

Shawnee Skogen 5-689

Hilsen fra Presidenten Wendy Winkelman

NEXT EVENT: Dec. 10, 2023 2:00 PM

ALL ARE WELCOME!! RSVP



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Hei alle sammen

Our annual Julebord is December 10th. It is scheduled for 1 pm in Carbondale. The address is listed on page 3&4. As always, it is a Potluck of Scandinavian foods. Please RSVP to Ron on our website forum or by email (if you don't have a login for the website, email Nathan N for instructions).

Our officers have all agreed to continue their duties in 2024. We do have a new Editor beginning in January. Tusen Takk to Doug A for volunteering for this job. If you have any articles for our newsletter each month, please forward them to Doug.

Heather is working on getting our program schedule put together for 2024. If you would like to do a program for us please let Heather know. We would love members to take turns doing a program. Our January meeting will be over Zoom so look forward to more info on that. We will be looking for two delegates for the District Convention in June. If you are interested in going, please let me know.

Our Thanksgiving was spent with four of our grandchildren. The 3 granddaughters and I made rømmegrøt (Norwegian por-



ridge). What a joy this was for Mormor!

See you all on the 10th! I can't wait to see all the wonderful food!

Tusen Takk.

President, Wendy



Happy Birthday to our Members ! "Gratulerer med dagen"



| Bliss Hazel | 12 | 15 |
|-----------------|----|----|
| Juul Joan | 12 | 17 |
| Sevik Tarryn | 12 | 17 |
| Johnsen Roy | 12 | 19 |
| Gerth Charlotte | 12 | 24 |
| Engen Colin | 12 | 25 |
| Quamen Debra K | 12 | 28 |
| Juul Bonnie J | 12 | 30 |
| Dolan Ann | 12 | 31 |

The 2023 Sons of Norway Ornament



Ornaments are available for sale now. Get one before they are gone by ordering here:

SOFN Christmas Ornament 2023 (logoshop.com)

Lodge Programs for 2023

SONS of NORWAY

Southern Illinois

Programs need to be set up for our meetings in 2023. Please send your ideas to the Program Director, Heather Kjellesvik at hkjellesvik@gmail.com.

| January 8 | 2023 | Zoom—Heather | Where to Learn Norwegian | |
|----------------|------|---|---|--|
| February 19 | 2023 | Stave Kirke in Norway | St. Nicholas Brewery, DuQuoin, IL | |
| March 12 | 2023 | Thor Heyerdahl & the Kon Tiki | St. Nicholas Brewery, DuQuoin, IL | |
| April 15, Sat. | 2023 | Anna, IL | The SON District 5 Board will be here. Please read my front page invitation. | |
| May 14 | 2023 | Syttende Celebration (Mother's Day) | Scandinavian Potluck—388 East New Thompson Lake Road., Carbondale, IL (1 PM) | |
| June 11 | 2023 | New Thompson Lake | Rosemaling with Amy M | |
| July 9 | 2023 | | No Meeting | |
| August 13 | 2023 | | No Meeting | |
| September 10 | 2023 | Scandi Places to Visit in the Midwest | 388 East New Thompson Lake Road Pavilion, Carbondale | |
| October 8 | 2023 | New Thompson Lake | Hardanger Embroidery with Nathan | |
| October 29 | 2023 | Bill/Wendy | Lefse Making | |
| December 10 | 2023 | Ron & Todd's Home 160 East New Thompson Lake Rd, Carbondale | 6th Annual Julebörd | |

2024 Officers

President: Vice President: Secretary: Treasurer: Publicity Dir.: Editor: Counselor: Sunshine: Sports Medal Dir.: Program Dir.: Wendy Winkelman Nathan Nutter Nancy Schick Kelly Bliss Nathan Nutter Doug Askegard Bill Bultinck Open Ron Naversen Heather Kjellesvik wendyathadeland@yahoo.com nnutter@gmail.com nancyrschick@gmail.com kellybliss13@hotmail.com nnutter@gmail.com dougaskegard@gmail.com dist5zone6@gmail.com

rnaversen@gmail.com hkjellesvik@gmail.com

SHAWNEE SKOGEN

JU LE BORD

SUNDAY, DECEMBER 10TH, 1PM

160 E. NEW THOMPSON LAKE ROAD CARBONDALE

RSVP RNAVERSEN@GMAIL.COM 618.201.1942

Celebrate Lille Julaften

Christmastime is one of the high points of the year in Norway with many rituals leading up to the big day of julaften—Christmas Eve. Weeks of preparation include cookie baking, Christmas market visits and gift-buying, lending a festive atmosphere in every town. The anticipation is almost too much to bear! Thus, Norwegians get a head start on the merriment, celebrating lille julaften "Little Christmas Eve," on December 23rd.

But this is no recent addition- lille julaften has been celebrated as early as the 12th century in Norway and other Nordic countries. Tradition dictates that this day is for cleaning the house to make way for the juletre, the Christmas tree: everything had to be tidy and the whole family bathed, to ensure no evil spirits could invade and spoil Christmas. Today Norwegians might buy their tree on the 23rd, without first having to banish the dark forces. Next comes tree decorating with popular ornaments such as Norwegian flags, candles, white lights, tinsel and red and white woven heart baskets.

For supper, it is common to enjoy creamy risgrøt (rice pudding) with a dash of cinnamon and sugar on top. Then it's time to settle in for some favorite shows: trivia quizzes like Julenøtter [Christmas stumpers], some favorite cartoons and Christmas films, the list of which grows longer every year.





CONVENTION WILL BE IN INDIANAPOLIS



Jon Fosse Wins Nobel Prize for Literature

Norwegian novelist, translator and playwright Jon Fosse, whose work is based on his Norwegian roots, has won the Nobel Prize for Literature.

Raised in Kvam along the Hardanger fjord, Fosse says that the novels of Jens Bjørneboe inspired him to start writing in his early teens. His body of work includes seventy novels, poems, stories, essays, children's books and plays. His award-winning publications have been translated into over 50 languages. The author's minimalist prose takes on life, death, anxiety and other elemental human themes.

Fosse's style is referred to as postmodern minimalism and he writes in a spare Nordic style in novels such as Morgon og kveld [Morning and evening] and Septologien [The Septology], an epic in seven books consisting of a single sentence. He is the fourth Norwegian to receive a Nobel Prize for Literature, and the first one in 95 years.

As the first Nynorsk writer to receive this award, Fosse attributes his win to his use of the lesser-used official version of the Norwegian language.

Wendy and Granddaughters, Hazel, Molly and Leah making two different recipes of rømmegrøt to see which one we liked best.



Bjørn Wirkola fyller 80 år – (Can you Read This? Give it a Try)

Han tok VM-gull i skihopp. Og scoret mange mål for fotballklubben Rosenborg. I dag fyller Bjørn Wirkola 80 år.

Bjørn Wirkola er for mange en helt i norsk idrett. Han har vært både skihopper og fotballspiller.

Han ble dobbelt verdensmester i skihopp i 1966. Det skjedde i Holmenkollen i Oslo. Etter hvert sluttet han med skihopp. I 1971 ble han fotballspiller for Rosenborg. Der tok han både seriegull og cuptittel.

Wirkola scoret 28 mål på 97 kamper, ifølge rbk.no.

Wirkola var også god i kombinert. Det er en blanding av skihopp og langrenn.

– Jeg var heldig som fikk være med på så mye. Med veldig mange hyggelige kamerater. I fotballen får man et litt annet forhold til kompisene rundt deg enn i hopp. Der er du mer avhengig av deg selv. Det sier Wirkola til nyhetsbyrået NTB.

Fredag fyller han 80 år. Han har sluttet med fotball og skihopp. Men Wirkola følger fortsatt med på sport. Han var til stede under ski-VM i Planica tidligere i år. Og han ser ofte Rosenborgs kamper på Lerkendal.

– Det er sterkt det de norske hopperne har levert de siste årene. Det gjelder også jentene. Det er bra at de er med. Og husk at alle skihoppere er snille og hyggelige, sier Wirkola.

Selv satte han tre verdens-rekorder i skiflyging. De var på 146 meter, 156 meter og 160 meter. I dag er verdensrekorden på 253,5 meter. Den ble satt av Stefan Kraft.

Wirkola var så god i skihopp at han fikk et uttrykk oppkalt etter seg. «Å hoppe etter Wirkola» betyr å gjøre noe som nesten er umulig.

– Er du lei av å høre snakk om «å hoppe etter Wirkola» år etter år?

Nei da, nei da, det kan jeg høre hver dag. Det er bare hyggelig å ha et slikt ordtak, sier Bjørn
 Wirkola til NTB.

Translation—Bjørn Wirkola turns 80

He won World Cup gold in ski jumping. And scored many goals for the football club Rosenborg. Bjørn Wirkola turns 80 today.

Bjørn Wirkola is for many a hero in Norwegian sports. He has been both a ski jumper and a soccer player.

He became double world champion in ski jumping in 1966. That took place at Holmenkollen in Oslo. Eventually he quit ski jumping. In 1971 he became a soccer player for Rosenborg. There he won both series gold and the cup title. Wirkola scored 28 goals in 97 games, according to rbk.no.

Wirkola was also good in Nordic combined. It is a mixture of ski jumping and cross-country skiing.

"I was lucky to be involved in so much. With a lot of nice friends. In soccer, you get a slightly different relationship with your friends around you than in jumping. There you are more dependent on yourself," Wirkola told the news agency NTB.

He turns 80 on Friday. He has retired from soccer and ski jumping. But Wirkola still follows sports. He was present during the skiing World Cup in Planica [Slovenia] earlier this year. And he often watches Rosenborg's [soccer] matches at Lerkendal.

"What the Norwegian jumpers have delivered in recent years is strong. This also applies to the women. It's good that they are there. And remember that all ski jumpers are kind and pleasant," says Wirkola.

He himself set three world records in ski jumping. They were 146 meters, 156 meters and 160 meters. Today, the world record is 253.5 meters. It was set by Stefan Kraft.

Wirkola was so good at ski jumping that he got an expression named after him. "Jumping after Wirkola" means doing something that is almost impossible.

"Are you tired of hearing talk about 'jumping after Wirkola' year after year?"

"No, no, I can hear that every day. It's just nice to have a saying like that," says Bjørn Wirkola to NTB.



Sandkaker (Sandbakkels)

Sandkaker (Sandbakkels)

3/4 cup + 2 Tbsp. butter
1 cup + 1 1/2 Tbsp. flour
7 Tbsp. or about 1/2 cup almonds, blanched and ground
1 egg
7 Tbsp. sugar

Mix butter and flour until crumbly. Add ground almonds, egg, and sugar. Work ingredients together with your hands. Let dough rest for an hour in the refrigerator.

Press into greased sandkake/sandbakkel forms.

Bake at 350°F /175°C for 10-15 minutes.

Let cookies cool slightly before you remove them from the forms.

