

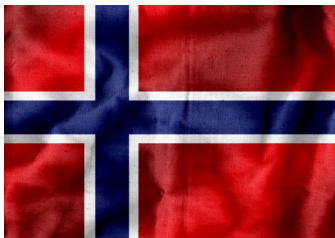


Shawnee Skogen 5-689

Hilsen fra Presidenten Wendy Winkelman

**NEXT
EVENT:
Feb. 18, 2024
2:00 PM**

**Over
ZOOM**



Hei alle sammen....

This month we have a lot of business to get to. We need to vote on two delegates to our District 5 convention in June. Mike and Jeannell will be at the convention as Mike is going to be giving a presentation. If it is okay with everyone, they can be our delegates from Shawnee Skogen. If someone else would be interested, please let me know at the meeting. We will have to vote on our delegates.

Also, we will need to vote on how much money to give to our delegates for their expenses. The hotel nights cost as well as the delegate package.

One more item is that usually each lodge places

a little ad in the convention booklet. To place an ad, there is a cost. We can discuss this during the meeting too.

Our next meeting is February 18th at 2 pm. It will be held over Zoom to include (hopefully), some faces that have moved or some faces we haven't seen in a while.

Zoom is not hard to do, so please try to join us for this fun time together. We will be working on our Music Cultural Skills pin #3.

See you all on the 18th!

Tusen Takk.



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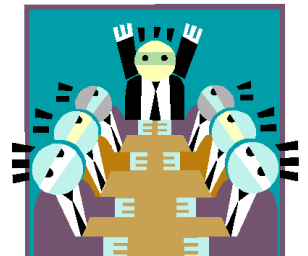
Lodge Programs for 2024

Programs need to be set up for our meetings in 2024. Please send your ideas to the Program Director, Heather Kjellesvik at hkjellesvik@gmail.com.

January 14	2024	Zoom meeting	Ron Naversen talk on Danish Explorer, Peter Freuchen.
February 18	2024	Zoom meeting	Music - Cultural Activity pin #3
March 10	2024		
April 14	2024		
May 12	2024		Syttende Mai celebration
June 9	2024		
July	2024		No Meeting
August	2024		No Meeting
September 8	2024		
October 13	2024		
November	2024		Lefse Making
December 8	2024		7th Annual Julebörd

2024 Officers

President:	Wendy Winkelman	wendyathadeland@yahoo.com
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Plan to attend: **February 2024 Shawnee Skogen Lodge meeting**

Shawnee Skogen Lodge is inviting you to a scheduled lodge meeting via Zoom.

Topic: Shawnee Skogen 5-689 February 2024 Meeting

Time: Feb 18, 2024 02:00 PM Central Time (US and Canada)

Join Zoom Meeting—Click on this link: <https://us02web.zoom.us/j/85792004284>

Meeting ID: 857 9200 4284



Valentine's Day in Norway – just another day in February

Every February Americans set aside one day, Valentine's Day, to excel in hearts, roses, and sentiment. But few have given our Valentine a more unusual token of our love than the city of Omaha gave to its own special sweetheart: Norwegian figure-skater, Sonja Henie.

When she opened her ice show in Omaha on Valentine's Day in 1941, she was presented with an 80-pound heart sculpted of blue-green ice. The local press agent who took the initiative to the city's unusual Valentine gift, promised that Omaha would keep Sonja Henie's heart until she returned.

She never came back—but her Valentine heart remains, somewhat shrunken, in the Omaha Cold Storage Terminal, where visitors may view the city's tribute to a fine athlete and artist. Come to think of it, Omaha probably is the American city with the biggest Norwegian heart!

Otherwise, you will not find many Valentine traditions related to Norway. The Norwegian temperament is not very well suited for a typical romantic Valentine's Day celebration. The embarrassment of displaying endearing feelings on an otherwise ordinary day in February would be too much for most stoic, stone-faced Norwegians.

This is especially true when it comes to displaying one's romantic feelings towards that very special person of the opposite sex. Ola Norwayson can go on for hours praising his country, his dog, and his grandma. With tears in his eyes and a voice shaking with emotion, he can tell you about his first pair of skis or the first dime he earned. But showing his feelings for his sweetheart—in public? NO WAY!

Less informed individuals say that Norwegians are completely heartless, but this is far from true. The fact is that behind their well-composed facade beats a big, warm heart. However, this heart is not for undue display—so if you have a Norwegian sweetheart, look for the small, subtle signs of love rather than an open demonstration of feelings.

By now it should be evident that all this repressed emotion needs an outlet. Once a year, the Norwegians wallow in sentiment and hearts on display. This great outburst of emotion is cleverly and inconspicuously concealed in the Christmas celebrations. Then hearts made of every imaginable material sit, lie, stand, hang, or swing all over Norway. It is a grand display and everybody loves it.

But to do such a thing on an ordinary February day? Are you kidding?

- credit the Sons of Norway website



2024 CONVENTION WILL BE IN INDIANAPOLIS

RACING TO THE FUTURE



Suksessterte (Success Cake)

With long, dark winters, it's no surprise that baking is such an important part of Norwegian culture. One favorite Norwegian cake is suksessterte, also called *suksesskake* and *gulkake*, or success cake in English.

Ingredients

Almond Base

- 2 cups almonds
- 3 eggs
- 1.5 cups granulated sugar
- 2 tbsp flour

Yellow egg cream

- 5 egg yolks
- 0.4 cups heavy cream
- 0.4 cups granulated sugar
- 1 tsp vanilla extract
- 7 tbsp butter (room temperature)



Equipment

- food processor
- hand mixer

Directions

Almond Base

Preheat oven to 350°F (175°C) and grease cake form (suggested to use a 27 cm spring form).
Grind almonds in an almond grinder or food processor. (note: keep them a bit coarse)
Using a hand mixer, whisk eggs and sugar together until thick. Carefully fold in the ground almonds, flour, and baking powder.
Pour batter into cake form and bake for about one hour, monitoring to make sure the top doesn't burn.

Yellow egg cream

Add egg yolks, heavy cream, sugar, and vanilla to a saucepan. Heat over low/medium heat while stirring constantly until the mixture thickens – about 15 minutes. Turn up the heat if the mixture doesn't thicken, but be careful not to boil.

Let the mixture cool to room temperature and then add the butter. You can use an electric mixer for a fluffy egg cream.

Assembly

Wait for the cake to cool completely before removing from form and frosting.

Credit: <https://scandinaviancookbook.com/suksessterte-success-cake/>

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To JOIN, go to www.sofn.com

**We're at:
<http://shawnee-skogen.com>**



**We are also apart of SON District
5—Check out their website at:
<http://sonsofnorway5.com/>**

**We're on Facebook
[http://facebook/
southillinois/](http://facebook/southillinois/)**



**SONS of
NORWAY**

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 to provide quality
insurance and financial products
to its members.*