

We met at the Gathering Place at 10 AM. She was 60 and fit and pretty. She was a newcomer and just moved here 3 summers ago. I knew her because her friends is my host grandmother. I just knew I had to meet the person behind the famous cinnamon rolls.

Colleen A. Johnson: I just thought I'd get to know you a little first, but we kind of talked about your background. You moved here a few years ago. When did you start making your cinnamon rolls and tea rings?

Kathy Nyquist: Tea rings I started making those clear back in college. I went to Linfield college and I was getting married and my friend had a bridal shower for me and her mom made these incredible Swedish tea rings. And so she taught me how to make them and I've been making them ever since. That was clear back in about 1961. So I've been making them for a few years.

CAJ [01:07]: What about the cinnamon rolls?

KN: The cinnamon rolls are the same recipe just you make it into a cinnamon roll or make it into a tea ring. Or an almond ring. I do several different flavors.

CAJ: That's cool. I didn't know if they were different or not because I had never heard of a tea ring before.

KN: I had never heard of a tea ring either. But it's kind of a traditional Swedish bread and since I was marrying somebody Swedish I wanted to learn how to make the Swedish tea rings and then just have made the cinnamon rolls with the dough ever since too.

CAJ [01:50]: So where do you sell them?

KN: I started actually selling them oh probably 15 years ago at least at some bazaars. So at Christmastime I would sell them and then before we moved to Lakeview we had a Christmas open house bizarre in our house because we do lots of crafts and furniture and so we would have a big open house and I would always sell them then and usually made about 50 of the tea rings ahead of time and sold them at the bizarre. And then we came down and started doing the Christmas one in Lakeview so I sold them, the cinnamon rolls and the tea rings, at the Christmas bizarre in Lakeview and then my husband and I help our daughter cook for the county fair and in the 4-H group not this last year but for 2 years before that. And so we did cinnamon rolls every morning and I did about 6 batches fresh every morning so we started I would mix them up the day before and then make them in the morning. And we started about 5 in the morning and Greg was one of our biggest customers (Hah). He came in and bought several pans of them but we sold every one of them out usually about 8 o'clock in the morning.

CAJ [03:29]: Are you going to do the county fair..?

KN: We are not. The people that cook last year have first option to cook this year and they wanted to do it again.

CAJ: Was it a relief?

KN: Well it was a little bit, but it is just a fun event and however with that priority my feet hurt so bad that it was probably a relief not to do it. But we were ready to do it again this year but didn't get the chance. So we're hoping next year.

CAJ: IN the fair do they only have one booth, or do you represent 4H?

KN: Yes, we were the 4H group so we cooked breakfast lunch and dinner for the 5 days the fair was open. That was the biggest booth and we had an indoor kitchen, nice kitchen.

CAJ: But didn't they have other booths?

KN: Yes, they had other booths but they weren't as big. Little small ones that would come in and sell French fries and corn dogs. That kind of thing.

CAJ: Can you explain a little about the Christmas bazaar? I'm hearing a lot about it but.

KN: The one right here in Lakeview (Yeah, where is it?) It's held at the fair grounds too and it's held on always the first weekend in December. And they have it the Friday night, Saturday from 10-4. It's really not that long of bizarre. But it is one that everybody looks forward to and attends. Lots of people just do all their Christmas shopping right at that bizarre. So it's lots of really beautiful quality things for sale. And we have always done very well, can't complain. And we have also had our things in shop here in town all through September, October, November and December, last year. Our furniture and our home decor type. We have a lot of western and country type things.

CAJ: So the wood working?

KN: Mainly woodworking yeah.

CAJ [05:53]: Is that your husband or?

KN: My husband builds the things and then I finish and paint them. We have had a lot of fun and been pleasantly surprised at how well we have been received down here but we have to look for a new spot because the store we were in went out of business. The store we have been in had been closed. It's a store that has been here since the early 1900's and they just closed their doors. (Which store was that?) It's called Thorton's (Oh yeah) and so we are looking for a new spot and we have a possibility that we have not completely gelled it yet so.

LOG: I ask about the type of furniture they make. Lamp, tables, talks about trips and carves Santas. They talk about their business. He learned the trade because of a carving class he took given to him as a Christmas present. He retired from real estate. Now he is a school bus driver here. We talk about my dad's retirement. She does some subbing. Her grandkids go to Union school. They leave for 2 ½ months every year to go to Vegas, her daughter, grandchildren live there. She doesn't have any family around so she goes down and helps them out, but that prevents them from having a shop full year.

CAJ [10:16]: Will you explain the process of you making your tea rings?

KN: This particular recipe is really unique because you can do the dough several different ways. It's a wonderful refrigerator dough so you can mix the dough up put it into the refrigerator to raise over night, you don't have to kneed it and you roll it out and for it into, do you want to know the (yeah, I want to know how to make these) I will happily e-mail you the recipe. I have shared the recipe with lots of people and it's so easy.

CAJ: My host mom says she has the recipe but she says it never tastes the same.

KN: And I have given it to other people who say that theirs turn out really good. Sometimes it does help to walk through it with somebody you know just to see how they handle the dough and lots of people are intimidated by yeast doughs. (Lots of people are intimidated by baking) And more and more and more now than they ever used to be. So and that's one way you can do it mix it up the night before let it raise in the refrigerator and then lay them out the next day and it can keep in your fridge for three days if you don't get to it. So that's really nice, I usually don't do that, but you can do that. And then

you just put your butter and brown sugar and cinnamon and I usually put raisins. But I have learned to make a few without there are these people that don't like raisins. So I always do make some without because there are these people that don't like raisins so I always do make some without. So for the fair I would mix up a triple batch and then I would actually move it one batch is 7 and ½ cups of flour, it makes three tea rings or probably 15 big cinnamon rolls. About 12 inches or so. And so when I did it for the fair I would mix the dough up at 6 o'clock in the evening and let it raise for a couple hours, then knead it and let it raise and then I would form it into the cinnamon rolls and stick the actual cinnamon rolls into the fridge over night. So they would just sit and raise in the fridge just slightly and then in the morning I would bake them so they would you know fresh in the morning. For the last few years I got really tired of just doing cinnamon rolls or putting the cream filling into the tea rings. So I kind of developed an almond filling and then an orange cranberry filling too so there was a little bit of variety. In fact I think I like those better than the original.

CAJ [14:02]: How did you come up with the other fillings?

KN: One of them was a filling from another bread that I make and so I just used that and I added the cranberries and the almond was too it was from a recipe I had so I just use my own dough and did it that way.

CAJ: Do you make anything else like a specialty.

KN: The other thing that I do that is probably traditional Scandinavian is I make a Swedish Thin Bread. My kids grew up on it and now my grandkids too. The Norwegians have a leftsa(?) and it's made with like a mashed potato, but this isn't leftsa it's a dough made with flour and sour cream and lemon juice, salt (So it's a savory dough) Just like, we were eating that before tortillas because so popular. Now tortillas are everywhere but it kind of is the same. It's just a flat bread but you do it with a rolling pin that has bumps all over it. So when you roll it out it kind of leaves a pattern and I roll it out into circles about that big and bake it at a 450 oven so it bakes real quickly. While I roll one out the one is done. And take it out and they are about that big they are usually just traditional cut them in 4 pieces and eat it with anything.