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Sanders County
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Community Church Dinner.

Among other community affairs may be mentioned the church dinner or supper, as it is udually termed, sponsored by the various ladies' aids connected with the Sanders County churches. These, however, are not as numerous as they used to be.

All our churches now have dining and cooking quarters set aside or built on to the church edifice; in some cases in the church basement.

A typical supper is that of the Community-Methodist church of Plains, held in its annex recently.

Long collapsible tables are used and may be stored away in very small space when not in use. The food is placed before each guest on individual plates, the serving being done by the older daughters of and the younger members of the aid, assisted by a number of high school girle who are taking domestic science. The older members confine themselves to the cooking, the dish washing and the coffee making.

On the tables, of course, are the usual paper napkins, pepper and salt shakers, plates of the famous Sanders County golden-hued butter, crispy rolls and flaky biscuits; home-made pickles and relishes of all descriptions, cream and sugar for those who use them in their steaming Java, huge bowls of po-

tato salad, vegetable salad and cole slaw, appetizing, tangy cranberry sauce, bowls of crisp celery and clear golden honey in the comb. All of these delicacies are contributed by the members of the organization and, testifying to the enviable ~~re~~ reputation of our cooks, they disappeared in enormous quantities. Gravy there was in abundance, for many of our big husky men are particularly addicted to the habit of cutting open their biscuits and smothering and surrounding them with the tasty and extremely fattening gravy until they look like tiny islands out in the middle of the ocean.

The main dish was, and invariably is, creamed chicken with mashed potatoes of the famous mealy dry-land variety which grow in such huge quantities in our soil and the chickens reared right in the community. They are really as big as young turkeys and of the most delicious tenderness.

Occasionally at these suppers there may be sliced roast ~~turkey~~ turkey, for thousands of these popular birds are raised in the county; and at other times may be found venison or elk donated by the sure-shooting, meat-loving nimrods of this favored community.

Pie, usually with whipped cream, is always used to fill up what little crevices there may be left in the already overloaded stomachs. Apple pie a la mode (with a blob of ice cream on top) and a piece of cheese on the side, is a great

favorite, as is also pumpkin, , cream custard, lemon, cocoanut custard, or any kind cooked by these ladies of real culinary art from time out of mind.

Second and even third helpings are rare, but those who indulge in this practice, usually "dig up" for two or three meals when the collection plate is passed around for the money, which is the usual procedure.

A deep and almost awe-inspiring hush descends upon the assemblage as the food is placed before it and only the clatter of knives and forks is heard for the first few minutes. Then, as the ~~stomach~~ stomach wrinkles are gradually ironed out, quips and jests begin to pass around the table, and laughter and gay good humor, the twin aids to digestion, take the center of the stage.
