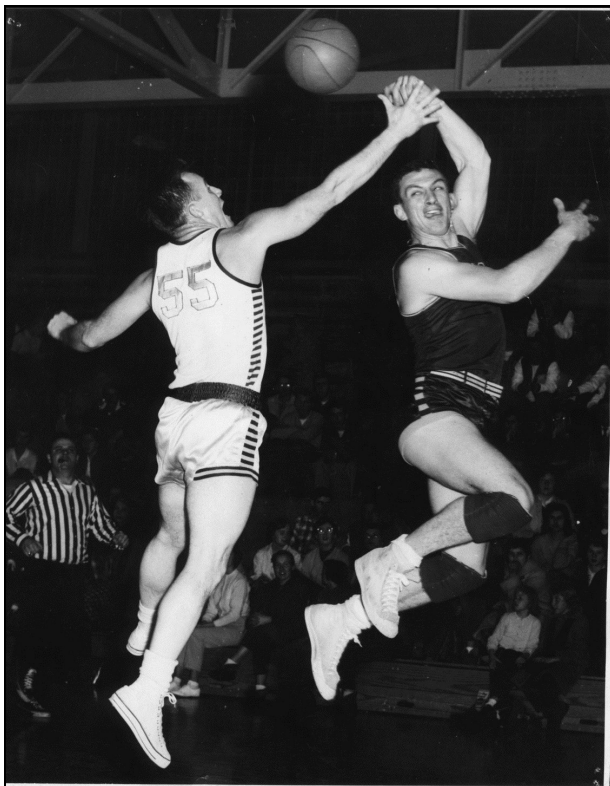




Anoka County  
Historical Society



# HISTORY 21

Volume 48 No.2 March-April 2018

History repeats itself...history repeats itself...history repea

[AnokaCountyHistory.org](http://AnokaCountyHistory.org)

*History 21 (in honor of the 21 cities in Anoka County) is published by the Anoka County Historical Society six times yearly as a member benefit. The ACHS is a 501(c)(3) nonprofit organization. Contributions are tax-deductible within the allowable limits of the law.*

### **Board of Directors**

District 1: Al Pearson

District 2: Bill Nelson

District 3: Orville Lindquist (President)

District 4: Lotus Hubbard

District 5: Kate Morphew

District 6: Mary Capra (Secretary)

District 7: Bart Ward

At-Large A: Steve Florman

At-Large B: Dennis Berg (Vice-President)

At-Large C: Mike Scott

At-Large D: Dick Lang

At-Large E: Buzz Netkow

At-Large F: Paul Pierce

At-Large G: Shelly Peterson (Treasurer)

At-Large H: Harvey Greenberg

Ex-Officio: Bill Erhart

County Commissioner Liaison:

Jim Kordiak

### **Staff**

Rebecca Ebnert-Mavencamp

(Executive Director)

Sara Given (Volunteer Coordinator)

Audra Hilse (Archivist & Administrator)

Gail Dahl (Office Staff)

Carol Dordan (Office Staff)

Don Johnson (Office Staff)

## **Table of Contents:**

- 3 - Letters from the ACHS  
President and Director
- 4 - History through our recipes
- 7 - Annual Meeting Time  
Volunteer Celebration
- 8 - Collections Corner:  
Say Cheese!!!
- 9 - LIVE audience needed  
Thrivent donation opportunity
- 10 - Fundraising Brunch Recap
- 12 - Volunteer World:  
Save the date this summer
- 14 - Thank You to Our  
Supporters
- 15 - Upcoming Events

*Front Cover: Bill Wanamaker attempting to block a pass from Dale Miller. The referee is Jerry Raney. Probably an Anoka Alumni vs the Anoka High School basketball game. Game played at Anoka High School (current AMSA Fred Moore Campus) Ca. 1953. Object ID#: 485.4.13*



## From the President

Recently, the ACHS board began a process in strategic planning. We spent the best part of a Saturday with some skilled facilitators and took a deep look at our work – where we are at now and what goals we want to set for the next three – five years. This is challenging, but exciting. While there is still some fine-tuning to do, we have established five strong areas of focus for the next few years. We will be sharing those areas of focus in the near future and look forward to working with folks from all across Anoka County to do more – for more people, in more places, with more impact.

I am coming to the end of my term as Board President. As I reflect over the past two years, I am proud of this and so many other things we have accomplished. We have strengthened our governance, built a host of more transparent finance processes, and are working to tighten our operating policies. We do all of this on top of the great services ACHS provides every single day. Our great Board and amazing staff are working hard to take a great organization and make it even greater.

This is my last column. After our Annual Meeting in March, new officers take leadership roles and I step into the background. I will remain a board member, but the leadership baton passes to others. My time as President has been gratifying. I certainly learned a lot and hope I have done my part to leave things better than when I found them. My thanks to everyone for their support of me and for continued support for ACHS.

Orville Lindquist, ACMS President



## From the Director

An interesting and somewhat rare opportunity fell in our laps as an organization the other day: to become a pilot site for a brand-new collections software that will link local history groups throughout the state.

While public use of this program, called Collective Access, remains a year or two out, staff will begin shifting collections data over immediately. ACHS has a front-row seat in creating the database structure and trouble-shooting with partner organizations to make this software exactly what we all need as museum professionals.

We are excited to help create a more accessible program so that patrons like yourself can search ACHS collections for research purposes not only during office hours, but from home, *at anytime of the day!*

Rebecca Ebnet-Mavencamp, Executive Director



## LIVING LEGACY:

What better memories than that of a warm kitchen belonging to a bustling grandmother holding a cookie sheet in her hand, filled with doughy blobs and melted chocolate? Or perhaps frying fish, fresh caught that afternoon and filleted by the skilled hands of a grandfather? Or those special holidays where a tattered cookbook or recipe card saw the light of day once more, only to receive another splash of oil or dash of flour over the handwriting...but no matter because the tradition had become so ingrained, the memory brought forth the ingredients?

Who are you? Where do your people come from? How long have you been keeping traditions alive? Interestingly, America has become a place for historic cooking methods and recipes. Our immigrant ancestors came from a variety of homelands, packing their most cherished belongings and cooking traditions in trunks and suitcases. They proceeded to teach us how to cook, one generation at a time, and we didn't alter the recipes substantially. But those who remained in the homeland sure did! Those who venture overseas in search of relatives (both dead and alive) discover variations of familiar recipes, since the old ways have disappeared there.

According to the *Food Timeline* by Lynne Olver, "every group of people who settled in American contributed something special from their traditional cuisine to our national 'melting pot'."

She goes on to explain the impact of culture on American food is really a study in the original location, immigration patterns, economics and labor, adaptation, and business. In 1913, Ellis Island claimed to be the world's largest restaurant, serving detained immigrants a variety of foods, some familiar and some more surprising, including stews, white bread, and bananas. According to *Ellis Island Immigrant Cook Book*, by Tom Bernadin, these individuals could also purchase a box lunch of sausages, sandwiches, and fruit to take with them on the next leg of their journey.

Some recipes, like Schupfnudel, or Fingernudel, in German culture, tell a story before they even crossed the ocean to America. This “finger noodle” or thick dumpling, originates in the southern portion of the country, as well as Austria. It’s internationally known as Italian Gnocchi, yet takes on a few additional twists when it reaches the Scandinavian countries. Comprised mainly of flour and egg, finger noodles can also contain potatoes, if the vegetable had come to be grown in the region. The dough is rolled between the palms to form a snake-like shape, then fried in salt water or oil. Again, depending on the region, these noodles may be served as part of the main course with sauerkraut or sage and butter, or as a dessert dish with poppy seeds, sugar, and cinnamon. As this recipe travelled Europe, it even became part of festivals, served with fruits like apples and pears.



**Finger noodles, or Schupfnudel, served with sauerkraut.**

Waffles present another recipe that has shifted form as it travelled the world, reinventing itself as new ingredients became available or cooking methods changed. The breakfast item we trust to appear next to bacon on Saturday mornings generally comes either square or circular, depending on the iron used. Without the special iron to imprint the squares to catch the syrup, really...you’d just have a pancake. The Belgian waffle we know in America has dozens of cousins back home, extending through history to the Dutch and even French, as far back as 1100. Taking its origins from the communion wafer of the Roman Catholic tradition, the batter originally contained no leavening agent, though still received its shape from being pressed in a round iron. By the 16th Century, however, the deeply grooved pattern had emerged in art depictions of the food and by the next century, recipes giving specific proportions of ingredients were available. The first legislation regulating the establishment of bakeries occurred in 1560 by Charles IX, King of France.

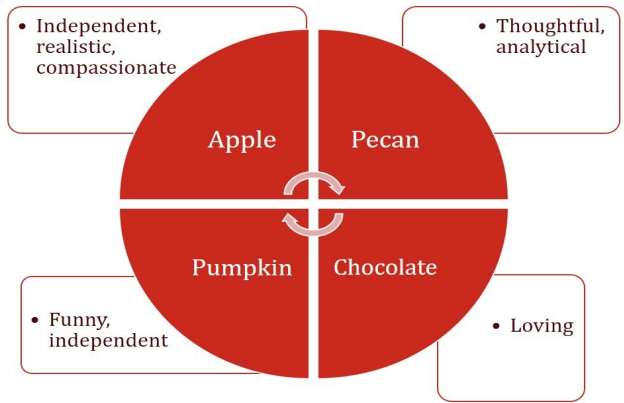
In 1830, Belgium, a small but heavily populated country bordering on France, Germany, and Luxembourg, detached itself from the Netherlands and became an independent nation. The traditional Brussels waffle has a light texture and taste that comes from the yeast-leavened batter they are made from. They were introduced at the 1964 World’s Fair in New York City and were sold as “Bel-Gem Waffles,” which catapulted them to popularity in America. One notable difference between the American style Belgian waffle and the Brussels waffle is the use of baking powder versus yeast, giving it a different texture and taste.



**Liege waffles on display in Belgium.**

When compared with the Brussels style waffle, Liege waffles tend to be denser, a bit chewier, and sweeter, the dough more closely resembling a brioche style bread. Liege waffles are believed to

have been developed by Liege's Prince-Bishop's chef back in the 18<sup>th</sup> century. The signature element on a Liege waffle is pearl sugar, which comes from sugar beets, which caramelizes and sweetens when baked. A Liege waffle served fresh from a street vendor will have hot sugar and crispy edges that melt in your mouth.



Sometimes recipes evolve based on the needs of consumers more so than the ingredients available to the cook. Think, for instance, of the coal miners in Wales or the iron ore miners in northern Minnesota who relied on a meat-filled pastry with a sturdy crust to act as a handle for their work-worn hands at lunchtime. They would often come home to another type of filled pastry food...fruit pie.

The America Pie Council estimates that grocery stores sell \$700 million in pies each year. That doesn't include restaurants and bakeries sales, or those cooked at home. It also reports that the flavor favorites (after apple!) are: pumpkin, pecan, banana cream, and cherry. Just for fun, check out your "pie personality" on this page.


The collection of cookbooks held at ACHS preserve the type of comfort foods held dear by Anoka County residents. Mostly comprised of church publications, other organizations like 4-H and Anoka Halloween have also published their own books. What to do with common home garden plantings like rhubarb (or pie plant) and zucchini that grow abundantly fill many pages, as do potato dishes and a variety of meat-based meals. After WWII, when convenience foods became more available on


grocery store shelves, the recipes changed to include these items. Here, suggestions for Jell-O fruit salads, Campbell's Soup bakes, Rice Krispy bars, and even Velveeta fudge, became common.

What food traditions still live on in Anoka County? What makes your family special? What legacy comes to you through your cookbooks and recipe cards? Oh, and just in case you want to revive Velveeta Fudge—we've printed it here.

1 pound Velveeta cheese  
 1 pound margarine  
 1.5 cups of cocoa  
 4 pounds powdered sugar  
 1T vanilla  
 chopped nuts optional

Melt Velveeta and margarine in microwave until blended, stirring every 1-1.5 mins. Mix in remaining ingredients, pour into buttered jelly roll pan. Freezes well.





### Velveeta Fudge

© 2010 Vertex42.com

# Join us!

## ACHS ANNUAL MEETING

March 25, 2018

Gather with members and friends to reflect on another year of telling Anoka County's story. Explore the exhibit hall at Fridley Historical Society, get a sneak peek at the TWO garden tours this summer and enjoy special treats.

**WHERE:** Fridley Historical Society,  
611 Mississippi St. N.E., Fridley

**WHEN:** March 25, 1 p.m.

FREE to all members



---

## VOLUNTEER CELEBRATION!

Before we get any busier in the upcoming months, we want to take time to CELEBRATE all of our amazing volunteers who helped ACHS in 2017.

So ask yourself—did you represent ACHS at the County Fair, a festival, or on the Home and Garden Tour? Have you succumbed to our puppy dog eyes and moved tables, pounded nails, or stuffed envelopes? Or perhaps have you helped organize part of the collection with ACHS staff members. If so—YOU ARE INVITED! (Check your mail also—more specific invitations will be sent). We will have food, music and fun. From parlor games, to scavenger hunts with a heap of door prizes, come and enjoy an evening of friendship and relaxation on us.



**When:** April 19

**Time:** Open House 5:30 p.m.-8 p.m.

**Where:** Anoka History Center

**Who:** Our beloved ACHS friends

who have volunteered in 2017

RSVP requested



We are fortunate to have here at ACHS many items that, while not unique to the county, still help us to tell the story of Anoka County citizens and connect us with the larger story of the United States. A good example of this comes from a donation of cameras that we received in 2016. The fact that a local family purchased and used this equipment gives us good information about how national camera trends and manufacturers were relevant here.

The Johansen family of Anoka donated several Kodak brand cameras, which start with the Kodak Duaflex III (manufactured 1954-1957) and end with a Kodak FunSaver Weekend 35, a plastic-encased, disposable camera dated to the late 1980s to early 1990s. The Duaflex III is a “twin lens” camera (see above), which operated by opening a flap in the top so that the photographer could look down into the camera to see what they were about to photograph. This model is an interesting contrast to the viewfinder window that requires the photographer to hold the camera up to their eye to see the shot.

Another interesting camera from the Johansen family is the Kodak Colorburst 100 (manufactured 1978-1980, see below). If you have visited the *Farms to Flamingos* exhibit here at the museum, you have probably seen our 1978 Polaroid camera, famous for its “instant film” that could be pulled out of the camera and developed as it was exposed to air. The Colorburst 100 was Kodak’s version of an instant film camera, and the Johansens also donated the instruction manual and an unopened box of film that goes with it; a complete set. Kodak did not manufacture these cameras for very long, as they were successfully sued by Polaroid for copyright infringement starting in 1981.

Disposable film cameras, not unlike the Kodak FunSaver Weekend 35, are still readily available today, in spite of the prevalence of cell phone cameras. These cameras come pre-loaded with a roll of film, and when all the pictures have been taken, the whole camera goes to a photo shop so the film can be extracted and developed. Some are marketed specifically for use at weddings, and plastic-encased versions are aimed at travelers, just as they were when they were invented.

These cameras illustrate the variety of devices used during the suburban era and later.







## EXCLUSIVE LIVE AUDIENCE EVENT!

MARCH 16, 10 A.M.

### Liberty's Ladies: Minnesota's Great Women of the Great War

Women of "The Greatest Generation" are heralded as 'trailblazers' for the services they provided in World War II. Less known, are the 'pathfinders' of The Great War. Aided by the Red Cross, the United States actively recruited women to serve in a variety of capacities both at home and overseas. Using the War Records on

file at the Minnesota History Center, and County Historical resources, Johannes Allert highlights women from all walks of life who willingly stepped forward "to do their bit" in the "war to end all wars". Their service both during and after the war became the first stepping stone in women's rights and influenced their roles in the 20<sup>th</sup> Century and today.

QCTV will tape this program LIVE and you could be part of the audience! We can only seat the first 15 to RSVP to act quickly.

**WHERE:** QCTV Studios—12254 Ensign Ave N Champlin, MN 55316

**TICKETS: FREE—must be reserved in advance at [AnokaCountyHistory.org](http://AnokaCountyHistory.org) or at the Anoka History Center. Audience attendance limited to 15.**



**THRIVENT  
FINANCIAL®**

**THRIVENT FINANCIAL  
MEMBERS**

**Direct Thrivent Choice  
Dollars® by March 31**

Eligible Thrivent Financial  
members who have available

Choice Dollars® have until **March 31, 2018**, to direct them. Don't miss this opportunity to recommend that Thrivent Financial provide outreach funding to the Anoka County Historical Society. Go to [Thrivent.com/thriventchoice](http://Thrivent.com/thriventchoice) to learn more. Or call 800-847-4836 and say "Thrivent Choice" after the prompt.



## GENERALLY SPEAKING, ACHS RAISES FUNDS FOR VETS PROJECT

Nearly 100 people gathered at the Federal Premium clubhouse in Anoka to enjoy a brunch meal served by Wells Catering and hear high-ranking military officials tell their stories.

The morning began with socializing, as guests explored the historic building. Displays depicting Federal Cartridge's production during WWII and items denoting the more recent conflicts in Iraq added a historic element to the event. Memorabilia from Vietnam Veteran Sam Hermanstorfer reminded those in attendance that our time is fleeting. Unfortunately, two military funerals were held that same day.

After a welcome by ACHS President, Orville Lindquist, the Anoka American Legion Post 102 presented the Honor Guard. Next, Lieutenant Colonel Lori Allert recounted her experiences during Desert Storm, saying at one point, they didn't know how long they would be activated.

"Indefinite." said Allert. "That word hit us like a hard punch to the gut. Our countdown calendars that we had started were now meaningless and thrown away. We wondered if we would be gone for years like soldiers in WW2. How will our families cope with this? Will they wait for us? How will we endure working 12-hour shifts 7-days a week for that period of time?"



**The POW-MIA flag, rifle, helmet, and folded flag reminded guests that every service person has a story, though some can no longer tell it themselves.**

Allert has served 27 years in the Army with deployments to Germany and Kuwait. She completed reserve overseas training tours in Germany, Korea, and El Salvador. Allert works as a Small Group Leader for Command and General Staff Officer's Course and a VA clinic nurse.

Major General Jon Trost retired after serving over 40 years, beginning with his draft during Vietnam. He taught at the Coon Rapids High School during his military career, in the Industrial Arts department.



**Major General Jon Trost and Lieutenant Colonel Lori Allert shared a joke during the brunch.**

“The Army is about soldiers and family,” said Trost. “When you boil it down, that’s what’s really important.”

Trost related his experience with the draft, which led to his career with the National Guard.

“I came back from a basketball game during the lottery for the draft [in 1970] about a quarter of six and saw my name on the fridge,” said Trost. “I was number 21. I got a beverage out of the fridge and called my Dad. He said to go to the National Guard Armory in the morning and get on the waiting list. From there, whichever door opened was where I was going.”

*By gathering stories from Anoka County’s most recent veterans, ACHS will ensure another generation of service person has their experiences preserved. The museum archives contain little pertaining to the conflicts of the last 30 years. If you know of a service person willing to share their experience, please contact [Rebecca@anokacountyhistory.org](mailto:Rebecca@anokacountyhistory.org)*

**Another thank you to our event sponsors:**

- Federal Cartridge
- PSD Land Development
- Mary T Home, Health & Hospice Care
- BOB106 FM

**Contributing sponsors:**

- Anoka American Legion Post 102
- Erhart & Elfelt, LLC
- The Paul Ekstrom Team—KW Realty
- Quad Cities Television (QCTV)
- Vietnam Veterans, chapter 470

**Silent auction donors:**

- Federal Cartridge
- Chema Malu
- Smithe Promotional Group
- Terry Overracker Plumbing



**ACHS Remembers**



To those members, volunteers, friends, and neighbors who are no longer with us—you will be missed.

Samuel R. Hermanstorfer  
1948-2018

Wayne D. Wallace  
1930-2018

Charlotte Johnson  
1919-2018



## VOLUNTEERS SAVE THE DATE

Around this time of year, winter feels like it will never end, spring seems like it will never get here—and summer is even farther off. But July will be here before we know it! I promise. As you begin to dream ahead to warmer weather, save the date on these fun volunteer opportunities. Each requires a large number of volunteers to run successfully and we will need your help. Pencil in the dates, invite a friend, and I'll keep you posted on any new information. You'll hear it here first, friends! 😊

**Home & Garden Tour:** ACHS is will co-host two Home and Garden tours in 2018 one in Anoka and one in Fridley. Volunteers are critical to make both tour days successful! In your role as a greeter, you'll be stationed at a tour location to check tickets and keep an eye on tour traffic for the property owner.

**Date:** July 15 (Anoka Tour), July 22 (Fridley Tour). Volunteer for one or both tours. Time commitment: 12.30-5.30 p.m. Training materials provided.

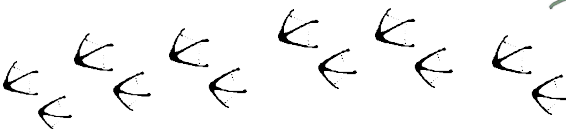
**Anoka County Fair:** Hang out at the ACHS farmhouse during the fair. Talk to guests about historical items in the building, start conversations about history, showcase a craft you are an expert in (optional), and introduce ACHS to guests.

**Fair dates:** July 24 – 29. Shifts: 3 or 5 hours each. Various start times throughout the day. Training materials provided before shift, as well as on day. Entrance ticket provided. Farmhouse open 10 a.m. and 8 p.m.

Sara Given

Volunteer Coordinator

Sara@AnokaCountyHistory.org





# Exclusive Shopping Fundraiser

SUPPORT ACHS!

MARCH 15  
ALL DAY SPREE!

CHEMA MALU, 208 EAST MAIN STREET

SHOP WITH



DOWNTOWN ANOKA  
OPEN 10 A.M. - 8 P.M.

DON'T FORGET OUR  
REGULAR HOURS  
Monday through Saturday 10-5  
Thursday 10-8

DEALS FOR  
YOU

Need hostess gifts for  
family gatherings?  
Mother's Day treasures?

Anoka County Historical  
Society will receive 15% of  
all sales **AS A DONATION!**

These Fundraisers happen the 3rd  
Thursday of every month. Each  
month the sales benefit a local,  
non-profit organization

## Keep up with the Fun at ACHS!

Don't wait another two months to discover what the ACHS is up to. Find us on Facebook, Instagram, and Twitter. We share photographs and artifacts from the collections, updates about upcoming programs, and a behind the scenes look at antics around the History Center.



Anoka County  
Historical Society



AnokaCoHistory



AnokaCoHistory

**General Donations**

Anoka Area Chamber of Commerce  
Anonymous  
Marilyn Gerads  
Eric Hirsch  
Annette Meyers  
Sue Mickelson  
Carol Moen  
James and Jacqueline Neilson  
Roger and Avis Oppegard  
Lynne and Terry Rickert  
Steve and Linda Schmidt  
Debra Setterberg  
Darlene Skogen

**Annual Appeal**

Marna Anderson  
Anoka County Veterans Council  
Coon Rapids Senior Center  
Douglas Gillespie  
Diann and Ronald Hendrickson  
Karen Rieks and Don Johnson  
Cindy Ruschy  
Gary and Ann Steen

**Artifact Donors**

Anonymous  
Daughters of the American  
    Revolution, Anoka Chapter  
Jennifer Delgado  
Carol and Bob Dordan  
John and Shaaron Freeburg  
Marilyn Gerads  
Dorothy Kimball  
John LaBreche  
Stacy Overby  
Steve and Linda Schmidt  
Edgar Toensing  
Brian Wesp

**ACHS Sustaining Members**

Northeast Bank  
Terry and Gina Overacker  
Rita Warpeha

**ACHS Business Members**

Anoka Dental  
Anoka Knights of Columbus  
    Council 2018  
The BIG White House  
City of Columbia Heights  
Coon Rapids Historical Commission  
Fifth Avenue Dental  
Forest Lake Contracting, Inc.  
Hawaii Nail Spa  
Nowthen Historical Power  
    Association  
Pierce Refrigeration  
Peterson Shoes  
Ticknor Hill Bed & Breakfast

**Artifact Adopters**

Mary Nolan

**Supply/Gift Donations**

Rebecca VanderKloot



**Visit the History Center! Open 5 days a week, FREE:**

Tuesday 10 a.m.—8 p.m.

Wednesday-Friday 10 a.m.—5 p.m.

Saturday 10 a.m.—4 p.m.

**ACHS Board Meetings**

Second Thursday of each month. 6 p.m. at the Anoka History Center

Open to membership and the public.

**How Indiana Went Wrong \*Gasp\*—Archaeology Series***February 27, 6 p.m. at the Anoka County History Center*

Get inside the brain of an Archaeologist and their persistent questions about ethics in these fun archaeology themed games. Mini Indy's 8+ welcome with adult

**Liberty's Ladies: Minnesota's Great Women of the Great War***March 16, 10 a.m. at the QCTV Studio*

Pre-registration required

See page 9 for more information

**A County Full of Growing Things***March 17, 2 p.m. at Rum River Library*

Anoka County may not look like it now, but before the 1950s, this area had a strong agricultural economy. Join us as we explore these ideas, the Columbia Heights Garden Club, and the efforts of Marie DeGraff in this program. This program is funded with money from Minnesota's Arts and Cultural Heritage Fund.

**What's in Indy's Pack—Archaeology Series***March 20, 6 p.m. at the Anoka County History Center*

A trowel or a bull whip? Or maybe a shovel. Explore the tools of the trade and learn how to use them. Hands on! Mini Indy's 8+ welcome with adult

**ACHS Annual Meeting***March 25, 1 p.m. at Fridley Historical Society*

See page 7 for more details

**Mysteries of History—Library Program***April 9, 6:30 p.m. at the Columbia Heights City Library*

Discover the fun as we try to reorder construction photos, deduce eras based on the clothing worn, or just try to figure out what in the world is going on in that picture. This program funded with money from Minnesota's Arts and Cultural Heritage Fund.

**Where Indy Found the Loot (um, artifacts)—Archaeology Series***April 14, 1 p.m. at the Anoka County History Center*

Join a real Archaeologist in a site visit and put your new skills to the test. Hands on! Mini Indy's 8+ welcome with adult



Anoka County  
Historical Society  
2135 Third Avenue North  
Anoka, MN 55303  
(763) 421-0600

**RETURN SERVICE REQUESTED**

NON PROFIT ORG.  
U.S. POSTAGE

**PAID**

ANOKA, MINN.  
PERMIT No. 198

