

Eggs appearing

(Continued from Page 99)

and become tough or rubbery, while the yolks become toughened and may turn gray-green.

The five ways to cook eggs include: frying, scrambling, cooking-in-the-shell, poaching, and baking them.

FRIED EGGS

To fry an egg, heat one to two tablespoons butter in a skillet until just hot enough to sizzle a drop of water. If one uses a very large skillet, more butter will be needed. Break and slip two eggs into the skillet. Then reduce the heat immediately. Cook slowly to the desired degree of doneness, spooning butter over the eggs to baste or turning the eggs to cook both sides.

Or one do the steam-basted variation, using just enough

butter to grease a skillet. Heat the skillet until hot enough to sizzle a drop of water. Break and slip two eggs into the skillet. Cook over low heat until the edges turn white, about one minute. Add one teaspoon water, decreasing the proportion slightly for each additional egg being fried. Cover the skillet tightly to hold in the steam which bastes the eggs. Cook to the desired degree of doneness.

SCRAMBLED EGGS

2 eggs
2 tablespoons milk
¼ teaspoon salt
dash of pepper
1 tablespoon butter

Beat the eggs, milk, salt and pepper together with a fork, mixing thoroughly for uniform yellow, or mixing slightly for white and yellow streaks. Heat the butter in the skillet, over medium heat until just hot enough to sizzle a drop of water. Pour in the egg mixture. As the mixture begins to set, gently draw pancake turner completely across the bottom, forming large soft curds. Continue until eggs are thickened but do not stir constantly. Cook until eggs are thickened throughout but still moist. (It is better to remove scrambled eggs from the pan when they are slightly underdone; heat retained in the egg completes the cooking.)

FRENCH OR PLAIN OMELET

2 eggs
2 tablespoons water
¼ teaspoon salt
dash of pepper
1 tablespoon butter

Mix the eggs, water, salt and pepper with a fork. Heat the butter in an omelet pan or skillet until just hot enough to sizzle a drop of water. Pour in the egg mixture. The mixture should set at the edges at once. With a pancake turner, carefully draw the cooked portions at the edges toward the center, so the uncooked eggs can flow. Slide the pan rapidly back and forth over the heat to keep the mixture in motion and sliding freely. While the top is still moist and creamy-looking, fill, if desired. With a pancake turner fold in half or roll, turning out onto the platter with a quick flip of the wrist.

PUFFY OMELET

4 eggs, separated
¼ cup water
¼ teaspoon salt
¼ teaspoon cream of tartar
1 tablespoon butter

Add the water, salt and cream of tartar to the egg whites and beat until stiff but not dry or just until whites no longer slip when the bowl is tilted. Beat the egg yolks until thick and lemon-colored, about five minutes. Fold the yolks into the whites. On medium-high heat, heat the

butter in an omelet pan or skillet with ovenproof handle until just hot enough to sizzle a drop of water. Pour in the omelet mixture; gently smooth surface. Reduce heat to medium. Cook slowly until puffy and lightly browned on the bottom, about five minutes. Lift the omelet at the edge to judge the color. Bake in preheated 350 Degree F. oven for 10 to 12 minutes or until knife inserted halfway between center and outside edge comes out clean. To serve, loosen omelet edges with spatula. With a sharp knife cut upper surface down the center of the omelet, but do not cut through to the bottom of the omelet. Fill, if desired. Tip skillet, with pancake turner, fold in half and turn out onto platter with a quick flip of the wrist. Serve immediately.

SOFT-COOKED EGGS

Put the eggs in a saucepan and add enough tap water to come at least one inch above the eggs. Cover; bring rapidly to boiling. Turn off the heat; if necessary, remove the pan from the burner to prevent further boiling. Let stand in the hot water one to four minutes, depending on desired degree of doneness. Cool eggs promptly in cold water for several seconds to prevent further cooking to make them easier to handle. To serve, break the shell through the middle with a knife. With a teaspoon, scoop the egg out of each half shell into individual serving dish. If egg cup is used, slice off large end of egg with knife and eat from shell.

HARD-COOKED EGGS

Put the eggs in a saucepan and add enough tap water to come at least one inch above the eggs. Cover, bring rapidly just to boiling. Turn off the heat, if necessary, remove the pan from the burner to prevent further boiling. Let stand in the hot water 15 minutes for large eggs, adjust time up or down by approximately three minutes for each size larger or smaller. Cool immediately and thoroughly in cold water—shells are easier to remove and it is less likely you will have a dark surface on the yolks. To remove shell, crackle it by tapping gently all over. Roll the egg between the hands to loosen the shell; then peel, starting at the large end. Hold the egg under running cold water or dip in a bowl of water to help ease off the shell.

POACHED EGGS

Lightly oil a sauce pan. Add enough water, (milk or broth may be used instead of water), to make two inches deep. Heat to boiling. Reduce heat to hold temperature at simmering. Break eggs, one at a time, into sauce dish; then slip each egg into water, holding dish close to water's surface. Simmer three to five minutes, depending on degree of doneness desired. When done, remove eggs with slotted pancake turner or spoon; drain on paper towel and trim edges, if desired.

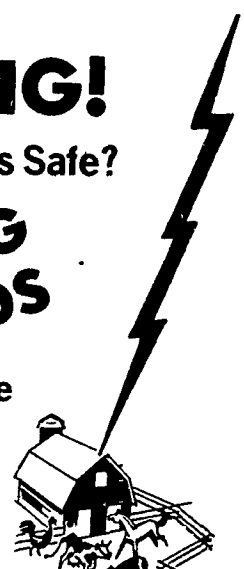
(Turn to Page 106)

LIGHTNING IS STRIKING!

Are Your Buildings Safe?

LIGHTNING RODS

Now Available



Let Us Estimate The Cost Of Protecting Your Buildings. No Obligation . . .

DAVID'S ELECTRIC SERVICE
400 N. Race St.
Richland, PA 17087
717-866-7588 (Call)
717-272-8580 Collect

HAROLD C. FOSTER
Box 96A
Star Route
Huntingdon, PA 16652
814-643-0248
(Call Collect)

THE SYSTEMS PEOPLE



AGSTAR BUILDINGS AND EQUIPMENT

- A. Modular 24-ft. wide farrowing finishing, & gestation buildings.
- B. Modular 12-ft. wide farrowing nursery & gestation buildings.
- C. Lot or pasture fountains.
- D. Hog lot gates & partitions.
- E. Heavy duty hog & cattle waterers.
- F. Big capacity feeders.
- G. Ventilation equipment.
- H. Round feeders.
- I. Feed delivery systems.
- J. Galvanized vertical pen partitions.
- K. Hog troughs.
- L. Porcelainized Steel slats.
- M. Rotary feeders.
- N. Porcelainized watering cups.
- O. Baby pig feeders.
- P. Farrowing stalls & pens.
- Q. Pig heaters.
- R. Nipple waterers.
- S. Space-saver nursery feeders.
- T. Flex auger systems & feed bins.
- U. Gestation stalls & buildings.
- V. Soft-Grip Flooring.

- ★ We Sell, Service & Install.
- ★ Full Line Parts Department.

YOU HAVE THE OPTION TO BUILD YOUR OWN STORAGE PIT WITH SELF-CONTAINED OR PITLESS BUILDINGS.

★ AGSTAR STANDS BEHIND THEIR EQUIPMENT WITH A FULL YEAR WARRANTY ★

Send me more information on _____
(letter from above list)

Name _____

Address _____

City _____

State _____ Zip _____

Phone _____

EMHERR

EQUIPMENT, INC.
RD3, Sprechér Road
Willow Street, PA
Lancaster Co
717-464-3321