



Sandwich sensation

SUMMER is the season for get-togethers of every kind, from simple picnics to full-scale family reunions.

Confetti Sandwiches will be the hit of any gathering. Quick and easy to make, the Neufchatel cheese, hard-cooked eggs and green olives mix for a flavor combination that can't be beat.

When you're making this recipe, why not hard-cook some extra eggs? The additional eggs will keep for a week in the refrigerator and make a quick protein snack that sustains physical and mental energy. The high-quality protein found in eggs provides the building blocks kids need to grow.

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eggs, visit www.ncegg.org.

Confetti Sandwiches

1 7-ounce jar pimento stuffed olives, drained (reserve 14 whole olives and 1 tablespoon olive juice)

6 hard-cooked eggs, chopped

1 8-ounce package Neufchatel cheese, softened
14 slices wheat sandwich bread, crusts trimmed

Slice olives in half. In a large bowl, stir together chopped eggs, cheese, sliced olives and reserved olive juice until well blended. Mix completely. Cut each slice of bread in half. Spread one-fourth cup of filling on a slice and top with remaining bread slice half. Insert toothpick into reserved whole pimento-stuffed olive, then insert into sandwich. Repeat preparation. Makes 14 sandwiches.

To hard-cook eggs: Place eggs in a single layer in saucepan. Add enough tap water to come to 1 inch above eggs. Cover. Quickly bring just to boiling. Turn off heat. Remove pan from burner. Let eggs stand, covered in hot water, for 15 minutes for large eggs, 12 for medium, 18 for extra large. Immediately run cold water over eggs, or place them in ice water until completely cooled.

The way farming goes

WE all hate to hear the phone ring in the dark of night when you're dead tired and in a deep sleep. That ringing phone is your first signal that someone's in trouble or the cows are out.

On our farm, it's most often that the cows are out. Then you have to climb out of bed, fumble around to find your clothes and squeeze into cold barn boots.

And, you scramble out to jump on the four-wheeler. Hopefully, it's where you told the kids to always leave it. And finally, you head out to herd up cows wandering in the night.

Cows always pick a rainy, damp, muddy night to go roaming — never a nice clear evening. They must intuitively know when the electric fence has shorted out, and the "hot wires" aren't so hot.

What else can go wrong

Most cows will be herded home with little trouble. But there's always one that doesn't follow the rules, and strays off to the neighbor's yard. Of course, she'll have all the dogs in the neighborhood barking. Meanwhile, the phone back home is ringing again. You pick it up to hear: "You know your cows are out?" Duh!

Finally after about a long dark hour, the cows are in their rightful place. Muddy and cold, you're ready for a hot cup of coffee. Forget going to bed. It's almost time for milking.

That's the way farming goes. You take bad and untimely along with the good and planned.

*Esther McConnell
Blairsville, Pa.*

McConnell is a longtime contributor from Indiana County.



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