

# LUREN

SONS OF NORWAY

Circle City Lodge 5-614

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Kalendar



### FRA PRESIDENTEN

Mark your Kalender for  
MARCH 9th Saturday at  
noon for our monthly  
Sammenkomst @ King of  
Glory Lutheran Church  
**PULLED PORK**

Velkommen So the new year started with mounds of snow which should make any Norwegian happy! I personally love seeing the snow it's the bitter cold that I don't appreciate. Unfortunately they are predicting that the bitter cold will be on its way this weekend. For me it is all about making sure my water pipes at the barn stay unfrozen and that I have plenty of water (tank heaters) for my horses and donkeys to drink.





Last year was the first time my well house pipes froze and I ended up hauling water from the house to the barn. I'm not looking forward to doing that again. I do hope that everyone stays safe and warm with unfrozen water pipes.

I'm sorry that we had to cancel our monthly meeting last Saturday but after several phone calls found that the roads were not safe for everyone to travel. I'm sure everyone is eating left overs from what they had prepared to bring. I'm personally taking potato soup to work every day this week. My sisters and I will plan on presenting our Alaska talk for the March meeting. The picture below is of a snow plow for the train tracks in Alaska, they really mean business when it comes to snow!

Our next meeting is February 9<sup>th</sup>, Saturday at noon. It will be our Lutefisk (taste of) and Roast Pork Dinner with emphasis on the taste of. Not many seem to enjoy Lutefisk so our main fare will be the Roast Pork. Please plan on attending and send your reservations in early.

Our entertainment will be a movie from the Heartland Film Festival several years ago titled "The Lutefisk Wars" - "One mysterious recipe, One confused cook, Two Norwegian Mafia families." I'm sure everyone will enjoy it.

I hope everyone had the opportunity to see the Blood Wolf Moon, my camera didn't like working in the extreme cold but I got one shot of it. It was worth going outside to see.

I did see 5 deer today, they like to come up and eat the euonymous that I have growing and clinging to many of my trees. Winter gives me the opportunity to see a lot of wild life in my area, so even though it is cold I hope you are able to enjoy the outdoors.



Sincerely,  
Nancy Andersen

# Recipe Corner:

## CROWN ROAST OF PORK

an Emeril Lagasse recipe

### INGREDIENTS

1 crown roast of pork (10-12 pounds; 16 chops) let stand for 30 mins at room temp before cooking

6 tablespoons olive oil

2 tablespoons minced garlic

4 teaspoons kosher salt

2 teaspoons fresh ground black pepper

2 teaspoons fresh sage, finely chopped

2 teaspoons thyme, finely chopped, stems reserved

1 teaspoon brown sugar

### DIRECTIONS

Adjust oven rack to the lower third and preheat to 400 degrees

In a small mixing bowl, combine 3 tablespoons olive oil, garlic, salt, pepper, sage, thyme, rosemary, and brown sugar. Rub salt mixture all over roast. Add herb stems to bottom of pan and place roast on rack in pan.

Place roast in oven and cook at 400 degrees for 30 minutes then lower oven temperature to 350 degrees and cook for 2 hours. Use rest of olive oil to baste roast. After 2 hours, check roast with instant read thermometer. When it reaches 150 degrees, take roast out and cover with foil and let rest for 30 minutes. After resting, remove foil, cut between bones into 16 chops.

**COOKS NOTE:** Ask your butcher to tie and french the pork roast for you.

### Smothered Green Beans

5 regular cans of green beans, drained. 12 slices bacon, 2/3 cup brown sugar, 1/4 cup butter melted, 7 teaspoons soy sauce, 1 1/2 teaspoons garlic powder.

Put the drained beans in a 9 x 13 pan. Add the cooked bacon pieces. Mix the remaining ingredients. Pour over the beans and bake 40 minutes at 350°. Toss and serve

## COMMUNITY PROJECT:



How would you like to help the Indianapolis Zoo McCaws and recycle paper products at the same time. The McCaws are bored and like to play with the paper rolls from the inside of toilet paper and paper towel rolls. Something that all of have thrown away. Just collect your paper rolls and bring to each SON meeting. Kathy Krueger will be collecting and making sure the McCaws have plenty to do this winter.

## SPORTS

### Idrettsmerke Sports and Fitness Medal Program

Congratulations to Bob Suhr and John Baker on their fitness accomplishment of both living an active lifestyle and documenting their activity for recognition from Sons of Norway through the Sports Medal and Fitness program. Bob Suhr completed 60 hours of Svomme/Swimming, thereby qualifying for both a bronze and silver medal. John Baker chose the category of fitness, and documented a range of activities including golf, walking, rowing, lifting, etc.,. John qualifies for all 4 levels of sports medals, bronze, silver, gold and enamel, and submitted enough documentation to qualify for 3 sets of all 4 medals although Sons of Norway recognizes only one set of 4 medals in a given year. Congratulations to both members on their outstanding achievement! Instructions on how to document and submit activity logs are available at [www.sonsofnorway.com](http://www.sonsofnorway.com) and also through the lodge sports director. Susan Alden

Saturday March 9  
Noon

Monthly Sammenkomst @ King of Glory Lutheran Church Noon  
pulled pork lunch. \$5.00 Program Andersen's Trip to Alaska

February 20, 2019

Member luncheon contact Kathy Krueger for details.

Friday April 12  
6:30 pm

Monthly Sammenkomst @ King of Glory Lutheran Church 6:30pm  
Hardanger Violin



**Emeril's Sausage and Walnut Stuffing**  
The Best Stuffing Recipe

From the Kitchen of Emeril Lagasse

Servings: 8

Difficulty: Easy

Cook Time: 30-60 min

This easy stuffing is the perfect Thanksgiving side dish. With hearty fennel sausage, sweet currants, and crunchy walnuts- the texture and flavor will blow you away!

**Ingredients**

- 1 loaf crusty, white bread, cut into ½ inch cubes (10 cups) (Pepperidge Farms pre packed mix)
- ¼ cup unsalted butter
- 1 medium yellow onion, medium dice (about 1 ½ cups) Sage & onion
- 1 stalk celery, medium dice
- 1 clove garlic, minced
- 1 cup mild Italian sausage or fennel sausage, cooked and crumbled (or Tennessee Pride Sage 1 pound)
- 1 cup walnuts, toasted and chopped
- ¼ cup currants or other dried fruit of choice such as cranberries
- 2 tablespoons parsley, roughly chopped
- 2 teaspoons sage, chiffonade or finely chopped
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3 eggs, lightly beaten
- 2 cups chicken stock (Not Broth)
- ½ cup heavy cream

**Directions**

Preheat the oven to 400 degrees F.

Arrange the cubed bread in a single layer on two baking sheets. Toast in the oven until the bread is golden brown, 10 to 12 minutes. Remove from the oven and allow to cool.

Lightly butter an 8-by-12 inch or other similar size baking dish.

In a medium size sauté pan, over medium heat melt the remaining butter. Add the onion, celery and the garlic and cook until the onion is soft and translucent, 5 to 6 minutes. Add the sausage,

walnuts, currants, parsley, sage and salt and pepper to the pan and cook for 2 minutes longer.

Transfer all of the ingredients to a large bowl. Add the eggs and stir well. Combine the chicken stock and heavy cream in a measuring cup or pitcher. Add the mixture to the bowl in two additions, stirring until all the liquid has been absorbed. Transfer the stuffing to the prepared baking dish. Bake, uncovered, until golden brown on top, 25 to 30 minutes. The stuffing may be served warm or at room temperature.

Recipe courtesy Emeril Lagasse, copyright MSLO, Inc., all rights reserved.

This recipe was styled by chef Karen Pickus for Good Morning America.

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If you missed the February meeting you really missed a great meal including the Lutefisk. Several people have asked how to get a copy of the movie we watched, "The Lutefisk Wars" the CD's are for sale at [www.lutefiskwars.com](http://www.lutefiskwars.com). It's a fun movie and I see something new each time I watch it. I started the newsletter in January so I really need to get done before it is totally outdated. Please send any items of interest or articles that you would like to share in the newsletter. I welcome all of the input that I can get.

