

DALESBURG'S NEWS DALSBORGS NYHETER

Newsletter of Dalesburg's Scandinavian Association (*Dalsborgs skandinaviska föreningen*)
May 2012

Welcome to the Midsummer Festival on Friday, June 22!

Featured Performers: Trio Con Brio, Nora's Mike Pederson and The Allnighters (local barbershop quartet). You can "visit" Trio Con Brio at: www.myspace.com/tcbSweden

Wanted! Potato Sausage Makers on Saturday, May 19 / 8:30 a.m. at Dalesburg Lutheran Church.

Wanted! Meatball Makers on Saturday, June 9 at 8:00 a.m. at Dalesburg Lutheran Church.

Wanted! Midsummer Workers! Please see the sign-up list in the entry of Dalesburg Lutheran or contact Phyllis Sternquist (605-563-2361).

Wanted! Singers for the Midsummer Sunday Service Choir. Contact Karin Woltjer (253-2138).

Välkomna to Dalesburg to Rev. & Mrs. (Steven & Margery) Martens. Rev. Martens began serving as the pastor of the Dalesburg – Brule Creek Lutheran Parish in April. Mrs. Martens is a teacher in the Tri-Valley Schools.

I am including with this newsletter an article by Darlow Inberg, former Hub City resident, currently living in San Antonio, Texas. Thank You, Darlow.

As you ponder the menu of the Midsummer Festival *smörgåsbord*, please read the article about Swedish food. It may answer your unanswered questions! Thank You to Mary Lindeen of the Swedish Heritage Society in Swedesburg, Iowa for the article.

This Memorial Day when we remember those who have given their lives for our county, let us remember Carl Emil Westlund who died in France during World War I. Enclosed is a brief story about Carl Emil Westlund.

This April was the 100th Anniversary of the sinking of the *Titanic*. An event was held in Sioux Falls to remember the survivors and victims of the sinking, especially those who were heading for South Dakota. The 100th Anniversary is a time for us to remember Dalesburg's *Titanic* John – John Cervin Johnson (Johan Cervin Svensson) who survived the sinking. You can read the articles that were written about the event in the Sioux Falls *Argus Leader* by clicking on the links in the Dalesburg Heritage website at: www.dalesburg.org

See You at Midsummer!



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Food: From Sweden to Swedesburg

by Mary Lindeen

It's no secret that traditional Scandinavian cooking has the reputation of being rather bland. And compared to meals made from the fresh, colorful foods available further south in Europe, in the Mediterranean countries for instance, it's not terribly difficult to see how this notion might have originated. The simple truth is that, just like people anywhere, Scandinavians were simply creating menus using whatever was available to them. Whether that food is bland or beautiful is simply a matter of opinion.

Thanks to the far-flung voyages of the Vikings, one of the ingredients available to Scandinavians was a wide selection of spices. Cardamom, used in sweet bread, is one example. Rye bread was made using caraway and cumin, which have been in Scandinavia since the 13th century, and allspice was used for making meatballs.

Those famous Swedish meatballs are another example of cleverly using what was available. There is no grazing land in Scandinavia, so farmers did not have herds of beef cattle roaming about. More typically, they had a cow or two in the barn for milking. When a cow was too old to produce milk, it was butchered for its meat—its old, dry, tough meat. To make this beef edible, it was ground up, softened with bread crumbs, and flavored with spices. Pour a little gravy over it to further enhance the flavor and disguise the texture, and you've got the beginnings of a traditional regional favorite.

Due to the long winters and cooler temperatures, the growing season in Sweden is also much shorter than it is in southern climates. The only vegetables to grow particularly well there were kale and cabbage, and root vegetables such as potatoes, onions, and beets. To tame the sometimes harsh flavors of kale and cabbage, they were often cooked with caraway seeds or apples, or served with a mild cream sauce. Root vegetables were prepared more simply, so their fresh flavors could be savored. Potatoes were boiled and served with a bit of parsley, to make them more attractive. Beautiful dark red beets were served and eaten just as they were. Dill, which also grows well in Scandinavia and is closely related to fennel, is often used to flavor fish, meat, and vegetables.

Along with determining what foods could be grown, the northern climate also necessitated stocking up for the long cold winters. Much of Sweden's traditional fare is the result of clever cooks finding ways to preserve and dole out staples to make it

through the winter. Take milk, for instance. Fresh milk was only available in the summer, when there was grass for the cows to eat. To supply dairy foods through the winter, Swedish cooks made a lot of butter and cheese, which easily lasted through the cold months. They also stretched the meat supply by grinding it up, mixing it with potatoes, and stuffing it into sausage casings. They stored fish by drying it out and preserving it with lye, then cooking it up as needed in the form of lutfisk. They also dried summer fruits such as apples and grapes, and then cooked it up in the winter in a warm sweet soup.

The constant need to supply food through the winter has historically been one of the driving forces behind Swedes' far-ranging travels. Not all of a family's members could be fed through the winter, so some of them had to leave and look elsewhere for food. Usually, it was the younger sons who were required to make a living as scavenging traders—and raiders—known as Vikings. In later years, other impoverished, displaced Scandinavians immigrated to the United States, looking for land they could farm or whatever jobs they could find to feed themselves and their families.

Like immigrants everywhere, the Swedish people who left their mother country took their cooking traditions with them. It was what they knew, and it was a connection with a homeland they would likely never see again. If you look through the early Swedesburg cookbooks, you can find these traditions preserved in the recipes contributed by local residents.

Take hjorthornssalt, for instance. This is a leavening agent made from ground deer horn. It is also known as salt of hartshorn, ammonium carbonate, baking ammonia, salt of hjorthorn, or ammonia salt. Today, we would use baking powder in a similar fashion. In an old Swedesburg Lutheran Church cookbook, there is a recipe for Blixt Cookies, which calls for 1 teaspoon of hartshorn salt. The recipe also includes the instruction to "cut and dry in a warming closet." Apparently, both hartshorn salt and warming closets have long since served their purpose.

Another ingredient commonly found in Europe was vanilla sugar, or vaniljsocker. This is sugar that has been flavored with vanilla. It is used in recipes just like regular sugar, and it eliminated the need to

Check Out These Websites!

Dalesburg Heritage Websites: www.dalesburg.org, www.dalesburgscandinavian.org or www.angelfire.com/sd/dalesburg99/

Clay County Historical Society: www.cchssd.org/

Clay County Country Schools Project Website: www.flickr.com/photos/46877599@N08

Dalesburg Lutheran Church Website: www.dalesburglutheran.org

Komstad Covenant Church Website: www.komstadchurch.org

Swedish Council of America Website: www.swedishcouncil.org

Swenson Swedish Immigration Research Center: www.augustana.edu/swenson/

Swedish-American Historical Society: www.swedishamericanhist.org

American-Swedish Institute: www.americanswedishinst.org

South Dakota State Historical Society: www.history.sd.gov/

Announcement! DSA is offering one \$200 Scholarship to any active member, his/her child, grandchild or great-grandchild who is interested in attending the Swedish camp at the Concordia Language Villages in Bemidji, Minnesota.

Area Event: Clay County Historical Society's Annual Ice Cream Social Thursday, June 21. Call 605-624- 8266.

Books for Sale! HISTORY OF THE SWEDES WHO SETTLED IN CLAY COUNTY, SOUTH DAKOTA AND THEIR BIOGRAPHIES by August Peterson (1947) \$25.00 / book plus postage, handling etc. Available at the W.H. Over Museum Gift Shop in Vermillion or from Ron Johnson.

Food - *Continued from page 2*

add extra vanilla. It is difficult to find vanilla sugar today, but it was and is a common ingredient in Swedish and other European desserts. It is easy to make, and it keeps for months.

The other reason that many Scandinavian cooking traditions were preserved in the Atlantic crossing is that so many of the immigrants remained impoverished after they arrived in America. The need to stretch and preserve food was still constant, especially for the early pioneer families. These frontier cooks were usually using wood-fired stoves, which had no temperature controls or standard settings. Each cook had to know how her own stove worked best, and making familiar dishes worked best.

Measuring ingredients was not an exact science either. Knowing what to put in a recipe and how much of each ingredient to use had to be second nature for survival. Again, this is evident in some of the recipes in the old cookbooks. One candy recipe, for instance, calls for "butter the size of 1 walnut."

With new technologies came new ways of preserving food. It was easier to ship ingredients from one place to another, and home cooks could can, and

then later also freeze, quantities of food to have on hand whenever it was needed. Canning food actually contributed to the rising popularity of the smorgåsbörd. Feasting was no longer relegated to warm weather months, when fish and milk and other staples were in plentiful supply. Now huge meals could be served in the winter without fear of depleting necessary supplies of cold-weather staples.

Thanks to the ingenuity and resourcefulness of our early Scandinavian ancestors, we are able to enjoy many traditional Swedish dishes today whenever we want to make a trip to the supermarket and spend a little time in our warm, wired kitchens. They would likely be amazed at the ease and abundance we so often take for granted when it comes to providing our daily meals. They might also be surprised to see their simple peasant fare prized and savored by people who have every food in the world available to them. Our traditions are certainly richer, and likely a bit more fattening, thanks to the creativity and hard work of those culinary survivors who came before us!

The Winged Indian Radiator Cap

My wife, Del, and I sometimes watch the TV show "The American Pickers," on the History Channel this show is about two guys who travel around the country looking for antiques. They, Mike and Frank, have an antique store in Iowa, what they buy on their "picking" trips they sell in their store in Iowa. Their assistant, Danelle, runs the store while they are out "picking", she also locates places where there is a potential of finding interesting antiques. They visit some interesting places and meet interesting people in their search for bargains. Some of the items they are especially looking for are: signs, posters, gas pumps, bicycles, motorcycles, toys, etc. Most of the antiques are from the 1920's - 40's, while watching the show we usually say, "hey, we used to have one of those." While watching the show a couple of weeks ago we watched Mike and Frank rummage through things that the owner had collected over most of a lifetime. Mike spotted something that really excited him, he grabbed it before the owner could even show it to him. Mike said "I want that, how much do you want for it?" The owner said, "Oh I guess I would have to have at least a hundred dollars for it," Mike, without hesitating said, "I'll take it." The item that Mike wanted so badly was a radiator cap, it had the head of an Indian on it with wings on both sides of the head. When they got back to Iowa they called a friend, who was an expert on these types of things, he came over and appraised it. He told them that it was called a "Winged Indian Head" radiator cap and probably came off a 1926-28 Buick and was worth from \$125-\$150.

The reason it was so interesting to me was that I remembered one just like it that dad used to have on the counter in his garage in Hub City, he used it for a paper weight. For many years I would see that radiator cap and never really thought much about it, I did think that the sculpture of the Indian head was very well done. A few days after seeing this show, I sent an email to my sister, Connie Richards, and asked her if she remembered it. She quickly replied that yes, both her and her husband, Gary, remembered it but didn't know what happened to it, she wrote that maybe it was sold on the auction when dad closed the garage in the early 1970's. The next time she saw her son, Brendyn, she mentioned it to him, he said, "I have it in my garage." Brendyn has been collecting Hub City memorabilia for some time and has established a nice collection in his garage in Hub City. I think one item he would like to have is the old gas pump that dad used to have in front of the garage, the one with the glass top, some refer to these pumps as the "visible gas pump," because you could actually see the gas and could see how much you were getting.

I had not thought about that radiator cap for at least fifty or more years, after I saw it on that TV show I started thinking about it and wondered about how it got to dad's counter in his garage in Hub City. I came to the conclusion that it came off the Buick "truck" that he had in the 1930's and early 1940's. He parked it on the west side of the garage and used to pull cars to get them started after they were overhauled, or he would go out and pull them in to the garage when they couldn't be driven in. He also used it to go out to fix farmer's tractors that broke down while being used in the fields. During the summers we used to ride with him to Hawarden, Iowa to get ice which he brought back and stored in the icehouse which still stands on the west side of what used to be the garage. I remember one time riding with him in that old Buick when he installed a sign east of Hub City, next to Highway 77 and one west of Hub City, next to Highway 19.

These signs advertised Skelly gasoline and gave the direction to the Hub City garage. One of my most vivid memories of this Buick was when dad used it to drag the baseball diamond before each game. He pulled a very heavy steel drag behind the Buick, as he drove around and around the ball diamond you could hardly see the truck in a cloud of dust, the kids in Hub City would run behind the drag and would sometimes jump on and ride it, not a very safe way to have fun.

I don't know when dad got the Buick and don't remember what happened to it but I do know that he bought a Buick four-door sedan sometime in the early 1930's, it was probably a 1926 model. It had a six-cylinder engine with lots of power. He cut the rear part of the body off from just behind the front seats. He then cut the end of the rear part of the body which contained the rear window and welded that to the front part of the body that remained. After dad got the body constructed he built a box on the rear with heavy planks. Cars in those days had exposed radiators with a chrome cowling around them. Most of the cars had very stylish radiator caps, some of the radiator caps even had a thermometer built into them with glass on each side to protect the thermometer, this was before you could check the temperature from the gage on the dash board. In the middle 1930's the style of cars changed, the radiators were placed under a hood so you could no longer see the radiator cap, however the stylish radiator caps were replaced with stylish hood ornaments which you see even on modern automobiles. Even so, its hard to replace the memories that go along with dad's "Winged Indian Head" radiator cap. Darlow Inberg



Memorial Day 2012

Carl Emil Westlund
1888 – 1918

Following World War I the local veterans decided to organize their own American Legion Post. The charter members of this American Legion Post named their new organization the Westlund American Legion Post No. 44* in memory of their fallen comrade Carl Emil Westlund. Corporal Westlund was killed in action in France on October 5, 1918. He was a member of Battery D, 123rd Field Artillery Regiment, 33rd Division. He is buried in the Meuse-Argonne American Cemetery in Romagne, France.

Carl Emil Westlund was born on October 30, 1888 in Korsnäs, Dalarna Province, Sweden to Mr. & Mrs. Daniel Westlund. He was from a family of five brothers and two sisters. He and his brother Gus immigrated to the United States in 1905. All of the family members eventually immigrated to the United States. His naturalization as a United States citizen was completed in 1915. His draft registration in 1917 lists him as being a harness maker working for Gust Johnson in the village of Alsen, living on the east side in Union County. He had blonde hair and blue eyes.

He designated his younger sister Marie Westlund Westerberg as the beneficiary of his life insurance policy. Marie, her husband George and their five children were the recipients of a monthly \$11.00 check which put food on the table when needed and clothes on the backs of the five kids during the drought and Depression of the 1930's. Four of the Westerberg children were confirmed at Dalesburg Lutheran Church. The family moved to California in 1938.

Blessed Be the Memory and Ultimate Sacrifice of Carl Emil Westlund.

Sources: Glenn Westerberg, National Archives and Records Administration, Westlund – Peterson Alsen American Legion Post No. 44, American Battle Monuments Commission, South Dakota State Archives and Ellis Island.org. The research is done in memory of Arthur Soderman, Alfred Soderman and their Comrades in Arms from the War to End All Wars (World War I). Ron Johnson

* Currently named the Westlund – Peterson Alsen American Legion Post 44.

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30595 University Road
Vermillion SD 57069-6507

ADDRESS SERVICE REQUESTED

Information about the history of the Dalesburg Community may be obtained from these sources:

Trotzig, Elmer G. "Early Swedish Settlements in the Dakota Territory" THE SWEDISH PIONEER HISTORICAL QUARTERLY, Vol. XXVIII, No. 2 April 1977.

Schell, Herbert S. CLAY COUNTY: CHAPTERS OUT OF THE PAST. 1985

Vermillion Area Chamber of Commerce.

Schell, Herbert. HISTORY OF CLAY COUNTY (South Dakota). 1976. Clay County Historical Society

Ostergren, Robert C. "Prairie Bound: Migration Patterns to a Swedish Settlement on the Dakota Frontier" ETHNICITY ON THE GREAT PLAINS, University of Nebraska Press 1980, Frederick C. Luebke, editor.

Moses, Lloyd R. editor. CLAY COUNTY PLACE NAMES (South Dakota). 1976. Clay County Historical Society.

Anniversary Booklets of Dalesburg Lutheran Church, Dalesburg Baptist Church, Komstad Covenant Church and Brooklyn Evangelical Free Church.

GUIDE TO HISTORIC SITES IN CLAY COUNTY SOUTH DAKOTA. 1994. Clay County Historic Preservation Commission.

Centennial Books of Beresford and Centerville, South Dakota

Winquist, Alan H. SWEDISH-AMERICAN LANDMARKS. Swedish Council of America 1995.