When It Rains, IT POURS

MORTON'S SALT BOOK
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Morton’s Salt Book

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At Last—
The Perfect Salt

Morton’s Salt
When it rains—

IT POURS
Pour it into your salt shakers and it requires no care to keep it dry. You will never have to pound the shakers on the table or replace damp salt with salt dried in the oven.

Morton's Salt pours from the shakers no matter how long it is left in them.

*With Morton's Salt on the table your guests will never be annoyed and you will never be embarrassed by clogged shakers.*

No matter how damp the weather—even at the seashore there are no precautions to take.

Fill your shakers and forget them until they need refilling.

*Morton's Salt Always Pours.*
Morton’s Salt is not weakened by powder, but is a highly refined salt of full salt strength.

Use from the package.
No more dust-catchingsalt boxes.
No dipping in with the fingers.
Morton’s Salt
for Kitchen Use

Vegetables

WASH green vegetables in plenty of salt water. This will remove slugs, insects, etc., but do not let the vegetables soak in the water. This is especially good for lettuce, celery, cauliflower, cabbage and other greens.

By adding salt to the water in which cabbage and greens are boiled, and leaving the vessel uncovered, little, if any, of the disagreeable odors will arise.

By adding a very little more salt than is usual to the water in which greens are boiled and cooking them in an uncovered vessel they will retain their green color. If soft water is used, salt should be put in the water at first that they may retain their flavor and substance.

The flavor of boiled cabbage will be improved if a teaspoonful of salt and a lump of sugar have been added to the water.

If potatoes are boiled in salted water for ten minutes before being placed in the oven, they will bake more rapidly, and being warm, they will require less heat.
Fish

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 and all disagreeable slime will be removed.

To prevent fish from slipping through the fingers pour Morton’s Salt on your hand and fingers.

Soak fish for a short time before cooking in strong salt water, made from salt and clean, fresh water. This will remove the muddy taste that so often accompanies fish.

To prevent fish from sticking to the pan when frying, sprinkle a little salt in the skillet before placing the fish in it to fry and it will not stick to the skillet.

After preparing the fish, rinse the hands well with plenty of Morton’s Salt, then wash in clear, cold water. This will remove the odor.

Meat

When there is considerable blood in the fresh meat, that you wish to extract, and when fowls are dressed and prepared ready to cook, pour on plenty of Morton’s Salt and let stand several
hours or over night; when ready to cook, rinse in fresh, cold water and cook as desired.

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 flame and deaden the smoke that arises.

Always pour a little Morton's Salt in the water in which eggs are being poached, to set the whites.

When boiling a cracked egg add a teaspoonful of salt to prevent the contents of the egg boiling out.

**Milk**

To make milk or gruel more digestible, pour in a little Morton's Salt before serving.

To obtain the best results in the making of custard use a small spoonful of salt to each quart of milk.

If milk is scorched while it is being boiled salt again comes to the rescue. The pan should be removed from the fire and placed in cold water. A little salt is then poured into the milk and stirred up, and the burned taste will disappear.

By pouring a little salt in the milk when it is fresh it will keep a much longer time.

A little salt poured on cream will cause it to whip more easily and rapidly.
Miscellaneous

The flavor of the most delicate desserts can be improved with a little Morton's Salt.

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

When lard is used for shortening, the use of a small amount of salt will insure better results. Morton's Salt improves pie-crust and pastry of all kinds.

To bake pancakes without smoke or odor, make a little salt bag and rub the gridiron with it instead of grease. The cakes will not stick and there will be no smoke or odor.

All citrus fruits are considered wholesome if treated to a little salt, as this neutralizes the acid to a certain extent and makes them more digestible. Try adding a little salt to your matutinal orange or grape fruit and note the effect.

Pour a little Morton's Salt in coffee and it will take out the bitter taste when the coffee has been cooked too long. Some say that a little salt improves the best of coffee.

A little Morton's Salt imparts a mellow taste to tea and makes cocoa richer.
When knives have been used to cut onions, or when cooking vessels have come in contact with onions or fish, rub them off with a damp cloth, then rub thoroughly with salt and wash well with warm water. All trace of the odor will be removed. The hands may be made fresh and clean by rubbing with salt.

When making cooked icing, pour a little salt in the sugar and the icing will not grain and turn to sugar.

The odor of kerosene lamps can be stopped by putting one teaspoonful of Morton’s Salt in each lamp. The salt should be changed once a month.

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

Morton’s Salt poured in the oven after anything has been burned will make the odor seem less disagreeable.

To freshen withered apples, wash clean and place in a 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.

To crack nuts properly soak in water over night. Apply the hammer on the end and the meats will come out whole. Soaking in the salt brine also improves the flavor.

To prepare batter or thickening for gravies, soups, etc.; if a little salt is put in the flour before it is wet, lumps will be avoided in mixing the batter.
Morton's Salt for Preserving and Packing

To preserve celery or parsley, take a good sized fruit jar and in the bottom put a half-inch layer of salt and a layer of celery or parsley and repeat, using alternately half-inch layers of salt and two-inch layers of green foliage. Press down and fill the can as full as possible before screwing on the cover. Preserved this way they keep all winter.

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. Eggs packed in this way keep a long time.

A cake of yeast may be kept indefinitely if packed in a bowl of salt. Do not remove the tinfoil.

To can sweet corn in salt, boil the corn on the cob until the milk ceases to flow and cut it off with a sharp knife. Put a layer of Morton's Salt in the bottom of a stone jar three inches thick, one of corn two inches thick, and proceed in this order until the jar is nearly full; having the top layer of salt three inches thick; pour melted, not hot, lard over all and
cover this when nearly firm with thick white paper fitted to the mouth of the jar. Tie a cover on top and keep in a cool place. Soak three hours before cooking it for the table.

To prepare a brine for pickles, make the brine strong enough to bear up an egg, using about two and a half cups of salt to one 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.

Milk pans and dish pans should be scoured with Morton’s Salt, then rinsed in hot water. They will always be sweet if this is done.

Never fill an enameled saucepan, that has once been burned, with soda and water. Instead fill it with cold water, and two or three tablespoonfuls of Morton’s Salt and let it stand over night. Then bring the water slowly to boil and the saucepan will be perfectly clean.

The contents of the inner vessel of a double boiler will cook much more rapidly if the water in the outer compartment is salted in the proportion of half a cup of salt to two quarts of water.

Pour Morton’s Salt in the oven under baking tins to prevent their scorching.
Morton's Salt for Stains and Grease Spots

Use salt and lemon juice on ink stains.

Directly coffee or tea is spilled on the table-cloth, cover the stain with Morton's Salt. Let it stand for a while, then pour boiling water through it and when washed all stain will have disappeared.

For ink stains on the carpet, cover the spot at once with Morton's Salt, remove it when it turns black, and apply another layer. Repeat until the salt no longer changes color.

To remove fruit and wine stains, apply salt to the stain and pour boiling water over it; or apply lemon juice and salt and let it stand a little while and wash out.

For cleaning piano keys and knife handles, Morton's Salt is invaluable.

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.
Sinks and drains can be kept free from grease and disagreeable odors, by pouring a quantity of hot salt brine through them once or twice a week.

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 repeated several times; or wash well in milk or sprinkle thickly with salt. Repeat as often as necessary.

Stains on marble may be removed by rubbing with salt or mixing salt and 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.
Morton's Salt for Glass and Crockery

To render stained bottles beautifully clean and bright, put salt in and pour vinegar over it, let stand a few hours and shake.

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

After washing lamp chimneys, rub them over with salt, the lamp will give much better light.

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.

Pour a little Morton's Salt in the water when washing window-panes and mirrors.

Morton's salt rubbed on cups will remove tea stains; almost any discoloration on china or crockery will respond to the same treatment.
Morton's Salt in the Garden

Strong brine thrown around quince trees, will cause them generally 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.

Morton's Salt for Exterminating Insects

Snails and earthworms can be killed by sprinkling salt on the sidewalks and in damp corners where they thrive.

To rid pantry of ants, clean the floors and shelves thoroughly and cover with Morton's Salt. Allow the salt to remain for some time and the ants will disappear.

Wash wooden beds with a strong solution of salt water the first of March and you will never have bed-bugs.
Morton’s Salt for Cleaning Carpets and Floors

Wash the kitchen table, first with soap and water, then rub with a cloth on which has been poured a quantity of Morton’s salt. This will make the table much whiter than if washed only with soap and water.

Bedroom floors may be kept cool and very fresh in summer if wiped daily with a cloth wrung out of strong salt water.

A paste of salt, alum and boiling water will, when poured into cracks in the floor, serve as a cement.

To freshen carpets, pour Morton’s Salt over them before sweeping.

To clean white matting, make a preparation of one and a half pints of bran,
one quart of water, and one half pint of salt and boil them together. When nearly cool, wash the matting with it, and dry with a clean cloth. By washing matting, willow and matting-covered furniture regularly with salt water, they will not turn yellow.

Brooms soaked in hot salt water wear better.

Morton’s Salt for Polishing and Cleaning Metals

Salt can be used most effectively to remove discoloration on spoons caused by eggs.

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 cannot be reached with a cloth. Polish with a soft, dry, clean cloth.

Moisten a cloth with kerosene, sprinkle with salt and use for polishing brass and metal fixtures in the store.

Let silver stand a few minutes in hot water, to which has been added one-half teaspoonful soda and one teaspoonful of Morton’s Salt to the pint. When removed and washed in hot water it will be bright and clean.
Morton's Salt for Stove Fires

Salt thrown on a coal fire which is low will revive it.

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

To get the utmost heat from soft coal, powder it small, wet it and sprinkle one-half cupful of fine salt on a large hod of coal.

In case of threatened fire in the flues, dry salt thrown into the stove is often very effective.

Moisten equal parts of salt and wood ashes, making into a thick paste and apply to cracks on the inside of a wood range.

A bucketful of salt water should always be kept on hand for fear of fire, the more salt the better. This is usually very effective when fires first start.
Morton’s Salt for Laundry Use

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

Add a handful of salt to the last water on wash-day and the clothes will not stick to the line in frosty weather.

A handful of Morton’s Salt in the rinsing water will prevent bluing from streaking the clothes.

A handful of salt added to the starch while it is cooking, will keep it from freezing out of the clothes when hung out in the cold to dry.

When washing soiled handkerchiefs, allow them to soak in cold water into which a handful of salt has been poured. This renders them easy to wash.

Black hose will not crock if dipped in salt water then washed in warm water.

Colored embroideries should be immersed in a solution of salt water before washing.

By soaking tan hose in a little cold water, to which a cupful of salt has been added, with a tablespoonful of alum, to each gallon of water, the color will hold.
To set colored clothes. Make a strong solution of salt and hot water, using about three-fourths cup salt in each gallon of water, and plunge any delicately colored fabric in it, letting it remain until quite cold. This will effectively set the color.

When either white or silk fabric or embroidery has become yellow from careless washing it may be bleached in the following manner: Dissolve two ounces each of salt and oxalic acid in six quarts of cold water. Soak the silk in this for about an hour, until the yellow tinge disappears; then rinse immediately in several changes of clear water to remove the acid.

Spots may be removed from wash goods by applying a paste made of sweet milk and salt, then rinsing in clear water.

To clean white knit goods, place them in a bag containing equal parts salt and flour or meal, and shake well, then remove and shake the dust from the fabrics and no extra washing will be required.

To remove spots from woolen and silk goods. To one cupful of gasoline add one teaspoonful of salt. Place a piece of blotting paper larger than the stain underneath it and apply the salted gasoline as you would any other cleaning fluid. This positively does away with the ring so often left after cleaning.
Morton’s Salt for Medicinal Use

Salt is a valuable disinfectant and can frequently be used to good advantage.

When a child is inclined to bowlegs or to have a weak back, rub it night and morning with strong salt water.

Eat a little Morton’s Salt to stop a cough.

Washing venomous bites and stings of insects with a strong solution of salt water, in bad cases inserting the salt itself into the wound, is highly recommended.

An eminent German physician attributes sun-stroke and heat paralysis to electrolytic disturbance due to the loss of saline elements thru perspiration. That is, sun-stroke means starvation of the body thru lack of salt. Use salt freely during hot weather to make up for unusual losses.

Chronic sore eyes should be bathed frequently with water in which a small amount of salt is dissolved. Use strong solution for sprains and bruises.

For catarrh a lukewarm solution of salt and milk should be sniffed up the nostrils three times daily, one-fourth teaspoonful of the salt being used to a half pint milk.
Moistened salt should be bound upon burns, and if applied in time will prevent all blistering.

Salt mixed with the white of an egg will absolutely prevent felons.

An excellent tonic for nervous people is to take salt rubs twice a day. Dissolve the salt and keep it in solution in a glass jar to be ready when needed.

Salt put into a flannel bag and heated in the oven makes a good cure for ear-ache. Tie over the ear with another piece of flannel.

Whenever rash or hives begin to appear, bathe frequently with warm water in which has been dissolved a liberal quantity of Morton’s Salt.

A teaspoonful of salt in a glass of warm water taken before retiring will have a mildly cathartic effect.

Salt and pineapple juice will cure mild cases of gastritis.

In cases of poisoning, a quick and effective emetic may be given by dissolving salt in tepid water.

A salt solution often settles sick stomach.

A weak salt solution is excellent for a gargle in case of sore throat.

To relieve tired eyes, bathe in warm water containing a little Morton’s Salt.

A small sack loosely filled with salt and thoroughly warmed is good for neuralgia.
Strong salt water will revive an unconscious person quicker than a stimulant.

Salt and water held in the mouth will stop hemorrhage of the gums after tooth extraction.

Rose cold, hay fever and like affections may be greatly relieved by using Morton’s Salt like snuff.

One teaspoonful of salt in a teacupful of cold water will at once relieve the pain from colic.

To remove warts, moisten several times a day and rub with salt. This will often cure all but aggravated cases.

A little Morton’s Salt on the tongue, followed ten minutes afterward, by a drink of cold water, often cures a sick headache.

When eating nuts, especially at night, salt should be eaten with them, or immediately after. This improves the taste of the nuts and greatly aids the digestion.
Morton's Salt for the Toilet

Use salt to clean the teeth. It hardens the gums, makes the teeth white and sweetens the breath.

Salt baths are very invigorating. For the bath, throw a few handfuls in the water. It will dissolve instantly, making a weak brine. For rubs use moist salt, rub the body and limbs, then rinse off in clear, cold water.

Slices of lemon cut thru the rind, eaten with salt, will kill the odor of onions on the breath.

Mix two ounces of powdered orris root with one pound of salt to make an excellent tonic for the hair. Rub well into the scalp and then brush out quickly with a fine bristled brush.

Wet the head with salt water to eradicate the dandruff.
Morton's Salt

Miscellaneous Uses

Heat equal parts of salt and flour and rub well into soiled furs or skins, then shake well to remove any surplus amount.

To cleanse white or light colored plumes that are only slightly soiled gently rub them in a pan of equal parts of salt and flour.

Mix equal parts of salt and soda and force into any lavatory pipes stopped up with soap; let it stand and then pour boiling water thru them. In almost every case they will become unclogged.

To clean ice-covered sidewalks, pour Morton’s Salt over the ice and allow to stand before using the snow shovel.

When irons are rough or sticky, sprinkle salt on several folds of paper and rub the hot irons over this several times. It renders them smooth and removes the rust.

Cut flowers will keep longer if a very little salt is added to the water in which they are kept.