Fra Presidenten

Kjaere venner,

Summer is upon us, and many, if not most, of you "warm-weather lovers" are happy; but I'm a fan of cooler temperatures, so I hope we're not blessed with sweltering days and nights from now and up to the autumn months. Sweating, of course, is healthy!

Those who attended the June lodge meeting were graced with an interesting program comparing two Norwegian *folkehøyskoler* by sisters Mathea and Anja, who attended their respective "*skoler*" during different summers. They are the daughters of our lodge members, Secretary Dana Diedrich and Michael Peterson. Following in their sisters' footsteps, youngest daughter Kaia is off to another Norwegian *folkehøyskole* later this summer. I look forward to possibly enjoying another *folkehøyskole* presentation when Kaia returns from her experience.

Your Idun Lodge officers are completing the second year of their terms. A nominating committee will soon be assembled to create a slate of officers for the next two-year term, 2024-2025. I have always appreciated "new blood and new ideas," when it comes to organizational leadership. I hope there are those out there in our membership who will be willing and able to serve if they are called upon by the nominating committee. Please consider giving back to your lodge.

This is just a reminder for the near future: the 200th Anniversary of the first Organized Norwegian Immigration to the United States will be in 2025. On July 4, 1825, the *Restaurasjon* departed Stavanger with 52 people aboard, and they landed with one additional passenger in New York City on October 9. Cleng Peerson led the group. Celebrations of this historic event will be expected throughout the United States, with some certainly being planned already.

I am always saddened by the loss of a relative or friend, no less a member, friend, or spouse of an Idun Lodge member. Our Sunshine Coordinator Karen Smiley's husband Tom recently passed away. Please remember Karen, who remembers all of us with birthday and get-well cards, with your own form of sunshine, to help brighten her future days.

Med venlig hilsen,

Jon M. Grinde

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Officer List - 2022 to 2023 Term

President	Jon M Grinde	608-513-6434 mobile	grindej@firstweber.com
Vice-President	Mary Bennett	608-837-8335 home	mjbenn4@gmail.com
Secretary	Dana Diedrich	608-213-0661 mobile	chunkybread@gmail.com
Treasurer	Dee Grimsrud	608-259-1958 mobile	idunlodgemadison@gmail.com
Cultural Director	Jo Sommers	608-238-7731 home	josommers4@gmail.com
Social Director	Lucy Ghastin	608-836-1679 home	leghastin@gmail.com
Editors	James Eliason	608-772-8526 moblie	james.eliason@ymail.com
	Dee Grimsrud	608-259-1958 mobile	idunlodgemadison@gmail.com

For a complete list of officers, see the Jan/Feb 2023 issue of *Idun News* at https://tinyurl.com/mrx3rr6j.

We still need volunteers to serve as Youth Director, Sports Director, and Marshall. Call Jon G to learn what's involved.



Member Update

We are sad to say goodbye to another old friend: Beverly (Stark) Haugen passed away on Monday, June 12th, at age 93. Bev was a lifelong resident of Madison, married Don Haugen in 1953, and raised two daughters, Kari and Kristin. Don and Bev joined Sons of Norway in 1970, and were very active in Idun Lodge, contributing innumerable hours to support our events and purposes through the decades. They made a number of trips to Norway, taking their daughters with them on several. Bev doted on her granddaughter, Nora. After Don died in 2013, she continued participating in lodge activities, even though she had no Norwegian heritage, and we remember her fondly. See her obituary at www.cressfuneralservice.com/obituaries/beverly-haugen.



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Idun News is published six times a year. Email articles and photos to IdunLodgeMadison@gmail.com. The final deadline for content submission is the 10th of the month prior to publication; i.e. August 10th for the Sep/Oct issue. If you have a change of phone number or street or email address, go to www.sofn.com, sign in with your user name and password, then select your Profile to make changes. In addition, please send notification of such updates to the above email address.

*If you now receive the printed newsletter in the mail, you may switch to getting the full-color PDF version via the above email address. Or you can find back issues of *Idun News* (& other lodges' newsletters) at www.sonsofnorway5.com.

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Idun Lodge's Upcoming Meetings

Wednesday, July 5 – No Monthly Meeting Thursday, July 20th – Milwaukee Art Museum Field Trip



Instead of our regular first-Wednesday monthly meeting, please join us on Thursday, July 20th for a field trip to Milwaukee to see their special exhibit: Scandinavian Design and the United States, 1890-1980. This display illustrates the extensive design exchanges between the United States and Denmark, Sweden, Finland, Norway, and Iceland during the 20th century. The exhibition proposes an alternative to the

dominant narrative that cites Germany and central Europe as the primary influences of modern American design, presenting new scholarship on the crucial impact the Scandinavian countries and America had on one another's material culture. Spanning from the arrival of Nordic immigrants to the U.S. in the late 19th century through the environmentally and socially conscious design movements of the 1960s and 1970s, the exhibition showcases more than 180 objects, including furniture, textiles, drawings, ceramics, jewelry, glass, and product designs that reflect the far-reaching effects of the Scandinavian-American cultural exchange. For more details: mam.org/exhibitions/scandinavian-design/

If you haven't already signed up, **YOU MUST RSVP** ASAP by emailing Jo Sommers at <u>josommers4@gmail.com</u> or Lucy Ghastin at <u>leghastin@gmail.com</u>. Transportation (bus or carpool) will depend on the total number of attendees. Group rate: \$16/person Friends and family are welcome!

Wednesday, August 2nd – No Monthly Meeting Friday, August 11th – Picnic at Lakeview Park

It's time for our Idun Lodge picnic at Lakeview Park in Middleton! The lodge will furnish brats, buns and condiments, plus lemonade and water. *Any beverages you carry in must be in plastic or aluminum*. **Please bring a generous side dish or dessert to share.**

NEW this year!! In addition to other desserts brought by members, we will also have build-your-own sundaes, with a variety of toppings to add.

Arrive any time after 3:00pm to socialize and play games. **Dinner will be served at 5:30pm.** We need a volunteer to bring bean bags for the bag toss game; there are permanent boards on the premises. If there is space outside, we will set up a kubb game. DOOR PRIZES, too!!

Directions: Turn west off Allen Blvd onto Mendota Ave; turn right into the parking lot. If there is still construction on Allen Blvd just beyond the park, Mendota Ave is open to get to the park. We will be inside the air-conditioned shelter; the main door is in the front of the building by the under-cover picnic tables. There are also doors in the back of the building, but since they are always locked, you would need to get the attention of someone inside.

RSVP REQUIRED BY FRIDAY, AUGUST 4TH. Contact Lucy Ghastin at leghastin@gmail.com or 608-225-1412. Friends and family are welcome!

Crabs Ahoy!

Seafood lovers will be storming the island of Atløy on the 23rd of July for the annual Krabbefestival. Volunteers catch and prepare about 6,500 pounds of crabs for an all-you-can-eat feast! Here is a fantastic recipe from seafoodfromnorway.co.uk, which produces four servings.

Crab Linguine

300 g crab meat (10.5 oz.)

450 g linguine (1 lb.)

1 red onion

1.5 cloves of garlic

1.5 chili, mild (optional)

3 Tbsp. olive oil large handful flat-leaf parsley, finely chopped salt and pepper



Heat the olive oil in a frying pan and gently sweat the onion for 10 mins until it is soft & translucent. Add the garlic, and chili (if using), and fry for a further minute or two. Remove pan from heat. Add the parsley & crab meat; stir well to mix. Season to taste with a little salt and freshly ground black pepper.

While the onion is softening, cook the pasta until *al dente* in a large saucepan of salted boiling water; 9-12 minutes. Drain, reserving a couple of tablespoons of cooking water, and toss in the crab sauce. Add a little of the cooking water to loosen it up a little and serve immediately.

Did You Know That...

Idun Lodge has a Facebook page? It's at www.facebook.com/groups/126962267338034. Check it out to find interesting tidbits relating to Norway and Idun lodge, which are posted regularly.

For example:

The door to The Norway Building (or Thamspaviljongen)



This beautiful door is on the replica stave church designed by architect Waldemar Hansteen, who took inspiration from the Gol church, and hand-crafted in Orkanger, Norway by the Thams company for the 1893 World Fair in Chicago. It travelled over the Atlantic on a steamship and was exhibited for a year, then was moved twice within the U.S.; first to Lake Geneva WI, then to Blue Mounds WI, about 25 miles west of Madison. From 1935 to 2015 it was part of Little Norway there, a living farmstead museum and tourist destination, which, unfortunately, closed in 2012. The good news is that this unique building now has a new lease on life back in its "birthplace." Enthusiasts purchased the building, dismantled it and shipped it back to its "home town," where it was restored, reassembled and reopened in 2017 as a public building.

Here are links to more of its story:

- www.norwegianamerican.com/little-norway-back-big-norway/
- content.wisconsinhistory.org/digital/collection/wmh/id/53811/rec/3 p26
- worldsfairchicago1893.com/2018/07/15/the-long-journey-of-the-norway-building/

Syttende Mai Banquet - May 7



Buffet table w/ "chef" James Eliason



Speaker Dana Kelly, Norwegian American Genealogical Center and Naeseth Library (plus unidentified photobomber!)

Monthly Meeting - June 7

Mathea & Anja Diedrichson, who told us about their *folkehøyskoler* experiences, showing items Anja made while there.



Mary Zoroufy & Jim Svanoe



Kristine Krigsvold, Sandy Howland (Trinity Church) & UW grad student Elin Lehnbom



Idun Lodge - Sons of Norway c/o Dee Grimsrud 107 Sutherland Ct Unit 108 Madison WI 53704-6817

ADDRESS SERVICE REQUESTED

2023 KALENDAR

July September

NO MEETING on first Wednesday Wed, 9/6 – Meeting w/potluck

Thu, 7/20 - Field Trip to Milwaukee Museum \$

August October

NO MEETING on first Wednesday Wed, 10/4 – Meeting w/potluck Fri, 8/11 - Annual Picnic 3:00pm

The public is always welcome at Idun Lodge meetings and events! Unless otherwise indicated, our events are free and held at Trinity Lutheran Church in Madison, at 1904 Winnebago St (at First St). Please use the entrance closest to the parking lot on Atwood Avenue. Or use the accessible entrance on Winnebago St via the ramp at the front door; call 608–513-6434 or 608-259-1958 to be let in.

Proceed to the meeting in the Fellowship Hall in the basement.

Sons of Norway offers some excellent financial benefits, including life insurance, long term care insurance, and annuities. For more information, go to www.sofn.com and click on "Financial Products" in the blue strip near the top of the page. Or contact our area's Financial Benefits Counselor:

Greg W. Ragan, FIC Phone:1-815-623-8817 Office 7042 Kinnikinnick Dr 1-815-988-5975 Mobile Rosco IL 61073 Email: gragan51@gmail.com

The Mission of Sons of Norway is to promote, preserve, and cherish a lasting appreciation of the heritage and culture of Norway and other Nordic countries while growing soundly as a fraternal benefit society and offering maximum benefits to its members.