

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

September/October 2023 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 Vice-President

Greetings to all!

I hope you all have had an enjoyable summer. It has certainly been a hot one. We did not meet in July as that is our usual "month off" for vacations etc.

Several of our members made a trip to Nordic Fest in Decorah, Iowa. It is always held the last weekend in July. At Nordic Fest, you will find all things Norwegian. The Vesterheim Museum is a focal point with lots of artifacts on display that were donated from Norway or from families in America. The museum also has a gift shop and areas for classes to learn Norwegian crafts. It also has an outdoor living museum. At Nordic Fest, you will find the streets lined with tents for all of your favorite treats. Local Churches have dinners available to enjoy traditional foods. Parades, musical entertainment, dancers, singers and games are all to be found there. A trip worth taking!

In August, we gathered at the King of Glory shelter as their Kitchen/fellowship hall was closed for remodel. Everyone brought their own lunch and the weather turned out perfect. Our speakers were Brayden and Julius Divine who went to Masse Moro. They shared their experiences of camp and had a great time. They are looking forward to going back next year. The camp only had 33 campers this year when they normally have about 50. Maybe next year more will sign up. Thanks to the boys for sharing!

Our next meeting will be September 9th at noon. Glenna and Gary Divine have invited us back to the Muncie Sailing Club for sailing on their boat. The address is 8331 S 560 E Rd, Selma, In 47383. Glenna is planning a cookout with hamburgers and hot dogs and condiments. She asks that we bring a side dish to share so RSVP IS REQUESTED.

Be sure to look at the calendar of events in this issue of the Luren for future meetings.

We have mentioned that District 5 is going to have the convention here in Indianapolis at the Crown Plaza Hotel by the airport. The date is June 19-22, 2024. We are looking for craft vendors, instructors for classes, musical talent and folk dancers for the convention. Please let us know if you or someone you know can help with this. It is an opportunity for our lodge to shine and show off our great city. Volunteers are needed during the event so PLEASE HELP. Many hands make light work.

Mange takk to Llian Page for a wonderful job on the Luren!!!

See you in September as we sail the high seas with Glenna and Gary.

Mange Takk

Stan Pederson

New Museum Makes Splash in Northern Norway



Norway is adding yet another architectural attraction to its landscape with the opening of its new whale-watching museum in the Arctic circle. The museum is on the coast of Andøya, an island in Norway's Vesterålen archipelago. The purpose of the museum is to act as a viewpoint and educational center for those interested in the area's marine life.

Dorte Mandrup, a Copenhagen architecture studio, were the masterminds behind the design. The village where the museum now calls home draws nearly 50,000 visitors each year for the chance to see a whale. The area is particularly favorable for whale-watchers because of its location in the Arctic Circle which helps draw many squids, and in turn a large number of whales.

The opening date, June 2023, was not the original intended target date. In fact, the original launch date of 2022 was postponed due to an archaeological discovery of a Viking age settlement on the building site. Nonetheless, there is much excitement around the unique museum's opening.

The goal for the design of the building was to blend the building into the landscape. The roof is curved, covered with stones, and was constructed in such a way that visitors can walk on the roof to enjoy the magnificent views. The museum also features a series of large glass windows that face the archipelago and draw the outside nature inward. Inside the museum, there will be a store, café, and whale-related artifacts. Visitors will also be able to look out over the Norwegian Sea through the large glass windows to catch a glimpse of marine life.

According to a press release, the museum's mission is to: "create awareness and inspire [the] conservation of whales and their environment." Additionally, the hope is that this new attraction will strengthen Northern Norway as a desirable travel destination.

https://www.sofn.com/blog/new-museum-makes-splash-in-northern-norway/



Calendar of Events

September 9 Noon –

Picnic and Sailing with Glenna and Gary Divine:

Glenna will provide hamburgers, hotdogs, and condiments, but needs to know if you are coming. Bring a side dish.

Location is: Muncie Sailing Club, 8331 S 560 E Rd, Selma, IN 47383. Please remember to RSVP!!

October 14 Noon –

Photo Presentation:

Photo presentation of Lofoten Islands by Susan Fleck. Meet at

King of Glory Lutheran Church Fellowship Hall. Pitch-in

meal

November 11 Noon-

Stave Churches Presentation:

Stave churches in Norway presented by Karen Courtney
Pitch-in meal

Sons Of Norway Website

https://www.sofn.com

If you are interested the SOFN website has many wonderful features such as the past issues of the Viking Magazine, traditional Norwegian recipes (with some absolutely delicious looking desserts), and much more.

Using this link:

(https://www.youtube.com/watch?v=WKXhY)

<u>-3CTVE</u>)

you can watch a tutorial on how to log into

your account.

Recipe Box

Take advantage of the culinary benefits of membership! The Sons of Norway online recipe database contains nearly 100 dishes to make, enjoy and share with friends and family – and we're always adding more.

Home > Norwegian Culture > Recipe Box

NORWEGIAN CULTURE

Featured Recipes >

Norwegian Language Lessons >

Recipe Box >

Appetizers >

Fried Brunost with Cloudberries and Parsley

Gravlaks

Hors D'oeuvre from Dusgard

Jarlsberg Filled Peppers

Or you can read this PDF detailing how to log in:

(https://www.sofn.com/wp-content/uploads/2023/04/Accessing-web-and-profile-pg-HAN DOUT-2.pdf?utm_source=Sons+of+Norway&utm_campaign=cc7939989f-EMAIL_CA MPAIGN_2020_04_29_06_49_COPY_01&utm_medium=email&utm_term=0_c5ffaf3d 10-cc7939989f-)

In future Newsletters the website link, as well as video tutorial will be linked on the last page.

Brown Cheese Caramel Rice Krispies Treats

Makes 9 large squares or 36 individual bites

For the treats:

1 stick (112 g) butter

6 ½ cups (200 g) crispy rice cereal, such as Rice Krispies

3 ½ ounces (100 g) Ski Queen®/Gudbrandsdalen, sliced or grated

16 ounces (454 g) marshmallows

For the Brunost caramel:

1 ¾ ounces (50 g) Ski Queen®/Gudbrandsdalen, sliced or grated
1/4 cup (60 ml) heavy cream

1/4 cup (50 g) granulated sugar



Directions:

Line a 9 x 9-inch (23 x 23-cm) baking pan with parchment paper and lightly grease with butter or non-stick spray. *For thinner squares, use a 9 x 13-inch (23 x 33-cm) baking pan.

In a large, heavy-bottomed pan, over medium heat, melt the butter, marshmallows and Brunost, stirring often, for 10 minutes or until the mixture has melted and come together. Remove from the heat, fold in the cereal, and stir to combine with a wooden spoon or spatula. Pour the mixture into the prepared pan. Wet your fingers and gently press down on the mixture to evenly spread it across the pan. It's important not to press down too hard, otherwise they will become very dense. Let the treats set at room temperature for about 1 hour.

While the treats are setting, prepare the Brunost caramel. In a small saucepan, bring the Brunost, heavy cream and sugar to a simmer over medium-high heat. Cook until the mixture is thoroughly combined, whisking frequently, and has thickened to a caramel consistency (somewhat thick, but pourable), about 8 minutes. Drizzle the caramel on top of the treats.

To serve, lift the parchment out of the pan, and cut into even squares.

To store the treats, cover and leave at room temperature for a couple of days. You can also freeze them by wrapping them individually in wax paper and storing in the freezer for up to 2 months, letting them thaw before serving.

https://northwildkitchen.com/brown-cheese-caramel-rice-krispies-treats/

Circle City Lodge Officers

President: Nancy Andersen

Vice President: Stan Pederson

Secretary: Jerome Rud

Treasurer: Burt Bittner and Alice Voris

Cultural Director: Berit Skarre

Membership Director: Jerome Rud

Sports Director: Susan Alden

Foundation Director: Alice Voris

Lodge Counselor: Dagrun Bennett

Historian: Glenna Divine

Newsletter Editor: Lillian Page

Directory: Neil Schuch

Change of member address:

Michael Jacobs

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Check out our facebook group!

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



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