

## Might As Well Face It, June Brides, Husbands Like Eggs Cooked Properly

Chicago—She's beautiful—the June bride—but can she cook an egg?

Yes, says the Poultry and Egg National Board, she can if she practices a few fundamentals of egg cookery. Once in command of these fundamentals she will make eggs her ally, as all brides have done before her.

Then no matter how she prepares eggs—fried, scrambled, "boiled", poached, in an omelette, or baked in a cake—she will proceed confidently.

The Board's ace home economist, Kathryn B. Niles, offers the following basic truths of egg cookery "to all brides who are beginning to dip into the wonderful mysteries of cooking."

**Fried Eggs**—Have butter, margarine or other fat hot enough to prevent eggs from spreading over the skillet. Slip eggs into skillet, then reduce heat to moderate or low. Eggs fried at this temperature will cook uniformly throughout. Season during frying or when eggs are served. To hasten cooking of top side, baste with the fat or cover skillet tightly to hold in steam. Use slotted pancake turner to transfer the fried eggs to a warm plate.

**Scrambled**—Mix eggs thoroughly with fork or spoon if a uniform yellow is preferred. Melt cooking fat in skillet at moderate temperature. Increase temperature to hot and pour in eggs. Stir rapidly until eggs are as done as desired. While this procedure may seem to contradict the general rule of using low to moderate temperatures for cooking eggs, rapid stirring over a high temperature produces like results.

**Soft and Hard Cooked**—The beginner soon learns that the size of the egg, its refrigerated temperature, and the amount of water used must all be considered. Select a saucepan suitable for holding the number of eggs to be soft-cooked. Follow any of these methods:

1. Cover eggs with cold tap water, so that water level is about one inch above eggs. Place over heat and bring water to boiling point. Eggs will be soft-cooked at that point, so take them from pan at once. If medium-cooked eggs are desired by this method, turn

off heat at boiling point and, if necessary, set pan off burner to prevent further boiling. Let eggs stand in water, covered, for four to five minutes. Eggs can be hard-cooked this way by letting them stand for about 12 minutes.

2. First hold refrigerated eggs under warm-water tap or place them in warm water while heating water in saucepan to the boiling point. Transfer eggs to boiling water with a table-spoon. Turn off heat immediately. Set pan off burner. Cover pan and let eggs stand from four to eight minutes, depending upon "creaminess" desired in soft-cooked eggs. Same method can be used to hard cook eggs, except that the eggs should be left in the pan, in water kept hot but not boiling, for about 15 minutes.

3. Another soft-cooking method, sometimes called "coddling", calls for keeping the eggs in simmering water for three minutes.

In all instances, the eggs should be cooled, when removed from saucepan, by placing under cold tap water or in cold water for several seconds to prevent further cooking and assure easy handling.

**Poached**—Since the standard for a poached egg is a high yolk banded with a thick white, it is desirable to poach only the higher quality eggs. Put about two inches of water in a shallow pan and bring it to a boil. Reduce temperature to simmering. Break each egg into a sauce dish and slip each separately into the water. To test doneness, press yolks gently with back of a spoon. Remove eggs, one at a time, with a slotted pancake turner and transfer to warm plate, hot toast, hash or whatever the choice may be. To remove excess moisture, pat with paper napkin or towel.

**Eggs in Cake**—Every cook aspires to turn out a fluffy, light, tender cake. All cake ingredients should be at room temperatures. This means the number of eggs needed and the measured quantities of milk and shortening. Take these ingredients from the refrigerator about one-half hour before mixing. Warming of the eggs will be hastened if the eggs are broken from

the shell immediately. In whole-egg cakes, it is unnecessary to separate the yolks from the whites. Add the eggs one at a time to the creamed sugar, shortening and extract mixture and beat it thoroughly before the next egg is added.

The use of tested recipes is urged. First read the recipe carefully. Make sure you have all the necessary ingredients. Then follow instructions faithfully.

Often the homemaker finds it more convenient to use a cake mix. Eggs in all their natural freshness and delicate flavor are already in many of these mixes in the form of egg solids. The egg solids contain all qualities of the shell egg which make for efficiency in cooking generally and beautiful cakes in particular. Simply follow package directions. Results will be rewarding.

If you do all these things you will find—in the words of the Poultry and Egg National Board—that eggs are the shortest way to an excellent meal.

## OUR DEMOCRACY—by Mat

IT'S GOOD TO BE A KID IN AMERICA

PARTICULARLY NOW THAT SCHOOL'S OUT.



IT'S A HAPPY WORLD OF BIKES AND ROLLER SKATES AND COWBOYS, OF BALL-PLAYING AND FISHING AND DOLLS AND SWIMMING AND LAUGHTER.

AND PARTICULARLY TODAY, WHEN MEDICAL RESEARCH, BY PRACTICALLY ELIMINATING SOME OF THE CHILDHOOD DISEASES AND MAKING OTHERS LESS SERIOUS, HAS GIVEN INCREASING HEALTH, STRENGTH AND LAUGHTER TO THIS WONDERFUL WORLD OF CHILDREN— CAREFREE KIDS TODAY, RESPONSIBLE CITIZENS TOMORROW.

Jones of Portsmouth and Harman L. Jones of Norfolk. Funeral services were held in Portsmouth Sunday.

### Philosophic Crook

Judge—I notice that, in addition to misappropriating \$500, you took a considerable quantity of valuables in the form of rings, watches and other trinkets.

Prisoner—Yes, sir; I remembered that money alone don't bring happiness.

YOUR CHILDREN WILL BE



FOR SUMMER

## For The Boys!

- Bathing TRUNKS.....\$1.19-\$2.50
- Terry Cloth SHIRTS.....98c
- Seersucker SPORT SHIRTS.....\$1.00
- Khaki CAMP SHORTS.....\$1.98
- POLO SHIRTS.....79c to \$1.98
- DRESS PANTS.....\$1.98 to \$2.98
- Nylon and Acetate SPORT SHIRTS.....\$1.98-\$2.98



## For The Girls!

- Bathing Suits..\$1.98-\$4.98
- Shorts.....79c to \$1.98
- Halters.....79c to \$1.49
- Sunsuits.....\$1.98-\$2.98
- Pedal Pushers.....\$1.59
- SUNBACK Dresses.....\$1.98-\$5.95
- Sunback Dresses.....\$1.98



## Jack and Jill, Inc.

EDENTON

Dr. L. Leroy Jones, 60, brother of Mrs. Wood Privott, died at 5 o'clock Friday morning in Maryview Hospital, Portsmouth, as the result of a heart attack. Dr. Jones, a son of Mrs. Thaddeus Jones and the late Mr. Jones is a native of Kennansville, N. C., and was an eye, ear, nose and throat specialist for 30 years.

Surviving are his mother, Mrs. Thaddeus Jones of Kennansville; his wife, Mrs. Ora Liskey Jones; two daughters, Mrs. E. M. Rawles of Norfolk and Miss Helen Lee Jones of Portsmouth; four sisters, Mrs. Wood Privott of Edenton, Mrs. W. C. Herbert of Spartanburg, S. C., Mrs. John White of Daytona Beach, Fla., and Mrs. Lewis Bullock of Kalamazoo, Mich., and two brothers, Dr. Elmore

### Mrs. Privott's Brother Dies In Portsmouth

Dr. L. Leroy Jones, 60, brother of Mrs. Wood Privott, died at 5 o'clock Friday morning in Maryview Hospital, Portsmouth, as the result of a heart attack. Dr. Jones, a son of Mrs. Thaddeus Jones and the late Mr. Jones is a native of Kennansville, N. C., and was an eye, ear, nose and throat specialist for 30 years.

Surviving are his mother, Mrs. Thaddeus Jones of Kennansville; his wife, Mrs. Ora Liskey Jones; two daughters, Mrs. E. M. Rawles of Norfolk and Miss Helen Lee Jones of Portsmouth; four sisters, Mrs. Wood Privott of Edenton, Mrs. W. C. Herbert of Spartanburg, S. C., Mrs. John White of Daytona Beach, Fla., and Mrs. Lewis Bullock of Kalamazoo, Mich., and two brothers, Dr. Elmore

### Town Council Proceedings

Edenton, N. C., May 28, 1953. The Town Council met this day in special session at 10:30 A. M.

Members present: Mayor Leroy H. Haskett, John Mitchener, Jr., J. Edwin Bufflap, Clyde Hollowell, W. J. Yates, and J. Clarence Leary.

This special meeting of the Town Council was called to discuss the purchase of a portion of the L. A. Deese property to be used in widening Rider's Lane. No action was taken at this time.

Motion was made by J. Clarence Leary, seconded by Clyde Hollowell, and duly carried that the following resolution be adopted:

Be it resolved that all dogs in the Town of Edenton be quarantined from June 1st through June 15th and all dog owners be required to comply with the following regulations:

1. Dogs shall be confined to the premises of the owner.
  2. All dogs that have not been vaccinated shall be vaccinated at once.
  3. Dog owners shall see that their dogs are wearing a metal tag as proof of vaccination.
- All dogs found loose during this period are subject to be shot. There being no further business, the Council adjourned.  
ERNEST J. WARD, JR., Clerk.

### STORK SHOWER

On Friday, May 29, Mrs. L. P. Forbes and Mrs. R. C. Carraway entertained at a surprise stork shower in honor of Mrs. George Neihart. Upon arrival the honoree was present-

ed a yellow carnation corsage. Several games were played with prizes given Mrs. Jack Evans, Mrs. Bill Poole, Mrs. Paul George and the honoree, Mrs. Neihart.

After the gifts were opened refreshments were served.



QUALITY FOOD makes Better Cooks!

You Will Always Find The Best Food Values at Griffin's Food Center

Franks, 1-pound Cello ..... 47c  
Dressed-Drawn Fryers, lb. .... 49c

U. S. GOOD BONELESS ARM ROAST lb. 69c

LUTER'S 8-10-POUND SMITHFIELD HAMS lb. 89c

Fresh Picnics, lb. .... 45c  
Round, T-Bone, Sirloin Steak, lb. .... 75c  
All Lean Smoked Sausage Meat, lb. .... 55c  
Smoked Picnics, lb. .... 49c  
Sunshine Krispy Crackers, 1-lb. pkg. .... 25c

Ballard's OVEN-READY BISCUITS 2 for 29c

Cream FLOUR 10-lb. bag 91c

Juicy Florida Oranges, doz. .... 35c  
Sunkist Lemons, doz. .... 35c  
Cello Pak Carrots, 2 bunches .... 29c  
Local Green Cabbage, 4 lbs. .... 17c

## Griffin's Food Center

"THE LITTLE STORE WITH BIG VALUES"

PHONE 71 NORTH BROAD STREET WE DELIVER

Why put up with messy hand defrosting? WE GIVE YOU YOUR CHOICE OF 4 "MAGIC CYCLE" DEFROSTING KELVINATORS!

Why accept a too-small refrigerator? WE GIVE YOU THIS BIG DE LUXE-FEATURED KELVINATOR ON SMALL-REFRIGERATOR TERMS!

We've made it easy

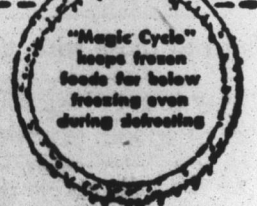
FOR YOU TO OWN THE REFRIGERATOR YOU READ ABOUT in LIFE with...



- Magic Cycle Defrosting
- Roll-out Dairy Shelf
- Cabinet-wide Sealed Freezer with Sealed Back and 5-Wall Cold
- Full-Width Roomy Meat Tray
- Twin "Moisture-Seal" Crispers
- Shelves in the Door
- Rustproof Aluminum Shelves
- Cold-clear-to-the-floor Design
- Colonial Blue Interior Beauty

Enjoy all these conveniences without paying out big money. Remember, you'll be using your new refrigerator for perhaps many, many years... so use this big opportunity to get the one that will best satisfy you... a big, years-ahead Kelvinator. Remember, too, we'll give you top-trade-in for your old refrigerator. Call today for an appraisal. \*Patent Applied For 6160

WIN A \$1000 VACATION FOR YOUR FAMILY. Here's your chance to win a luxury vacation for your entire family! Until July 3, 1953, Kelvinator is awarding four \$1000.00 vacation prizes every two weeks to the grand winners in this great contest... twenty-four grand prizes to all in addition, Kelvinator home appliances and cash awards will be given to 500 lucky winners every two weeks. Come to today for your entry blank. Our salesmen are specially trained to help you win.



It's Time to Trade for **Kelvinator**  
**Edenton Furniture Company**  
PHONE 516 213 SOUTH BROAD STREET