The Art of Seasoning

When to season

How to season

Salt for Health and Labor Saving

101 Uses for Diamond Crystal Salt
YOU will find in this book 101 practical hints for making Diamond Crystal Salt useful to the housewife. All these widely-varied hints have been carefully tested to make sure they are thoroughly reliable.

Yet it is not the variety of these uses that makes salt so important in the life of the household. Salt is a fundamental seasoning without which we could not live.

More than any other seasoning, salt makes food palatable. Properly used, it brings out the flavor of foods and at the same time stimulates the taste nerves so we enjoy the flavor.

The strange fact about salt is that, fundamental though this seasoning is, many careful cooks give hardly a thought to the correct way of using it. They still reach for the salt shaker and dump
in salt at random any time during the process of cooking. Or sprinkle in the salt the last thing before serving when they happen to think of it!

Actually there is an art in seasoning with salt which cooking experts are coming more and more to understand and utilize. They are finding that flavor, color and texture in cooked vegetables are largely dependent on the right salt used at the right time. Salt, properly timed, has much to do with the juiciness, tenderness and savoriness of meats. Salt will make sweet dishes sweeter and even enhance other flavors such as chocolate, cocoa, cheese, etc.

In short, salt, which for so many, many years has been taken for granted by even the most particular of cooks, is now coming into a new importance; and domestic science experts, who have raised cooking to a science and know exactly what each ingredient brings to a dish, tell us that salt is the first essential for appetizing, perfectly prepared food.
DIAMOND CRYSTAL SALT

is Different

Just as important as knowing when to use salt is knowing what kind of salt to use. Salt is not merely salt; it is widely varied as you would quickly see if you looked at it under a microscope. Ordinary salt comes in tiny, hard cubes that take comparatively long to dissolve. Diamond Crystal Salt is like snowflakes, light, flaky, and therefore quickly dissolved.

This distinctive flakiness—the result of a process owned exclusively by The Diamond Crystal Salt Company—helps to bring out the food flavors, since the salt dissolves immediately and thus thoroughly permeates the food. One can say truthfully that Diamond Crystal brings out the taste in foods, not on them. Probably it is for this reason that most of the great prepared-flour and cereal manufacturers use Diamond Crystal Salt to season their products. For over thirty years, too, Diamond Crystal has salted most of the prize-winning butter in the United States.

You can quickly taste the difference between Diamond Crystal Salt and other salts. Take a quarter teaspoon of Diamond Crystal and let it melt on the tasting nerves at the back of the tongue. Rinse the mouth with water. Then try the same thing with other salt. You will find that Diamond Crystal dissolves much more readily and, what is more, that it has a truly salt flavor, clean and cool. It does not burn your lips or taste bitter. Diamond Crystal Salt is made by an exclusive patented process—used by no other salt manufacturer—which sterilizes it, and
removes all impurities, turning it out finally in its unique and distinctive flake form. This exclusive process explains why you find no other salt like Diamond Crystal Salt. Diamond Crystal Shaker Salt comes only in the big, round, red package with the Shaker Girl on the design; it is never put up in any other form.

RULES for Seasoning with Salt
Approved by National Cooking Experts

THE rules for seasoning foods with salt, which follow, represent the first action on the part of cooking experts to set down the art of using salt. Many of these cooking secrets have been going around for years in the heads of good cooks here and there who have discovered them for themselves. You, yourself, may be familiar with some of them. But no one has ever got them all together before. They are rules which have been tested and are in regular use by Delineator Home Institute and bear the approval of nationally known cooking and dietetic authorities.

Followed carefully with a salt pure and quickly dissolvable like Diamond Crystal, they should give your soups, roasts, vegetables and desserts a delicacy of flavor and tenderness that will make you proud to set them on the table.
In soups and sauces salt should be added the first thing. The reason is obvious; it requires long cooking to get the blend. All seasonings in dishes of this sort should be added early in the process, but salt first.

And be sure to taste the mixture. Do not be in the doubtful position of having to add salt last just before serving, because you have salted too little, or thinning out the sauce or soup to get rid of over-salting. Taste first!

With tender, young, fresh vegetables right out of the garden, the water they are cooked in should be salted at the start. Do not salt too much; allow about a teaspoon of salt to a quart of water.

And be careful not to cook them in too much water. Water for new peas, carrots, beans, etc., should be gauged so that when the vegetables are done there should be no water to drain off.

If the water has been salted, the vegetables have started on their seasoning careers. With white pepper, plenty of butter and in some cases a little sweet cream, they are ready to send to the table. Taste them first, however, for it is possible to add a little salt here if they need it.

In the case of all out-of-season and hot-house vegetables salt should never be added to the water. It takes the color out, has a slight hardening effect on the cellulose of the vegetables and also helps extract the juices. Allow more water for out-of-season vegetables, then add salt when vegetable is nearly done, being guided by taste as to quantity of salt.

In all roasting and broiling, salt the meat just before the last turn on the broiler or in the frying pan. Salt tends to draw out the meat juices so that, if you salt at the start, you will be apt to toughen the steak or roast.

Also it has been found that when meat is to be seared by pan-frying before a long cooking process, such as braising or stewing, it does not brown quite so well if salted first, as the
Salt starts the juices. Add salt when about ready to serve.

Salt all slow-cooked meat dishes, such as pot roast, late in the process of cooking. Salting them early will be just so much lost motion since heat destroys the flavor of salt and you will simply have to add more salt later.

In cooking game or poultry, you need not salt directly at all but rely upon the sauce to carry to the bird the seasoning it needs.

4 Salt in salads
In all salads salt should be added to the dressing, of course, and occasionally to the salad itself. A pinch of salt helps the flavor of Waldorf salad, is quite apropos with the apple and celery content.

5 Salt in tomatoes helps to stop the flow of the juices and so conserves the flavor of the vegetables.

6 With cucumbers, salt crisps the delicate slices, tightens up the pores, so to speak, and gives the vegetable life and vitality.

7 With such things as water cress, celery, endive, salt should be added directly, of course.

8 Salt in chocolate dishes
In all chocolate dishes and sauces salt takes off the too sweet effect and brings out the true chocolate flavor.

9 Salt with sweet desserts
Practically all sweet dishes, likewise, need a pinch of salt. Ice creams, gelatin dishes, cereals, custard of all kinds, fruit pies, fruit drinks and milk shakes are only a few of those to which a pinch of Diamond Crystal Salt should be added.

10 Salt in cake and rolls
Here the question of when to add the salt is important. In a cake the time to add the salt is when the eggs are beaten. The salt is then incorporated with the flattest of the ingredients. The moisture takes up the salt grains and the eggs are then thoroughly beaten into the cake mixture. Put in with the other dry ingredients the salt is still salt but it “goes” with the eggs.

11 When put in with eggs, particularly with egg whites, salt helps the quality of the beaten eggs. A warm egg white will beat up as stiff as a chilled white if a pinch of salt has been added to it.

In rolls or bread the salt is always added to the milk. It never goes in with the flour.
Poached eggs must be done in water well salted. The salt keeps the whites from running and so spoiling the appearance of the eggs.

With eggs boiled in the shell, salt added to the water will keep the shells from cracking in boiling. Generally speaking, every dish that includes eggs requires salt.

In cooking mushrooms salt should be added early in the cooking, the other seasonings afterward. The salt brings out the mushroomy flavor. Likewise in mushroom soup, salt will bring out the flavor so perceptibly that, properly salted, a cream of mushroom soup will have a strong, full flavor of mushrooms even if fewer of the mushrooms are used than could possibly give the same result without the salt. But—be sure to taste it! Don't over-salt.

If grapefruit is unusually sour, add a pinch of Diamond Crystal. It will surprise you how much the flavor will be mellowed by salt rather than sugar.

To give potatoes boiled in their jackets the delicious flavor of baked potatoes, put an unusual amount of salt in the water—one-half cup to one quart of water. This is a cooking hint derived from the famous Delmonico. If potatoes are boiled in salted water for ten minutes before being placed in the oven, they will bake rapidly and require less heat.

Make the brine strong enough to bear up an egg, using about 2½ cups of salt to 1 gallon of water. Place the fresh, green cucumbers in this brine as soon as picked from the vines. Do not wash the cucumbers unless absolutely necessary, as this will tend to make them rot. Impurities in salt often cause discoloration in pickling. Use Diamond Crystal.

When making cooked icing, add a pinch of salt to the sugar and the icing will not grain and turn to sugar.

A pinch of salt takes the bitter taste out of coffee that has been cooked too long. It will improve the best of coffee.

Where lard is used for shortening, the use of a small amount of Diamond Crystal will improve the results. Salt used with beef drippings for cookies serves as a butter substitute.
While salt will probably always render its chief service as a fundamental seasoning, it possesses a number of valuable uses for health which people are only now recognizing. Salt makes an excellent dentifrice, and has been recommended as such by dentists and physicians.

21 *Salt for teeth and gums*  
If gums are normally strong, pour salt directly on brush and rub vigorously. Rinse mouth with salt solution. Sprinkle a little salt on brush after using to help dry and purify bristles. If preferred, the salt can be used in solution, in which case allow one tablespoon to a tumbler of warm water.

Diamond Crystal Salt is particularly adapted to removing film, stains of nicotine, etc., and preserving the teeth in their natural whiteness and beauty. Its flaky soft texture insures it against scratching the enamel, and its purity renders it free from any strong, bitter taste.

Used in solution, it stimulates tender, bleeding gums and acts as a healing astringent. If used systematically, it helps to harden the gums and restore them to normal tone. Make solution of tablespoonful of salt in tumbler of warm water. Dipping brush into solution, rub two minutes. Finish by taking mouthful of salt solution and swishing about between the teeth so as to wash away any
foreign matter. Rinse brush in clean salt solution before hanging up.

Used in solution as a mouth-wash or gargle, salt stimulates the mouth tissues to an unusual flow of saliva. This, together with the aseptic salt solution, acts as an effective prophylactic, carrying off germs and leaving the mouth clean and healthy. Refined to special purity, Diamond Crystal Salt is particularly mild and pleasing to the taste. Prescription: One-half teaspoon of Diamond Crystal Salt to a tumbler of warm water. Or in the quantities recommended by your physician or dentist.

While many people gargle only when they feel a cold approaching, it is an excellent precaution to gargle and wash out the mouth at least twice daily, on rising, and on going to bed.

This mild salt solution is excellent, too, for cleaning out the nasal passages, particularly upon rising in the morning, when the head is apt to be "stuffed up."

If the system requires cleansing, begin the day with the isotonic salt solution. This is an effective, non-irritant substitute for cathartics which bears the endorsement of leading health authorities. Upon rising in the morning, fill a glass pitcher with one quart of water of about 98 degrees temperature. Into the water pour two level teaspoons of salt. Drink it by the glass, allowing about 10 minutes between glasses. After the last glass allow about fifteen minutes before beginning breakfast.

Diamond Crystal with its exceptional
purity and mild flavor will make a solution that tastes only slightly salty and is not unpleasing in flavor. In a healthy person, practically none of the salt water is absorbed by the body. It passes through the system in about forty minutes, affording a perfect internal bath.

25 **Tonic baths with salt**

One can enjoy a bracing tonic bath by simply adding salt to one's bath water. Two pounds of salt to the bath is recommended. The cleansing action of the salt differs from soap in that the blood capillaries are aroused, the skin feels a pleasant tingle and the whole body is stimulated.

Another method highly recommended by prominent physicians is to moisten a handful of salt and rub it well over the body, then rinse off and dry quickly. This tonic rub is widely used by athletic directors. Diamond Crystal Salt is excellent for rubbing because of its soft, flaky nature.

For tired, aching feet a salt water bath every night quickens the circulation and brings comfort to swollen and aching joints.

Tender feet, apt to form callouses, can be hardened, too, by bathing nightly in cold salt water.

26 **For earache and toothache**

Make a small bag of salt, heat well, cover with flannel, and apply to aching part.

27 **Salt for sprains**

Make a strong solution of salt and warm water and bathe the affected part in it, wrapping the sprained part afterward in bandages of absorbent cotton which have been soaked in salt water. Over these bandages apply the finishing bandages and adhesive plaster.
Damp salt will kill the pain. For burns, bee stings, rash, and hives

Moisten the affected part and cover with a thick paste of salt. This will remove the heat and soreness.

Another remedy for burns is to mix equal parts of flour and salt, making a thick paste with cold water. Bind this to the burn and keep damp or wet with cold water. If applied at once, no blister will result. When rash or hives appear, bathe frequently with liberal salt solution in warm water.

Dyspepsia, heartburn, and indigestion are often relieved by a cup of hot water in which a small spoonful of salt has been dissolved.

To relieve indigestion

Before retiring, try bathing weak eyes in salt water, using ½ teaspoon of Diamond Crystal to each cup of water as hot as can be borne.

Salt for eye lotion

In case of poisoning, a quick and effective emetic may be made by dissolving a couple of heaping tablespoons of salt in a pint of warm water.

For a quick emetic

Place 2 tablespoonfuls of salt in a pan over a fire and stir all the while until thoroughly browned, but not burned. Add enough Venice turpentine to make just thick enough to spread. Bind this on a felon for several days when it is starting.
SEASONS FOOD BETTER

DIAMOND CRYSTAL
SHAKER SALT
Plain or Iodized

Flaked fine for table use and especially prepared to flow freely and never clog in salt cellars or shakers. Packed in sanitary, moisture-proof box with handy spout for filling shakers without spilling. Always tell it by the Shaker Girl on the label. It is the original and genuine "Shaker Salt." This salt also comes iodized for those whose diet shows iodine insufficiency.

On these two pages you see the entire Diamond Crystal Salt family for general household use. All these various grades of salt measure up to the same high standard of purity. All are made by the same patented Alberger-process owned exclusively by The Diamond Crystal Salt Company and all, consequently, are flaked — instantly soluble, exceptionally pure, especially adapted for use with food.
Diamond Crystal Table Salt comes in the same size flake as Diamond Crystal Shaker Salt. Adapted equally well to cooking and table use. Packed in cartons and in clean cotton bags.

Diamond Crystal Coarse Salt is coarser than the Flaked Salt just mentioned. Especially adapted for curing meats. The 3-pound moisture-proof box is sold for Kosher use. Comes also in 35- and 70-pound toweling sacks, that make fine roller towels.

Diamond Crystal Smoked Salt is especially prepared so that it gives the desirable "hickory-smoked" odor and flavor to meats cured with it.

Diamond Crystal Flaked Salt especially flaked for cooking and for cheese and butter making. Comes in round moisture-proof box and in 10-pound cotton bag. Popular among farmers' wives and those who make their own butter since its purity helps to keep the butter sweet and wholesome.

Diamond Crystal Minute Ice Cream Salt: Newest member of the Diamond Crystal family—a salt that really shortens the work of freezing ice cream. Not a rock salt but an evaporated coarse-grain salt that dissolves extra-quickly and freezes more rapidly. In 5-pound bags.
DISSOLVES MORE QUICKLY . . . IT'S FLAKED

DIAMOND CRYSTAL SALT
In the Kitchen
USES 33 TO 62

33 How to keep eggs
Pack fresh eggs small end down in salt but do not let the eggs touch each other. Small holes should be made in the bottom of the box to allow the moisture to drain off.

34 To freeze ice cream
Use one part of Diamond Crystal Ice Cream Salt to three parts of finely crushed ice for ordinary freezing. Place one layer of ice first in the bottom, then pack in the above proportion, turning the handle of the freezer occasionally to shake and pack down the moisture; then freeze, turning slowly at first. Do not pour off the brine before the freezing is completed, for it is the brine that is valuable for freezing. When frozen, pour off the brine and repack with ice and salt, using one part salt to four of the ice. For mousse and cream molds, use a little more salt. Diamond Crystal Salt will freeze ice cream quicker than rock salt.

35 To remove muddy taste from fish
Soak fish for a short time before cooking in strong salt water, made from salt and clean, fresh water.

36 To remove onion odor
When knives have been used to cut onions, or when cooking vessels have come in contact with onions, rub them off with a damp cloth, then rub thoroughly with salt and wash well with warm water. The hands may be made clean by rubbing them with salt. This will also remove the odor of gasoline from hands.

37 To prepare fowls for cooking
When there is considerable blood in fresh meat that you wish to extract and when fowls are dressed and prepared ready to cook, cover well with salt
and let stand several hours or overnight, when ready to cook rinse in fresh, cold water, and cook as desired.

In slicing from a large ham, rub the cut side and bone with salt. This will keep the ham wholesome.  

If a little salt is put in the flour before it is wet, lumps will be avoided in mixing the batter.

Salt thrown in the oven after anything has been burnt will make the odor less disagreeable.

When grease or milk is spilled on a hot stove the odor arising may be removed by sprinkling with salt.

By adding a tiny pinch of salt to the milk when fresh it will keep much longer.

Sprinkle a little salt in the skillet before placing the fish in it to fry and it will not stick to the skillet.

Make a little salt bag and rub the gridiron with it in place of grease. The cakes will not stick and there will be no smoke or odor.

To broil meat over the coals, it is essential that they do not smoke, so after the coals have burned down, throw a handful of salt over them. This will lower the flames and deaden the smoke that arises.

Sprinkle a little salt in the bottom of the oven—or place the cake pan into a large pan with salt enough to cover the bottom. Let the pan of salt heat with the oven. The salt may be used over and over again.

Wrap the jar in a wet towel sprinkled with salt. Keep close to the ice for a short time before whipping. Add a pinch of salt to the cream.
47 To keep butter hard and cheese dry
Butter may be kept hard without ice by setting the dish in which it is contained in cold salt water. Do not allow the water to come over the top of dish. Keep butter covered with cool, damp cloth. If cheese is desired dry for grating, pack it in salt. It will not grow strong nor get moldy.

48 To extract nut-meats whole
To crack nuts properly soak in salt water overnight. Apply with hammer on the end and the meats will come out whole. Salt brine improves the flavor.

49 To preserve smoked meats
Smoked meat will not mold if rubbed once in two weeks with the white of an egg into which has been beaten a little salt and water.

50 To freshen withered apples
To freshen dry or withered apples, wash and clean and place in stone crock filled with salt brine—one handful of salt to every three gallons of water. Change the water every six hours until apples appear fresh.

51 To keep and fatten oysters
First wash and then sprinkle with salt and Indian meal. Place in bottom of a tub—deep part of shell underneath,—and cover with cold water. By changing the water every day or two and adding salt and meal frequently, the oysters may be kept for weeks. See that the tub stands in a cool part of the cellar.

52 To wash green vegetables
Wash green vegetables in plenty of salt water. This will remove insects, slugs, etc., but do not let the vegetables soak in the salt water.
If in washing sprouts or spinach, a handful of salt is put in the second water, all the sand from the greens will sink to the bottom of the pan, and the vegetables, when rinsed a third time, will be thoroughly clean.
To prevent fish from slipping through the fingers dip the fingers in salt.

Sprinkle a little salt on the gills of mushrooms, to judge their goodness. If the gills turn black, the mushrooms are fit for food; and if yellow, the mushrooms are poisonous.

When placed in a bowl of cold water to which a handful of salt and soda has been added, a jelly mold will retain its shape.

In using a double boiler you can get more heat by putting enough salt in the water to make a strong brine, because water boils at 212 degrees F., while brine boils at 226 degrees. Use one cup salt to each quart of water.

First wash with soap and water, then rub with a cloth on which has been sprinkled a quantity of salt. This will make the table much whiter.

To remove fish scales easily, first pour hot salt water over the fish until scales curl, at this point scrape rapidly. Next wash in cold salt water.

A coffee pot discolored on the inside can be cleaned by rubbing with salt.

Sinks and drains can be kept clean from grease and disagreeable odors by pouring hot salt brine through them once or twice a week. To restore to their original whiteness enameled bathtubs and wash bowls which have become yellow, wash them with salt and turpentine.

Fill the tins before using with cold water and add a handful of salt. After they stand for several hours, rinse with cold water and nothing will stick to them.
### DIAMOND CRYSTAL SALT

#### In the Laundry

**USES 62 TO 74**

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<td>To stiffen white organdie</td>
<td>Do not use starch but rinse in a strong solution of salt water. Iron while damp and the organdie will be sufficiently stiff without the glossy effect of starch.</td>
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<td>63</td>
<td>To prevent black hose from crocking</td>
<td>Black hose will not crock if dipped in salt water, then washed in warm water.</td>
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<td>64</td>
<td>To remove mildew from linen</td>
<td>Mix salt with soap, powdered chalk or starch and lemon juice into a paste and apply to both sides of linen, then lay it out in the sun until the stain has disappeared and wash in the usual way; or moisten the spot, rub thickly with salt and soap, and place out in the sun until stain is removed.</td>
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<tr>
<td>65</td>
<td>To prevent clothesline sticking</td>
<td>Add a handful of salt to the last water on wash day and the clothes will not stick to the line in frosty weather.</td>
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<td>66</td>
<td>To set colored clothes</td>
<td>Make a strong solution of salt and hot water, using about ( \frac{3}{4} ) cup of salt in each gallon of water, and plunge any delicately colored fabric into it, letting it remain until cold. This will effectively set the color.</td>
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<td>67</td>
<td>For removing spots</td>
<td>Spots may be removed from wash goods by applying a paste of sweet milk and salt, then rinsing in clean water. Ink stains, when covered immediately with salt, then washed out in warm water, can usually be removed. If it is white goods, it may be wet with lemon juice, covered with salt and laid out in the sun. If the first treatment is not successful, it may be re-</td>
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peated several times; or wash well in milk and sprinkle thickly with salt.

When irons are rusty, rough or sticky, sprinkle salt on several folds of paper and rub the hot iron several times over this.

Apply salt to the stain and pour boiling water over it; or apply lemon juice and salt and let it stand a little while, then wash out. Peach, pear and plum stains may be removed from napkins by soaking in sour milk for a day or two, at the end of which time spread out smoothly on a board in the sun, put salt in some more sour milk and cover them with it again. To remove perspiration stains, soak garments in strong salt water before laundering them.

If clothespins are boiled in a salt brine, they will become toughened. This will also prevent their sticking to the clothes in frosty weather.

A handful of salt in the rinsing water will prevent bluing from streaking the clothes in frosty weather.

If you add half a cup of salt to the water in which you soak your curtains, you will find that it will be much easier to remove the dirt.

Iron rust may be removed by using salt and lemon juice. Place in the sun to bleach. If one application is not sufficient, use another.
DISSOLVES MORE QUICKLY . . . IT'S FLAKED

DIAMOND CRYSTAL SALT

About the House

USES 74 TO 101

74 To make an ordinary candle serve as a night lamp

To make an ordinary candle serve as an all-night lamp, pack salt around the wick as far up as the blackened part. In this way a mild steady light may be obtained all night.

75 To clean brass and copper

For cleaning brass and copper, there is nothing better than salt mixed with an equal amount of flour and vinegar, enough to make a paste. Let this remain on for an hour or so, then rub off with a soft cloth, afterwards washing and using a soft brush for places that can not be reached with a cloth. Then polish.

76 To put out fire in flues

A bucketful of salt water should always be kept on hand for fear of fires—the more salt the better. This is usually very effective when fires first start. In case of threatened fire in the flues, dry salt thrown into the stove is often very effective.

77 To make coal burn longer

Sprinkle a little salt over the kitchen fire after it is made and it will keep going for hours without requiring attention.

78 To clean bamboo furniture

When bamboo furniture becomes dingy, wash with strong salt water.

79 To make a good dry cleaner

For white and light-colored plumes that are only slightly soiled, gently rub them in a pan of equal parts of salt and flour.

A good dry cleaner is also made by mixing equal parts of salt and cornmeal moistened well with turpentine. Work it into the garments with the hands which should be covered with white canvas gloves.
Grease spots which occasionally get on carpets about the table may sometimes be removed by sponging off the spot with one part salt to four parts alcohol. Rub the spot hard. For ink stains on the carpet, cover the spot at once with salt, remove it when it turns black and apply another layer. Repeat until the salt no longer changes color.

If soot falls on the carpet, cover thickly with dry salt, then sweep up thoroughly.

A faded carpet is freshened if wiped off with a wet cloth wrung from strong salt water.

Soak a new broom in hot salt water before using and the bristles become stronger and wear longer.

If new toothbrushes are soaked in hot salt water before using, they will last twice as long.

Turn the faucet up and fill with salt. Hot water poured over and into the faucet will greatly facilitate matters.

Persons troubled with carpet moths may get rid of them by scrubbing the floors with a strong solution of salt and water, used hot, before laying the carpet, and sprinkling dry salt over the carpet before sweeping.

Dissolve a little salt in a glass of water and connect wires to both terminals and dip the two ends in the brine. Bubbles will form around the negative wire while the positive will show no change.

Stains on marble may be removed by rubbing with salt or mixing salt with an equal quantity of pumice stone and enough water to make a thick cream. Wash the marble in this, allowing it to soak a few minutes. Then cleanse with salt water.
86 To drive ants from pantry
To rid a pantry of ants, clean the floors and shelves thoroughly and cover with fine salt. Allow the salt to remain for a time and the ants will disappear.

87 To clean ice-covered sidewalks
Sprinkle coarse salt over the ice and allow to stand before using the snow shovel.

88 To stiffen cane seats in chairs
If washed with a hot salt brine and allowed to soak in the same solution, the cane seats of chairs will be stiffened and strengthened.

89 To remove stains from china
Salt rubbed on cups will remove tea stains; also almost any discoloration on china or crockery. Diamond Crystal Salt will not scratch.

90 To clean ivory and bone
To clean ivory or bone, rub with a fine-grained salt that has been moistened. Polish.

91 To toughen glassware
To toughen lamp chimneys and glassware, place in cold water and add salt. Boil gradually and allow to cool slowly.

92 To keep deep vases clean
Deep vases may be cleaned by allowing a solution of salt and vinegar to stand in them a short time. Rinse with clean water after shaking well.

93 For gardener and orchardist
Cut flowers will keep longer if a very little salt is added to the water in which they are kept. Strong brine thrown generally around quince trees will cause them to grow and bear as they will in no other way. Salt strewn generously over asparagus beds will kill the weeds and serve as a fertilizer. Obnoxious weeds may be killed by covering the stalks with salt. Salt may be used to keep down weeds by sprinkling it over the ground.
Snails and earthworms can be killed by sprinkling salt on the sidewalks and in damp corners where they thrive.
To clean wall paper, mix together one tablespoon salt, one of kerosene, two of vinegar, two of ammonia, one-half cup warm water and one cup flour. Cook together thoroughly, stirring continually. Then knead as you would bread dough until dough is smooth. Break into bits, and rub the soiled wall paper with it as if it were a rubber eraser. The dirt will be removed, leaving a clean surface.

To make whitewash stick, add a little salt.

Egg stains on silver can be removed by rubbing with a little salt and a damp cloth, then wash in warm water and pure soap. A little salt added to the water in which glass is washed will remove discolorations and brighten the glass.

Coarse salt and bits of newspaper put in a bottle and shaken up with a little water will clean the bottle. For polishing a mirror, use fine salt sprinkled on woolen cloth.

A flannel cloth dipped in salt and whiting is also effective in cleaning knife handles, glasses and crockery.

A paste of salt, alum and boiling water will, when poured into cracks in the floor, serve as a cement. Equal parts of salt and ashes mixed with water to form a paste, and applied about 1 inch thick to cracks in stoves will cement them and last indefinitely.

When straw matting is new, salt water should be used on it, as it toughens the straw and prevents it from breaking. When the matting is first put down, wash it with hot salt water as if it were dirty—using one cup salt to one pail hot water. Wash with the grain and it will lie smoother. If the matting is always swept with a covered broom dipped in salt water, it will look brighter and help toughen the fibre. Do only a small space at a time, drying the matting as it is washed, until the whole has been gone over. Another method is to make a preparation of 1½ pints of bran, 1 quart of water and ½ pint of salt, and boil them together. When
nearly cool, wash the matting with it and dry with a clean cloth. By washing matting regularly with salt water, it will not turn yellow.

100 For goldfish  At least once a week take the fish out of the bowl and place them in a vessel with about one quart of water and teaspoonful of salt. Leave them in this until their bowl has been cleaned, then fill it with fresh water and pour this salty water with the fish into the bowl.

101  When pipes or chimneys are choked with soot from burning soft coal, throw a handful of salt on the fire, close all drafts and in a few minutes the soot will disappear.

THE DIAMOND CRYSTAL SALT COMPANY

ST. CLAIR, MICHIGAN

U. S. A.
Always ask for DIAMOND CRYSTAL SALT. Seasons food better—it's flaked.