TIPS

Life hacks

T'S not always easy living, when things don't go our way. Everyday seems like a drag and nothing appears to be working out. But fear not! This week Star Lifestyle presents to you - life hacks, a simple way to make those little things easier. This is part of a series of cheats that you can implement in your daily life. Our theme this issue is food cheats.

Easy cutting

When cooking, cutting ingredients can be a messy time consuming pain to deal with. Here are some tips.

Cutting cakes or soft foods evenly doesn't require as much finesse as you previously thought. Get a thread or dental floss and simply cut into the food.

Readymade uncut breads can turn badly if you don't take your time and cut it just right. Just turn it upside down and cut from the hard side to avoid squishing it.

This next one will take some practice. Take an orange and gently work it in your hands. With the right amount of pressure it can be peeled off in one try.

Keeping it cool

Bitopi/Leo Burnett/af/15

Chucking your food in a fridge doesn't always keep it fresh. Fruits are an entirely different matter.

When storing cookies or pastries in a box, put a piece of bread alongside the food. It will keep it moist and soft.

Bananas can be kept fresh by wrapping

the top with a plastic wrap.

If you're cutting wet vegetables like cucumbers or tomatoes for your sandwich, cut them on a paper towel. This absorbs all the extra moisture and keeps it dry enough. No more soggy sandwiches.

Want to cool your bottled beverage more quickly? Simply wrap the bottle with a paper towel dipped in cold water and put it in the



fridge.

When pouring a fizzy drink into a cup, do it along the side instead of directly into it. Makes the drink less fizzy and saves flavour.

When you're at a restaurant and you order a drink ask the waiter to give the ice separately or not at all. This way they won't cheat you by giving less of the drink and putting an obscene amount of ice cubes to make it rise.

Stick around for next week's issue of more life hacks.

By Daneesha Khan

To easily peel a boiled egg, put it in cold water for a few minutes. Then you roll it around to crack the shell evenly and voila! Eggshell slips right off.

