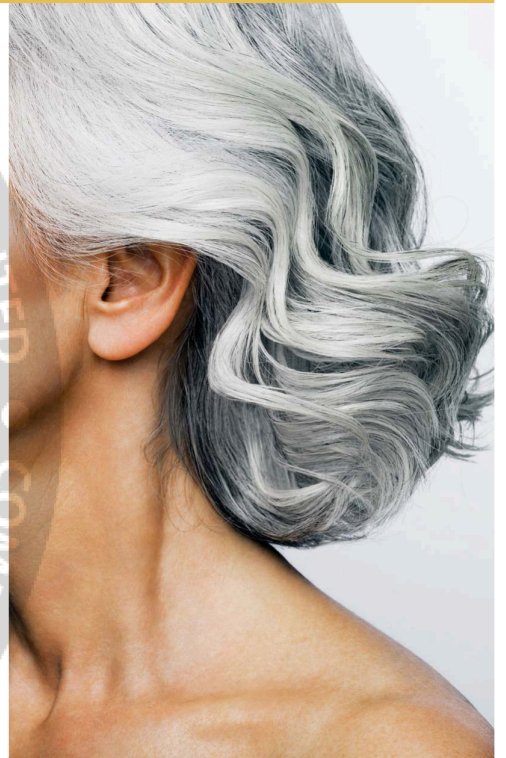


Good Days

10 BRILLIANT USES FOR VEGETABLE OIL

Clever ways the cooking liquid saves the day

BY CARISSA MOSNESS



1 PAINLESSLY TAKE OUT A SPLINTER

A simple trick to getting a splinter out of your skin without any discomfort: Soak the area in vegetable oil for approximately 5 minutes. This will help soften the skin so you can extract the splinter quickly and easily without any pain.

2 Beautify dull hair in a blink

The surprising secret to soft, silky strands: Warm 1 cup of vegetable oil in the microwave for 10 to 15 seconds, massage into dry hair and cover with a shower cap for 20 minutes. Shampoo as usual. The oil moisturizes and fortifies hair for lovely locks.

3 Preserve the flavor of cooking wine

When you have leftover cooking wine that you'd like to save for a future recipe, reach for vegetable oil to maintain its quality. Just add 1 tsp. of the oil to the bottle before storing it in the refrigerator. It will create a protective barrier on top of the liquid, warding off any oxidation and helping preserve the wine's flavor.



4 RESTORE A LACKLUSTER STRAND OF PEARLS

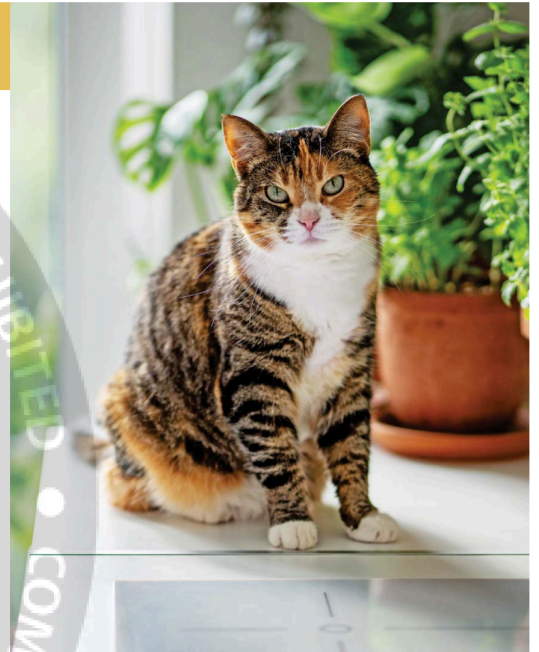
Your grandma's vintage pearls are the perfect addition to your dress for your neighbor's party, but they're looking dull. Vegetable oil to the rescue! Dip a soft cotton cloth in oil and use it to clean each pearl individually. Let dry overnight, then buff with a clean cloth. The oil cuts through grime and restores the pearls' moisture.

5 Silence squeaky hinges fast

Your bedroom door squeaks anytime someone opens or closes it, and it's driving you crazy! Vegetable oil can help. Just use a cloth to rub a small amount of the oil directly onto the hinge, then move the door back and forth to work the oil in. The oil's moisturizing properties will eliminate the annoying sounds and ensure smooth movement.

6 PUT AN END TO TIGER'S HAIR BALLS

Tired of finding your furry friend's unsightly hair balls around the house? Try this homemade remedy: Incorporate 1 tsp. of vegetable oil into his food once a week. The neutral-tasting oil will aid in lubricating your cat's digestive tract, which will facilitate the smooth passage of ingested hair and prevent the formation of hair balls.



7 SHINE YOUR DULL LEATHER SHOES

To restore your boots for pennies, wipe off any dirt with a cloth, then pour a drop of vegetable oil on a dry cloth and rub over the shoes. The oil will condition the leather so it looks like new.

10 SPOON OUT STICKY INGREDIENTS

Baking homemade cookies can be tricky when dealing with ingredients like honey or peanut butter that stick to the spoon. The fix: Apply a small amount of vegetable oil to a paper towel and rub it on the spoon or measuring cup before adding the honey or peanut butter. The oil creates a slick surface that helps the sticky ingredient slide right off.



8 EFFORTLESSLY REMOVE PAINT FROM SKIN

After enjoying a fun paint-and-sip night with friends, you notice there are spots of oil-based paint on your skin. A quick solution: Apply a drop of vegetable oil to the area and gently rub it in with a damp sponge. The oil will break down the paint pigments, making it easy to just rinse them away with water.

9 Season cast-iron cookware

You love your cast-iron skillet and want to ensure it doesn't rust. What can help: Wipe the inside of the skillet with a vegetable oil-soaked paper towel, leaving a thin layer of oil behind. Place upside down in a cool oven lined with foil, then bake at 375°F for 1 hour. Let the skillet cool before removing. The oil creates a protective coating to prevent rust.