

ELVESUND

SONS OF NORWAY LODGE #5-593

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OUR UPCOMING MEETINGS

November 25 Meeting

Thanksgiving is a short time away and our thoughts turn toward family, close friends, giving thanks in many ways, and food.

Besides sharing a wonderful repast with our Norwegian family," we will enjoy seeing what chip carving is all about as Rich Egeland demonstrates what this craft entails. While this clip art is



not Rich's, it is similar to what Rich will show, as he is working to submit his pieces for his Sons of Norway Cultural Skill entries.

If you would like to contribute to the feast table, call Phil Robinson at 630-209-9450.

December 16 Meeting

**Special Meeting Time
2:00 PM**

God Jul og Godt Nytt År

Get a head-start on Christmas. Our Juletreffest (or Christmas Party) is a special event. Invite your friends and neighbors and family members to this special Norwegian celebration. There will be a smorgasbord with traditional foods such as meatballs, julekake, rice pudding, and cookies (continued on page 2).



**Meetings:
3:00—6:00 PM**

**4th Sunday of
The Month**

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CHRISTMAS PARTY (continued)

We will sing favorite carols in both English and Norwegian as we walk around the Juletre with its Norwegian flags.

Christmas Songs

Among some of the most popular Christmas songs are "I Am So Glad Each Christmas Night," "A Child Is Born in Bethlehem," and "In the barn Sits the Nisse with His Christmas Porridge." Norwegians know these songs so well they can sing them in their sleep — or at least while they walk around the Christmas tree.

There is a rumor there will be a visit by the Julenisse (Santa Claus). The Nisse was found in almost every farmer's barn in the old days. They are pretty small and wear a red hat on their head. The Christmas Nisse want the farmers to be pleased with them; in return for their work, they require Christmas porridge. One must not forget to leave out their porridge, because something can always go wrong on the farm as a payback.

Bring a wrapped gift for that special child in your life. Recommended value: \$10.00.

We're never too old for that "child" in us. If you would like to contribute to the adult gift-giving, wrap a gift that would be for either man or woman and place it by the Christmas tree,

Please let Phil Robinson know what you are bringing to our potluck smorgasbord and the number of guests. If you cannot bring a dish to share, a cash donation for coffee is always welcome. Phil's number is 630-209-9450 or text him.

ELVESUND CHRISTMAS TREE IN WESTERN SPRINGS

Our Lodge is planning to decorate a Christmas tree in downtown Western Springs. Be sure to see it.

We'll be decorating it with traditional Norwegian felt heart baskets. We would welcome your help to decorate the tree. We'll announce the date soon.



WOODEN SKYSCRAPER RISES IN NORWAY

If all goes according to plan, Mjøstårnet will become the world's tallest wooden skyscraper in March 2019. The 18-story high-rise is being built in Brumendal, about 90 minutes north of Oslo. At 81 meters tall, the building will include apartments, a hotel, a restaurant, offices, and common areas.

Up until 1997, buildings taller than three stories were not allowed to be made of timber in Norway. A fire devastated the city of Ålesund in the early 1900s. This new building is not in jeopardy of causing the next major fire. Because of the use of glue laminated timber, it is safer than most buildings in Norway when it comes to fire safety. The use of this glue doesn't allow the beams to burn the way traditional wooden beams do. They simply



ly form a layer of charcoal which stops the fire from spreading and helps keep the structure intact.

In 5-part video series by Moelven, Arthur Buchadt, the project initiator, describes the reasoning behind using locally sourced tim-

ber. "That's part of our sustainable movement being put into practice," he said. Sourcing spruce locally can decrease the carbon footprint of a building by up to 85%. "Sustainability and climate are just a few of the many things to take into account," says Buchadt.

If being fireproof and sustainable weren't enough, Mjøstårnet has yet another feature that makes it stand out. The crew is building it in five stages without any external scaffolding, the beams and columns are assembled on the ground and then put in place with a crane. You can learn more about the project by watching the video series, available on YouTube in English and Norwegian. Each episode highlights a different aspect of the building project.



GRATULERER MED DAGEN

November:

- 17 - Eleanor Ettestad
- 26 - Eric LoPresti

December

- 3 Tracy Johnson
- 20 Elaine Ostrem



CALENDAR OF EVENTS

November

- Nov. 4 **SON Polar Star Lodge *Hostfest***, St. Olaf Lutheran Church, Montgomery, IL 11:30—3:30 PM
www.polarstarlodge.com
- Nov. 10 **SON Skjold *21st Annual Scandinavian Heritage Fest***, AUYA Ukrainian Center, Palatine, IL. 12:00-4:00. www.skjoldlodge.com
- Nov. 10,11 ***Norsk Jul Market Rosemaling Sale and “Cottage in the Woods” Holiday Gifts and Bake Sale***, Good Templar Park, Geneva, IL. 10:00-4:00. \$5.00 per person.
www.rosemaling.org.
- Nov. 17 ***Smorgasbord***, Cleng Peerson, Polar Star Lodge, Norsk Museum, Norway Community Building, Ottawa, IL. Seating at 4:00 and 5:30. Adults 18:00. Children and under \$7.00, 815-343-5070.
- Nov. 17. ***Taste of Norway***. Norwegian Lutheran Memorial Church, Chicago, IL. 10:00—3:00
Karen Dahl 24-622-3606.
- Nov. 25 ***Elvesund Lodge Meeting***, St. Michael’s Church, 500 E. 31st St., LaGrange Park, IL. 3:00-6:00. How to Chip Carve.

December

- Dec. 1 ***Norwegian Christmas Around the World***, Museum of Science and Industry, Chicago. 1:30. Presented by the Norwegian National League. www.nnleague.org.
- Dec. 2 ***Christmas Concert***. Norwegian Lutheran Memorial Church, Chicago, IL. 6:30 PM Refreshments following. www.minnekirken-Chicago.org.
- Dec. 7 ***Normennenes Singing Society Christmas Dinner and Concert***. Hilton Northbrook Hotel, Northbrook, IL. Cocktails 6:00 P.M. www.norwaysings.org.
- Dec. 9 **SON Skjold Lodge Sons of Norway *Christmas Party***, AUYA Ukrainian Center, 2:00-4:00. Palatine, IL.
- Dec. 16 ***Elvesund Lodge Christmas Party***. St. Michael’s Church, 500 E. 31st St., LaGrange Park, IL. 2:00-5:00 (Note: Special time.) **FREE**.
- Dec. 21 ***Bjornson Male Chorus Christmas Evening of Music***, Avalon Banquets, Elk Grove Village, IL. Cocktails 6:30 PM Dinner 7:30 PM. \$35.00 per person. John Lee: 847-741-4210.

jul
snø
slede
gave
pipe
peis
reinsdyr
kristtorn
bjelle

Christmas
snow
sled
present
chimney
fireplace
reindeer
holly
bell



polkagris	candy cane
krans	wreath
snøflak	snowflake
jukenisse	Santa Claus
reinsdynet	Rudolph the
Rudolf	Red-Nosed Reindeer
misteltein	mistletoe
pepperkakehus	gingerbread house
elf	elf

CRANBERRY BLUE CHEESE APPETIZERS

From General Mills.

- 1 Pillsbury refrigerated pie crust (from a box)
- 1 container (8 oz.) chive and onion cream cheese spread
- 1 egg
- Salt and freshly ground black pepper
- 1/2 cup crumbled blue cheese (2 oz.)
- 1/3 cup whole berry cranberry sauce
- 1/4 cup coarsely chopped walnuts, if desired

Heat oven to 425°. Spray 16 mini muffin cups with cooking spray. Unroll pie crust onto work surface. Using 2½-inch round cutter, cut 16 rounds from crust. Place 1 crust round in each muffin cup, pressing down gently to form cup.

In medium bowl, beat cream cheese spread, salt, pepper, and egg with electric mixer on medium speed until smooth. Divide mixture evenly among muffin cups, about 1 teaspoon each. Top each evenly with blue cheese.

Bake 11 to 13 minutes or until edges are light golden brown. Cool 5 minutes; remove cups from pan. Garnish each mini cheesecake with 1/2 tsp. cranberry sauce and 1 walnut piece.

RANCH CRACK DIP

- 1 pkg. (8 oz.) cream cheese, softened
- 1 cup sour cream
- 1 pkg. (1 oz.) ranch salad dressing and seasoning mix
- 2 cups shredded Cheddar cheese (8 oz.)
- 1/2 cup coarsely chopped cooked bacon (6 slices)
- Sliced green onions if desired

In large bowl, mix cream cheese, sour cream and dressing mix until well blended. Stir in shredded Cheddar cheese.

Stir in bacon. If desired, top with extra shredded cheese and sliced green onions to serve.

CHEESE-GARLIC BISCUITS

- 2 cups Original Bisquick
- 2/3 cup milk
- 1/2 cup shredded Cheddar cheese (2 oz.)
- 2 Tbsp. butter
- 1/8 tsp. garlic powder

Heat oven to 450°F.

Stir Bisquick mix, milk and cheese until soft dough forms. Drop dough by 9 spoonfuls onto ungreased cookie sheet.

Bake 8 to 10 minutes or until golden brown. Stir together butter and garlic powder; brush oven warm biscuits.



Nancy's Notes

Cookies, cookies, cookies! It's time for our Christmas cookie sale. Order yummy Norwegian cookies for yourself, your family, for those who may think of their Norwegian roots, for that special person you want to thank. Or for those who may just like to eat cookies.

We can ship cookies includ-

ing krumkake.

If you need the cookies gift-wrapped, we have several choices. Or if you just need a big tray, we can accommodate that, too.

We are making oatmeal lace, krumkake, kransekake, spritz, serinakaker, and spice.

And, of course, lefse.

Also, this year, we're offering a variety pack: you can pick the variety.

Call Dan (708-488-1800) or Phil (630-209-9450) with your order; or bring your order to the November meeting.

Orders will be taken until December 8 and will be available at the December 16 meeting.

HAZELNUT TOSCAKAKA

Cake:

4 extra large eggs
1-1/4 cups granulated sugar
1-1/4 cups all-purpose flour
2/3 cup butter

Topping:

2.3 cup hazelnuts (roughly chopped)
1/2 cup granulated sugar
3 Tbsp. milk
1 Tbsp. all-purpose flour

Heat the oven to 350°F. For the cake, melt butter and set aside to cool. Whisk the eggs and sugar together until light yellow and fluffy. Add the flour and melted butter until just combined. Pour the batter into a spring form pan lined with parchment paper and bake for about 45 minutes. Check to see if it's done by inserting a tooth pick or wooden skewer into the cake. If it comes out clean, the cake is done. If batter sticks, bake for an addi-

tional 5 minutes and test again.

When done, remove the cake from the oven but leave it in the spring form pan. For the topping, place all topping ingredients into a saucepan and bring to a boil. Once a boil is achieved, immediately pour the mixture onto the cake and spread evenly across the top. Return the cake to the oven and continue baking; only using the top heat if possible until it looks golden brown. About 5-10 minutes.

Remove from the oven and allow it to cool before removing from the spring form pan. Enjoy!



Remember Sons of Norway is a financial benefit society. If you need financial planning or insurance information, call **Greg Regan** at 800 442-4146.

KRINGLE

- 1 cup sugar
- 1/2 cup melted butter
- 1 cup buttermilk (or 1 cup regular milk
soured with 1 Tbsp. lemon juice
or white vinegar)
- 1 tsp. baking soda (added to the buttermilk)
- 1 large egg
- 1/2 tsp. salt
- 1/2 tsp ground cardamom
- 3 cups flour (may take more)



In a mixer, add sugar, melted butter, egg, salt, cardamom, and the buttermilk mixtures (that includes the baking soda). Mix together well and then add the flour, 1/2 cup at a time until the dough becomes stiff. (It will still be a little slack, slightly looser than a sugar cookie dough.) Cover with plastic wrap and refrigerate overnight.

The next morning, heat the oven to 350° and remove the dough from the refrigerator. On a floured board, roll out approximately 1½ Tbsp. of dough into ropes that are approximately 6-8 inches in length. Dipping your finger in water, lightly wet both ends of the rope and seal together to make a ring or circle. Give the ring one wrist to form a figure eight and place on a parchment lined baking sheet, leaving approximately 1/2 inch between each one to allow for the rise while baking (they will double in size). Bake for 20 to 25 minutes or until just starting to brown. Remove and let cool before enjoying.

ROASTED SHREDDED BRUSSELS SPROUTS

- 1 lb. fresh Brussels sprouts
- 3 strips of bacon
- 1 cup pecans or walnuts, chopped
medium
- 1 small onion, diced
- 2 Tbsp. Maple balsamic vinegar
(1 Tbsp. balsamic vinegar and
1 Tbsp. pure maple syrup)

Heat oven to 350°. Whisk 1 Tbsp. balsamic vinegar and 1 Tbsp. maple syrup together to combine and set aside.

Cut bottoms and remove any blemished leaves from the fresh Brussels sprouts; shred in food processor using slicing blade.

Toast pecans or walnuts on a large rimmed baking sheet in the oven for a few minutes, or just until toasty. Remove from oven and set aside. Place the 3 strips of bacon on the baking sheet and cook until crispy; remove and drain on paper towels.

Discard all but 1 Tbsp. bacon grease from baking sheet. Place the chopped onions on the baking sheet and move around with spatula to coat. Top with the shredded Brussels sprouts and stir around well. Bake 5 minutes, open oven and stir. Brussels sprouts will be turning a bright green and getting slightly browned on the edges. Continue to cook 2-3 minutes, or until cooked through and edges are browned.

Remove from oven and spoon into a serving dish. Sprinkle with ample balsamic vinegar and toss well to coat. Top with toasted pecans and crumbled bacon. Serve immediately while hot.

Serves 4 side dish servings.

From Cooking with Mary and Friends.

Meetings:
3:00—6:00 PM

**4th Sunday of
The Month**

St. Michael's Lutheran Church
500 E. 31st Street,
LaGrange Park, IL 60525



A NORDIC CHRISTMAS WONDERLAND

Deep within the Norwegian mountains, the town of Røros, Norway transforms into a magical Christmas market for one week-end, every year. The streets of Røros are lined with more than 60 market stalls. Christmas food and traditional activities. Drawing in hundreds of visitors, Røros offers a wonderful start to the Christmas season.

Experience Røros by taking a romantic sleigh ride, exploring the nooks and crannies of the old copper mining town with some freshly made glogg. This picturesque,

Nordic town was the inspiration behind Disney's movie, Frozen. Kids can meet the beloved reindeer Sven, build snowmen, or try tobogganing.

Temperatures regularly dip below freezing, but the Christmas market thrives every year. This year's festivities will be taking place on December 6-9 to learn more about the Christmas market held in Røros, visit <https://www.roros.no/en/the-rrieris-christmas-fair/>

More about enchanting Røros can be found online in the November 2016 Viking. Log in at www.sonsofnorway.com, then access the Viking archive by clicking on the Norwegian Culture drop down menu on the homepage.