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The INDEPENDENT 503-429-9410

Follow these guidelines for safe Easter egg preparation

If you're planning on dyeing and hunting Easter eggs this year, it's important to follow food safety rules to prevent ill-

Keep fresh eggs refrigerated in the original carton until it's time to cook them. Eggs are a high protein food and are prone to rapid growth of the diseasecausing bacteria, salmonella.

Hard-cooked eggs can spoil faster than fresh ones - eggs are porous and bacteria can penetrate the shell. A protective coating that is added when eggs are washed at the plant washes away during boiling, which makes it easier for bacteria to enter the shell. Therefore, it is important to refrigerate hard-cooked eggs within two hours of cooking.

Do not handle eggs excessively. Wash your hands thoroughly when you do handle them.

Don't hide the same eggs you plan to eat. Plan to hide plastic eggs and decorate hard-boiled eggs for eating

Don't eat cracked eggs or eggs that have been out of the refrigerator longer than two hours.

A green ring around an egg yolk may look unappetizing, but don't worry - the egg is still safe and will taste fine. The green ring is a result of sulfur and iron compounds reacting on the surface of the yolk. This can occur when eggs are overcooked or when there is a high amount of iron in the cooking water.

The American Egg Board has a recommendation for cooking tender eggs with no

- In a saucepan, place the eggs in a single layer. Add enough water to cover the eggs by 1 inch. Cover and quickly bring to a boil.
- Remove from heat and leave the pan covered. Let sit for 15 minutes for large eggs, 13 minutes for medium eggs and 10 minutes for small eggs. Immediately run cold water over eggs until they are completely cooled. Boiled eggs should be refrigerated and eaten within a week.

If you don't want to worry about the safety of the egg, empty eggshells can be dyed and kept indefinitely.

First, wash and dry the egg. Next, using a long needle, make a small hole at the small end of the egg and a larger hole at the large end of the egg. Stick the needle deep into the egg to break the yolk.

Then, either shake the egg, large end down, over a bowl or use a baster to pull out the contents. The contents can be used in any thoroughly cooked recipe that calls for mixed volks and whites. Carefully rinse the shell and stand it on end to dry. Source: Tammy Roberts, MS, RD, LD, Nutrition and health education specialist, University of Missouri Extension

Beware of tax season scams

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your refund or who require you to split the refund to pay their preparation fee.

Tax evasion is a federal felony, punishable by five years imprisonment and a \$250,000 fine. If you or someone you

know has fallen victim to a tax preparer scam, contact the Oregon Department of Justice-Consumer Hotline at 1-877-877-9392 or the Oregon Board of Tax Practitioners at 503-378-

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