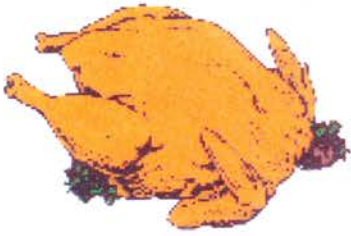


Thanksgiving at Bonner

Early 1950's



Hats off to the Ladies, and what in blazes is Lefse?

The Bonner Hooligan

A chill in the air reminds everyone that old man winter is about to make his grand entrance. Most of the grand old shade trees which line the streets of Bonner, have dropped their blazing gold and red colored leaves, as snow creates a white winter hat for Sheep Mountain. Ever so slowly this white winter hat creeps down the face of Sheep Mountain until it reaches the valley floor, and sets a stage for a Thanksgiving Celebration unlike any other.

Anyone who has ever enjoyed this joyous holiday in this small company town owes, the wives-- Mothers--Grandmothers and all other hard working ladies a special "THANK YOU". Their efforts actually started during the late summer months as they harvested and canned vegetables from the victory gardens located where the present Saw Mill Log Yard now sits. After this task is completed they continue to preserve fruits for jams---jellies---and preserves. which in turn will become a part of the Thanksgiving celebration.

The flavors of home grown vegetables. together with home grown apple pies and wild Huckleberry and Choke Cherry jams and jellies is an unforgettable experience

As my mind travels back through the years, I am reminded that the hard work of all these Ladies evolved around a wood fired cook stove. An example of this type of cook stove can be seen inside the entryway to the "RIVER CITY GRILL Fresh pastries were baked in the oven, not to mention the main course of Turkey and dressing. As you look at this old wood fired kitchen range pay special attention to square cast iron plates which make up right hand cooking surface . It was on an identical kitchen stove in the home of Bonner Resident, Emma Magnusson. that I saw my first Lefse come to life

I am a Scotsman by heritage, so the best way for me to describe Lefse is to compare it to a large, and very thin Mexican Tortilla. Riced or mashed potatoes, flour and milk are the main components of Lefse Small portions of this dough are pressed into small tortilla sized disks on a floured surface before they are made larger and thinner with the use of a special rolling pin which has a multi grooved surface rather than the more recognized smooth surface. During the cooking process Emma used a wooden sword like device which she carefully maneuvered under the Lefsa to the half way point. From the counter top, she gently lifted the Lefsa and unrolled it on top of the square cast iron surface of her kitchen range. She then used some water to lightly mist the Lefse before turning it over with the sword like device, in order to cook the opposite side. This process was duplicated until all the ingredients were used.

As Emma demonstrated her skills, she boasted of making the thinnest and moistest Lefse in Bonner. She won my heart over and I became a Lefse addict, as I rolled small morsels of Thanksgiving turkey and other tasty holiday delights into wedge shaped pieces of Lefse.

How was it possible for the Bonner Hooligan and Scotsman like me to enjoy this Norwegian Delight so much? The answer was provided by my many Norwegian friends who decided that I was quite simply -- a "Ship Wrecked Viking" who washed ashore in Scotland.

My heart felt admiration goes out to all the great ladies in Bonner, who created this joyous Thanks Giving memory, so many years ago.

