

Home and Garden

Bits and Pieces

Eggs are problem

by MARGARET SCHMALE
special writer

My dear mother, although married 50 years, has never claimed to be a master chef. My father would be the first to agree that a second Julia Child she wasn't. A wide variety of dishes has passed before the family over the years. But for some reason, the preparation of the lowly egg has somehow baffled her.

Every morning for as long as I can remember, Dad has had the same breakfast: a three minute egg on toast, hot cereal, juice and coffee. His request never changes but the results are always different. By rough calculation, I figure that makes over 18,000 eggs that have been unsuccessfully prepared. Makes a chicken shudder to think about it. My father more than once has said that if she keeps trying she's bound to get it right. Truly a man of great faith and high hopes.

You may wonder just how many ways are there to cook a three-minute egg. It's not so much how it's cooked; it's the variety of ways mom uses to achieve perfection. She has tried putting a cold egg in cold water, bringing it to a boil and a cold egg in boiling water, but usually before the timer was set the eggs had exploded. Many an egg bounced onto the breakfast plate.

If the problem wasn't the water, it was the timer. Mom could never remember how many times the minute hand had gone around and would always throw in another minute or two for good measure. A wind-up timer had to be pushed past five minutes before it would work and those little lines are so hard to see without your reading glasses on. Mom surely wasn't going to all the trouble of locating her glasses for a lousy egg.

Finally she got an hour glass timer that held exactly three minutes of sand. At last the perfect solution. But the sand would stick in the neck of the timer so she would run it through just one more time. Chalk up one more hard boiled egg.

Three minutes is just too long for mom to stare at a clock. She figures there must be something else she can do while waiting. Plenty of time to run out and feed the cat, throw a load of wash in the machine, water her houseplants and butter the toast. It's no wonder no two eggs never matched.



Nice while it lasted

SUNNY SKIES covered this brook setting on Alder Creek earlier this week but rain and thunderstorms moved into the area Wednesday. The scene is south of

Highway 26 in a secluded area in western Clackamas County.

Tomato virus damage told

Tomato plants in home gardens are being seriously damaged by virus disease problems. Several viruses may be involved. Notably the two most common and serious now are Aster Yellows and Curly Top. According to Ray McNeilan, Home Horticulture Extension agent, both can be serious in the home garden and neither are easy to control.

The first sign of trouble on tomatoes is a stunting of the affected plant. Virus infected tomato plants will be noticeably shorter than healthy plants.

The leaves of virus afflicted plants may be curled and stiff. Often the gardener will notice the veins have turned purple. In general, the virus diseases on tomato

plants can stop the further growth of the plants and development of the fruits.

Infections by the virus may wipe out the entire planting of one person's garden while only affecting one or two plants in the nest. There is some varietal resistance apparently.

Control is difficult if not impossible. The viruses are spread by insects, mainly leafhoppers. The diseases can be harbored in surrounding weeds, other vegetable plants or even in some flowers.

Sanitation is probably the best activity for the gardener. Remove and burn affected plants. Keep the weed growth out of the garden, spray or dust as needed to keep leafhoppers

and other sucking insects under control.

Gardening should always be a learning process where one can learn how nature

operates. This year's learning process will include a lesson on the hopeless feeling when virus invades the tomato patch.

Timber women chapter planned

An attempt to organize a Clackamas County Chapter of Oregon Women For Timber will be made at Clackamas Community College, Community Center Building, Room 117, Thursday, July 27, 1978 at 7:30 p.m.

The organization is for all involved in the timber industry, including consumers,

according to Betty Denison, Organizational Vice President of the Oregon group.

The Oregon Women for Timber was initiated to promote public awareness of the role Oregon's sustained yield forest here and in the world, and of the threat to these sustained yields.

What's Cooking?

Shrimp featured

by SARA SEWELL

INSTANT SHRIMP HORS D'OEUVRE

Place an 8 oz. bar of Philadelphia Cream Cheese on a serving dish, top with either catsup or chili sauce to which a dash of tabasco sauce has been added. Top with drained tiny shrimp which have been rinsed in cold water. Squeeze lemon juice over the top. Bring out a serving knife and a bowl of wheat crackers

— From the files of
Mrs. Frank (Georgia) Kissner,
Sandy

CHICKEN TORTILLA CASSEROLE

4 whole chicken breasts
1 (one) dozen corn tortillas — 8" size
1 can cream of chicken soup
1 can cream of mushroom soup
1 cup milk
1 onion grated
1 small can green chili salsa (pureed salsa)
1 pound cheddar cheese, grated

Wrap chicken breasts in foil. Bake at 400 degrees for 1 hour or until tender. Reserve drippings. Bone chicken and cut in large pieces. Cut tortillas into one inch strips. Mix soups, milk, onion and chili salsa. Butter large baking dish (13 x 9 x 2") and put in a tablespoon or two of the chicken juices. Layer tortillas, chicken and soup mixture. End with soup. Top well with cheese. Let stand in the refrigerator for at least 24 hours. Bake uncovered at 300 degrees for 1 to 1½ hours. Serves 8-10.

— From the files of
Mrs. T. H. Peek,
Palo Alto, Calif.

CARROT MUFFINS

2 cups all-purpose flour
one-third cup sugar
2½ teaspoons baking powder
1 teaspoon salt
1 cup grated raw carrot
¾ cup milk
½ cup chopped nuts
¼ cup cooking oil
1 egg, beaten
1 teaspoon grated orange peel

Stir together flour, sugar, baking powder and salt. Combine carrots, milk, nuts, oil, beaten egg and orange peel. Stir only until flour is moistened. Do not overmix. Fill greased muffin cups two-thirds full. Bake in hot oven, 425 degrees, 20-25 minutes, or until muffins test done and are golden brown. Makes 12 medium muffins.

— From the files of
Mrs. Doris Larsen,
Portland

4-H's exchange

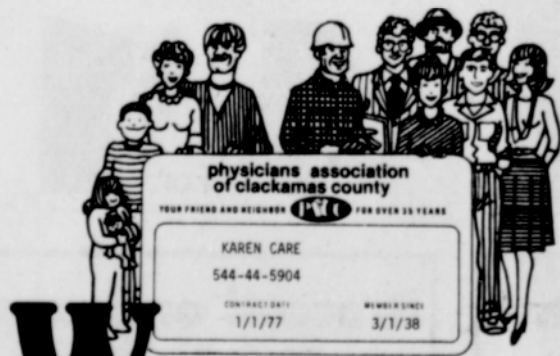
Sandy 4-H members will be visited by a Victoria, B.C. 4-H Club this week. The Canadian group will arrive Thursday evening as part of an ongoing exchange program among clubs.

The guest group is the Saanich Peninsula 4-H Beef Club from Victoria. This is the third visit in 15 years the

Canadian club has paid to Clackamas County 4-H families. Next year the Sandy club will return the visit to British Columbia.

The group plans a picnic on Friday evening at Roslyn Lake. The Canadians will spend the remainder of the weekend visiting with various host families.

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