



Dear Friends,



We saw our first robin yesterday at our farm in Two Rivers, just before a snowfall of 3-4". If the old tale goes true, we have only 2 more snowfalls on the robin's tail and spring is here!

We look for fresh growth and green again on the landscape as we also look for freshness and growth in our Myrmarken Lodge. If each of us invites 1 friend or family member to our meeting this Saturday, March 12th, we would have a full house.

There is a change in our program this Saturday. It will be a video of Dana Kelly speaking to the "Evolution of Language from Norwegian to English". Dana is a very knowledgeable and entertaining woman who is the executive director of the Norwegian American Genealogical Center in Madison, WI.

I look forward to seeing all of you this Saturday morning, March 12th, at 9 am, at Scotty's Pizza. Come for the program, come for the camaraderie, and come for the pizza!

Hilsen fra Doug

Fun Fact

European Daylight Savings Time starts March 27th, unlike America's time change on March 13th. The removal of DST was initially planned for 2021, but it did not happen. In 2020 and 2021, Europe, like the rest of the world, was busy handling the health and economic effects of Covid-19.

Negotiations for removal of DST have still not started in the European Council.

DAYLIGHT SAVING IN EUROPE

Time changes in Europe are synchronized. According to the current EU law, DST starts on the last Sunday of March and ends on the last Sunday of October. Participating countries are:

The **European Union** (EU), including Bulgaria, France, Germany, Italy, Poland, and Spain;

Most other European countries, including the United Kingdom, Norway, and Switzerland.

European countries that **do not have DST** include Russia, Iceland, and Belarus.



The mission of Sons of Norway is to promote and preserve the heritage and culture of Norway and to provide quality insurance and financial products to its members.

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BARNEBIRKIE 2022 HAYWARD, WISCONSIN

The Birkie in Hayward, WI could not ask for better snow conditions or weather for 2022. The crowds came out in huge numbers to enjoy the event. They had over 11,500 skiers in all events plus over 25,000 spectators over the four days. Over six hundred kids skied in the Barnebirkie on Thursday and another 200 skied virtually at home.

District 5 wants to thank all the lodges who contributed cookies or sent volunteers. One mother said the only reason her child wanted to ski the event was to see all the cookies afterwards. Expo attendees said our booth with free cookies was the best part of the Expo. They were also generous in donating over \$800 toward Masse Moro Camp fund over two days.

So far my calculations show District 5 lodges provided over 7,500 cookies and a total of \$335 given by lodges to cover cookies I purchased and other expenses.

Audrey Severson
Sports & Recreation Director
District 5 Sons of Norway

(Note: Myrmarken Lodge contributed financial support to the Barnebirkie)

Celebrate your heritage with this limited-edition Sons of Norway 17. Mai pin and ribbon!

Made in Norway by Sylvsmidja of Voss - superior craftsmanship since 1940.

Show your Sons of Norway pride- Wear the sterling silver (.925) pin and ribbon with your Syttende Mai finery or remove the ribbon and use year-round to accent your everyday clothing.

Sylvsmidja ("silversmith") produces traditional bunadsølv, the authentic gold and silver brooches, cufflinks, clasps, knives and buttons that make Norway's national costumes shine.

\$55 – Members receive a \$5 discount with current member number To order, visit <http://sofn.com/SyttendeMaiPin>

Pins will ship in April.



Hot Smoked Spiced Norwegian Salmon with Pasta Salad

As the New Year unfolds, and along with it healthy resolutions, this delicious recipe will quickly become a fresh, light favorite.

As provided by: <https://fromnorway.com/recipes/smoked-salmon/hot-smoked-spiced-norwegian-salmon-with-pasta-salad/>



Image Credit: fromnorway.com

4 Servings

Ingredients:

- 2/3 lbs. warm-smoked Norwegian salmon
- 5 oz. pasta
- 12 cherry tomatoes
- 1/2 red bell pepper
- 1/4 of a cucumber
- 1/2 head of lettuce

Sour Cream Dressing:

- 1/2 lemon
- Salt and pepper
- 1 clove garlic
- 1/2 cup light sour cream
- 1/4 tsp. sugar
- 8 fresh basil leaves

Directions for Pasta Prep:

1. Cut the salmon into small pieces
2. Cook pasta as instructed on package
3. Cut the cherry tomatoes in half, and dice bell pepper and cucumber
4. Slice the lettuce
5. Combine the ingredients in a bowl and place the salmon on top

Salad Dressing Prep:

1. Juice lemon and finely chop garlic
2. Combine sour cream and lemon juice, and mix with garlic and sugar
3. Add pepper and salt to taste
4. Finely chop basil leaves and mix into the dressing
5. Fold the dressing into the salad and garnish with a couple basil leaves

Serve the salad with bread on the side.

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Happy
St. Patrick's
Day!