



SONS OF NORWAY- CIRCLE CITY LODGE #5-614 CARMEL, IN

January/February 2023 Issue

Mission statement:

The mission of Sons of Norway is to promote and to preserve the heritage and culture of Norway. To celebrate our relationship with other Nordic Countries, and provide quality insurance and financial products to its members.

Hilsen fra Presidenten -President's Letter:

January 9 2023,

Happy New Year,

I'm a bit anxious as I'm trying to get organized for retiring this year and I cannot believe that it is less than 3 months away. I can be a procrastinator at times so I will need to be diligent in my plans. I am looking forward to catching up on so many things at the farm that I haven't gotten around to in the past. There is so much to do in the spring with the horses so I am sure I will be very busy. I am also looking forward to taking more trips. So many places on my bucket list

The board met via zoom yesterday to do some future program planning. Our first meeting this year is this coming Saturday the 14th. We will start with our language class at 11am and then move to our pitch in and regular meeting.

February brings our annual Lutefisk and meatball dinner. We will be doing our silent auction as we did not do this with Christmas last year. We will announce our speaker as soon as confirmed.

March will be a cultural event. Plan on a "soup" pitch in, please let Jerry or myself know if you will be bringing soup or something to accompany it.

April we will have a speaker and pitch in once again. Speaker and topic will be made known as soon as confirmed.

May is our Syttendi Mai celebration! Plan on music, food and festivities. I would imagine that the Indy 500 parade with the International Council will also be an event for us to attend in May. This gives us the opportunity to show off our Bunads and wave our Norwegian flags!

June we are planning something a little different so the date may change from our regular second weekend. We are planning a road trip to Norway Illinois! They have a Viking ship and a museum; both will be very interesting. They usually have their opening in June with a Norwegian breakfast and activities throughout the day.

For July we usually don't have a meeting as people are traveling but we are looking into another road trip to Decorah Iowa. Nordic Fest will be held July 27th to the 29th. Please let Jerry or myself know if you are interested as this will take a little planning.

We have several ideas for future meeting but also need to hear from you. What would you like to hear about or do. We also need feedback on how we handled Christmas last year. Do we want to do the same type of program this year with lefse, cookie making on one weekend and a dinner at another location on another date, or prepare a meal at the Church? I do have to say that it was nice not to have to spend my entire day in the kitchen.

Berit has agreed to continue the Norwegian language class these will be held before the Saturday meetings.

Please keep our members that have been ill in your thoughts and prayers.

Takk!

Nancy Andersen

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BRITT - MARIE WAS HERE

by Fredrik Backman

Recently separated from her husband, Britt-Marie goes to an employment agency to find a job. Although it is closing time, she prevails on the clerk to offer her a position. Exasperated, the clerk tells Britt-Marie that there is an opening as manager of the Recreation Center in a small town nearby.

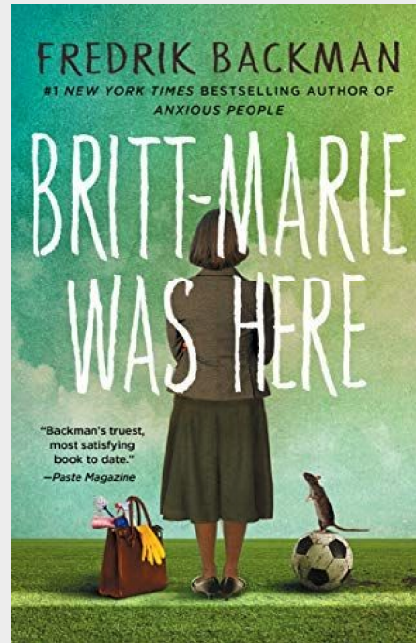
Upon finding the Center, it has been abandoned and is quite filthy. Out comes the Chlorox for a scrubbing of the place. It also has another occupant - a rat that she feeds.

Meanwhile, the local ruffians playing soccer in the parking yard hit her car and damage one of the doors. Beside the Center, there is a post office, a restaurant and community meeting hall, all in one small building. It is also where the local policeman stops on his rounds.

Having identified herself, Britt-Marie insists that something be done about her damaged car. During the time spent waiting for repair, it comes out that the soccer team needs a coach. Is she up to the job? Probably not, but that doesn't matter. Grudgingly, the young ruffians accept her as their coach.

There is just enough talent on the team for it to compete in the regional soccer tournament. But wait, she isn't licensed nor is the team properly signed up. What will happen next?

It is a charming tale full of humor and compassion. Enjoy.



Reviewed by Gretchen Wiegel.



Calendar of Events

February 11 – Lutefisk/meatball dinner:

Lutefisk/meatball dinner Peder Foss (Norwegian expert on Pompei) presentation Silent Auction

March 11 – Dans Norden:

Dans Norden (to teach us some folkdances for Syttende Mai) Pitch-in meal

May 13 – Syttende Mai:

Syttende Mai – ~~F~~årikål Music by Julane Lund

June ? – Norsk Museum:

Group outing to Norsk Museum (Norway, Illinois) Leave Friday evening and return Saturday evening. Invite Scandiana (Chesterton Lodge) to join us.

July ? – Nordic Fest:

Group outing to Nordic Fest (Decorah, Iowa)

August 12 – Friluftsliv:

Friluftsliv presentation by Berit's friends. Meet at a state park. Bring your own lunch.

November ? – Stave Churches Presentation:

Stave churches in Norway presented by Karen Courtney Pitch-in meal

Dates Subject to change

ONE CHRISTMAS MEMORY AMONG SO MANY

CHRISTmas 2020

From Berit Skaare

I grew up in Oslo, Norway, just after WWII.

Even in the post war standard, I believe my family was called “poor”. I can remember well the shame I felt not to have winter boots like the others, not to have what was “modern” like everyone else, always to bring the cheapest gifts to birthday parties!

Our CHRISTmas tree was always a natural spruce, so “natural” that it appeared quite “handicapped” with a mix of long and short branches. (It has occurred to me that our CHRISTmas tree could be the cheapest which no one else wanted.) It was always decorated by mom and dad on Little CHRISTmas Eve, and we could not see it before the next morning.



On CHRISTmas Eve we had a certain ritual to go through – at 4pm to put up the sheaf for the birds, then church, put candles on the graves in the cemetery, then dinner at home (always RIBBE and SAUERKRAUT!!), clean up, and circle around the tree and sing carols. But that was difficult, because mom, dad, my little sister and I, we couldn't reach completely around the tree! We ran to get our dolls to hold hands with, and if that was not enough, we used a scarf to hold on to each end. – and after caroling with dolls and parents and scarves ... then ... we could have gifts!

We always had many gifts under the CHRISTmas tree! Many! The genius' idea of my father was to buy “what we will need anyway”, wrap it nicely, and make a pile under the tree! For us children it looked like a lot of gifts!! My sister and I did not think much of it! – then!

But later in life we understood my father's trick.

We were given one gift at the time, and all had to see what you got. My dad always wrote down who it was from. When we grew older, we were given the list of gifts and where they came from. Between CHRISTmas and New Year we all wrote thank you notes to our friends.

ONE CHRISTMAS MEMORY AMONG SO MANY cont.

CHRISTmas 2020

From Berit Skaare

Unwrapping gifts on CHRISTmas Eve, my father may find a much needed bicycle tire, a bundle of envelopes and stationary, or a pack of band aid (needed when teaching ME how to ride a bike!). If my mom could manage to save for it, a small wooden box with six Havana cigars! Ohhhh, it smelt good! (-but not the next day!) My mother was excited to unwrap a box of candles, a stack of canned sardines, or even 2 lb of a red, round Edam Cheese, which my sister snapped away from her and threw in the wall, thinking it was a ball!

It shook the house!

Of course we children had a toy or two, but mostly it was “what we will need anyway”. Not bad when you think of it today! Maybe this experience of limitation gave me a better understanding for people who had difficulties in life. As 8-10 years old, I was drawn to older people who looked sad or struggled with a cane or shopping bags they could not maneuver. There were certain “grandmas” and “grandpas” I recognized in our neighborhood, and I often offered to help carry their shopping bags home. They were Miss Bertnzen, Mr. Lauritzen, and Mrs Langeland. My parents didnot know them. In my opinion, they were very old, old! – maybe 60 or so. First day of school 1952, 7 years old.



Just before CHRISTmas one year I decided to ask them all three to celebrate CHRISTmas in my home, with my sister, my momand mydad! No, no, I had not asked myparents first, that did noteven occur to me. Of course they asked if my parents had given me permission to invite them, and I believe that question surprised me, as we always had “some people extra” for dinner. We sorted it out, however. So we had three extra guests that year!

It was a jolly good CHRISTmas, I tell you! Mam, Dad, my little sister, and the old people, Langeland, Lauritzen, and Bertnzen. And that CHRISTmas Eve we didnot need dolls and scarves when we caroled around the tree!

It was notthe last time thesethree seniors came to my family for CHRISTmas. Year after year we had these extra grandpa and grandmas –until they really became “family”.

Berit Skaare

Cloudberry Cake

Ingredients:

butter, melted, for pan
3/4 cup cake flour (not self-rising), plus more for pan
1 teaspoon baking powder
6 large eggs, separated
1 cup granulated sugar
1/2 teaspoon salt
3 cups heavy cream
4 tablespoons confectioners' sugar
2 teaspoons pure vanilla extract
3 cups cloudberry jam
1 pint fresh raspberries, for garnish
1 pint fresh blackberries, for garnish



Directions:

Step 1:

Preheat oven to 350 degrees. Line bottoms of two 9-inch round cake pans with [parchment paper](#); brush with butter, and dust with flour. Tap out excess, and set aside.

Step 2:

In a medium bowl, combine cake flour with baking powder. In another medium bowl, whisk together egg yolks and 1/2 cup granulated sugar until mixture is thick and pale. Using a large rubber spatula, gently fold flour mixture into yolk mixture in two batches.

Step 3:

Place egg whites in the bowl of an electric mixer fitted with the whisk attachment. Beat on low speed just until they are frothy. With machine running on high speed, gradually add remaining 1/2 cup granulated sugar and the salt; continue beating until mixture is combined and stiff peaks form, about 4 minutes. Gently fold egg-white mixture into egg-yolk mixture in three batches until batter is smooth and uniform in color.

Step 4:

Divide batter among prepared pans. Bake until cake is nicely golden and springs back when touched in the center, about 20 minutes. Transfer to a wire rack; let cool 20 minutes in pan. Carefully invert cakes onto wire rack, and let cool completely before frosting.

Step 5:

Make frosting: Combine cream, confectioners' sugar, and vanilla in the bowl of an electric mixer fitted with the whisk attachment. Beat on medium speed until mixture is smooth and thick.

Step 6:

Using a serrated knife, split each cake horizontally into two layers. Set aside smoothest top layer. Spread one of the bottom layers with 1/2 cup jam and 3/4 cup frosting. Repeat with remaining bottom layer and top layer, stacking each on top of the other as they are filled. Place reserved layer on top of stacked layers; spread top with remaining 1 1/2 cups jam, and sides with remaining frosting. Garnish cake with fresh flowers, if desired. Slice into serving pieces; garnish each serving with fresh berries.

<https://www.marthastewart.com/1158676/cloudberry-cake>

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Circle City Lodge Officers

President:	Nancy Andersen
Vice President:	Stan Pederson
Secretary:	Jerome Rud
Treasurer:	Burt Bittner and Alice Voris
Cultural Director:	Berit Skarre
Membership Director:	Jerome Rud
Sports Director:	Susan Alden
Foundation Director:	Alice Voris
Lodge Counselor:	Dagrun Bennett
Historian:	Glenna Divine
Newsletter Editor:	Lillian Page
Directory:	Neil Schuch

Change of member address:

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