



**GEORGIA LISKEY** of Merrill ruled the 1941 festival. She is shown here in a royal pose with the king, Klamath Basin potatoes. Her court included Evelyn McDaniels, Tionesta; Helen Smith, Malin; Margaret Murphy, Henley; Nona Long, Tulelake, and Gladys Walker, Bonanza.



**JO ANNE KANDRA** of Merrill was queen in 1945. She is shown here on the queen's float during the parade. Members of her court were Shirley Main, Tulelake; Jean George, Henley; Betty Harrill, Bonanza and Mary Jane Hornbeak, Malin. Juniors shown on the float are Sara West, left, Tommy O'Neil, center, and Sally DeLap, right.

**POTATO ONION SOUP**

2½ cups mashed boiled potatoes  
1 qt. milk  
1 medium diced onion  
2 slices bacon  
3 tbsp. butter  
2 tbsp. flour  
1½ tsp. salt  
Pepper to taste

Cut bacon strips into small pieces, fry in a pan 2 minutes. Add fine chopped onions to milk and heat, add this mix to the potatoes and mix well, mix flour with a little water, add all together with salt and pepper, boil 3 minutes.

Ellen Fiegi  
Merrill, Ore.  
1st prize recipe for  
1957-1959 contest

**KOMLE (Potato Dumplings)**

4 cups grated raw potatoes  
½ pound salt pork  
beef broth  
1 tsp. baking powder  
1 tsp. salt  
1 cup white flour

1 cup graham flour

Dice pork. Mix all ingredients except pork. Shape into balls with the hands, put pieces of pork in center of dumplings. Add enough flour to keep from sticking.

Drop into boiling broth, cover and boil 1 hour. Stir occasionally to prevent dumplings from sticking to bottom.

Remove from broth as soon as done. Serve hot with butter.

Mrs. Cliff Ongman  
Henley

**IRISH POTATO DRESSING**

For all kinds of poultry or roasts. Medium size.

12 boiled and mashed potatoes  
3 medium onions, chopped  
½ lb. melted butter or margarine  
salt and pepper to taste  
¼ tsp. sage  
¼ tsp. poultry seasoning or seasoning to suit your taste

Mix together well and stuff your birds.

Breda O'Keefe  
1956  
1st prize in junior division

**MASHED POTATO DOUGHNUTS**

1 cup sugar  
3 tsp. melted shortening  
2 unbeaten eggs  
2-3 cup milk  
1 cup cold mashed potatoes  
4 tsp. baking powder  
1 tsp. salt  
1 tsp. nutmeg  
3½ cups flour

Beat milk and eggs together. Sift dry ingredients and mix together in order given. Let stand 20 minutes then roll and cut in desired shape or doughnut shape. Fry in hot fat until done.

Mrs. George Mattson  
1953 Adult division  
1st prize winner

**POTATO FONDANT CANDY**

½ cup mashed potatoes  
½ cup peanut butter  
pinch of salt  
flavoring of your choice

Beat potatoes and peanut butter until fluffy. Add powdered sugar until still enough to mold into shapes you desire.

You can use nuts, fruits, or cocoanut, also chocolate melted. Roll in nut meats, chopped, cocoanut or molded and dipped in melted sweet chocolate—let set a few days.

Bev. Lyons  
Medford, Oregon  
LEFSE

5 large potatoes  
½ cup sweet cream  
½ tsp. salt  
3 tbsp. butter  
flour to roll thin

Method: Boil potatoes, mash very fine and add cream, butter and salt. Beat until light and let cool. Add flour. Roll lefse as thin as possible. Bake on top of stove or on a pancake griddle until a light brown, turning frequently to prevent scorching. Use moderate heat. When baked place between clean cloths to keep them from becoming dry.

Mrs. Cliff Ongman  
Henley

**LEMON POTATO PIE**

6 tbsp. grated raw potato  
1 cup boiling water  
¼ tsp. salt  
1 cup sugar  
2 egg yolks, beaten

3 tbsp. lemon juice  
1 baked pastry shell  
3 beaten egg whites  
3 tbsp. sugar—pinch of salt  
Cook the grated potatoes in the boiling water 5 minutes, stirring constantly, add sugar, salt, beaten yolks of eggs and lemon juice. Cook till mixture thickens, pour in pie shell and top with the meringue.

Mrs. Dan Geaney

**LIGHT POTATO FRUIT CAKE**

2 cups sugar  
1 cup soft butter or margarine  
3 whole beaten eggs  
1 cup mashed potatoes  
1 tsp. vanilla or rum flavoring  
2½ cups sifted flour  
1 tsp. cinnamon  
1 tsp. cloves  
½ tsp. nutmeg  
½ tsp. salt  
2 tsp. baking powder  
½ cup milk  
1 cup walnuts, broken  
1 cup raisins  
1 cup chopped dates (optional)

1½ cup mixed candied fruits  
Blend sugar, butter, mashed potatoes, eggs and vanilla together well—add rest of ingredients alternating with the milk. Bake in a well oiled paper lined loaf or tube pan. Bake in a 275-300 oven about 2 hours. Cover top of cake with a sheet of foil while baking.

Mrs. Frank Trotman

Herald & News, October 14, Page 5

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