

When should you dust-hound **V**acuum the mattress?

At least four times a year, say the experts; oftener if it's exposed to much dust—for if it's neglected the dust will work into the filling of the mattress where you can't get it out. Special attention please, Miss High Jinks, to lint around buttons and under the rolled edge—those are places where dust is easy to see but hard to get out.

How long is it since you last **V**acuumed the davenport?

Does yours take quite a beating from overnight guests, un-lap dogs and muddy feet? Go over it regularly and so cut down on dry-cleaning bills for light-colored clothes which would otherwise pick up soil from the contact. Vacuum every corner of upholstered furniture where a moth might hide, especially before putting on slip covers.

How do you wash, raise the dust but **V**entilation is a must

Control it by regularly vacuuming screens and window sills. Put away heavy dust-catching draperies for the summer—it will save wear on both the draperies and you. But first vacuum them thoroughly so that you won't scatter dust. If possible hang them outdoors in the shade for a few hours to discourage moths before you pack them.

How do you tip mouse—and any other **V**agrants under there?

Don't blush, your family and friends won't hold it against you. But the vacuum cleaner can reach under the refrigerator even if kitty can't, and it doesn't need eyes to find the dirt. Tight spots under radiators and low heavy furniture should also regularly encounter the firm persuasive touch of the vacuum cleaner nozzle.

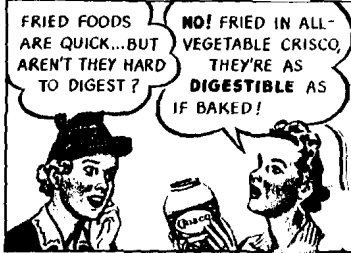
What about conserving the **V**acuum itself?

- ★ Empty bag often. A dirty bag puts a strain on the motor and keeps the machine from doing a good job.
- ★ Don't ask it to pick up pins, hairpins, tacks. They nick the fan or belt or puncture the bag; and anyhow they're too precious now to be thrown out!
- ★ Wind cord loosely so that there's no strain on it when the cleaner is moved.
- ★ Use switch to turn machine on or off. Never try to do it by yanking the cord from the outlet.
- ★ Keep hair and string clipped off brush with scissors, they tend to wind themselves round the spindle of the brush.
- ★ Keep brush adjusted so bristle tips extend just beyond the lips of the nozzle.

How do you dust, High Jinks, for a well-**V**acuumed home?

4/43 61 W.H.C.

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