



5-689

# Shawnee Skogen Tidskrift



## October 21, 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

Let's make it  
"HAPPEN"

Recruit,  
Recruit,  
Recruit

We currently have 22 members! We need only 3 more! Please share our lodge with anyone and everyone you know. Good fellowship and food always brings people out—so share our next two meetings with your friends! All are welcome!

On October 21st, we met again at Hedman Vineyards in Alto Pass, Illinois. Bill started the meeting off with the Pledge of Allegiance and moved along to playing "Heads or Tails". Member, Randy Moe, was our winner,

winning a "Velkommen" trivet as his prize.

A fundraiser was discussed at the Coop in Carbondale, but a 501C8 certification is needed. The cost to get this is \$275. Once the lodge has some money in the treasury, we will then discuss getting this certification.

Member Julie Chrismer gave us a very informative presentation entitled "Why Genealogy/Why Genetic Genealogy". Along with Ju-



*The Shawnee Forest*

lie was Debbie Fraedrich from the Carbondale Family History Center. If you missed this presentation, you missed a wonderful presentation. Handouts were given to all of us on all the research options in Southern Illinois.

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## Phrase of the Month

Phrase of the Month: Ha det bra!

Meaning: Good Bye!

Direct Translation: Have it good!

Pronunciation: Ha (just like ours with "haha"), Deh (Kind of like "day" but cut it short at the end), Bra (just like the item in a woman's wardrobe.)

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## Cooking Cultural Skill

As you know our Lefse making and Julebörd is right around the corner. As we prepare some of the wonderful Scandinavian foods we grew up on, what better time to think about submitting an application for a Cultural Skills Award in Traditional Norwegian Cooking! Each of the 3 levels highlights a different type of food group – Traditional Favorites, Baked Goods and Desserts, and Meat & Fish Dishes. The trick is you cannot use the same recipe for more than one section. For those who are attending the Lefse Making and Julebörd meetings – making lefse, meatballs, rice pudding, cookies, etc. can all be used as a recipe. Before you attend/or during the lefse making and Julebörd making be sure to snap a picture of your goodie. Participation in these events can also be an elective for the award.

PS – Did you know that in Norway there is a tradition to have 7 types of cookies at Christmas.

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## Nordic knitting (Nordisk strikking)



One of the most recognizable symbols of Norway is the traditional Norwegian wool sweater. Some of the most well-known patterns date back to the 19th century and include the Setesdal, Marius, Fana, and Selbu patterns.

There are several different types of sweaters. A *kofte* is a knitted jacket with buttons or clasps, usually pewter. A *genser* is a sweater that is pulled over the head. Other knitted garments include hats,

socks, mittens, and gloves

The Setesdal sweater is a classic pattern which originated in southern Norway. The background is white or black with contrasting white or black stitches. It also has a colorful embroidered border around the neck.

The Marius sweater is similar to the Setesdalskofte. It is commonly knitted in red, white, and blue, the colors of the Norwegian flag. It is

named after Marius Eriksen, a skier, fighter pilot, model, and actor.

The Selbu Rose pattern comes from Sør-Trøndelag. There are many variations, but the most well-known pattern is the eight-pointed star. The motif is traditionally knitted in black and white and is often used for mittens.

The Fana pattern comes from Fana, a district in Bergen. The *kofte* or *genser* is knit in two colors and has stripes with lice, eight-pointed stars or flowers, and a checkerboard pattern.

ARE YOU A KNITTER? CHECK OUT THE CULTURAL SKILL PROGRAM FOR KNITTING!

## Allowed to Belong to Two Countries

The government wants to let Norwegians belong to two countries. They want to give people the chance to have dual citizenship. Norwegians must be allowed to have passports from two countries. This is what the government wants. That is to say, people who live in a country outside Norway can have dual citizenship. "It will be possible for Norwegians to keep their Norwegian passports. They can do that even if they become nationals of another country. The same will apply to foreign citizens who wish to become Norwegian. We are open to dual citizenship. This ensures that Norwegian law follows developments around the world. Connections to other countries are ever-increasing." So says Jan Tore Sanner in a message to the press. He is the Minister of Knowledge and Integration. All of the other Nordic countries have opened up for double citizenship. So have most of the countries in Europe.

The rule today is that only Norwegians can have citizenship. But there are several exceptions to the rule. Many foreigners seeking to become Norwegians have received dual citizenship, while Norwegians who become citizens of another country have not had the same opportunity. The government's proposal makes it so people are treated more equally, says Sanner. Norwegian citizens can regain their citizenship with this proposal. That is, if they lost their Norwegian citizenship when they became citizens of another country.

The government says that security is also an intention of the proposal. People convicted of terrorism may be deprived of their Norwegian citizenship. However, if they do not have dual citizenship, they cannot be sent out of Norway.

## Lodge Programs

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

Instead of a meeting in **November and December**, we will get together at the home of Bill and Wendy to make Lefse and start our annual Julebörd.

The date is November 18 and we should start a little earlier as making lefse is a little time consuming. Share with your family that they may be able to have Lefse for Christmas Eve!



**November 18, 2018**

**Lefse Making**

**12:00 PM**

Chilli will be served for lunch

We are starting early as lefse is a long process.



**December 16, 2018**

**Julebörd**

**Scandinavian Potluck**

**1:00 PM**

Sign up sheet will go out by email in Dec.

**6525 Water Valley Road, Cobden, IL 62920**

**618-534-0318**

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Our next meeting is scheduled for November 18th, Sunday, 12 pm noon in Cobden. Thank you Julie! We would love to learn more at a future meeting!

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To access the Cultural Skills Programs, visit [www.sofn.com](http://www.sofn.com). After you log in as a member, go to Member Resources, Cultural Programming, Cultural Skills Program. You can also find the Recipe Box filled with exciting recipes.



**Happy Birthday to our Members !**  
**“Gratulerer med dagen”**



11	7	Boden Bultinck, Heritage Member
11	19	Connie Ray
11	30	Dana Bultinck

## We Work for You!

It's likely that you have one or more financial advisors working for you. Think about it. Who did you buy your life insurance from, invest with, do charitable planning with, estate planning and gifting? And how many times have you had a new advisor take over your business or the company changed hands and name? When was the last time you heard from these people? Who owns the company and where do the company profits go? When you belong to Sons of Norway, you have a stake in the organization. Our successes are your successes. Our stability is your stability. You are an owner. As a fraternal benefit society, we give our profits back to our lodges and members. The next time you are ready to make a move with your finances, think of Sons of Norway. We have been relating to our members for many years. Give us the opportunity to show you how we can work with you to achieve your financial goals. Although we've grown and evolved, the mission we set of helping each other in times of financial hardship back in the early 1900's hasn't changed. Call your Sons of Norway Financial Benefits Counselor and let's get to work.



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## Recruitment Made Easy

Holding new member recruitment events is a great way to promote your lodge and increase your membership. What better way to entice potential members than with food and fellowship?

One of the best partners you have in your efforts to recruit new members is your Financial Benefits Counselor. Your FBC will help organize a New Member Dinner and make a presentation about the benefits and services Sons of Norway has to offer. To top it off, the Insurance Department will reimburse your lodge up to \$400 (maximum) for the meals for the potential new members and their sponsors—breakfast, lunch or dinner.

For information about holding a New Member Dinner and qualifying for the \$400 reimbursement, please contact your lodge's FBC or Len Carlson, director of agencies, [lcarson@sofn.com](mailto:lcarson@sofn.com) or 612-821-4609.

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Sons of Norway  
Shawnee Skogen 5-689

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<http://facebook/southillinois/>



**SONS of  
NORWAY**

**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 to provide quality  
insurance and financial products  
to its members.*

**To JOIN, go to [www.sofn.com](http://www.sofn.com)**

## Kringle

Submitted by Christopher Mohs, Vikingland Lodge 1-495,  
Detroit Lakes, MN

1 cup sugar  
1/2 cup melted butter  
1 cup buttermilk (or 1 cup regular milk soured with  
1 tbsp of lemon juice or white vinegar)  
1 tsp baking soda (added to the buttermilk)  
1 large egg  
1/2 tsp salt  
1/2 tsp ground cardamom  
3 cups flour (may take more)



In a mixer, add sugar, melted butter, egg, salt, cardamom and the buttermilk mixture (that includes the baking soda). Mix together well and then add the flour, 1/2 cup at a time until the dough becomes stiff. (It will still be a little slack, slightly looser than a sugar cookie dough.) Cover with plastic wrap and refrigerate overnight. The next morning pre-heat the oven to 350 degrees and remove the dough from the refrigerator. On a floured board roll out approximately 1 1/2 tbsp of dough into ropes that are approximately 6-8 inches in length. Dipping your finger in water lightly, wet both ends of the rope and seal together to make a ring or circle. Give the ring one twist to form a figure eight and place on a parchment lined baking sheet, leaving approximately 1/2 inch between each one to allow for the rise while baking (they will double in size). Bake for 20 to 25 minutes or until just starting to brown. Remove and let cool before enjoying.