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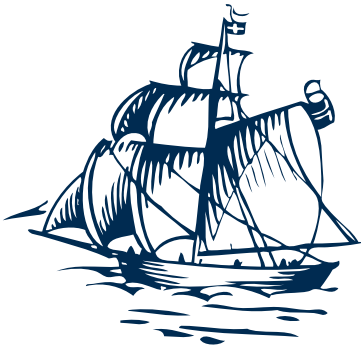
THE NEWSLETTER OF THE NORWEGIAN-AMERICAN HISTORICAL ASSOCIATION | WINTER 2023 VOLUME 190



ANNA SEKSE KINDEM,
LEFSE
INFLUENCER

In her time, she helped shape
Norwegian Americans' tastes





THE WORK OF OUR DEDICATED BOARD

on the cover

Anna Sekse Kindem (inset) emigrated from Hardanger and lived in Minnesota, becoming a prolific and influential lefse maker in her adopted homeland. In the background: The women of Trinity Lutheran Church in Madison, Wisconsin, prepare an annual Norwegian supper in 1959.

Greetings. It has been several years since *Currents* has reported on the tasks that the NAHA Board of Directors undertakes for our organization. In the nonprofit world, board members are expected to contribute “the three ‘T’s”—time, talent, and treasure—and our board members share all three generously. Some boards are figurehead groups, but the NAHA board is truly a working board, whose members take an active role in carrying out our mission.

Even in its composition, our board seeks to be representative of our organization’s needs. The NAHA bylaws provide for a maximum of 25 members on the board, with up to three voting members appointed by St. Olaf College, our host institution, and one from NAHA-Norge, our Norwegian affiliate. Because our board is a working board, we look for people with a wide range of backgrounds and those who can bring particular skills and experience to their work. NAHA does its work through the efforts of several standing committees, and we need board members whose abilities align with those committees. Board members and committee members together contribute to our archives policies, publications, financial management, and fundraising. We also seek to balance our board geographically, so there are members currently serving from both coasts and Canada.

Over a months-long process that ended this spring, the board adopted a three-year strategic plan. As Amy Boxrud explained in the spring issue of *Currents*, the board revisited and updated our association’s mission, vision, and values. The new strategic plan will guide the board going forward to 2025, when we will commemorate the bicentennial of the first organized emigration from Norway to America, marked by the arrival of the sloop *Restauration* in New York in 1825.

As the governing body of NAHA, the board also has been active in updating our bylaws and policies. We now have a term limit of two four-year terms for directors. This provides a procedure for regularly bringing in new board members and their fresh perspectives. In addition, board members have formalized their governing processes with written policies that conform with best practices for nonprofits.

Our board meets quarterly, with two of those meetings held in person each year. At our most recent meeting in October, the board gathered at Vesterheim museum in Decorah, Iowa. Committees meet regularly as well.

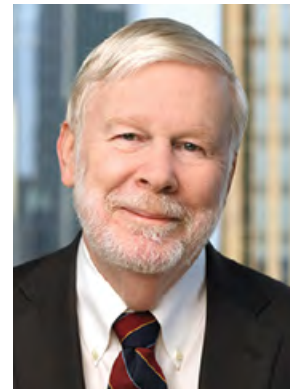
NAHA accomplishes much of its work through its board, and we always welcome NAHA members’ recommendations for new board candidates. If you would like to make a recommendation, or if you personally would be interested in serving, please let Executive Director Amy Boxrud know so she can share your interest with the board’s nominating committee. Our next election will be held at our biennial meeting in the fall of 2024.

Look for profiles of some of our board members in this and upcoming issues of *Currents*. You will find the roster of current board members on the back cover of this newsletter.

In closing, I want to take this opportunity to thank each of our dedicated board members for their service to our association.

In appreciation,

Scott Knudson, President



in brief

WHITE RECEIVES LOVOLL AWARD

NAHA is pleased to name Helen White, a 2023 graduate of St. Olaf College, as the third recipient of its Odd S. Lovoll Award in Norwegian-American Studies. Her winning essay is “Dialectal Development and Comparison: Norwegian Dialects in the U.S. and Norway.” She conducted her research for a St. Olaf College 2022–23 Rand Scholar Award and utilized recordings from the NAHA archives. Read more about the project in the summer 2023 issue of *Currents*.

The Lovoll award recognizes originality, excellence, and creativity in undergraduate research and writing on any aspect of Norwegian-American studies. It is named for former NAHA Editor Odd S. Lovoll, who gave dedicated service to the association from 1980 to 2001 and mentored scores of scholars in immigration studies.

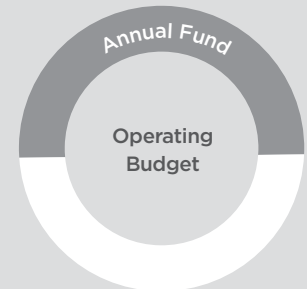
White earned a B.A. in Norwegian and applied linguistics at St. Olaf. She receives \$500 and a year’s membership in NAHA. Previous award winners are Mathea Diedrich of Luther College (2022) and Conrad Pederson of the University of North Dakota (2021). The next entry deadline is June 1, 2024. Find entry details at naha.stolaf.edu.



You Make Our Mission Possible

Your gift to the NAHA annual fund makes you a partner in our mission, to inspire discovery, scholarship, and stewardship of the Norwegian-American experience. Our member events and tours, the care of our collections—all of the work of NAHA is fueled by your generous support. Contributions to the annual fund make up nearly half of our operating budget each year. Help us meet our financial goals for 2023 using the envelope provided, or consider giving online at naha.stolaf.edu.

Tusen takk, a thousand thanks!



BOARD MEMBER SPOTLIGHT

This is the first in a new series. In upcoming issues, we will continue to highlight the committed volunteers who serve on our board.



KRISTEN WALSETH

Bloomington, Minnesota
Board member since 2020

Kris is a retired teacher who served at several middle and high schools in the Twin Cities area. As NAHA vice president and chair of the Development Committee, she takes an active role in planning gatherings and member events.

Why I serve: “Working with NAHA has given me a deeper appreciation for the Norwegian-American immigrant experience. I enjoy creating ways for our members to learn and connect with each other. NAHA feeds my Norwegian soul.”



KYLE JANSSON

Monmouth, Oregon
Board member since 2018

Kyle had a long career in media and public relations and led several Oregon historical organizations. As NAHA treasurer, chair of the Finance Committee, and a member of the Governance Committee, he has taken the lead in writing and revising many policies and processes, an important contribution to NAHA’s future.

Why I serve: “With a strong organizational structure, NAHA maximizes its ability to document Norwegian-American experiences in diverse formats and to tell insightful, inspiring, and factual stories that impact people and organizations.”

NEW DAVIDSON FUND WILL SUPPORT THE ARCHIVES

Not many families read the *Diary of Elisabeth Koren* together, but Karen Davidson remembers that her family did. Her sister, Daphne, says, “Growing up in Decorah, Iowa, and playing among the Norwegian pioneer cabins near our house, we were introduced to our Norwegian-American heritage at an early age.”

This year, the sisters, both lifetime NAHA members living in New York City, created the Arthur Ole and Corinne Hellie Davidson Memorial Fund. The endowed fund is a tribute to their parents, who valued their Norwegian-American heritage and instilled in their daughters a deep interest in history, preservation, and their roots. The fund provides broad support of the archives, including preserving materials and creating greater access to them.

“Daphne and I are especially interested in honoring our parents with a gift to the NAHA archives to acknowledge my father’s connections to the organization, as well as their joint contributions to their Norwegian-American heritage,” says Karen.

Arthur and Corinne were both born in Minnesota to Norwegian-American families: Arthur in 1910 in Hancock, to Andrew and Rosella (Flom) Davidson; Corinne in 1923 on a farm near Hanley Falls, to Henry and Clara (Loe) Hellie. Both graduated from Luther College in Decorah and became educators, Corinne as an elementary school teacher and Arthur as a school superintendent. He earned advanced degrees and later joined the faculties of Luther and Dartmouth colleges. From 1942 to 1946, he served as a commander in the United States Navy.

In 1954, the Davidsons returned to Decorah. Arthur became vice president of development at Luther College and headed the initiative to build the Valders Hall of Science and the Centennial Union. Corinne was active in the college community and started a scholarship fundraiser that still exists today. The couple accompanied the Luther College Nordic Band on a three-month tour of Norway in 1961, to mark Luther’s centennial. Later that year, Arthur was named president of Wagner College on Staten Island in New York City and served in that role until he retired in 1975. In New York, Corinne was active with college entertaining and student events, including an annual study program held in Austria.

The Davidsons served several Norwegian-American organizations. Arthur was president of NAHA from 1976 until his death in 1979. He was national chairman of the Norwegian-American Sesquicentennial and organized King Olav V’s trip across the United States for the commemoration. He and Corinne were both trustees of Vesterheim museum at different times.

They retired in Hanover, New Hampshire. After Arthur’s death, Corinne was involved in community service and performed with the Handel Society of Dartmouth College. She made several trips to Norway before her death in 2006.

Karen Davidson joined the NAHA board in 1987—before term limits



Karen (left) and Daphne (second from right) with their parents, Arthur Ole and Corinne, in 1973, during the family’s years in New York.

were adopted—and served until 2016. “When Lloyd Hustvedt asked me to join the NAHA board, I eagerly accepted, in part as a continuation of my father’s involvement and also as a way to maintain my link to the Midwest,” she says. In her final six years on the board, she served as NAHA treasurer.

Daphne first visited the NAHA archives as a college student, researching her senior thesis on Ole Rølvaag. “I found it amazing to be able to read Rølvaag’s original correspondence so carefully preserved at NAHA,” she says. Her parents’ deep interest in their heritage inspired her to pursue a doctorate in Old Norse. Today, she is co-chair of the American-Scandinavian Foundation, and she chairs the Board of Trustees of Scandinavian Seminar.

NAHA Executive Director Amy Boxrud says, “The generosity of the Davidson family clearly extends from one generation to the next. We are grateful for the profound impact they have had on NAHA and the extended Norwegian-American community.”

USING NORWAY'S DIGITIZED RECORDS

BY DALE HOVLAND

Norway's Digital Archive (*digitalarkivet.no*) is a service that launched more than 25 years ago, in January 1998. Its purpose is to make the country's records—census, church, property, military, and others—accessible online for researchers anywhere. While the records themselves are in Norwegian, the National Archives of Norway made its Digital Archive website navigable in both Norwegian and English.

If you'd like to try using the site for your family research, begin in the upper right of the home page, where you can choose your language option: English is in the dropdown menu that also includes *Bokmål* and *Nynorsk*, the two officially recognized forms of Norwegian.

What's Available

The home page offers links to "Information and Guides," a good starting point for a beginner. One guide explains "How to search in the digital archives."

Another way to orient yourself is to click on "Find Source" in the search box in the upper left of the home page. You'll see a list of all the categories of records the Digital Archives contain. There are more than a dozen, including emigration, probate, insurance, and so on. All are interesting to genealogists, but census and church records are often the first ones sought.

The oldest church records are from Andebu in 1623. For privacy reasons, church records are restricted for use until they are 60 years old and in some cases 80 or 100 years old. Emigration records

are searchable from 1867 through 1930, and census records from 1769 through 1920.

Try a "Detailed Person Search"

To search for a person across multiple types of records at the same time, use the option called "Detailed Person Search." You don't need to fill in all of the fields on the search page. The Digital Archive suggests that you start a search by specifying as few details as possible. The reason: There may be records relevant to your search that do not have every detail you specify and therefore might not be retrieved. You want to cast a broad net at first and retrieve as many records as possible.

On the search page, "Period" is the range of years to be searched. If you specify nothing, all time periods will be searched. Similarly, if you specify nothing under "Geography," records from all areas of Norway will be searched, and so on. If your list of search results is overwhelmingly long, however, you might want to specify a particular region and, to pare results further, specify a county and within it a community. The website uses geographic divisions that were in

place in Norway in 1947, rather than what's current today.

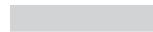
It's a good idea to enter the "Birth year" for your search as a small range of years, as slight differences among records do occur for the same person.

Name spellings also vary from record to record. The Digital Archive accommodates those spellings in search results, retrieving records for both Tor and Thor, Christian and Kristian, Synnøve and Synneve and Sønneve. It is important to remember that a person's "Last Name" in records could be a patronymic or a farm name, or another family name.

Scanned versus Indexed, Browsable versus Searchable

While many records have been scanned and added to the Digital Archive—and more are being added all the time—not all of them have been "indexed" yet, that is, transcribed from the original handwritten record and put into typewritten and searchable form.

Records that have not been indexed can still be searched, but only by browsing through the scanned images. A "Find Source" search can help you home in on the record books for the parish pastor and parish sexton at the place and time where you believe a baptism or marriage in your family took place. The Digital Archive site allows you to open those books and flip through the pages virtually.



(Below) Odd Lovoll's new biography of Hans Christian Heg tells us Heg's birth date. A person search using only the first name Hans Christian, birth year 1829, and birth date 12-21 retrieved Heg's baptism record, scanned and indexed, from the pastor's book from Lier, Norway.



LEFSE QUEEN

How Anna Sekse Kindem became a tradition bearer and tastemaker in 20th-century Norwegian America // BY MARIKA JOSEPHSON

Kindem's early lefse baking was a volunteer contribution to the suppers hosted by the St. John's Lutheran Church Ladies' Aid. She's pictured here as the group's president in 1959.



“Few weddings, anniversaries, baptisms, funerals, and birthdays have taken place without Mrs. Kindem’s lefse,” noted a 1952 article in her local newspaper, the *Northfield News*. But Anna Sekse Kindem’s culinary renown reached much further than family celebrations in her adopted Minnesota community. *Bergens Tidende* in Norway remarked in 1975 that almost no state was untouched by her mail-order lefse, which had been sent even to Japan and Vietnam.

Kindem, a Norwegian immigrant who settled in Northfield, was one of 20th-century America’s most prolific lefse bakers. She made lefse for some of the biggest convocations of Norwegian Americans and gained an outsized reputation for her product, given that most of it was made in her home kitchen. (Kindem had her kitchen specially outfitted for the purpose. The *Northfield News* reported that her sons had rigged up an electric potato grinder to help her mash potatoes, and her grandson Kris Kindem remembers her using a long flat-top griddle that enabled her to bake several rounds at once.)

She wrote copiously about her experience in letters sent to Norway and published in the newspaper *Hardanger*. Her “America Letters” were a regular feature there for almost 40 years. Her letters are collected and translated in the archives at NAHA, while most of the published Norwegian versions can be found in digitized newspaper archives through the National Library of Norway.

IMAGE: ST. JOHN'S LUTHERAN CHURCH, NORTHFIELD, MN

Other details of her life come from newspaper interviews and from the records of St. John's Lutheran Church in Northfield, where Kindem was a member for 50 years. Together, the documents depict the thoughts and the work of a Norwegian immigrant who had a role in both preserving and shaping a culinary tradition.

Kindem's story—how she learned to make “potato cakes” from women in Norway and turned that talent into a late-blooming career making “lefse” in America—reflects an important time in Norwegian immigration to the United States. As the flow of immigrants slowed and second, third, and fourth generations of descendants sought traditional Norwegian foods, Kindem helped form their understanding of what lefse tasted like and how it was made.

Early Years in Norway

Kindem was born October 1, 1896, in the Hardanger region of Norway. She grew up on the farm Øvre Sekse in Ullensvang, along the Sørffjord. She relished her childhood there. The people and the community featured often in the letters she sent to the newspaper *Hardanger*.

In 1918, she married Ingvald Kindem from Voss, and they moved to Odda at the southern tip of Sørffjord. Ingvald worked as a steam engineer in Odda and nearby Tyssedal. Anna took care of their small family while running a café in Tyssedal. But after World War I, work dried up in the plants that had employed Ingvald, and the small family decided to try their luck on the other side of the Atlantic.

They emigrated in 1923 and spent a year farming in Lakeville, Minnesota, before moving to Northfield, where they would spend the rest of their lives. Now Ingvald worked on the electrical power grid at St. Olaf College, and Anna, still managing their growing family, found time to bake hundreds of dozens of lefse.

In later years, Kindem told a reporter for the *Northfield News* that as a child she was “‘crazy about lefse,’

but her mother did not know how to make it.” According to the article, Kindem learned how to make lefse when she was 12 years old from other women in her community, after which “she always prepared a batch for her family every weekend.”

It's not likely that Kindem made lefse or *flatbrød* at her café back in Tyssedal, however. The *Northfield News* reported that as a mother with three children, “before coming to America, Anna did not cook or bake Norwegian delicacies, as she had household help that did most of the cooking.” Kindem's baking began in earnest when she arrived in America.

For Church and For Profit

Anna and Ingvald joined St. John's Lutheran Church in 1925, eager to have their new son, Erling, baptized. At that time, St. John's was at the heart of Norwegian-American cultural and religious life for the many Norwegian immigrants living in and around Northfield and for students at St. Olaf College. The St. John's Ladies' Aid helped make the church a cultural touchstone. By the 1920s, the women of St. John's were famed in southern Minnesota for their “Norwegian suppers.” The first was served in 1897 and by 1902, as many as 800 people were reportedly fed.

When Anna Sekse Kindem arrived at St. John's, there were still a few women who had been involved with the Ladies' Aid nearly since the beginning and were immigrants themselves. An activity log saved by the St. John's women shows their vast work to prepare the famed suppers in the 1920s and '30s. The pages list women who provided dozens of lefse, *krumkake*, *fattigmand*, meatballs, and servings of rice pudding, among many other Norwegian food items. Kindem's name appears on the rolls by 1929, enlisted to make lefse. By 1931, she was an indispensable contributor from whom the Ladies' Aid requested an extra three dozen lefse.

Two decades later, the picture had changed. Most of the stalwart early members of the Ladies' Aid had



By 1952, when the *Northfield News* featured her, Kindem's lefse had become a commercial enterprise. The long griddle in her kitchen allowed her to bake several rounds at once.

passed away. By 1950, the Aid decided it would no longer host the Norwegian suppers. Writing to *Hardanger* the next year, Kindem reflected on the part that both immigrants and their descendants had played in organizing and preparing the massive meals. She had met “clever” women in Northfield (and all over the Midwest), she wrote, who were “second, third, and fourth generations from Norway and able to manage [the Norwegian suppers] so successfully.”

In 1959, Kindem became president of the St. John's Ladies' Aid and she continued to praise the hard work of its members over the decades: “We who are living today have profited from the work of those who established the churches and the women's societies.”

Kindem herself was a figure in transition during these decades of change. While her early lefse baking had been mostly in the service of the church, as the suppers wound down, she found herself baking more for young people in the community. It was students who had really jump-started her career baking lefse to earn money, Kindem said in her 1975 interview with the Norwegian newspaper *Bergens Tidende*. As a resident population that moved

in and out of Northfield, college students had spread the word about her lefse.

By 1947, her baking had become well known around southern Minnesota. She wrote in a February letter to Norway that year, “People here consider lefse, flatbrød, and *kraatakake* holiday food... I bake and send it to friends and relatives. It seems to be very welcome. I also bake to sell—I really should set up a bakery.”

Scaling Up

Just a couple of months later, Kindem’s offhand remark became reality. Announcements in both Norwegian and American newspapers show that she entered into a partnership with O. J. Eide in Minneapolis to bake Norwegian flatbreads of all kinds commercially.

The announcement that ran in the Norwegian newspaper *Iste Mai* said (translated into English here): “During the war, both Norwegian flatbrød and lefse disappeared in America. After liberation, there has also been little attention. Now a Haugesunder, O. J. Eide, has allied

himself with Mrs. Anna Kindem in Northfield. Mrs. Kindem is known for her good flatbrød. The result of the collaboration is ‘Eide’s Ideal Flatbread.’ Things are going smoothly, and an expansion of the factory is planned.” The Minneapolis city directory of 1948 shows that Olaf J. Eide was president of the Ideal Food Products company, located at 2456 Bloomington Avenue South. Few other records of the partnership are readily available.

Mrs. Kindem was, indeed, known for her flatbreads, as the announcement read. In 1952, she received a visit from Minnesota



Folketelling i Norge
1 desember 1920.

Skjema 1. Personseddel nr. 24
Odda herred. Tellingskrets nr. 15

Hus- og husboldningsliste nr. 432, Gårds nr. 46, Braks nr. 24

1. Født navn: Anna Kindem

2. Mannkjønn! — Kvinnekjønn!

3. Fødselsdag: 1. oktober i året 1896

4. Fødested: Ullensvang (Oppl herred eller by i Norge eller lodeiland utenfor Norge.)

5a Ugift! — Gitt! — Enke! — Enkemann! — Separert eller bevilning! — Lovlig fraskilt! 1892

5b For gifte kvinner: Når gift? 3. sep. 1918 (Oplysningene gjelder nåværende ekteskap.)
Samlet antal barn i ekteskapet? 2 Herav i live? 2

6. Levevei (hovederhvervet, se Regler for utfyllingen: Spørsmål 6).
husmor

7. (Se Regler for utfyllingen: Spørsmål 7).

a. Hvis De arbeider for andre (som funksjonær, arbeider o. a. v.):
Hvem arbeider De for?

b. Hvis De driver egen virksomhet: Anvender De leiet arbeidshjelp (ja eller nei)? Ja

8. Bierhverv (eller biinntekt) Enne Cafe i Tyssedal

Har man ingen biinntekt av nogen betydning settes „nei“.

* Her kan man ved tydelig understreking av de ord som passer.

A few years earlier, during the 1920 census (left), Kindem was still living in Hardanger. She named as her main occupation “husmor,” housewife. As a “supplementary occupation” or income, she said she was “running a café in Tyssedal.”

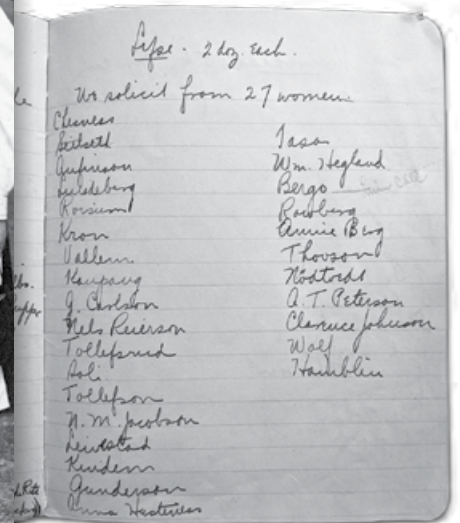
Senator Edward They, who ordered lefse and flatbrød for his Christmas festivities. She had already long since made flatbrød for

Norway’s Crown Prince Olav, when he and Crown Princess Märtha toured the United States in 1939.

Around the time of her venture with Eide, Kindem also grew more involved with St. Olaf College, which was building an impressive tradition with its choir and its annual Christmas concerts. The St. Olaf Christmas Festival had grown enormously, from a one-night performance in 1912 to a four-night series of concerts by 1949. Thousands of people attended each year. (In 1979, the festival would draw 15,000 people over the four days of the event.)

Food became a major attraction alongside the music. In 1940, the first full Christmas dinner was served at St. Olaf on the festival weekend. In 1956, the student newspaper reported that the cafeteria had prepared more than a truckload of food, including “two tons of potatoes, 220 dozen lefse, 1,400 pounds of lutefisk, and dozens of

Kindem (left in photo) first appears on the list of lefse bakers for the St. John’s Lutheran Church Norwegian suppers in 1929 (below).



hams.” Kindem contributed to the lefse in those years. “You can realize how much I have to do when you hear that at St. Olaf, they used 2,000 lefse for the Christmas suppers,” she wrote in 1958.

In 1966, Kindem remarked that she seemed to be the only one left in town who made lefse, not just for the Christmas Festival suppers but for many end-of-year festivities. Even she sounded a little overwhelmed: “Everyone in Northfield seems to want lefse for Thanksgiving; therefore, I, who am the only one who bakes it, work overtime, and people still want more.”

You Say “Lefse,” I Say “Potato Cake”

Lefse, as it evolved in America, was largely defined by one main ingredient: potatoes. That was not

always the case in Norway, where lefse was historically a varied product, sometimes made with no potatoes at all. Immigrant lefse recipes collected in cookbooks from Kindem's era and earlier focus on grains such as rye, oats, or wheat, or on other ingredients such as dairy. Recipes from different regions of Norway had developed differently depending on the ingredients most readily available in the area.

How did Anna Sekse Kindem make her lefse? Her descriptions of it give us a fascinating look at how she viewed her own recipe, and where she placed her lefse, both within the food traditions she had brought with her from Norway and within an American tradition.

In another letter to *Hardanger*, published on Christmas Eve 1954, Kindem recalls learning in her childhood how to make lefse from local women in Hardanger. She goes on to explain that people around Northfield eat a lot of lutefisk around the holidays and this keeps

her busy baking: "I like to eat flatbrød with it, but people here like lefse." Then she adds a clarification: "Kindem's lefse,' as they call it, is really a potato cake, the kind that Hansa-Brita, Jyrons-Kari, and Herborg"—her childhood teachers—"used to make.... Their teaching has come in mighty handy. I have to make over a hundred dozen this week, so I'll have to hustle."

What becomes clear is that in Kindem's usage, "lefse" is a broad, umbrella term for a soft flatbread. When she writes for her readers in Norway, she gives them the more specific language that she knows they will need if they are to understand clearly what she's describing: *potetkaker*, potato cakes, a particular type of soft flatbread that is made with potatoes.

Indeed, in her letters to *Hardanger* over the years, Kindem frequently adds the word "potetkaker" in parentheses after the word "lefse," to clarify her meaning.

What was called "potato cakes" by Kindem might have been called "potato lefse" by someone in another part of Norway—just as with recipes, the names of foods also varied by region. The point is that Kindem recognized a difference in food cultures. She seemed to know that "lefse" meant, by and large, a single, potato-based thing in America, while it meant many things in Norway. She realized that the lefse she made in Northfield wasn't the only kind, but it was the one kind that seemed to best fit Norwegian-American tastes and a Norwegian-American concept of the food as she had witnessed it and fostered in Northfield.

Kindem both recognized a trend and amplified it through her work, becoming an early "influencer" of sorts of Norwegian culinary traditions in the United States. Among the many thousands of people who ate and ordered rounds of lefse from her griddle from 1929 to 1976, she cemented a preference for a particular style of lefse, made with potatoes and enriched with a little fat, sugar, and milk. Given Northfield's important role as a disseminator of Norwegian cultural traditions in America, Kindem's recipe (see box below) thus helped to define lefse in America for her own generation and generations to come.

Marika Josephson, PhD, is an independent scholar researching Norwegian foodways in America. She thanks the Kindem family for their cooperation and support of her work, and for the descriptions they provided of Anna Sekse Kindem's lefse and kitchen.

Kindem's Lefse Recipe

In 1975, the women of St. John's Lutheran Church published their first cookbook, to mark the centennial of the founding of the congregation's Ladies' Aid. Other lefse recipes were mentioned, but the only one included was Anna Sekse Kindem's. —M. J.

LEFSE

<p>3 cups flour 7 cups cold boiled potatoes (ground or mashed) 1 heaping tsp. salt</p>	<p>1 tsp. sugar 1/3 cup soft lard 2/3 cup scalded milk</p>
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Mix well so the dough is smooth and doesn't crumble when it is rolled out. (Don't bake them as thin as flatbread.) Bake on a medium griddle or a lefse griddle. This recipe makes 14 medium sized lefse.
 —Anna Kindem (Mrs. Ingvald)

Other Lefse recipes:
 —Clara Paulson (Mrs. Robert J.), Mrs. Adel Solum
 —Ella Granskou (Mrs. Clemens), Eleanor Page

Note the lard and milk in this recipe, which make it especially rich, and the small amount of sugar. Kindem's grandson Kris Kindem remembers that the lefse was not sweet but had a "delicate, soft, and luscious" texture.

NORWEGIAN-AMERICAN ATHLETIC CLUBS

BY KRISTINA WARNER, ARCHIVIST

The NAHA archives are home to a wide range of materials. Among them are letters, diaries, journals, ledgers, and many other items related to Norwegians in America. Some items tell us about Norwegians' participation in sports and other physical activities, and several collections center on athletic clubs, sporting events, or dance groups.

The Sporting Club Gjøa of Brooklyn, New York, was started by Norwegian immigrants in 1911. Today, it is considered the oldest soccer club in New York. When it first started, sports like football and soccer were popular, and so were others that are seen less often today, such as tug-of-war. In 1931, Gjøa organized a Skating and Ice Hockey Club, overseen by officers Carl Rapland, Andy Flatmo, Hans Vinje, Harold Lunde, Ingjart Tjomsaas, and Gerda Stamford.

Chicago had the Sleipner Club, organized in 1894. Sleipner held speed skating races in Chicago, but the group also competed in other sporting events, such as a tug-of-war competition with Brooklyn's Gjøa club.

Norrøna Leikarring was a Minneapolis folk dance group formed by Ellen Hammer in 1925 to perform at the Norse-American Centennial celebration that year. During the group's early history, members performed twice yearly at the Norway Hall in Minneapolis. The *leikarring*, which translates literally as a "play circle," also performed at state fairs, the National Folk Dance Festival, and at the *stevner*, conventions, of the Valdres Samband, a society of immigrants and descendants

from Valdres, Norway.

The Norwegian-American Athletic Club of Minneapolis was organized by a merger of the Norge Athletic Club and the Norse Sports Club. Members skied, skated, and played hockey and soccer. Over time, the club became less active, but members continued to gather for social fellowship until the group was formally dissolved in 1983.

In 1934, the Norwegian-American Athletic Club hockey team won the championship in the Minneapolis AAU (Amateur Athletic Union) Hockey League. Competitors included the Swedish Vikings, a team from the Munsingwear company, and another from Flour City Ornamental Iron Works. Hockey flourished in Minneapolis during the 1920s and



1930s, thanks in part to interest shown by the Minneapolis Recreation Department. The development of the National Hockey League (NHL) in 1914 and the construction of the Minneapolis Arena also were influential. The arena, built in the Uptown area of south Minneapolis, was used by the Minneapolis Millers minor league hockey team (not to be confused with the Minneapolis Millers minor league baseball team!) from 1925 to 1962. It also was home to the University of Minnesota Golden Gophers hockey team from 1925 to 1950.

The Norwegian-American Athletic Club hockey team were champions in 1934, defeating a Swedish team and corporate teams in a Minneapolis amateur tournament.

More to Explore in the NAHA Archives

- Norwegian-American Athletic Club papers, 1927-1938
- Norrøna Leikarring (Minneapolis) papers, 1925-1975
- Norwegian Clubs of Chicago collection, 1914-1997

Correction: In the fall 2023 "From the Archives," Tilda Akersmyer Tofteland is seen in a bunad from Hallingdal, not Lyngdal. An FYI: Her writings can be read at jeffreymartmannmusic.com/family-art.



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