

# Vinegar

tips & tricks\*

THE VINEGAR INSTITUTE

Throughout history, vinegar has proved to be the most versatile of products. The dictionary defines versatile as “capable of turning with ease from one thing to another,” and from more than 10,000 years ago to today, consumers continue to use vinegar in a variety of ways. Here are some of the more popular or unique uses.

\* The uses and tips described in this brochure were drawn from a variety of sources, including consumer suggestions, articles and other published sources. These uses and tips have not been tested or documented by, and are not endorsed by, the Institute or its members.

## Household Hints

### Cleaner for Gold Jewelry

Use one cup apple cider vinegar. Submerge solid gold jewelry item in vinegar for 15 minutes. Remove and dry with cloth.

### Coffee Maker Cleaner (Automatic)

White distilled vinegar can help to dissolve mineral deposits that collect in automatic drip coffee makers from hard water. Fill the reservoir with white distilled vinegar and run it through a brewing cycle.

Rinse thoroughly with water when the cycle is finished. (Be sure to check the owner’s manual for specific instructions.)



### Clean the Microwave

Boil a solution of 1/4 cup of white distilled vinegar and 1 cup of water in the microwave. Will loosen splattered on food and deodorize.

### Garbage Disposal Cleaner

Garbage disposals may be kept clean and odor free with vinegar cubes. Vinegar cubes are made by filling an ice tray with a mixture of 1 cup of vinegar and enough water to fill the ice tray and then freezing it. Run the mixture through the disposal, and then flush it with cold water for a minute or so.

### Brass Polish

Brass, copper and pewter will shine if cleaned with the following mixture. Dissolve 1 teaspoon of salt in 1 cup of white distilled vinegar and stir in flour until it becomes a paste. Apply paste to the metals and let it stand for about 15 minutes. Rinse with clean warm water and polish until dry.

### Ant Deterrent

Ant invasions can sometimes be deterred by washing counter tops, cabinets and floors with white distilled vinegar.

### Toilet Bowl Cleaner

Stubborn stains can be removed from the toilet by spraying them with white distilled vinegar and brushing vigorously. The bowl may be deodorized by adding 3 cups of white distilled vinegar. Allow it to remain for a half hour, then flush.

### Clean the Refrigerator

Wash with a solution of equal parts water and white distilled vinegar.



### Glass Front Fireplace Doors

Wash fireplaces with a 50/50 ratio of water and white distilled vinegar to remove the blackened soot on glass front doors. If the doors have a spring-loaded clip, remove it, then take out the doors. Lay them flat on newspapers, spray with the vinegar/ water solution and soak. Wipe it off with newspaper.

### Pest Fighter

A teaspoon of white distilled vinegar for each quart bowl of drinking water helps keep your pet free of fleas and ticks. The ratio of one teaspoon to one quart is for a forty-pound animal.

### Kill Weeds

Spray white distilled vinegar full strength on tops of weeds. Reapply on any new growth until weeds are dead.



### Plant Nutrients

Mix white distilled vinegar and water in a ratio of 1:8. Mix a separate solution of sugar and water in a mixture of 1:8. Combine the vinegar and sugar mixtures. Add to plant as long as needed.

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## Laundry Hints

### Freshen Baby Clothes

The addition of 1 cup of white distilled vinegar to each load of baby clothes during the rinse cycle will naturally break down uric acid and soapy residue leaving the clothes soft and fresh.



### Wine Stains

Spots caused by wine can be removed from 100 percent cotton, cotton polyester and permanent press fabrics if done so within 24 hours. Sponge white distilled vinegar directly onto the stain and rub away the spots. Then immediately clean according to the directions on the manufacturer's care tag.

### Clothes Washing Magic

Clothes will rinse better if 1 cup of white distilled vinegar is added to the last rinse water, which dissolves the alkalis in soaps and detergents.

### Keeping Colors Fast

To hold colors in fabrics, which tend to run, soak them for a few minutes in white distilled vinegar before washing.

### Unclog Steam Iron

Pour equal amounts of white distilled vinegar and water into the iron's water chamber. Turn to steam and leave the iron on for 5 minutes in an upright position. Then unplug and allow to cool. Any loose particles should come out when you empty the water.

### Cleaning Vintage Lace

Soak the lace in cold water, rinsing it several times. Next, hand-wash the lace gently with a wool detergent, such as Woolite®. If rust spots are a problem, try removing them with a mixture of white vinegar and hot water.

### Deodorant Stains

Deodorant and antiperspirant stains may be removed from clothing by lightly rubbing with white distilled vinegar and laundering as usual.

## Food Preparation

### Vinegar BBQ Chips

Sprinkle 1 to 2 oz. of white distilled vinegar on BBQ chips for a nice tangy flavor.

### Fluffy Egg Whites

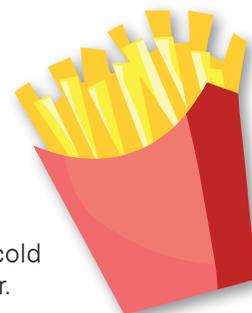
Soak a paper towel with 1-2 Tablespoons of white distilled vinegar. Wipe mixing bowl and beaters or whisk with the vinegar-soaked paper towel, then dry with a cloth or paper towel prior to whipping egg whites.

### Fresh Lunch Box

It is easy to take out the heavy stale smell often found in lunch boxes. Dampen a piece of fresh bread with white distilled vinegar and leave it in the lunch box overnight.

### Tastier French Fries

Sprinkle French fries with malt vinegar.



### Freshen Vegetables

Freshen up slightly wilted vegetables by soaking them in cold water and white distilled vinegar.

### Getting the Last Drops

When you can't get the last bit of mayonnaise or salad dressing out of the jar, try dribbling a little of your favorite vinegar into it, put the cap on tightly and shake well. You'll be amazed at how much you've been wasting.

### Water Bathing Pears

Wash, peel, core and cut pears, as desired. Drop into 1 gallon water with 2 Tablespoons salt and white distilled vinegar. Drain. Boil pears in a thin or medium syrup 3 to 5 minutes. (Thin syrup: 2 cups sugar, 4 cups water = 5 cups; Medium syrup: 3 cups sugar, 4 cups water = 5½ cups.) Follow safe canning practices. Pack in jars, cover with syrup. Leave ½ inch space from top. Adjust lids. Process in boiling water bath. Pints 25 minutes; Quarts 30 minutes. Hot pack is best.

### Cooking Fish

Try soaking fish in white distilled or rice vinegar and water before cooking it. It will be sweeter, more tender and hold its shape better. When boiling or poaching fish, a tablespoon of vinegar added to the water will keep it from crumbling so easily.

