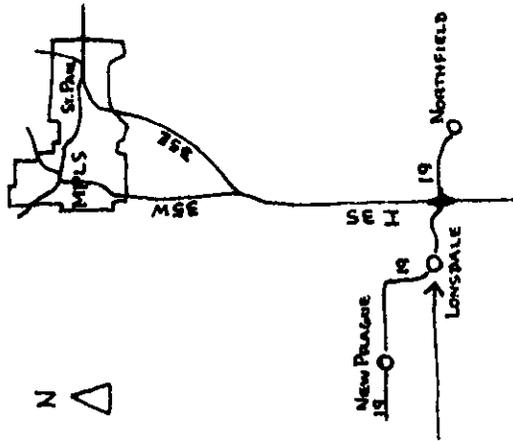


Other Places of Interest in the Area:

- Schumacher's New Prague Hotel
New Prague, Minnesota
- Archer House
Northfield, Minnesota
- Faribault House
Faribault, Minnesota
- 100 year old Trondhjem Church
Lonsdale, Minnesota

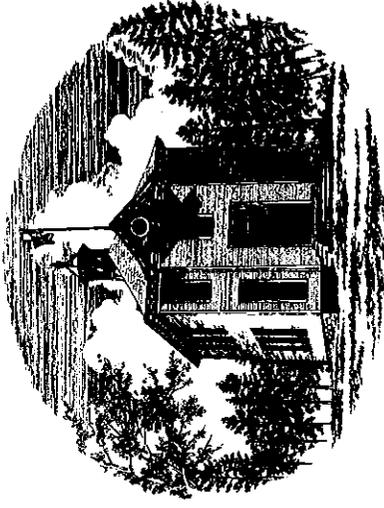


ENJOY THE COUNTRY

Rice County

School District 76

Lonsdale, Minnesota



School House Restoration

By

3R Landmark, Inc.



3rd Avenue & Colorado
Lonsdale, Minnesota 55046

KOLACKY

2 C milk
1/2 C shortening
1 large cake of yeast
1/2 C sugar
2 eggs
2 tsp. salt
1/4 c warm water plus 1/2 tsp. sugar
Dissolve yeast in warm water with sugar. Heat milk dissolve sugar and shortening in milk. Add to 2 cups flour and salt, beat eggs and add yeast to flour, let raise. Cut square 2 1/2 inches, place filling in center. Fold opposite corners over filling. Cover and let raise until double in bulk and bake at 350 degrees for 20 minutes until nicely brown.
Prune or Apricote Filling: Cook in water until tender. Put through food chopper add sugar, vanilla or lemon to taste.

Poppy Seed Filling:

1 C poppy seed (ground)
2 T shortening
6 T sugar
1 C milk
1 tsp. Vanilla
Pour milk over poppy seed (let stand for 1 hr.) add rest of ingredients and cook over low heat about 8 to 10 minutes. Stirring often.

Knedliky

2 C cold mashed potatoes (salt)
2 C flour
1 egg
Add egg to potatoes and mix in, add flour. Form into 3 inch balls and drop into boiling water, boil for 20 minutes.
Variation — add 3 tbsp. of farina before adding flour.

VOMACKA

Boil pork hocks, heart or other pork bones in water. To this add about 5 whole cloves and about 3 bay leaves, a small onion and salt. Boil til meat is tender, then add 2 or 3 potatoes cut into cubes. Boil til potatoes are done then add sour cream in which about 2 tbsp. of flour is mixed. Add milk to make it a nice smooth consistency. Add slowly to boiling soup. Boil a few minutes to thicken.

ZELNACKY

4 C sauerkraut well drained
3 1/2 C flour
1 tsp. salt
3/4 C lard
Mix lard, flour and salt, then sauerkraut. Roll flat, cut into squares, and bake at 350 degrees until crisp.