



Ostestaden News

Ostestaden Lodge 5-642, Monroe, WI 53566
A Congenial Society of Sons, Daughters and Friends of Norway



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July August 2018

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Midsummer bonfire



Thanks, Sheri, for hosting our Midsummer celebration in June.

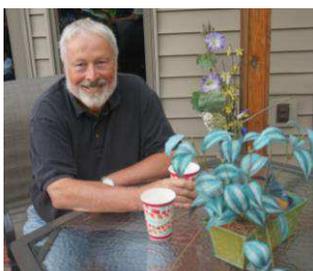


Rosalie Huntington and Ron Kittleson sang historic European songs.

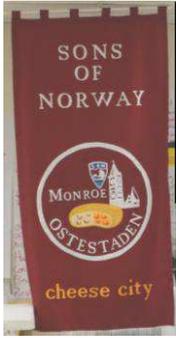
Of course our food was delicious. Brad made rice pudding topped with Ligonberry preserves. We sang, "There ain't no Norwegians in Dickyville." Kittlesons danced a waltz.



We welcomed several guests.



Richard set a roaring bonfire and Brad served s'mores. Fireflies heard there was a party and lit up the field after dark.



our banner goes to the convention, too



Bridging Our Heritage



Convention in LaCrosse Maren Nelson has signed up for the Genealogy course. Jean is taking the bus trip to Coon Valley and Norskedalen.

Fra Presidentent

Our auction is coming up. It's time to go through your garage and attic and maybe help someone downsize and bring their treasures, too. Bring some things you know someone is sure to value.

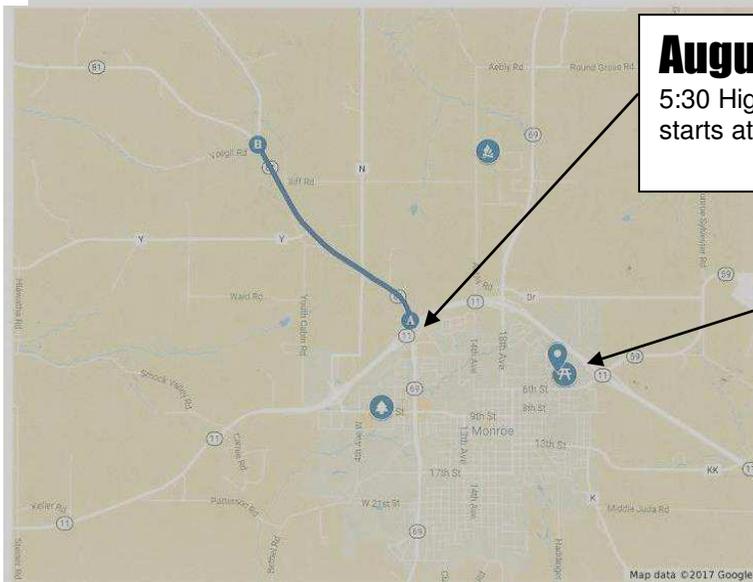
To be successful, we need bidders. Who do you know who would enjoy the evening with us. This is a fun fundraiser for us and last year we sent \$500 to the Sons of Norway Foundation for scholarships and helped ourselves too. Remember, it's on Saturday, October 13 at 1:00 PM.

Jean Busker President



Ron and Jennifer Spielman donated a needlepoint canvas and yarn of a Norwegian midsummer bonfire. We will offer it as a silent auction in July. Who would like to work on this project? It will be a beautiful tapestry.

Monroe, WI Ostestaden



August 2

5:30 Highway pickup starts at Hwy 81 & N

July 12

6:30 PM Cheese Days royalty at UPC

August 9

6:30 Picnic & Kubb at Northeast Park (near Justice Center and UPC)

Calendar 2018

- Jul 12 Business 5:30, UPC
- Jul 12 Cheese Days royalty 6:30 PM
- Aug 2 Highway pick up 5:30 PM
- Aug 9 Business 5:30 at NE Park
- Aug 9 Picnic potluck & Kubb NE Park 6:00
- Sep 13 Business 5:30 UPC
- Sep 16 SON float in Cheese Days parade
- Sep 20 Cheryl Schlessler on Little Norway 6:30
- Oct 4 Business 5:30 UPC
- Oct 12 Auction set up 4:00-6:00
- Oct 13 Auction (set up 10) 1:00 PM
- Oct 18 Highway pickup 5:30 PM



Who makes more fun than Marsha in May!
She brought NORGE cards and prizes.



Ancil Norland is proud of his Norwegian heritage. His parents represented Mount Horeb Sons of Norway at conventions. On special occasions, his mother wore her bunad, purse, and jewelry.

Treat schedule for 2018

- July 12th:** Helen Miller 325-4777, hlmiller@wekz.net
Mae Trost 815-369-4422, dmtrost4422@gmail.com
- Aug 9th:** Summer Picnic-dish to pass and own beverage & table service-club will furnish games only
- Sept 13th:** Pat & Bob Johnson 329-6392 , quiltjohnson@tds.net
- Sheri Novak 325-3432, sherinovak@tds.net
- Oct 11th:** SON Auction-Marsha will do all
- Nov 8th:** Maren & Paul Nelson 325-3248, paulmarennelson@tds.net
- Judy Johnson 325-5541, pudie22@tds.net
- Dec13th:** Christmas Party

Please arrive at 5:30 to get the coffee perked and the beverages made and ready for the meeting along with your treat. **Please bring a box of crackers to go with the cheese.** (The cheese tray is provided.)

Directions

- There are 3 totes that need to be brought upstairs. They are marked with numbers on the side.
1. Make a 40 cup pot of coffee (1½ cups of coffee grounds for 40 cups of water).
 2. Make 3-2 quart pitchers of punch. Directions are on the containers.
 3. Make 1-2 quart pitcher of sugar free punch. Directions are on the container.
 4. Fill 1-2 quart pitcher with water.
 5. You may start to set up in the meeting area after the Weight Watchers meeting is over.
 6. **Remember to keep your voices down while in the kitchen.** The other group meets in the dining room until 6.

My phone numbers are:
HOME 608-966-3327 CELL 608-558-4873 WORK 608-324-2350
Thanks, Marsha Wilhelms, Social Director

ENTER which door?

Be considerate of another group meeting at UPC. They use our old entry door. We enter through the main front door. After 6:30 PM we may enter the old dining hall door. Look for the Norwegian flag! It will guide you.

Financial report

Bill Bethke

June 7, 2018	
Checking	\$ 962.63
Paddle	\$1,910.57
C/D	\$5,115.10
Total on deposit	\$7,963.30

BOOK CLUB: *With Trees on Either Hand* by Muriel Halvorsen

Imagine traveling by ship from Norway to the new world in America. Marit travels with Rolf who is a stranger to her. They share a few feet of space and have no privacy. The crowded ship carries people speaking different languages and with different customs. They bring their own food and water is precious. Disease is rampant.

Marit comes from a small fishing village in Norway. When planning her wedding with fisherman Thorn, she learns he is lost at sea in a storm and all assume he is deceased. Thorn's older brother returns from America to find a bride and Marit agrees to marry him and travel to America for a new life.

On arrival it takes many kinds of travel to reach Rolf's homestead in Barren, Wisconsin. Rolf is a very quiet man who works super hard, but has no time for women. Clearing the land, putting in crops, getting animals is all incredibly hard work when there is no love between the couple who are alone in the middle of the wilderness. Rolf is creative in finding ways to improve their lot, but his financial benefit is always first in his mind. His selfishness and cruelty makes Marit embarrassed. She even learns Rolf knew Thorn was not dead when he married Marit. Marit sees they will never be a happy couple, but there are no jobs for women and divorce is rare. Her options are limited so she makes the best of it. Marit starts to make a life for herself by knitting and selling mittens and other items to neighbors.

The twists and turns of fate are unexpected and make for a suspenseful end.

We met Thursday, May 3rd at the home of Jane Swenson. After much lively conversation hostess Jane served a delicious lunch.

Our next read is a novel by a modern author writing in Norway today. One of the suggestions in *The Viking* magazine is *What is Mine* by Anne Holt. This is a crime mystery selection. This genre is very popular in Norway today. It is the kind of book often taken up to the cabin or the seashore to read during holiday. Modern Norwegians love "who done its". The book is available at the library and is quite an easy read so let's see what's "in" today in Norway. If you want to join us by reading this book, just let Elaine Bethke know so we can notify you when we will meet to discuss it. Anyone interested is always welcome!

Elaine



ha ha!

Ole and Sven are walking down a street in Minocqua WI, when they see a sign on a store that reads, "Suits \$5.00 each, shirts \$2.00 each, and trousers \$2.50 per pair."

Ole says to his pal, "Looky here! We could buy a whole gob of dese, take 'em back ta Dulute, sell 'em to our friends, n make a fortune. Now when we go in der, you be quiet, okay? Just let me do da talkin cuz if dey hear yur accent, dey might tink we're ignrant n try to cheat us. No way, dey'll know we're from Minnesota."

They go in and Ole says with his best "Wisconsin" accent, "I'll take 50 of those suits at \$5.00 each, 100 of those shirts at \$2.00 each, and 50 pairs of trousers at \$2.50 each. I'll back up my pickup and"

The owner of the shop interrupts, "You're from Minnesota, ain't you?"

"Vell...yeah," says a surprised Ole, "How'd ya know dat!?"

"Because this is a dry-cleaners....."

Submitted by Bill Bethke

food

About Norway

Fermented lamb tallow

Koks is the world's most remote foodie destination. People are flocking to this Nordic archipelago to sample cuisine that challenges even the most adventurous palate.

Foreign diners compared the strong taste of fermented lamb tallow to blue cheese, not so unusual when one thinks of cheese.

One planned dish was a sushi-like confection: raw fermented lamb served atop a cake of crispy fried reindeer lichen, cemented in place with an emulsion of mushrooms and pickled berries. Diners would be invited to sprinkle the lamb with desiccated seaweed flakes that tasted a bit like truffles.

Rebecca Mead, New Yorker. (Thanks Bill)

Cod "Skrei" competition



Stunning scenery, breathtaking coastlines and the meanest and biggest fish. All are reasons why the World Cod Fishing Championship in Norway is exhilarating and addictive. Cod are often massive in size and weight, usually exceeding 30 pounds. Both amateurs and professionals brave the cooler temperatures and sea sickness to celebrate the fishing season in Lofoten.

Meatballs in a Gjetost Sauce

For the Meatballs

- 2 Lbs Ground Beef
- 1 Tsp Salt
- ½ Tsp Pepper
- 2 Eggs - lightly mixed
- 1 Cup Milk or 1 Cup Beef Broth
- ½ Cup Flour or ½ Cup Fine Dry Breadcrumbs

In a large bowl combine the ground beef, salt, pepper, eggs, milk or broth, flour or breadcrumbs using your hands or an electric mixer. Moisten your hands and shape the mixture into ¾ inch meatballs.

In a large frying pan at medium heat add 2 tbsp of oil. Add meatballs to the pan and shake the pan gently to turn the meatballs. Cook the meatballs for about 10 minutes and then remove as they start to brown. Place meatballs on a plate lined with paper towels to drain prior to serving.

For the Sauce

- 2 Tbsp Butter
- 2 Tbsp Flour
- ¾ Cup Light Cream
- ½ Cup Chicken Broth
- 1 Cup Shredded Gjetost Cheese
- ¾ Cup Sour Cream
- 2 Tbsp Chopped Parsley or 2 Tbsp Fresh Dill

Save the pan and the cooked-on bits to make the sauce. Remove as much of the oil from the pan as possible. Evenly stir in the light cream. Add the chicken broth, return pan to the burner at medium heat and bring to a boil. Make sure to stir evenly until thickened.

Reduce the heat to low and stir in the gjetost. Mix a small amount of the sauce into the sour cream, return the sour cream to the pan of sauce. Add the chopped parsley or dill.

Return the meatballs to the pan and simmer until heated through. Serve with cooked rice, potatoes or egg noodles

Romagrat

Melt 1 pound butter

Add 1 cup flour

Whip together

Microwave to boil then for 30 sec more

Add 3 cups half and half & 1 cup whole milk to above mixture

Cook two minutes or until thick

When finished add 1/2 cup sugar

May be thinned with whole milk

*Which
Norwegian
food is your
favorite?*



SONS OF NORWAY

Sons of Norway Ostestaden Lodge 5-642
Jean Busker, Editor
N3563 Aebly Rd
Monroe, Wisconsin 53566-9186



Jean Busker, President	608-325-2439, jean@jeanbusker.com
Ancil Nordland, Vice President	608-968-3465
Maren Nelson, Counselor	608-325-3248, paulmarenelson@tds.net
Jan Johnson, Secretary	608-329-5925, janetkjohnson@charter.net
Bill Bethke, Treasurer	608-325-4842, wdbethke@tds.net
Jean Busker, Editor	608-325-2439, jean@jeanbusker.com
Helen Miller, Assistant publisher	608-325-4777, hlmiller@wekz.net
Marsha Wilhelm, Social Director	608-966-3327, marshaannette@yahoo.com
Sheri Novak, Cultural Director	608-325-3432, sherinovak@tds.net
Elaine Bethke, Publicity	608-325-4842, wdbethke@tds.net
Cathy Smith, Membership Secretary	608-325-2697, clynnrd@yahoo.com
Greg Ragan, Fraternal Benefits	1-800-442-4146, gregragan@aol.com

Our 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 our members.

Newsletter
Jean Busker, Editor
Bradley Goplen, Photographer
Jamie Larson, Facebook

Sons of Norway Ostestaden Socials the 2nd Thursday of each month

with a light lunch at 6:30 PM and program at 7:00 PM
UPC, 2707 5th St., Monroe, WI 53566



Gratulerer med Dagen!
(Happy birthday)

July
Bobbi J Bergum
John Stenbroten
Jane Swenson

August
Howard Johnson
Judith Johnson