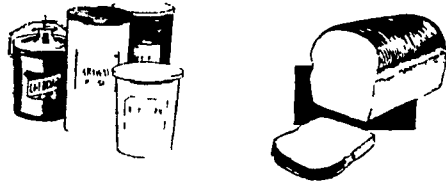
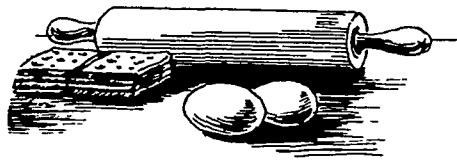


# Home on



# The Range

## Two Easter Favorites

Although recipes for Easter egg candy weren't actually called for, "Home on the Range" did receive one which begins this week's gathering of selections. Says Mrs. James Coombs, who sent in several different types of foods, "Dear fellow cooks, Happy Spring and Happy Easter! Throughout the years, I have used several egg and ham recipes, depending on the hour of the day family and friends were "dropping in." Eggs St. Denis is a favorite when church friends drop by for brunch. Hope you can use my offering." Perhaps this Easter, Mrs. Coombs' recipe will come in handy, as will the many others.

### HOMEMADE EASTER EGG

1 pound confectioners sugar  
7 ounces shredded coconut  
2 eggs whites

Mix the above ingredients together. Shape this mixture into one large egg or any size you wish and place on wax paper. In double boiler melt six ounces semi-sweet chocolate morsels. Spread the melted morsels on your egg or eggs. Put in refrigerator until the chocolate is hard.

Mrs. Alvin Horning  
Penn Yan, New York

### EASTER OMELET

3 4 cup finely chopped cooked ham  
1-1/2 teaspoons brown sugar  
1-1/2 teaspoons chopped chives  
1/2 teaspoon prepared mustard  
4 eggs  
1/4 cup water  
1/2 teaspoon salt  
dash pepper  
1 tablespoon butter

Combine ham, brown sugar, chives and mustard; set aside. Mix eggs, water, salt and pepper with fork. Heat butter in 10-inch omelet pan or skillet until just hot enough to sizzle a drop of

water. Pour in omelet mixture; mixture should set at once. With pancake turner, carefully draw cooked portions at edges toward center, so uncooked portions flow to bottom. Tilt skillet as it is necessary to hasten flow of uncooked eggs. Slide pan rapidly back and forth over heat to keep mixture in motion and sliding freely. While top is still moist and creamy-looking, spread 1/2 cup ham mixture on half of omelet. With pan cake turner fold omelet in half or roll,

turning out onto platter with a quick flip of the wrist. Top with remaining ham mixture. Makes two servings.

### EGGS ST. DENIS

3/4 cup chopped lean ham  
4 tablespoons chopped green onion  
1 tablespoon chopped cooked liver  
2 tablespoons chopped mushrooms  
2 tablespoons butter  
Dash white wine or lemon juice  
6 eggs

6 slices toast  
6 slices boiled ham  
Salt and pepper to taste  
Make sauce (1 1/2 cups) by cooking chopped ham, green onion, liver, mushrooms in butter. Add wine or lemon

juice. Break each egg into a saucer. Then slide eggs into deep grease (not too hot). Keep turning egg over with perforated turner to keep eggs round and to get whites to cover yolks. Fry only two to three at a time. Have slices of toasted, buttered bread ready. Place a slice of ham and an egg on each slice of toast. Pour sauce over. If preferred, instead of the above sauce cooked in butter, you can make a noux foundation (browning equal amounts of flour and butter), using green onions, mushrooms, green peppers and seasonings.

Mrs. James L. Coombs  
Gardners, Pa.

### EGG AND HAM CROQUETTES

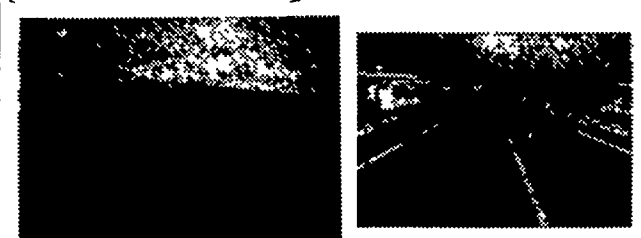
8 eggs  
Salt and white pepper to taste  
1 cup finely chopped or ground lean cooked ham  
1 teaspoon grated onion

2 teaspoons finely chopped parsley  
Fine bread crumbs  
Scramble eight eggs in the usual way, seasoning to taste with salt and white pepper. When eggs just begin to set stir in one cup of finely chopped or ground cold lean cooked ham, one teaspoon grated onion, two teaspoons of finely chopped parsley, mixing thoroughly. Remove from the heat, spread over cold platter to cool and when quite cold, shape into croquettes, cones, or egg shapes. Roll in beaten seasoned egg, then in fine bread crumbs. Again in beaten egg and fine bread crumbs. Chill well. When ready to serve, place a few croquettes at a time in a wire basket, plunge it into hot deep, clear fat (375 to 380 degrees) and fry until delicately browned. Drain

[Continued on Page 49]

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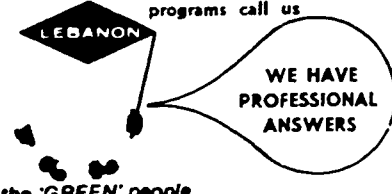
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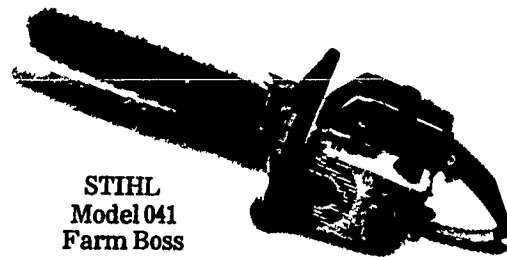
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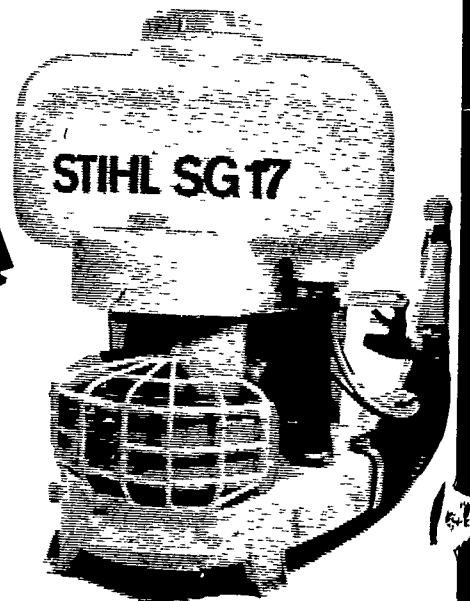
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