1932

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Recommended Citation
Miller, June (1932) "Eggs and Omelets," The Iowa Homemaker: Vol. 12 : No. 1 , Article 13.
Available at: http://lib.dr.iastate.edu/homemaker/vol12/iss1/13

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Eggs and Omelets
By June Miller

IN THE rush for new Easter hats and dresses, the Easter egg, another tradition of the spring holiday must not be neglected.

The idea of coloring Easter eggs for the children originated in Germany many years ago and has been carried down to the present day. The usual brightly colored eggs may be varied this year, by making batik eggs which will be worth any child’s search on Easter morning.

The first step in making these is to paint the design on with a small water color brush. When the wax has hardened, they may be dipped into the dye bath, then allowed to dry. The wax can then be scraped off, and the design is left in an outline against the darker background.

Mother and Father might be more interested in having their Easter eggs included in the menu in some new way. Father would like “Baked Eggs in Potato Nests.” They can be made by making nests of mashed potatoes on a buttered baking pan. Drop one egg into each nest. (If left-over potatoes are available, they can be used.) Season and dot with butter. Bake in a moderate oven until the eggs are firm but be careful not to overcook.

Mother, always hunting for new things, will want to try the following combination:

French Omelet With Sliced Cheese
4 eggs
4 Tbsp. cold water
½ Tsp. salt
½ Tsp. pepper
1 Tbsp. butter
cheese
Beat the eggs until the yolks and whites are thoroughly mixed. Add the water, salt, and pepper, and beat slightly. Turn the mixture into the frying pan in which the butter has been melted. Cook slowly until it is creamy throughout. Using a spatula, roll the omelet, and cover with thin slices of cheese. Put it under the broiler to melt the cheese. Serve it on a platter and surround it with creamed mushrooms.

Betty Cleans House
By Gertrude Hendriks

JUST walk into my room,” said Betty Co-ed to her friend. And when she walked in, behold! The room had been rejuvenated. The walls were sparkling in freshness, the curtains were daintily clean, fresh, and airy, and the rug shone as the mid-afternoon sun cast flickering shadows over it.

But this wasn’t all — not only had Betty Co-ed sensed spring and sent her curtains to the laundry and given an extra cleaning to the rug, but she had changed the whole appearance of the room.

With spring and warmer weather Betty Co-ed packed away the winter’s warm color accents—yellow, orange, and red—and brought forth the cool refreshing greens, blues, and violets. With a little dye the plain yellow curtains became a soft green. The dressing table cover got a new color in the same dip and became a green of similar shade. The orange blotter had served its winter purpose in warming up the atmosphere and had been replaced by a springy green one.

Not only was there a change in color, but Betty Co-ed had also rearranged the furniture. No longer were the table, two chairs, lamp, and bed in a “pre-game huddle;” she had separated them as widely as possible. Cluttering pieces of furniture had been eliminated—sent home or stored on the top shelf of the closet.

Then, too, numerous wall hangings, pictures, tapestries, silhouettes, and mot­toes were eliminated until only several remained. For Betty Co-ed rightly believed that walls nearly bare give a cool atmosphere appropriate for warmer weather.

And in this process of elimination Betty Co-ed found it a good time to pack up all the dance programs from the past quarters, and start out afresh. The chain was getting too long anyway; it almost reached the floor!

Pillows! Yes, they are soft and comfortable, but in springtime who wants to lounge around a dormitory room? So came another elimination and many pillows were packed for storage.

Spring time cleaning! It’s really a lot of fun after all. “Thank you for letting me walk in,” said her friend, leaving Betty Co-ed.

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