

SPECIAL STUFFED POTATOES:

Bake potatoes. Cut baked potatoes in halves lengthwise. Scoop out potato and add:

- 2 tbsp. sour cream
- 2 tbsp. crisp bacon bits
- 1 tbsp. minced onion
- dash of nutmeg
- cheese

Refill potato shell heaping full, add cheese. Brown in hot oven. Serve hot.

Mrs. Lawson Kandra
1st prize, 1959

WHITE BREAD

- 6 cups flour, or more if needed
- 1 1/2 cakes compressed yeast
- 1/2 cup mashed potatoes
- 1 1/2 cups potato water, lukewarm
- 2 tps. salt
- 6 tps. sugar
- 4 tps. melted shortening

Dissolve yeast in lukewarm water. Add sugar, salt and flour. Mix. Turn out on floured board and knead until smooth. Place in large bowl and let rise until

double in bulk. knead down and let stand about 30 minutes. Divide in two loaves, put in well greased pans. Set to rise to double. Bake in 350 degree oven for 45 minutes to 1 hour. Makes 2 loaves. When baked brush tops with butter.

Mrs. Fred Fiegi
1st prize, 1959

POTATO LIGHT ROLLS

- 4 cups flour
- 1 tsp. salt
- 1 tps. sugar
- 7 tsp. baking powder

Mix these ingredients together well, add 2 medium sized mashed potatoes, add enough milk to make a medium soft dough, about 1 1/2 cups milk will be needed, divide into small balls and knead each a few seconds, shape to your liking, place on a greased bake sheet, let stand in a warm place about 20 minutes. Bake in a 375 oven brush with butter or milk when nearly done. Easy to make—very good.

Lillian Geaney

SWEDISH BAKED SALMON

Shred 1 can salmon, retaining juice. Butter a casserole and in it put a layer of salmon; sprinkle a little flour over this and dot with butter. Add a layer of thinly sliced onions and one of thinly sliced raw potatoes, then add another layer of salmon. Add enough milk to salmon juice to cover layers. Season to taste. Cover with buttered bread crumbs and sprinkle with paprika. Bake slowly 1 hour. Garnish with lemon.

Mrs. Cliff Ongman
Henley



QUEEN JOYCE LARSON of Tulelake reigned over the 1950 Potato Festival. She is shown here receiving her crown from Lowell Stockman. Her court, left to right, Olga Strunk, Henley, Pearl Mattson, Malin, Queen Joyce, Stockman, Norma Lee Douglas, Klamath Falls, and Leta Rae Butler, Merrill. Two junior princesses are, left to right, Marcia Milne and Vicky Liskey. Betty Derry, Bonanza, was also on the court but fractured her jaw just before the celebration.

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POTATO RUSKS

- 1 cup warm mashed potatoes
- 1 cup potato water
- 1/2 tsp. salt
- 1 cup sugar
- 1 pkg. yeast dissolved in 1/4 cup warm water

Mix above ingredients altogether, let set over night or several hours. Beat into above mix—

- 4 well beaten eggs
 - 1 cup melted margarine add enough flour to handle.
- Mix well. Let rise until double in size in a warm place—work down again form into rolls, place in a greased bake pan, let rise in a warm place and bake in a 350 moderate oven till done.

Mrs. Fred Haeger
Bellflower, Calif.

LORRRAINE POTATOES

- 4 large or 6 medium sized raw potatoes
 - 1 tsp. salt
 - 2 beaten eggs
 - 1/2 tsp. nutmeg
 - 1/2 cup hot shortening
 - 1/2 cup grated yellow cheese
 - 1 1/2 cups milk
- Peel and slice raw potatoes

thin. Saute in hot fat in fry pan stirring often to prevent burning. Season with salt and place in a 1 1/2 quart buttered casserole. Combine cheese, eggs, milk and nutmeg together, pour over the potatoes. Cover dish and bake in hot 100 oven about 15 minutes until golden brown and potatoes tender. Serves 4-6 people.

Mrs. Philip Blohm
1st prize winner, 1957

POTATO PUFFS

- 1 cup mashed potatoes
- 1 cup flour
- 1-3 cup milk
- 2 tsp. baking powder
- 1 tsp. salt

Snowdrift shortening or your favorite shortening melted in a deep fry kettle heated to 375 or when cube of bread browns when dropped in hot fat. Mix the above ingredients, form into small cakes or balls, drop into fat and cook, turning in hot fat till nice and brown on all sides. Makes 15-20 small puffs.

Ellen Fiegi
1st prize winner in adult class, 1958-1959

BEEF AND POTATO SCALLOP

- 1/4 cup minced onion
- 1/4 cup minced green pepper
- 1/4 cup buttered crumbs
- 8 medium raw sliced potatoes
- 2 cups diced dried beef
- 3 cups thin cream sauce or 3 cups thinned mushroom soup

(I used the cream sauce in my entry).

Mix together—season to taste with pepper and salt. Place in a deep casserole, grate 1 cup of cheese and place on top and bake in a 350 oven for 1 hour. Serves 6.

Sara West
1st prize—junior division
1957 potato foods contest

NORWEGIAN SWEET BREAD

Heat—1/2 cup butter or margarine in 1/2 cup potato water to melt butter. Soften 1 pkg. of dry or 1 cake of compressed yeast in 1/2 cup potato water lukewarm, in a large mixing bowl. Stir in 1/2 cup of sugar, 1 tsp. salt, 1 cup raisins, 1 cup mixed candied glazed fruits, 1/2 cup drained crushed pineapple (optional, but a nice taste addition). 1 beaten egg, the melted butter and potato water, stir in 3 1/2 or 4 cups sifted flour to make a stiff dough. Mix well, let rise till double in size 1 1/2 to 2 hours—toss on a floured board, till coated with flour—form into 2 loaves, place in two greased pans, let rise again till double in size and bake in a 350 oven 35 to 45 minutes—either brush with butter or a thin powdered sugar icing—very easy to eat.

Mrs. Frank Troitman

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