



Nordkapen

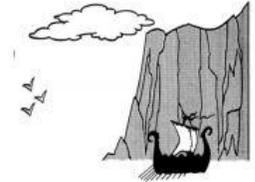
Nordkap Lodge 5-378 - Sons of Norway

The North Cape 71° 10' 21" North Latitude – The Top of Europe

A Congenial Society of Sons, Daughters and Friends of Norway

Organized August 10, 1929 – The first Sons of Norway Lodge in Michigan

<http://www.detroitnorwegians.com>



November/December 2018

Volume 88 Issue 7

NORDKAP CALENDAR

November 10 – Scandinavian Market, 10 a.m. - 4 p.m., the Finnish Center

November 18 – Lodge meeting, 4 p.m., the Swedish Club

December 9 – Christmas Party and Silent Auction, 2 p.m., Fox Hills

January 27 – Lodge meeting, 4 p.m., the Swedish Club

February 24 – Lodge meeting, 4 p.m., the Swedish Club

April 28 – Lodge meeting, 4 p.m., the Swedish Club

2018 Officers

Co-Presidents:

Louise Giles & Haley Vingsness

Vice President: Mark Eelnurme

Treasurer: Carmen Collins

Secretary: Mary Morehead

Financial &

Membership Secretary:

Carol Jehle

Scholarship Director & Store Director:

Natalie Flessland Vaal

Cultural Director & Sports & Recreation Director:

Merete Stenersen-Eelnurme

Youth Director:

Heather Vingsness

Foundation Director:

Derrick Hendricks

Greeters:

Connie Hart & Cathy Johnson

Historian: Geir Gronstad

Publicity Director:

Louise Giles

Editor & Counselor: Bob Giles

Contact us:

Nordkap@detroitnorwegians.com

Photos by Bob Giles, unless otherwise indicated

Smorgasbord & Cookie Sale at November Meeting

As the holidays approach, our thoughts will likely turn to stocking up on that Norwegian specialty—seven different kinds of cookies.

So, if it's a variety of cookies you're after, look no further than Nordkap's Christmas Cookie Fundraiser at our November 18th gathering at the Swedish Club at 22398 Ruth Street in Farmington Hills.



Holiday cookies like these can be yours.

Mary Morehead, who chairs the event, explained:

"Our Scholarship Fund is low. Please help build it up by participating in our Christmas Cookie Fundraiser. You only have to bake two dozen cookies to sell. Christmas cookies or just your favorite cookies are welcome. Then purchase other cookies for \$5.00 per dozen. You can have a variety of cookies in your dozen that you purchase. A prize will be given for the best cookie (by appearance or by taste)."

Another Norwegian treat will be a tasty smorgasbord of open-faced sandwiches, hosted by Haley Vingsness. Come early for the social time at 4 p.m., with the smorgasbord to follow at 4:30. A donation of \$7 for the meal is suggested.

There will be one more November election to decide after the meal. This is not a state or national affair, but the election of officers to lead our lodge in 2019. We hope you will be there to cast your vote—and to consider stepping up to a leadership position yourself in the coming year.

Finally, we will hear from our delegates who attended the 5th District Convention and brought back Nordkap's award for Family Lodge of the Year for 2017!

SUNSHINE UPDATES



Nordkap's former Norwegian teacher and former member **Adrienne Shepard** has moved again! She and husband Dr. Reid Shepard with kids Teddy and Clara left Portland, Oregon, for South Lake Tahoe, Nevada. (**Shepard family photo**)

Best wishes for improved health to John Sorensen, son of member **Marge Sorensen**. John is recovering from an infection that cost him his big toe. He hopes to leave the hospital soon for a rehab facility.



GRATULERER MED DAGEN!

November Birthdays:

Erik Bryhn, Carmen Collins, Inger Ehrenfeld, Eileen Gjerpen-Shea, Karen Herche, Sheldon Johnson, Nicole Middleton, Alexandria Sturgeon

December Birthdays:

Susan Anderson, Derrick Hendricks, Chet Jehle, Elsa Jorgensen, Sylvia Lindemann, Leiv Erik Lundberg, Gary Olson, Russ Simms, Merete Stenersen-Eelnurme, Knut Erik Thomassen, Natalie Flessland Vaal

You're Invited to a Great Christmas Party!

You Must Respond by November 21 to secure a place.

The invitations went in the mail on October 24, so we hope you've received yours by now and have decided to join us at our festive Christmas party and silent auction.

The event is scheduled for Sunday, December 9, at a new location for us—the beautiful Fox Hills Golf and Banquet Center in Plymouth. We will begin the silent auction at 2 p.m. in the Fox Classic Clubhouse, which looks like old Norway with its log interior, natural stone fireplace, and rustic warmth and charm. (Proceeds from the auction benefit Nordkap's Scholarship Fund.) At 3 p.m., we will sit down to a holiday dinner.

We want to reserve a table for you, your family, and any guests you bring—but we can't do so unless you favor us with your response, payment, and choice of entrées by November 21.

The entrée choices this year include Honey Soy Glazed Salmon with Garlic Mashed Potatoes & Green Beans, Rosemary Grilled Pork Loin Steaks with Norwegian Parsley Potatoes & Red Cabbage, or Vegetable Lasagna. Specify if you need gluten free. A children's meal of Chicken Strips and Fries is also available. A garden salad and traditional Norwegian rice pudding dessert are included with the meals. Adult meals are \$30. Children's meals are \$10.

Please complete the form that came with your invitation and send it with your check made out to Nordkap 5-378 to Carol Jehle, 7347 Coach Lane, W. Bloomfield, MI 48322-4020. Contact Carol at jehlecarol@yahoo.com.

Directions: Fox Hills is located at 8768 North Territorial Road in Plymouth and is easily accessible by major surface roads and area freeways. From M-14, take the Gotfredson Road exit north to N. Territorial Road, turn left, and look for the large Fox Hills sign at the entrance. Turn into the Fox Hills drive and follow it straight back to the Fox Classic clubhouse.



Fox Classic Clubhouse - Fox Hills photo

Families and Individuals Enjoy Visiting Scandinavian Market

A great outing for you--or you and your family--is the upcoming holiday Scandinavian Market at the Finnish Center on Saturday, November 10, from 10 a.m. to 4 p.m. Scandinavian Clubs from Norway, Sweden, Denmark, and Finland will be represented. Admittance is a \$1 donation.

There will be a wide variety of Scandinavian baked goods and gifts to purchase plus delicious meals served by the Norwegians and Finns.

You can sit down to Nordkap's meatball dinner, complete with potatoes, red cabbage, cucumber salad, flatbread, coffee or lemonade—all for \$6. For a late breakfast or tasty dessert, you can also enjoy our Norwegian waffles with sour cream and jam, for just \$2.

Scandinavian musicians will entertain, and you're sure to find many friendly fellow Scandinavians to talk to.

Families find it fun to visit, as those pictured here did last year. They also find it fun to volunteer together. You can help serve our meals or sell Norwegian gifts and foods, such as lefse, cheese, candies, and canned fish, at our imports table. To volunteer, contact Carol Jehle at JehleCarol@Yahoo.com. The Finnish Center is at 35200 West 8 Mile Road in Farmington Hills.



Preston and Tove Bruning with daughter Erika LeBarre.



Channel 7 Chief Meteorologist Dave Rexroth and his wife



Alexa Francis, mother Merete Stenersen-Eelnurme, and Mark Eelnurme (with Harald Ehrenfeld, behind)

FROM THE ARCHIVES: Eleventh in a Series by Geir Gronstad

This article is from *Nordkapen*, December 2012

“Barndomsminner. Norsk Julefeiring en gang på tidlig 70-tallet.”

(Childhood memories in Norway: Celebrating Christmas in the Early 70s.)

By Geir Gronstad, Nordkap President

Grandma’s farm was about two hours’ drive away. *The weekend before Christmas, we would stuff the car full of presents for relatives and head up North to see Grandma and to find a Christmas tree.*

This was before the age of i-pods/pods and portable DVD-players. Us kids in the backseat would spend the time wisely by writing down license plate numbers, hair-pulling, story-telling, biting, eating, fist-fighting – but also singing Christmas carols, such as “Musevisa” and “Du Grønne Glitrende Tre Goddag” - the way we had learned them at school and enhanced them with new words during recess.

Mom would often say that the two-hour travel to Grandma’s house felt like 6 months in human years.

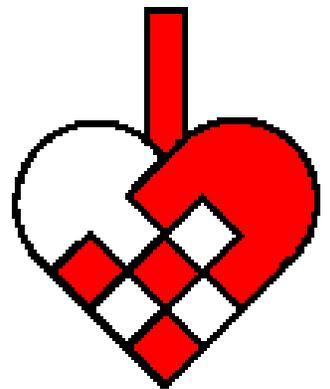
The selection process for the Christmas tree was a lengthy one. *Grandma’s farm included a forest. The golden rule seemed to be that the search for the perfect tree must last one hour – or more – even though Mom would usually spot the tree within minutes, yet Dad had to survey the whole property before finally accepting Mom’s tree, allowing for short, pointed comments in -20 degree weather.*

While civil war was brewing in the forest, Grandma would be busy in the kitchen – adding to the “sju slaga” – seven kinds of Christmas cookies. Her specialty was the “smultering” (donut), but my favorite was the “sirupsnipp”. I had – and still have – quite a reputation with this diamond-shaped cookie with a blanched almond in the middle. Evidently, one year I had been left alone with a tin of “sirupsnipper”. Soon, the tin was empty, and I was not – followed by a tremendous bellyache.

Same procedure as every year in the kitchen, another story that was repeated with kind memories was of my grandfather, who while adhering to the condition that only broken cookies could be consumed before Christmas, would be shaking the tins periodically to enhance the odds of a late-night advent’s treat.

The tree was put on top of the car, and the journey home was intensified by pockets full of broken “fattimenn” and “krumkaker” – and bellyaches. Mom had earmuffs that she only used during these car trips.

The ideal Christmas tree would be about 7 feet tall, however since we had one of those home-made “juletréfot” (Christmas tree stand), the tree would be about one foot shorter before it would stand straight. The branches should be few and far apart “so we can see the ornaments.” Not that we had many ornaments. Over the years, Mom’s fragile glass ornaments would be fewer and fewer, while the collection of school-made decorations – such as the weaved “julekurv” – would multiply. The baskets and streamers were usually red/white, but later multicolored as skills with the scissors caught up with childish creativity.



The tree was decorated by Lille Julaften (Dec 23), except that year when the tree was left outside overnight when the neighbor cat decided to mark his territory. We then had to get a new tree. Which made Mom look another year older.

A Letter from Co-President Haley Vingsness

Last year, *hygge* was the craze that swept pop culture. Magazines were plastered with articles about how to hibernate for winter, Norwegian-style. I recently saw Disney's *Frozen* musical. One of the songs they wrote just for the musical was titled *Hygge*. Oaken, the shopkeeper, and a group of his friends ran back and forth between their home and a sauna, singing about what the word meant to them: comfortable, cozy, friendly, easy, unscheduled.



This year it's been supplanted by the Swedes. The New Books section at my local library is overflowing with *lagom* (just enough). *Lagom* doesn't have the same definition in Norwegian as it does in Swedish. For us it's more similar to *å passe* (to fit) or *passelig* (very fitting).

The media says *lagom* is the new *hygge*. They're encouraging people to avoid excess. Mostly they are endorsing decluttering your home in the style of Marie Kondo's book [The Life Changing Magic of Tidying Up](#), but without the extremes of picking up every object in your home and asking the universe, "Does this object bring me joy?"

If you choose to declutter *lagom*-style this winter, please consider donating some of your Scandinavian items to our Christmas party's Silent Auction, coming up in just a few weeks. We accept clothing, household goods, books, toys, music ... The proceeds go to our lodge's Scholarship Fund, and every dollar is so appreciated! I was a former recipient of our lodge's scholarship. That was during the height of the financial crisis, and without the lodge's help I wouldn't have been able to afford my textbooks. I'm so very grateful to you all for helping me fund my education. Thank you for considering helping out our future scholars as well.

**Med vennlig hilsen (with best regards),
Haley Vingsness**

Six Bakers Produce Kransekaker in Norwegian Cooking Class **By Mary Morehead**

Our First Kransekake Baking Class was held on Saturday, October 13th, at Mary Morehead's house. Attendees were (back row, from left) Lolly & Kristin Duss, teacher Mary Morehead, Derrick Hendricks, Kathy Injerd, and (front row) Carol Jehle and Jennifer Vingsness.

Each student made their own six-layer Kransekake, enjoyed everyone's company, and had loads of fun creating their cakes.

We also agreed to work on our Cultural Skills Program, consisting of five traditional Norwegian cooking classes and will begin in 2019.



(Mary Morehead photo)

“Hallowegian” Party in October Brings Out the Kid in All of Us

It was party time for young and old on October 28, when we livened up our normal monthly meeting with a Norwegian-style Halloween—or “Hallowegian”—party.

A call for costumes brought out witches, a clown, a gypsy, and a very special Viking shield maiden. There were also storybook and mythical creatures such as the Mad Hatter, Alice in Wonderland, and a unicorn. Costumes weren’t required for taking part in the fun, presided over by Youth Director Heather Vingsness and Co-President Haley Vingsness. Everyone joined in to decorate the pumpkin cookies (below) baked by Mary Morehead, along with some Oreo cookies to add variety.



Party-goers next divided up into teams of Ghouls and Ghosts to compete in the quick “Minute-To-Win-It” games, hosted by Heather. (The Ghosts won!) Pizza, a delicious salad (contributed by Mary Morehead), and a scary Halloween cake baked by Merete Stenersen-Eelnurme rounded out the event.

Foundation Director Derrick Hendricks directed our sights to a higher level and the good work done by the Sons of Norway Foundation. Derrick’s piggy-bank collection for the Foundation raised just over \$61, which the lodge rounded up to \$75 and sent to the Foundation headquarters in Minneapolis.



Left to right: Bob and Louise Giles, Carol Jehle, Mary Morehead, Haley and Heather Vingsness, and Carmen Collins (More photos next page)

Hallowegian Party, continued



Merete displays her Halloween cake.



Cookie decorating for everyone.

The race is on! Olivia Vaal, right, gets wrapped in toilet paper. Haley Vingsness (below) tries to eat a donut hands-free with help from Dennis Flessland. Derrick Hendricks blows a plastic spider across a table.



Mary Morehead and Connie Hart brought The Great Pumpkin and a gypsy to the party.



Here's that Perfect Christmas Gift or Stocking Stuffer!

Looking for a special gift for that friend or family member who treasures their Norwegian heritage?

Look no further than Nordkap Lodge's Detroit Norwegian T-shirts, displayed at the right by Geir Gronstad.

The 100% cotton shirts feature the flag of Norway superimposed over an outline of the State of Michigan. The price for members is \$15. Non-members pay \$18.

The shirts will be available for sale in various sizes for men and women at our import table at the Finnish Center's Scandinavian Market on November 10 (see related story) and at our Nordkap meeting November 18 at the Swedish Club.



Bob Giles Photo

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