



Dane County Area Genealogical Society News

Come to the Genealogy Fair on October 8

The Dane County Area Genealogical Society is proud to sponsor a Genealogy Fair on Saturday, October 8 from 9 a.m. to 3:30 p.m. at the Church of Jesus Christ of Latter-day Saints, 4505 Regent St. The event is free and open to the public.

There will be presentations on the following topics:

Genealogical Materials in the UW Digital Collections by David Null

Basic Recording Methods for Genealogy by Pat Stone

People of Color and Slave Research by Joyce Higgins & Henriette E. Cain

Free Software Programs and Posting Your Genealogy on the Net by Pat Skubis

Researching Norwegian Ancestors by Jerry Paulson

RootsMagic Overview by Sherry Lloyd

Foremothers: Genealogy and Gender by Cora King

Family Tree Maker Overview by

Walker Crawford

The full schedule of events is listed on page 4.

In addition to the presentations, people attending will have genealogists available to answer questions about genealogical research.

There is an Exhibitors' Hall with genealogy vendor booths featuring books, maps and supplies as well as exhibits of local and state genealogical and historical societies.

Tours of the Family History Center will be given throughout the day.

In honor of the 150th Anniversary of the beginning of the Civil War, DCAGS will have on display *The Wisconsin Civil War Moving Memorial Wall* created by the D.C. Everest School District, Weston, Wisconsin. The memorial wall lists all Wisconsin soldiers who gave their life in service of their country during the Civil War. The wall consists of 13 panels, printed on both sides, with

some 12,000 Wisconsinites who died as a result of their Union service during the Civil War listed alphabetically as well as the regiment they served in.

Refreshments – drinks, cookies, bars and sandwiches – will be available for purchase throughout the day.

Drawings for door prizes will be held at Noon and 3 p.m. Vendors – *Family Tree Magazine*, MyHeritage, Fun Stuff and Michiana-History Publications are among the contributors. The National Institute for Genealogical Studies is providing two free online courses—*Social Media for the Wise Genealogists* and *Methodology – Part 1: Getting Started*. Enter at the Registration Desk.

Join us for a day filled with education and fun. Learn more about searching for ancestors.

See you Saturday the 8th!

September 30, 2011

Volume 6, Issue 1

Nominations Requested

Elections are coming up for DCAGS. Nominations will be presented at the November 3 DCAGS meeting. Joyce Peterson has indicated she is willing to serve as Treasurer. We need a nominee for Vice President. Please let Rollie Littlewood (rkittle@wisc.edu) know if you are interested in serving.

Regular DCAGS meetings are generally the first Thursday of each month at the Church of Jesus Christ of Latter-day Saints located at 4505 Regent, Madison, WI beginning at 7 p.m.

DCAGS Update:

The DCAGS Governing Board meets the third Tuesday of each month. The next meeting is set for Tuesday, October 18 at 6:30 p.m. at the new South Madison Library on 2222 Park St. We invite all members to attend. Please join us!

The Flavor of Wisconsin: History and Culture through Recipes

Terese Allen took DCAGS members on a tour of the cultural history of food in Wisconsin at the September 1 meeting. It was a tour that took us north to the shores of Lake Superior, to the miners down in Southwestern Wisconsin and other places in between.

Geography and climate make Wisconsin a special place for many food traditions.

Wisconsin does have a fishing tradition – both commercial and sport. Commercial fishers are part of the Great Lakes tradition in Lake Superior and Lake Michigan as well as the Mississippi River. Terese said that whitefish come from Bayfield and are featured in Wisconsin's traditional Fish Boil.

Manufacturing of food is very prevalent – from beer,

dairy to vegetables – Wisconsin offers it all.

Farming, of course, has a long tradition in Wisconsin. We celebrate all sorts of food and agricultural festivals here – corn, cranberries, cheese, and watermelon – are all on the menu.

More recently, tourism has become a bigger draw

Continued on page 2

Individual Highlights:

Recipes – 3

Upcoming Events – 3

Genealogy Fair Schedule – 4

Culinary history continued...

said Terese. One example is the Fish Boil that was started at Vikings Grill in Ellison Bay in the 1940s. Since then the tradition has blossomed.

Another new entry to food culture is the impact of international trade. Wisconsin grows 95 percent of the ginseng crop in the world. It is raised in the central sands region of the state. It has provided a tremendous market, but created a number of pressing price issues for farmers raising it.

Besides discussing Wisconsin's geography and climate, Terese moved to the cultural traditions in Wisconsin.

Wisconsin is home to 11 Indian tribes. They have traditions with hunting, fishing, growing wild rice and making maple syrup.

Immigrants from across the world have left their imprint on Wisconsin. Germans have given us the bratwurst, sauerkraut and sauerbraten. Cheeses come from German, French and Swiss traditions. Norway and Sweden have given us lutefisk and lefse and Denmark kringle. African Americans have given us chittlins, sweet potato pie and black-eyed peas. Hmong, Mexicans and new Asian immigrants have provided other new traditions.

Terese provided the background for three unique traditions in Wisconsin – one old, one new and one in the middle.

The first food is the cream puff. It was a European specialty, but its dairy component popularized the image here and made it an iconic tradition. The oversized, eggy, whipped cream-filled pastries were a rarity until the Wisconsin Bakers Association started making them for the Wisconsin State Fair. Whipping cream was scarce during World War II, so many people looked forward to their chance to get a taste of the rich delicacy at the Fair. Demand took off after the 1940s and today more than 200 employees work around the clock during the State Fair to create, bake and sell the cream puffs. Fans line up for the cream puffs and devour as many as 50,000 a day!

The next tradition is Cornish pasty. It came to Wisconsin by way of the Cornish miners who worked in

the mines in Southwest Wisconsin as early as the 1820s. Cornish women were very resourceful and used what was available, but it is mainly known as a pie that features meat and potato with onion or rutabaga and salt and pepper.

Terese said that the pasty traveled to the mining areas of northern Wisconsin and the UP. They were not known for being Cornish in this area – merely a pasty or UP pasty. The tradition of a pasty is similar in Finland and known in Italy as the calzone.

The last tradition is the Hmong egg roll. The Hmong are a new immigrant group in America. They began coming to the U.S. after the Vietnam War. The Hmong culture dates back to ancient China. They fought for their independence, eventually moving to countries like Laos, Thailand and Vietnam. Since the end of the war, 300,000 Hmong have immigrated to the U.S. with about 50,000 in Wisconsin – Milwaukee, Madison, La Crosse, Eau Claire, Wausau and Green Bay. Wisconsin has the third largest population of Hmong after California and Minnesota. Growing food is in their blood. They are known for growing cucumbers, cilantro and exotic spices. They have become regulars at farmers markets across the state and now feature some native plants – curly pea shoot tendrils, fragrant lemongrass, foot-long asparagus beans and bitter melons. The egg roll is made with vegetables, rice noodles, pork, and onions stuffed in a sweet and sour egg roll and topped with spicy pepper sauce.

For the finale, Terese went back to the Door County Fish Boil and read from her book *The Flavor of Wisconsin* about the history of fish boils. The earliest recorded fish boils were in the 19th century when large amounts of boiled fish were served to men in logging camps. As a community celebration or special event, the fish boil really began in the early 20th century when fishing boat captains treated their

crews and families to a fish boil once or twice a season when the catch was good. In the 1930s and 1940s Door County churches and community groups adopted the tradition a few times a year as a way to raise money. But it wasn't until the 1960s that fish boils became regular events for area restaurants, "scheduled to feed and entertain vacationers who were flocking to the peninsula in increasing numbers." Initially the fish featured in a fish boil was lake trout. However they are no longer fished commercially, so whitefish has replaced it.

It certainly is a great Wisconsin tradition. We thank Terese for sharing the cultural history of food in Wisconsin

After the program, the group adjourned to the gym, where DCAGS members shared family recipes and family favorite foods. We have received 11 different recipes. Because of the large number of recipes, we are reprinting some in this edition of the newsletter. The remaining recipes will be featured in upcoming newsletters. Thank you to everyone who submitted recipes!

Hardanger Lefse

4 eggs
1 cup sugar
1 cup white Karo
1 tsp. soda in 1 cup buttermilk
1 tsp. baking powder
1/2 tsp. salt
flour to stiffen – about 7 cups
Mix and roll out with grooved rolling pin. Fry on lefse grill on the highest setting. Let blister then turn. Makes 15

To prepare: swish in water and put between towels. When softened, spread with butter then sugar. Cut into wedges and roll starting at big end first.

My family came from the Hardanger fjord in Norway so I make lefse differently than anyone in Wisconsin. Here is our recipe.

Submitted by Linda Harvey, Martin Simmons' daughter

Upcoming events

The Wisconsin State Genealogical Society

BEYOND THE BASICS

When: 15 October 2011

Where: at the Country Springs Hotel, Water Park & Conference Center, 2810 Golf Rd., Pewaukee, Wisconsin (near Waukesha).

Featured speaker: James L. Hansen, FASG, Genealogical Reference Librarian at the Wisconsin Historical Society.

Registration: WSGS member before 9/30/11: \$37, Non-WSGS: \$62; WSGS after 9/30/11: \$47, Non-WSGS: \$72

WHS Library-Archives Classes and Workshops

ANCESTRY.COM (COMPUTER LAB)

Instructor: Lori Bessler, WHS Reference Librarian

Registration: \$35 for Society and Wisconsin State Genealogical Society members, \$40 for non-members.

When: Two separate offerings: 1) 10/22/2011 2) 10/29/2011, 9 a.m. to Noon

Where: Memorial Library, Room 231, 728 State St., Madison

USING ARCHIVAL COLLECTIONS (COMPUTER LAB)

Instructor: Rick Pifer, director of public services for the WHS Division of Library-Archives

Registration: \$35 for Society and WSGS members, \$40 for non-members.

When: 11/12/2011, 9 a.m. to Noon

Where: Memorial Library, Room 231, 728 State St., Madison

FAMILYSEARCH.ORG (COMPUTER LAB)

Instructor: Lori Bessler, WHS Reference Librarian

Registration: \$35 for Society and WSGS members, \$40 for non-members.

When: 12/3/2011, 9 a.m. to Noon

Where: Memorial Library, Room 231, 728 State St., Madison

ONLINE GENEALOGY (COMPUTER LAB)

Instructor: Lori Bessler, WHS Reference Librarian

Registration: \$35 for Society and WSGS members, \$40 for non-members.

When: 12/10/2011, 9 a.m. to Noon

Where: Memorial Library, Room 231, 728 State St., Madison

Grandma Andersen's Rhubarb Cake

1 1/2 cup sugar
1/2 cup butter or shortening
2 eggs
2 cups flour
1 tsp. soda
1 cup sour milk (add vinegar to create)
1 tsp. vanilla
1 cup rhubarb

Mix together and place in an unbuttered cake pan.

Topping:

1/2 cup sugar
1 tsp. cinnamon
1 tsp. melted butter

Mix together so mixture is barely moistened. Cover the batter.

Bake at 350 degrees for 30-35 minutes.

This is a family favorite from the farm that is enjoyed from spring to summer while the rhubarb is in season.

Submitted by Ruth Simpson

Klimp

1/4 c. flour
"pinch" of salt
1 tbsp. sugar
1 tbsp. butter

Blend these ingredients in a saucepan over low heat.

1/4 c. milk
1 egg yolk, beaten

Combine yolk and milk and add to above ingredients.

Cook until thick, stirring constantly. Remove from heat. Place pan over hot water.

1 egg white, whipped
1 tsp. vanilla extract
Fold in gently and blend until mixture is shiny.

Add 1 teaspoon of klimp to each cup/bowl of beef broth.

Here's a family recipe that seems to be relatively unknown. It's for a "dumpling" for clear beef broth that my mother made fairly often. But calling this delicacy a "dumpling" is like calling an airy cheese fondue "baked cheese". The name is klimp. I never asked whether it was Swedish or German--my mother prepared both cuisines. Recently I found a version of this recipe in a Swedish cookbook, so I assume that finishes the query.

Another family favorite was/is Swedish Pancakes and Lingonberries. My mother had the cast iron fry pan indented with 6-8 pancake forms. Thin "crepe" batter was fried on the pan and then served with lingon berries.

Submitted by Marguerite Svensson Sykes

Recipes

Grandma's Coffee Cake

1 cup sugar
2 cups sifted flour
3 tsp. baking powder
1/4 cup shortening
1 egg slightly beaten with
1/2 cup milk
fresh fruit: sliced cherries, blueberries,
sliced skinless plums, peaches or apples

Crumb topping:

1/2 cup regular flour
1/2 cup brown sugar
3/4 tsp. cinnamon
3 tbsp. cold butter
1/4 cup chopped nuts (optional)

Directions:

1. Mix and sift dry ingredients together.
2. Work in shortening with pastry cutter (or fingers).
3. Add egg and milk mixture and stir till all ingredients are blended.
4. Divide the batter into 2 9" pie pans - greased and floured.
5. Place fruit on top working from edge to center. (If using canned fruit, drain off juice but for a little to sprinkle on top of the fruit).
6. Prepare the crumb topping: Mix flour, brown sugar and cinnamon together. Work in the cold butter with a pastry cutter. Mixture will be lumpy. Optional: Add 1/4 cup nuts.

7. Sprinkle crumb topping on top of fruit from edge to center.
8. Bake at 375 degrees oven for 20-25 minutes.

My grandmother handed this recipe down to my mother and we often had it on Sunday mornings for breakfast. Mother made the coffee cakes with plums and peaches as we had those trees in our back yard in Missouri.

Submitted by Barb Abbott

Easy Pastries

1 package Pillsbury pie crust rolled out
Mix together: (The following amounts are approximate):

1/3 pound steak (any kind) diced
3 cups thawed cubed hash browns
Chopped onion
Diced Rutabaga - optional
Salt and pepper

And 3 tbsp. butter

Put half of mixture on half of each crust. Dot 1 1/2 Tablespoon butter on top of each. Fold crust over; roll and press together. Cut twice across the top and bake on a jelly roll pan lined with foil. Bake at 350 degrees for 45 minutes. Give any leftover mixture to the dog.

We enjoyed pasties every week during our summers in the 1930s in northern Wisconsin and Iron Mountain.

Submitted by Gerry Schlecht

Dane County Area Genealogical Society
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Madison, WI 53705-0652

Address Service Requested

We're on the Web!

See us at: www.dcags.org

Or www.facebook.com/dcags



**Dane County Area
Genealogical Society**

P.O. Box 5652
Madison, WI 53705-0652

**See you at the
Genealogy
Fair on
October 8!**

DCAGS Governing Board for 2011:

President: Rollie Littlewood
rklittle@wisc.edu

Vice President: Don Cole
846-3819

Secretary: DeAnn McAllan
d.mcallan@sbcglobal.net

Treasurer: Walker Crawford
walker@viridis.ws

Past President, Pat Skubis
skubie27@live.com

Standing Committee Chairs

Membership: Pat Konrad
Patkonrad1@yahoo.com

Programs & Education: Vacant

Public Relations: Vacant

Historian: Sandy Zart
sandy_zart@yahoo.com

Web Master: Rollie Littlewood
rklittle@wisc.edu

Newsletter: Ruth Simpson
rsimpson@terracon.net

Genealogy Fair Schedule

Saturday, October 8, 9:00 a.m. to 3:30 p.m.

9:00 a.m. Fair Opens

Register for Tours and Research Consultation Sessions
Exhibits Open

9:30 – 10:30 "Genealogical Materials in the UW
Digital Collections" – David Null
"Basic Recording Methods for
Genealogy" – Pat Stone

10:45 – 11:45 "People of Color and Slave Research"
– Joyce Higgins & Henriette E. Cain
"Free Software Programs and Posting
Your Genealogy on the Net" – Pat
Skubis

11:45 – 12:45 Lunch – Food Available onsite.
Refreshments will be served
throughout the day until 2:30 p.m.

12:45 – 1:45 "Researching Norwegian Ancestors" –
Jerry Paulson
"*RootsMagic* Overview" – Sherry
Lloyd

2:00 – 3:00 "*Foremothers: Genealogy and
Gender*" – Cora King
"*Family Tree Maker* Overview" –
Walker Crawford

3:30 Exhibits Close

THANKS FOR COMING!

The event is free and open to the public.