



*A Look Back...*

**THE DAKOTA REPUBLICAN**  
— JUNE 27, 1918

The Mid-Summer picnic held at the parsonage on Friday, June 21, was a success from start to finish. The audience was said to be one of the largest that has ever been on the grounds, the weather was beautiful, with the exemption of a somewhat strong wind in the afternoon. The program rendered was of the best quality and highest type. Dr. E.J. Colberg of Red Wing, Minn., the speaker of the day, gave two patriotic addresses in his own interesting way. His messages were well taken by the audience and all were helped by the strong message and appeal. The Dalesburg and Westerville chorals rendered two selections during the program. The Dalesburg male chorus filled two numbers on the program. Mr. Moore, the director of the chorus certainly knows how to train singers and get feeling and power into the numbers. We are proud of the chorus and always enjoy

hearing them sing. Dr. Colberg expressed his surprise over the splendid musical talent in this community. The Elmwood band was also present and rendered many beautiful selections in a splendid manner under the efficient leadership of Mr. Charles Lyckholm of Vermillion. What is a picnic without a band! This part of the program was thoroughly enjoyed by all present. We hope to hear the band again at some future time. Rev. Thompson of Westerville sang a solo very beautifully. He rendered the popular and very patriotic song, America, My Country. His rich, full, clear, and musical voice brought out the sentiment of the song in a splendid manner. This song, by the way, is composed by an editor of Red Wing, Minn., and Dr. Colberg was not slow in observing the fact and making mention of it. After the program the stands were visited and a good dinner enjoyed. Nearly 500 people partook of the dinner and all seemed pleased with what was

# Dalesburg Lutheran Church

received. The good ladies of the congregation worked like troopers and did their part well. The Dalesburg Lutheran congregation certainly has some workers who are not afraid of sacrificing time and energy. Everything was well arranged and worked like a clock with no hitch whatsoever.

In the evening a concert was given by the D&W choral men. The cantata "The Prodigal Son," was rendered. Rev. Thompson proved himself not only to be a good singer but also a very good director. He also sang the tenor solo in the chorus. Professor Julian sang the baritone parts and Miss Florence Nylén rendered the alto solo. We are thankful to them for coming out here to help make the concert a success. The church was packed full to its utmost capacity. Many could not gain entrance at all. All seemed pleased with what they received for their money. Monday evening the same cantata was rendered in Westerville.

After the concert the people returned to the

parsonage grounds. Here everything was bright and cheerful. The Ulving Brothers of Centerville, who do electric contracting and engineering work there and in this community, had their Genco light plant on the grounds. The system showed off to good advantage and no doubt many friends were won for them. The lights were bright and steady and the engine worked to perfection. They had the whole lighting plant in a Ford car.

So now this annual picnic belongs to the past. It was strenuous work preparing for it and carrying it out. But we are all pleased that it was a complete success. We wish to say a thank you to all who helped to make it what it was. This applies to the workers, the different people who took part in the program, and those who were present in so great numbers. Thank you! Come again!

**INFORMATION COMPILED BY TOM THADEN**  
Member of Clay County Historical Society



## You're All Valkommen For Midsommar At Dalesburg

Music, fun for the family, homemade pie, smorgasbord! Midsommar at Dalesburg, a celebration of family, faith and friendship, is today (Friday, June 19), at Dalesburg Lutheran Church, a country church in rural Clay County that draws members from the Vermillion, Centerville, Beresford and Alcester areas. The festival includes two free programs, at 2 p.m. and 7 p.m., and free activities for kids. The fun closes after the 7 p.m. program as everyone is invited to dance around the Midsommar pole.

The afternoon program, at 2 p.m. in the air-conditioned church, features the Sergeant Creek Band, group singing and more.

During the afternoon, kids will be able to play, free, in an inflatable obstacle course and ride a miniature train.

The 7 p.m. evening program includes the Dalesburg Cornet Band, Saxophone & Piano by Coggins, and the Allnighters Barbershop Quartet. After the show, everyone gathers around the Midsommar Pole for traditional Scandinavian dancing.

The 146th annual Scandinavian festival tempts the taste buds with a Smorgasbord from 4:30-6:30 p.m. It features homemade ethnic specialties like meatballs, potatis korr, fruit soup and more. Informal dining is available from 1-10 p.m. at the Dalesburg Lutheran & Komstad Youth Food Stand.

Dalesburg Lutheran Church is 12 miles north of Vermillion on the University Road; or 5.5 miles west of I-29 exit 38 (Volin); or 9 miles south of Hwy 46 on University Road or 3 miles east of Hwy 19 on 306th St. (Volin Road).

The festival is the 146rd celebration at the church and is a joint effort of three traditionally Swedish rural churches in the area - Dalesburg Lutheran, Dalesburg Baptist and Komstad Covenant.

# Dairy Month Is Every Month For Redhead Creamery

**BY KATIE CLAUSEN**  
For the Plain Talk

For Alise Sjostrom, there is no business like the dairy business.

Sjostrom is running Redhead Creamery in Brocton, Minnesota, in conjunction with its partnership dairy, while raising a family and spreading the word on why dairy is important. Sjostrom isn't just milking cows, she's making artisan cheeses.

"The idea of doing this actually started before I even went to college," Sjostrom said. "I went on a 4-H trip my senior year of high school and we toured an operation called Crave Brothers and I felt it was something I wanted to do."

Crave Brothers was an on farm cheese making plant, and Sjostrom felt she could find her niche doing something similar. Growing up on her parents dairy farm gave her experience with the industry previous to starting up her own creamery with her husband Lucas and parents. The path to making and selling her own cheese is lined with distinctive experiences and learning ventures. Sjostrom and her development in the artisan cheese market are unique to the Midwest and the Redhead Creamery is one of the closer cheese makers to the Vermillion area.

"We moved to Vermont six years ago for my husband Lucas' job with the Holstein Association, and by chance there was a cheese company looking for someone to work in their cheese shop," Sjostrom said. "Luckily I got the job, I was the only person with dairy experience that had worked there."

Vermont helped further



**Alise Sjostrom stands in the Redhead Creamery store, she makes her own cheese from her family's milk cows.**

COURTESY PHOTO

Sjostrom's knowledge about dairy end products and cheese production.

Sjostrom graduated from the University of Minnesota, and worked in grocery brokering prior to moving to Vermont.

"I studied food marketing and took a lot of dairy science classes," Sjostrom said. "And then I did take cheese classes at the Vermont Institute of Artisan Cheese."

After starting a family, Sjostrom knew it was time to come home and put her plan into action. She was lucky to land a job working for that same creamery she toured in high school, gathering information along the way.

"Crave Brothers was a family run farmstead operation that made mozzarella," Sjostrom said. "The Vermont store made aged cheddar, so it was the best of both worlds of learning."

Sjostrom toured cheese making facilities in over six states in the U.S. and even toured some facilities in Switzerland to fully

grasp what she needed to make her dream come true and what designs worked best for her model. Her husband Lucas is also heavily involved in agriculture and has traveled internationally to gain knowledge on farm-to-table products.

Start-up was not easy. There were facilities to build and supplies to buy, but now the Redhead Creamery is up and running, allowing Sjostrom to fulfill her dream and, most importantly, supply a quality product.

"We've been making cheese steady for seven or eight months now," Sjostrom said. "I just hired my first full-time employee. She went to South Dakota and studied dairy manufacturing."

Sjostrom's produce is the tangible form of her hard work and dedication. Along with break downs and operational issues there are struggles associated with running the on-farm business.

"The biggest challenge is time, and also for me and Lucas, trying to raise a family at the same time,"

Sjostrom said. "You also can't ignore that there is always the financial burden of starting your own business. You have to keep your cash flow moving. For us we are aging cheese so we were making it but not selling it."

All of that hard work pays off for Sjostrom, whose quality product reflects how rewarding it can be to supply people with good food.

"The greatest reward is probably using your own milk in creating a product at the end of the day," Sjostrom said. "I personally enjoy physical work and that's a big reason why I wanted to be a cheese maker. Also, working with my family is really great."

The dairy industry has become slightly mysterious as more people move away from their agricultural roots. Redhead Creamery encourages people to join them for tours and experience the farmstead first hand to help them better understand how important the dairy industry, and dairy families, are to agriculture.

"You can diversify milk in so many ways," Sjostrom said. "You can make cheese, yogurt, or other products that are actually for us as the end user."

Tours at the Redhead Creamery give Sjostrom the opportunity to interact one on one with the customer.

"We want to make sure people realize that we are living, breathing, and eating all of this and we do treat our animals with care," Sjostrom said. "If we didn't, then we wouldn't succeed either. We do care about our animals and our land and that's not just a publicity statement. We like to give tours because that's how we can show

people that."

Redhead Creamery and their partnership dairy offer something unique to the modern dairy model.

"We are farmstead which makes us unique, we are using our own milk," Sjostrom said. "We are making a natural rind aged cheddar."

The dairy milks roughly 180 cows at any given time, and the milk is used on site. Currently the creamery is only using a fraction of the milk they produce, with the rest going to their local cooperative. The cows are well feed and cared for to make sure they produce quality milk. Cheese making is an in depth process that requires knowledge on how to let the product naturally age.

"The cheese is totally unique to our farm because we are using the molds that are found naturally here on our farm," Sjostrom said. "We are also making the fresh cheese curds, which is something different for people who are used to fried curds, because we want them to eat them fresh."

Sjostrom hopes to find the perfect balance between quality product and offering variety to the consumer.

"We also have a Brie now, we are still developing a soft cheese that is washed in whiskey that I'm hoping I'll be able to release this fall," Sjostrom said. "Really we focus on the fact that we are a farmstead cheese company, there are not any other artisan cheddars made in Minnesota. We hope to really only make four to five cheeses and have them be really good."

For more information on Redhead Creamery, see redheadcreamery.com or visit them on Facebook.

## SDSF

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as tackled any questions that lingered in the over fifty community members who participated in the discussion.

The South Dakota Shakespeare Festival had a great week.

"Our highest, I think, was 330, which is not our highest ever...but which is not shabby," said Chaya Gordon-Bland, director of the show and Lady Macbeth said regarding attendance.

Dealing with rain on the first performance date, the weather cleared up for the final three shows.

"(The SDSF) exceeded (our) attendance at the educational programs, which is awesome!" Gordon-Bland said.

The SDSF had planned on capping workshops at twelve participants for each part of their two part experiences, having a maximum of twenty-four people total in those workshops. During the Friday workshops, they saw thirty-four students, which is a very positive increase, regardless of the slightly

cramped workspace.

Community outreach was also an important part of the South Dakota Shakespeare Festival.

"We had about 15 at SESDAC and about 25 at Sanford Senior Care, so we've reached a lot more people with [education] programming than we have in the past, which is pretty cool and exciting," She added.

In total, the South Dakota Shakespeare Festival saw an outpouring of interest from the Vermillion community that will continue for years to come.

## School

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remodel agenda are on schedule; however, there are a few delays according to Hubbard.

"We were planning on being completely done in the tunnels but we still have a little domestic water piping we need to pull out of there," he said. "The HVAC system electrical power we wanted to get started this week but we're trying to work through the demolition to get those guys out of the way so we can start the power upgrade.

We're also going to have to start putting the ceiling in in areas where we don't have equipment going over it to get the ceiling guys started on it. That was all going to start last week."

The auditorium lighting upgrade has also hit a snag. "We wanted to get that done before school was out," Hubbard said. "We had a delay with the shipment of material so we couldn't get that done and now we have other priorities to try and get you back into the classrooms. This we don't really have a revised date for. Everything else is on track. It is going well."

Not all changes to the schedule are delays. The boiler plant, for example was pushed up to start working October 1.

Meanwhile the work rolls forward.

Four classrooms were painted last weekend and the intention is to keep pushing through that as the high school employees work to remove items from the walls of the remaining classrooms.

Though a few changes have come up, Hubbard reported that there are no cost overruns for the project so far.



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