

Home On The Range

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DIFFERENT DEVILED EGGS

8 hard-cooked eggs
juice of 1/2 lemon
1/4 teaspoon dry mustard
1/2 teaspoon salt
3 tablespoons salad dressing
1/2 cup finely shredded dried beef

Slice the eggs in lengthwise halves. Scoop out the yolk and mash. Add the lemon juice, mustard, salt, salad dressing and dried beef. Combine well and fill each egg white with the mixture. Garnish with minced parsley and a sprinkle of paprika.

Mrs. Carl S. Bacon, Felton

EGG AND POTATO SKILLET SUPPER

1/4 cup butter
4 medium potatoes, cooked and sliced
1 medium onion, sliced
1 tablespoon parsley flakes
1/2 teaspoon paprika
8 eggs
1/2 cup milk
1 teaspoon salt
1/4 cup pepper

In a large frying pan over medium heat, melt butter. Add potatoes, onion, parsley and paprika. Cook, stirring occasionally, until potatoes begin to brown and onion is tender, about 5 to 7 minutes. Reduce heat to medium. Meanwhile, beat eggs, milk, salt and pepper together with a fork. Pour egg mixture over potato mixture. As eggs begin to set, gently draw pancake turner completely across bottom and sides of skillet, forming large soft curds. Continue until eggs are thickened throughout but still moist.

It is better to remove the eggs from the pan when they are slightly underdone, because heat retained completes the cooking.

BASIC CREPES

3 tablespoons butter
3 eggs, slightly beaten
1/2 cup milk
1/2 cup water
3/4 cup flour
1/2 teaspoon salt

Melt butter in 10-inch omelet pan or 8-inch crepe pan. Meanwhile in a bowl, beat eggs, milk, water and melted butter. Blend in flour and salt until mixture is smooth. On medium heat, heat buttered omelet pan until just hot enough to sizzle a drop of water. For each crepe, pour scant 1/4 cup batter in pan, browned on bottom; remove from pan or turn and brown other side. (Crepes to be filled need only be browned on one side). Stack between sheets of paper toweling or waxed paper until ready to use. Crepes may also be frozen. Spread scant 1/2 cup filling on each crepe. Serve 2-3 crepes per person. Makes approximately 12 crepes.

Crepes should set to a thin lacy pancake almost immediately. If too much batter is poured into the pan, pour off excess immediately. If there are holes, add a drop or two of batter for a patch.

Junior Cooking Edition

Today, in honor of egg month, we're featuring egg recipes for junior cooks.

From the basics of good soft-cooked eggs to a Toad-in-the-Hole, our junior cooks will enjoy these young crowd pleasers. So why not fry something new today?

SOFT-COOKED EGGS

Put eggs in a single layer in a saucepan. Add enough water to come at least 1 inch above the eggs. Cover and quickly bring just to boiling. Turn off heat. If necessary, remove pan from burner to prevent further boiling. Let eggs stand in hot water 1 to 4 minutes, depending on the desired doneness. Immediately run cold water over the eggs or put them in ice water until cool enough to handle.

To serve, break the shell through the middle with a knife. With a teaspoon, scoop egg out of each half shell into a serving dish. Sprinkle with grated cheese or bacon if desired.

HARD-COOKED EGGS

Cook eggs exactly as for soft-cooked eggs, except allow the eggs to stand 15 to 17 minutes for large eggs. Run cold water over the eggs until completely cooled. Note: Eggs should always be hard-cooked rather than hard-boiled. When an egg is boiled, the white gets tough and the outside of the yolk turns green from the reaction of the yolk to the heat.

SPOONBREAD

4 eggs, separated
2 cups milk
3 tablespoons butter
1 cup cornmeal
1 teaspoon baking powder
3/4 teaspoon salt
1/4 teaspoon cream of tartar

In a small mixing bowl, beat egg yolks at high speed until thick and lemon-colored, about 5 minutes. Set aside.

In large saucepan over medium heat, combine milk and butter. Cook, stirring constantly, until butter melts. Stir in cornmeal, baking powder and salt. Cook, stirring constantly, until mixture thickens, about 3 minutes. Remove from heat. Beat in yolks and set aside. Wash and dry beaters. In large mixing bowl, beat egg whites and cream of tartar at high speed until stiff but not dry, just until whites no longer slip when bowl is tilted. Gently fold cornmeal-yolk mixture into whites. Pour into greased 1 1/2 quart baking dish.

Bake in preheated 375° F oven until knife inserted halfway between center and outside edge comes out clean, 30-35 minutes. Serve immediately.

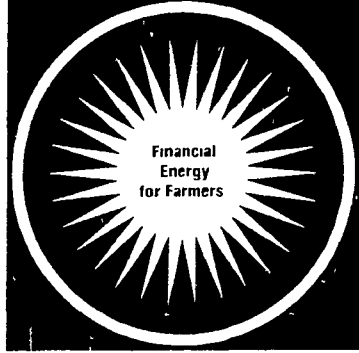
FORGOTTEN COOKIES

6 egg whites
1/2 teaspoon cream of tartar
1 1/2 cups sugar
3 1/2 ounces flaked coconut
1/2 teaspoon vanilla
6 ounces semi-sweet chocolate pieces
1/4 teaspoon mint extract
few drops of green food coloring
1 cup chopped nuts
1/2 cup finely chopped drained maraschino cherries
few drops red food coloring

Beat egg whites and cream of tartar until foamy. Add sugar, a little at a time until sugar is dissolved and whites are glossy and stand in soft peaks. Divide egg whites equally among 3 bowls. Fold coconut and vanilla into mixture in first bowl. Fold chocolate, mint and green coloring into second bowl, and fold nuts and cherries along with the red coloring into the third bowl.

Drop by rounded teaspoonfuls onto greased cookie sheets. Place in a preheated 350° F. oven. Immediately turn the oven off. Let cookies stand in the oven until dry and crisp, several hours or overnight.

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COAL & WOOD STOVES

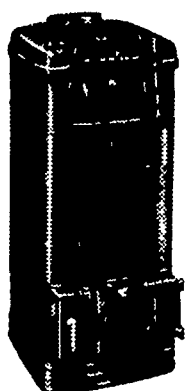
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GEORGE BUSH HAS COME TO OUR STATE AND LISTENED TO US. AND HE IS MAKING TOUGH-MINDED PROPOSALS FOR THE PROBLEMS WE FACE.

BUSH ON INFLATION: "I will submit a balanced budget within 100 days of taking office reduce the role of the federal government by cutting spending, waste and inefficiency immediately cut taxes by \$20 billion for individuals and businesses to stimulate savings and investment. Curbing inflation is the first goal of the Bush administration."

BUSH ON ENERGY: "We must expand supply by decontrolling oil and natural gas encourage immediate conversion of all coal-capable utility power plants and major industrial boilers from oil back to coal insure high safety standards for nuclear power tax windfall profits while requiring expanded investment in energy development encourage conservation through tax credits and low interest loans support pilot programs for coal gasification."

BUSH ON GUN CONTROL: "I am a sportsman who has voted against and continues to oppose federal gun registration support mandatory prison sentences for those convicted of the use of a weapon during a crime."

BUSH ON AGRICULTURE: "Farmers must be protected against drastic downturns while operating in the free market system foreign markets should be expanded taxes must be reformed so no family farm will be liquidated merely to pay estate taxes eliminate the carry-over provision."

BUSH ON OLDER AMERICANS: "Social Security regulations must be adjusted so not to penalize those who wish to work or financially jeopardize those who wish to marry change Medicare provisions to allow alternatives to nursing homes."



George Bush:

A President we won't have to train.

Paid for by The Bush for President Committee. A copy of our report is on file with the Federal Election Commission and available for purchase from the Federal Election Commission, Washington, D.C. 20463