

General Cleaning Hints:

Things to never put in the dishwasher

We all love our dishwasher! Dishwashers make it so easy to get dishes clean quickly and effectively. However, did you know there are certain items the dishwasher can ruin?

Wood - wooden spoons, chopsticks and cutting boards can swell and crack while in the dishwasher.

Knives - butter knives are fine in the dishwasher, but not your nice, sharp cutlery. The detergent can cause nicks and scratches and the sharp blade can actually damage the dishwasher rack itself.

Aluminum - this fragile metal is extremely vulnerable to scratches and nicks so be sure to hand wash all those aluminum water bottles and thermoses

Gold Trim - All your pretty plates and cups with gold trim should stay out of the dishwasher as detergent and water pressure can remove the delicate coating.

When in doubt look at washing instructions or labels to see if something is dishwasher safe.

Clean appliances save money!

Refrigerator: Make sure coils are clean. After unplugging the fridge, pull out the vent plate, then the coils and use a vacuum hose to clean the coils. Also, wipe down the door gaskets.

Dishwasher: Wipe off any food residue from the door and rubber lining around the door. If you have a filter basket, carefully remove that (watch for broken glass!) and give it a rinse. Check the owner's manual to see if you can easily remove the sprayer arm for a quick wash with soap and water.

Stove & Oven: Gas stoves especially need to be taken care of, so be sure to clean the burners and igniters with a bit of dish soap and warm cloth
In all cases of cleaning appliances, use precautions such as unplugging the machine and consulting your owner's manual. And sometimes the best thing to do is to call us to do the cleaning for you -- (574) 658-3939.

Cheap Candles Cause Grime

Are you noticing black film on your air filters, walls, or even on the edges of your carpet? You might be thinking it is from your furnace, but most of the time this black grime is from cheap candles or oil lamps.

Inexpensive candles which have metal in the wicks, and cheaper lamp oil create soot when they burn. Premium oil (liquid paraffin) in your oil lamps and high oil/low wax content candles will make that black film go away!

Removing wax from surfaces

What do you do if candle wax dripped on your favorite table cloth, or got on a nearby wall after blowing out the candles? Easy...just get your iron and a facial tissue. Place the tissue between the surface and the warm iron (no steam), as the wax melts it will appear to seep through the tissue, then you can gently lift off the tissue and the wax along with it. Voila!

Extending the life of food

Here are few little tidbits to help you save a little money by extending the shelf-life of the food in your fridge and freezer.

- Ground meat is best in the main part of the freezer. Use within three months.
- Poultry also belongs in the freezer and be sure to use whole-bird poultry within four months, and cut up pieces within six months.
- Salsa and tomato sauce should be stored in the refrigerator (best place is on the door) and use within one week.
- Prepared foods like chicken salad, egg salad should be stored in coolest part of the fridge and used within one day.
- Prepared soups and casseroles should also be stored in the coolest place of the fridge and used or frozen within one week.

Get Water & Mud Stains out of Suede

Your first instinct is to scrape away the fresh mud, but this can just smear and worsen the stain. Instead, let the mud dry completely then you can simply brush off the clumps and then use a fine brush for smaller particles of dust. Rub off darkened spots with a kneadable art eraser and then refresh the nap of the suede with a fine-grit emery board.

We don't like to think about it, but it's all around us -- dust! And it's not all about sneezing and just annoyance; there can be serious health implications too. If you need to rid your house and/or place of business of dust, call us! (574) 658-3939.