

THE EGGSAMINER

A Publication of The Georgia Egg Commission

Robert N. Howell, Editor

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Eggs: Comfort Food for the Season!

For the 2005 holiday season, the Georgia Egg Commission staff sharpened its carving knife and came up with some “snuggly buggy” recipes that feature the egg: nature’s original comfort food. Both a multi-colored brochure and a recipe sheet are being offered.

The recipes, developed by program director Jewell Hutto, are not your usual Thanksgiving and Holiday fare. Instead, they incorporate combinations of delicious comfort food ideas that include: “Cozy Macaroni and Cheese; Dreamy Sweet Potatoes; Stocking Stuffed Breakfast Pizza; Wholesome Shepherd’s Steak Pie; Party Egg Salad; and Yummy Apple Pecan Pie!” Also included is Robert Howell’s annual poem.



Effective with this promotional campaign, the Commission will no longer offer

the standard dollar-bill-size recipe sheets; but instead, we have enlarged the sheet to an easier-to-read 3¼ x 7¼ inches. The recipes for this new size piece will be “Festive Pumpkin Spread” and “No Bake Holiday Treats.”

In addition to the holiday brochure and the recipe sheet, the campaign also includes artwork and other camera-ready pieces that center on the *Eggs: Comfort Food for the Season* theme. As always, the campaign has been offered at no charge to the state’s egg producers, teachers, consumers, and county extension agents and was made available to other egg promotional organizations nationwide. Jewell is already busy working on new recipes for the winter campaign set to begin January 1st.

Avian Influenza Web Site Launched

A new web site to respond to any public concern that may occur over avian influenza has been established by the nation’s poultry industry. The site highlights the fact that it is not a food issue, and that “bird flu”—H5N1 highly pathogenic avian influenza—does not exist in the United States.

The web site at www.avianinfluenza.info.com is a joint project of the National Chicken Council, National Turkey Federation, and Egg Safety Center with the theme: “Protecting flocks, protecting people.” The site allows the groups to communicate with their partners, customers, and consumers regarding the latest information on avian influenza.

Hilary Shallo Thesmar, Ph.D., R.D., Director of the Egg Safety Center in Washington, D.C. said, “The poultry industry’s goal is to prevent the disease from occurring in our flocks and to continue to provide a safe, wholesome, and nutrient rich product.”

Richard Lobb, National Chicken

Council Communications Director, said the site would provide information to the public on such issues as the fact that U.S. poultry is protected from migratory birds and other potential sources of the avian influenza virus.

Sherrie Rosenblatt, senior director of marketing and communications at the National Turkey Federation, said “The web site emphasizes that no turkeys are imported into the United States.”

Information is given in brief articles, a question-and-answer format, and in news releases that accentuate the fact that the farmer’s number-one priority is to ensure the health and well-being of the flock and to provide a safe and nutritious product.

The site emphasizes that avian influenza is caused by a virus. Like all microorganisms, it is killed by the heat of normal cooking. Washing the hands after handling raw poultry is always a good precaution, but there is no danger of getting avian influenza from normally and properly cooked poultry.



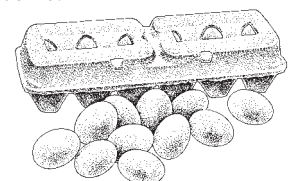
Georgia Egg Highlights

The Georgia Agricultural Statistics Service reports that for the year ending November 30, 2004, the number of all layers in Georgia averaged 20.3 million birds. Production totaled 5.04 billion eggs.

The number of table egg layers totaled 11.3 million, and they produced 3 billion eggs. Table egg layers in Georgia represent about 60 percent of the total number of birds.

Iowa was the leading state in the Nation in both layers and egg production in 2004, with Georgia at number six. We were second in the eggs’ value of production.

The Statistical Service also reported that Georgia’s gross farm income in 2004 was \$6.75 billion. Eggs ranked fourth among all commodities with receipts of \$394 million or about 12 percent of the total farm income.





Georgia National Fair—A Scarey Success!

It was a “Sweet 16” celebration this year, as the Georgia National Fair observed its 16th birthday, and for the 16th year, the Egg Commission was there!

To help with this year’s party, the Commission’s Holly Hidell (at left in above photo) and Jewell Hutto (at right) were featured on the Family Living stage with a program entitled “Sweets and Treats!” The two funsters dressed for Halloween as gypsies, as they presented their half-hour program five times during the first two days of the Fair, held every October in Perry, Ga.

Folks who watched the presentations drooled with anticipation, as Jewell and Holly prepared some of the most delicious and sweetest egg dishes ever, featuring Georgia eggs, of course! Samples were then passed out to an appreciative audience.

In addition to the shows, the Commission staged its annual Breakfast contest. Something new was added this year, with entrants being invited to wear their Halloween costume to the program for a

chance to win an “eggs-tra” special prize.

First Place...for both her recipe and her costume...was won by Rebecca Brooks of Byron, Ga., (at left in above photo). At the time this photo was taken, Ms. Brooks was still in her winning costume dressed as “Marie Antoinette” in honor of her French pastry recipe.

Kelly Hagen of Macon, (at right) dressed as a deviled egg and placed second with her “Eggs Benedict, Creole Style” recipe. Karen Slaughter of Warner Robins, Ga. (at center) dressed as a witch for the contest and won Third Place for the Halloween dish she called “Stuffed Bat Omelet with Spirit Sauce.” For a copy of the three winning recipes, just contact the Commission office.

The Fair is already making plans for next year’s event, and for the 17th year, the Georgia Egg Commission will be there with stage demonstrations, our breakfast contest, our sponsorship of the 4-H omelet contest and the 4-H Egg Preparation contest.



The Nutrition Station

By Holly Gillis Hidell, MS, RD, LD

HOLIDAY FOOD TRADITIONS

I love this time of year, as it reminds me of our wonderful family traditions. Whether I’m with my husband’s family or mine, we practice certain traditions that make the season great; but, my favorites revolve around food!

Every Christmas, Mom blesses us with her mother’s recipe for homemade southern dressing and her special pecan pies that are too good for words! Dad has perfected his smoked beef tenderloin with mushroom gravy that we all love.

My husband’s family has northern roots, so their menu is different from mine, but the food is still delicious. On Christmas morning, his father prepares his grandmother’s recipe for creamed-dried beef served on English muffins. For din-

ner, his mother serves her mouth-watering stuffed turkey, dessert-like sweet potato casserole, and her famous deviled eggs!

Although the foods at each household are unique, one thing is the same: eggs are often at the base of the recipes. I hope to master a recipe for my family that will become our tradition. Then, I can pass it on to my daughter for her family, and she too can love and appreciate the history of our family’s holiday food.



Produced in Compliance with United Egg Producers’ Animal Husbandry Guidelines

New Logo Adopted

Responding to an animal activist petition filed with the Federal Trade Commission (FTC) more than two years ago that claimed the Animal Care Certified logo was false and misleading advertising, United Egg Producers has reached an agreement with the FTC to change the logo.

The new logo maintains the same design as the original; but, the wording will change to “United Egg Producers Certified” and carry the statement: “Produced in Compliance with the United Egg Producers Animal Husbandry Guidelines.”

A new web site will be developed: www.uepcertified.com.



Lee Named to Broadcaster's Hall of Fame

The Georgia Association of Broadcasters has named James A. "Jimmy" Lee of Macon, Georgia, to its prestigious Hall of Fame. Lee, a commodity specialist with the Georgia Farm Bureau Federation, serves on the Georgia Egg Commission's board of directors as an Ex-officio member representing Federation president Wayne Dollar.

Lee celebrated 50 years in broadcasting in June of 2005, and during his career, has received numerous honors and awards from such groups as The American Foundation of Agriculture, the American Farm Bureau Federation, the Associated Press, and the Georgia Peanut Commission.

Jimmy will be officially inducted into the Georgia Association of Broadcaster's Hall of Fame during the group's Winter Institute luncheon on Wednesday, February 22, 2006 in Athens.

Open House Held At Research Center

United Egg Producers recently sponsored an "open house" for the newly reorganized and consolidated USDA Poultry Research Center located in Athens, Georgia. UEP President, Al Pope, hosted the program and emphasized the importance of knowing what egg research is underway and needed.

The program agenda, developed by Dr. Hilary Shallo Thesmar, of the Egg Food Safety Center, included many notable speakers, including Dr. David Swayne and the Research Center's Head, Dr. Richard Gast.

The Commission's Jewell Hutto worked closely with UEP's Caryn Konrad in making the necessary transportation and food arrangements for the event.



4-H Egg Prep Winner Selected

Miles Drummond, (above center) has been named the winner of the 2005 4-H Egg Preparation Contest sponsored by the Georgia Egg Commission. Drummond, from Tift County, won the 2005 State Winner honor in competition during the Georgia National Fair. Pictured with Miles are Judy Bland (left) and Connie Pannel of the Tift County Cooperative Extension Service.

International Poultry Exposition



The annual International Poultry Exposition will be held in Atlanta January 25-27, 2006 at the Georgia World Congress Center. Some 750 companies will be exhibiting for an expected crowd of some 20,000 people from all over the world. Exhibit hours on Wednesday and Thursday will be from 9:00 a.m. until 5:00 p.m. and on Friday from 9:00 a.m. until the close of the show at 2:00 p.m.

Educational programs will be offered on Thursday, January 26, from 9:30 a.m. until 4:00 p.m. for all attendees. Some of the topics to be covered will include animal welfare, crisis management, antibiotic use in poultry, the air consent agreement, an update on egg regulations, and the future of worker availability.

For more information, contact U. S. Poultry & Egg Association 770-493-9401. For show information visit the web site: www.ipe06.com.



IN THE SPOTLIGHT

Roberta Clare of Grayson, has been chosen by the Georgia Egg Commission to decorate the official 2006 Georgia Easter Egg for the White House. The egg will be on display throughout the Easter season along with eggs from each state. Ms. Clare's egg will use the theme "The Headlines for the State of Georgia."

A native of Alexandria, Virginia, Roberta began painting in 1988, after a near death experience from a car accident. She is self-taught and paints a variety of subjects from portraits of children and pets to landscapes and abstracts. Her goal in art is to capture the spirit of the subject, and she works with her clients



Woman "Dies" To Paint Egg For White House

By Jewell A. Hutto, Program Director

to determine the essence of the final painting.

This is the twelfth year the White House has invited the nation's egg producers to have an artist decorate an egg depicting their state. The eggs, which can only be USDA large chicken eggs, are decorated in a variety of ways, ranging from painting to carving. The Georgia Egg Commission has participated in the event each year and works directly with the American Egg Board, which is the coordinator of the event.

Georgia has had a phenomenal group of artists over the years, and the Commission will continue to seek out a Georgia artist to represent our wonderful state.



Eggs: Comfort Food for the Season!

The holiday season and the beginning of the new year are always fun and exciting...especially when everyone gathers around the family dinner table for the traditional holiday meal!

This year, I've developed several new recipes (see story on front page) centering on delicious comfort foods. In addition to our annual holiday brochure, we are also offering two additional recipes: "Festive Pumpkin Treats" (printed here) and

"No-Bake Holiday Treats."

For a free copy of these recipes and the holiday brochure, just contact the Commission office. Best wishes for a wonderful season and a happy new year!



Festive Pumpkin Treats Makes 38



Eggs: Comfort Food for the Season!

- 1 egg
- ¼ cup whipping cream
- 1 cup canned pure pumpkin
- ½ cup brown sugar
- ½ teaspoon cinnamon

- 1 teaspoon rum extract
- 2 (8 oz.) packages cream cheese
- 1 (12 oz.) box real ginger and molasses cookies (small size cookie)

Combine egg and whipping cream; beat well. Pour egg mixture into small saucepan; cook over low heat stirring constantly until mixture starts to boil. Remove from heat and stir well. Set aside. Mix pumpkin, brown sugar, cinnamon, rum extract, and cream cheese; mix well. Combine egg mixture and pumpkin mixture. Using a mixer, beat on high until mixture is creamy. Spoon mixture on top of cookies or store spread mixture in an airtight container in the refrigerator, until ready to serve. (This is better if prepared the day before.)

TO BAKE: Place bake cups in a medium size muffin tin. Place cookie, top side down into each bake cup. Spoon spread mixture onto cookie, filling bake cup to the top. Bake at 350° F. for 20 minutes. Serve hot or cold.

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