MRS. WILSON TELLS HOW EGGS SHOULD BE BOILED

Omelets Are Not Difficult to Have Perfect if All These Directions Are Followed Exactly—Some Tempting Recipes

By MRS. M. A. WILSON

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TWO eggs, four minutes, please—is usually the breakfast order, whether it is in a little lunchroom tucked away in the business center, or in the sunrise and well-furnished and softly lighted dining room of some cosmopolitan hotel.

The term poached is out of date today, for we have the chemist taught us that a boiled egg is a spoiled egg, and that its delicate protein, the white of the egg, is spoiled and leathery and indigestible. The rule today is a rule for food. The rule today is a rule for food. The rule today is a rule for food