# Myravisen

April 2020 Myrmarken Lodge 5-609 Marshfield, WI 54449

## From our President

Dear Lodge Members,

Due to growing public health concerns about COVID-19/coronavirus, Myrmarken lodge is temporarily suspending all events and lodge activity as a precautionary measure. This will help us ensure that our members and community stay as healthy as possible.

Please be sure to take good care of your health by following the guidelines below, and protect others in our community by staying home if you are not feeling well.

## • Clean your hands often

Wash your hands often with soap and water for at least 20 seconds especially after you have been in a public place, or after blowing your nose, coughing, or sneezing.

If soap and water are not readily available, use a hand sanitizer that contains at least 60% alcohol. Cover all surfaces of your hands and rub them together until they feel dry.

Avoid touching your eyes, nose, and mouth with unwashed hands.

## Avoid close contact

Avoid close contact with people who are sick

Put distance between yourself and other people if COVID-19 is spreading in your community. This is especially important for people who are at higher risk of getting very sick.

## • Stay home if you're sick

Stay home if you are sick, except to get medical care.

## • Cover coughs and sneezes

Cover your mouth and nose with a tissue when you cough or sneeze, or use the inside of your elbow.

Throw used tissues in the trash.

Immediately wash your hands with soap and water for at least 20 seconds. If soap and water are not readily available, clean your hands with a hand sanitizer that contains at least 60% alcohol.

We will continue to monitor the situation will keep you up to date with further developments.

Thank you for your cooperation in keeping our community safe.

Dorothy









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#### Coming programs:

April 11th membership meeting is

## CANCELLED

We will look forward to hearing the programs of Tom Stram (cancelled March program) and John & Lois Fadness (April program) some time in the future.

Syttende Mai activities to be determined

The District 5 convention in Madison, WI and the International Convention in Ringsaker, Norway have been postponed until 2022. All District and International officers and delegates remain in office until the conventions of 2022.

## 2019 Officers

President: Dorothy Berg : (715)-676-2336

Secretary: Sherrie Framness : (715) 615-6675

Treasurer: Julaine Varsho: (715) 384-9676

Newsletter Editor: Sherrie Framness: (715) 615-6675 a little in English...

#### We're Recording History on Facebook

History is being written in new ways in new media: local history is now often told by average people, according to Nina Kristiansen, editor of forskning.no, who writes this [excerpted] commentary:

A while ago, I joined the Facebook group Gamle Steinberg skole (Old Steinberg School). The school was demolished many years ago but has been revived on Facebook. That is to say: that is how it began—as a social gathering place for us who attended the old school.

Quite quickly, the group changed from "Hello" and "What year were you?" to what it has become today: a local historical memory book for a small town. Today, the group is a multitude of stories, memories, images and facts—which together tell local history in a whole new way, with brand new writers.

#### Golden times

In the Facebook group, it's about pastries at the café, about local bands and their short or long careers, and who lived in which houses. It is history told on a human scale. One of the participants obtains pictures from the archive in Eiker, while others find pictures in drawers and albums. Nostalgia gets the most space. Do you remember? Yes, we remember how nice it was. In addition, we have also found new relatives, long-lost classmates and forgotten memories.

#### A new platform on Facebook

The older men of Steinberg used to gather for a long time at the bulletin board down at the train station. There they stood for hours, talking about the weather and the past. The women had similar gatherings in their sewing club.

Now we talk in other places, but the effect is the same. History is summarized, processed and continued. The benefits of Facebook are that it is more accessible and longer-lasting than chatting next to the bulletin board or around the table.

#### litt på norsk...

#### Vi skriver historie på Facebook

Historie skrives på nye måter i nye medier: lokalhistorien fortelles av folk flest. Og nå har også forskerne sett nytten, skriver forskning.no redaktør Nina Kristiansen i denne kommentaren.

For en stund siden ble jeg medlem av Facebook-gruppa Gamle Steinberg skole. Skolen er revet for mange år siden, men fikk nytt liv på Facebook. Det vil si: det var sånn det begynte – en sosial samlingsplass for oss som gikk på gamleskolen.

Ganske fort forandrer gruppa seg fra Hei på deg og Hvilket årskull var du? til det den har blitt i dag: en lokalhistorisk minnebok for et lite tettsted. I dag er gruppa et mangfold av historier, minner, bilder og fakta – som til sammen forteller lokalhistorie på en helt ny måte, med helt nye forfattere.

#### Gylne tider

På Facebook-gruppa handler det om wienerbrøda på kafeen, om lokale band og deres korte eller lange karriere, og om hvem som bodde i hvilke hus. Det er historie i menneskehøyde som fortelles. En av deltakerne henter bilder fra Eiker arkiv, mens vi andre finner bilder i skuffer og album. Nostalgien får mest plass. Husker dere? Ja, vi husker hvor fint det var.

I tillegg har vi også funnet nye slektninger, bortkomne klassekamerater og glemte minner.

#### Ny kampsak på Facebook

De eldre mennene på Steinberg pleide lenge å samle seg ved oppslagstavla nede ved stasjonen. Der sto de i timesvis og snakket om været og fortida. Kvinnene hadde lignende forum i syklubben.

Nå snakker vi på andre plasser, men effekten er den samme. Historia oppsummeres, bearbeides og videreføres. Fordelene med Facebook er at det er mer tilgjengelig og mer varig enn praten under tavla og rundt bordet.

## Erika the Red?

Viking warriors are a big part of Scandinavian history, often depicted as fierce, muscular, bearded men. However, using facial recognition technology, British scientists have challenged this view as they recreated the remains of a woman warrior buried in a Viking graveyard in Solør, Norway.

At first discovery, the burial site was not considered a warrior grave, "simply because the occupant was a woman," according to archaeologist Ella Al-Shamahi. However, the scientists found that the woman was buried with multiple deadly



weapons including an axe, spear and sword. Perhaps more shocking, she had suffered a major head injury that resulted in a serious dent, most likely caused by a sword.

A similar situation occurred with the Birka Warrior in Sweden. The remains were originally believed to be male, but scientists proved later that they were in fact female. Professor Neil Price, a Viking expert, stated "There are so many other burials in the Viking world...It wouldn't surprise me at all if we find more [female warriors]."

## Spread Nordic Love With Heritage Membership!

"I grew up in a Sons of Norway lodge and loved every minute of it. I love the ability to ensure that my daughter feels tied to the culture..."

"My son is inspired to learn more about his Norwegian heritage, and attended a Norwegian language camp... these opportunities to connect with his cultural heritage are very valuable to him."

Did you know members in good standing can

sponsor free Heritage membership for family members age 15 and younger?

They may enjoy taking part in lodge celebrations and activities, or earning pins and medals through the youth Cultural Skills and Sports Medal programs. All Heritage members can access fun



online resources including the Just for Kids activity pages and the Recipe Box (with help from a parent, if needed) at sonsofnorway.com.

Heritage members receive a welcome kit with a personalized member ID Card that is valid until their 16th birthday. After that, they can continue in a Family membership or join Sons of Norway as an Individual member.

## Bergen Rumballs

Ingredients For the pastry: 3 1/2 Tbsp. sugar 3/4 cup flour 1/3 cup margarine For the cream puffs: 2/3 cup water 3 Tbsp. margarine 1/2 cup flour 2 eggs



1/2 cup flour 2 eggs
For the filling:
2 egg yolks or 1 egg 1 1/2 Tbsp. sugar 1 3/4 Tbsp. corn starch
1 cup full-fat whole milk 2-3 Tbsp. rum Scant 1/2 cup whipping

<u>Recipe For the pastry</u> 1. Combine sugar and flour and cut in the margarine. 2. Knead lightly. Form into a ball, wrap in plastic. Chill 1 hour.

Preheat the oven to 210 C (425 F).

cream 12-14 cocktail cherries

For the cream puffs 1. Bring water and margarine to a boil. 2. Add the flour and stir until the mixture forms a ball. 3. Remove from the heat. Cool slightly, then beat in the eggs, one at a time. 4. The mixture should be thick enough to just keep its shape. Make 12-14 balls with a spoon and place far apart on a greased baking sheet. 5. Roll out the pastry. Cut out round cookies with a 6-7 cm  $(2 \ 1/2'')$  cutter. Drape them over the balls and press carefully against the baking sheet. 6. Bake until golden, 25-30 minutes.

For the filling 1. Whisk together eggs, sugar, cornstarch and milk in a saucepan. 2. Heat to boiling, stirring constantly, but do not allow to boil. Cool, stirring occasionally. 3. Stir in rum. Whip the cream and fold into the rum mixture. 4. Puncture the bottom of the cream puffs. Fill a pastry tube with rum cream and pipe the mixture into the cream puffs. Top each with a cherry.

## A Successful Presentation of the Sons of Norway at the Cultural Fair

No krumkake or lefse was made to showcase Myrmarken Lodge at the 2020 Cultural Fair. However, the cultural skills and talents of Myrmarken members and guests were demonstrated to visitors. The focus on the rosemaling talents of Lin Schoenleben with her mentor, Dale Wolford's chip carving abilities, Sue Wolford's hardanger embroidery skills, and Anne Grethe Cook's knitting skills were enjoyed by all.











