

Subject: The Alfalfa Banquet

Source:

Long about 1910 Alfalfa begun to receive a good deal of attention in Ravalli county. It was good for cattle, sheep and hogs. The horse owners still clung to timothy and the dairymen to clover and no amount of persuasion could move them. This did not dampen the enthusiasm of the alfalfa men.

They were crusaders and they preached the doctrine that alfalfa was good for man and beast and to prove their contention they begun serving alfalfa tea in the homes, and calling for it in the restaurants and at the bar. They kept a bottle of it in the barn and practiced drinking it so that they would be able to swallow it in public without a grimace, and wound up by advertising a Chamber of Commerce. A lfalfa Banquet. Every thing on the table was an alfalfa product.

I. D. O' Donnel, of Billings the greatest alfalfa champion of them all was invited to come over and give a talk. O'Donnel had a banquet of his own in Billings and had talked until he had completely lost his voice; he was obliged to decline. Charlie Anceny came from Bozeman.

For a month men and women had devoted full time, sixteen hours a day planning alfalfa dishes. I. D. O'Donnel sent them his receipt for alfalfa greens--Take the tops just before the bloom begins boil in salted water, drain in a collendar make a dressing of minced bacon fried crisp add a table spoon of sugar and  $\frac{1}{2}$  cup vinegar, pour over the greens hot and serve. This/<sup>is</sup>realy equal to to dandeloin greens.

-2-

There was bread mixed exactly like white bread only alfalfa meal was used instead of flour. The old time yeast bread makers practiced on this until mixing in  $\frac{1}{2}$  wheat flour they succeeded in getting a lovely light loaf with a delightful greenish tinge. Another receipt was pound suet into alfalfa meal add salt and beat into a paste then add enough water to make a soft doe mould into rolls and bake in hot over. These rolls are delicious and of a beautiful greenish color. One man from Missouri declared they were, "justtsaluratus biscuits you couldn't fool him."

There was alfalfa salads with chopped onions and French dressing. Alfalfa boiled with ham, alfalfa meat loaf where alfalfa chopped fine took the place of cracker crumbs. Chopped alfalfa in aspic jelly. Clear soup with alfalfa and cream cheese crackers.

The pudding was a boiled suet pudding with alfalfa meal instead of flour with a cup of chopped dates added. Served hot with a brandy sauce.

#### Alfalfa tea and alfalfa julip

The Alfalfa Banquet was a big success it was free--It was a real educational get to gether affair. To the surprise of many the banquet was a success.

Every dish on the table had alfalfa as an ingredient and the dishes were very apetizing.

The muffins were delicious. The only complaint was that it took so much whiskey to wash it down--The whiskey was free too.

Alfalfa is still left to the cattle in the Bitter Root but you can purchase small grass tablets that is not only guaranteed to feed and nourish you at a cost of 15¢ a day but cures you of

everything you have and keeps you from having anything you havn't got.

If this war keeps going alfalfa is bound to play a big part in the defense programme. The civil population of the Bitter Root can be fed at 15¢ a day kept fat and fit.

P. S. One thing I forgot to mention the table was decorated with alfalfa blossoms and the walls fastened with alfalfa wreathes. Just before the soupe was served some one spied a long green worm making his way across a salad dish.

He had evidently fallen out of some of the decorations, but that didn't keep a couple of young ladies from suddenly leaving the table. The men stood it better, one of them first took the bowl of salad and threw the contents out the window, hitting a passer by fairly on his right shoulder--He brushed the mess away and shouted "What do you think you'r doing? I aint lookin in at none of your windows."