#### **FASHION**

## Boots slouch and lose shape in the closet

■ **SOLUTION:** Cut a foam pool noodle to the height of your boots and slip it inside. This supports the shaft so the leather stays crease-free. No noodles on hand? Roll up a magazine, secure it with a rubber band and place it inside the boot. Your favorite fall boots will stand tall and stylish until spring.





#### LAUNDRY

## Washing machine smells moldy

■ SOLUTION: Pop a dishwasher tablet (the kind without plastic wrapping) in the drum of the machine. Run the empty machine on the hottest, longest cycle. The tablets are designed to cut through grease, limescale and more—exactly the kind of buildup that causes odor. Do this once a month and leave the washer door open between uses to keep it fresh.

#### **ORGANIZATION**

# Measuring spoons are always disappearing

■ SOLUTION: Clip each one to a shower curtain ring and hang it inside a cabinet door with a Command hook. Like a little key chain of kitchen tools, the whole set stays together and the ring swivels so you can grab the right size in seconds!



#### **DECOR**

## Need to remember which paint you used for repainting

SOLUTION: Write the name of the paint and the brand on the back of the light switch plate in each room. You can even jot down the sheen (eggshell, satin, matte) and the year you painted. Future you—and any new homeowners—will thank you for this genius hack. No more guessing the right shade when it's time for touch-ups!

### 3 GENIUS HOLIDAY COOKING SOLUTIONS if you don't have a...



TIPS
from Lora
McLaughlin
Peterson

Lifestyle expert and television host who shares how to live a fabulous life for less. Find everyday home, kitchen and life hacks on her site LORAfied.com.

#### **STAND MIXER**

Grab a hand mixer and a cutting board with a grip hole. Slide the beaters through the holes so the mixer rests securely on top, place a mixing bowl underneath and turn it on low speed. It whips while you stay hands-free!

#### **POTATO PEELER**

Boil potatoes with the skin on for 20 minutes or until you can easily insert a toothpick. Remove from the water and slice the potatoes in half. Place a baking rack over a bowl, then rub potatoes on the rack. The skin slides off and the bowl catches the rest.

#### **HERB STRIPPER**

Use your box grater. Slip the stem of rosemary, thyme, parsley or other herbs through a small hole on the grater and gently pull it through. The leaves will pop right off and fall cleanly onto your cutting board.

Getty (4); Courtesy of LORAfied

*Woman's World* • 12/1/25 • **15**