

The



Chef's



Corner

Beginning this month, *Intercom* will publish an unusual recipe in each issue for those of you who like to experiment in the kitchen. Some, like the one below, will come from the Medical Center dietetics department. (The kitchen staff tells us that this dish, egg cutlets, is their most requested item).

In the future, we plan to print recipes submitted by hospital employes. If you have a favorite concoction, write out a list of the ingredients and cooking directions, sign your name and department, and send it to *Intercom*, Box 3354.

The recipe below is for 35 servings, since they always do things big in the hospital kitchen. Any standard cookbook will give you equivalent measurements so you can cut the recipe down to fit your family. If you have freezer space, you might like to make the entire recipe and freeze some for later use.

EGG CUTLETS

1 lb. Oleomargarine
8 ozs. Milk, dry
8 ozs. Flour
1 oz. Salt
1/8 oz. Mustard, Dry
2 qts. Water
48 Eggs, hard cooked & chopped

First Batter:

1/2 cup whole Eggs
1 cup Milk
1 1/4 qt. Bread Crumbs, dry

Second Batter:

1/2 cup whole Eggs
1 cup Milk
1 1/2 qts. Bread Crumbs, dry

Procedure:

1. Melt the oleo.
2. Mix flour, salt, dry mustard & skim milk. Add to melted oleo & beat until smooth.

3. Slowly add water, beating so that mix will be smooth.

4. Cook sauce in double boiler until it thickens. Remove from heat.

5. Add chopped hard cooked eggs to sauce and blend so that eggs are throughout the sauce. Chill this mixture.

6. Use 1/4 cup as a measure; fill cup, remove and form cutlet. Dip in first batter then roll in dry bread crumbs. Chill well.

7. Before deep frying cutlets, dip in second batter and roll in dry crumbs. Deep fry at 350 degrees F., for approx. 10 minutes or until golden brown.

Students Get Awards

Two recent graduates of paramedical programs at the Medical Center have received Mallinckrodt awards for outstanding performance as students.

Mrs. Barbara Rowe Thomas, a member of the 1969 class in nuclear medicine technology, and Miss Marilyn Schrodt, who recently completed work in Duke's two-year School of Radiologic Technology, earned the awards by demonstrating the highest degree of skill and professionalism in the opinion of the faculties of their respective programs.

The awards, engraved silver trays, are given by Mallinckrodt Chemical Works of St. Louis.

Mrs. Thomas, a native of Dunedin, Fla., attended high school there and then earned a certificate in radiologic technology.

Miss Schrodt attended high school in Taylorville, Ill., and before coming to Duke was a student at Springfield Junior College in Illinois.

Both Mrs. Thomas and Miss Schrodt have joined the Duke staff.

Letter

Sir,

On September 21 I had the misfortune to be in an auto accident that resulted in serious injury to several of the passengers. The fact that most of those injured were related to me made me doubly concerned.

I felt I must tell you how extremely impressed I was with the rapid and capable manner in which all of the emergency staff handled their duties.

I wish to express my personal appreciation to all those on duty that night and also to the thoughtful patients who comforted and tended three very small girls during that difficult time.

Thank you,

Joseph J. Kane
13551 Woodland Drive
Tustin, California

Student Given \$500

A new dietetic intern at the Medical Center has been named recipient of a \$500 Mead Johnson Scholarship from the American Dietetics Association Foundation.

Mrs. Delores Fisher Jernigan of Rocky Mount began her year's graduate dietetics training at Duke in September. She received her B. S. degree from East Carolina University in Greenville last June.

Reporters contributing to the "Professional News" and "intercomments" columns in this issue of *Intercom* include:

Sheila Blackley, allergy and chest; *Inez Wilson*, audiovisual education; *Hope Jones*, biochemistry; *Nina Waite*, business office; *Mrs. Ida Lockaby*, cabell ward; *Maxine Bouknight*, cardiac care unit; *Mrs. M. E. Bivins*, cardiology; *June Perry*, clinical research unit; *Carol Clark*, data processing; *Sharon Pitz*, dietetics; *Linda Ford*, community health science; *Judith Auman*, immunology; *Elizabeth Vickroy*, medical center library; *Eileen Brown*, matas ward; *Lynn Waterson*, department of microbiology; *Susie Clark*, outpatient department nursing; *Al Taylor*, nursing service; *Mrs. Sue Galbraith*, orthodontics; *Mrs. Gene Winders*, pathology; *Mrs. Grace Horton*, physical therapy; *Betty Pressley*, recovery room; *Rozalyn Bradley*, speech pathology; *Annie Lee Terry*, Surgical PDC; *Peggy Poole*, unit administration; and *Mrs Mary Gunter*, Third east.