

Wow it has been a while since I have been able to post a blog. There have been many things going on here at Clinard since last we met. I have been promoted to Customer Service Rep and we have a new person who will be doing the Social Media side of things. Her name is Andra and she has already started to take over some of the writing for our monthly e-zine. For the time being this will still be my blog and I promise to be more proactive in posting.

This time around I am going to go through a list of things your Mother should have talked to you about. I will admit that I got the list off of Facebook but since there are so many handy tips I thought I would share. Most of these are kitchen food tips but there are some interesting things on how to handle outside insects or rodents. Let's talk about the fun kitchen tips first.

1. To keep bananas from ripening too fast, separate them from the stem connection. I have to admit that I just tried this with my last bunch of bananas and it totally worked.
2. To make a container of frosting go further, dump the container into a bowl and use your hand mixer on it for a few minutes. Not only will you be able to frost more goodies but you are also spreading out the sugar and calorie servings.
3. To help pull grease out of hamburger, simply add about a tablespoon of water to the skillet while browning.
4. Add garlic immediately to a recipe if you want a mild garlic flavor. And for a more robust flavor add it at the end of the recipe.
5. To add flavor & fluffiness to scrambled eggs and omelets, add a couple of spoonfuls of sour cream, cream cheese or heavy cream when beating.
6. To help an avocado from turning brown once opened, place in a bowl or paper sack with a small handful of brown sugar. (this is another tip I have tested myself)
7. To keep the crust crispy when reheating pizza, heat in a nonstick skillet on med-low heat and only until warm.
8. When measuring something sticky, try rinsing the measuring cup/spoon with very hot water first or spray with nonstick cooking spray.

Well that is about all the kitchen tips for now. Come back next week and I will talk about the outdoor tips.

See you soon.