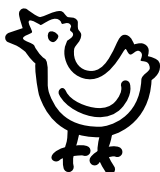


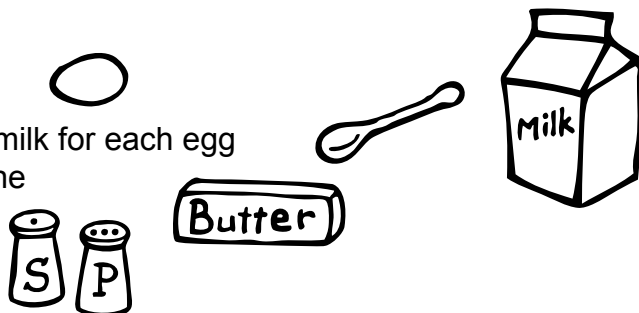
Farm Scrambled Eggs (Anytime Except Winter)



You can add green food coloring to make green eggs with or without ham.
Nice around Dr. Seuss' birthday.

What you need:

- 1 egg per person
- 1 Tablespoon of milk for each egg
- butter or margarine
- salt and pepper



What to do:

1. Collect eggs from the poultry yard--one for each person eating.

2. Wash eggs well.



3. Break 1 egg at a time into a small bowl.



4. Save eggshells to feed back to the chickens. (The chickens eat eggshells and oyster shells to make the shell for their eggs. Crush the shells and take to the chicken yard. Dump on a metal tray.)

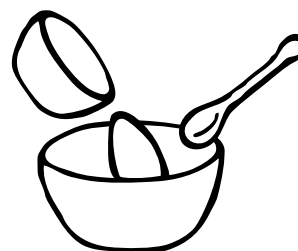
5. Add milk to small bowl of eggs. Remember to add 1 Tablespoon of milk for each egg.



6. Beat milk and egg together with a fork.



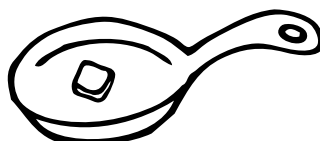
7. Add small bowls to one large bowl. BEAT mixture well.



8. Add salt and pepper to taste.



9. Add butter or margarine to skillet. Melt.



10. Add egg mixture. Stir egg mixture away from the bottom of the pan as it cooks.

11. EAT your delicious scrambled eggs!