

CHISLIC FESTIVAL

Roger and Lori Pietz claimed the New Age Nosh Award at last year's Chislic Festival in Freeman. Photos by SD Chislic Festival

Step inside the Chislic Circle for unique food and lots of family fun

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In a world already rife with scads of dander-raising hot-button issues, add chislic to the list. It seems that anytime more than a few cocksure chislic chefs gather around a grill, controversy can't be too far away.

The bickering typically begins with picking the proper protein. Opt for the traditional scrumptious cubes of mutton or lamb, or take a risk and go hog-wild with pork or maybe buffalo? How about swinging farther to the edge with venison, goat, beef or chicken? Dare we add emu to the list?

At least one restaurant is sending the chislic cosmos into spasms by serving up plates of (gasp) "fish-lic."

The plethora of opinions surrounding the preparation of chislic starts with the choice of meat and springboards from there into seasonings, cooking methods and even serving techniques. Grilled,

deep fried or air fried? Fork, toothpick or skewer? Don't get a chislic enthusiast started on the sauce selection.

Many people and various cultures have a strong attachment to their particular favorite types of food, but South Dakota's desire for chislic is unusually intense – especially for those who dwell within the Chislic Circle.

If the name Chislic Circle evokes images of a secret society that conducts mysterious midnight rituals around a raging bonfire deep in the forest, well, it's not quite that. It's more of a clever marketing concept, and an effective one for community leaders who take pride in their chislic lore. In fact, everyone is invited to come inside this circle.

At the center of the Chislic Circle lies Freeman, S.D., with the chislic realm falling inside a 100-mile radius and including communities such as Kaylor, Menno, Hurley, Marion, Bridgewater, Emery and others. The Circle was spun into creation in 2018 when a small

but passionate contingent of chislic connoisseurs decided to celebrate and demonstrate their pride in their unique culinary heritage.

Andrea Baer was part of that early chislic cadre. She said the catalyst came when chislic was officially declared the "state nosh" by the Legislature four years ago.

"Before then, when you mentioned chislic outside of the area, there was hardly anyone who knew what you were talking about," said Baer, who is a native of Turkey Ridge still living on the farm her forebears from Denmark settled several generations ago. "It's something that's very unique to the area and we



like to celebrate it.”

That celebration has taken the form of an annual event that’s been recognized by tourism officials as one of the state’s fastest-growing festivals with an estimated 10,000 attendees last year after a pandemic pause in 2020. Organizers were expecting up to a couple thousand for the inaugural event in 2018, but four times that many showed up. The following year, the party was moved from the Freeman softball field to the more spacious 40-acre Prairie Arboretum.

This year’s festival was held on July 30 with the usual food vendors touting their unique savory recipes, libations, live music, a family-friendly kid zone, bingo, dancing, a cornhole competition, 5K run/walk, helicopter rides and other forms of family-oriented fun.

Festival board member and chislic expert Ian Tuttle also presented, “From Russia with Love: The History of Chislic” at the nearby Heritage Hall Museum and Archives.

Tuttle enjoys telling the story of how chislic arrived in the late 1800s with a particular group of immigrants described as “Germans from Russia.” A group of German Mennonites and Hutterites originally fled religious persecution in the 16th century and migrated eastward through the Russian Empire where they raised crops and sheep.

They chopped the meat into small pieces, cooked it over a fire and called it “shashlik,” a word for “skewer” rooted in the Turkic languages of Central Asia. The word is a close cousin to the more widely known “shish kebab.”

Eventually, those migrants found their way to present-day southeastern South Dakota and made sure to bring their shashlik with them. Those residing



inside the Chislic Circle generally recognize Johann Hoellwarth as the individual who introduced chislic to the Dakota Territory. Born in 1849 to a German Lutheran family in the Crimea, Hoellwarth settled just outside of where Freeman is today and was laid to eternal rest in the town.

Each year a panel of seven fearless judges takes on the task of naming the festival’s “best chislic.” For the past two years the top Traditional Division Award has gone to Kyle Sturzenbecker and his squad of Sheep Flockers.

Sturzenbecker said he and his fellow chef Josh Goehring don’t characterize themselves as competitive, but he also isn’t about to give away any trade secrets.

“You don’t have to do a whole lot. I just let the flavor of the meat speak for itself,” he said. “Honestly, I never

thought I’d win. I just like to cook good food that people enjoy eating.”

In 2021, the non-traditional New Age Nosh Award was claimed by Roger Pietz, owner of the Pietz Kuchen Kitchen. The establishment is mostly known for its rich custard dessert, but for the festival Pietz decided to go in a different direction and put together a tangy chislic pizza.

Ultimately, the Chislic Festival is about celebrating family, honoring the past and preserving the rural lifestyle.

“The tradition of chislic comes not from cities, the wealthy, or the privileged,” Baer said, “but from the rural, hardworking farm tradition of the people who settled this area. We thrive on the rural, while building the region through vibrant community.”