

# EGGS

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"Humpty Dumpty sat on the wall  
Humpty Dumpty had a great fall;  
All the king's horses and all the king's men  
Could not set Humpty Dumpty back again"  
—Mother Goose

## SCRAMBLED EGGS.

In a deep, earthen pie plate warm sweet milk, allow two tablespoons to each egg. Add a bit of butter, a little salt and pepper. When nearly to boiling point drop in the eggs; with a spoon or thin-bladed knife cut the eggs and scrape up from the bottom of the dish as it cooks. Take from the stove before it has quite all thickened, continue turning up from the bottom of dish a moment longer. The mixture should be in large flakes or mingled white and yellow and as delicate as baked custard.

## DEVILED EGGS.

Six eggs boiled for 20 minutes, remove shell and cut in two lengthwise. Remove yolks. With the yolks mix one teaspoon butter, a little salt, mustard if liked. Mix this fine, add vinegar to taste, and roll in little balls and place back in the white.

## POACHED EGGS.

Have water boiling, add salt and a small lump of butter. Then place it where it will stop boiling, drop in eggs one at a time, and let simmer gently till done. Serve on toasted bread.

**EGGS—SWISS STYLE.**

Cover the bottom of a dish with 2 ounces of butter and on this scatter grated cheese; drop the eggs upon the cheese without breaking the yolks; season to taste; pour over the eggs a little cream and sprinkle with about two ounces of grated cheese. Set in moderate oven for about 15 minutes.

**PICKLED EGGS.**

One pint strong vinegar,  $\frac{1}{2}$  pint cold water, teaspoon each, of cinnamon, allspice and mace. Boil the eggs till very hard, remove the shell, put spices tied in a muslin bag, in cold water, boil a few minutes, add the vinegar and pour over eggs. Or place in a jar of beet pickles; the whites will become red; cut in two in serving.

**EGG OMELET.**

Three eggs, yolks and white beaten separately, small cup of sweet milk, three teaspoonfuls corn starch,  $\frac{1}{2}$  teaspoonful of baking powder and a little salt. Add the whites beaten to a stiff froth last; cook in a little butter.

**EGG RINGS.**

One cup chopped meat, 1 cup bread crumbs, salt, pepper, 1 egg and water enough to moisten. Put the mixture into well greased gem tins, filling one-half full. Break a raw egg in the center of each, season and bake.

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