



**Toothfully Speaking!** Bronte Pre-K students(left photo) participating in the program also included Joey Goddard, Andrew Pennington, Brayden Graves, Jenna Arthur, and Halie Gibson. Coke County Head Start students(right photo) from Robert Lee participating were Tristan Bryant, Allison Fullen, Noah Garcia, Sire B Garcia, Henessy Guerrero, Mya Olguin, Alec Henson, Chris Don Lofton, Aubrey Lofton, Estrella Luna, Lucan Martinez, Curtis Maxwell, Danielle Munoz, Carlos Olguin, Leonel Rangel, Mysael Rangel, and Savannah Reyes.

**Easter's On It's Way  
Begin Safe Egg Hunt  
At The Market**

by Jan Yanez  
AgriLife Extension Agent  
For those planning an Easter egg hunt, the best - and safest - place to start is in the supermarket. Most people ordinarily open cartons to check eggs before they buy them, but it helps to make the inspection a careful one.

Make sure all the eggs are clean and free of cracks. If cracked eggs are accidentally purchased, throw them away. Cracks allow microorganisms such as Salmonella to enter and contaminate the eggs.

Cooking eggs thoroughly will kill Salmonella, but raw or undercooked eggs can transmit this bacterium, notorious for causing food-borne illness. Those highly suscep-

tible to such illnesses are the very young, the elderly, pregnant women and people with weak immune systems. Eggs should be refrigerated in their cartons. Although, many refrigerators have egg slots on the doors, they are not the best place to put eggs because the temperature may fluctuate as the door is opened. Store eggs in a section of the refrigerator where the temperature is constant.

For a safe Easter Egg Hunt follow these steps when preparing eggs:

- Keep eggs refrigerated until you are ready to prepare them. Do not let them sit at room temperature for more than two hours before or after cooking.
- Eggs should be hard boiled - until the yolks and whites are firm. Do not stack eggs on top of each other in the pot. This could cause

uneven cooking. Put eggs in cold tap water and bring them to a rapid boil. The Food and Drug Administration recommends boiling eggs for at least seven minutes for safety reasons. Then, remove the eggs from pot and cool under running water.

- Place the cooked eggs in the refrigerator until it's time to decorate them. Once they are decorated, put them back in the refrigerator until time

for the hunt.

- Be sure eggs are hidden and gathered in a short period of time. Hard-boiled eggs are still perishable and should not be left at room temperature for more than two hours.
- Those eggs that are not eaten immediately after the hunt should be discarded. Eggs not used in the hunt can be stored in the refrigerator up to one week.

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