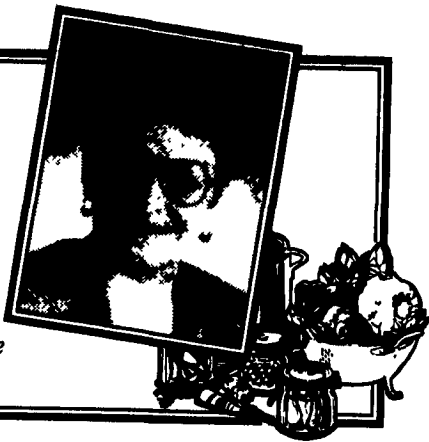


**Consuming Thoughts**  
by  
**Fay Strickler**

*Penn State Extension Home Economist For Berks Co.*



Eggs can be "eggcentric" at Easter time unless you know the secret of success in handling them. Just a few simple rules will ensure eatable and beautiful Easter Eggs without making a disaster of your kitchen.

The secret begins with the boiling, or hard-cooking, of the eggs. To prevent egg breakage while cooking, use eggs that are four or five days old. Be sure that they are at room temperature before cooking. Cover eggs in a pan with water, at least one inch above the eggs. Bring rapidly to a boil and turn off the heat. If necessary, remove pan from unit to prevent further boiling. Cover and let stand in the hot water for 15 minutes, then cool immediately in cold water. This makes the shell

easier to remove and helps prevent dark surfaces on yolks.

A few tips for dyeing eggs, which can be helpful whether you are using a "home brew" or the commercial dyes. If the dye seems weak and does not penetrate as well as expected, often times it is caused by the oil surface of the egg. To improve penetration, increase the amount of vinegar and reduce the amount of water. Cold water may be used, but hot tap water prolongs the life of the dyes. A simple homemade dye can be prepared by placing one to three teaspoons of food coloring into four tablespoons of vinegar and 1/3 cup of hot water.

During the dyeing process do not use aluminum containers; they counteract the process. When

decorating your eggs for Easter, a little imagination can transform ordinary eggs into something special for that special child.

Keep your decorated hard-cooked eggs fresh for later use by storing them in their cartons in the refrigerator. When hiding eggs, consider hiding places carefully. Avoid areas where the eggs might come into contact with pets, wild animals, birds, insects or lawn chemicals.

Refrigerate your eggs again after they've been hidden and found. Don't eat cracked eggs or eggs that have been out of refrigeration for more than 2 hours. If you plan to use hard-cooked eggs as a centerpiece or other decoration and they will be out of refrigeration for many hours or several days, cook extra eggs for eating and discard the eggs that have been left out as decoration.

You can also turn your decorated Easter eggs into a nutritious post-Easter meal or snack. The most popular use for decorated eggs after Easter is salad. Egg salad, a basic all-purpose recipe, can be "spiced-up" to make a variety of nutritious meals and snacks. A dash of chil' powder or any other spice can add extra zest to egg salad. Serve it on tomato or lettuce cups, use it as a dip for

crackers or as a dressing for green salads.

Be as creative in serving your

left-over Easter eggs as you were in creating them. Why not think up your own new serving idea!

**Area Crafters Invited To Rib Cook-Off**

YORK (York Co.) — Area crafters are invited to participate in a juried craft show and sell their handmade creations at the second annual Keystone National Rib Cook-Off and Music Fest, scheduled July 27-30, at the York County Fairgrounds.

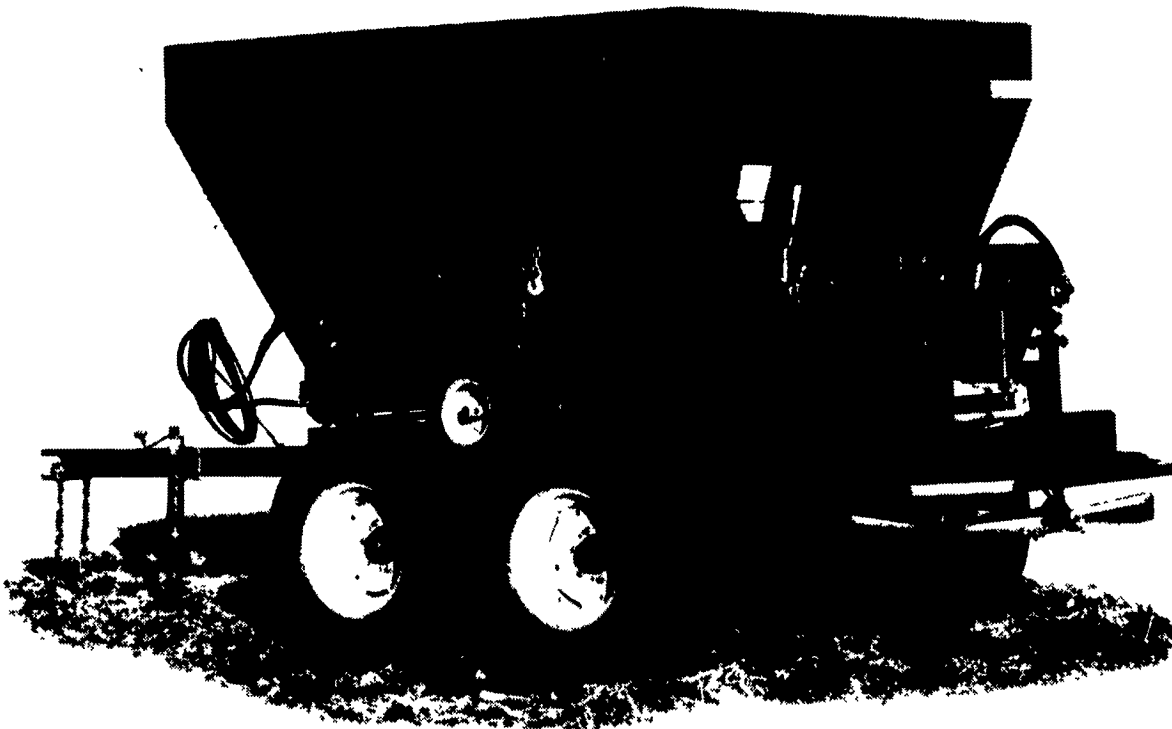
Event organizers expect dozens of artisans and crafters to take part in the four-day festival, which is expected to attract more than 70,000 people to the fairgrounds.

This event will feature competition among 16 "ribateurs" who will sell their specialties to the

public and compete in a judged competition; musical entertainment including performances by Mark Chestnut and Ken Mellons and other national acts; pig races; Jack Russell dog races; a carnival; and a variety of other activities, including a special children's area.

For more information on reserving a craft booth, send a self-addressed, stamped envelope to: Keystone National Rib Cook-off and Music Fest, P.O. Box 194, Landisville, PA 17538, or call (717) 898-0238, between 8 a.m. and 8 p.m.

**The One Spreader Rugged Enough For Lime, Precise Enough For Fertilizer.**



You know how tough it is to spread wet lime. And fertilizer is too expensive to waste. Our new 56i spreader does both jobs with ease. Plus, it has no equal when it comes to spreading "sloppy" material.

Stoltzfus Spreaders have been known as unique, "top-of-the-line" ag spreaders since 1947.

- Press-wheel ground drive
- Walking-beam suspension
- Corrosion-proof steel hopper
- UHMW plastic floor
- Lime: 3 tons / acre max.
- Fertilizer: 125 lbs. / acre min.

Farmers are still using Stoltzfus Spreaders they've had 20 years or more. That means your investment in a versatile Stoltzfus Spreader will add up to a very smart buy indeed.

Call or write today for a free brochure and the name of the dealer nearest you.



**1-800-843-8731**

Morgan Way, P.O. Box 527, Morgantown, PA 19543

**DOE'S PRIDE™ NATURAL GOAT MILK SOAP**



- It's especially GENTLE on your skin
- It's NATURAL and PURE
- There's NO allergy-producing fragrance, dye, color or preservative added

SEND FOR FREE INFORMATION or CALL TOLL FREE NUMBER

**1-800-542-7180**

**HOME SOAP WORKS**

P.O. Box 317, Millington, NJ 07946  
(908) 604-2170

**KEN CLUGSTON**  
(717) 665-6775

**CRAFT-BILT CONSTRUCTION INC.**

FARM-HOME BUILDING  
1242 Breneman Road  
MANHEIM, PA 17545  
PH: (717) 665-4372

BUILDING & REMODELING FOR—  
DAIRY RESIDENTIAL  
SWINE POLE BUILDINGS  
BEEF STORAGE

**SOYBEAN ROASTING ON YOUR FARM**



**FULL-FAT ROASTED SOYBEANS for Maximum Feeding Value**

- High energy, by-pass protein and palatability
- Toxic enzymes and molds destroyed
- Peak performance with retained oil and lecithin
- Improved Total Digestible Nutrients
- Ultimate rich peanutty flavor and aroma
- Dried as roasted
- Roast own grown beans - Avoid trucking and docking
- Economical and efficient for lower feed costs
- Ready for use or storage

**Custom Roasting in PA and Surrounding States**

David N. Groff  
RD 3 Lewisburg, PA  
(717) 568-1420

Schnupp's Grain Roasting, Inc.  
RD 6 Lebanon, PA  
1-800-452-4004  
717-865-6611

Horst Grain Roasting  
3040 Penns Grove Rd.  
Lincoln Univ., PA 19362  
(Chester Co.)  
(610) 869-8834

Roast-M-Matic Grain Roasting Sales-Service Custom Work  
Repeat Cool Unit Available