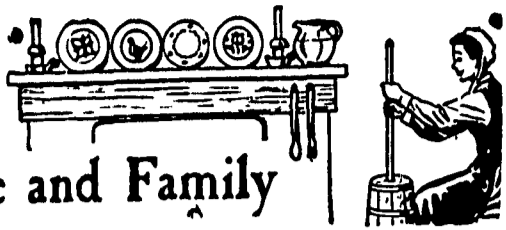


## For the Farm Wife and Family



By Mrs. Richard C. Spence

### Make Kids Clamor For Eggs



SPENCE

Make breakfast a fun time for the youngsters. Write secret messages on hard-cooked eggs — messages that appear only when the egg is shelled and ready to eat.

You put the design on the eggs before they are cooked. Dissolve 1 ounce of alum in 1/2 pint vinegar. (You can buy alum at any drug store.) Dip a small pointed brush in this solution and start writing. Or, for very young children, draw funny pictures. Let the solution dry thoroughly. Then cook the eggs in simmering water for about 15 minutes.

There'll be no trace of the writing on the shell when the eggs are served. But inside, on the hard-cooked egg white, the writing or design will appear bright and clear.

Children should eat at least five or six eggs a week. With invisible writing, it's a cinch.

Here are some other suggestions for the use of economical eggs.

#### SHRIMP AND EGG SALAD

- 1 4 1/2 oz. can deveined shrimp
- 3 hard cooked eggs
- 1 cup sliced celery
- 1 tablespoon chopped parsley
- 1 tablespoon chopped green onion
- 1/2 cup peeled diced cucumber
- 1/4 teaspoon salt

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Add salt, pepper and grated crushed potato chips, crack-lemon peel. Blend lemon juice with the mayonnaise; stir lightly through the salad ingredients. Chill. Serve on crisp salad greens. Garnish with remaining sliced hard-cooked egg and lemon quarters. Sprinkle with paprika 2 to 3 servings.

#### EGG AND MUSHROOM BAKE

- 6 hard-cooked eggs, quartered
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 2 cups milk
- 1/2 cup grated Cheddar cheese
- 1 tablespoon chili sauce
- 1 teaspoon salt
- 1/4 teaspoon curry powder
- 1 cup sliced fresh mushrooms
- Crushed potato chips, crackers, corn flakes or sesame wafers
- Hot cooked rice, noodles, or toast triangles

Melt butter in a skillet. Stir in flour. Add milk gradually stirring constantly until mixture thickens. Stir in Cheddar cheese chili sauce salt, and curry powder. Add mushrooms and eggs. Pour into a 1 1/2 quart casserole. Sprinkle top of mixture with

platter. Serve immediately, 2 servings.

#### EGGS A LA GOLDENROD ON WAFFLES

- 1/4 cup butter or margarine
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- Dash pepper

#### CHIVE OMELET

- 4 eggs
  - 2 tablespoons dairy sour cream
  - 1/4 teaspoon salt
  - 1 tablespoon butter
  - 1 tablespoon red pimiento strips
  - 1 1/2 teaspoons chopped chives
- Beat eggs, sour cream, and salt in a bowl until mixed well. Add butter to skillet and place over medium heat until butter bubbles. Pour egg mixture into skillet all at once. Quickly, with a fork, pull the edges of the egg mass toward the center as it thickens. The liquid part will immediately fill the vacant spaces. Repeat until all the liquid is used up, but the eggs are still soft. Cover with lid for about 1/2 minute to allow surface to become creamy. Arrange pimientos and chives over the half of the omelet opposite the skillet handle. Tilt pan. Fold omelet in half with spatula and roll onto a hot

- 2 teaspoons Worcestershire sauce
- 3 cups milk
- 6 hard-cooked eggs
- 1 recipe waffles

Melt butter in medium-sized saucepan. Stir in flour, salt and pepper. Blend in Worcestershire sauce. Gradually add milk, stirring constantly until mixture thickens. Slice 5 of the eggs; add to creamed mixture; continue cooking over low heat, stirring frequently, about 10 minutes. Cut remaining egg in half; press egg yolk through a sieve; set aside. Chop remaining egg white and add to sauce. Bake waffles. For each serving, top waffle section with creamed eggs. Sprinkle with sieved egg yolk. Makes 6 servings.

#### CORN BREAD SUPPER SURPRISE

- 1 15 oz. package corn bread mix

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