

For Farm Women . . .

(Continued from page six)

top and cover with Hollandaise sauce. Green beans, crisp relishes and extra toasted muffins complete the meal.

REGAL EGGS

Egg a la king put on company manners when the hard-cooked eggs are combined with mush-

rooms, green pepper and pimiento in a cheese sauce. Serve in toast cups with peas and spiced red crabapples.

TWIN EGG CHARGERS (especially for teen-agers)

Split a thick hamburger bun and cut a hole in each half large enough to hold one egg. Spread with butter or margarine, drop an egg in each half. Bake in slow oven about 15 minutes. Top with tomato slice and cheese. Place under broiler until cheese begins

to brown. Serve with potato chips, cole slaw, olives and pickles.

DEILED EGG CASSEROLE

Arrange cooked broccoli in bottom of baking dish, top with deiled eggs and pour cream of mushroom soup over all. Bake in slow oven until bubbly hot. Serve with pineapple-carrot salad and toast sticks.

EGGS AND ASPARAGUS DE LUXE

Arrange cooked asparagus spears on toast. Top with two

poached eggs and pour cheese over all. Sprinkle with paprika

BROILED EGGS AU GRATIN

Fry eggs in skillet on top of range until white begins to set. Sprinkle with grated cheese and place under broiler until done as desired.

SCRAMBLED EGGS WITH CHIPPED BEEF

Add flaked pieces of chipped beef to scrambled eggs when they begin to thicken.

BAKED EGGS AND HASH

Spread canned corned beef hash in baking pan. Make "wells" in hash. Drop eggs in "wells". Bake in slow oven about 15 minutes.

EGG AND POTATO SCALLOP

2 tablespoons fat, melted
2 tablespoons flour
2 cups milk
1 tablespoon minced parsley

or water cress, if available
1½ teaspoons salt
Pepper
6 medium sized cooked potatoes, sliced
4 to six hard cooked eggs, sliced
1 cup soft bread crumbs

Blend melted fat and flour thoroughly. Add the milk. Cook over low heat stirring constantly, until thickened. Add the parsley or water cress, salt, and pepper. Place alternate layers of potatoes and eggs in a greased baking dish and pour the white sauce over the top. Sprinkle with the bread crumbs. Bake in a moderately hot oven (375 degrees) 15 to 20 minutes or until the crumbs are browned. For variety, use cooked peas or sliced green beans in place of the potatoes.

Is there a special way that you fix eggs which your family especially fond of? Why not share your ideas and recipes with our readers.

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