

LUREN



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

January/February 2024 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

I personally was glad to see 2023 go, it's been a rough one for myself and for many others. So I am looking forward to what the new year will bring.

Our next meeting is on January 13th at noon. It will be a pitch in and a talk on Pompei that I am really looking forward to. I have been to Pompei and I was amazed by the city and how much is still there and still to be uncovered. We also have another treat for everyone to look at the Traveling Vicking Chest from the District. It will be set out for every one to view.

We have a busy year ahead of us including the District 5 convention being held in town, Norwegian language classes, and Rosemaling will be resuming in the New Year.

Berit is our cultural director and has offered to teach knitting or embroidery class to follow our meetings. Please let me know if you are interested to see if we have enough for a class.

We also have a Bunad to design. As I explained at the last meeting we can design and submit a design for an Indiana Bunad. This is definitely something we can do and we need some volunteers to help design it.

February will be our lutefisk dinner and we will need RSVP for those wanting lutefisk and those preferring another meat dish. This meal will be provided and will be a small fee per person. We will also need volunteers for set up, cooking and clean up. There will be sign up sheets at the next meeting.

We will also be hosting a silent auction at our February meeting so bring items that you wish to clear off the shelves and your check book! There are always interesting items . I'm looking forward to seeing everyone!
Nancy Andersen



Calendar of Events

January 13 10 am Norske Klase

 Noon Pitch-in

meal. Presentation will be by a Norwegian faculty member at

DePauw

Uni

versity: Dr. Pedar Foss, "When did Mt. Vesuvius Erupt? Solving the Mystery".

February 10 10 am Norske Klase

 Noon Lutefisk and Meatball

dinner. Presentation will be a travelogue by Mary Jane and

Thor

Henrikson on

their trip to Norway.

March 9 10 am Norske Klase

 Noon Pitch-in

meal. Presentation by Dr. Daron Olson, faculty at Indiana University -

East:

"Vikings".

Lutefisk & Meatball Reservations
Saturday, February 10, 2024
(noon)
King of Glory Lutheran Church
(Please respond by **Friday,**
January 26th)



Hei Alice,
 We are looking forward to coming to the Taste of **Lutefisk & Meatball** Extravaganza on Saturday, February 11 at noon. Our check payable to **Sons of Norway Circle City Lodge** is enclosed.

Adults _____ # _____ @ \$ 12.00 = _____

Children free

Total _____ \$ _____

Lutefisk _____ Meatballs _____ (please note how many will be eating Lutefisk so we know how much to order)

Please mail this reservation and payment to:
 Alice Voris

9988 Upton Ct
 Carmel, IN 46280

Name _____

For those of you that don't like Lutefisk there will be plenty of Meatballs to fill you up!
 We will be having our Silent Auction so bring those items you want to sell and your check book for items you want to buy!

Bløtkake (Norwegian Cream Cake)

Bløtkake is close to the Norwegian soul, and there are hundreds of variations of it – if you want to see eyes light up, serve bløtkake. (We always suspected that my brother-in-law was as much in love with my mother's bløtkake as he was with my sister.) Simply put, it is sponge cake filled with lots of whipped cream and berries, fruit, caramel, chocolate ganache – anything sweet and luscious. The top can be covered with whipped cream, or it can be covered with marzipan and artfully decorated. There are endless possibilities.

Ingredients:

- 4 egg yolks
- 4 tbsp cold water
- 1 cup sugar
- 1 cup cornstarch
- ½ cup cake flour
- 2 tsp baking powder
- 4 egg whites
- ½ tsp cream of tartar

Filling:

- 4 cups heavy cream
- 2 tbsp Sugar
- 3 pints Strawberries

Directions:

1. Beat egg yolks, water and sugar until very thick and creamy.
2. Sift cornstarch, flour and baking powder, carefully fold it into the egg mixture.
3. Whip egg whites and cream of tartar until very stiff. Fold gently into the batter.
4. Grease the **bottom only** of a spring mold and pour the batter into it. Bake. Cool.
5. Put aside some strawberries to decorate the cake. Clean and slice the rest, sprinkle sugar over and set aside.
6. Whip cream with sugar.
7. Cut the cake horizontally into three layers. Put the bottom layer on a cake plate, cover with half the sliced strawberries, then 1/3 of the whipped cream; repeat with the next layer. Put the top layer on, cover the top and sides with the rest of the cream, decorate with strawberries.

Temp: 375 F (190 C)

Time: 30 minutes

Hints:

- *The cake is best if it is put together 6-12 hours before it is served. Keep it cool..*
- *Use different kinds of berries or fruit. Raspberries are good, so is a mixture of fresh peaches and raspberries, or blueberries and nectarines, or drained canned fruit.*
- *For the 17th of May I use a rectangular pan and decorate the top of the cake with strawberries and blueberries to look like the Norwegian flag. For the 4th of July I make an American flag.*



Circle City Lodge Officers

President:	Nancy Andersen
Vice President:	Stan Pederson
Secretary:	Jerome Rud
Treasurer:	Alice Voris
Cultural Director:	Berit Skarre
Membership Director:	Ben Olsen
Sports Director:	Susan Alden
Foundation Director:	Alice Voris
Lodge Counselor:	Dagrun Bennett
Historian:	Glenna Divine
Newsletter Editor:	(open)
Directory:	Neil Schuch

Change of member address:

Michael Jacobs

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Westfield, IN 46074-5060

Phone: (602) 300 - 6564

Check out our facebook group!

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

Check out SOFN Website!

<https://www.sofn.com>

<https://www.youtube.com/watch?v=WKXhY->

[3CTVE](#)



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