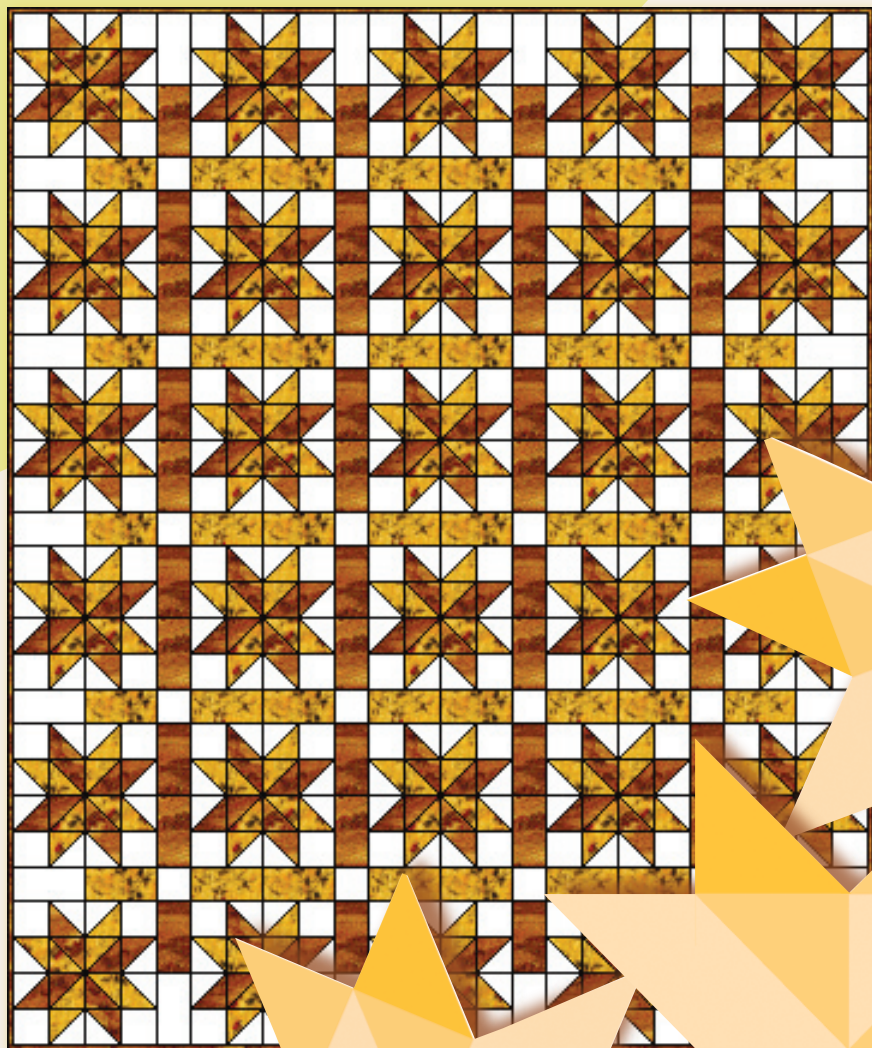


North Dakota Library Association

Dakota Gold

NDLA Celebrates 100 Years



Dakota Gold

NDLA Celebrates 100 Years



Centennial Cookbook and History

North Dakota Library Association

*Dedicated to the members of the
North Dakota Library Association,
past and present,
who have contributed so much
to promote libraries and library services
in the state of North Dakota*

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NDLA:

A Look Back....Part One

By Cheryl Bailey, Welder Library, University of Mary

*Public Library
Fargo, North Dakota
December 19, 1905*

The Library Association of Fargo and Moorhead extends a cordial invitation to all librarians, and others interested in library work in North Dakota, to meet at the Fargo Public Library, Thursday afternoon, January 18th, 1906, for the purpose of considering the advisability of organizing a State Library Association. At this meeting it is proposed to discuss, in an informal way, such questions as the following:

*Why should a State Library Association be formed?
What should be the relation between the school and library?
How can a library be of the greatest benefit to the community?*

These discussions will be led by several prominent speakers who are directly interested in library work.

The above date, January 18th, has been selected for two reasons. On the evening of this day, the Carnegie Library of the Agricultural College will be dedicated with appropriate ceremonies, to which all visitors are invited. And, furthermore, the railroads of the state will grant a single fare for the round trip, January 16th to 19th, on account of the Grain Growers Convention.

The librarians will be entertained during their sojourn in Fargo by members of the Fargo and Moorhead Library Association.

Kindly let the undersigned know at your earliest convenience whether or not you can be with us January 18th.

(Signed)

*Frank J. Thompson, Librarian
Fargo Public Library*

North Dakota Library Association 1906-2006 Annual Conferences and Meetings

Year	Location	Theme/Notes
1906	Fargo Public Library	
1907	Grand Forks Public Library	
1908	Fargo Public Library	
1909	Grand Forks Public Library	Special Meeting
1909	Valley City High School	
1910	Fargo/Moorhead	
1911	Jamestown City Hall	
1912	Mayville Normal School	
1913	Minot Public Library	
1914	Wahpeton	
1915	UND, Grand Forks	Joint Meeting w/NDEA
1916	Williston	
1917	Valley City	Cancelled; Wartime
1918	Valley City	Cancelled; Influenza Epidemic
1919	Valley City Public Library	
1920	Fargo Masonic Library	Special Meeting (May)
1921	Jamestown	
1922	Bismarck	April 1922
1922	Devils Lake Civic Club	October 1922
1923	Fargo Public Library	
1924	Minot Public Library	
1925	Sioux City, Iowa	Regional meeting of ALA (American Library Association)
1926	Jamestown	Problems of the Small Library
1927	Dickinson	Cultural Advancement in North Dakota

NDLA AWARDS and GRANTS

Over the years, a number of awards and grants have been given by NDLA using a variety of names, criteria, and sponsors. Some have been discontinued, some have not been presented annually, and some have been awarded to multiple recipients. In addition, the record about recipients is sometimes sketchy.

In our 2006 centennial year, NDLA awards include the Canoe Kudos Award, Flicker Tale Children's Book Award, Friendly Booth Award, Legislator of the Year, Librarian of the Year, Major Benefactor Award, Notable Document Award, President's Award, Progressive School Library Media Award, and School Library Administrator of the Year Award. Grants include the M. Vivian Hubbard Memorial Grant, Mike Jaugstetter Leadership Grant, NDLA Professional Development Grant, NMRT Grassroots Grant, and Ron Rudser Memorial Continuing Education Grant.

AWARD DESCRIPTIONS

Canoe Kudos Award – First presented in 2001, this award recognizes individuals who do a wonderful job in their libraries, show support for libraries, or do something special for libraries. NDLA members can nominate deserving individuals by donating \$10 to the Professional Development Grant fund and submitting a written nomination. Honorees are presented with a Canoe Kudos pin and listed in *The Good Stuff*. If appropriate, a press release may also be submitted to the honoree's local newspaper. Multiple nominations are allowed and individuals may receive more than one pin.

"Extra Mile" Award – Criteria and sponsor unclear.

Flicker Tale Children's Book Award – Recognizes literature that children like to read. Librarians nominate books in various categories, and school children from throughout the state vote on their favorites. This award is sponsored by the School Library and Youth Services Section (SLAYS).

Friendly Booth Award – Presented to the conference exhibitor who best shows knowledge of product, attractive display, exemplary



Appetizers, Snacks & Beverages

Appetizers, Snacks & Beverages

Tortilla Pinwheels

Diane Hoffmann, Leeds Public Library

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|---|--------------------------------------|
| 8 oz. cream cheese | 1 jar (4 oz.) diced pimento, drained |
| 8 oz. sour cream | 1 cup grated Cheddar cheese |
| 2 tsp. Hidden Valley Ranch Dressing Seasoning Mix | 8 10-inch flour tortillas |
| 4 oz. chopped black olives, drained | |

Mix first three ingredients with a mixer. Spread on tortillas. Drain olives and pimentos; blot dry on paper towels. Sprinkle equal amounts of remaining ingredients on top of cream cheese mixture. Roll tortillas tightly. Chill at least 2 hours. Cut rolls into 1-inch pieces. Discard ends. Serve with spirals facing up.

Makes 5 dozen.

Bacon Wrapped Water Chestnuts

Donna James, Allen Memorial Library, Valley City State University

- 1/2 lb. sliced bacon, cut in half
- 1 (8 oz.) can water chestnuts
- Barbecue sauce

Preheat oven to 375 degrees. Wrap half a strip of bacon around each water chestnut. Dip wrapped chestnut into barbecue sauce. Place water chestnuts on a lightly greased 9 x 13-inch baking dish. Bake, covered, in preheated oven for 20 minutes or until bacon is crisp.

Caramel Kahlua Fondue

Renee Paasch, Dickinson Area Public Library

- | | |
|--------------------------------|------------------|
| 2 cups caramels | 1 Tbsp. Kahlua |
| 1/2 cup cream | 5 apples, sliced |
| 1/2 cup miniature marshmallows | |

Cook caramels and cream in slow cooker for two hours. Stir in marshmallows and Kahlua; cook 30 minutes more. Stir and serve with sliced apples.

Main Dishes – Poultry

Herbed Baked Chicken

Jan Wysocki, MSU-Bottineau Library

4 chicken breasts, boned and skinned	1/2 cup sherry
4 slices Swiss cheese	2 cups herbed Pepperidge Farm stuffing mix
1 (10 oz.) can cream of chicken soup	1/2 cup butter, melted

Place chicken breasts in baking dish large enough to fit four chicken breasts flat, without overlapping. Cover each breast with a slice of Swiss cheese. Combine soup and sherry; mix together. Pour over chicken. Sprinkle stuffing mix over chicken. Pour melted butter evenly over top of stuffing. Bake, uncovered, at 350 degrees for one hour.

Serves 4.

Salem Sue Chicken

Judy Staigmiller, MSU Libraries (Bozeman, MT), Honorary ND Librarian and Marlene Anderson, Bismarck State College Library

1/2 cup chopped onion	1/4 tsp. pepper
2 Tbsp. chili powder	2 cloves garlic, minced
2 tsp. ground cumin	1 lb. boneless, skinless chicken breasts
1 tsp. water	
1/2 tsp. salt	

Blend first seven ingredients (onion through garlic) to form paste. Put chicken in shallow dish, spread onion mixture evenly over both sides of each piece. Cover, marinate in refrigerator 20 minutes. Spray broiler with cooking spray (optional), broil chicken 3 1/2-inches from heat, five minutes each side or until done. Cut chicken into thin slices on a diagonal and serve. Chill if desired.

NOTE: Best eaten with good friends while picnicking under the udder of Salem Sue, the world's largest Holstein cow, on a hilltop in New Salem, North Dakota, while drinking in the tremendous view of the prairie below.

Breakfast Casserole

Peggy Zimmerman, Welder Library, University of Mary

8 slices bread	8 eggs, slightly beaten
2/3 lb. shredded cheese	4 cups milk
Chopped bacon, ham, or crab	Salt and pepper, to taste

Place bread slices in lightly greased 9 x 13-inch pan. Sprinkle cheese on the bread, add bacon, etc. Mix eggs, milk, and seasonings; pour evenly over the bread, cheese, and meat. Cover and refrigerate overnight. Bake for one hour at 325 degrees. Serves 8–12. *Works as well for a quick dinner as it does for breakfast.*

Breakfast Soufflé

Mary Jane Schmaltz, Bismarck Public Library

1 1/2 lbs. diced sausage or ham or fried bacon	3 cups milk
9 eggs, beaten	3 slices bread, diced
	1 1/2 cups grated Cheddar cheese

Mix all ingredients and pour into 9 x 13-inch pan or casserole. Refrigerate overnight. Bake in morning for one hour at 350 degrees.

Hash Brown Quiche

Cheryl Bailey, Welder Library, University of Mary

4 cups loose-packed, frozen hash brown potatoes, thawed	1 1/2 cups diced cooked ham
1 1/2 tsp. seasoning salt	1 1/2 cups (6 oz.) shredded Swiss cheese
1 1/2 cups (6 oz.) shredded Monterey Jack hot pepper cheese	2/3 cup half-and-half
	3 eggs

Preheat oven to 425 degrees. Grease a 10-inch pie plate. Press hash browns onto bottom and a little way up the sides of the pie plate (this is the crust). Sprinkle with seasoning salt. Bake 20–25 minutes until a little crisp around the edges. Remove from oven. Reduce temperature to 350 degrees. Sprinkle pepper cheese in crust. Top pepper cheese with ham. Sprinkle Swiss cheese over ham layer. Beat the half-and-half with the eggs. Pour over other ingredients. Bake 25–30 minutes, until knife inserted near center comes out clean. Let stand 10 minutes before serving.

Desserts

Hot Fudge Pudding Cake

Mary Jane Schmaltz, Bismarck Public Library

- | | |
|------------------------------------|-----------------------|
| 1 cup flour | 2 Tbsp. vegetable oil |
| 1/2 cup sugar | 1 cup chopped walnuts |
| 4 Tbsp. cocoa | 1 cup brown sugar |
| 2 tsp. baking powder | 1/4 cup cocoa |
| 1/4 tsp. salt | 1 1/2 cups hot water |
| 1/2 cup milk (good for your teeth) | |

Stir together flour, sugar, four tablespoons cocoa, baking powder, and salt. Add milk, oil, and walnuts. Spread into 9 x 9-inch pan. In a separate bowl, mix brown sugar and 1/4 cup cocoa. Sprinkle over top of batter. Finally, pour hot water over the whole thing. Bake 50–55 minutes at 350 degrees. The finished product should be a fudgy brownie-like cake floating in a sea of chocolate pudding. Don't tell your dentist!

Graham Cracker Pudding Dessert

Janice Sayers, Grand Forks Public Library

- | | |
|---------------------------------|--------------------------|
| 1 box graham crackers | 1 large tub Cool Whip |
| 3 boxes vanilla instant pudding | 1 tub chocolate frosting |
| 4 cups milk | |

Line 9 x 13-inch pan with whole graham crackers. Make pudding with only four cups of milk. Mix pudding with Cool Whip. Pour mixture onto graham crackers. Add a top layer of whole graham crackers. Open frosting and microwave for 20–25 seconds. Spread over graham crackers. Refrigerate overnight. For an eggnog-like flavor, use cinnamon graham crackers.



At the May 15, 2000 Executive Board meeting, Mary Hegle Drewes, Chair of the New Members Roundtable (NMRT), reported that NMRT had established an electronic discussion list for its members.

– Reported in “The Good Stuff,” June 2000



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