

SAVE
Time, Labor, Money
837-3506

Cuz's Corner By Bagley
Try Eggs In Syrup
Or
Green Apples & Salt

When I began writing this column I didn't anticipate that I would ever sink so low that

I would have to write about recipes. However, it surely looks as if I have done it. So, if any of you who read this mess regularly, or even occasionally, have been looking for an excuse to quit, then, I reckon this will be about the best one you are likely to get.

A few mornings ago a lady called to tell me what she had for breakfast. Now before I go any farther I'm sure that many of you have some reservations when it comes to believing what you read in this corner. I can't really blame you for doubting some of it. Fact of the matter is I don't believe a right smart of it myself. The first thing you're probably wondering about is whether anyone called to tell me what they had for breakfast. And when I tell you what she said I know you are gonna be just as skeptical as I was, and still am, about it.

Anyhow she began by telling me she had gotten up that morning feeling down in the dumps. For her I feel sure this was most unusual and if you knew the lady you would agree cause she is the very essence of pleasant sunshine, sweetness, and light. It sure wouldn't have been anything unusual if I had said I had gotten up feeling that way cause I always get up with just such a feeling. Just the thoughts of having to get up is all the incentive I need to feel that way. And, besides, I generally always go to bed with the same feeling. I reckon it is a good thing everybody is not like me. If they were we would all have some mighty long faces, and I don't mean just me and my baldheaded friends either.

This nice cheerful lady went on to say that because of this gosh-awful feeling she decided to fix herself this scrumptious breakfast. Said she cooked her eggs in pickled beet juice. Now if I were telling you this instead of writing about it I know I'd have to stop for a little bit so your stomachs could sorta settle back into their sockets.

My first reaction was, "You cooked 'em in WHAT?" Even before I could voice this query my ulcers began doing flip-flops and every time they begin cutting up I get kinda addleheaded. And I am gonna hafta hurry on over this part, too, on account of I feel 'em getting limbered up again.

She claimed she had cooked her eggs in this stuff and kept insisting on how good they were. Now ordinarily in such a case I would say something like this: "Yes'm that sure sounds good", but for the life of me this was once that I just couldn't bring myself to tell no such a big lie.

Most of the time it's no trouble a tall for me to tell a little white one, and I have, on rare occasions, been disposed, without too much trouble, to tell a few big black ones. But I was sure careful not to tell any kind--little white ones or big black ones, on account of if I had it would have been just my luck for this lady to invite me to her house for a breakfast of her DEE-lishus hen-fruit.

That reminds me of a radioactive friend of mine who used to bump his gums on the air about his eating anything that didn't bite him first. Well, this went on for some time until, eventually, a lady invited me and him and our families out for a turtle supper. When I told ole flutter-lip about this he chickened, I mean turtled, out. He just wouldn't go a tall. Claimed he was kidding about eating all that stuff. I have noticed that since then he has been mighty careful about what he said he would eat, and so am I. But just for the record, I along with my family, accepted that invitation to the turtle supper which was one of the very most elaborate meals I ever ate --- topped off with a freezer full of homemade, hand cranked peach ice cream.

The lady said for her dessert that morning she had a big bowlful of fresh blackberries with a whipped cream topping. Now that sounded kinda reasonable. She didn't tell me what beverage she had had with her breakfast. But I would guess probably a big mug of beer on account of that was the only suitable combination that I ever heard of for pickled eggs which these seemed to be some form of.

I'll tell you a way to fix eggs which does make a licking good dish. It's called egg preserves. You pour some good homemade syrup in a skillet. I am not sure how much syrup or how big a skillet. I reckon both would depend on how many eggs you wanted to preserve. But I'm sure you can work out these minor details. Then you scramble the eggs up a right smart and when the syrup gets hot you dump the caclde berries in and stir this mess up good, then you are ready for

As the early morn awakens and the night begins to run, Peeping o'er the hilltops we see the laughing sun. The flowers look much brighter and the grass is oh so green; In the place where the snow once lay the early violets lean.

Sunlight in the meadow and in the laughing brook Stand shadows cast by sunshine in every little nook. The little robin redbreast sings especially for you, And the sky above is a deeper larkspur blue.

The shadows start to deepen and the twinkling stars appear; All is dark and quiet and we know that God is near. The last light goes out and the last baby is fed. And then before you know it the morn is back in bed.

By Rosemary Phillips
Seventh Grade

OBITUARY

LOUIE B. CRAWFORD

CLEVELAND, Tenn.—Louie Bernard Crawford, 69, a resident of 460 Twelfth Street, N. E., died Wednesday afternoon in a local hospital following a short illness.

He was the son of the late Millard and Sally B. Crawford, pioneer settlers in Clay County, and came to Cleveland 25 years ago.

Surviving is his wife, Mrs. Robina Carpenter Crawford of this city; two daughters, Mrs. Reba Hardin of Centre, Ala., and Mrs. Joan Nelson of Clarkston, Ga.; two sons, the Rev. Jack Crawford of Oklahoma City, Okla., and Hillis Crawford of Clarkston, Ga.; eleven grandchildren; 3 sisters, Mrs. B. Kitchens and Mrs. Charles Beadles, both of Hayesville; and Mrs. William Garrison of Oak Ridge, Tenn.; two brothers, Leon Crawford of Clemson, S. C., and the Rev. Ray Crawford of Hiddenite, N. C.

He was a member of Faith Memorial Church where funeral services were conducted Friday, July 10, at 3:00 p.m. by the pastor, Rev. M. E. Littlefield, and the Rev. Glover P. Ledford.

Interment was in Hill Crest Cemetery. Buckner Funeral Home was in charge of arrangements.

some real vittles.

If you try this dish and decide you don't like it, then, I reckon that'll be a good thing. If everybody in the whole country took to these new egg dishes it'd probably cause the price of eggs to go so high nobody could afford to buy any to cook decent meals with. To tell you the truth I can hardly look a egg in the eye early in the morning, in fact, I don't even like to hear roosters crow early in the mornings. But I will tell you something that is extra good to eat early in the mornings. This is the season for this dish and I'm thinking this would accomplish just about as much as far as getting anybody out of the dumps is concerned. The beauty of this delicacy is that it takes such a little bit of preparation: Green apples and salt.

Mr. and Mrs. Lakes Brumby of St. Petersburg, Fla., are spending sometime at their summer home at Marble.

Cherokee Scout & Clay County Progress, Thurs., July 23, 1964

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