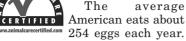


Delightful Food Ideas

Eggstra Care Yields Eggceptional Eggs

(NAPSA)—The egg may have preceded the chicken, but for America's egg farmers, when it comes to making the best eggs. the chicken really does come first. To show how much they care about their hard-working flock. America's egg farmers developed

the Animal Care Certified program.



That's a lot of chickens. In fact. more than 280 million hens are needed to keep up with our demand for this popular and nutritious food. Given the importance of their job. America's egg farmers created the Animal Care Certified program to produce not just safe, high-quality eggs, but happy hens as well.

Looking for the Animal Care Certified logo on your next carton of eggs ensures the eggs are from farms adhering to the strict guidelines for proper care developed by leading animal-care scientists and veterinarians. In addition, Animal Care Certified hen houses are independently audited to make sure those hard-working ladies are well cared for.

Eggs are particularly popular at our country's bed-and-breakfasts. Here's a recipe from Apple Orchard Country Inn in Eastanollee, GA:

Honeymooners' Casserole

3 beaten eggs 1½ cups frozen hash browns 1 cup shredded cheese



½ cup diced cooked ham ½ cup half & half 1 chopped green onion ¼ teaspoon salt ½ teaspoon pepper

Preheat oven to 350° F. Spray two personal size casserole dishes with cooking spray. Mix all ingredients together in large mixing bowl. Pour half of mixture into each dish. Bake uncovered for approximately 30 minutes. Let cool 3 minutes. Serve with tomato slice on top.

Look for the Animal Care Certified logo next time vou're purchasing eggs for a chance to win the trip of a lifetime. For more information on the "Look for the Logo" contest, visit www.animal carecertified.com. Free brochures about the program are also available by sending a self-addressed, stamped envelope to Animal Care Certified, 1575 Northside Drive, NW, Building 200, Suite 200, Atlanta, GA 30318.