

The LUREN



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

May/June 2021 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.

Hilsen fra Presidenten

I'm so glad we were able to meet in person this month, it was great to see everyone that was able to get together. We met outside and caught up on how everyone was doing. The Church has a nice covered picnic area that we made use of.

I don't know how many of you are watching "Atlantic Crossing" on PBS but Dagrun reviewed the fact checker with everyone, she has promised to do the same for the rest of the series. The Rosemaling group is meeting again in Zionsville at the Sullivan Muncie center, please contact Alma Lathrup if you are interested in Rosemaling. There is no formal instruction but everyone is willing to share their expertise.

We do plan on meeting on May 15th for Syttende Mai, inside the church. There is plenty of room for the tables to be spaced out so we can still maintain social distancing. Unfortunately, we will not be able to use the kitchen for our usual Salmon dinner. We are going to pick up boxed lunches from McCallister's Deli and will need \$10.00 per person to cover most of the cost. We will need an RSVP and a check made out to Nancy Andersen - put in the comment box Circle City SON.

Jerry Rud has arranged the speakers for our get together. They own and raise Fjord horses, I'm sure it will be interesting.

Due to Covid, we will need to make some adjustments to how we meet and interact at the meeting. We plan to have 1 or 2 people serve everyone at their table instead of everyone congregating in a food line. We will do the same for drinks and drink refills and dessert. I would like for everyone to continue wearing masks except while you are eating. Also, due to Covid, we are doing our meeting planning on a month-to-month basis so we will be sharing in May what our plans for June will be.

I hope everyone is staying healthy and hope to see you next month.
Nancy Andersen



Calendar of Events

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Saturday May 15, noon
King of Glory Lutheran Church
(2201 East 106th St., Carmel)

Presentation on Norwegian fjord horses by
Sara & Rick Long

Nordic News Radio



Nordic News introduces you to experts on Nordic and Nordic-American heritage.

It is a "radio show" produced by the Fifth District. Presenter Glenn Borreson of Wergeland Lodge 5-28, recently did a talk on "Maria the Midwife: Stories of Norwegian Midwives in the Midwest." Borreson gives a dozen different presentations on Norwegian-American topics. If you missed any of the *Nordic News* presentations, you can view them by clicking here:

https://sonsofnorway5.com/programs/nordic_news_radio.php

Upcoming Nordic New Schedule - Tuesdays at 7:20pm (Eastern)

- May 5* Norwegian-Americans in Michigan (by Norkap lodge in Detroit MI)
- May 12* "Project Hermott/Thams Pavillion" (by Cheryl Wille-Schlesser)
- May 19* 75th Anniversary of the End of WWII in Norway: Eyewitnesses (Ola Hirth)
- May 26* Chicago's Eastland Disaster and Norwegian-American Heroes (Andy Johnsen)

- June 2* Coffin Ships: Death on the Ocean Crossing - One Family's Story
(Glenn Borreson)
- June 9* Trip to Western Norway and Oslo
(Jim Secora)
- June 16* "Joy of Norwegian Woodcarving"
(James Ray Miller)
- June 23* Norwegian Tales to Tell: The Art of Storytelling
(Joy Bashara - Gronvik Lodge, Green Bay, WI)
- June 30* Norsk Museum: Norway IL
(David Johnson, Cleng Peerson-Norway IL)

Member's Corner

Burt Bittner was hospitalized recently and is now in a rehab facility. If you would like to send get well wishes you can mail them to him at:

Burt Bittner
7117 Lantern Rd.
Indianapolis, IN 46256-2113

Jean will take the cards to him.

Norwegian-American Historical Association (NAHA)

Denise and Nate Lindgren first learned of the Norwegian-American Historical Association (NAHA) when she and her husband were planning their first trip to Northfield, Minnesota to attend the St. Olaf College Christmas Festival. That relationship grew and Denise became more aware of the wonderful archival collection that NAHA maintains. When her husband passed away in February 2020, of complications from Alzheimer's Disease, she chose to honor his memory (as an alum of St. Olaf) with a gift of \$50,000 to NAHA to be used for archival activities including acquisition, preservation, processing, and sharing of their collections.

The Smithsonian Institution has called itself the "nation's attic", Lindgren notes. She believes NAHA serves a similar function for Norwegian-American history. NAHA Executive Director Amy Boxrud says, "To organize and preserve the materials entrusted to NAHA and to make them accessible to future generations is the heart of the association's mission. This generous gift from the Lindgrens is an important step toward the association's goal of increasing its endowment for the archives. Earnings from the endowment fund will provide a steady source of funding for the archives and will continue to grow over time."

Source: Currents Spring 2021 newsletter of the Norwegian-American Historical Association.

Syttende Mai



Norway's National Constitution Day – Monday May 17, 2021 is a major holiday in Norway. People celebrate the day with parades, music and eating lots of ice cream, hot dogs, and cakes.

The day remembers the signing of the constitution at Eidsvoll on 17 May, 1814. It was at the time considered to be one of the most liberal constitutions in the world due to its radical democratic nature. It's also the second oldest single document national constitution in Europe, after Poland.

<https://www.lifeinnorway.net/norway-national-day-pictures/>



Celebrate with a **Bløtkake**



(Norwegian Cream Cake)

For the Cake

3/4 cup cake flour
1 tsp. baking powder
6 eggs, separated
1 cup sugar

For the Filling

3 egg yolks
2 Tbsp. butter
2 Tbsp. corn starch
1 1/2 cups half-and-half
1/4 cup sugar
2 tsp. vanilla extract
1/2 cup strawberry or apricot jam,
warmed and strained
1 pint fresh strawberries (stemmed and
quartered or sliced), fresh blueberries or
blackberries

For the Topping

1 1/2 cups whipping cream
2 Tbsp. powdered sugar
1 tsp. vanilla

For the Cake

1. Blend the flour with the baking powder and set aside.
2. In a large bowl, whip the separated egg whites until fluffy; add in the sugar to the whipped egg whites gradually. Beat the mixture until it gets to a stiff meringue-like consistency.
3. In a separate small bowl, beat the egg yolks until frothy. Gently fold the egg yolks and flour mixture into the egg whites and mix until well combined.
4. Preheat your oven to 350° F.
5. Butter and flour two 9-inch round cake pans. Divide the batter between the two pans.
6. Bake the 9-inch layers until the centers spring back when touched with finger, approximately 30 minutes.
7. Set on a rack to cool, leaving the cake layers in the pans. When cooled the centers of the layers may sink slightly.

For the Custard Filling

1. In a small saucepan mix the egg yolks, butter, cornstarch, half-and-half and sugar.
2. Cook the mixture, stirring constantly over medium heat until it attains a smooth, thick and creamy texture.
3. Remove from the heat, cover and cool. Once cool stir in the vanilla.

Assembling the Cake

1. Cut the 2 9-inch layers in half horizontally. Place one of the layers on a cake plate or serving plate and spread with some of the custard and place some of the fruit and berries into the custard.
2. Add an additional layer of cake and spread with the strawberry or apricot jam, adding more of the fruit. Add the third layer and spread again with custard and add berries.
3. Top with the remaining layer of cake. An hour before serving whip the cream and flavor with the powdered sugar and vanilla. Spread the whipped cream on top of the cake and garnish with some of the strawberries.

https://www.sofn.com/norwegian_culture/recipe_box/baked_goods_breads_and_desserts/blotkake_-_strawberry_cream_cake

Circle City Lodge Officers

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Jerry Rud
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