



5-689



Shawnee Skogen Tidskrift

The Shawnee Forest



September 16, 2018

Special points of interest:

- July 15 - 1st Mtg – 0 members
- Aug. 26 - 2nd Mtg – 12 members
- Oct. 1, 2018 – 21 members

Let's make it
"HAPPEN"

Recruit,
Recruit,
Recruit

We started with 0, then went to 8, 12, and now we have 21 members! Yahoo everyone! We are on our way!

On September 16th, 2018 we met again at Hedman Vineyards in Alto Pass. Meeting at Hedman's gives us a chance to relax and enjoy a meal and beverage if we so choose.

Bill started the meeting off with the Pledge of Allegiance and moved along to playing "Heads or Tails". Member, Kelly Bliss, was our winner, winning a Trolls T-shirt for her prize.

We enjoyed watching a presentation on the famous ice skater, Sonja Henie and also watched a short video on "The Sign Guy and

Green Jello".

Remember to think about volunteering to be an officer of the lodge. There are many jobs that need to be done each month. None of them are hard and can be a lot of fun.

Our next meeting is scheduled for October 21st, Sunday, 2 pm again at Hedman Vineyards.

The program should be fantastic!

Phrase of the Month

Phrase of the Month: **God Dag!**
 Meaning: **Hello!**
 Direct Translation: **Good Day!**
 Pronunciation: **Goo Dog!** (Let the jaw open up for the Dog. So it might be more like "Dawg.")

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What Exactly is your Heritage?

Does Viking blood run through your veins? Bet I caught your eye with that question. With so many DNA testing kits available, it is easy to get an ethnicity estimate and answer that question about yourself. As more people take a test, the pool of information the experts can analyze grows.

You may see changes in your ethnicity estimate over time. Come and check out our program this month on your Genealogy and DNA!

Debbie Fraedrich from the Carbondale Illinois Family History Center will be co-presenting with Julie Chrismer. Debbie will be

telling the group about all of the free resources available for searching Norwegian family history from FamilySearch.

Thank you Julie and Debbie for sharing with us this month!

Welcome to our New Lodge Members



KC Campbell
Julie Chrismer
Joan Juul
Kristen Juul
Amy McCulloch
Cheryl Strahm
Connie Ray
Nancy Schick
Jeffery Skjeveland

Once we get 25 members we will be able to get instituted as an official Sons of Norway Lodge. At the time of the 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!

Aug. 26, 2018
Lodge meeting

Congratulations to Bonnie Juul !!!

"Shawnee Skogen member has achieved Success!"

Congratulations go out this month to member Bonnie Juul for achieving medals in Idrettsmerke (EE-dretts-merk-eh)! Idrettsmerke medals are for Sports and Fitness programs and living an active lifestyle. Bonnie not only earned the first medal (Bronze), but also earned the Silver and the Gold! WOW Bonnie! To earn these medals,

Bonnie did walking, jogging, weighted exercises and aerobics.

We are impressed Bonnie with all your hard work!

Look for a vest or sweater now to wear them proudly!



Maud Returns to Norway

After more than a century abroad and 85 years at the bottom of the sea, Roald Amundsen's expedition ship Maud has finally returned to Norway. Maud was built in 1917 for Amundsen's second expedition to the Arctic and set sail from Vollen in Asker, Norway, the following year. The ship was intended to be a floating scientific research station to collect data across the North Pole. Unfortunately, numerous conflicts complicated the mission, and the Norwegian explorer was forced to sell the ship in 1925 to the Canadian Hudson Bay Company. Maud was then docked in Cambridge Bay, Canada, and used as a radio station and storage unit until she sank in 1931. Several plans to retrieve Maud from the Canadian seafloor were started, but all fell flat. It wasn't until 2011 when real estate company Tandberg Eiendom finally found success, and was able to help Maud reach surface in 2016. The journey home then took an additional two years, being towed by tugboat around Greenland and through the Atlantic Ocean, and was complete in August of 2018. Maud now sits almost exactly where she was launched more than 100 years ago in Vollen, Norway. A museum will feature the ship's remains and share her remarkable story while above and below sea level. Amundsen's two other ships, the Gjoa and Fram are currently housed at the Norwegian Maritime Museum in Oslo.





Lodge Programs

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

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

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

For our **December** meeting, it was talked about attending the Hedman Vineyards Traditional Swedish Christmas Dinner and Lucia Performance.

Here are the details:
Sunday, December 2, 2018

- Warm Glögg served with Ginger Snaps
- The Lucia Performance
- Meat platter: Swedish Meatballs, Gravy and Lingonberries, Red Beet Salad, Ham and Mustard
- Fish Platter: Pickled Herring, Egg with Creamed Caviar, Janssons Temptation
- Choice of Port Tenderloin served over Saffron Pasta and Herbed Cheese—Wine: Chambourcin or
- Seared Cod with Red Bell Pepper Sauce, Mashed Potatoes and Broccoli— Wine: Chardone!
- Rice Pudding served with Milk, Cinnamon and Sugar—Wine: Port Wine

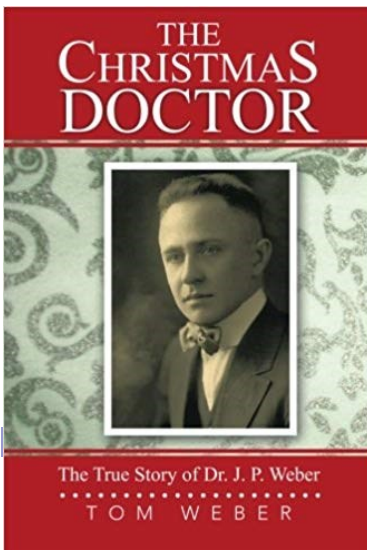
Price \$65.50+Tax and gratuity
Advance reservations are required



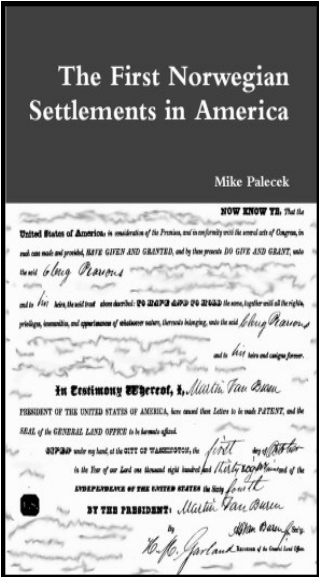
Sons of Norway Foundation Month

October is Sons of Norway Foundation Month. October means blazing colors in nature, cooler temperatures, and school activities. Take a moment to learn more about how our members and lodges support each other through grants, scholarships, camperships and more; and how your lodge can be an integral part of giving back to the institution that gives so much to your lodge. Visit www.sonsofnorway.com/foundation for more info about the Foundation.

Book Recommendation for the Month



I have written a non-fiction book about my father. It is entitled *The Christmas Doctor: the True Story of Dr. J.P. Weber*. His life was saved as a teenager by a wonderful Danish-American nurse in Portland, Oregon. Motivated by what she had done for him, he became a courageous country doctor in northern Idaho. The main story in the book narrates a perilous horseback ride my father made to see an immigrant Norwegian patient on Christmas Eve, 1927. After reading this true account, the beloved actress Liv Ullmann wrote to me, "You have a wonderful father to remember. I am very moved." Cordially, Tom Weber. This book can be purchased at: <https://www.amazon.com/Christmas-Doctor-True-Story-Weber/dp/1491815612>



Please support Norwegian-American heritage and the Nordic Heritage Foundation

The Nordic Legacy Foundation is Sons of Norway's District 5 Norwegian heritage project. Profits from this book project will support Masse Moro youth camp and other District 5 heritage programs.

As a "tusen takk" for your donation, you can get the book "The First Norwegian Settlements in America." Learn about the Sloopers, the first group of Norwegians to come to America in 1825. As the west was opened, Norwegians had major settlements in Illinois and Wisconsin. Some of the earliest settlements in Missouri, Indiana, Texas and Utah are also covered in this volume.

Travel to some interesting Norwegian-American museums also featured in this book.

If you haven't earned a SON literature cultural skills pin, this book is a great way to get started.

ORDER FORM - THE FIRST NORWEGIAN SETTLEMENTS IN AMERICA

- \$20 (1 book)
- \$25 (Nordic Heritage Fund donation for 1 book)
- \$100 (Nordic Heritage Fund donation for 5 books)
- \$250 (Nordic Heritage Fund donation for 15 books)
- \$500 (Nordic Heritage Fund donation for 33 books)
- I want to make a \$_____ donation, and receive only ___ books

allow 3 weeks for printing and shipping (shipping to one location)

Make checks out to "D5 Nordic Legacy Foundation"

Name: _____

Address: _____

City/St/Zip: _____

Email: _____

Phone: _____ Lodge: _____

Send your order to: Mike Palecek, SON treasurer, 5747 Sandy Lane, Racine WI 53406

**Happy Birthday to our Members !
"Gratulerer med dagen"**



Strahm Cheryl	10	9
Bliss Kelly F	10	22
Campbell KC	10	24

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Sons of Norway
Shawnee Skogen 5-689

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

Our Mission:

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 for our members.*

Spread the Word: Invite a Friend Before our next meeting, please consider asking a neighbor, friend or family member to join you as a first-time guest. Even if they aren't ready to join as a member, they can help us spread a positive message about our friendly gatherings and welcoming Nordic spirit.

To JOIN Shawnee Skogen, go to
www.sofn.com

Puffed Apple Pancake—Delicious

Submitted by Julie McCormick, Nortun Lodge 1-016, Duluth, MN

Put a stick of butter (1/4 lb.) in a 12" x 7" glass casserole pan. You can use any shape of a similar size. Place pan in cold oven. Turn oven on to 425 degrees F. Don't let the butter brown! While butter is melting, core 2 peeled apples, and cut up into small pieces. Add apples to melted butter. Next, combine all batter ingredients. Thoroughly mix with egg beaters. Apples should be sizzling and starting to cook in the melted butter. If not, wait a few more minutes. Then take out of oven and pour the batter over cooked apples. Give a quick stir to make sure apples are evenly distributed. Sprinkle 3 Tablespoons of brown sugar evenly over the batter and sprinkle top with more cinnamon. Immediately return to oven and bake for 20 minutes or until the pancake puffs up. Serves 6-8 people. Can be enjoyed hot or cold, and topped with apple sauce or syrup

½ cup butter
2 apples, peeled & diced

Batter:
6 eggs
1-1/2 cup milk
1 cup flour
3 Tbsps sugar
1/2 tsp salt
1 tsp vanilla
1 tsp cinnamon

Topping:
3 Tbsps brown sugar
Cinnamon