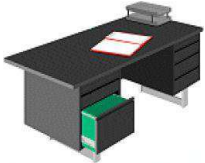


# The Samhold Utsikten

Auburn Hills, Michigan | Celebrating our 52nd Year



## FROM THE PRESIDENT'S DESK



### Christmas Party Recap

Dear Members:

If you missed the annual Sons of Norway Christmas Party you missed a great event. The committee of Bill & Kathie Injerd, Barb Klein, Sherry Rose & Nancy Redilla did a fantastic job. The decorations were spectacular; the songs and music with/guitar were splendid.



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## Our March 12th Meeting

We will be meeting on **Sunday, March 12<sup>th</sup> at 4:00pm** at **Gloria Dei Lutheran Church** (2600 Pontiac Rd., Auburn Hills, MI). We will provide the main dish. Please bring a vegetable dish, salad, and/or dessert as your contribution. **ALL ARE INVITED!**



Please check the website [Samhold5-473.org](http://Samhold5-473.org) for updated information.

## Editor Information

Please contact the editor regarding additions or corrections to the newsletter.

Editor: **Kathie Injerd** 586-909-7609  
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[continued from page 1]

Our visit by the Jule Nissen was a true delight. A toast featuring Norwegian Linie Aquavit courtesy of our Lodge President was well received.



Door prizes were drawn for. Another highlight of the evening as the YULE LOG,



We circled the log and sang and recited the Norwegian table prayer. Ornaments were exchanged as is the custom. A sumptuous meal was served by the Elks Food service. Tusen takk to those who came.



Please reserve December 10, 2017 for our next Samhold Christmas Party.

Thanks to anyone I inadvertently missed,

*E.E. Steensma, President*

## Recipe Corner

### \*Fiskekaker (Norwegian Fish Cakes)\*

Makes 6 cakes.

Adapted from [gooseberrymoosberry.com](http://gooseberrymoosberry.com)

- 1 lb white fish fillets (such as cod or haddock)
- ½ tsp salt
- 1/8 tsp pepper
- 1/8 tsp ground nutmeg
- 1 egg white
- 1½ tbsp corn starch
- ½ to 1 cup ice-cold milk, more if needed
- 1 tbsp finely chopped chives
- 1-2 tbsp canola oil for frying

Dry fillets with paper towels and cut into large pieces.

Process fillet pieces in a food processor. Add egg white, corn starch, salt, pepper and nutmeg to processor and grind until blended. Set the processor to a low speed and slowly add milk through the chute until the mixture has a paste-like consistency, using as much milk as the mixture can absorb without becoming too watery to form the cakes. Add chives to mixture and process. Move mixture to a bowl.

Heat oil in a large pan on medium heat. Divide mixture into 6 portions and form into cakes (roughly 2-3 inches wide). Fry cakes for four minutes each side or until golden brown. Serve and enjoy.

### Remoulade Sauce

Makes 1½ cups

- ¼ cups mayonnaise
- ¼ cup mustard
- 1 tbsp sweet paprika
- 1-2 tsp cajun or creole seasoning
- 2 tsp prepared horseradish
- 1 tsp pickle juice (can substitute lemon juice or vinegar)
- 1 tsp hot sauce
- 1 large clove garlic, minced and smashed

# Cultural Events



**March 12** -- We will watch the first half of a video about the Hurtigruten, Norway's Coastal Voyage.

**April 9** -- We will watch the continuation of the Hurtigruten video. Becky will show pictures and talk about the two Hurtigruten voyages she has taken. Other lodge members who have also had this experience are asked to share.

**May 7** -- We will read the article "Six Viking Leaders You Should Know" and participate in a game of "Viking Bingo".

**June 11** -- Becky will present saga descriptions of King "Harald Fairhair", the Unifier of Viking Norway. She will share photos of monuments in his honor as well as his Kingdom of Avaldsnes, taken in Haugesund and Karmoy Island, Norway.

# Labels & Stamps



Please bring your Campbell's product labels, Box Tops for Education, and cancelled postage stamps to any meeting or send them to the Editor (the return address).

Rita collects them for Haviland Elementary School in Waterford so that they can apply them towards acquiring additional supplies for the school.



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MARCH

BIRTHDAYS

- 1 Phyllis Skora
- 15 Raymond Olsen
- 20 Berit Willett
- 23 Betty Jeskey 101
- 27 Mildred Kelly



An airline captain was helping Lena, a new flight attendant, prepare for her first overnight trip. Upon their arrival, the captain showed the Lena the best place for airline personnel to eat, shop and stay overnight.

The next morning as the pilot was preparing the crew for the day's route, he noticed Lena was missing. He knew

which room she was in at the hotel and called her up to ask what happened to her.

Lena answered the phone, crying, and said, "I can't get outta da room!"

"You can't get out of your room?" the captain asked, "Why not?"

She replied, "Dere's only tree doors in here," she sobbed, "one is da bathroom, one is da closet, and one has a sign on it dat says 'Do Not Disturb!'"



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**Sons of Norway, Samhold 5-473 Lodge**

c/o Kathie Injerd, editor  
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