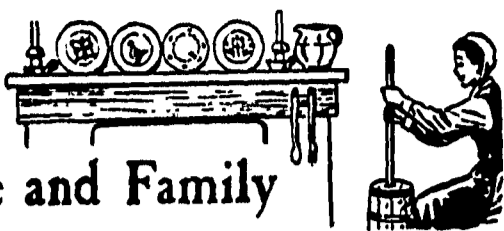


For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



SPENCE

EGGS ON THE GO

A hearty breakfast will rouse the sleepy heads in your family. Just start their day with a bountiful breakfast that is different from the usual bacon and eggs. Corned beef hash and scrambled eggs is a dish that pulls the sleepy heads out of their beds so that they will have time to enjoy this delicious combination. Or you can combine canned corned beef hash with poached eggs for a quick and easy meal.

SCRAMBLED EGGS & HASH

- 2 cans corned beef hash
- 1 dozen eggs
- 2 cup milk or cream
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons butter or oil

To prepare: Press the canned corned beef hash into a lightly oiled skillet and warm over medium heat. While the hash is warming, bring the butter or oil in another skillet to moderate heat. Blend eggs, milk, salt and pepper and pour into the heated skillet. As the egg mixture starts to thicken, stir with a fork. Repeat this until eggs are cooked but still moist. Avoid constant

stirring. To serve: Cut the corned beef hash into six servings and place on individual plates. Spoon the scrambled eggs on the plates along side the hash. Makes 6 servings.

CORNED BEEF HASH AND POACHED EGGS

- 2 cans corned beef hash
- 6 eggs

To prepare: Divide the corned beef hash into six patties and brown in a lightly oiled skillet

over medium heat. While the corned beef hash is browning take a shallow sauce pan or skillet, size according to the number of eggs to be prepared at one time, fill with at least 1 1/2 inches of water and bring to a boil. Reduce heat so that water is simmering. Break eggs into a saucer and slip them gently into the water. Continue this for as many eggs as you wish to cook at one time, keeping in mind which egg was put in first. Cook the eggs gently for about 5 minutes, or until desired doneness.

To serve: With the back of a spoon push a slight hollow in the top of each hash patty, place on a serving plate. Remove eggs one at a time from water with a slotted spoon and drain. Place on top of each hash patty. 6 servings

LENTEN SCRAMBLED EGGS

- 4 eggs
- 3 tablespoons butter or margarine
- 1/2 cup sliced fresh mushrooms
- 2 tablespoons finely chopped green onion tops
- 1/4 cup dairy sour cream
- 1/2 teaspoon salt
- 1/4 teaspoon marjoram
- 1/8 teaspoon pepper
- 1/4 cup crumbled, cooked bacon (optional)

Melt butter in skillet. Add mushrooms and green onions

Saute until tender. Break eggs into a bowl. Add sour cream and seasonings. Beat until well blended. Pour egg-sour cream mixture into skillet. Cook over low heat until eggs are creamy, stirring occasionally. When eggs are set, serve immediately on toasted bread or on English muffins as fried egg sandwiches. 4 servings.

EGGS MORNAY

- 6 eggs, hard-cooked
- 1/2 stick (1/4 cup) butter or margarine
- 1/4 cup finely chopped onion
- 1/4 cup flour
- 2 cups milk
- 1/2 teaspoon salt
- 1/2 Dash cayenne pepper
- 1/2 teaspoon Worcestershire sauce
- 1/2 cup shredded cheddar cheese
- 2 tablespoons chopped parsley
- Paprika

Shell eggs and cut into halves lengthwise. Remove yolks and mash. Melt butter in a saucepan. Add onion and saute until transparent. Remove from heat. Stir in flour. Gradually add milk, stirring constantly. Add seasonings and blend. Return to heat

Stir and cook until sauce thickens. Add cheese and continue to cook until melted. Spread 1/4 cup sauce over bottom of 8 by 8 by 2 inch baking dish. Combine 1/2 cup sauce with egg yolks. Beat until smooth and fluffy. Fill egg whites with mixture. Place stuffed egg halves in baking dish. Cover with remaining sauce. Heat in a slow oven (300 degrees) for 15 minutes. Sprinkle with parsley and paprika before serving. 4 to 6 servings.

EGGS A LA KING

- 1 cup sliced mushrooms (fresh or canned)
- 4 tablespoons butter
- 1/4 cup flour
- 2 cups milk
- 1/4 cup chopped green pepper
- 2 tablespoons chopped pimiento
- 1 teaspoon salt
- 6 hard cooked eggs, cut in wedges
- Bite size shredded wheat biscuits

Cook mushrooms in butter until tender, but not brown. Push mushrooms to one side of skillet; blend flour into butter un-

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