

# 13th ANNUAL TREMPPEALEAU CO. HOMEMAKER ACHIEVEMENT DAY

1940

WHITEHALL VILLAGE HALL - TUESDAY JUNE 4

MRS. OLE TENSETH - PRESIDENT - PRESIDING

10:00 - Community Singing - led by Mrs. Oscar Schmidt, Arcadia  
Mrs. Allan Uhl at piano.

10:15 - "Traveling in Europe" (with movies) - Miss Wealthy Hale

11:00 - "The World Dines" - Pageant of Nationality Foods - Trempealeau  
County Homemakers

- Our 1940 Food Adventure - Mrs. B. M. Smith, Vice President

- "What's New in Foods" - Miss Mary Brady - Nutrition Specialist

11:50 - Noon - Whitehall Lutheran Ladies Aid will serve a 30¢ luncheon.

1:15 - Trempealeau County Homemakers Chorus -  
Mrs. Oscar Schmidt - Director  
Mrs. Allan Uhl - Accompanist

"To Thee Oh Country" - Eichberg

"Poor Man's Garden" - Russell

"Rockin' in De Win" - Neidlinger

"Sheperds Dance" - German

"I Dream of Jeanie" - Foster

"The Green Cathedral" - Hahn

"Recessional" - DeKoven

1:45 - "Dairy Quality Program" - E. H. Florence - County Agr'l. Agent

1:55 - "We Arranged our Rooms" - Mrs. B. M. Smith - Vice President  
"We Dressed Up Our Beds" - Candlewick spreads made by homemakers this  
year.

2:15 - Address - Miss Francis Zuill - Director of Home Economics  
University of Wisconsin

## COMMITTEES

### Decoration Committee

Mrs. Iver B. Olson - Whitehall  
Mrs. Will Warner - "  
Mrs. Adolph Olson - "

### Committee for Foods Pageant

Miss Nora Tenneson - Blair  
Mrs. J. H. Smith - Osseo  
Mrs. Albert Grover - Galesville

### Candlewick Display Committee

Mrs. Mark Scow - Arcadia  
Mrs. Palmer Kolstad - Arcadia  
Mrs. Mike Larkin - Galesville

### Hostesses

Mrs. Will Conrad - Melrose  
Mrs. W. J. Smith - Galesville  
Mrs. Harold Isom - Osseo  
Miss Margaret Suttie - Ettrick

## OFFICERS OF TREMPPEALEAU COUNTY HOMEMAKERS

### ASSOCIATION

President - Mrs. Ole Tenseth - Pigeon  
Vice President - Mrs. B. M. Smith - Blair  
Secretary - Miss Margaret Suttie - Ettrick  
Treasurer - Mrs. Will Warner - Whitehall

## CENTER CHAIRMEN

Arcadia - Mrs. Mark Scow - Arcadia  
Blair - Miss Nora Tenneson - Blair  
Centerville - Mrs. W. J. Smith - Galesville  
Ettrick - Mrs. Ernest Folkedahl - Ett.  
Osseo - Mrs. Harold Isom - Osseo  
Whitehall - Mrs. Iver B. Olson - Whitehall.

## POLISH POPPY SEED COFFEE CAKE

### For Sponge

1 compressed yeast cake - 1 quart of lukewarm milk, enough flour to make sponge. Let rise in warm place until it drops.

### For Stiffening

1 cup lard (melted) - 1 pint lukewarm milk  
 $\frac{1}{2}$  cup sugar, or more to suit taste. Salt and little nutmeg.  
Sift just enough flour to roll. When light, pinch off dough and put in well buttered tins according to the size of tins so when spread it will be about one inch thick. Let it rise awhile then butter the dough well. Then spread the ground poppyseed mixed with sugar and little vanilla, then roll or lap over from one side to the other and spread. Then make the crumbs. Work the mixture well with hands then crumble it and spread on dough when risen bake in less heated oven than for bread. This makes about six big sized coffee cakes and it takes about  $\frac{1}{2}$  lb. of poppyseed or a little more.

### For the Crumbs

$2\frac{1}{2}$  cups flour -  $\frac{1}{2}$  cup sugar - 1 cup butter - little cinnamon  
More flour may be added if too rich to form crumbs or add less butter.  
Work it well with hands till it forms crumbs.

By - MRS. TOM KUPIETZ  
EAST ARCADIA CLUB

## GERMAN APPLE KUCKEN

$3\frac{1}{2}$ cups flour (sifted)	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ teaspoon nutmeg	1 teaspoon salt
$\frac{1}{4}$ cup water	1 egg
1 cup milk	$\frac{1}{4}$ cup shortening
$\frac{1}{2}$ cakes compressed yeast	

Dissolve yeast and 2 tablespoons sugar in  $\frac{1}{4}$  cup lukewarm water (80-82°F.). Sift flour before and after measuring. Scald milk and cool until lukewarm. To this add dissolved yeast and sugar. Add one-half the flour and beat thoroughly. Cover, and allow sponge to rise in a warm place (80-85°F.) until full of bubbles, about 45 minutes. Add remainder of sugar, salt, slightly beaten egg, nutmeg, raisins, and melted shortening. Add remainder of flour gradually and beat thoroughly after each addition. Let stand 10 minutes. Turn onto lightly

NORWEGIAN FATIGAND BAKKELS

3 eggs beaten good - 3 teaspoons sugar - 1 tablespoon milk  
Flour to make as stiff as you can, roll very very thin, cut diamond  
shape and cook in hot lard. When you put them in the lard use two  
forks to help spread out as they come up on top. Takes just a minute  
and turn over. Sprinkle with sugar. There should be a teaspoon of  
brandy in them but I never put it in. This makes 2 dozen.

MRS. CHAS. BALLANGER  
MARINUKA CLUB

NORWEGIAN PREME (Cheese)

1 1/2 gal. lukewarm milk 1 cup cream  
1/4 tablet rennet 1/2 cup sugar

Add rennet to lukewarm milk and stir until thoroughly dissolved and mixed.  
Let stand until it forms a soft curd, then stir well, and let stand for 10 mi-  
nutes or until whey and curd separates. Strain through cheese cloth, using  
only the whey and discard the curd. Boil the whey down until 1/2 is left, the  
other 3/4 evaporated. It must be kept boiling slowly continually otherwise a  
scum will form on the top. When it is boiled down to 1/2 add cream and sugar.  
Stir occasionally during the whole boiling process, but after adding cream and  
sugar stir constantly until thick like milk gravy. Remove from fire and stir  
constantly until cold to make a finer grain. This makes about one pound of  
cheese.

MRS. NELS NELSON  
BROOKSIDE CLUB

NORWEGIAN ROSETTES

2 eggs 1 cup sweet milk  
1 tbs. sugar 1 cup flour  
1/4 tsp. salt

Beat eggs slightly with sugar and  
salt. Add milk and flour and beat un-  
til smooth. Fry in deep fat using  
rosette iron. Dip in red sugar while  
warm.

MRS. EDMUNDSON  
TRACY VALLEY CLUB

NORWEGIAN GORO

2 eggs  
1/2 cup melted butter (or 1/2 butter and  
lard may be used)

1 1/2 cup flour  
Flavor with vanilla or lemon  
Special iron needed for baking.

MRS. THEO EDMUNDSON  
TRACY VALLEY CLUB

NORWEGIAN STRYL

1 cup sugar  
1/2 cup butter  
1/2 cup lard  
1 egg  
1 cup cold water  
1/2 cup flour  
1 teaspoon baking powder  
1 teaspoon vanilla

Cream shortening. Add sugar gradually. Add  
beaten egg and beat thoroughly. Sift flour and  
baking powder together and add alternately with  
water. Add vanilla. Put a teaspoonful of but-  
ter in center of hot stryl iron. Bake about 1  
minute until light brown. Remove from iron and  
roll at once into cone or cylindrical shape.  
Serve with coffee as a dessert.

MRS. GEO. A. SCHMIDT  
EAST ARCADIA CLUB

NORWEGIAN OREAM MUSH

Use a round bottom kettle if possible. Have a good pudding stick or spoon.  
Take a quart of rich cream. Let it come to a boil and boil it for 10 minutes  
or more. Sift in flour gradually, stirring rapidly, until as thick as a corn  
starch pudding, keep on stirring until the butter fat comes, skim this off, and  
keep it warm. When you can't skim off anymore butter fat, add a cup of hot  
milk and stir, it wants to be smooth and velvety, when done serve with the  
melted butterfat, sugar and cinnamon. This is very rich and enough for six  
or eight servings.

MRS. OLE STORLEY  
TRACY VALLEY CLUB

NORWEGIAN KRATA KAKA

Dissolve 3/4 yeast in 1/2 cup of lukewarm water. Add 1 teaspoon of salt, 2  
or 3 tablespoons sugar and 1/2 cup mashed potatoes. Add enough flour to make a  
stiff dough. Let rise until double its bulk. Punch down. Let rise again.  
Shape into biscuits. When biscuits are light, roll with grooved rolling pin  
to 1/8 inch thickness. Then roll with rolling pin especially made for Krata  
Kaka. Bake on top of stove (have slow fire) until done, but not brown. If  
wrapped in cloth, these keep for many weeks. When some is wanted for a meal,  
run warm water over it, and wrap tightly in dish towel to steam for 30 minutes.  
Spread with butter and whatever else one desires. Cut in strips or pie  
shaped wedges.

MRS. OLAF AHUNDSON  
LIVE WIRES CLUB