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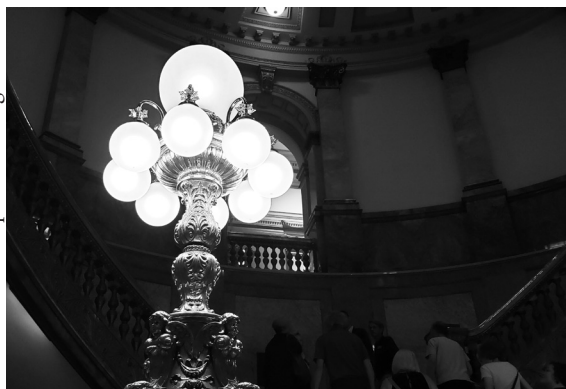


SUMMER 2019 | A BENEFIT OF MEMBERSHIP IN THE MUSEUM OF DANISH AMERICA

A decidedly
food-centric edition

CONTENTS

Colorado State Capitol Building Tour



05

Denver
Meeting

10

Nordic
Gastronomy

20

Exhibits &
Events

22

Family
Cookbooks



04 Directors Corner

26 Archival Collections

34 Purple on the Prairie

07 Present & Past
Interns

27 Kirkegaard Trust
Gift

35 Danish Meatballs

19 Collection
Connection

28 Friends Old & New

ON THE COVER

Culinary innovation in the Nordic countries has led to worldwide admiration and inspiration. Read about it on pages 10-18.

Photo: Claes Bech Poulsen

America Letter

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Who's missing? You may note the omission of Genealogy Center Manager Kara McKeever from this list. At the beginning of July, Kara left her post at the helm of the genealogy department to embark on a new career as an editor in Kansas City. We wish her the best and will miss her deeply!

To contact staff, use the prefix shown after E:, followed by @danishmuseum.org

WHY "AMERICA LETTER?"

Letters that were written by immigrants to family and friends back in Denmark are called "America letters" by historians. These letters are often given credit for influencing people to come to America because they were full of details of how good life was here. We call our magazine *America Letter* because we also want to tell the good news about the museum and encourage people to join us!

director's corner

Vær så god!

In this *America Letter* we serve up a tasty exploration of food traditions and trends from the Nordic region. Our new exhibition, *New Nordic Cuisine*, is open, and we are excited to share it with our visitors in Elk Horn and with communities across the United States.

A museum exhibition about food is not an obvious topic. After all, we usually don't allow food or beverages in museum galleries as part of our effort to maintain clean spaces for artworks and artifacts. And food is usually not something that can be displayed in its original form; it will either be eaten or go rotten. In our exhibit we are using a combination of photographs, video, faux food, and even carved wood to represent different food

and plated meals. And food is something so universal, so everyday, that most of us don't think about it very much. We all have our own preferences and tastes, but rarely do we consider why we eat what we eat.

But food is important to culture, to heritage, to economics, to health, to the environment, and to our own personal identities. Sharing food is a global symbol of hospitality. The phrases associated with food are the bits of language most likely to linger, even after generations: "*vær så god*," "*mange tak*," "*tak for mad*."

New Nordic Cuisine takes a look at the values we express when we make our daily decisions about what to eat. It's a contemporary story where traditions intersect

with the modern world and people seek to balance the best of both. It's a story that invites everyone to participate in thinking about food and values – you don't have to have ancestors from Denmark or other Nordic countries. It's a conversation taking place in many platforms, whether in our exhibit galleries, on our YouTube "Nordic Cuisine" channel, on the food blogs that contributed to this project, or in the cookbooks that preserve food lore for posterity.

With this edition of the *America Letter*, we invite you to savor the traditional flavors and global influences that make their way to your table. Enjoy them, invite others to taste, and share the stories with your family and community.

Tak for mad!



By Tova Brandt



board of directors meeting

**JUNE 13-15, 2019
DENVER, CO**

The June meeting was held in Denver, currently home to three members of our board of directors: Gerry Henningsen, Carol Svendsen, and Pete West. Our days were spent taking care of museum business and of course, ended with *hygge*.

Former board member Cindy Larsen Adams and husband, Gary, invited the group to their home in Littleton for an enjoyable dinner one evening, with the beautiful Rockies as the backdrop. Our reception for the Danish-American community was well attended by many museum

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01. Reception

We greatly enjoyed hosting members from the Denver area at the SpringHill Suites on Friday.

By Terri Johnson





members, and we also had the opportunity to introduce ourselves to some new fans!

Six new board members were elected to serve and will officially begin their terms after the annual meeting in Elk Horn this October: Dennis Gray (North Carolina), Dan Jensen (Ohio), Elly Jorgensen (Kansas), Chris Kofoed (Iowa), Merlyn Knudsen (Iowa), and Mike Nielsen (Iowa).

Current members elected to a second, three-year term are Marnie Jensen (Nebraska), Karen Nielsen (Kansas), Anders Sand (Missouri), and Carol Svendsen (Colorado).

A special thank you to Carol Svendsen for her many ideas, suggestions, and contacts in the Denver area, which helped make this another interesting and successful board meeting.



02. Director & President

Tova Brandt and Beth Bro Roof during the full board meeting. *Photo: David Hendee.*

03. Dannebrog

The reelected Anders Sand proudly waves Dannebrog at a park luncheon. *Photo: David Hendee.*

new interns



01.
Kiara Rodriguez
Jens Jensen Prairie
Landscape Park Intern

I am a Nebraska native and student at the University of Nebraska, Omaha. This December, I will graduate with a bachelor's in environmental science with a concentration in life sciences. I have focused most of my courses in prairie ecology and wish to continue to seek out opportunities in the field of prairie restoration and management.

I started my internship on May 6 and will be working for the museum until the middle of August. During my internship I will be in charge of site monitoring, invasive species control, progression documentation, entry garden maintenance, and solidifying my plant identification skills. I am also learning about different aspects of prairie restoration including working with contractors and nurseries.

This opportunity is an amazing way to understand the field in a hands-on manner. I am very excited to be working here and am grateful to Peter Ørum and Midwest Groundcovers for making it all possible.



02.
Hannah Bernhard
Collections
Assistant

I started as a collections intern at the museum on June 3. I'm originally from north-central Iowa and grew up in a farming family near Algona. I attended Loras College in Dubuque, graduating in May with a degree in History and Business Administration and a minor in International Studies and Rhetoric & Public Writing.

My interest in public history grew throughout my education after doing internships in fields like historical preservation, archives, and museum studies. I'm very excited to learn more about museum work, Denmark, and the Museum of Danish America during the next six months! I'll be working with fellow intern Emily on the photograph collection. I love seeing the variety of "snapshots" from other times and places!

Thanks to all the folks at the museum, its supporters and visitors, and my internship sponsors: the Danish Club of Tucson!

BLOG

Our interns share their experiences at <https://danishmuseuminterns.tumblr.com/>

where are they now?

WE ALWAYS ENJOY HEARING FROM FORMER INTERNS. HERE, WE SHARE UPDATES FROM 10-YEAR ALUMNAE OF THE MUSEUM'S VITALLY IMPORTANT INTERNSHIP PROGRAM.

Carla (Clark) Mackey

Former Collections
Assistant

I had just graduated from Dana College when I started the internship at the museum. I was figuring out what I wanted to do with my life and thought that this internship would help me decide if this career path would be one that I was interested in pursuing.

During my internship, I worked under Angela Stanford, helping with an inventory project. I helped with cataloguing, taking pictures, assessing the condition of the items, and I entered that information into the database. Also during my time there, I got to represent the museum at Hoover Hometown Days (West Branch, IA) with the other intern by setting up a table with information. I also got to experience my first Sankt Hans Aften event. I enjoyed my time there and am grateful for the opportunity I was given to work at the museum.

After the internship was up, I moved back to Milford, NE and spent time looking for my next job opportunity. That opportunity came towards the end of June 2010 when I was hired as a

temp at Nelnet in Lincoln, NE doing inventory for the Firstmark Services Department for private student loans. From there I was hired permanently, and nine years later I find myself still at Nelnet.

Currently I am an Associate Accountant III doing reconciliation and reporting for commercial and private student loans. During my time at Nelnet I met my husband, who also works there, but it was actually through a mutual friend that we met. We were married on April 16, 2016. We bought a house in Lincoln almost two years ago and are currently working on various projects to make the house what we want it to be.

I haven't had a chance to visit the museum recently, and I know a lot has changed since I was last there. I look forward to one day making it back!





“Just living is not enough,”
said the butterfly,
“one must have
sunshine, freedom,
and a little flower.”

Hans Christian Anderson, *The Complete Fairy Tales*

Painted Lady on Milkweed
The Jens Jensen
Prairie Landscape
Park was swarmed
with butterflies this
July.

WHEN YOU READ THE WORDS “NEW NORDIC CUISINE,”

WHAT COMES TO MIND? Do you think of traditional Scandinavian meals of meatballs and potatoes? Do you think of high-end restaurants presenting local ingredients in innovative ways? Do you think about Nordic food you’ve experienced in the United States, perhaps in your own family traditions? Do you think about other recent trends in food culture, like farm-to-table or slow food movements?

new
nordic
cuisine



01



By Tova Brandt

01. What is ‘Nordic’?

Denmark, Finland, Greenland, Åland, Iceland, Norway, and the Faroe Islands, Sweden, including the autonomous regions of

“ As Nordic chefs we find that the time has now come for us to create a New Nordic Cuisine, which in virtue of its good taste and special character compares favorably with the standard of the greatest kitchens of the world. ”

Introduction to the *Manifesto for the New Nordic Cuisine*



New Nordic Cuisine is one of the most influential movements in 21st-century global cuisine. More than a set of recipes or flavors, New Nordic Cuisine is a way of expressing a set of values through the food we cook and eat. It embraces the natural resources, the climate, and the seasons of the Nordic region – including the long winters and stormy seas. New Nordic Cuisine emphasizes quality ingredients from sustainable sources, and preparing them in a way that celebrates their freshness and flavor.

In many ways, the New Nordic Cuisine movement is a return to food as it was grown, harvested, produced, and served for generations. In the early 1900s, most people ate what could be grown or gathered locally; chemical additives or fertilizers had not been invented; livestock spent most of their lives outdoors; only a few specialty items were imported.

Throughout the 20th century, shifts in industry, employment, and transportation led to changes in food culture. More people lived and worked in cities.

Farms, fishing fleets, and dairies consolidated into larger national or multi-national corporations. More women entered the workforce – Nordic countries are noted for gender equality in the workplace – leaving fewer people to continue home-based cooking traditions. More people ate lunch in a workplace canteen or restaurants. Grocery stores provided items that offered convenience, ready-to-cook options, and imported foods from around the world in any season of the year.

02. Bocuse d'Or

This year Nordic chefs dominated the prestigious Bocuse d'Or, a biennial world chef

competition in Lyon, France.
Photo by Claes Bech Poulsen.





By the early 2000s, consumers and producers started to pay more attention to the source, environmental impact, and nutritional content of the food they ate. Chefs began to question why French cuisine was held as the highest standard for fine dining. Food producers sought opportunities to sell artisan products to restaurants and home cooks.

NEW NORDIC FOOD MANIFESTO

In 2004 a manifesto was drafted by two food-focused Danish men: entrepreneur Claus Meyer and university professor Jan Krag Jacobsen. Ten values were formed in collaboration with invited chefs from the Nordic region. Rather than highlighting specific ingredients or techniques, the document outlines an ideology.

Manifesto signatories included (all male) chefs: two each from Denmark, the Faroe Islands, Iceland, and Norway; one each from Greenland, Sweden, Finland, and Åland.

The manifesto reads:

The aims of New Nordic Cuisine are:

1. To express the purity, freshness, simplicity, and ethics we wish to associate with our region.
2. To reflect the changing of the seasons in the meals we make.
3. To base our cooking on ingredients and produce whose characteristics are particularly excellent in our climates, landscapes, and waters.
4. To combine the demand for good taste with modern knowledge of health and well-being.
5. To promote Nordic products and the variety of Nordic producers – and to spread the word about their underlying cultures.
6. To promote animal welfare and a sound production process in our seas, on our farmland, and in the wild.
7. To develop potentially new applications of traditional Nordic food products.
8. To combine the best in Nordic cookery and culinary traditions with impulses from abroad.
9. To combine local self-sufficiency with regional sharing of high-quality products.
10. To join forces with consumer representatives, other cooking craftsmen, agriculture, the fishing, food, retail and wholesale industries, researchers, teachers, politicians, and authorities on this project for the benefit and advantage of everyone in the Nordic countries.




03. Market

An assortment of cheese for sale at a grocery store in Denmark.

04. Claus Meyer

Well-known culinary entrepreneur and a driving force behind the New Nordic Cuisine philosophy.

*Photo by
Thomas Grøndahl.*



“ There is a whole new generation here in this part of the world that just wants to do something else, that wants their own voice, their own language, and it makes sense that the starting point is our products, that we try to use only our own products. ”

René Redzepi, 2009, Danish chef and co-owner of Noma in Copenhagen

05

05. Noma
Pictured in a former location, it is perhaps the most famous New Nordic-style restaurant.

*Photo by
Ditte Isager.*



COOKING SEASONALLY

The Nordic region is marked by a huge diversity of landscape and climate. People have always had to make the most of warm growing seasons to survive long, dark winters.

But the changing seasons also bring fresh flavors throughout the year. Many delicious food sources thrive in northern climates, from sun-loving berries to cold-water fish. Over the centuries people have also developed ways to preserve fresh food, such as salting, pickling, and fermenting.

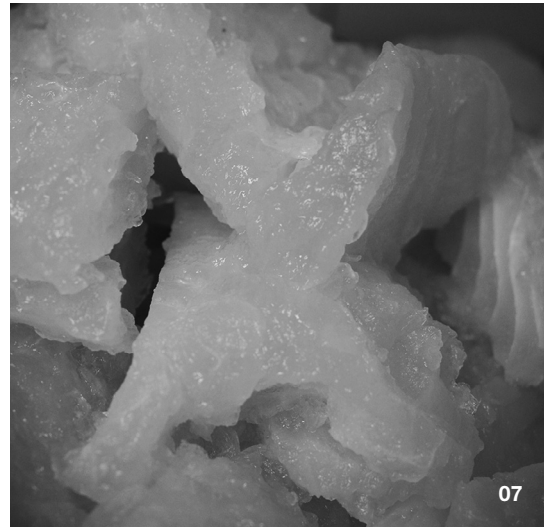
New Nordic Cuisine seeks to use fresh food while it is in season. In addition, it encourages both traditional and innovative methods of saving those flavors to use throughout the year.

SEAFOOD SEASON

Seafood has been a critical part of Nordic cooking for as long as people have lived in the region. Some fish have certain seasons when they are more plentiful, like cod and salmon on their migratory paths. Other species are found in fresh-water lakes.

People in the Nordic region have long depended on seafood, and have developed some amazing techniques to prepare and preserve it. Some techniques are notorious, like hákarl (fermented, rotted shark meat) in Iceland or lutefisk (dried cod treated with lye) in Norway. Other techniques are widely enjoyed, like different recipes for cured salmon, pickled herring, or smoked trout.

Salmon and cod have been part of Nordic cuisine for centuries,



and now are subject to strict fishing limits to protect the population. Other sources of seafood are more recent additions to the Nordic menu, such as sea urchin and monkfish.

“ My personal Nordic cuisine means the unique ingredients here, not the techniques used to cook them – a lot of us don’t necessarily cook Nordic, you know. And that is not a bad thing at all. ”

Sasu Laukkonen
Chef / partner of
Ora Restaurant in Helsinki

06. Pickled Beets

Vegetables are preserved to last through long winters. *Photo by Kristi Bissell.*

07. Lutefisk

A “tolerate-it-or-hate-it” Norwegian specialty. *Photo by David Hendee.*



FORAGING SEASON

Throughout the Nordic countries there is a common understanding that anyone is welcome to harvest from the forest, even on private property. So long as you take only what is ripe and do no damage, you are welcome to gather wild berries, mushrooms, greens, and other edibles. New Nordic Cuisine has inspired a new interest in discovering both familiar and unfamiliar foods available from the natural fields and forests.

Top foraged foods among the general population: chanterelles (*Cantharellus cibarius*), porcini (*Boletus edulis*), lingonberries (*Vaccinium vitis-idaea*), blueberries (*Vaccinium myrtillus*), stinging nettles (*Urtica dioica*), common sorrel (*Rumex acetosa*), wood sorrel (*Oxalis acetosella*), lamb's quarters (*Chenopodium album*).

“ The wild revolution did *not* start here in Copenhagen. The gathering heritage of indigenous people has survived scattered across the world. Forgotten wisdom to be relearned, a renaissance of the original foods. One of the most beautiful results of this culinary revolution is that indigenous people are restoring their dignity, as their knowledge once again is recognized as important for our common future. ”

Roland Rittman
Professional Swedish forager



HARVEST SEASON

Farming in the Nordic region requires a good understanding of the climate and growing conditions of each location. The weather will almost never be hot enough to grow a good tomato – at least, not without help from a greenhouse. But long summer days that rarely get hot are ideal conditions for apple trees and berries. Hardy heritage breeds of sheep, goats, cattle, and hogs have adapted to the climate and the terrain.

In the height of the growing season, fresh fruits and vegetables abound. But to depend on locally-produced food all through the year, much of that fresh produce must be preserved. Milk becomes cheese, vegetables are pickled, grains are dried, meats are cured, and the flavors – sometimes altered in the process – change with the seasons.

08. Freedom to Roam

The right of public access has survived in its purest form in Nordic countries. *Photo by Kristiina Kontoniemi / Sweden Image Bank.*

09. Venison

Aquavit-cured venison with pickled blueberries. *Photo by Nevada Berg.*

DINING OUT

Restaurants serving New Nordic Cuisine have propelled themselves onto the world stage with their innovation, artistry, and dedication to quality. Most famously, Noma (an abbreviation of NOrdisk MAd – Danish for Nordic food) received the accolade of Best Restaurant in the World four times between 2010 and 2014.

It can be challenging to run a restaurant that adheres to New Nordic Cuisine principles. For example: if your restaurant is in southern Sweden, is it more environmentally sensitive to bring in food from Greenland (part of the Nordic region that is very far away) or from northern Germany (not part of the Nordic region, but very close across the Baltic Sea)?

DILL | ICELAND

Gunnar Gislason started his restaurant Dill in Reykjavik in 2009, just as Iceland experienced a catastrophic banking collapse. Gunnar persevered by sticking to the principles of the manifesto and his goal of celebrating the natural resources and culinary heritage of Iceland. The restaurant Dill led the way as Icelanders – most of whom could no longer afford expensive imported food – rediscovered the flavors of their island.

FÄVIKEN | SWEDEN

Located on a 19th-century estate over 400 miles north of Stockholm, Head Chef Magnus Nilsson started there in 2008 and began sourcing nearly every ingredient locally – either from the restaurant's farm directly or from surrounding estates.

NOMA | DENMARK

Co-founded by Claus Meyer and Rene Redzepi in 2003, Noma became the unofficial flagship restaurant of New Nordic Cuisine. International praise for the quality and innovation found on the menu, including multiple awards as Best Restaurant in the World, helped launch Noma and the New Nordic Food Manifesto into the global spotlight.

ORA | FINLAND

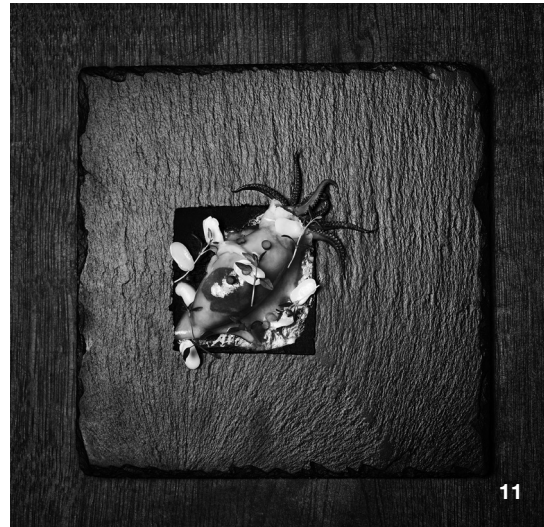
Located in Helsinki, Ora describes itself as “using local ingredients in modern style.” Opened in 2017 by Sasu Laukkonen, the menu is planned according to the Finnish seasons, which can mean rapid changes to keep up with fresh harvests.

Is this art or food?

“Can you really eat that?”



10



11

10. Theme on a Plate

One of Denmark's entries in the 2019 Bocuse d'Or competition.

11. Land and Sea

Squid, hari coco, garlic tops, and iberian ham from Restaurant Clou in Copenhagen.

DINING IN

Whether it's a sit-down dinner around the dining table or a take-out meal in front of the television, we all make choices every day about what we eat, where, and with whom. Certain meals may be cooked from scratch, part of food traditions or for special occasions. Some meals might be the result of a trip to the farmers' market, purchasing the freshest produce of the day. Other meals might be influenced by cultures from another part of the globe.

New Nordic Cuisine has influenced home cooks by articulating a set of values that many people were already pursuing. Many Nordic consumers are interested in organic and sustainably-harvested produce. Many families actively forage for seasonal berries or tend their own vegetable plot. Supporting

local bakeries, cheese shops, and butchers can support the local economy on many levels. The New Nordic Food Manifesto drew attention to these trends and focused a larger public discussion around them.

However, Danish government efforts to formalize the goals of the Manifesto into a New Nordic Diet were less than successful. The New Nordic Diet promoted meals that were healthier and more environmentally friendly than traditional meatballs, potatoes, and gravy. Though the new dishes rated highly on flavor, they were more time-intensive, less familiar, and required more expensive ingredients than what people were used to cooking at home. The New Nordic Diet was seen as something for wealthy urban elites, and was not embraced by the general public.



12. Naked Tree
A signature dessert at Geranium, recently ranked the world's fifth best restaurant.



13. Not cotton candy
"Altogether something else" describes the recently reopened Alchemist in Copenhagen.

*Images these pages:
Claes Bech Poulsen.*

GLOBAL INFLUENCES

Nordic chefs combine world-class technical skill with locally inspired dishes. They have introduced a new paradigm for excellence – cuisine should reflect the place in which it is created, rather than the standards of a foreign culture.

Because New Nordic Cuisine is defined as a set of values rather than a set of recipes, its influence reaches many parts of the world that are refocusing on local food sources and traditions.

One such global adaptation is the “The New Bolivian Cuisine.” In 2010, together with the Bolivian government and Oxfam-IBIS, Claus Meyer and Jan Krag Jacobsen (the first authors of the Manifesto) started a project in La Paz, Bolivia giving underprivileged youngsters a culinary education, while at the same time encouraging the growth of The New Bolivian Cuisine. The restaurant GUSTU connected to the project is now counted among the best restaurants in South America.



“ What has surprised me most is the way the ideas behind the New Nordic Cuisine has been embraced not only by Scandinavia and the North but by people from all over the world. ”

**Jan Krag Jacobsen, original co-author of the
*Manifesto for the New Nordic Cuisine***

14. ‘Caviar’
Amaranth cooked
in açai with rolled
almonds, malted
wheat, and almond
milk. ©GUSTU



Immigrant Paul E. Pedersen served in the U.S. Army during World War II. He saved dozens of pieces relating to his military service, including **these rations**.

*Gift of Carl Steffensen,
2016.040.001-2*

collection connection

Food is a central theme amongst cultures, generations, religions, social stature, and so on. Whether meals are prepared by scratch as part of large family gatherings or microwaved at work, everyone eats. There are countless tools used for this essential part of life, and many are represented within the artifact collections of the Museum of Danish America.

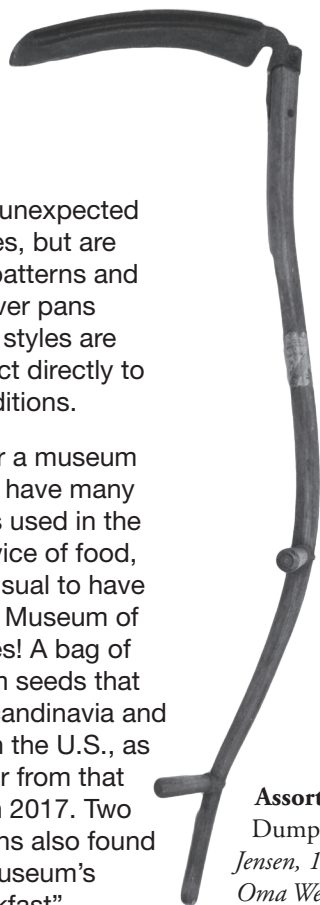
From large to small, indoor use and outdoor, there are objects that assist with harvesting, chopping and slicing, stirring, canning, eating, and more. Equipment like different styles of planters and grain scythes and traditional household tools like frying pans, a bowl for mixing bread dough, and ladles all illustrate the process of obtaining ingredients, preparing food, and cooking it. There are also serving items like plates, bowls, and flatware. Tiny salt and pepper shakers from private homes and a 10-foot long meat counter from a grocery store in Kimballton, Iowa all have homes in the collection.

Food-related gadgets like meat slicers, a cheese press, dumpling presses, and even a rullepølse

press may be more unexpected than pans and dishes, but are also a part of food patterns and processes. Æbleskiver pans in varying sizes and styles are plentiful, and connect directly to the Danish food traditions.

While it is normal for a museum artifact collection to have many examples of objects used in the processing and service of food, it is a little more unusual to have actual *food*. But the Museum of Danish America does! A bag of grain harvested from seeds that had originated in Scandinavia and were planted here in the U.S., as well as a bag of flour from that same grain, came in 2017. Two sets of military rations also found their way into the museum's collections. A "breakfast" container includes meat and eggs, biscuits, fruit bar, gum, and even cigarettes. The second package is two ounces of chocolate.

The museum's collection includes a wide range of things, and within each individual topic – such as food – there is often equal variety. Articles like this one, exhibits, and programs are frequently based on pieces from the collection and the unique stories connected to them.



This scythe was likely used by Hans Peter Jorgensen in the early years of the 20th century. After immigrating, Jorgensen initially settled in Connecticut and then Ohio. He attended a winter term at Grand View College (now University), and then stayed in Des Moines, working for nurseries and greenhouses.

*Gift of Iver and Lis
Jorgensen,
1994.202.009*

Assortment of food-related tools: Dumpling press, *Gift of Mrs. Harry Jensen, 1994.171.001*. Whisk, *Gift of Oma Weltscheff, 1991.165.012*. Food chopper, *Gift of Mary McPherson, 1991.147.005*. Ricer, *Gift of Beverly Jensen Laing, 2003.070.002*.



By Angela Stanford



exhibits calendar

KRAMME GALLERY

01. New Nordic Cuisine

Kramme Gallery

June 22, 2019 - January 5, 2020

Major support for this exhibit comes from the American-Scandinavian Foundation, Erik and Eva Andersen, and the Estate of Erik Sorensen.



MAIN FLOOR GALLERY

02. Vessel: Ceramic Art by Michael Geertsen and Morten Løbner Espersen

Main Floor Gallery

March 22 - September 2, 2019

Kings, Queens, and Commoners: Portraits from the Permanent Collection

Main Floor Gallery

Opens September 21, 2019

Sponsored by the Danish Sisterhood Lodge #15, Milwaukee



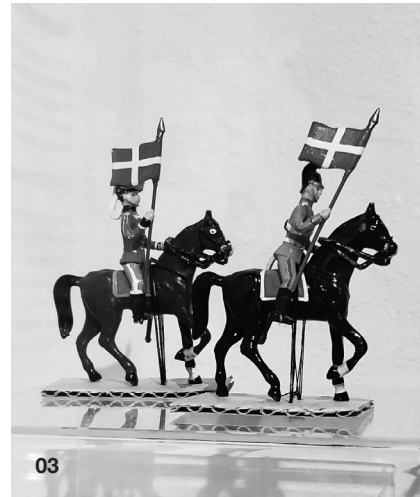
MULTIMEDIA ROOM

03. Dannebrog at 800

Multimedia Room

Throughout 2019

Sponsored by the Scandinavian Society of Cincinnati



events calendar



01

SMØRREBRØD WORKSHOP

Classic to Contemporary
By Kristi of
True-North-Kitchen.com
September 7, 3-5 pm
(Registration required)



02

BOARD MEETING

Elk Horn, IA
October 3-5

BROWN BAG LUNCH

*Denmark 1931-32 and the
Roots of Nazi Resistance*
By Jan Jessen
October 11, noon



03

JULEFEST

In Elk Horn and Kimballton
November 29-30

BROWN BAG LUNCH

*The Man Who
Invented Christmas*
By Kathy Wilson
December 12, noon

**SIGN UP FOR OUR MONTHLY E-NEWS TO RECEIVE UPDATES
ON EVENTS AND PROGRAMS HAPPENING NEAR AND FAR.**

01. Victor Borge Legacy
Six talented young
pianists from three
regions performed
at the annual awards
recital.

02-03. Serving: 250
Tivoli Fest Saturday
and Sankt Hans
Aften each brought
in over 250 visitors.

**COOKBOOKS ARE ACTUALLY
EXCELLENT PLACES TO
PRESERVE FAMILY HISTORY**

food, family history, and evolving traditions

Rullepølse

Rub canning or pickling salt (or Morton Tender Quick) on Flank Steak (not more than 1½ inches thick). Put layer of chopped onions, and some other kind of meat. Season with ground cloves, garlic, pepper, according to taste. Sprinkle over entire area. Roll into a loaf and sew together with a darning needle and string to hold in the onions and inside meat, sewing the entire roll and both ends. Let set for 3 or 4 days in a cold place. Then pour off the liquid that has run off.

Make a salt brine – boil enough water to cover the loaf or loaves, add enough salt to water until an egg will float on top of the water. Let boil for five to ten minutes after egg comes to the top. Then cool. Put the loaf or loaves into the brine and let set 3 to 4 days. Make sure meat is covered with brine. Do not worry if stays a day or two longer. After soaking in the brine, pour off brine and rinse rolls, just under the faucet, do not soak. Then put in a big kettle and cook until done, when tender to the fork (around 2 hours). Remove when done and press for 24 hours, using weight of about 2 gallons of water. Ready to eat, slice very thin – it is wonderful!

Grammar J.'s son-in-law, Bob Williams, enjoyed this Danish lunch meat a lot. One time when Grammar J. was spending some of the coldest winter weeks in Springfield, MO (as she did for several years until 1991, when she just couldn't travel anymore) Bob had told her she couldn't go home until she taught him how to make Rullepølse! He continues to make this tasty sandwich meat so we are very glad he learned!

Flank Steak
Pickling Salt
Chopped Onions
Lamb or Pork
Ground Cloves
Garlic
Pepper

01



A look through some of the family cookbooks in the Genealogy Center's collection is an exploration of the intersection of food and heritage and the way traditions are passed down and evolve generation to generation.

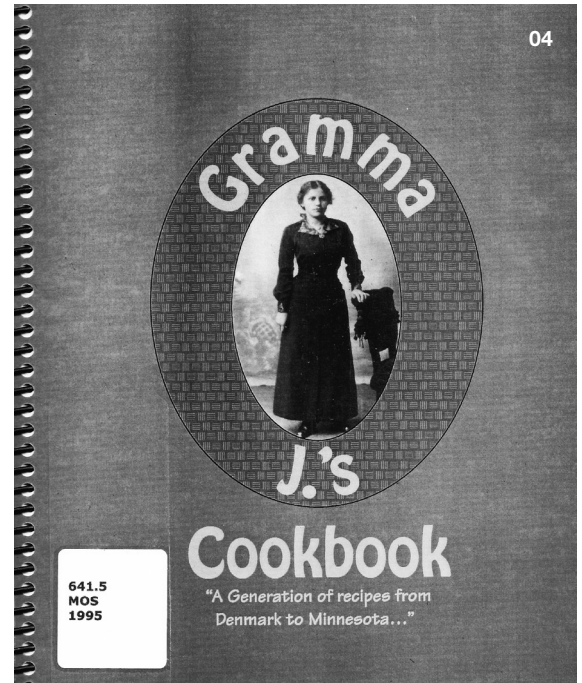
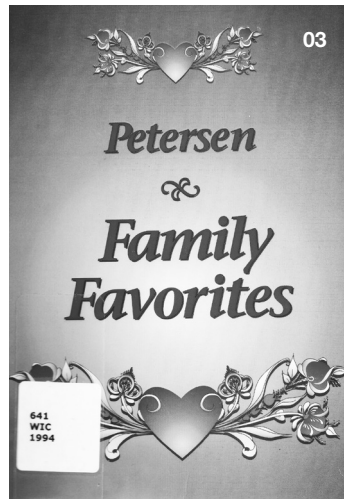
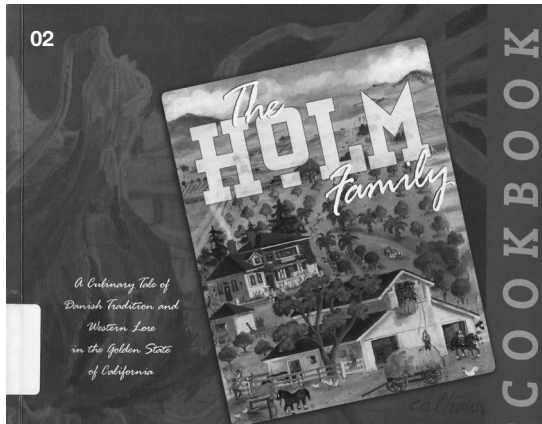
The preparation of food is both personal and communal; we associate recipes with specific people, food traditions with nations and places. The family lies somewhere in between, spanning time, creating its own food culture, rooted in the past but ever changing. Food is intrinsic to some of our fondest childhood memories, and many people associate happy food memories with grandparents.



By Kara McKeever
Now Former Genealogy
Center Manager

01. Rullepølse Recipe
"Grammar J.'s" recipe,
collected by her
grandson, Warren
D. Moser.

02. The Holm Family Cookbook
2009-004: Calhoun,
Tilli, et al. Circle H
Cowgirl Press, 2008.



"When I think of Grandma, it's impossible not to also think of food," Linda Wicklund writes in the introduction to her cookbook *Petersen Family Favorites*.

Warren D. Mosier collected *Grammar J's Cookbook: A Generation of Recipes from Denmark to Minnesota* with a dedication to his grandmother, Marie Jorgensen: "May her love, humor and hospitality be passed down from generation to generation. I will always remember Grammar J., especially when I bake."

And in *The Holm Family Cookbook: A Culinary Tale of Danish Tradition and Western Lore in the Golden State of California*,

generations of grandchildren include memories of their grandparents: "And then Granny, in her apron, would prepare the feast. I can remember her sitting in her chair snapping green beans for hours; they were the best, cooked with onions and bacon. And the corn was so sweet, I think I ate five ears one Sunday! The tomato, onion, and cucumber salad—everything was so fresh and delicious."

The Genealogy Center's collection contains some beautiful examples of family history cookbooks which include stories, family trees, and photographs alongside recipes. *The Holm Family Cookbook* was created as a collaborative effort by several family members, with

the assistance of a cookbook designer and editor. The inside cover unfolds on a family tree, starting with Danish immigrant Carl Holm and his wife Ida Jessen, who lived among other Danish Americans in the Livermore, California and San Francisco Bay areas. The recipes themselves show a family food culture that crosses five generations, one that began in Denmark in the 19th century and continues today, covering recipes from Danish *frikadeller* to "Sunny Southern California Grilled Fish Tacos."

While *æbleskiver* and *agurkesalat* reflect Carl and Ida's roots, food preparation also reflects place—the climate and culture

03. Petersen Family Favorites
2007-562:
Wicklund, Lisa.
1994.

04. Grammar J's Cookbook
2011-291: Mosier,
Warren D. Advanced
Printing Design,
1995.

Stegt Julegaas—Roast Goose for Christmas

Ethel Lee

| | | | |
|-----|----------------|---|-------------------------|
| 2 | cups prunes | 2 | cups apples, 1/8 slices |
| | hot water | 1 | large onion, quartered |
| 1 | 8-10 lb. goose | | salt |
| 1/2 | lemon | | pepper |

Soak prunes in water 5 minutes. Pit and chop. Wash goose, pat dry. Rub bird inside and out with 1/2 lemon. Salt and pepper inside cavity and stuff with prunes, apples and onion. Close opening with fork, prick skin around thighs, back and lower breast so the fat will drain during roasting. Place goose breast side up in roasting pan. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 2 1/2 hours more. Baste every 15 minutes with boiling water to help dissolve the fat. Turn goose every 45 minutes to brown. The bird is done when you pierce the thigh and the juice is clear. 15 minutes before it is done, salt lightly. When done, scoop out fruit. Carve and serve. This is a popular holiday dish. With it are served red cabbage and browned potatoes.

CHRISTMAS DINNER MENU

Rice Pudding
Roast Goose and Prune and Apple Stuffing
Red Cabbage, Browned Potatoes
Creamed Peas and Carrots
Cucumber Salad
Rolls, Currant Jelly
Apple Cake
Coffee

05

of California is much different than Denmark, of course. For the *sødsuppe* recipe, the authors note, "This is our California version," and use fresh rather than dried fruit.

Not only does this family's food culture shift from Denmark to the United States, American cooking practices also change over time. From the authors' description of the book: "*The Holm Family Cookbook* reflects a cyclic progression in American home cooking. Earlier generations of Holm women prepared recipes that used simple ingredients and techniques but owed their great flavor to slow cooking, the vegetables grown in their

gardens, and the meat and game raised or hunted on their land. As processed and pre-packaged foods replaced home canning and 'cooking from scratch' in the post-World War II years, recipes began to incorporate these items into their ingredients lists. Coming full circle, our present-day food trends of natural ingredients and fresh, local produce are right in tune with today's Holm family's vegetable gardens, ranches, and farms."

The family stories collected in the book are interesting reading even for someone outside the family—and the genealogical and biographical information is useful. There are stories of

couples meeting for the first time, memories from various houses where the families lived and gathered and the ranches they tended, and information about Livermore's Dania Society and Hall, which helped the family maintain their Danish heritage.

A few paragraphs chronicle how the family experienced the 1906 San Francisco earthquake—when it happened, Carl and Ida were staying at the Winchester Hotel, "attending a Danish convention." They dressed quickly and "as they made their way out, they checked on a neighbor, only to find him crushed by a chimney in his hotel room." It took them three days to get home to Livermore. Though



05. Christmas Dinner
A Danish Christmas menu from Petersen Family Favorites.

06. Cookbook Spread
Family photos mingle with recipes in these two pages from *The Holm Family Cookbook*.

Jim's Meatballs

Makes approximately 50 ¾-inch meatballs

These were the greatest appetizer meatballs on Christmas Eve.

JIM HOLM SR.

- 1 pound ground beef
- ¾ teaspoon salt
- 1 tablespoon chopped onion
- ½ cup soft bread crumbs
- ¾ cup milk
- 1 tablespoon flour, more as needed
- 2 tablespoons butter, more as needed
- 3 tablespoons molasses
- 3 tablespoons prepared mustard
- 3 tablespoons vinegar
- ¾ cup ketchup
- ¾ teaspoon dried thyme

In a bowl, break up the meat with a fork, sprinkle with salt, and add the onion. In a small bowl, mix the bread crumbs and milk, and combine with the meat mixture. Sprinkle the flour on a plate or countertop. Over medium heat, melt a tablespoon of butter in a frying pan. Form the meat into ¾-inch balls, roll in the flour, and sauté in the butter until browned on all sides and cooked through. Remove from the heat.

In a small bowl, combine the molasses, mustard, vinegar, ketchup, and thyme; blend until smooth. Pour the sauce over the meatballs in the frying pan and return to the heat. Simmer, stirring occasionally, until the sauce thickens and the meatballs are glazed, 8 to 10 minutes. Keep hot in a chafing dish.



Jimmy Holm and
nephew Gary Holm



Hank and Patsy Neely with
Carol and Jim Holm

49

historic moments like these may seem off-topic in a cookbook, it is actually a great place to save this kind of information. A cookbook is a practical reference and invites browsing, meaning readers can stumble on an interesting anecdote as they plan dinner.

Often these cookbooks have caveats on the recipes—they are not exact, and may require some tweaking, and no one really knows how Grandma got it to turn out the way she did. From Gramma J.'s cookbook: "This is how many of Gramma J.'s recipes have been handed down. Many have the phrase 'bake until done,' or 'mix until it feels right.' I encourage you, if a recipe does

not turn out, experiment some until you succeed. You will not be disappointed!"

Fond memories of grandparents' cooking mean the grandchildren return to those recipes for their own families, though perhaps with some alterations, and while adding new dishes and creating unique memories for their own descendants. Family food cultures thus naturally maintain the dishes that inspire memories of previous generations and grow to encompass new favorites that will become meaningful for future generations. While physical objects can become lost or damaged over time, food, constantly remade, can connect

generations of people within a family whose lifetimes have never overlapped.

If you are trying to put together your own family history, don't overlook recipes (or poems, or songs, etc.) to supplement your genealogy, and if putting together a family cookbook, don't miss including some of the context in the form of text and photos. Even writing one memory for one meaningful family recipe can be a simple way to start sharing with future generations.

from the archives

OR, ABOUT THE ARCHIVES, REALLY.

As my first two-year grant project comes to a close, I would like to give a synopsis of the work I have done in the Special Collections Archive.

I was hired through the Historic Resource Development Program (HRDP) from the State Historical Society of Iowa. This grant provided matching funds for a trained archivist (*me!*) to merge two sets of collections – primarily documents representing a great number of Danish-American families and individuals – into one cohesive and usable archive.

I am happy to say that I have been extremely busy and productive. More than 8,000 documents from 182 boxes have been reorganized. As it stands, this has

already improved searchability for scholars, students, and researchers. The creation of finding aids will wrap-up my time at the end of September.

But, what's next? This June the museum received word of a new HRDP grant award. Over the next two years, I will be working with the Danish Sisterhood of America collection, which was donated to the museum in 2016. I am excited to begin this project and continue as part of the MoDA family.

The first step will be to “rehouse” and sort this 78-box trove of documents. Cataloging into the database will begin in October.

As one last note, I would like to emphasize that the HRDP grant requires matching funds. At the time of writing, we are striving to raise \$40,000 for our part.

If you are interested in the continued care of archival collections, I urge you to support this position.

volunteers needed

AUGUST 12-16 AT THE ELK HORN TOWN HALL, Archival Collections Manager Cheyenne Jansdatter will be leading volunteers in a mass reorganization of the Danish Sisterhood of America collection.

Extra hands are needed to transfer documents to archival-grade, long-term containers. No heavy lifting should be required.

If you've ever wondered how archives work, here's your chance! Join us for any part of that week.

Please email cjansdatter@danishmuseum.org or call (712) 764-7001 to let her know that you are able to lend a hand in preserving history.



By Cheyenne Jansdatter

an exceptional legacy



Ingrid Kirkegaard, 1959-2019

This spring, the Museum of Danish America was the recipient of \$870,000 from The Ingrid Kirkegaard Trust.

The donation came as part of an estate plan established by Ingrid's parents, Peder W. (1929-2016) and Ruth M. (Josephsen, 1939-2005) Kirkegaard of Lake Geneva, WI. Peder was a Danish immigrant and former museum board member who stipulated that on the death of his heirs their individual trusts would be contributed to the museum.

While the museum had been aware of the arrangement for years, due to the structuring of the trust, it did not expect to receive a gift for many decades. However, Ingrid's unfortunate, sudden

passing in February at age 59 advanced the timeline.

The museum's interim director, Tova Brandt, commented, "We are humbled by this gift and are tremendously grateful that the Kirkegaard family found a way, through the organization of a trust, to provide for their heirs while also supporting our museum - which further aids in preserving their family's legacy."

The bulk of this bequest will serve as a cushion to ease the long-term "ups and downs" that all nonprofits face.

To learn more about how you might leave a legacy at the museum, reach out to Deb Christensen Larsen, who will be pleased to speak with you.

By Nicky Christensen



new additions to the wall of honor

FEBRUARY 1, 2019 - JUNE 30, 2019

The Danish Immigrant Wall of Honor provides families and friends with a way to memorialize those who immigrated to America from Denmark. To date, over 4,365 immigrants are recognized on this wall. Their stories contribute to the growing repository of family histories at the museum and its Genealogy Center. The museum occasionally shares and interprets these stories in exhibits. An alphabetical index of the immigrants appearing on the Wall of Honor is at www.danishmuseum.org

The information appearing here includes the immigrant's name, year of immigration, location where they settled, and the name and city of the donor.

RASMUS JENSEN (1898)
Ruthton/Tyler, MN – Maureen
Steenblock, Austin, MN

**GEORGE JORGENSEN
& JOHANNE JAKOBSEN
JORGENSEN** (1891) (1891)
Minneapolis, MN – Lois Anderson,
Minneapolis, MN

**THYRA ULRIKKA JAKOBSEN
NAGEL** (1949) Wyndmere, ND
– Jenny Christine Jakobsen
Mackenzie, Fargo, ND

J M PEDERSEN (1911) Coulter,
IA – Deone Pedersen & David
Pedersen, Iowa City, IA

**PETER BERNHARD MARIUS
SORENSEN** (1911) Kimballton, IA
– Marian Froker, Exira, IA & Robert
Sorensen, Walnut, IA

jens jensen heritage path

FEBRUARY 1, 2019 - JUNE 30, 2019

The Jens Jensen Heritage Path is a place to celebrate an occasion or achievement, recognize an individual or organization, or honor the memory of a loved one. Twice a year custom-engraved pavers are placed within the Flag Plaza: May and October. Paver order forms can be found at www.danishmuseum.org

These individuals have contributed a paver in one of two available sizes.

Romualdas Mickevicius &
Judith M. Andersen, Baxter, MN
Ilka Daniels, Ankeny, IA
Dean & Julie Flesner, Marietta, GA
Raymond & Barbara Rehmeier,
Henderson, NV



By Deb Christensen Larsen

memorials

FEBRUARY 1, 2019 - JUNE 30, 2019

Through various funds and donors, gifts have been received in memory of:

Bob Andersen

Donald & Nealna Gylling,
Brainerd, MN

Dwight Andersen

Janet Bornholdt, Atlantic, IA

**Robert Lee Andersen,
Des Moines, IA**

Harvey Andersen, Exira, IA
Paul & Donna Bebensee,
Des Moines, IA

Danish Brotherhood Lodge #15,
Des Moines, IA area

Raymond & Joyce Holland,
Bettendorf, IA

Charlotte Nielsen, Des Moines, IA

Barbara Wenschlag,
Pequot Lakes, MN

James & Carolyn Wilkins,
Pleasant Hill, IA

Robert Lee Andersen, my dad

Romualdas Mickevicius &
Judith Andersen, Baxter, MN

Charles Andersen, my brother

Dennis Andersen, Atlanta, GA

**Richard L. Andersen,
my husband**

Rosalie Andersen, Harlan, IA

Tony Bell

William & Marilyn Gift, Clive, IA

Tony Bell, my husband

Karen Bell, Brea, CA

Alfred Berggren

Ronald & Suzanne Vallez,
San Jacinto, CA

Martha Bonnesen

Richard Bonnesen, Aurelia, IA

**Anne C. Howell-Andreasen
Boyle, my wife**

Mike Boyle, Omaha, NE

Neil E. Bro

Cathy Gerjets, Story City, IA
Brian Bro, Sugar Land, TX

**Ron Carlson, long time member
of the Denver Danes**

Denver Danes, Denver, CO area

Cecily Castenskiold

John Mark & Dawn Nielsen,
Blair, NE

T.K. Christensen

Kenny Bogus & Marnie Jensen,
Nebraska City, NE

Raymond Christensen,

Rosemount, MN, my father

Jim Christensen, Shoreview, MN

Susan Clark, my daughter

Harold Slaight, Omaha, NE

Glen Clemesen, my husband

Rosa Clemesen, Exira, IA

Hans & Mathilde Farstrup

Craig & Joan McKee,
Montezuma, IA

Irene Gnata, my mother

Jane Nyffeler, Lincoln, NE

Hansen Family in Denmark

Erik & Greta Hansen, Racine, WI

Marge Hansen

Annette Andersen, Kimballton, IA
Earl Madsen, Atlantic, IA

Lyle Hansen of

Guthrie Center, IA

Estate of Lyle Hansen,
Guthrie Center, IA

Marge Hansen, my wife

Willis Hansen, Elk Horn, IA

Jody Hanson

Merlyn & Jeanette Knudsen,
Elk Horn, IA

Clinton & Lyria Jensen

Eric & Tasha Unkenholz,
Rapid City, SD

Delores Jespersen,

Des Moines, IA

Svend & Elin Koch, Cedar Falls, IA

Iver & Marie Jorgensen

Jeanette Williams, Springfield, MO

Karen M. Kadgihn

Michael & BebeAnna Buck,
Eau Claire, WI

Marie Payne, St. James, MN

Betty Kankelfitz

Red River Danes, Fargo, ND

**Elizabeth C. 'Betty' (Nielsen)
Kankelfitz**

Michael Rasmusson,
Moorhead, MN

Ingrid Kirkegaard

John Mark & Dawn Nielsen,
Blair, NE

Esther & Magnus Krejberg

Marianna Delafield-Melichar,
Edina, MN

Marius Landbo

Dorothy Jorgensen, Bemidji, MN

Allan Larsen

Earl Madsen, Atlantic, IA

Kurt Klarskov Larsen

Joy Larsen, Vestavia Hills, AL

Dorothea Laursen

Arthur Laursen, Omaha, NE

Ellen Mary Valborg Henriksen

McKinzie, my mom

Gloria Culpepper, Long Beach, CA

Thyra Ulrikka Jakobsen Nagel

Red River Danes, Fargo, ND

**Fred, Tess, Richard, Karma
Nelsen**

Nelsen & Nelsen, Cozad, NE

Charles E. Nelson

Shirley Johnson, Temecula, CA

Ole & Marie Olsen, my parents

Evelyn Walker, Berkley, MI

Don Olson of Holyoke, CO

Marsha Evans, Centennial, CO

Mildred K. Mogensen-Paulsen &

Frederick Paulsen

Frederick Paulsen,
Holiday Island, AR

Herbert & Mabel Petersen

Neil & Arlene Grover, Staples, MN

Peter A. & Kathrine Petersen

Erna Berthelsen, Albert Lea, MN

James M. Peterson,

Minneapolis, MN

Peter & Sheryl Juhl, Eagan, MN



Lisa Rovick, Minneapolis, MN
 Kathleen Smith, Woodbury, MN
Ragna Veilegaard Reid
 Jon & Donna Thorne, Abilene, TX
Rita Ruggaard,
Fountain Hills, AZ
 John & Julie Campbell,
 Gainesville, FL
 David & Julie Fallow,
 Colorado Springs, CO
 Gary & Dianne Ghent,
 Hilton Head Island, SC
 Mark Holcomb, Hudson, OH
 John Mark & Dawn Nielsen,
 Blair, NE
 Mary Roseberry, Aurora, OH
 Richard & Karen Turgeon,
 Westlake, OH

Leroy Sand, my husband
 Nancy Sand, Kimballton, IA
Miriam Showalter
 Bob & Renee Showalter-Hanson,
 Silver Bay, MN
**Bernhard Sindberg, my "Uncle
 Barney"**
 Annette Sorensen, Vero Beach, FL
Marion Svendsen
 Mark & Dian Svendsen,
 Philomath, OR
Monroe & Emma Swendiman,
my parents
 Ruth Hovden, Robbinsdale, MN
Inge Heiberg Walliker
 Amy Kraenzlein, Midland, MI
Scott Whitehead
 Red River Danes, Fargo, ND

in honor

FEBRUARY 1, 2019 - JUNE 30, 2019

Through various funds, gifts
 have been received in honor of
 people or special events.

Judith Andersen' birthday
 Darrell & Bertha Schroeter,
 Exira, IA
Ruth Randall Benson, PhD.,
my friend
 Liv Norderhaug, Chanhassen, MN
Folmer Bonnesen
 Richard Bonnesen, Aurelia, IA
George & Ollie Christensen,
Clarice E. Christensen,
Lloyd G. Christensen, Virgil
L. Christensen, my lifelong
friends
 Carlo Christensen, Glendale, CA

Vernon Frost
 Nancy Freeman, Mount Vernon, IA
Monte Hoegh
 Atlantic Friends of The Danish
 Immigrant Museum, Atlantic, IA
The marriage of Chelsey
Holland & Paul Page,
4 May, 2019
 Spencer & Betty Holland,
 Colorado Springs, CO
Jane Marie's 7th birthday
 Ivy Marie Mitchell,
 Rochester Hills, MI
Dagmar Johnson
 Edmund Clausen, Oakland, CA

Deb Larsen
 John Rasmussen, Hicksville, NY
Museum of Danish America
Volunteers
 Garey & Sherry Knudsen,
 Hutchinson, MN
Brent & Shirley Norlem
 William & Lori (Norlem) Rothstein,
 Port Washington, NY
Janet (Peitersen) Schroeder,
my mother
 Nola Schroeder, Cedar Rapids, IA

new members

FEBRUARY 1, 2019 - JUNE 30, 2019

**The Museum of Danish America
is pleased to identify the
following 63 individuals and
1 organization as its newest
members:**

Lloyd & Phyllis Andersen,
Saint Germain, WI
Lois Anderson, Minneapolis, MN
R. Dennis & Cynthia Ashley,
Summerville, SC
Karen Bell, Brea, CA
Jeanne Bengston,
Minneapolis, MN
Finn Bille, Chattanooga, TN
Brian Kuehne & Kristi Bissell,
Omaha, NE
Randy & Denise Bro, Bellville, TX
Jim Christensen, Shoreview, MN
Rasmus Christophersen,
Royal Danish Embassy,
Washington, DC
Peter Dam-Hein,
Løgumkloster, Denmark
Ilka Daniels, Ankeny, IA
Danish Sisterhood Hygge Lodge
#188, Enumclaw, WA
Clyde & Jean Dawson,
Barrington, IL
David & Theresa Elverum,
Cedar Falls, IA
George Bamman & LuAnn Ferron,
Manitowoc, WI
Leo & Janet Florick, Papillion, NE
Charles & Cheryle Frederick,
Pennsburg, PA

Dennis Frederickson,
New Ulm, MN
John & Joy Gajda, Lindenhurst, IL
Jerry & Ruth Goodson,
Rochester Hills, MI
Laurel Haas, Olympia, WA
Henrik Bramsen Hahn,
Royal Danish Embassy,
Washington, DC
Erik & Bonnie Hansen,
Redwood City, CA
Jeff Hansen, Burgaw, NC
Karen Hansen, Hamilton, NJ
Debbie Hanson, Sioux Falls, SD
Tamara Hasz, Neenah, WI
Rick & Lisa Hines,
Spring Valley, CA
Dave & Tammy Hoop,
Coeur d'Alene, ID
Barbara Howard, Canton, GA
Edward & Elaine Huck,
Oregon, WI
Teresa Hyndman, Vergennes, VT
Thomas Jensen, Omaha, NE
Daniel & Harriet Johnson-O'Mara,
Iowa City, IA
Annamaria Jones,
Windsor Heights, IA
Lone Hjortbak Kanaskie,
Royal Danish Embassy,
Washington, DC
Blane & Katherine Kerkhoff,
Audubon, IA
Will Nobles & Joy Kerkhoff,
West Des Moines, IA
Larry & Mary Klever, Audubon, IA

Ivar Kristoffersen,
Skjern, Denmark
Vance & Marietta Lee,
Millville, MN
Leon LeVan, San Antonio, TX
Bill Fankell & Joni Madsen,
Audubon, IA
Victoria Marquesen, Pueblo, CO
Gary & Jan Mueller, Adair, IA
Beth Olsen, Fort Defiance, AZ
Glynn & Elizabeth Paulsen,
Seattle, WA
Bruce & Llewelly Pedersen,
Casper, WY
Erik & Lynnae Pedersen,
Sarasota, FL
Terry & Shannon Peterson,
Elk Horn, IA
Joseph & Carole Pierorazio,
New Rochelle, NY
Karin Plagens, Enumclaw, WA
Kathleen Raccuglia, Lenexa, KS
Anna Redsand, Gallup, NM
Chris Retzlaff, Elk Horn, IA
Elaine Russell, Council Bluffs, IA
Frederick & Kathryn Schau,
Brodhead, WI
Maureen Steenblock, Austin, MN
Gloria Stratton, Anaheim, CA
Gary & Marilyn Trook, Amarillo, TX
Deborah Utoft,
West Des Moines, IA
Michael & Sandra Soni Van Ness,
Canton, OH
Marilyn Wadsworth,
Rochester, NY

organization associates

FEBRUARY 1, 2019 - JUNE 30, 2019

These 76 organizations have contributed memberships or gifts in-kind of \$100 or greater or have received complimentary or reciprocal memberships in recognition of exemplary service to the museum. We acknowledge their generosity in each edition of the *America Letter* during their membership.

Arcus AS (*Aalborg and Linie Aquavits*), Hagan, Norway
Atlantic Friends of The Danish Immigrant Museum, Atlantic, IA
Audubon Family Chiropractic (Douglas & Nichole Olsen), Audubon, IA
Boose Building Construction (Marty & Connie Boose), Atlantic, IA
Carroll Control Systems, Inc. (Todd & Jalynn Wanninger), Carroll, IA
Christopher Ranch LLC (Donald & Karen Christopher), Gilroy, CA
Country Landscapes, Inc. (Rhett Faaborg), Ames, IA
Danebod Lutheran Church, Tyler, MN
Dania Society of Chicago, Chicago, IL area
Danish American Athletic Club, Chicago, IL area
The Danish American Archive and Library, Blair, NE
Danish American Club in Orange County, Huntington Beach, CA area
Danish American Club of Milwaukee, Milwaukee, WI area
Danish Archive North East (DANE), Edison, NJ
Danish Brotherhood, Heartland District Lodges, Iowa-Minnesota & surrounding states

Danish Brotherhood Lodge #1, Omaha, NE area
Danish Brotherhood Lodge #15, Des Moines, IA area
Danish Brotherhood Lodge #16, Minden, NE area
Danish Brotherhood Lodge #29, Seattle, WA area
Danish Brotherhood Lodge #35, Homewood, IL area
Danish Brotherhood Lodge #268, Junction City, OR
Danish Brotherhood Lodge #283, Dagmar, MT area
Danish Brotherhood Centennial Lodge #348, Eugene, OR area
The Danish Canadian National Museum, Spruce View, Alberta, Canada
The Danish Club of Houston, Houston, TX area
Danish Club of Tucson, Tucson, AZ area
Danish Cultural Center of Greenville, Greenville, MI
The Danish Home, Croton-On-Hudson, NY
The Danish Home of Chicago, Chicago, IL
Danish Mutual Insurance Association, Elk Horn, IA
Danish Sisterhood Lodge #3, Davenport, IA
Danish Sisterhood Dagmar Lodge #4, Chicago, IL area
Danish Sisterhood Dronning Margrethe Lodge #15, Wauwatosa, WI area
Danish Sisterhood Lodge #20, Kenosha, WI
Danish Sisterhood Ellen Lodge #21, Denver, CO area
Danish Sisterhood Lodge #102, Des Moines, IA area
Danish Sisterhood Flora Danica Lodge #177, Solvang, CA

Danish Sisterhood Lodges, Heartland District, Iowa-Minnesota & surrounding states
Danish Sisterhood Lodges, Nebraska/Colorado Districts, Lincoln, NE & Denver CO areas
Den Danske Pioneer (Elsa Steffensen & Linda Steffensen), Hoffman Estates, IL
Elk Horn Lutheran Church, Elk Horn, IA
Elk Horn-Kimballton Optimist Club, Elk Horn & Kimballton, IA area
Elverhoj Museum of History and Art, Solvang, CA
Exira-Elk Horn-Kimballton Community School District, Elk Horn, IA area
Faith, Family, Freedom Foundation (Kenneth & Marlene Larsen), Calistoga, CA
Hacways (Helene & Nanna Christensen), Hals, Denmark
Wayne Hansen Real Estate, LLC, Elk Horn, IA
Harlan Tribune Newspapers, Inc. (Steve Mores & Alan Mores), Harlan, IA
Henningsen Construction, Inc. (Brad Henningsen, Vice President), Atlantic, IA
House of Denmark, San Diego, CA
Independent Order of Svithiod, Verdandi Lodge #3, Chicago, IL area
Kirsten's Danish Bakery (Kirsten & Paul Jepsen), Hinsdale, IL
Knudsen Old Timers, Glendale, CA
Landmands Bank (Jeff Petersen, President) Audubon, IA
Main Street Market (Tracey Kenkel), Panama, IA

Marne Elk Horn Telephone Co.,
Elk Horn, IA
Nelsen and Nelsen, Attorneys at
Law, Cozad, NE
The Norden Club of Lincoln,
Lincoln, NE area
Northwest Danish Association,
Seattle, WA
O & H Danish Bakery
(Eric Olesen), Racine, WI
Olsen, Muhlbauer & Co., L.L.P.,
Carroll, IA
Oxen Technology, Harlan, IA
Petersen Family Foundation, Inc.
(H. Rand & Mary Louise
Petersen), Harlan, IA
PH-Consulting Group, Inc.
(Peder & Andrea Hansen),
Omaha, NE
Proongily (Cyndi McKeen),
St. Paul, MN
The Rasmussen Group, Inc.
(Sandra Rasmussen and Kurt &
Lynette Rasmussen),
Des Moines, IA
Rebild National Park Society,
Southern California Chapter,
Los Angeles, CA area
Red River Danes, Fargo, ND area
Ringsted Danish American
Fellowship, Ringsted, IA area
Royal Danish Embassy,
Washington, DC
Royal Danish Guard Society,
Chicago, IL area
Scan Design Foundation,
Seattle, WA
Shelby County Historical Society
& Museum, Harlan, IA
Shelby County State Bank,
Harlan and Elk Horn, IA
Symra Literary Society,
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Upward Mobility (Susan Vitek),
Hinesburg, VT

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01



02



01. Purple Martins

Progne subis are dependent on artificial houses, like these in heavy use at the museum.

02. Purple Coneflower

Peoples indigenous to this area used *Echinacea* for its purported medicinal qualities.

Frikadeller (Danish Meatballs)

Makes about 30 meatballs and $\frac{3}{4}$ cup gravy

This was one of Papa's favorites at Dania Hall events. The Holm family enjoyed going to the Frikadeller Dinner, hosted by the Dania Lodge. The meatballs were oblong and a bit flattened. They were served with gravy, creamed potatoes, and red cabbage.

Frikadellar is a Danish dish with many variations. Traditionally, the meatballs are made with ground veal, pork, and beef. My recipe does not use veal, but you could replace some of the ground meat with veal. The mixture is formed into balls and then pan-fried with oil or butter. I use olive oil. The gravy recipe makes three-quarters of a cup of gravy—you may want to double the recipe if you'd like more gravy.

Some cooks use tomato juice instead of the milk or cream. And, you can use egg whites instead of whole eggs.

SUSIE CALHOUN

Meatballs

1½ pounds ground beef
½ pound ground pork
1 cup finely chopped red onion
½ cup bread crumbs
1 teaspoon salt
½ teaspoon pepper
½ teaspoon grated nutmeg
2 tablespoons flour
2 eggs
1 tablespoon cream or milk
2 tablespoons olive oil or butter

Gravy

3 tablespoons flour
1 tablespoon pan drippings from the meatballs
 $\frac{3}{4}$ cup cream or milk
Salt and pepper

In a large bowl, combine the beef and pork. Add the chopped onion and mix well with your hands. Add the bread crumbs, salt, pepper, nutmeg, flour, eggs, and cream. Mix well. Shape into oblong egg-sized meatballs.

Heat the oil in a large skillet over medium heat. When the oil is hot, add the meatballs. Brown the outsides, then continue cooking until they are cooked through, 8 to 10 minutes. Remove the meatballs from the skillet, drain on paper towels, and keep warm.

In the same skillet, brown the flour in the drippings. Slowly add the cream, stirring continuously, until the mixture thickens and becomes the consistency of gravy. Season with salt and pepper to taste.

After selling Fair View and moving to Mines Road, Dick and Ione were able to travel with Farm Bureau Tours around the world, going to Scandinavia, Australia, New Zealand, Fiji, Hawaii, and Alaska. They traveled with Creight and Margaret Baxter and the McCumbers. Their suitcases were always brimming with dolls and mementos upon their return, and the grandkids would all yell, "What did you bring us?"



A recipe for a Danish classic from the *Holm Family Cookbook*. More information on page 23.

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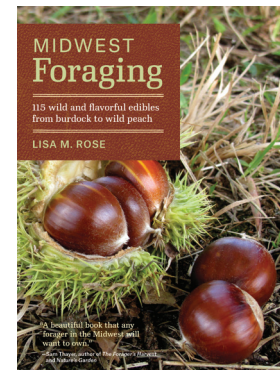
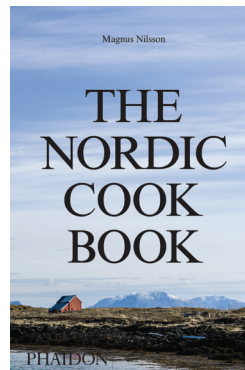
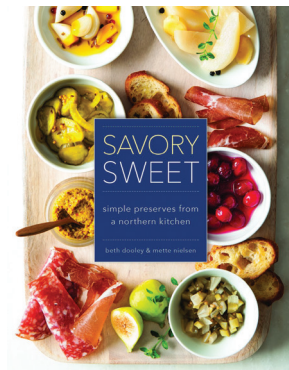


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