

Salt Uses

Remove Rust: Make a paste using 6 tablespoons of Morton® Salt and 2 tablespoons lemon juice. Apply paste to rusted area with a dry cloth and rub. Rinse thoroughly and dry.

Perk Up Coffee Flavor: Add a pinch of Salt to the coffee in the basket of your coffeemaker. This will improve the coffee's flavor by helping to remove some of the acid taste.

Dispose of Disposal Odor: To help remove odors from garbage disposals, pour 1/2 cup of Salt directly into the garbage disposal. By running the disposal following manufacturer's directions, you'll send those odors down the drain.

Eliminate Fish Odors: Removing fish odor from your hands is simple with Salt. Just rub your hands with a lemon wedge dipped in salt, then rinse with water.

Cut Cutting Board Odors: To help cut odors off of your wooden cutting board, simply pour a generous amount of Salt directly on the board. Rub lightly with a damp cloth. Wash in warm, sudsy water.

Soothe Sore Throats: To alleviate the discomfort of a mild sore throat, gargle several times daily with a mixture of 1/4 teaspoon Salt and 1/2 cup warm water*. It's like taking a liquid lozenge.

Soak Your Feet: To prepare a salt water bath, pour 6 quarts (1-1/2 gallons) warm water in a large basin. Mix in 1/4 cup Salt and 1/4 cup baking soda. Soak feet for up to 15 minutes.

Boiling Water: Salt added to water makes the water boil at a higher temperature, thus reducing cooking time (it does not make the water boil faster).

Peeling eggs: Eggs boiled in salted water peel more easily.

Testing egg freshness: Place the egg in a cup of water to which two teaspoonfuls of salt has been added. A fresh egg sinks; a doubter will float.

Cleaning greasy pans: The greasiest iron pan will wash easily if you use a little salt in it and wipe with paper.

Cleaning stained cups: Rubbing with salt will remove stubborn tea or coffee stains from cups.

Removing pinfeathers: To remove pinfeathers easily from a chicken, rub the chicken skin with salt first.

Preventing mold: To prevent mold on cheese, wrap it in a cloth dampened with saltwater before refrigerating.

Keeping milk fresh: Adding a pinch of salt to milk will keep it fresh longer.

Credit: <http://modernsurvivalblog.com/remedies/30-uses-for-salt/>

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Relieving bee stings: If stung, immediately wet the spot and cover with salt to relieve the pain.

Removing soot: Occasionally throw a handful of salt on the flames in your fireplace; it will help loosen soot from the chimney and salt makes a bright yellow flame.

Keeping cut flowers fresh: A dash of salt added to the water in a flower vase will keep cut flowers fresh longer.

Keeping patios weed-free: If weeds or unwanted grass come up between patio bricks or blocks, carefully spread salt between the bricks and blocks, then sprinkle with water or wait for rain to wet it down.

Killing poison ivy: Mix three pounds of salt with a gallon of soapy water and apply to leaves and stems with a sprayer.

Deodorizing shoes: Sprinkling a little salt in canvas shoes occasionally will take up the moisture and help remove odors.

Save the bottom of your oven: If a pie or casserole bubbles over in the oven, put a handful of salt on top of the spill. It won't smoke and smell, and it will bake into a crust that makes the baked-on mess much easier to clean when it has cooled.

Clean a gunky iron bottom: Sprinkle a little salt on a piece of paper and run the hot iron over it to remove rough, sticky spots.

Deter ants: Sprinkle salt at doorways, window sills and anywhere else ants sneak into your house. Ants don't like to walk on salt.

Tame a wild barbecue: Toss a bit of salt on flames from food dripping in barbecue grills to reduce the flames and calm the smoke without cooling the coals (like water does).

Clean teeth: Use one part fine salt to two parts baking soda—dip your toothbrush in the mix and brush as usual.

Scaling fish: Soak fish in salt water before descaling; the scales will come off easier.

Non-stick pancakes: Rub salt on your pancake griddle and your flapjacks won't stick.

Clothespins: Boil clothespins in salt water before using them and they will last longer.

Melt snow and ice: Sprinkle salt on snow or ice to melt away.

Clean cast iron skillets: Sprinkle salt in skillet and scrub.

Remove onion smell from hands: Just wet hands with water, sprinkle salt on your wet hands, rub hands together as if washing them, and rinse...smell is gone.

Snails in garden. Sprinkle salt to kill snails.



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