

LUREN



**SONS OF NORWAY-
CIRCLE CITY LODGE #5-614
CARMEL, IN**

May/June 2026 Issue

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 provide quality insurance and financial products to its members.

Greetings from the President

Hilsen fra Presidenten

It is almost time to celebrate Syttende Mai. I am looking forward to our dinner on the 9th and also on our trip to celebrate in Wisconsin. Many of us are traveling up to celebrate for the weekend. It will be fun to see a whole town celebrating our Norsk heritage.

Our Bunad committee has been meeting and I believe we set a goal for those of us making one to be able to wear them next year for our Syttende Mai celebration. It is a huge challenge for some of us, especially me as I haven't done embroidery or sewing for years. We will keep you posted on our progress.

I am enjoying the return of many birds with the coming spring. I have already seen hummingbirds and orioles, a new visitor has been an eagle. I have only seen him/her once so I am hoping for many more visits.

I am happy to say that I have started Rosemaling again. Alma has made the arrangements for us to the Sullivan Munce building in Zionsville. We don't have formal instruction but there is a wealth of knowledge from those that attend. We meet on Mondays from 10am to 12. I learn new tips and tricks every week.

At a previous meeting I mentioned needing volunteers to help with kitchen set up and clean up. Gary and Stan have done a fantastic job but it shouldn't be their responsibility alone. Please consider volunteering. Let myself or Jerry know your availability.

I hope to see everyone on May 9th.

I know the flyer said April 29th but if you call Alice by May 4th so we know how much salmon to buy.

Takk

Nancy

P.S. Thank you all for the president's pin!

SYTTENDE MAI

Join us on May 9th to
celebrate Syttende
Mai at King of Glory
Lutheran Church.
2201 E 106th St.
Carmel, IN 46032
Noon
May 9, 2026



Mail Reservations to:

Alice Voris 9988 Upton Ct, Carmel, IN 46208

317-846-4286 DEADLINE May 4, 2026

Adults # _____ \$18.00 _____

Under 10 # _____ free!



STOUGHTON

Stoughton was founded by Luke Stoughton in 1847. The first settlers were Yankees from New England.

Waves of Norwegians immigrated to the community during the late 19th century to make Stoughton America's Norwegian capital, home of lutefisk and "Syttende Mai."

Stoughton's economy has leaned heavily on agriculture. Wheat farming was important in the beginning. Later Norwegian farmers made Stoughton a great tobacco growing and warehousing center. Women who sorted tobacco in the warehouses inaugurated the national coffee break custom. The manufacture of wagons was pioneered by Targe Mandt in 1865 and at the turn of the century Stoughton's wagon factories were nationally famous shipping 33 thousand vehicles per year and employing 1000 men.

The present Stoughton Historical Museum was built as the city's first church by Universalists in 1858.

Erected by Dane Co. Historical Society - 1965

Mom's Oatmeal Bread

By Jerry Rud

My mom, Marlyn Svor Rud (or Mrs. Chester Rud which she preferred) had many signature recipes - those which she made often to the delight of our family and guests. Her chicken and rice casserole was one, and her lemon bars were scrumptious, and then there was her molasses cookies. The one she made most often was the oatmeal bread. It was slightly brown from the molasses which also gave it a hint of sweetness. But mostly it was the manifestation of a mother's love for us. Trite, but true: It was a labor of love.

My two sisters and I honor her memory by continuing the making of some of these traditional recipes. We make lefse (as so many do), sweet soup (søt suppe), molasses cookies, flatbread (flatbrød), and just recently I made my first attempt at the oatmeal bread. Folding raised bread is a tricky process and I wouldn't say I have mastered it yet. The loaves I made recently looked like a conch shell with a big wave on the side, but I will keep trying and eventually carry on the tradition as I try to attain the level of excellence that she would approve if she were here. I always remember her comment if I made something that did not meet her standard. She would say: "It's ok, but I wouldn't serve it to anyone from outside your home." I smile when I think of this now.

I plan to make this bread for our early Syttende Mai celebration on May 9, so you will get to sample it. I am also including the recipe here.

Oatmeal Bread

2 pkgs yeast
1/2 cup warm water
1 cup oatmeal
1/2 cup molasses
1/4 cup sugar
1/3 cup shortening
1 tbsp salt
1 1/2 cups boiling water
2 eggs, beaten
5 1/2 to 6 cups flour

Dissolve yeast in warm water. Pour boiling water over oatmeal, shortening, sugar, molasses, and salt. Add yeast mixture, eggs and flour. Add flour until it doesn't stick and knead well. Let rise. Punch down and let rise again until double in size. Shape into three loaves and place in loaf pans. Let rise again. Bake at 350 degrees for 35 minutes.

Mrs. Chester Rud

Brunkake. (Brown Cookies)

1 cup butter
1 cup white sugar
2 tsp vanilla sugar
2 Tbsp Lyles Golden Syrup
2 cups flour
1 tsp soda

Directions

Combine butter, white sugar, vanilla sugar, and syrup. Then combine flour and soda and mix well. Divide into four equal parts and roll each part the size of a large hot dog. Place 2 on a cookie sheet with room for spreading. Press down to length about 14" long, 1 1/2" wide and 3/8 to 1/2" thick. Bake at 350 degrees for 10-12 minutes until golden brown. Remove and slice diagonally with a pizza cutter. Cool. Makes 45 cookies. Should be crisp, not doughy. Can make 5-6 rolls for more and smaller

From Rhonda Roesch

This was sent too late to include in the last Luren but I thought it was still interesting to share.

DEAR ALL MEMBERS OF CIRCLE CITY LODGE OF SONS OF NORWAY!

Just a little information about the Easter we are all part of right now - 2026! I came to realize that you may not be aware of the practical outcome in Norway of so many holidays in one stretch. Last Wednesday I made a transaction in Den Norske Bank on my lap top. Of course it was carried out, but then it said *"OBS! This transaction will not be recorded before Tuesday April 7."* – which reminded meEaster Holiday is not just a "simple" Easter Sunday in Norway! And you may not know this

Easter – or PAASKE in Norwegian – is a long holiday in Norway. People usually plan well how to make the most of it, and how to enjoy the last patches of snow! A lot of working places have what is called "flexi-time" for their employees. That means in general, that between 10 am and 2 or 3 pm you *have to* be present at work. The rest of your daily working hours you may place before or after the central cluster of hours. It is also a lot of flexibilities when it comes to putting in extra hours and save up for an extra day off. However – this, of course depends on what kind of a job you have. Easter is a holiday where this practice is put to big use.

Schools close for Easter on Friday before Palm Sunday, when Easter traditionally starts. Then, there are three days of work before *Maundy Thursday, which is a national holiday, as well as Good Friday*. All government offices, shops, and businesses are closed these two days. Then comes Easter Saturday – or Easter Eve – when shops have a limited opening time for "re-fill", if they are open at all. The next is Easter Sunday – or "1. Day of Easter – which is a Sunday with everything closed. AND 2. Day of Easter, which is *ALSO* a national holiday, with everything closed! However, most gas stations have a "grocery corner".

This means that basically "everything" is closed from Wednesday before Easter until Tuesday after Easter! The cities are more or less "dead".

Back to the "flexi-time" which comes in very handy in planning the Easter Holidays. It is very usual to work up enough hours so you can leave for Easter in the mountains – SKIING!!! – already Friday before Palm Sunday, and return 2. Easterday or even the following Tuesday, in less traffic.

I thought you might find this interesting

Jacket Hotel

When traveling from a cold climate to a warm-weather getaway, the question of what to do with your big, bulky winter jacket becomes an issue. The choices traditionally are to freeze as you run into the airport in shorts and flip flops, or waste valuable luggage space, shoving your coat in there until you return home. Oslo airport has just come up with a third option for those fleeing the cold weather for a bit.

Flytoget, the airport railway service, in collaboration with Oslo airport, has launched a jacket hotel for travelers. It's a free service for those that use the Flytoget train to get to the airport on the day of their flight. Each passenger can check one coat for up to four weeks while they are out of the country enjoying fun in the sun. When they return home, they simply hand in their pickup slip (or a backup picture in case it got lost), grab their coat and head home. For people nervous to leave their coat, fearing it might get lost, stolen, or damaged, they are kept in a locked warehouse at the airport.

In the unlikely scenario that something happened to a jacket, the company compensates for loss or damage. It is recommended, however, that no valuables are left behind in the coat, because that loss would not be covered. If you plan to be gone longer than the four weeks allowed, you can arrange for a friend to pick up your coat for you, otherwise, it will be considered abandoned property and handed over to the police.

The service is typically available from the end of January through March or April.

Sources:

[Åpner «jakkehotell» på Oslo lufthavn – Stor-Oslo](#)

[OSLOAIRPORTS.COM: Jakkehotellet er tilbake på Gardermoen](#)

[Flytogets jakkehotell – flytoget.no](#)

By [Kirsten Lehman](#)|March 18th, 2026|Categories: [Blog](#)|0 Comments



Calendar of Events

- May 9. Noon Syttende Mai Celebration
Prepared salmon and sides
Program: Presentation by Jim Nelson, in person
The Sami Who Came to Alaska
10:30 Intermediate Norsk Class
After Program. Beginner Norsk Class
- May 15-17 Group trip to Stoughton, WI Syttende Mai Celebration
- May 21. 4:30 Intermediate Norsk Class (via Zoom)
7:30 Beginner Norsk Class (via Zoom)
- June 4. Noon Pitch-In Meal
Program: Mary Whipple - Sheep Farmers in Norway
10:30 Intermediate Norsk Class
After Program Beginner Norsk Class
- June 18. 4:30 Intermediate Norsk Class (via Zoom)
7:30 Beginner Norsk Class (via Zoom)
- July No meetings or Norsk classes

Circle City Lodge Officers

President:	Nancy Andersen.	317-626-5237
Vice President:	Mary Jane Henrikson	812-662-3728
Secretary:	Jerome Rud	765-720-5232
Treasurer:	Alice Voris	317-691-1370
Co-Treasurer.	Jewell Morrow.	317-696-2903
Cultural Director:	Berit Skarre.	812-617-5678
Membership Director:	Ben Olsen III.	317-459-5913
Sports Director:	Susan Alden.	317-460-8891
Foundation Director:	Karen Courtney.	317-696-2852
Lodge Councilor:	Stan Pederson.	317-339-5249
Historian:	Glenna Divine	765-749-2567
Newsletter Editor:	Glenna Divine.	765-749-2567

Read past issues of LUREN at:

www.sonsofnorway5.com

Check out our facebook group!

<https://www.facebook.com/groups/473869819402515>

Check out SOFN Website!

<https://www.sofn.com>

[https://www.youtube.com/watch?](https://www.youtube.com/watch?v=WKXhY-3CTVE)

[v=WKXhY-3CTVE](https://www.youtube.com/watch?v=WKXhY-3CTVE)



Tine made and wood burned by
Bill Keller, Tacoma, WA