



5-689

Shawnee Skogen Tidsskrift



November 18, 2018 Lodge Meeting

Special points of interest:

- July 15 - 1st Mtg — 0 members
- Aug. 26 - 2nd Mtg — 12 members
- Oct. 1, 2018 — 21 members
- Oct. 29, 2018 — 22 members
- Nov. 30, 2018 — 26 members

Let's make it

"HAPPEN"

Recruit,

Recruit,

Recruit

We currently have 26 members! We made it! Please share our lodge with anyone and everyone you know.

We would like to have a few extra before we have our lodge institution this fall. Good fellowship and food always brings people out—so share our Julebörd with your friends and family! All are welcome!

On Nov. 18th, we met at Bill & Wendy's house and made 160 rounds of lefse. We started at 11 and went until about 4 pm. What an enjoy-

able afternoon, rolling lefse, grilling, eating chilli, and socializing.

We had members and potential members help us celebrate our Scandinavian heritage together! See photos at the end of the newsletter.

Our next meeting is scheduled for December 16, Sunday, 1 pm. It will be our 1st ever annual Julebörd.



The Shawnee Forest

Please let Wendy know what you will be bring to this Scandinavian potluck.

For suggestions on what to bring email Wendy at wendyathadeland@yahoo.com.

Phrase of the Month

Phrase of the Month:

Norwegian :

Swedish:

Danish:

Merry Christmas and Happy New Year

God Jul og Godt Nytt År

God Jul och Gott Nytt År

Glædelig Jul og Godt Nyttår

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Welcome to our New Lodge Members

Mark Strahm
Paula Mann
Tim Fink
Judi Ray
Paige Schuck-Cimfl

We are currently at 26 members. At the time of our lodges "Institution", the members at that time will be called the "Charter Members".

As a Charter member, your name will always be remembered as one of the founding members of Shawnee Skogen 5-689! Let's recruit!

Lutefisk—a Norwegian Tradition

A Norwegian tradition, lutefisk is dried cod that has been reconstituted with lye before being cooked. While lutefisk has greatly lost favor in Norway, Norwegian-Americans have a long tradition of serving lutefisk during the fall and winter holiday season. Still, opinions on lutefisk vary from intense distaste to a strong feeling of enjoyment and connection to one's heritage. Because of its nature – its strong smell and ashy taste – lutefisk is often the butt of many jokes. A common story for the creation of lutefisk is one about Viking fish-

ermen that hung their fish out to dry on birch racks. Unfortunately, fish had been left out to dry when these fishermen were attacked by some neighboring Vikings that set the racks of fish on fire. The fire was then put out by a rain storm from the North Sea, and the fish were left to soak in a mixture of water and birch ash for months. This fish was then discovered by some hungry Vikings who reconstituted the fish for a feast thereby creating the first lutefisk. While there is no proof that this is how lutefisk came into existence,



lutefisk has served a long, vital role by providing generations with protein during the winter months.

Today, lutefisk is a rare dish in Norway while it continues to be consumed by Norwegian Americans as part of their holiday traditions. The love of lutefisk has become so ingrained that Madison, Minnesota has proclaimed itself to be the “Lutefisk Capital of the United States”. To learn more about lutefisk, visit www.sofn.com.

All I can say is **Uff Da**

The Advent Song—Adventsangen

Now we light the first candle
It must stand alone
We wait for the little child
who laid in a manger

Now we light the second candle
Then we can see better
We wait for God, our Father
to give his Son down here

Now we light the third candle
It is a sacred number
We wait for our King
to be born in a stable

Now we light the fourth candle
and night turns into day
We wait for a Saviour
for all mankind

Nå tenner vi det første lys
Alene må det stå
Vi venter på det lille Barn
som i en krybbe lå

Nå tenner vi det andre lys
Da kan vi bedre se
Vi venter på at Gud, vår Far
skal gi sin Sønn hit ned

Nå tenner vi det tredje lys
Det er et hellig tall
Vi venter på at Kongen vår
skal fødes i en stall
Nå tenner vi det fjerde lys
og natten blir til dag
Vi venter på en Frelsermann
for alle folkeslag

**Tim—can you
find music
and teach us
this song?**

Lodge Programs

Christmas time is time for Traditional Scandinavian food! For us Norwegians, it is Lutefisk and Lefse.

We will get together at the home of Bill and Wendy for our annual Julebörd.

Share with your family and bring them to this wonderful event! If you are bringing guests please make a little more food. Thank you!!!

December 16, 2018
Julebörd
Scandinavian Potluck
1:00 PM



Sign up sheet has gone out by email. Contact wendyathadeland@yahoo.com for more details.

6525 Water Valley Road, Cobden, IL 62920
618-534-0318



Happy Birthday to our Members !
“Gratulerer med dagen”



Hazel Bliss	12	15
Joan Juul	12	17
Judi Ray	12	23
Bonnie Juul	12	30

Remember, we can't get life insurance once you need it.

Coverage you can count on, no questions asked.

Funeral costs, Medical bills, leftover debts. These are all expenses that you and your family can expect upon the death of a loved one. But with this affordable insurance plan, you can ease the burden of immediate final expenses, regardless of your health

Advantages

- Available to anyone up to age 85
- No medical exam or health questionnaire
- \$5,000-\$25,000 cash payout
- Guaranteed cash values
- Fixed premiums
- Not subject to federal income taxes



Nordic Term Life Insurance can provide you and your family with maximum coverage for minimum cost. It is designed to meet your individual needs for a specific period of time, and can be converted to permanent cash-value life insurance.

Greg Ragan
Financial Benefits Counselor
Sons of Norway
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Celebrating Advent

Did you know that November 25 marks the first Sunday of Advent? In Norway, Advent is a big deal and great opportunity for your lodge to showcase some Norwegian customs in the run up to Christmas. Here are some simple ways you can help your lodge members bring a bit of Norway to mark the Advent season this year.

- The color purple. In Norway, the color purple is commonly found in Advent decorations. Purple Advent candles help mark the occasion, with a candle being lit each Sunday until Christmas. Although white candles are becoming increasingly popular, it's the purple ones that are a bit more authentic. The color extends beyond the candles, though. It can be found throughout the home in decorations, place settings, linens and more.
- Sing the Advent song. There are several songs and poems in Norway that celebrate the Advent season, but the Advent song is the most famous.
- Prepare for Christmas. In Norway, the Advent season is a time of preparation for Christmas. Children often use the time to start making Christmas cards to give to family members.
- Make an Advent Calendar. Although they're a tradition borrowed from Germany, Norwegians still love Advent Calendars. Keep in mind, though, they actually start on December 1 and countdown to Christmas. Homemade calendars are very popular and there are many tips and resources on the internet. One unique calendar, though, is also very simple. Take an orange and place 24 cloves in it. Each day, remove one of the cloves and enjoy the scent as it builds throughout your home.

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Sons of Norway
Shawnee Skogen 5-689

We're on Facebook
<http://facebook/southillinois/>



To JOIN, go to www.sofn.com

Mock Aquavit “Mockavit”

Submitted by Ron Naversen

Making aquavit this way is a really fun way to experiment with aromas. If you have the time and patience to wait for a couple of weeks -- you will be rewarded.

- 2 teaspoons caraway seeds, or more.
- 1 teaspoon fennel seeds.
- 2 teaspoons dill seeds.
- 2 star anise.
- 1 tablespoon coriander seeds.
- 1 whole clove.
- 2 teaspoons cumin seeds (optional).
- One 1-quart bottle potato vodka.

Directions:

Add the spices to the vodka bottle and cover tightly. Let stand for 2 to 3 weeks, depending on how strong you want the aquavit to be. Shake the bottle every once in a while.

When the aquavit has reached the desired intensity of flavor, strain and discard the solids; return the aquavit to the bottle.



The perfectionist!



Hmm, not so round! Ha Ha



Mother & Son—go Team!



Heritage member Hazel !



Visitors...



Lefse making in a SUIT!



AND, RESTING

