



Mission Statement: The mission of Sons of Norway is to preserve the heritage and culture of Norway, to celebrate our relationship with other Nordic countries, and to provide quality insurance and financial products to its members.



Fra Presidenten

Greetings. It is January, and we now are in the new year 2026. I hope your holiday season went well – the joy of Christmas, enjoying family and holiday foods, the new year's celebrations, etc. I like these activities (people always like the lefse I prepare), but I also look forward to the quiet of January that follows the holidays. I like hiking in the Dunes in the winter – the Dunes are scenic in the snow, and it is easier to see birds when the trees have no leaves. Let us hope that new year 2026 is a good year for all of us.



Our December lodge meeting went well, with good attendance and many of us wearing our Scandinavian sweaters. Our thanks to Hugh Hopkins for storing and bringing the lodge's Christmas tree, and also to Jim Nelson for leading us in Norwegian and Swedish Christmas songs. I dance twice a year – around our lodge's tree at Christmas, and around the maypole at the midsummer festival at the June summer solstice.

At our December lodge meeting we also raised money for a family in need.

At our January 17 lodge meeting, we will install our lodge's officers for the new year 2026.

Because January is the coldest month of the year, we will have our "soup and sandwich" potluck. Be sure to bring a soup bowl and spoon to eat the soups!

Again, I hope you can attend our lodge meeting on January 17!

Takk for alt !! - *David Carlson Hirshey*

January Lodge Meeting

January 17, 11am - 3:30pm

Baugher Center opens at
11:00am

Lunch served at 12:00pm

Host: Kathy Rowberg

Using last name, please bring:

A-J: Dessert

K-N: Soup

O-Z: Sandwiches

Please note the NEW TIME for our winter meetings. This should allow us to attend and return home before dark. **SAFETY FIRST!**

Program:

Installation of Officers

White elephant gift exchange; gifts should cost \$15-\$20

Bring a gift that does not meet your needs, and exchange it for a gift that someone else has brought. Everyone can upgrade gifts!

Getting down to business - December 8 Board Meeting Minutes

Respectfully submitted by Darlene Henderson, Secretary

The meeting was brought to order at 1:10PM by President, David Hirschey. Present were Board members, Sue Strohkirch, James Nelson, Darlene Henderson, Mark Zimmerman, and Sidsel Lindborg.

Sue gave a treasurer's report, noting our account totals. She also mailed our two grant requests to the home office for consideration. One is for our postage expenses and the other for Thor's costs to the lodge. Deadline for Grant applications is December 15th. Board members voted unanimously to gift the Westchester Library \$100 for Christmas, since we are allowed yearly use of their Center and its facilities free of charge.

Board members agreed that the November cookie program was enjoyed and appreciated. It may be continued next year as well, if members are willing.

Darlene contacted our district secretary, Darlene Arnesen, to report our newly elected Scandiana lodge officers for 2026. Deadline is December 31st.

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Darlene will call Hugh Hopkins to ask him to take our Christmas Tree out of storage and have ready for pick up by James Nelson before our lodge Christmas party on the 13th.

Darlene said she asked our editor to promote the Cultural Skill programs in our January newsletter. Darlene has hard copies of all the programs, but they are also available on the SON website. More info and options are available.

Discussed were the 2026 lodge program suggestions and ideas, through June, for lodge meetings in 2026. Some of the options need to be confirmed before printing them in newsletters. Programs from June until December 2026 will be considered and confirmed at the January Board meeting.

Sidsel reported that we had one member whose dues were 30 days past due. She contacted the member and is waiting for a response.

Oleif Olsaker will be contacted to determine the status of the Norway Garden's Bell Tower and Scandiana sign. Results will be reported to the Board in January 2026.

Meeting was adjourned at 2:40pm.

January Board
Meeting

The January Board meeting will be held
at 1:00PM on January 12th in the
Westchester Public Library's Berthe Wood Room
100 W. Indiana Ave., Chesterton, IN 46304

Getting down to business - December 13 Lodge Meeting Minutes

Respectfully submitted by Darlene Henderson, Secretary.

Meeting was brought to order by President, David Hirschey, at 2:20PM.

22 members were present. Kathy Rowberg gathered all the members to take a group picture showing off all our Norwegian Sweaters.

James Nelson led members in singing the US and Norway national anthems.

Guest Shirley Wallace of Chesterton was welcomed.

Darlene Henderson was asked to report updates on our members dealing with health issues.

Meeting was adjourned at 2:30 pm.

James Nelson provided a music program while members sang Norwegian and Swedish Christmas carols and danced around the tree.

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Advance note: Due to the federal holiday in February, our February lodge meeting will be moved up to **February 14**, which is the second Saturday of the month.



INSTRUCTIONS

Preheat oven to 400°F / 200°C. Drizzle beet and garlic cloves with olive oil and rub to coat evenly. Wrap tightly in aluminum foil and roast until tender, about an hour. Unwrap and allow to cool slightly.

Once the beet is cool enough to handle, use a paper towel to rub the skin off of the beet. Slice into quarters and place in the bowl of a food processor. Peel the roasted garlic and add it to the bowl along with the beet.

Add one tablespoon of olive oil and the hot water. Process until smooth, scraping down the sides of the bowl as necessary.

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Add remaining ingredients except olive oil. Process again until smooth. While the machine is running, slowly add remaining 3 tablespoons of olive oil through the feed tube. Continue to process until fully combined, scraping down the sides of the bowl occasionally.

Transfer hummus to bowl. Season to taste with salt. Chill until ready to

When serving, garnish with a drizzle with olive oil and sprinkle with chopped fresh parsley or chives, if desired.

Roasted Beet Hummus

Recipe source: True North Kitchen
<https://true-north-kitchen.com/roasted-beet-hummus/>

Ingredients

1 medium beet, scrubbed and trimmed
2-3 cloves of garlic, unpeeled
4 Tbsp extra-virgin olive oil divided, plus more for roasting the beet and garlic
1 tsp hot water
1 can chickpeas, rinsed and drained
1/2 tsp ground cumin
2 Tbsp tahini paste
2 Tbsp fresh lemon juice
1 tsp coarse salt plus more to taste



From the Sons of Norway Newsletter Service

Folk High School Proposal

The Norwegian government has recently proposed that the share of scholarships for folk high schools (folkehøgskoler) be cut to 15% from its current 40% standing. This proposal has many fearing that it will quickly reduce the number of students that can afford to go to these high schools.

A couple students at the Namdals Folkehøgskole in the Grong municipality in Norway explained that they may not have been able to participate had the proposed changes been in effect due to the idea of increasing loans as they navigate their education journey.

CEO of the Norwegian Folk High School Council Anne Tingelstad Wøien believes that some students need the environment that a folk high school offers in a time where many young people are struggling with mental health and the feeling of exclusion. These types of schools allow youth a pressure-free environment to learn and explore their passions without receiving grades. The decision from the government on this proposal is being anxiously awaited by those connected to the strong tradition of Norwegian folk high schools.

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Photo from Mahlum, Public domain, via Wikimedia Commons

The District 5 Cultural Committee has issued a Challenge to Lodges: Try some new Norwegian cultural skill that you've never done before. Complete any one Sons of Norway Cultural Skills project **completed by May 1st 2026**. You would be eligible for a Cultural Skills pin from your local Sons of Norway lodge and after completing this challenge, this member would also be recognized by District 5 and receive a token of appreciation. See our Cultural Director, Kathy Rowberg, for more information and help submitting your completed program form. *All requirements and skill levels for each Cultural Skill can be found on the Sons of Norway website: <https://www.sofn.com/>*

January's Translation Practice

Provided by the Sons of Norway Newsletter Service, excerpted from *snl.no*

På norsk

50-øringens ferd fra et måltid til en halv plastpose

Siden den første 50-øringen (da av sølv) ble laget i 1877 har hundrevis av millioner av slike mynter sirkulert i norske hjem og butikker. Men 135 år senere [i 2012] er det stopp. 50-øringen som har levd i 10 forskjellige hovedversjoner, skal ikke lenger kunne brukes til å betale med.

I fjor [i 2011] ble det bestemt at etter 1. mai er 1-kronen det minst verdifulle lovlige kontant-betalingsmiddelet i Norge. Da blir det bare Norges Bank som vil ta imot de små brune myntene.

Mett for 50 øre

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Folk som har levd litt kan nok huske at de fikk ganske mye godteri for 50 øre for noen tiår tilbake. Men på begynnelsen av 1900-tallet kunne folk lage seg et helt måltid for femtiøringen — noe som nok var greit siden mange hadde en timelønn som ikke oversteg 50 øre.

— Sirkulerer ikke lenger

Trond Eklund, direktør for kontante betalingsmidler i Norges bank, forklarer hvorfor 50-øringen, som har blitt produsert på Kongsberg, snart skal dø.

- Årsaken er at den ikke lenger sirkulerer. Vi sender hvert år ut 15 til 20 millioner 50-øringer. Butikken gir tilbake veksel, men kundene legger dem til side eller putter dem på et syltetøyglass, sier han.

De siste årene har 50-øringer for opp mot 10 millioner kroner i verdi blitt sendt ut av Norges Bank, men nå er det slutt.

Så nå får 50-øringen samme skjebne som 25-øringen (1982), 10-øringen (1991), 5-øringen (1982), 2-øringen (1973) og 1-øringen (1973).

Dette kunne du kjøpe for 50 øre:

2012: ingenting (en halv plastpose)
90-tallet: En Bugg-tyggis
1968: En halv kilo poteter
1948: Det første Donald-bladet
1930: Tre trikkebilletter i Oslo
1900: 3 liter melk



January's Translation Practice

Provided by the Sons of Norway Newsletter Service

På engelsk

The 50-øre's journey from a meal to half a plastic bag

Since the first 50-øre coin (then made of silver) was minted in 1877, hundreds of millions of such coins have circulated in Norwegian homes and shops. But 135 years later [in 2012], this has stopped. The 50-øre coin, which has existed in 10 different versions, will no longer be able to be used for payment.

Last year [in 2011], it was decided that after May 1, the 1-krone will be the least valued legal tender in Norway. Then, only Norges Bank will accept the little brown coins.

Filled up on 50 øre

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People who have lived a little may remember that they could get quite a lot of candy for 50 øre a few decades ago. However, in the early 20th century people could make themselves a whole meal for fifty øre — which was probably fine, since many had an hourly wage that did not exceed 50 øre.

No longer in circulation

Trond Eklund, Director of Cash Payments at Norges Bank, explains why the 50-øre coin, which was produced at Kongsberg, will soon die.

“The reason is that it is no longer in circulation. We issue 15 to 20 million 50-øre coins each year. The shop returns the change, but the customers put them aside or put them in a jelly jar,” he says.

In recent years, 50-øre coins worth up to 10 million kroner have been issued by Norges Bank, but that is no longer the case. Inflation is the reason why the coins are slowly but surely dying out.

So now the 50-øre coin will suffer the same fate as the 25-øre (1982), 10-øre (1991), 5-øre (1982), 2-øre (1973) and 1-øre (1973).

This is what you could buy for 50 øre:

- 2012: nothing (half a plastic bag)
- 1990s: A piece of Bugg chewing gum
- 1968: Half a kilo of potatoes
- 1948: The first Donald [Duck] comic
- 1930: Three tram tickets in Oslo
- 1900: 3 liters of milk



More from the Sons of Norway Newsletter Service

Mølje - A Fisher's Feast

In the northern part of Norway, during the winter months, a certain and unique meal takes the stage. This meal is known as Mølje. The main ingredient of mølje is cod, but more specifically it is cod, cod roe, and cod liver.

The migration pattern of Arctic cod is the main reason for the dish being a common cuisine in the winter. The cod spawn in the archipelago of Lofoten, Norway, from January to April, which provides an abundant catch for the fishery there.

For many years, the fisherman of Lofoten have enjoyed what the waters have to offer. They would take their one cooking pan and add cod roe, potatoes, and water to cook. Then they would add the liver and cod for a few more minutes and mix it all together.

Today's preparation of mølje is a bit more complex with upwards of four pans used to prepare each ingredient separately. You can enjoy this delicacy in restaurants in Northern Norway in season. In fact, it is a "self-contained meal" and will give you everything you need by adding some carrots and potatoes. What a unique meal to try.

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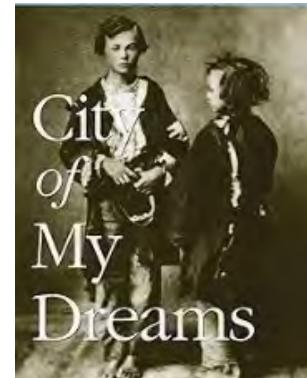
Photo from www.seafoodfromnorway.us

What others are doing this month

This month's book recommendation from the Scandinavian Cultural Center of Santa Cruz, California:

[City of My Dreams](#), by Per Anders Fogelström

A vivid historical novel set in late-19th-century Stockholm, following a young man's arrival in the city and the lives of working-class families finding hope amid hardship. It is a moving portrait of Stockholm's transformation and a cornerstone of modern Swedish literature.

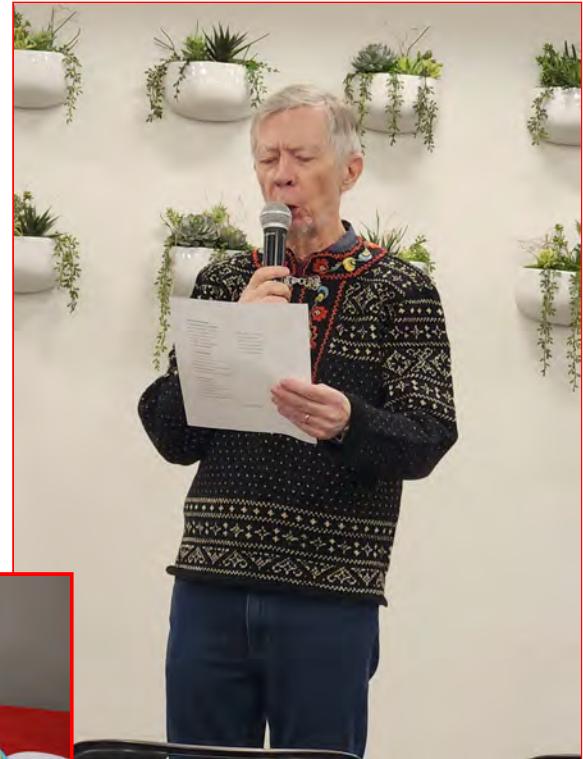


2026 Lodge Meeting Plans... so far

More details will be confirmed and published in the February newsletter

Date & Time	Location	Host(s)	Food Assignment	Program
Saturday, January 17, 2026 11:00am - 3:30pm	Baugher Center	Kathy Rowberg	A - J: Dessert K - N: Soup O - Z: Sandwiches	Officer Installations White Elephant Exchange
Saturday, February 14, 2026 11:00am - 3:30pm	Baugher Center	Dennis & Sidsel Lindborg	A - J: Side Dish K - N: Dessert O - Z: Main Dish	
Saturday, March 21, 2026 11:00am - 3:30pm	Baugher Center	Darlene Henderson Kathy Hays	A - J: Main Dish K - N: Side Dish O - Z: Dessert	
Saturday, April 25, 2026 11:00am - 3:30pm	Baugher Center	Marilyn Arvidson	A - J: Dessert K - N: Main Dish O - Z: Side Dish	
Saturday, May 16, 2026 Begins at 11:00am	Baugher Center	Mel & LaVerne Sorenson	A - J: Side Dish K - N: Dessert O - Z: Main Dish	
Saturday, June 20, 2026 TBD	Indiana Dunes National Park		No meal served	
July			No July Meeting	
Saturday, August 15, 2026 11:00am - 3:30pm	Friendship Botanic Gardens		A - J: Main Dish K - N: Side Dish O - Z: Dessert	
Saturday, September 19, 2026 11:00am - 3:30pm	Baugher Center	Dave Hirshey & Sue Strohkirch	A - J: Dessert K - N: Main Dish O - Z: Side Dish	
Saturday, October 17, 2026 11:00am - 3:30pm	Baugher Center	Jim & Irene Nelson	A - J: Side Dish K - N: Dessert O - Z: Main Dish	
Saturday, November 21, 2026 11:00am - 3:30pm	Baugher Center		A - J: K - N: O - Z:	
Saturday, December 12, 2026 11:00am - 3:30pm	Baugher Center	Gloria & Mark Zimmerman	A - J: K - N: O - Z:	

Sights from our December 2025 meeting



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Gratulerer med dagen

January Birthdays

- 1 Ann M. Berg
- 13 Leah Lindborg
- 14 Drew Furuness
- 20 Vera Malwin

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President David Hirschey joining lodge members dancing around the tree at the December lodge meeting.

That's a wrap - until he dusts his dancing shoes off for Midsommer...

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Don't forget your White Elephant gift for the January 17 meeting!

