

NOV 24 REC'D

Phillips County
Gladys W. Miller
Malta Mont.

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Nov. 17, 1941
Words 446

Subject ; - What America Eats.

The Lutheran Brotherhood Supper

Source	W.E. Grove	Malta Mont
	E.T. Petersen	" "
	M.R. Nelson	" "
	Gladys W. Miller	" "

The Lutefisk Supper

One of the interesting phases of community life, and one which seems to be very popular as a means of earning money for their church is the supper given by the men's club of the Lutheran church in Malta. This is an annual event and is a lutefisk supper, cooked and served by the men themselves and featuring a dish which attracts a large number of guests who enjoy the novelty of the lutefisk or of a dinner prepared by the masculine members of the congregation.

Over 250 persons were served as the receipts according to the treasurer, Mr. Nelson, were over \$135. The charge was 60 cents per plate with half charge for the youngsters.

Pres. Robert Halloran had a well trained crew of waiters, dishwashers, K.P.'s and Chefs. It was amusing to the feminine element to see the county officers, treasurer, recorder, clerk of court enveloped in huge aprons swishing dishwater as to the manner born, while the young art teacher at the High School rushed nervously about laying knives and forks with punctilious care. The waiters were deft, and served speedily and with ease. Not a drop of coffee was spilled or a single water glass joggled.

The long tables ran the full length of the church parlors

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and were covered with snowy cloths. Plates of bread, of the lefsa, so beloved by our Norwegian friends, bowls of sugar pitchers of cream and melted butter , were arranged at stated intervals , accompanied by bowls of cabbage salad and glass dishes of relish and pickles. The melted butter was to be poured over the lutefisk and the boiled potato which was its accompaniment.

the following menu was served;-

Boiled Lutefisk, potato	or Roast beef, mashed potato
and melted butter	and brown gravy
Buttered peas and carrots	Cabbage salad
Pickles	lefsa
	bread
Apple pie with cheese	Coffee.

Asked as to the method of preparation, the cook gave the following recipe;-

Boiled Lutefisk.

Put fish into a cheesecloth bag. Boil in salted water 3 minutes.
Serve with hot melted butter.

Lefsa

1 qt. mashed and sieved potato. Salt if potatoes are not salted
1 cup flour.

Add part of flour to potatoes (just enough for handling, as too much flour makes the lefsa tough.) Knead dough on floured board

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just enough for mixing. Take small portions at a time and roll very thin9 using flour to prevent dough from sticking) Bakee on top of stove.

Among our Norwegian friends, lefsa is frequently served at coffee ,rolled up jelly roll fashion with butter,sugar and cinnamon. But at this supper it was served plain to be eaten with butter or without according to preference.