



WHITE VINEGAR 101

Distilled white vinegar is a product for numerous and various uses. Keep a bottle in your kitchen cabinet at all times! Below, Pastorelli Foods is excited to offer, to our customers and the general public, some ideas to put your bottle of Distilled White Vinegar to use. So take out that bottle and get to work!

White Vinegar CLEANS

White vinegar breaks through lime build up on chrome kitchen and bathroom fixtures, as well as un-tarnishes brass, copper and pewter, when mixed with salt

Used alone, white vinegar can clean household surface areas, such as counter tops, bathtubs, shower doors, sinks, grout, walls, and windows.

When mixed with baking soda, white vinegar can clean and deodorize drains and garbage disposals. Or add 2 cups of water to this one part white vinegar/one part baking soda mixture, pour into a spray bottle, and freshen the air!

Place shallow bowls of vinegar around your house to remove any unpleasant odors in the air.

Diluted with water, white vinegar can sanitize the inside of your microwave and refrigerator.

Run a load's worth of white vinegar through a cycle of your empty dishwasher to eliminate soap and food build up.

Use vinegar in your washing machine, as you would a fabric softener, to give your family soft and static free clothes.

Mix 1 part vinegar and one part water into a spray bottle and apply to tough stains before washing clothes. You will find the results to be the same as if you were to purchase a much more expensive commercial stain remover!

Hand wash glassware of all types with white vinegar to prevent mineral build up and cloudiness.

White vinegar can also effectively clean your eye glass lenses.



Warm vinegar and spread over chewing gum stains on fabric to dissolve and remove.

One part vinegar to one part water does wonders for removing pet odor from your carpets.

Use vinegar to remove stubborn wall paper paste when stripping old wallpaper off your walls.

If your child has an accident in bed, use water and vinegar to remove the stain and odor.

White Vinegar for HEALTH AND BEAUTY

Use white vinegar as a hair rinse to remove shampoo build up and give your hair shine and luster.

White vinegar, when used as a hair rinse for a few days, also will solve any dandruff problems.

White vinegar, mixed equally with onion juice, can reduce the appearance of age spots, when applied daily, in just a few weeks.

To soothe a sore throat, add one tablespoon of white vinegar to 8 oz. glass of warm water and gargle.

When applied to sunburned skin, white vinegar can soothe the pain.

White vinegar can also be applied to mosquito bites, bee stings, and/or poison ivy to alleviate pain and relieve itching.

Use white vinegar as an antiseptic for cuts and scrapes.

Add white vinegar to your bath water to soften your dry skin and soothe sore muscles.

Soak your dentures in a bowl of white vinegar over night for unprecedented sanitation.

Soak your feet nightly in warm water and white vinegar to soften considerably and reduce calluses.

Add a half or cup or so of white vinegar to your vaporizer to relive sinus infections and seasonal colds.



Brush teeth once a week with white vinegar to eradicate bad breath and whiten your teeth.

Wipe your finger nails with a white vinegar soaked cotton ball before applying nail polish and the polish will stay on longer.

White Vinegar in the KITCHEN

Add a tablespoon or two of white vinegar to the water when poaching or boiling eggs and even if the shells crack, the egg whites will remain inside.

Liven up your wilted lettuce or other fresh vegetables by soaking in cold water with a few drops of white vinegar.

Store cheese within a white vinegar soaked towel/cloth to store longer.

To avoid sticky rice or pasta, cook or simmer with a tablespoon of white vinegar added to the water.

White vinegar, when soaked in overnight, is a great meat tenderizer.

When deep frying food, add a little white vinegar to prevent a greasy taste.

Rub your hands with white vinegar after chopping onions to remove the odor.

Add a teaspoon or so of white vinegar when frying or boiling seafood and/or fish to alleviate any "fishy" tastes or smells

Just one or so teaspoons of white vinegar can enhance and improve the taste of your tomato sauce.

White vinegar can be used as a recipe substitute for such ingredients as lemon, limes, salt, and wine.

Add a tablespoon or so of white vinegar to your cake recipe (box or homemade) to make your cake moister.