No Stoves or Refrigerators

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Villa Vegetariana
Many cash-saving practices for those who live on fixed incomes were outlined by Buckeye Cookery editor and author Eleanor Woods, Blue River, Ore.

Kale - cover one-fourth one pound of kale with hot water over night. Heat gradually, and serve with butter, milk gravy or a little cocoa powder with sugar for flavor. It makes a great soup or stew.

Fry and Cracker - Make a cement mixture of flour and water, and use a little peanut oil to make a paste. Spread on crackers and bake until a golden yellow.

Spring Aids

Hurd White Wash - 10 kale- in, bleu dissolved in warm water 2 1/2 tablespoons vinegar.

Crack Filler - Make a cement mixture of flour and water, and a little peanut oil to make a paste. Spread on crackers and bake until a golden yellow.

Mending Cement - Mix lathurc and water in a 1:1 ratio with a little flour to give it some body. Add a bit of water to make it pliable. Apply to holes or cracks.

Icing - Use sugar and water in a 1:1 ratio. Stir until dissolved. Use a little flour to make the icing stick to the surface.

Defrosting a freezer - Use the same mix as above, but add a bit of vinegar to make it less sticky.

Cleaning - Use a mixture of water and baking soda in a 1:1 ratio. Use a little flour to make the mixture stick to the surface.

Painting - Use the same mix as above, but add a bit of flour to make it less sticky.

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