

from heat. Allow eggs to cool in the mixture for 30 minutes. Turn the eggs during the cooking and cooling to ensure that they are colored evenly. Drain the eggs and cut into quarters lengthwise to serve (may be served either hot or cold). The beet and soy egg recipes are from Eileen Draper, Pullman, WA—belly dancer, artist, writer, wife, mother.

☞ **DILLY EGGS** In a pan combine 1½ c. white vinegar, 1 c. water, 1 t. dill seed, ½ t. white pepper, 3 t. salt, ½ t. mustard seed, ½ t. onion juice, and ½ t. minced garlic. Bring to a slow boil. Boil 5 minutes, stirring frequently. Add peeled, hard-boiled eggs. Cool, cover tightly, and refrigerate.

☞ **CANNED PICKLED EGGS** Fill a sterilized quart jar with hard-boiled, peeled, cooled eggs. (You can fit about a dozen eggs in per quart.) Add to the eggs in the jar 1 sprig of dill, 1 chopped clove of garlic, 1 dried crushed red hot pepper, and 1 t. peppercorns. In an enamel or other noncorrosive pan combine, for each quart of eggs you are canning, 3 c. white vinegar and 2 T. sugar. Bring the solution to a boil and simmer 5 minutes, then pour hot liquid over eggs and spices to within ½ inch of the jar's top. Put on the lid and seal it. Process in boiling water bath 20 minutes.

Frozen Eggs. The freezer life of an egg is 8 months to a year. Eggs that have been frozen should be well cooked before being eaten. Use only fresh, nest-clean eggs. Don't ever refreeze thawed eggs. Decide how you will use the eggs: whole, as for scrambling, or yolks and whites separated. (Frozen whites don't whip into a stiff mixture.) Or maybe you could use some of each kind. Well, then what percentage of each? Now decide how many of these eggs, whole or separated, you want per package. You have to use your frozen eggs within 12 hours of thawing, so you don't want to pack more than a day's worth per package or they will be wasted. Be sure and label each container as to what's inside: whole eggs, whites, or yolks—and whether the whole eggs and yolks are sweet or salty. Use sweet egg mixtures for baking, salty egg mixtures for other cooking. Be sure and adjust the other ingredients to compensate for the added sweet or salty flavor. Equivalents: 1½ T. thawed yolk equals one fresh egg yolk; 2 T. thawed egg white equals one fresh egg white; 3 T. thawed whole egg equals one fresh egg (sort of, because home-grown eggs aren't all that standardized anyway).

Freezing Whole Eggs. Take them out of the shell and pour them into your freezer container, as many as you decide you want in a package. Stir them together, but don't whip in air. For each cup of whole eggs, add 1 T. sugar or ½ t. salt. If you freeze whole eggs in an ice cube grid, each cube is equivalent to half an egg.

Freezing Whites and Yolks Separately. If you are freezing egg whites, don't include even a speck of yolk and don't add anything else. In the case of the egg yolks, freeze them together with either salt or sweetener, depending on the use you intend for them: 2 t. sugar or corn syrup or 1 t. honey, or ½ t. salt per ½ c. yolks. If you don't add the salt or sweet to the egg yolks, they'll get gummy or lumpy. Baby food jars are good containers for them. Freeze egg yolks promptly. They sour easily. When they are thawed, use within 48 hours or discard.

Brined Eggs. This was an old-time egg preservation method, but the resulting eggs aren't as nice as those from

cold storage or freezing. Neverthe Put clean eggs in a crockery, wood Cover with a mixture of 3 gal. wa (from lumberyard or drugstore), enough on top of a plate to hold You can add more eggs later, but going in. Store in a cool place.

Eggs Made into Noodles. You p noodle-making in this way before to preserve eggs! Use any egg-noon or your own. Make them, dry the them in a dry place. Or else pack freezer. Or make them into a sou

Dried Eggs. Dried eggs won't ke before the yolk fat goes rancid, b be useful. Ruth Miller found this really old recipe book: "Break per plates—making just a layer on th the sun to dry. It will take about oughly so that they break very ea crumble them finely and leave an rolling pin to a fine powder and s airtight lids. A good teaspoonful should be soaked in cold water o use and then be used in scramble cakes, and so on, with perfect suc

Here's a modern way to dry t whole eggs thoroughly (use an eg lent). Pour beaten eggs to make a ⅛ inch) on drying surfaces that h plastic or foil. In an oven or dryer 24–36 hours. When the egg layer through, peel away the plastic or layer upside down and dry that s Then break it up and dry it a few your dried egg into a powder usi blender. These eggs work fine in bled eggs by combining the powe of water, such as ¼ c. dried egg p

Larded, Salted Eggs. The old-tin of this method to preserve eggs. 1 crock of lard, or greased with lard packed in sawdust or oatmeal. Th coolest possible place, short of fr *Mother Earth News* experimented lard will keep several months eve 65–70°F. But cold is always better. Breidenbaugh, wrote me of "a go eggs. It works wonderfully well. still aren't rotted. Here it is: Take dip them in melted lard and pack touching each other, in a 5-gal. b and put it in a cool cellar. I got fi mill. When I want to use one, I j water. Even a year later, they're st enough to cook with."

Lime/Salt Preserved Eggs. Make parts water, 1 part pickling salt, a For example, 1 part could equal in that. *The Mother Earth News* te also would preserve eggs several