

Shawnee Skogen 5-689

Hilsen fra Presidenten Wendy Winkelman



Special points of interest:

Dec. 8, 2020-

54 members!

PLEASE Continue to :

Recruit, Recruit, Recruit

Please see Wendy for **Business Cards to leave** around Southern Illinois!

Let us continue to recruit!



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Godt Nytt År to all Shawnee Skogen Members!

They say hind sight is 2020 and I'm sure glad I'm looking back at 2020! I hope this fresh new year will bring peace and happiness (and some normalcy) to everyone in our lodge.

2020 has been challenging for Shawnee Skogen. It is hard to invite potential members and even new members to meetings that we aren't having or are over Zoom.

My hope is that our lodge will continue to grow and that Southern Illinois will hear us cry—UFF DA!

I'm just kidding about the crying—but it is necessary to keep the ball rolling and invite any

interested people to join us. We love to share our heritage with well, others.

Bill and I are still in Florida. We had a wonderful Christmas and Bill walked around dinavian traditions? my parents house with his Sons of Norway socks on which was quite funny. He got quite a bit of harass-

ment about his choice of socks!

We enjoyed our Swedish meatballs, red potatoes, herring, lefse, lingon, shrimp gumbo, and glogg for our meal. It was quite a feast.

I hope you as were

able to celebrate the holidays with your loved ones. Did you partake in any Scan-

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Happy Birthday to our Members ! "Gratulerer med dagen"



Charles Frank	1	1
Paul C Sevik	1	12
Colby Bowman	1	21
Alan B Christensen IL	1	26
David S McNelly	1	26
Randy Moe	1	26

Launch a Lodge Library or Book Exchange



While participating in the <u>Cultural Skills Program for Reading</u>, some members have discovered that their town's libraries only have a few Norwegian authors, or very few titles published in recent decades.

Bolster your lodge's cultural knowledge by checking out the Shawnee Skogen library. We have many, many books and DVDs and we can get them to you if you would like to start reading. With staying at home more, this would be a good time to sit down with a good book!

We also could start a book exchange between members to get our Cultural Skills pins for reading!

For a listing of all books in our library, email Wendy at: wendyathadeland@yahoo.com

2020 Shawnee Skogen Goals

- 1) Obtain 10 new members in 2021 (have you invited anyone to our Zoom meetings?)
- 2) Work on Cultural Skills together as a lodge and obtain pins
- 3) Be in a parade or local event (this may be hard to do this year)

All members need to help work on these 2020 goals

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Lodge Programs for 2021



Southern Illinois

Programs need to be set up for our meetings in 2021. Please send your ideas to the Program Director, Heather Kjellesvik at hkjellesvik@gmail.com.

January 17	2021		Installation of Officers, Award Presentations -Zoom
February 21	2021		
March 21	2021	Bill/Wendy	Julebörd in March
April 18	2021		
May 16	2021		Syttende Celebration—Giant City State Park Picnic
June 20	2021	Father's Day	No meeting Summer Break
July 18	2021		Open to Ideas for Summer Meeting (Field Trip?)
August 15	2021		Open to Ideas for Summer Meeting (Field Trip?)
September 17	2021		
October 17	2021	Greg Ragan, FBC	Visit with FBC
November 21	2021	Bill/Wendy	Lefse Making
December 5	2021	Bill/Wendy	3nd Annual Julebörd



Celebrating **125** Years

1895-2020

2021 Officers

President: Vice President: Secretary: Treasurer: Cultural/ Publicity Dir.: Editor: Counselor: Sunshine: Sports Medal Dir.: Program Dir.: Wendy Winkelman Ann Dolan Nancy Schick Kelly Bliss

Nathan Nutter Wendy Winkelman Bill Bultinck Bill Bultinck Colby Bowman Heather Kjellesvik wendyathadeland@yahoo.com anndvg@att.net nancyrschick@gmail.com kellybliss13@hotmail.com

n@nutter@xyz.com

billb763@msn.com

90sherwood@gmail.com hkjellesvik@gmail.com



Our Next Meeting — January 17, Sunday, 2 p.m.— on Zoom

Kelly Bliss is inviting you to a scheduled Zoom meeting.

Topic: Kelly Bliss' Zoom **Shawnee Skogen Meeting** Time: Jan 17, 2021 02:00 PM Central Time (US and Canada)

Join Zoom Meeting https://us02web.zoom.us/j/86059322432?pwd=YXN2OXpaMUJQVkt2djZ4Q1AyREdudz09

Meeting ID: 860 5932 2432 Passcode: 162062

One tap mobile: +13126266799,,86059322432#,,,,,,0#,,162062# US (Chicago)

+16468769923,,86059322432#,,,,,0#,,162062# US (New York)

Our January Meeting will include the Installation of our New Officers for 2021. Please join us for this important meeting. <u>Sports Medals will be Awarded as well !!!!</u>

WATCH OUT—THERE MAY BE A SCARY TROLL AT OUR MEETING !!



Protecting Yourself and Family

As a member of Sons of Norway, you have access to insurance products that offer financial protection no matter where you are in your journey.

While every person's path is different, there are two major phases of securing financial protection:

- Protecting Against Loss of Income, and
- Protecting Your Legacy/Assets.

Each phase requires careful planning and assessment of your options based on your current and future life circumstances.

During each phase, there are several protection strategies to choose from. Each one allows you to take a portion of your income and use it to shield yourself and your loved ones against the unknown obstacles that may arise on your financial journey.

Plus, since your purchase helps support lodge programming in your community, it's an investment you can feel good about.

Let me help you figure out what strategy is best for you. Please reach out to me now for a free consultation.

Sincerely, Greg Ragan, Financial Benefits Counselor, Sons of Norway 1-815-623-8817 (Office) 1-815-988-5975 (Cell) www.raganfinancialgroup.com or gragan51@gmail.com or www.sofn.com

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This month we are having a Zoom call. Please plan on joining us as we have a lot on the agenda.

We will be installing new officers and, I believe, we will see a troll at the meeting.

Colby Bowman will be awarding members with their Sports Medals. So if you are one of those members, please make sure you are on the call.

Roy J. if you are on the call, I hope you will bring your "Show and Tell".

To all of us—again, Happy New Year and see you soon! President, Wendy



Nordic Roasted Cauliflower Soup (Blomkålsuppe) with Brown Butter and Cardamom

head cauliflower, leaves attached
teaspoon kosher salt
teaspoon dried juniper berries
teaspoon cardamom seeds
tablespoon canola or rapeseed oil
ounces chicken broth or stock
tablespoons butter
cup sour cream
Ground white pepper, to taste



Preheat oven to 400 degrees Fahrenheit. (Serves 4)

Rinse the cauliflower thoroughly, then snap off the thick outer leaves, leaving the small, tender ones attached. Using a sharp knife, cut off the stem, leaving a flat base on which the cauliflower can rest. Place the cauliflower on a baking sheet. Pour the oil over the cauliflower, using your hand to rub it in.

Using a mortar and pestle, smash together the salt, juniper, and cardamom, thoroughly crushing the herbs. Sprinkle it over the cauliflower in a generous, even layer (you may not need it all).

Slide the tray into the oven and roast for about 40 minutes, until a knife easily pierces the stem. (After 40 minutes, if the cauliflower is not tender yet, the original recipe suggests turning down the heat to 340 degrees to finish roasting—this took me an additional 15 minutes.) At this point, the cauliflower will be deep golden and richly fragrant, almost nutty.

When the cauliflower is still warm but cool enough to handle, cut it into rough florets, reserving the leaves, and place in a blender. Blend, gradually adding chicken broth, until as smooth as can be. You only want to add as much broth as necessary to make it a luscious, spoonable soup—it took me 15 ounces.

In a medium pot, melt butter over medium heat. Continue heating until the butter starts to brown. It will crackle and release an intoxicating aroma into the air. Carefully swirl the pan until the milk solids separate and the butter is golden brown. Promptly remove the pot to a cool burner to stop cooking, then pour the pureed cauliflower in, taking care as it will sputter dramatically when the cauliflower hits the hot butter. Stir in the sour cream. Taste and season with additional salt and white pepper if necessary.

Return the pot to medium heat and cook, continuing to stir occasionally, until the soup is heated through. Serve, garnishing with the leaves, which are now curled, warmly colored, and almost translucent.



Dining Outdoors this Winter? Follow Norway's Lead.

Patio season isn't just for summer anymore, thanks to the coronavirus pandemic and the ongoing need for social distancing measures.

For many North Americans, outdoor dining in cold weather has been a big adjustment — but it's nothing new for Norwegians, whose passion for frilufstliv (outdoor life) translates to an enthusiasm for open-air activities no matter the weather.

Set yourself up for success by incorporating these tried-and-true Norwegian practices:

- Dress in layers. Layers trap more air and keep warmth close to your body, while also letting you adjust for changes in weather or activity.
- Wear lots of wool. Too scratchy? Merino wool is softer than other varieties and is used in many base layer garments.
- Keep the wind out. All that cozy wool can't do its job with wind whistling through the weave, so make sure you top everything off with a wind breaking layer.
- Carry a big scarf or shawl. The bigger the better, and ideally wool or fleece—it can double as a blanket, a head wrap, or whatever you need.
- Give yourself a buffer. Sitting directly on a cold surface will drain your body heat in no time. If there's no cushion, improvise—remember that big scarf we talked about?
- Above all, don't forget to pack your positive attitude and sense of adventure!

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