

**FROM KING FEATURES WEEKLY SERVICE,
300 W. 57th STREET, 15th FLOOR, NEW
YORK, NY 10019**

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NOW HERE'S A TIP

FOR RELEASE OCT. 5, 2026

By JoAnn Derson



- “Apply petroleum jelly to the panes of your windows before painting the trim. This works better than masking tape in many ways. It is easily removed, and even large paint flecks come right off.” — P.S. in Illinois

- For easy-cleanup pancakes, use a turkey baster to “squirt” the batter in the frying pan. No drips, and it usually results in a pretty good circle, too!

- When you are able to pick up extra meat at a great price, you want to be sure that while it’s frozen, it maintains its best taste. Use this tip to vacuum seal your meat without any special equipment! Add meat pieces to a plastic, zipper-top bag. Fill a large pot several inches deep with water. Seal the bag, but leave an inch or so unsealed. As you lower the bag into the water (zipper top up) the air will escape through the unsealed portion. When no air remains, seal the bag and then remove from the water.

- “Have you tried this single-serving blender hack using a mason jar? Most standard size blender blades can be screwed on to a pint Mason jar. If you’re one of the lucky ones, you can make single servings of smoothies to blend and go.” — T.U. in South Carolina

- “Baby have diaper rash? One of the best remedies is ‘air time’ — that is, letting baby go without a diaper for a bit. Another simple soother is a baking soda bath. Try adding 2-4 tablespoons of baking soda to Junior’s bathwater.” — J.C. via email

- After you’ve cooked your chicken whole, remove the meat and throw the bones and remaining carcass in the slow cooker with 3-4 cups of water. Let it cook on low for several hours for a spectacularly flavorful broth.

Send your tips to Now Here's a Tip, 1800 Pembroke Dr., Suite 300, Orlando, FL 32810.

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