



## Holiday breakfasts to make ahead

**HINTS:** Vary the flavor of this recipe by adding one of these: 1/4 cup chopped scallions, mushrooms, or green chilies; 1/2 cup chopped cooked ham; or 5-6 slices cooked and crumbled bacon. Layer the optional ingredient under the cheese layer in Step 1.

For a browner top, microwave on high power for 10 minutes, rotating the pan after 5 minutes. Then bake the strata, uncovered, in a range oven at 350°F. for about 20 minutes, until browned and set in the center.

The Farmer's Strata below isn't a true strata, since it is not layered. However, it has the same flavor and appearance as a strata when cooked. With meat, potatoes, eggs and cheese in the recipe, you have a hearty and filling breakfast casserole.

This casserole is also good served with a green salad for a light supper dish. Or fix it the night before an extra busy morning, and you can "feed the men" in a snap!

### Farmer's Strata

1/4 cup chopped onion (1 small)  
2 tablespoons butter or margarine

12 ounce package frozen hash brown potatoes, about 3 cups (OR use 3 medium peeled and shredded raw potatoes)

1/3 cup milk or cream  
1 cup (4 ounces) shredded cheddar cheese  
1 cup (4 ounces) diced cooked ham

1/2 teaspoon salt  
1/2 teaspoon pepper

Paprika for topping, if desired  
1. Saute onion in butter in a 9-inch round cake pan (or a 10x6-inch utility pan) for 3 minutes on high, until the onion is tender. Stir once halfway through.

2. Add potatoes, cover with a lid

cheese, shredded  
2 tablespoons butter or margarine  
1/2 teaspoon salt  
1 teaspoon dry mustard  
1/2 teaspoon paprika  
4 eggs  
1 3/4 cups milk (or for richer flavor, use one 12-ounce can evaporated milk)

1. Layer half of the bread cubes, 1 3/4 cups cheese (reserve 1/4 cup for topping), and the remaining bread in a flat 1 1/2-2-quart casserole (such as a 9-inch round cake pan or a 10"x6" utility dish).

2. Melt margarine or butter in a 4-cup measure or small mixing bowl. Stir in salt, mustard and paprika, then add eggs and milk, beating until well mixed.

3. Pour egg mixture evenly over the bread layers. Gently press cubes down if they float up. Sprinkle remaining cheese on top. Cover and refrigerate overnight or for several hours.

4. Microwave, covered, on high power for 10 minutes, rotating pan 1/4 turn after 5 minutes.

5. Rotate pan again, and cook on medium (50,5) for 10 minutes longer, until the center is set on the bottom. Let stand 5 minutes before serving. Serves 4-6.

Memorial Day and Father's Day are coming up soon. If you are planning for weekend company, a breakfast dish that can be made ahead is a quick and easy morning meal. Serve these Egg Stratas with fruit salad and sweet rolls or a coffee cake for a delicious company breakfast or brunch.

Egg stratas, if you are not familiar with them, are layered casseroles of eggs, cheese and other ingredients. Most are refrigerated several hours or overnight before cooking.

Stratas, like other casseroles that can't be stirred, need to be microwaved on medium power for even cooking. On high power, the edges or corners get hard (overcooked) before the center is cooked and set.

If you've made stratas in your range oven, the microwave versions will be less brown on top. Sprinkle grated cheese or paprika on top for more color. Or, put the casserole under an oven broiler during standing time to brown the top.

### Egg and Cheese Strata

5 slices of bread, cubed (about 3 1/2 cups)  
2 cups (8 ounces) cheddar

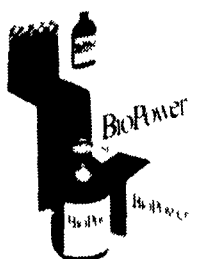


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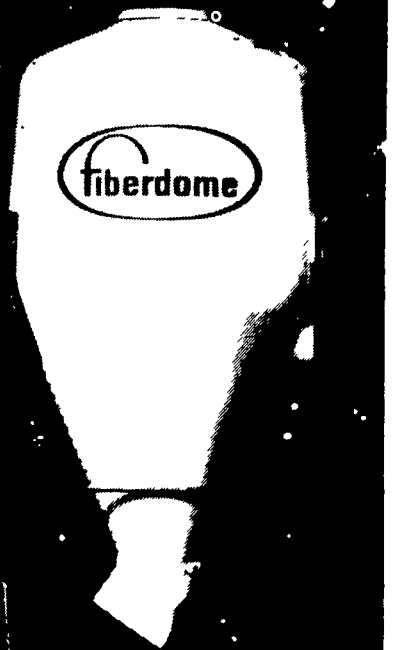
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**TOWANDA** — A maple syrup contest was held recently during the Maple Festival at the Troy Fair grounds.

Richard N. Plotts of Clinton County judged the contest. The judging includes such qualities as color, clarity, texture, taste, smoothness, density, as well as other factors.

The following are the results:

**Class I (1/2 gallon syrup)**  
1st C Earl Cole of Milan 2nd Roloson Brothers of Troy 3rd H W Russell & Sons of Rome

**Class II (quarts syrup)**  
1st C W Russell & Son of Rome 2nd H W Russell & Sons of Rome 3rd Bill & Janet Brown & Son of Rome

**Class III (1/2 pint syrup - light)**  
1st H W Russell & Sons 2nd C W Russell & Son 3rd Roloson Brothers

**(1/2 pint syrup - medium)**  
1st Roloson Brothers 2nd H W Russell & Sons 3rd C W Russell & Son

**(1/2 pint syrup - dark)**  
1st James Schrader of Rome 2nd H W Russell & Sons of Rome 3rd Elwyn & Helen Wrisley of Gillett

**Class IV**  
**a Sugar Cake - uncoated**  
1st Dewey Meadows Maples of Warren Center 2nd C W Russell & Son of Rome 3rd H W Russell & Sons of Rome

**b Sugar Cake - crystal coated**  
1st C W Russell & Son of Rome 2nd H W Russell & Sons of Rome 3rd Dewey Meadows Maple of Warren Center

**Class V Sugar Crumb**  
1st C W Russell & Son of Rome 2nd H W Russell & Sons of Rome 3rd Dewey Meadows Maple of Warren Center

**Class VI Maple Cream**  
1st C W Russell & Son of Rome 2nd Bill & Janet Brown & Son of Rome 3rd Roloson Brothers of Troy

**Class VII Baked Goods**

1st Pat Bradley of Gillett 2nd Elwyn & Helen Wrisley of Gillett 3rd Bill & Janet & Son of Rome

**Best of Show Award**  
C W Russell & Son

## Winners named in maple products contest

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