

## COOKING

# Food smells linger on your clothes after preparing meals

■ **SOLUTION:** Grab some vanilla extract from the pantry and dab a drop on each wrist, then comb a few drops through your hair.

Unlike perfume, which tends to be overpowering, vanilla extract adds a light fragrance that diffuses the other strong scents. Not a fan of vanilla? A few drops of peppermint extract or lemon juice works wonders to cover up food odors as well.

**Tip:** If you're cooking something especially pungent, like fish or onions, pop a small bowl of white vinegar or baking soda on the counter while you cook—it absorbs odors before they cling to you.



## PETS

# Dog jumps on guests

■ **SOLUTION:** Try the “hands up” rule! When guests arrive, ask them to keep their hands up and ignore your dog until all four paws are on the ground. The moment your pup stands calmly, give him praise and attention. He'll quickly realize jumping doesn't work—but calm behavior does. Soon, you'll have a polite greeter who keeps his paws to himself!

## CLEANING

# Pine needles all over the floor

■ **SOLUTION:** To eliminate needles hiding in rugs and corners after you've set up your tree: Skip the vacuum and clean them up with a sticky lint roller (the kind for clothes) instead! The roller snags pine needles in seconds—even from upholstery and tree skirts. **Bonus:** This genius trick also works to cleanup glitter, fake snow and cookie sprinkles. Minimal effort, impressive results!



## ORGANIZING

# An overflowing junk drawer

■ **SOLUTION:** Repurpose extra silicone muffin cups as dividers inside the drawer.

Use each one to corral like items (paper clips, thumbtacks, rubber bands, batteries) so they stop rolling around and getting lost in the drawer. The cups are flexible so they fit any drawer, and they're washable too—just rinse them out or pop them in the dishwasher if they get dusty or sticky.

## 3 genius ways to MAKE HOLIDAY HOSTING EFFORTLESS



### PRO 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.

### SIMPLIFY COOKING

You can bake several savory items at once, even if they all call for different temperatures! Just add up each of the temperatures and divide by the number of dishes. For example, for three dishes calling for 325°F, 350°F and 400°F, the temperature would be 360°F.

### MAKE A PLAN

Place your empty serving platters on the counter and use Post-it Notes to label each one with the dish it will hold. You'll know if you're missing anything from your menu and where to put it all when the time comes!

### POSTPONE CLEANUP

Instead of doing dishes right after a big meal, fill your sink with warm water, ½ cup of baking soda and a splash of vinegar. The dishes will soak as you enjoy dessert and your guests—making cleanup later a breeze.