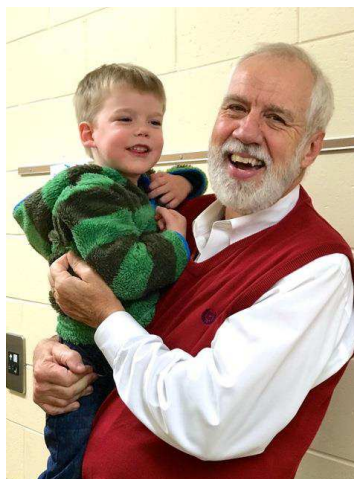


Sons of Norway

Polar Star Lodge 5-472

Events held on the first Sunday of the month
Potluck at 1:30 p.m.

St. Olaf Lutheran Church – Douglas Road, Montgomery,



President Ken with his barnebarn, Nels, at Høstfest 2017

Dear Polar Star

Once again, I'm so proud to lead this Lodge! We just completed our best Høstfest yet! Thanks for all of the sandwiches and baked goods. You out did yourselves! Thanks also, for all of the set-up and helpers throughout the day. My job is easy because everyone pitches in and does their job! One more baking event – The Norsk Museum Smøgåsbord - and then we can take it easy for awhile!

It is with great sorrow that I inform all of you that we must grieve the loss of another Polar Star member, Kari Schussler. She was a native Norwegian speaker and a talented knitter who will be greatly missed by all of us.

Tusen takk!

President, Ken Johnson

Fox Valley Norwegian Choir



Høstfest 2017



Polar Star members and friends
enjoying the Høstfest Market Place

Upcoming Polar Star Events

December 3

**FAMILY JULETREFEST
& SMÅKAKER BAKE OFF**
Cookie judging 12:30-1:00
Tree Trimming at 1:00 p.m.
Potluck at 1:30
See article on page 2

Polar Star Newsletter deadline
14th of every month
Please submit articles to Barb
Johnson at
barbjohnsonb@aol.com
Follow us on Facebook.
Sons of Norway – Polar Star Lodge

POLAR STAR JULETREFEST
SUNDAY, DECEMBER 3, 2017
SMÅKAKER (Cookie) BAKE OFF
Cookie judging begins at 12:30

Tree trimming at 1:00 p.m.

POTLUCK BEGINS AT 1:30



Plan to attend our Traditional Norwegian Christmas Celebration with your children and grandchildren. Bring your favorite Christmas dish to pass and your own table service.

New for 2017.....**Polar Star Cookie Bake Off.** Last year we had so much fun with the krumkake bake off – let's try it again with our favorite Norwegian cookie recipe. Polar Star members will vote on our favorite Norwegian cookie. Bring your cookies and recipes to share with the membership. Ballots for voting may be purchased for a donation to the Sons of Norway Foundation. All cookies will be judged on:

- 
1. Taste
 2. Appearance
 3. Presentation

POLAR STAR ADULT GIFT EXCHANGE. Bring a wrapped gift (\$15.00-\$20.00 value) and participate in the gift exchange organized by our very own Polar Star Julenisse. This is not a white elephant exchange – so be creative and bring a gift that you would be happy to receive. Children will receive their own gifts – so parents and/or grandparents please bring a wrapped gift with your child's name attached to the gift so that the Julenisse will know who to deliver it to. Tree trimming will begin at 1:00 p.m. followed by our potluck at 1:30 p.m. Singing around the tree and the gift exchange will begin after we finish eating.

Tid for julebakst!

(Time to start Christmas baking)

OPPSKRIFTER (RECIPES)

Here are some recipes to get you off to a good start!

Old Fashioned Molasses Cookies

Submitted by Barb Johnson, received from the kitchen of Laurie Gage (Cleng Peerson Lodge)

1 c. sugar	1 tsp. ground cloves
¾ cup Crisco (regular)	1 tsp. ginger (scant)
4 Tbsp. molasses	1 tsp. cinnamon
1 egg	2 ½ tsp. baking soda
¼ tsp salt	2 cups flour

Preheat oven to 375 F. Cream Crisco and sugar. Add egg and molasses. Mix together dry ingredients and add to shortening and molasses. Mold into balls and dip into sugar – flatten with bottom of a glass. Baking times varies (approx. 7 minutes) with size and thickness of the flattening. Laurie says she makes them in all different shapes and sizes. Sometimes she frosts them, sometimes she doesn't. She says most people like them frosted. Frosting is just powdered sugar and water. Editor's note: I tried these wonderful cookies at the Cleng Peerson 45th anniversary party. They are delicious and remind me of my Grandpa – who loved molasses cookies! Enjoy!

Elegant Almond Bars

Submitted by Barb Johnson from the Betty Crocker web site.

Editor's note: This recipe uses a cookie mix, but I figured any recipe that used almond paste and sliced almonds would qualify as Norwegian - I was right – they are delicious! I did not use the white chocolate topping that sounded delicious, but is not very Norwegian. Original recipe can be found on <https://www.bettycrocker.com/recipes/elegant-almond-bars/7fe30441-a4da-40ea-9170-09561efe8827>

Cookie Base

1 pouch (1 lb 1.5 oz) Betty Crocker
sugar cookie mix
½ cup butter (melted)
½ tsp almond extract
1 egg

Filling

1 can (8 oz) or pkg (7 oz almond paste) shredded
¼ cup sugar
¼ cup butter (melted)
2 eggs
½ cup sliced almonds

Heat oven to 350 degrees. In large bowl, stir cookie base ingredients until soft dough forms. Spread in ungreased 13x9 inch pan. Bake 15 – 18 minutes or until light brown. Meanwhile, in a large bowl, beat almond paste, sugar and ¼ cup melted butter with electric mixer on low speed until blended. Add 2 eggs; beat until well blended. Spread almond paste mixture over partially baked base. Sprinkle with ½ cup almonds. Bake 15- 20 minutes longer or until filling is set (filling will puff up during baking). Cool and then glaze with powdered sugar and water mixture.

Anise Kringle

submitted by Carol Devito

1 ½ cups granulated sugar
1 cup butter or shortening
1 whole egg
4 egg yolks
½ tsp baking powder
3-3 ½ tsp anise seed
3 cups white flour

Mix all ingredients in order given in one bowl. Roll small amounts of dough to pencil thickness. Cut into 8 or 9 inch lengths. Form into pretzel shapes. Arrange on a greased cookie sheet and bake at 350 degrees F until light brown, about 12-15 minutes. Makes about 4 dozen.

Drop Cookies (Gulbrandsdalkaker)

submitted by Carol Devito

1 cup sugar
1 cup vegetable shortening, butter or margarine
1 cup cornstarch
2 cups flour
1 cup whipping cream
Few drops almond flavoring
1 cup sliced almonds

Blend sugar and shortening. Add rest of ingredients in order, blending after each addition. This is a drop cookie and should not be larger than a half-dollar. Bake in slow oven at 300 degrees F until cookie is light golden brown around edges and white in center, about 30-33 minutes.

Notably Norwegian recipe book

By Louise Roalson

Copyright 1982

Anna's Serinakaker

Submitted by Nancy Andersen

3 ¼ cups un-sifted flour	1 egg + 1 egg yolk, slightly beaten
1 ½ tsp. baking powder	1 egg white, slightly beaten
¾ lb (3 sticks) butter, softened	pearl sugar (or granulated or turbinado sugar)
1 Cup sugar	

Blend flour and sugar, and set aside. Cream butter and sugar. Mix in slightly beaten egg and egg yolk, and vanilla. Blend in dry ingredients. Form dough into small balls (¾" or slightly larger), and place on ungreased baking sheet. Dip finger into egg white in a small bowl or shallow cup, and press a dent into the top of each ball. Sprinkle tops of cookie balls (where egg white is) with coarse pearl sugar, or other sugar. Bake at 350 degrees until they begin to color at the edges. (Don't let them get really brown.) Store tightly covered in a cool place.

POLAR STAR CALENDAR EVENTS

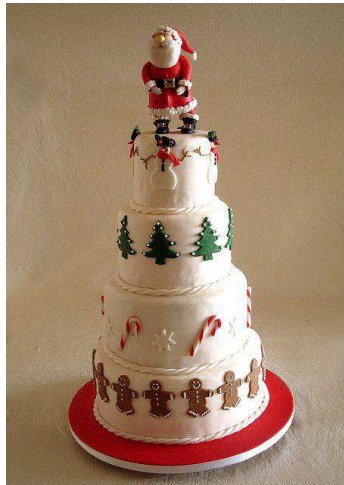
Desember 3 **Polar Star Juletreff** - St. Olaf Lutheran Church – 1:30
2017 Polar Star Kitchen Committees
December: Polar Star Board Members

JANUAR 7 2018 “How to be a Viking”
Culture Goal: Cooking Part 3 begins with Viking Stew

GRATULERER MED DAGEN POLAR STAR!

NOVEMBER (15-30) BIRTHDAYS

- 17. Karen Lindebrekke**
- 18. Nancy Andersen**
- 18. Josie Gehler**



DESEMBER (1-15) BIRTHDAYS

- 3. Don Danielson**
- 5. Jason Crane**
- 8. Kelsey Danielson**
- 11. Karen Thomas**
- 14. Vi Skogen**
- 14. Alfred Sundfor**

UPCOMING SPECIAL NORWEGIAN EVENTS!

November 18: Cleng Peerson Smorgasbord

Norway, Illinois Community Building - Seating at 4:00 & 5:30

\$18.00 per person. \$20.00

Advance Ticket Sales Only – Call 815-343-5070 for tickets

Nov 18 (Sat) 10:00AM: Taste of Norway. Minnekirken, 2614 N Kedzie Ave, Chicago, IL. Do you enjoy tasting new foods? Well, Taste of Norway is the place for you! Stop by Minnekirken, the Norwegian Lutheran Church by the Square, and stock up on Norwegian sweaters, cookies, waffles and other traditionally Norwegian goods. Come for traditional Christmas cookies, julekake, Norwegian goods of all kinds, traditional pea soup luncheon and fellowship. Cost: Free.

November 26 : Sámi Sunday at Elvesund Lodge

St Michaels Church 500 E. 31st St. – LaGrange Park, IL - 3:00-6:00 p.m.

Traditional Sami food will be served and catered by Tre Kroner

Restaurant. Reservations necessary: RSVP to Nancy Robinson at 630-240-9637 or at nrobinson11@yahoo.com

Dec 2 (Sat) 12:15PM Christmas Around the World - Norwegian Program. While Christmas Around the World opens at the museum on November 17, 2017, each country represented may present a program related to their country. The Norwegian program is on December 2nd and will have a choir, folk dancing and carols as people walk around the tree.

Polar Star Calendar Pre-view 2018

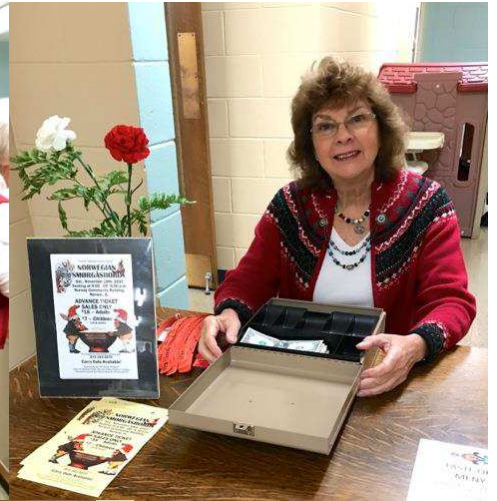
February 4 – Polar Star Penny Social

March 4 – Possible Soughton Dancers performance?????

May 6 – Polar Star Memorial Program

May 10-13 - Polar Star Syttendemai Field trip
To Stoughton, WI

TASTE OF NORWAY 2017



IN MEMORIAM

KARI MARIE SCHUSSLER
SEPTEMBER 12, 1934 – NOVEMBER 5, 2017



Editor's Note: Kari and I were working together to complete part I of her genealogy culture medal that was almost completed. Here is her Family Story that I think she would want to share with all of you....

"I grew up in Norway, in a house my Dad had designed, a house filled with lots of love, wonderful parents, always there for my sister and me. Dad was a book keeper for a bakery and Mom would sometimes help her sister who had a clothing, embroidery and yarn store.

"I don't remember much (of the war) at six years old, but I remember the huge planes going over our house one morning. It was April 1940, occupation of the Germans. Vi (we) spent many days and nights in the basement while bombing went on, fandt (found) piece of a bomb in our yard. My Dad had two brothers close by, so we got milk and potatoes from them. Mom would take apart old cloths and make our dresses as best as she could. Dad would make soles for our shoes out of newspaper and seam with a machine to hold them together. My cousin was at the university in Oslo, he was taken to prison in Germany for two years. It was five long years before it was over, but we survived!"

"At home there were always songs and music. Mom would play the piano, Dad, the violin or flute, we sang. We always went to church and Sunday school. We played with our cousins, made sandcastles and of course dolls. Vinterime (In the winter) we played out in the snow, on skis or spark ("kick sled") and tours to the mountains for blueberries.

"When I got a little older I was in girlscouts, gymnastics and high jump. But most importantly I was in the christian clubs – we were a "whole gang" – boys and girls getting together, we bicycled to camps, went to concerts. During Easter vacation we rented a cabin in the mountains and went skiing.

"Christams Eve we celebrated at home. 1st Christmas day with Dad's familie (family), 2nd Christmas day with my mom's. We always held hands and sang around the Christmas tree. I grew up in a house with loving parents who always had God in their heart - He was the center of our lives. In the Bibel (Bible) I got for my confirmation Dad wrote, "The line to God is always open" and I am using it!"

TAKK FOR ALT