



Shawnee Skogen 5-689

Hilsen fra Presidenten Wendy Winkelman

**NEXT MTG:
Dec. 11, 2022,
2:00 p.m.
Carbondale,
IL**

**ALL ARE
WELCOME!!**



God Jul Members....

Our November Lefse rolling event was another success. We were able to welcome a few new people—Karen and Dave Pf.... and also a friend of Ron Naversen’s, Wendy. It was fun to meet some new faces as well as our lodge members.

On the 11th, we will be having our annual Julebord at Todd Brown’s home in Carbondale. See page two for the details. This is a potluck, so bring a Scandinavian dish to share. If you can RSVP to Ron with the dish you are bringing that would be great.

We do need a person to step up to be the Lodge VP in 2023 if there are any volunteers. The main job of the VP is stepping in if I wouldn’t be able to make a meeting. Recruiting new members is also a VP’s job.

We have lost quite a few members in Shawnee Skogen lodge since covid. Perhaps you know someone that might be

interested in becoming a member or, for that matter, give a SON membership gift for Christmas. If they live in your home, you can add them on as a family membership.

My father passed away on November 29th, so I am writing this from his home state of Florida. Bill and I were already planning on visiting FL for Christmas so I am just here a little bit early. He was “My Norwegian” parent. He was a proud Minnesotan, Norwegian, German, and Floridian.

Our January meeting will be over Zoom. Hope we will all see you then.

Remember, we need a lodge VP. Please consider volunteering.

Tusen Takk.

President, Wendy



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Happy Birthday to our Members ! “Gratulerer med dagen”



Bliss Hazel	12	15
Sevik Tarryn	12	17
Johnsen Roy n	12	19
Gerth Charlotte	12	24
Engen Colin	12	25
Quamen Debra K	12	28

Let Us Celebrate —
Dec. 11, Sunday, 2 p.m.
Please RSVP to R Naversen

SHAWNEE
SKOGEN
SONS OF NORWAY

JULEBORD
2022

Sunday, December 11th 2pm

160 East New Thompson Lake Rd.
Carbondale, Illinois

618.201.1942
rnaversen@gmail.com



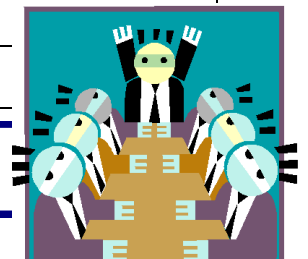
Lodge Programs for 2022

Programs need to be set up for our meetings in 2022. Please send your ideas to the Program Director, Heather Kjellesvik at hkjellesvik@gmail.com.

January 17	2022	Lodge Participation	Zoom Cultural Skills Music #1
February 20	2022	Giant City Park	Girl Scout Troop Presentation on Norway
March 20	2022	Zoom	Zoom Cultural Skills Music #2
April 17	2022	No Mtg	No Meeting as this is Easter Sunday
May 15	2022	Giant City, #1 Mother's Day	Syttende Celebration— Potluck
June 5	2022	Carpooling or Meeting there	AROUND THE WORLD” Field Trip to: 2849 Laclede Station Road, Maplewood, MO 7:00 pm (members Nancy & Ann performing)
July 17	2022		Open to Ideas for Summer Meeting
August 20 (Saturday)	2022	Mike/Jeannell	Centralia Balloon Fest at the Charman's home
September 18	2022	Giant City, #3	Immigrant Trunk
October 16	2022	Zoom	The Stavig Letters
November 20	2022	Bill/Wendy	Lefse Making
December 11	2022	Ron/Todd	5th Annual Julebörd at Todd Brown's home

2022 Officers

President:	Wendy Winkelman	wendyathadeland@yahoo.com
Vice President:	Open	
Secretary:	Nancy Schick	nancyschick@gmail.com
Treasurer:	Kelly Bliss	kellybliss13@hotmail.com
Publicity Dir.:	Nathan Nutter	n@nutter.xyz
Editor:	Wendy Winkelman	
Counselor:	Bill Bultinck	billb763@msn.com
Sunshine:	Bill Bultinck	
Sports Medal Dir.:	Ron Naversen	rnaversen@gmail.com
Program Dir.:	Heather Kjellesvik	hkjellesvik@gmail.com



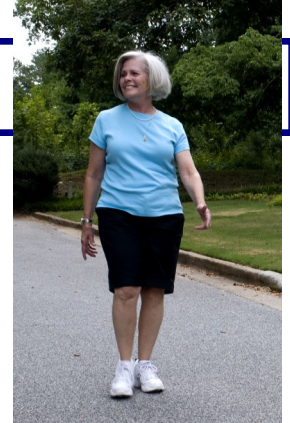


**LEFSE
MAKING
SHAWNEE
SKOGEN
NOV. 2022**



Another "Member" Award !!!

Nancy Schick has just earned her second Bronze Gangmerk pin for 2022. She earned her first bronze in the spring and then proceeded to earn the silver, gold, and enamel Gangmerk pins along with the "Sports Hero" pin.



Beware the Jólakötturinn

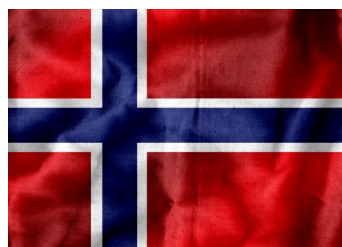
Something large and fluffy stalks across Iceland, its hot, hungry breath crystallizing in the frigid air, forming icicles on its bristly whiskers. Its ever-extended claws crunch deep into the snow as it prowls from place to place to place.



This is the Jólakötturinn, or the Christmas Cat. Resembling an enormous Norwegian Forest cat, it is the beloved pet of the 13 prankster Yule Lads who deliver presents, and their lovely troll mother Grýla. The Jólakötturinn seeks out anyone who does not receive new warm clothes for Christmas. If it finds you proudly wearing even one new mitten, it will pass you by. Otherwise, it's dinner time for kitty.

This may seem like a strangely specific motivation, but back in the day the whole family, including the children, spent their evenings carding, spinning and knitting wool. Family members found slacking off might not get new clothes for Christmas. In contrast, you could always gift fresh woolen garments to keep needy neighbors off the menu.

So, the next time Great Aunt Edda gifts you boring Christmas socks tell her, "Takk fyrir!" (thank you!) and take comfort in the fact you can face the long dark winter ahead, toasty-warm and uneaten!



Fabulous Facts: Christmas in Norway

1. Each year, Trafalgar Square in London features a massive Christmas tree. That tree is actually a present from Norway. Oslo has been sending a tree to England every year since 1947 as a thank you for British support during World War II.
2. The julenisse is Norway's elusive Christmas gnome, who sports a white beard and a red cap. Historically the julenisse has been known to help lighten the farmer's chores and keep the farm safe. Nowadays, the nisse brings gifts to well-behaved Norwegian children. Don't forget to keep him happy by leaving out a generous bowl of porridge!
3. "Tre nøtter til Askepott," a Cinderella tale, has been a Christmas TV tradition since the 1990s. Strangely enough, this is a Czech version of the classic story, dubbed into Norwegian by a single actor. Watching it is so popular that it airs every year on NRK, Norway's national broadcasting channel. To see the trailer from the 2021 Norwegian remake of "Tre nøtter til Askepott," click here: https://www.youtube.com/watch?v=a-YVi_UsGqo
4. Find the almond! This is a game where the family eats rice porridge on Christmas Eve. There is one almond hidden in the porridge, and whoever gets it is the proud recipient of... a pig made of delicious marzipan!
5. Everyone eats well during juletiden, or Christmastime, even the birds. It's common to see sheaves of wheat or oats that have been placed in the trees for the birds to feast on.



Historical Facts About Trondheim (continued from Nov)

Facts about the Archbishop's Palace

9. **The palace has had many uses.** It has been the residence of Norway's most powerful people, and also a military installation. Today, the site is home to a museum telling the story of the site and the neighbouring Cathedral.
10. **Norway's Royal Regalia is stored here.** On display to the public, the collection includes the stunning crowns of the King and Queen of Norway.
11. **The courtyard hosts some of Trondheim's biggest concerts.** The annual St. Olav's Festival takes place in and around the palace courtyard. The main stage has hosted concerts by the likes of Sting and Patti Smith.

Facts about the Trondheim of today

12. **Trondheim is considered the technology capital of Norway.** The city is home to Norway's science and technology university NTNU and the research institute SINTEF. Many technologies are spun-off into companies that then base themselves in the city. There is also an impressive startup scene.
13. **Trondheim has 13 sister cities.** The city has friendship agreements with 13 cities around the world. Many are in fellow Nordic countries, although Vallejo, California, is also on the list! The cities signed the friendship agreement in 1956.
14. **The city is not the capital of Trøndelag.** Although Trondheim is by far the biggest city in Trøndelag, the county covering much of central Norway has its administrative functions in Steinkjer. This is to avoid concentrating too much power (and jobs, etc) in one place in what is a vast region.
15. **Trondheim is well connected by rail.** The city's central station serves as something of a hub for the railway network. The Dovre line to Oslo, the alternative line to Oslo via Røros and Hamar, and the [Nordland line](#) to Bodø all start here. You can even catch a train to Östersund in Sweden, changing on to the Swedish network at Storlien just over the border.

The sporting side of Trondheim

16. **The city is Norway's capital of cross-country skiing.** So many of Norway's Olympians have come from Trondheim and the wider Trøndelag county. The region has a reputation for producing champions, although many of them train elsewhere!
17. **Rosenborg are Norway's most successful football club.** The Trondheim-based club have won a record 26 titles in the Norwegian league. They've also picked up 12 Norwegian Cup victories and have played more games in European competition than any other Norwegian side.
18. **Lerkendal Stadium is Norway's biggest club stadium.** Rosenborg's home ground has an all-seater capacity of just over 21,000. Only Oslo's Ullevaal Stadium, which hosts national team matches and the Cup final, is bigger.

Sons of Norway Shawnee Skogen 5-689
Bultinck/Winkelman
6525 Water Valley Road
Cobden, IL 62920

To JOIN, go to www.sofn.com

Phone: 618-534-0318
E-mail: wendyathadeland@yahoo.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.*

Sirupsnipper

Sirupsnipper are a classic Norwegian Christmas cookie, made with warming spices and cut into diamond

9 Tbsp. cream
1/2 cup + 2 1/2 Tbsp. Syrup
1/2 cup + 2 1/2 Tbsp. sugar
7 Tbsp. butter
2 cups flour
1/4 tsp. pepper
1/4 tsp. ginger
1/4 tsp. anise
1/4 tsp. cinnamon
3/4 tsp. baking powder
3/4 tsp. baking soda
almonds, blanched, for decorating



Directions: Boil cream, syrup, and sugar together. Stir in butter and let mixture cool until luke-warm. Combine flour, pepper, ginger, anise, cinnamon, baking powder and baking soda. Whisk together the dry ingredients. Sift in dry ingredients and knead the dough to mix thoroughly. Chill overnight.

Roll dough out as thin as possible and cut diagonal lines to make diamond shapes. Set sirupsnipper on a greased baking sheet. Place half a blanched almond on each cookie. For a shiny finish, brush cookies with egg white. Bake at 350°F for 5 minutes.