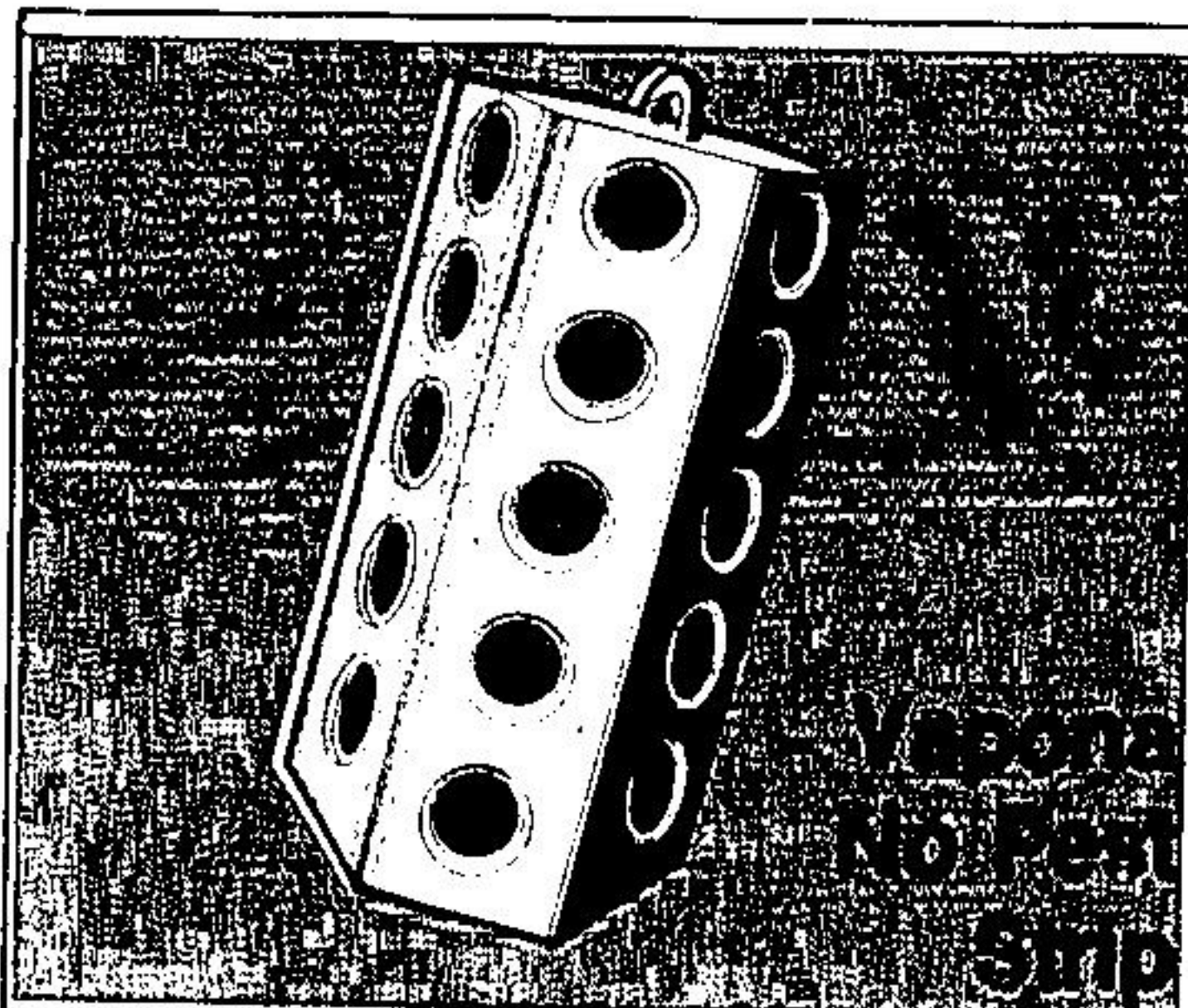


# Household Home Savers



**Home of the Handyman**



Kills flies and mosquitoes indoors for up to 4 months. 5045-783-48

**249**



**Windex Window Cleaner**  
Handy, aerosol can. Formulated with ammonia for fast easy cleaning. 4530-216-18

900 ml **.98**

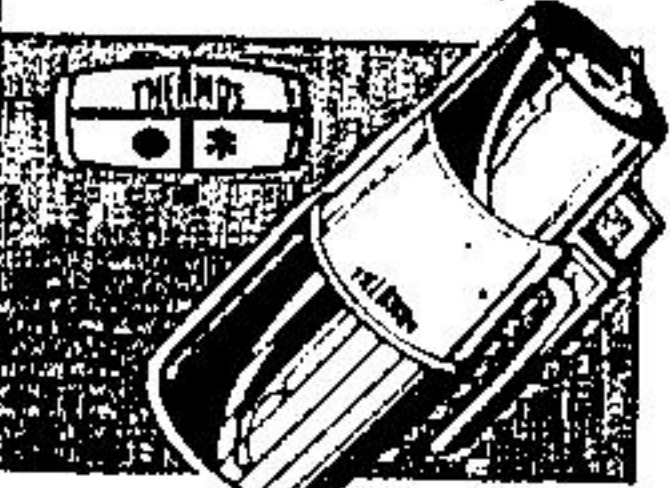
**Portable Can Opener**  
Made in Canada. 4150-108-12

**555**



Flip and sip with a straw, or tip and pour into the handy kid size cup. 6440-069-6

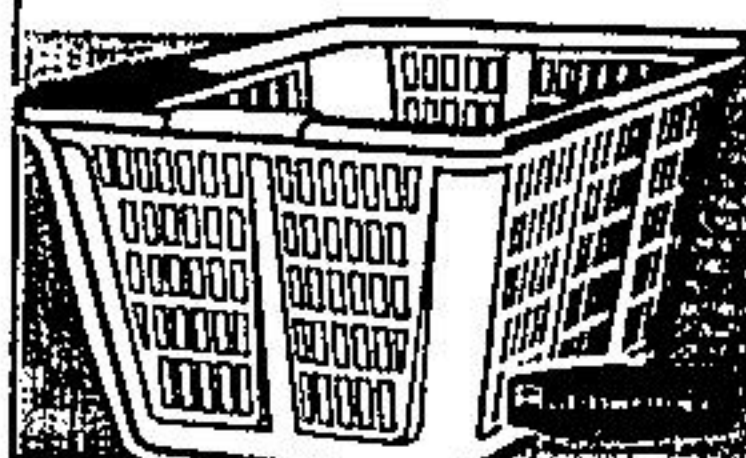
**299**  
10 oz.



**Thermos Perma Case Vacuum Bottles**

15 oz. model. Has handle as shown. 6440-201-6

**398**



**Laundry Basket**  
Made of extra strength plastic in decorative colours. 4428-382-12

**349**



**6 Gallon Storage Can**  
Made of sturdy polyethylene. Lock-tight cover. Handy carry handles. Almond colour.

**299**  
4438-353-12



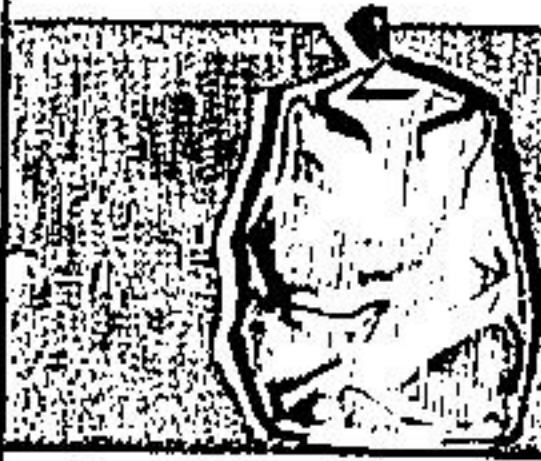
**Rectangular Plastic Dishpan**  
Has recessed hand grips. Fits standard sinks. 4414-486-24

**159**



**Home Hardware Kitchen Bags**  
Kitchen size 20" x 20". Fits most step-on cans. Includes twist ties. 4440-509-20

**.69**



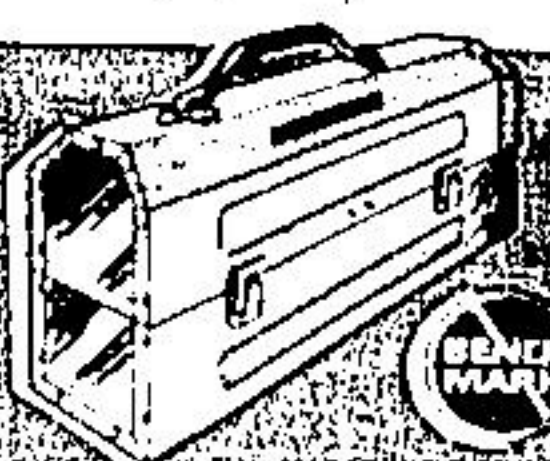
**26" x 36" Garbage Bags**  
1.5 mil bag. Pkg. of 10 with twist ties. Yellow. 4440-126-20

**119**



**Deluxe model with wipe-clean plastic liner White** 4435-221-1

**888**



**Strongbox Lunch Pail**  
A sturdy box constructed of lightweight, durable aluminum, spark proof, large capacity. 6445-233-6

**999**



**Combination Padlock**  
Double action locking lever. Stainless steel construction.

**378**  
5438-948-10

Small whole cobs of corn should take 7 minutes, medium 9 minutes and large 11 minutes. As soon as water returns to a vigorous boil, remove cover and move strainer up and down several times in water to ensure uniform blanching.

Chill vegetable immediately after blanching by placing in cold, running water. As soon as vegetable is cold, drain thoroughly and pack the chilled, well-drained vegetables in freezer containers or plastic bags. Label with name and date. Place containers in freezer quickly after packing.

**Note** - To remove insects that may be present in broccoli, brussels sprouts or cauliflower, before blanching, immerse prepared vegetable for 15 min. in brine made from 1 table-spoon salt in 1 quart of water. Rinse thoroughly.

**Everybody's Favourite - Dill Pickles**

Choose cucumbers over five inches in length. Wash them well and pack them in large preserving jars. On each layer of cucumbers place a thin layer of dill, stalks, leaves and seed balls included. When all are packed in, cover them with a brine solution, carrying forty per cent salt (approximately two pounds salt to three quarts of water). Place a layer of grape or horseradish leaves on top and firmly press all down. Will be ready to eat after two or three weeks of curing.

*Your Handyman*