

Sons of Norway

A fellowship of all offspring of Scandinavian or Nordic descent

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Nordlandet Lodge 5-620

Volume 6, Issue 6

November-December 2009



TUSEN TAKK to all of the bakers and workers who made our bake sale in Lake Tomahawk successful again this year. It is always fun to work this event and members really enjoy the camaraderie. This was our only fund raiser this year, but we did make \$1070.10. Mange takk to Jeanne Julseth-Heinrich for entertaining us and attracting customers with her wonderful "Norwegian" accordion.

The election of officers took place at our October meeting. Since there was only one candidate for each office, nominees were elected by acclamation. The officers elected for a two year term beginning January 1, 2010 are: Dean Marin – President, Jack Martin – Vice President, Lauralee Martin, Secretary, Gene Rogne – Financial Secretary/Treasurer, Virginia Olsen – Social Director, Marie Marin – Cultural Director, Fred Olsen – Newsletter Editor, Sharon Samuelson – Publicity Director, Helen Sigurdson - Foundation Director/Sunshine, Sigurd Larson – Sports Director, Jeanne Julseth-Heinrich – Youth Director, Zelda Ahlborn – Librarian. Congratulations to all newly elected officers as you take on the leadership responsibilities of our lodge. We thank you for your willingness to serve. Our sincere thanks to Helen Sigurdson for recruiting a full slate of officers. And many thanks to our retiring officers who have served us well. They are: Ed Stomner – Financial Secretary/Treasurer, May-Britt Larson – Social Director, Kristen Lambrecht – Newsletter Editor, Thomas Lee – Sports Director and Joanne Larson – Librarian/Sunshine. It has been my pleasure to serve as President for the past 2½ years and I thank every one of you for your support which made my job enjoyable.

Our lutefisk and meatball dinner, scheduled for November 7th, has been cancelled. We were unable to recruit enough help to make it work. However, the Board of Directors has decided to attempt this fund raiser again next year at Trinity Lutheran Church in Rhinelander on Friday, November 12th. We have received a detailed plan and an offer to help us with the dinner from Donna Dow who is one of the people in charge of the lutefisk dinner which is served annually at Pioneer Lake Lutheran Church in Conover.

Christmas will be here before you know it and our Julefest Celebration is scheduled to begin at 12 noon on Saturday, December 5th at Trinity Lutheran Church in Rhinelander. Julefest is our annual Christmas Festival which is celebrated in the most Scandinavian way with wonderful food, music and great fellowship. Bring a guest...bring some children and bring a dish to pass or a dozen or two of your favorite Scandinavian cookies. This will be a potluck dinner but there will be a \$6 per person charge to offset the expense of the ham, smoked salmon, pickled herring and cheese supplied by the lodge. Children under 12 will

be free. Our celebration is open to everyone, but a reservation is necessary. So fill out the form, included in this newsletter and mail it to Sharon Samuelson, 6229 Muskellunge Highlands Lane, Lake Tomahawk, WI 54539 or call her at 715-277-3331 to make a reservation if you wish to pay at the door.

Fraternally,

Lee Samuelson

PS ... Rumor has it that Lee has won two free drinks at the Pub and Prime in St. Germain.



Page 2 **Nordlandet Lodge**

Upcoming Meeting Dates ... Mark your Calendars

No Meeting this month

Lutefisk/Meatball
Dinner cancelled

December

Julefest
Saturday, December 5th
Trinity Lutheran Church
Rhinelander, WI
@12:00 noon

January

Chili Dump ... bring 2 cups of your favorite chili recipe

> Saturday, January 16th Trinity Lutheran Church Rhinelander, WI

Board Meeting @12:00 noon Membership Meeting @1:00 pm

Host/Hostess: Fred and Virginia

Olsen

Greeters: Char Schowalter and Helen Sigurdson

Norman Borlaug ...

As the calendar year approaches Thanksgiving and Christmas time, I thought it would be a good time to write about Norman Borlaug. He was born in the Norwegian settlement, Saude, near Cresco, Iowa on March 25, 1914. He studied plant genetics at the University of Minnesota, and in 1944 joined the Rockefeller Foundation's effort to conquer hunger in Mexico. In 1953, with his knowledge of plant genetics, he created a strain of wheat that would yield huge heads of grain in very warm climates. Farmers now could increase yield by four times! Norman Borlaug was responsible for saving hundreds of millions of lives! Just think about that! What a contribution to humankind!

To learn more about this "hero", go to your library, or if you have internet access, read the Wickipedia article about him. He is another reason we can be proud and thankful for our Norwegian heritage.

> Marie Marin Cultural Director

Happy Birthday to YOU!!

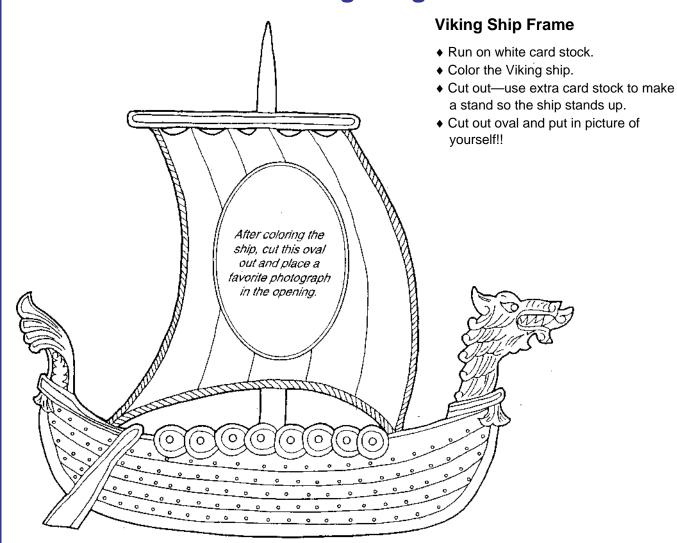


November				
3	Olivia Palumbo			
12	Annika Olsen Emily Rogne			
16	Melanie Schowalter			
23	Thomas Howard			
25	Frederick Olsen			
27	Hudson Schowalter			

December		January	
4	Maxwell Anderson	2	Gerald Myhre
6	Hannah Larson	2	Harvey Anderson
9	Anita Foss	6	Marie Marin
13	Catherine Maass	1.1	Helen Sigurdson
17	Kristen Lambrecht	14	Ryan Schowalter
20	Bonnie Butzer	21	Everett Ellingson
24	Kay Lee	29	Sherry Lavey
26	Jessica Anderson		
30	Hannah Schultz		
31	Jeffery Samuelson		

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Heritage Page



Spaghetti Angels

You will need the following supplies:

- ♦ 1 package of bow-tie pasta
- ♦ A small quantity of long grain rice
- ♦ 1 package of large elbow macaroni
- ♦ 1 package of 2-3" Styrofoam balls for bodies
- ♦ 1 package of 1" wooden balls for heads
- ♦ 1 package of white pipe cleaners
- ◆ Glue

Instructions:

- 1. 1. Glue rice to wooden heads for hair ... set aside to dry
- 2. Glue wooden heads to Styrofoam bodies, press firmly for a few minutes ... set aside to dry
- 3. Shape pipe cleaners as round bottoms for angels to set upon
- 4. 4. Glue pipe cleaners to bottom of angels
- 5. 5. Glue bow-tie pasta to back of body just below head
- 6. 6. Glue elbow macaroni arms
- 7. Use fine tip markers for facial features and a pink pen for rosy cheeks



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Marie's Recipe for Pumpkin Dessert

Crumb Crust:

20 crushed Graham Crackers 1/2 cup Butter 2 T Sugar

Vanilla Ice Cream—softened

Pumpkin Layer:

1 cup Pumpkin 1 cup Sugar

1/4 tsp Nutmeg

1/4 tsp Ginger

1/2 tsp Cinnamon

1/2 tsp Salt

1 cup Whipped Heavy Cream

Mix crust ingredients ... line 2 pie tins or 1 9x13 pan with crumbs. Bake 10 min at 400 degrees. Cool.

Spread 1/2 inch layer of softened ice cream over baked graham cracker crust.

Mix pumpkin, sugar, and spices. Fold in whipped cream. Pour into pie shells and freeze 2 hours or overnight.

Makes 2-9" pie shells or 1-9x13" cake pan.

Yum, yum!!

Limited Edition Christmas Ornament

For the first time ever, Sons of Norway is offering a limited-edition Christmas ornament to help you celebrate your Norwegian heritage this holiday season. Proudly displaying the Sons of Norway logo and colorful Telemark Rosemaling design, the ornament will display your Nordic pride as well as be a cherished, colorful addition to your Christmas tree this year.



About the Design

The ornament is styled with a Telemark Rosemaling design. Noted for its transparent and lyrical style, Telemark's use of organic shapes and scrolls create a dynamic feeling of movement, which carries the eye rhythmically through the design. Also, its color palettes have historically consisted of earth tones, mostly due to rural painters access to inorganic native elements. This year's ornament design preserves these styles and continues the traditions of Norway's earliest artisans.

Remember, this year's ornament is a special offer and quantities are limited. If you'd like to order an ornament for yourself or for someone special, contact Sons of Norway at (800) 945-8851. The cost is \$14.99 + tax and shipping per ornament.

Norwegian Name Days

In Norwegian culture, a person's name day is a day of the year that according to an almanac is dedicated to their first name. The tradition of celebrating a name day comes from the early Christian church, evidently to reduce the significance of celebrating birthdays, which was considered a heathen practice.

The original name days were taken from a list of Catholic saints and martyrs from the Middle Ages. Even though the religious basis for saints' days fell away after the Reformation, the practice was retained in folk tradition. From about the middle of the 18th century until early in the 1900s these name days were published in almanacs. By 1912 both the names and the traditions surrounding them had died out in Norway.

Name days had little meaning in Norway during the 1900s, while growing in popularity in Sweden. This generated a certain amount of attention in the Norwegian media during the 1980s, and in 1988 a new calendar was published that included name days.

For every date in the year except January 1st, February 29th and December 25th, two names were chosen, based on statistics for names from the period 1900-1982. About 125 of the names from the old name day calendar were reintroduced on the same dates as before. A few names were assigned to dates connected to historical figures with the name. Examples of this are Snorre, which was assigned to September 23rd, the birth date of Icelandic saga scholar Snorre Sturlasson, and Håkon and Maud, which were both assigned to June 21st, the date of the coronation of King Håkon VII and Queen Maud in 1906.

Today the tradition is well-known in Norway. You can look up your own name day at

http://www.nordicnames.de/wiki/Norwegian Name Days

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New Member Discount!

Beginning this fall, Sons of Norway members will be eligible for a new discount program with Country Inn & Suites! That's right, starting in mid-October all Sons of Norway members will receive a 13% discount on all reservations with this internationally recognized, family-friendly hotel chain. With more than 480 locations to choose from, Sons of Norway members on the go are sure to find this discount to be a welcome addition to the current member-benefits package.

About Country Inn & Suites

Known for its consistently high quality accommodations and personal, warm hospitality, a typical Country Inns & Suites hotel offers excellent value along with upgraded services and amenities within a smaller, informal setting. The properties are strategically located near restaurants, area attractions or business parks to provide convenience and accessi-



bility for business or leisure travelers. Most locations feature exercise facilities, swimming pools and whirlpools, and coin-operated laundry facilities.

Last Chance! Fall Recruitment Blitz

You still have time to recruit new members for the Fall Recruitment Blitz! Remember, the large and small lodge with the largest percentage increase in new, dues-paying members will receive \$500 and a Member Matters feature in Viking magazine!

Just make sure all applications reach Sons of Norway headquarters by December 15th, 2009.

For ideas on recruitment events or publicity, and for full contest rules, visit www.sonsofnorway.com.

Good luck!

Rosettes with Cloudberry Cream ... From The Norwegian Kitchen

Rosette Ingredients:

- 3 eggs
- 2 Tbsp. sugar
- 2 1/2 dl (1 cup) full fat milk
- 3 1/4 dl (1 1/2 cups) flour
- 2 Tbsp. melted butter



Whisk eggs, sugar, and milk lightly together. Sift flour into mixture and stir. Add the melted butter, mixing well. Refrigerate 30 minutes. Heat the shortening or oil to 180 degrees C (350 degrees F). Heat the rosette iron in the fat. Dip the iron into the batter. The batter should just reach the top of the iron, not over it. Deep fry in the fat until just stiff, about 1 minutes. Remove the rosette with a fork and drain on paper towels. Sprinkle with powdered sugar or fill with cream or jam.

Cloudberry Cream Ingredients:

- whipping cream
- sweetened cloudberries

Lightly whip the cream. Fold in the berries, which should be a little too sweet. Add additional sugar, if necessary. Serve in individual bowls. Top with fresh or sugared cloudberries and serve with almond cookies or rosettes.

Newsletter Editor

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'2009' Officers

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Isamuels @newnorth.net

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Lauralee Martin 715-479-8135

landjmartin@yahoo.com

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sundial26@verizon.net

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Nordlandet Lodge 5-620

«FName» «Last Name»
«Mailing Address»
«Mailing City», «Mailing State» «Mailing Postal»

Volunteer/ Member Services Sheet - 2009

Each year our lodge is required to submit a report showing the number of hours each member has spent on activities for both community service and Sons of Norway functions. This data is used for mandatory reporting that maintains Sons of Norway's taxexempt status. Therefore, please list the number of hours that you have spent this year on the activities listed below.

You may turn this information in at our Julefest Dinner or mail it to:

Lauralee Martin 1396 Cedar Drive Eagle River, WI 54521 715-479-8135

Number of hours attending lodge meetings, board meetings, fund raising activities		
Number of hours baking for fund raiser, fish boil dessert, food for meetings		
Number of hours working with Puppet Outreach Program		
Number of hours on cleanup for Adopt A Highway		
Number of hours planning meetings, planning projects, calling members to volunteer		
Number of hours of community service in the name of our lodge		
Number of hours doing mailers, newsletters, correspondence, etc.		
Total		





GOD JUL



Our Julefest Celebration will be at Trinity Lutheran Church in Rhinelander December 5, 2009 at 12:00 p.m.

Come and enjoy a tasty Scandinavian potluck dinner, good music and great fellowship. The Lodge will provide baked ham, smoked salmon, herring, and cheeses. There will be a \$6 per person cover charge.

If you can contribute one of the food items or help with one of the jobs listed below it will be greatly appreciated.

To volunteer and/or make reservations, please call or mail this form to

Sharon Samuelson 6229 Muskellunge Highlands Lane Lake Tomahawk, WI 54539 715-277-3331

Help Needed:	Saturday, December 5th @ 10:00 am: Food Preparation Saturday, December 5th @ 2:30 pm: Cleanup					
	Adults Attending (\$6)	Children Attending (\$6, Under 12 free)				
	Julofost Food Poguests					

Bread	Vegetable Dishes	Salads	Desserts
Lefse		Deviled Eggs	