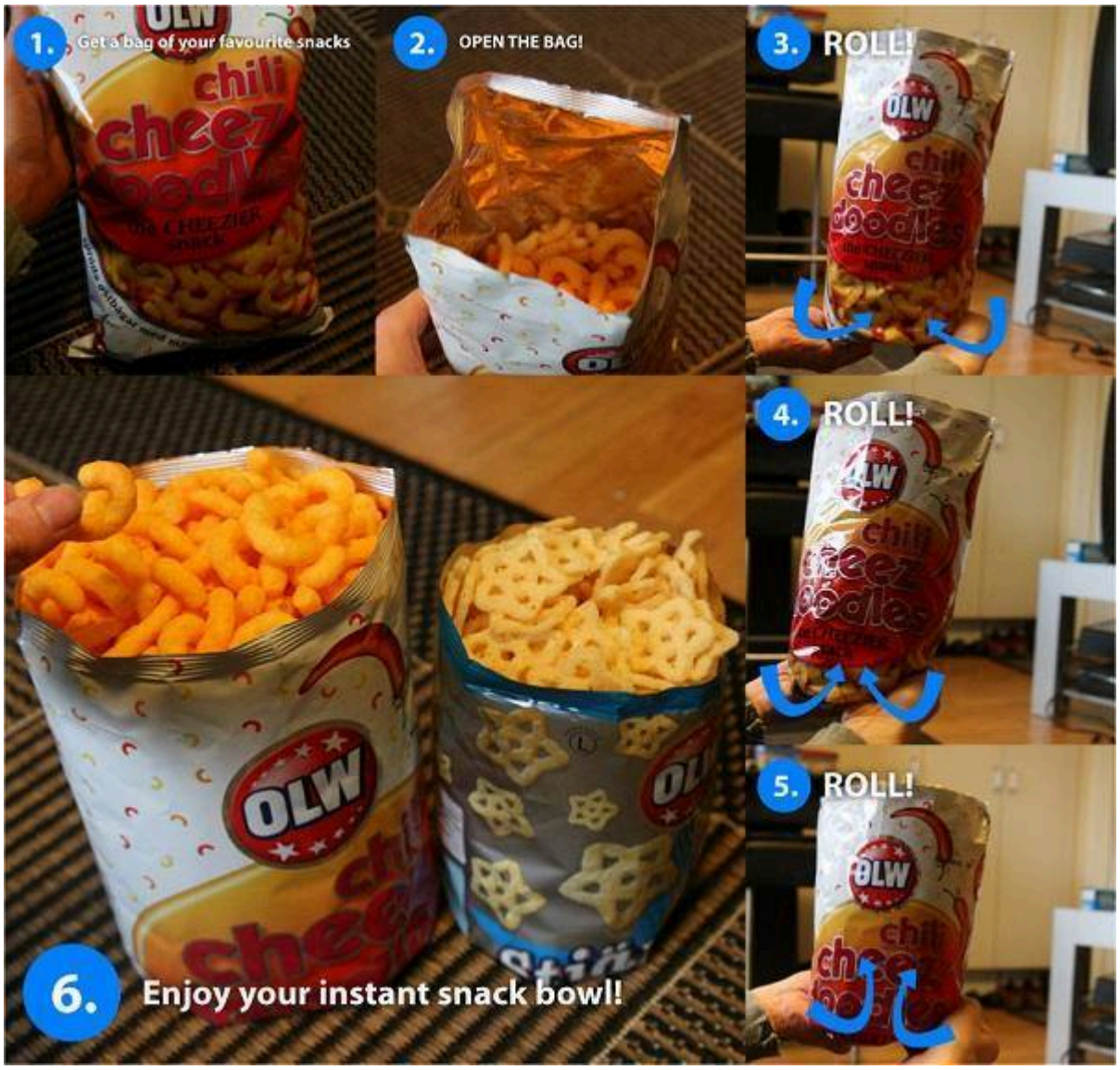
Step 5:Enjoy!



17. How to cook vegetables correctly.



18. Another trick to impress anyone.



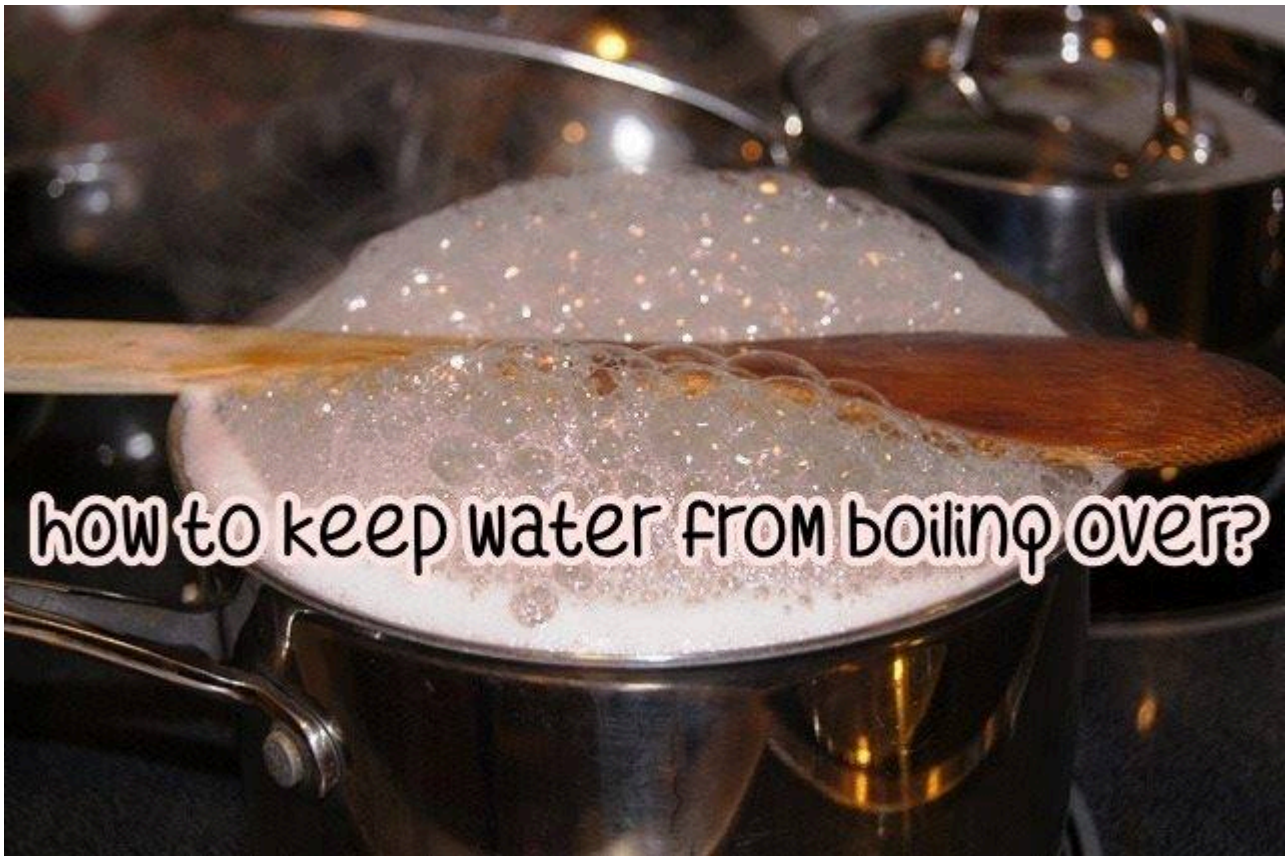
19.Don’t Have Any Eggs?
Replace It With These In Baking Cakes!



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.

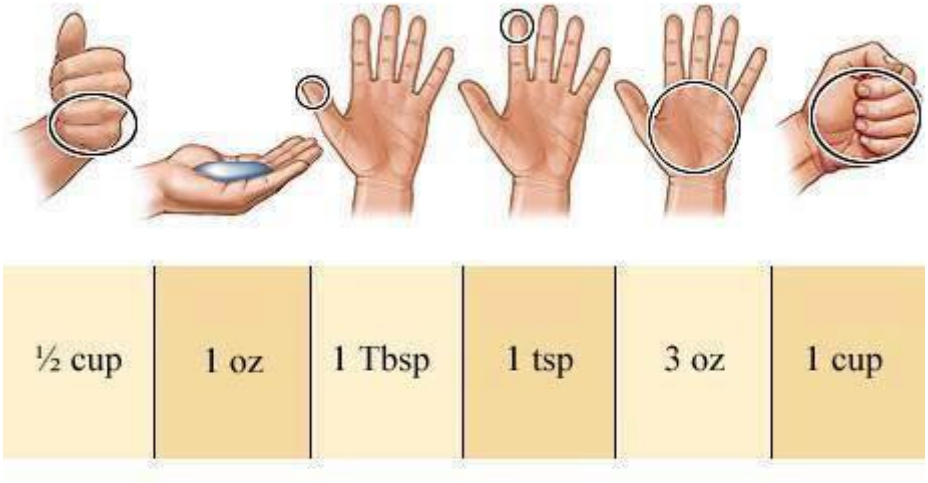
2. Place another plate on top of the cherry tomatoes.

3. Slice it with sharp knife at the gap between 2 plates.

4. DONE!



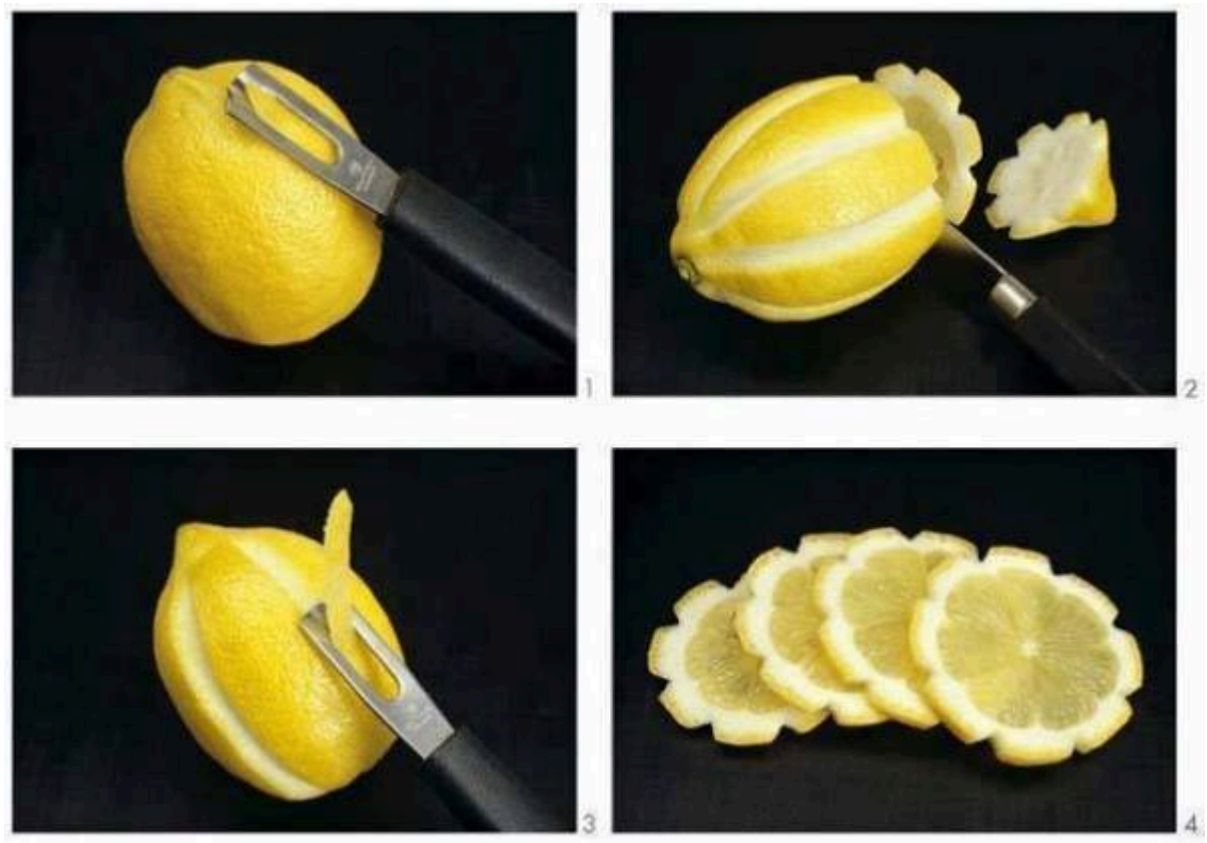
24. How to measure ingredients with your hand?



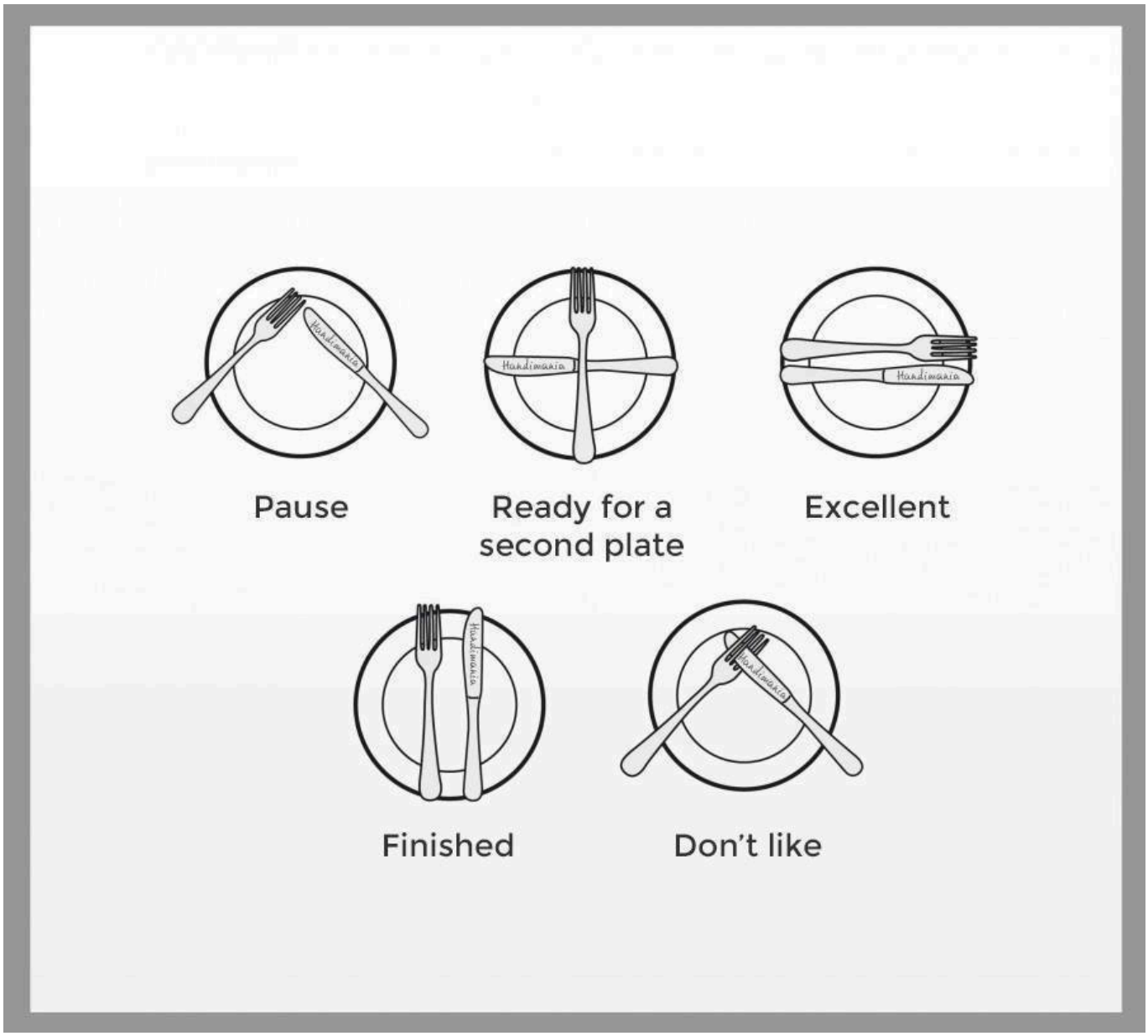
25. Reuse the hanger, pant clips become chip clips.



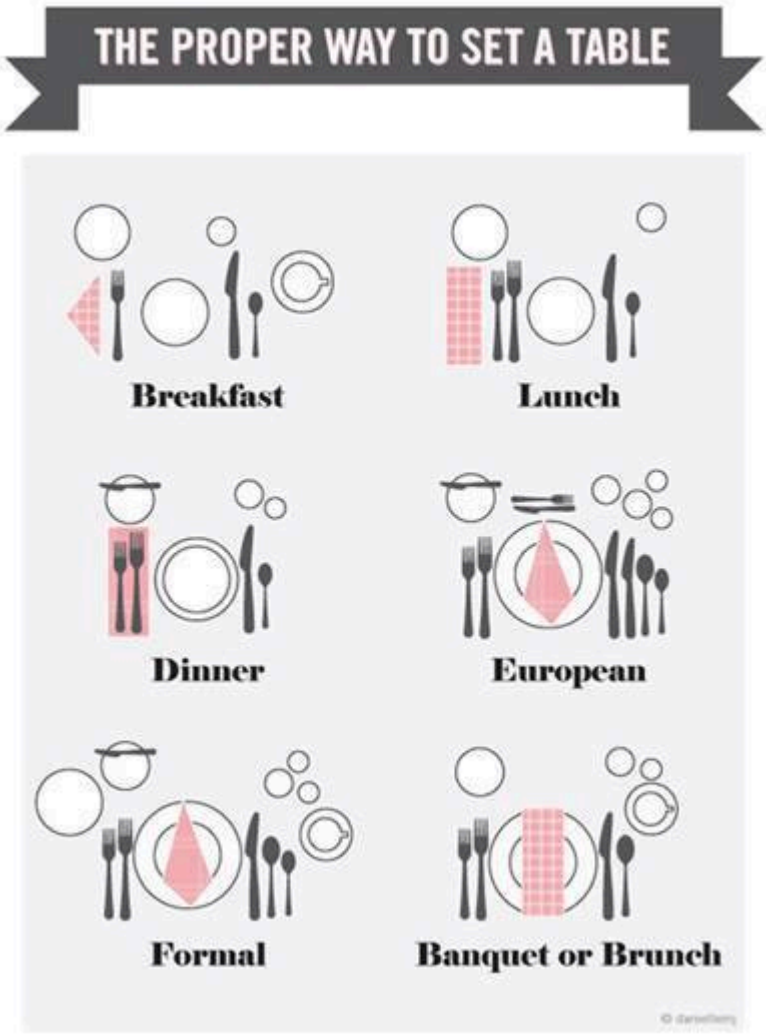
26. How to peel lemons in style.



27. Table manners you should know.



28. How to set a table?



29. Use a clothes pin to make chopsticks foolproof.



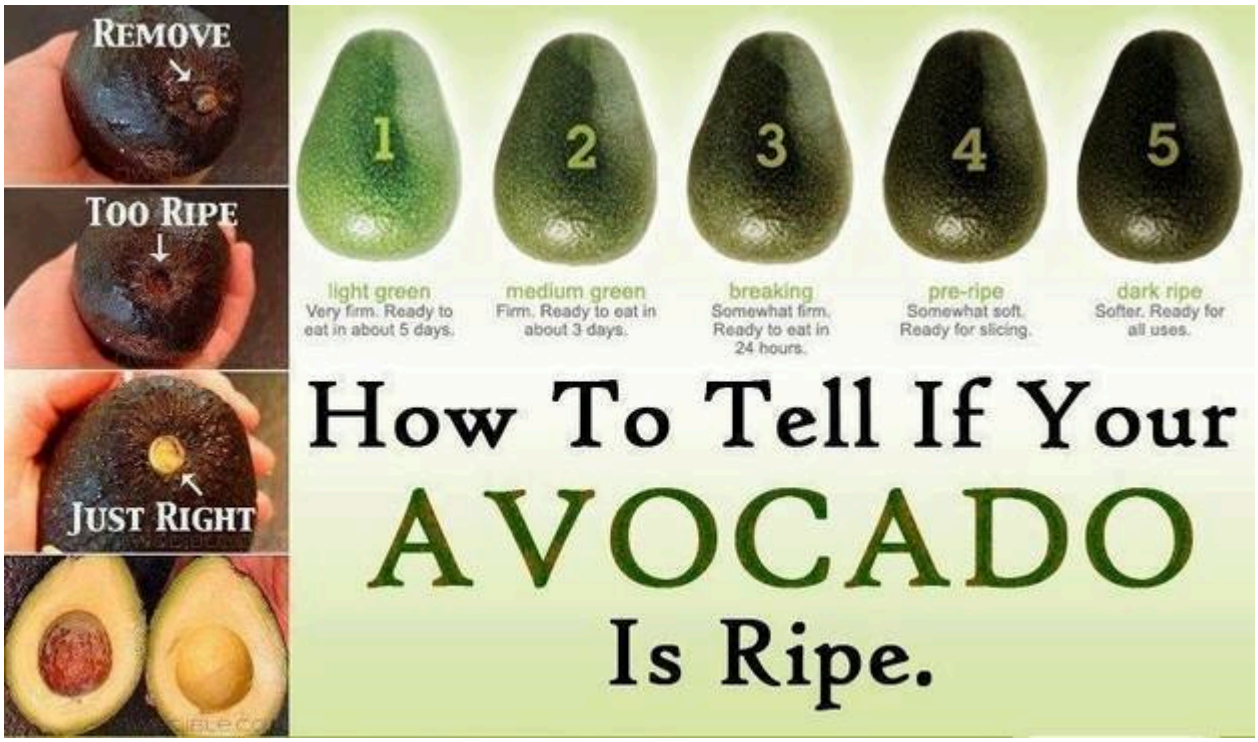
30. How to cook pasta quickly?



31. How to Tweak Chocolate Chip Cookies to Your Favourite



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



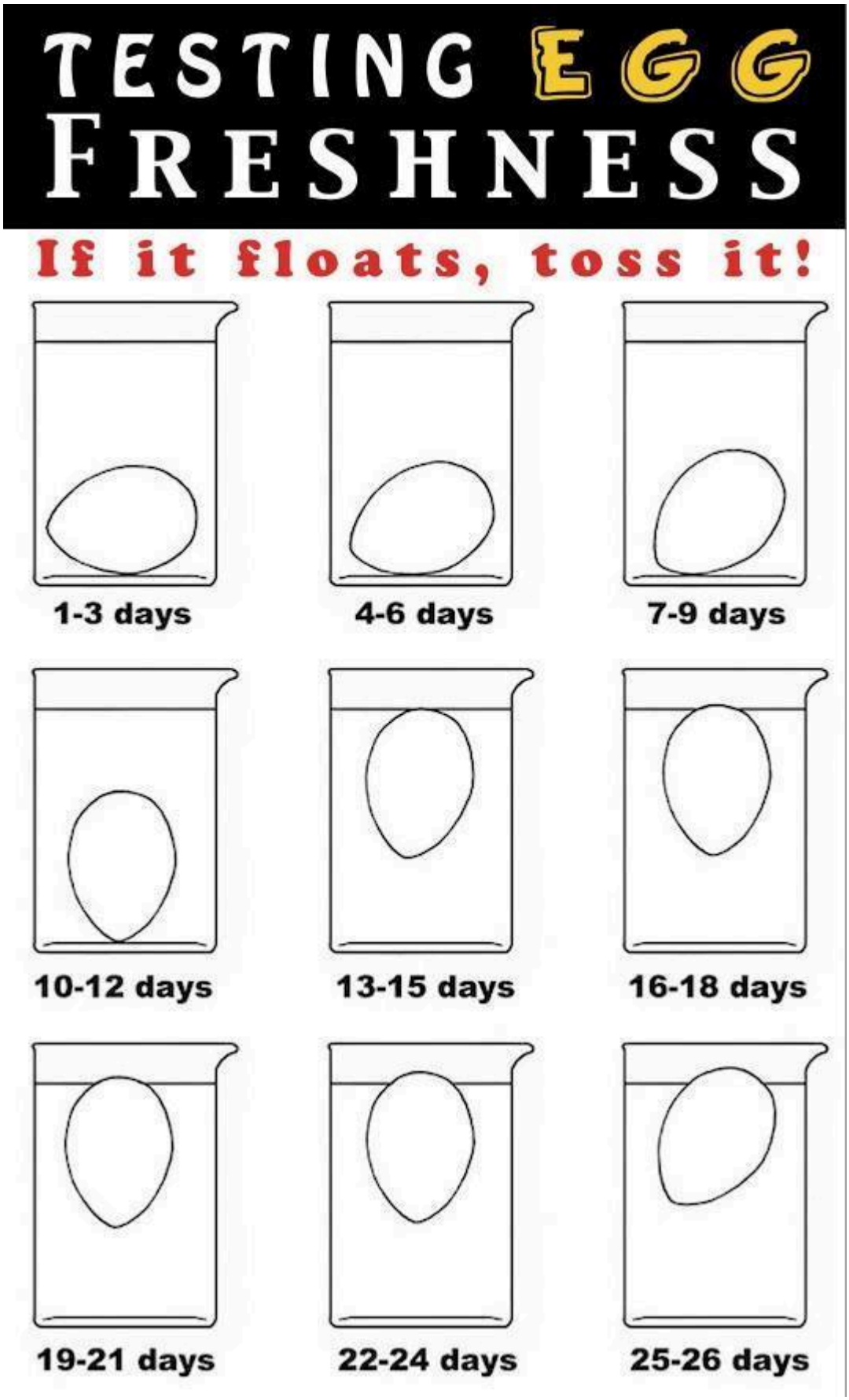
33. To refrigerate or not.

Refrigerate	Room Temp
APPLES	AVOCADOS
BEANS	APRICOTS
BERRIES	BANANAS
BROCCOLI	CITRUS
CARROTS	GARLIC
CELERY	KIWI
CHERRIES	MELONS
EGGPLANT	ONIONS
GRAPES	PEARS
JALAPENOS	PEACHES
LEAFY GREENS	PINEAPPLE
ZUCCHINI	POTATOES

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



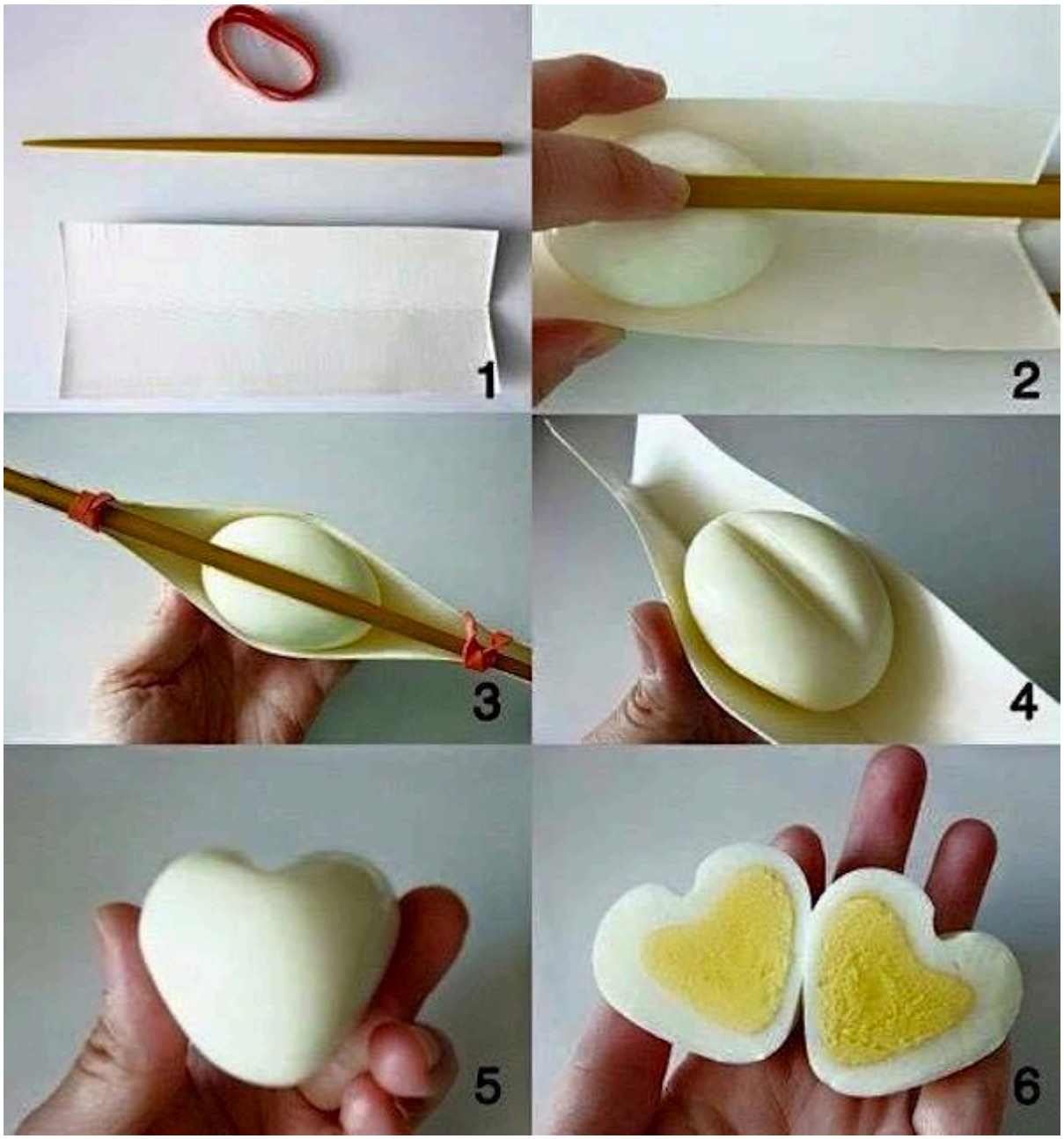
35. How to test the freshness of the eggs.


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

36.



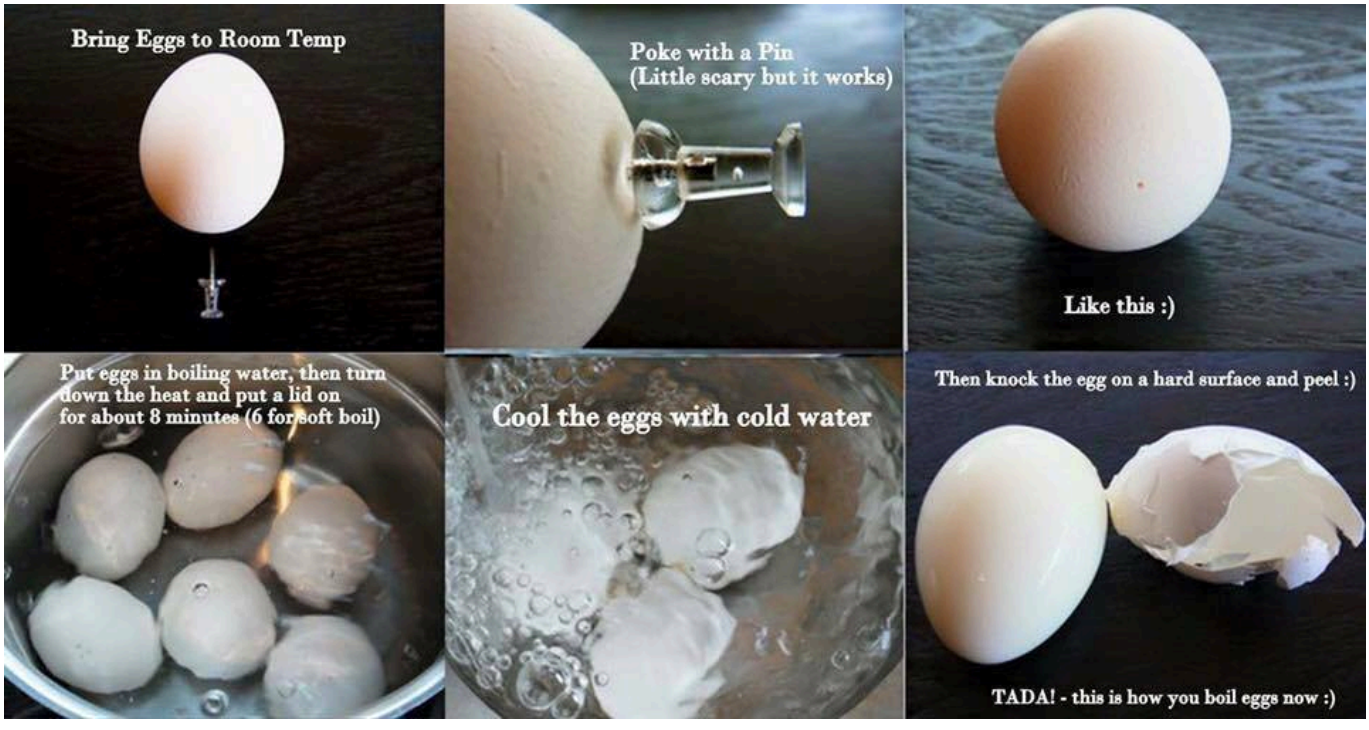
37.



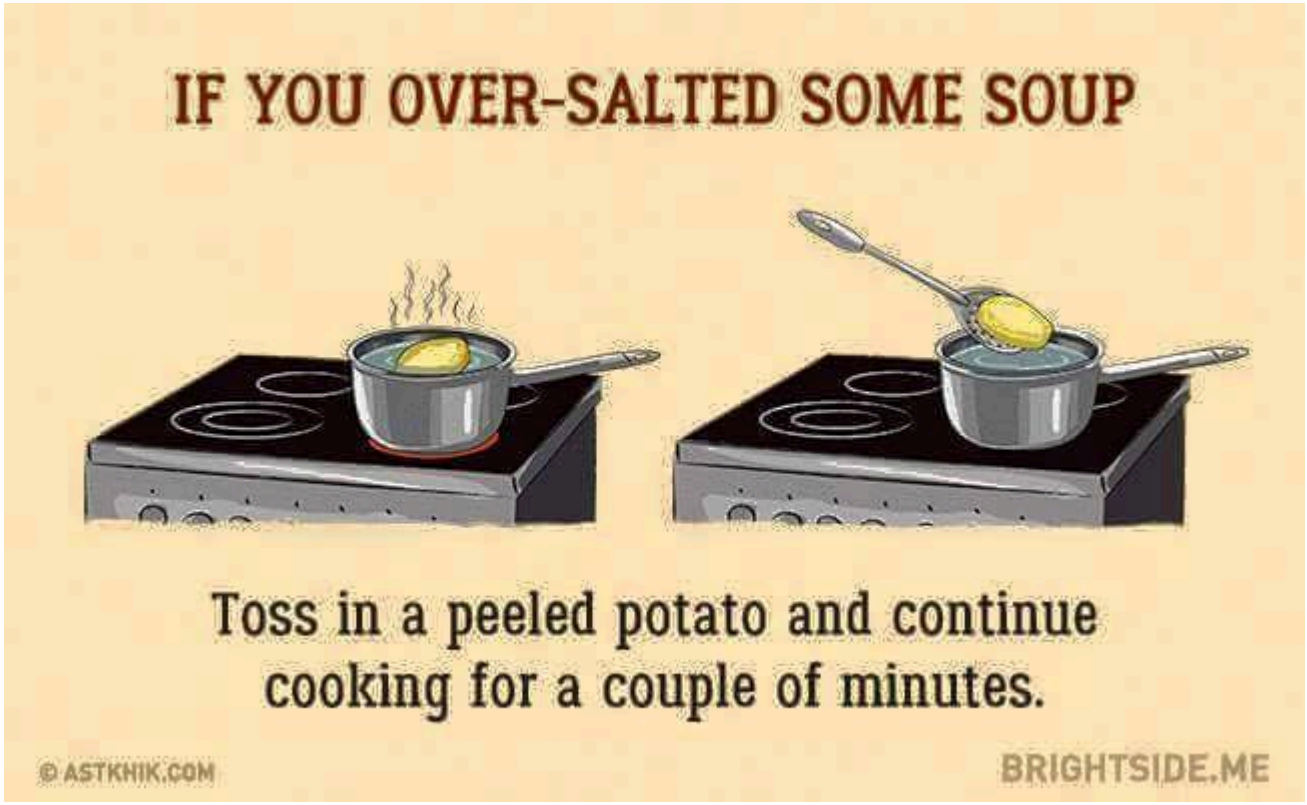
38.



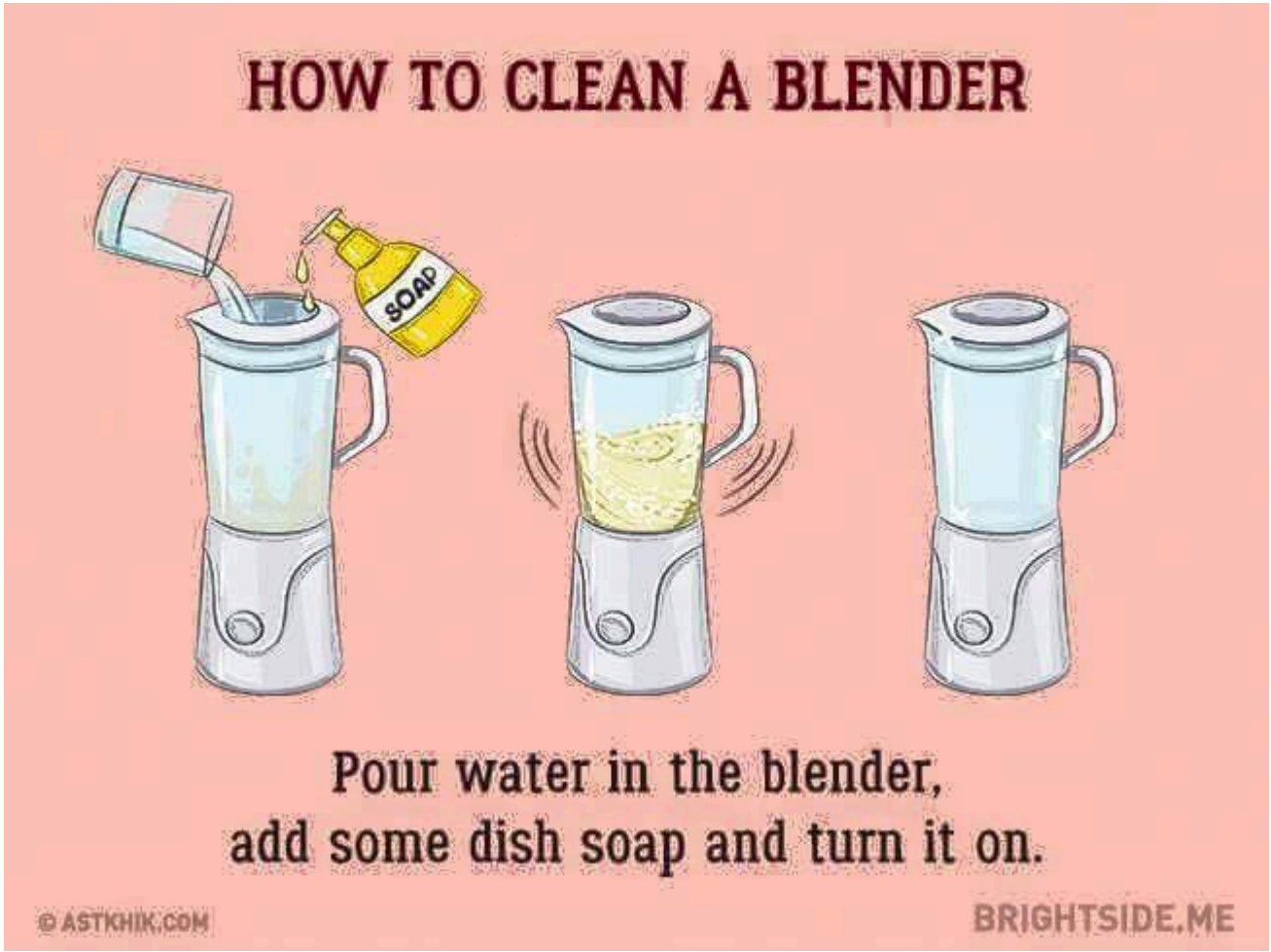
39.


Bring Eggs to Room Temp
Poke with a Pin
(Little scary but it works)
Like this :)
Put eggs in boiling water, then turn down the heat and put a lid on for about 8 minutes (6 for soft boil)
Cool the eggs with cold water
Then knock the egg on a hard surface and peel :)
TADA! - this is how you boil eggs now :)

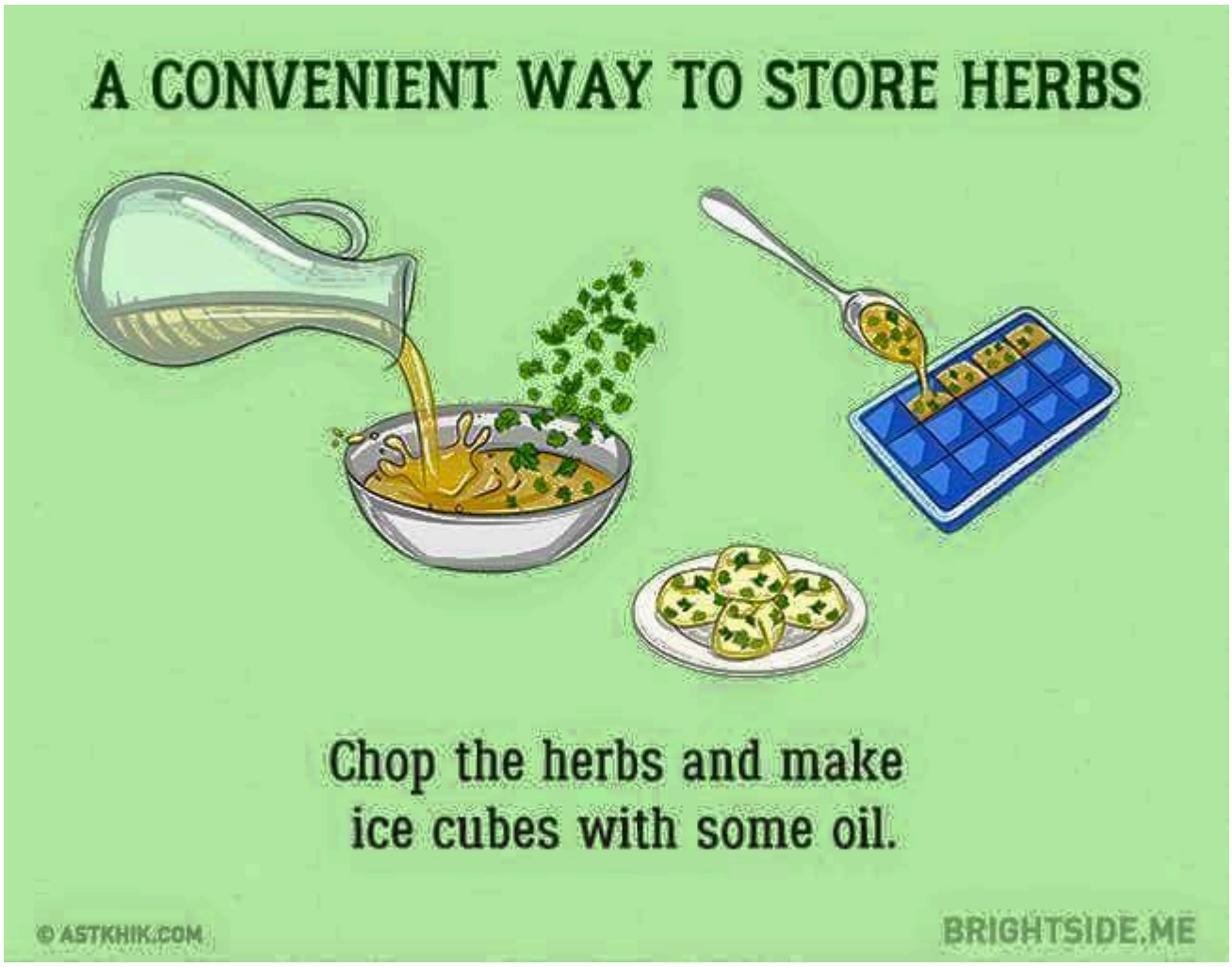
40.


IF YOU OVER-SALTED SOME SOUP
Toss in a peeled potato and continue cooking for a couple of minutes.
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BRIGHTSIDE.ME

41.


HOW TO CLEAN A BLENDER
SOAP
Pour water in the blender, add some dish soap and turn it on.
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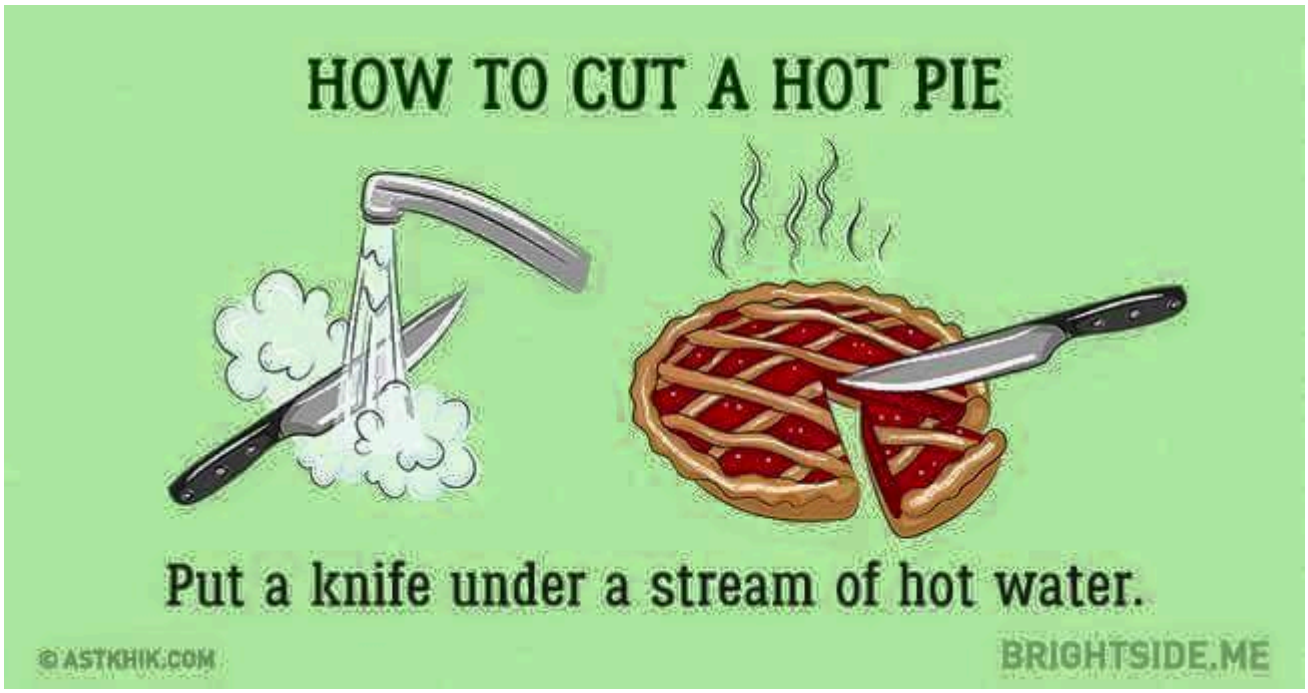
42.


A CONVENIENT WAY TO STORE HERBS
Chop the herbs and make ice cubes with some oil.
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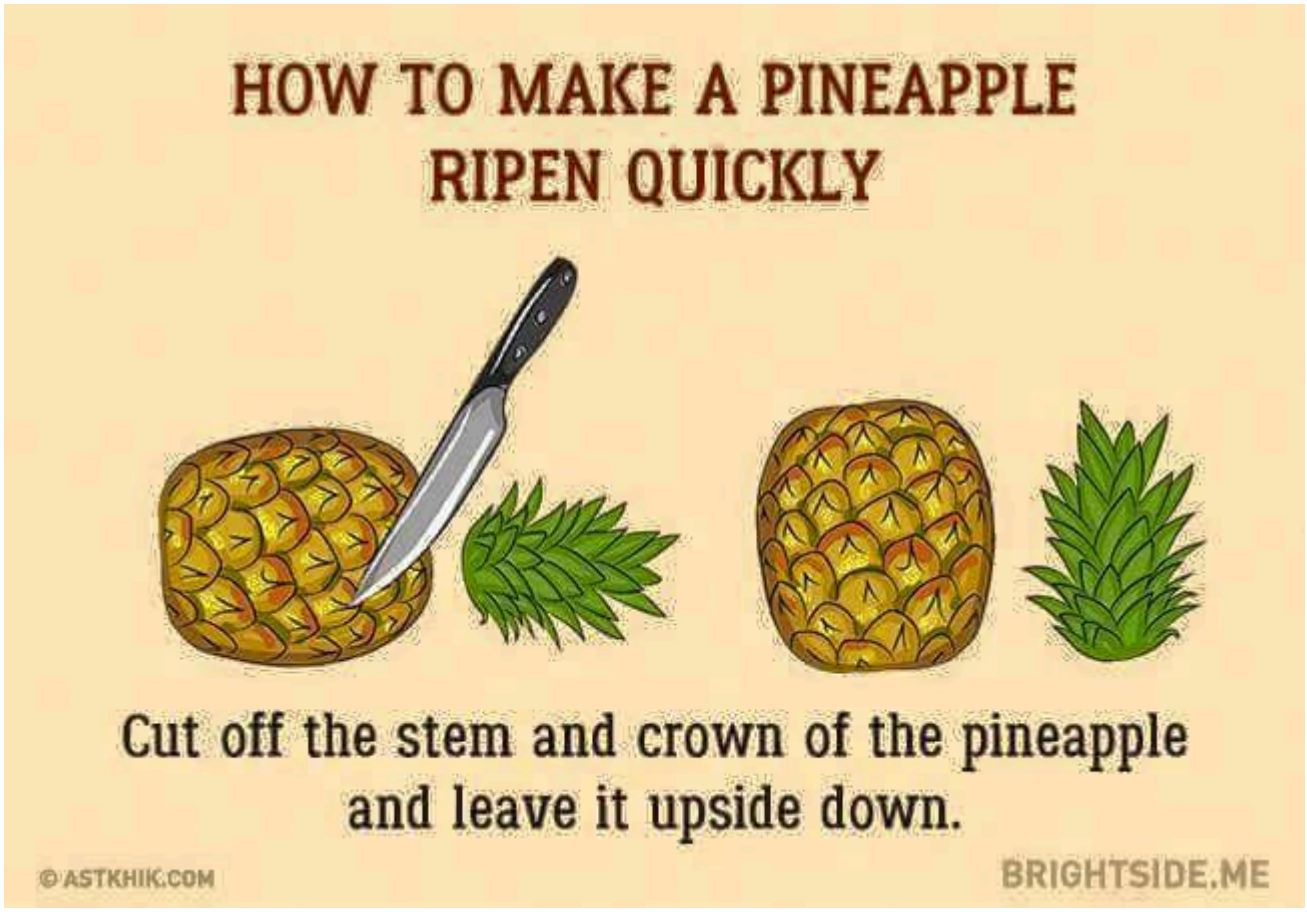
43.


TO MAKE YOUR LEFTOVER PIZZA SMELL GOOD THE NEXT DAY
Reheat it in a pan instead of a microwave.
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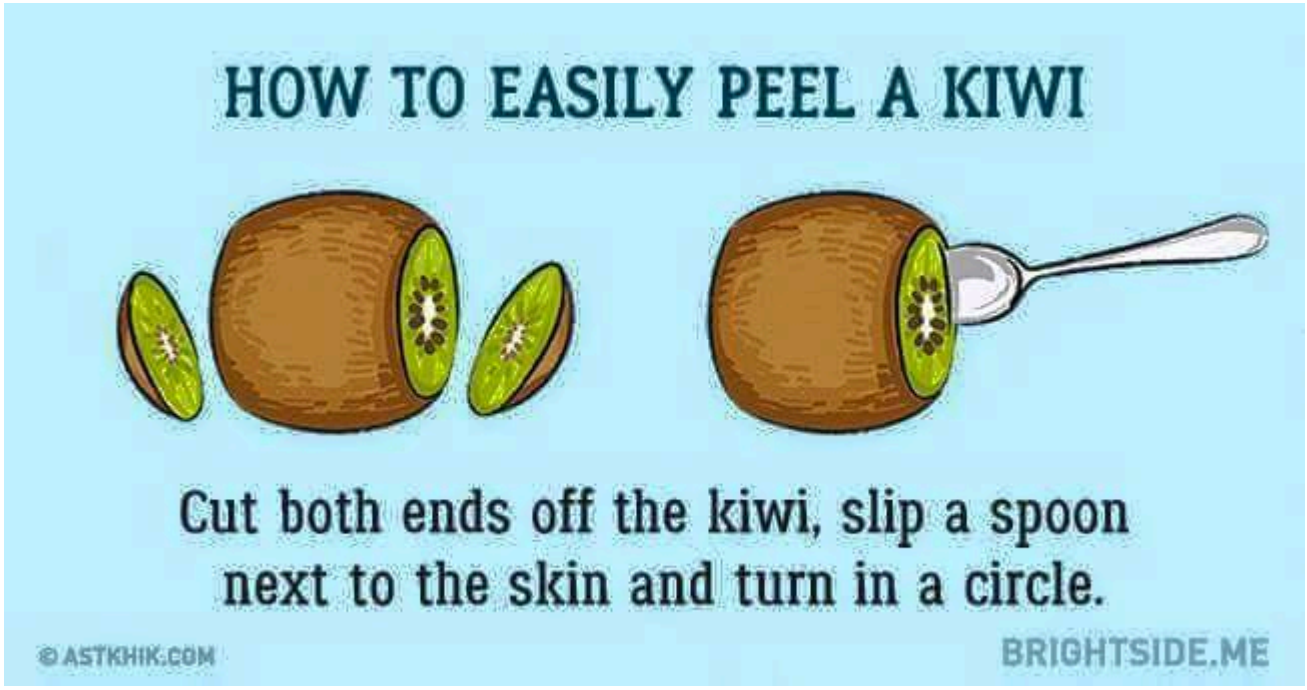
44.


HOW TO CUT A HOT PIE
Put a knife under a stream of hot water.
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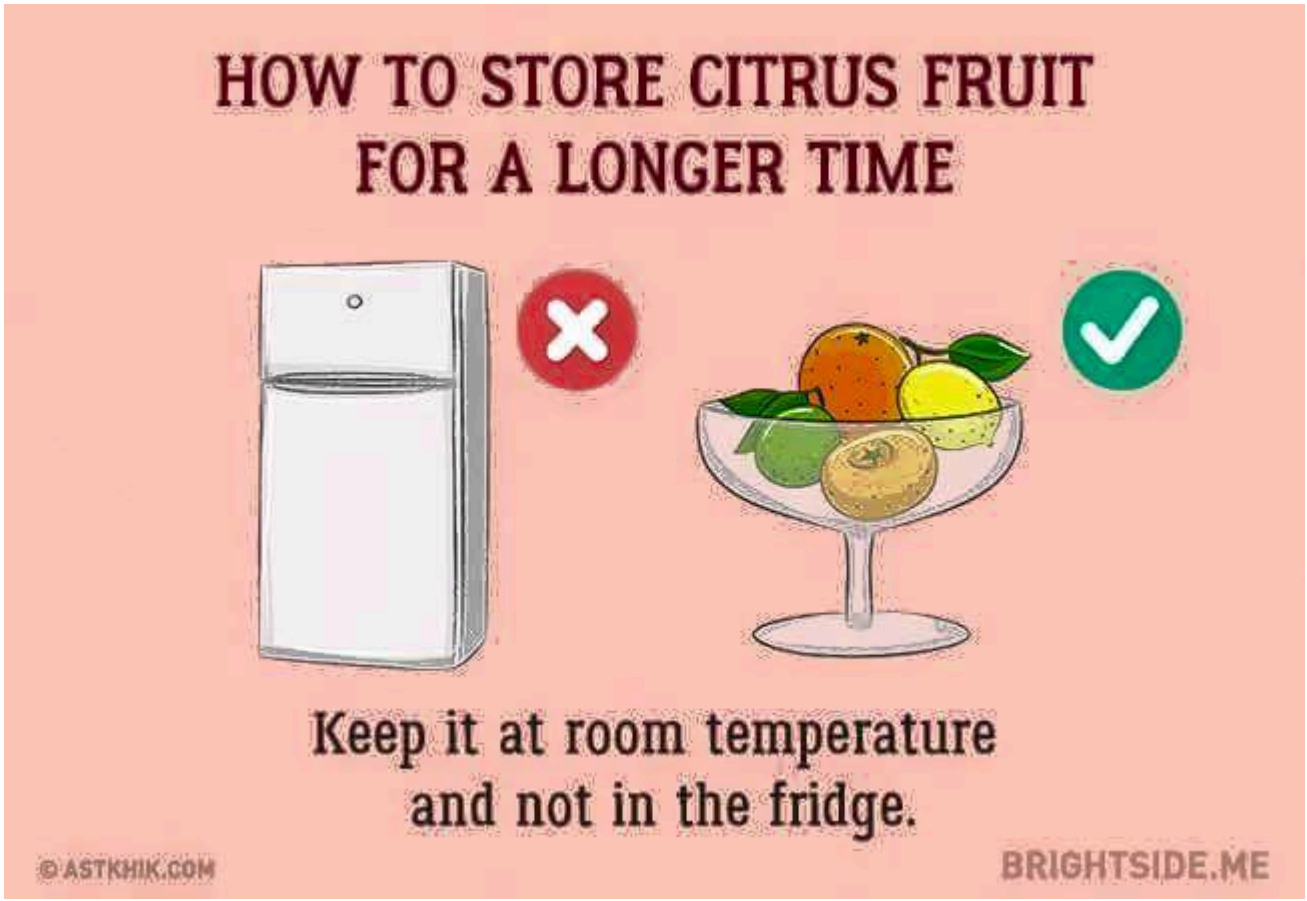
45.


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.


HOW TO KEEP CHEESE FRESH
Store it in parchment paper
rather than plastic wrap.
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51.



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