

5-689

Shawnee Skogen 5-689 Tidskrift

Nov. 17, 2019 — Institution Day! RSVP NEEDED

Special points of interest:

- Dec. 31, 2018–33 members
- Oct. 7, 2019–38 members!

It has "HAPPENED!"

PLEASE Continue to:

Recruit, Recruit, Recruit

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

Do you have Adult Children who you could buy gift memberships for?

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Our Institution and Installation Meeting is upon us! WE HAVE MADE IT! To help us celebrate the International President is coming all the way from Canada to meet us. As well, our District Treasurer and District Secretary are coming down from Wisconsin. Please make every evert to attend this meeting. We will begin at 2 pm, with our Institution, Installation of officers, and then have a lovely meal prepared by the Hedman's. I will attach a copy of the menu. Please, we need to have

you RSVP as to what you would like to eat by Nov. 10th. The meal will be paid by each individual.

Please thank you everyone for making this happen.

At our last meeting we started working on our Genealogy Cultural Skill Level 1. If you didn't get the packet of information, let Wendy know and she can email it to you. At the meeting, we were not able to finish the first level—so continue on and when complete,



The Shawnee Forest

bring it to Wendy and/or Don Gulbrandsen and we will get it signed and submitted to SON Headquarters.

See you November 17th!

Hip Hip Hooray! Hipp Hipp Hurra!

Happy Birthday to our Members! "Gratulerer med dagen"

Boden Bultinck	11	7
Connie Ray	11	19
Trish Welch	11	20
Dana Bultinck	11	30

Lodge Meeting Minutes—October 20, 2019

Hedman Vineyards: Bill Bultinck, acting President, hands out an agenda and opens the meeting at 2:11pm. Present: Bonnie Juul; Connie Ray; Don Gulbrandsen; Maureene Gulbrandsen; Wendy Winkelman; Bill Bultinck; Kelly Bliss; Nancy Schick. Two of our members (Randy Moe and Ron Naversen) are attending the Vulture Fest this weekend.

The group recites the Pledge of Allegiance.

ROLL CALL OF EXECUTIVE OFFICERS

Since there are currently none, this is postponed until after the election/nominations.

INTRODUCTION OF GUESTS

Ann Dolan, from St. Louis.

PRESENTATION OF NEW MEMBERS

None in attendance this meeting.

SUNSHINE REPORT

Bonnie gives a brief report on her father.

HEADS OR TAILS

Winner is Maureen Gulbrandsen

APPROVAL OF BOARD AND SOCIAL MEETING MINUTES

There being none, there is nothing to approve.

TREASURER'S REPORT

Approval of Treasurer's Report. Since the position has not yet been filled, there is no report.

VP REPORT

No VP candidate (yet), so no VP report.

Continued on page 4



Norwegian in 5 Minutes a Month (on SOFN Website for all members)

$\underline{\text{Days}}$				
Mandag*	Pronunciation:	mahn-dahg	English:	Monday
Tirsdag	Pronunciation:	teesh-dahg	English:	Tuesday
Onsdag	Pronunciation:	oons-dahg	English:	Wednesday
Torsdag	Pronunciation:	toosh-dahg	English:	Thursday
Fredag	Pronunciation:	freh-dahg	English:	Friday
Lørdag	Pronunciation:	luhr-dahg	English:	Saturday
Søndag	Pronunciation:	suhn-dahg	English:	Sunday

^{*}In Norwegian calendars, Monday is listed as the first day.

Lodge Programs for 2019



January 20	2019	Bonnie Juul	Norwegian Language (was cancelled due to weather)
February 17	2019	Ron Naversen	Julebukking & Related Scand. Masking traditions (Hedmans)
March 17	2019	Randy Moe	The Baltic's (Hedmans)
April 14	2019	Loki & Thor	Carola Daffner (Epiphany Lutheran)
May 19	2019	Potluck at Local Park	Syttende Mai Picnic (Giant City State Park)
June	2019	The Full Monty Play	McLeon Summer Playhouse SIU
July	2019	Wendy & Bill	Norway Trip Photos
August	2019		No Meeting
September 22	2019	Wendy Winkelman	King Olaf of Norway Movie (Epiphany Lutheran)
October 20	2019	Wendy Winkelman	Genealogy Cultural Skill Workshop (Hedman's)
November 17	2019	District 5 Officer	Lodge Installation—EVERYONE NEEDS TO ATTEND
December 8	2019	Open	2nd Annual Julebörd (Bill & Wendy's home)

2020 New Officers

Below is our new officers for 2020. There are several positions not filled, so please volunteer!

President: Bonnie Juul

Vice President: Wendy Winkelman

Secretary: Nancy Schick

Asst. Secy: Wendy Winkelman

Treasurer: Kelly Bliss

Cultural Director: Ron Gulbrandsen

Publicity Director: Kelly Bliss

Editor: Wendy Winkelman

Counselor: Bill Bultinck

Program Committee: Bill B., Kitty J, Ron N.



Welcome to our Four New Members!

Ann Dolan, St. Louis, MO	Michael Charman, Centralia, IL
Karen Malmgren, Canton, IL	Nicole Dunphy, Smithfield, IL

Lodge Meeting Minutes—October 20, 2019 (continued)

OLD BUSINESS

- 1. Current membership stands at 44. Wendy is working on recruitment; she got a member this month via members at large list from national SoN.
- 2. Fundraising ideas? Lefse making: November 7 (Thursday) 10-4. Anna, IL is having an arts festival 19th? Bill/Wendy could go; sell Norwegian pancakes that day. Next year: plan for 2 Christmas events in Nov & Dec. Also Renaissance fair, with Viking in the name, in the area.
- 3. Membership certs Alan Christensen & Cheryl Strahm
- 4. Vote for New 2020 Officers

Bonnie Juul, President.

Ron Naversen nominated for VP.

Secretary: me

Ass't sec: Wendy Winkelman

Treasurer: Kelly Bliss. Kellybliss13@hotmail.com. ***EMAIL MINUTES***

Cultural Director: Don Gulbrandsen.

Publicity Director: Kelly Bliss. Editor: Wendy Winkelman Counselor: Bill Bultinck.

Program Cmte: Bill B., Kitty Juul. Ron N.

M/Don to close the nominations. S/Schick. All in favor of the slate as written. MCU.

5. Vote for Local Bylaws: based on SofN national bylaws.

Lodge Name: Shawnee Skogen, #689. District 5.

After discussion, it is M/Bonnie; S/Wendy adopt as written. MCU.

NEW BUSINESS

- 1. Next month: installation here at Hedman's of our new lodge. Cost is \$14.95 for dinner. Wendy needs to know how many? Do we want lunch or dinner? After discussion, it is decided to eat afterwards. Wendy will send out the menu from the winery so we can each figure out what to order.
- 2. Certificate of Liability Insurance. Cost: \$25/lodge, + \$1.14/member. So this will run about \$67/year for this lodge. This is an Accord Liability Rider; \$1M etc., standard rider. We'll also need to get a bank account. Treasurer, Kelly Bliss will open the account at bank in Carbondale.
- 3. We need to get non-profit status so the insurance has an entity to insure. Kelly will work on this.
- 4. Brief discussion about outstanding and projected costs. Bill & Wendy have spent their own money getting the lodge started. They will ask for reimbursement once the lodge has some money. It is agreed that this is a very fair request.
- 5. The lodge will be holding a lefse making get-together on November 7, from 10am to 4pm. Coffee and chili will be provided. Bring a bottle of wind for sharing, and a batch of lefse dough with you. (Keep it chilled.) Ask Wendy for the lefse recipe. This is a good fundraiser.

Next meeting Nov 17 at 2 pm. SHARP. This is installation day, so make every effort to attend. M/Juul, S/Gulbrandsen to adjourn at 3pm. MCU.

Genealogy Program.

Wendy has handouts and information on the Geneology Cultural Skill—Level 1, through Sons of Norway. The group starts filling out the requested information on the forms.



THOR'S "TOP 10" Reasons

to Own a SON Tax Deferred IRA or Non-IRA Nordic Annuity

- 1) 100% Guaranteed Safety of Principal
- 2) Interest Accumulates Tax Deferred
- 3) No Sales Charges, Annual Fees or Up Front Loads
- 4) Interest Payout Options—30 days from Issue
- 5) Penalty Free Withdrawals of 10%
- 6) Guaranteed Minimum Lifetime Annual Interest Rate of 1.40%
- 7) Safety and Security with 124 Years of Experience
- 8) Proceeds Paid to Heirs without going through Probate
- 9) Lump Sum Payout at Death
- 10) Highly Competitive Renewal Interest Rates

Greg Ragan

Financial Benefits Counselor, Sons of Norway 7042 Kinnikinnick Dr, Roscoe, IL 61073 1-815-623-8817 (Office) 1-815-988-5975 (Cell)

www.raganfinancialgroup.com or gragan51@gmail.com



Sign Up Your Heritage Members

Don't forget that family members age 15 and younger are eligible for FREE Heritage memberships. Please encourage lodge members to enroll their young relatives and help keep our Sons of Norway communities robust and thriving for the next generation.

Sign up new Heritage Members through your lodge, or by emailing **fraternal@sofn.com** for

more information.



Danish History and Culture (part 2)

From Vikings to Lutheranism

Denmark's place in European history essentially began with the Viking Age, around 800 AD, when the Danes became notorious for plundering churches and monasteries. By 878 the Danes had conquered northern and eastern England, and by the 11th century King Canute

(1014-35) ruled over a vast kingdom that included present-day Denmark, England, Norway, southern Sweden, and parts of Finland. Christianity was introduced to Denmark in 826 and became widespread during Canute's reign. After his death, Canute's empire disintegrated.

During the 13th century, Waldemar II (1202-41) conquered present-day Schleswig-Holstein, Pomerania, Mecklenburg, and Estonia and re-established the nation as a great power in



Northern Europe. A civil war, however, later broke out between the nobles and the king as each vied for control of the country. Christopher II (1320-32) was forced to make major concessions to the nobles and clergy at the expense of royal power, which was also eroded by the influence of the German merchants of the Hanseatic Leauge. Waldemar IV (1340-75) succeeded in restoring royal authority, however, and his daughter Margaret I (1387-1412) created the Kalmar Union, which included Denmark, Norway, Sweden, the Faeroe Islands, Iceland, Greenland, and part of Finland. In 1520 Sweden and Finland revolted, seceding in 1523, but the union continued until 1814.

In 1448 the House of Oldenburg was established on the throne in the person of Christian I. During the reign of Christian III (1534-59), the Reformation swept through the country, leav-

ing burnt churches and civil warfare in its wake. Fighting ended in 1536 with the ousting of the hitherto powerful Catholic Church and the establishment of a national Lutheran Church headed by the monarch.

Swedish History and Culture (part 2)

Vikings and early Christians

The Viking Age (800–1050 AD) was characterized by a significant expansion of activity, in Sweden's case largely toward the east. Many Viking expeditions set off from Sweden to both plunder and trade along the Baltic coast and the rivers that stretched deep into present-day Russia. The Vikings traveled as far as the Black and Caspian Seas, where they developed trading links with the Byzantine Empire and the Arab kingdoms. Christianity first reached Sweden with a mission led by Ansgar, who visited in the 9th century, but the country was not converted to Christianity until the 11th century.

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To JOIN, go to www.sofn.com

Sons of Norway Shawnee Skogen 5-689

> We're on Facebook http://facebook/southillinois/



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.



Old Fashioned Swedish Glogg

- 5 (750 milliliter) bottles port wine
- 1 (750 milliliter) bottle 100 proof bourbon whiskey
- 1 (750 milliliter) bottle white rum
- 3 whole cardamom pods, cracked
- 1 small cinnamon stick
- 4 whole cloves

- 1 (3 inch) strip of orange peel
- 1 (8 inch) square of cheesecloth
- 3/4 cup white sugar
- 1 (15 ounce) package dark raisins
- 1 (6 ounce) package blanched slivered almonds
- 1. Heat the port wine over medium heat until just below the simmer point in a large stockpot with a lid. Add bourbon and rum, and bring back to just below simmering. Save the bottles and their caps for storing leftover glogg.
- 2. While the wine and liquors are heating, place the cardamom, cinnamon stick, cloves, and orange peel onto the center of the square of cheesecloth. Gather together the edges of the cheesecloth, and tie with kitchen twine to secure.
- 3. When mixture is very hot but not boiling, carefully light it with a long-handled match. Wearing a heatproof cooking mitt, carefully pour the sugar into the flames, and let the mixture burn for 1 minute. Put the lid on the stockpot to extinguish the flames, and turn off the heat. Let the mixture cool, covered, for about 10 minutes; add the cheesecloth bundle of spices and the raisins and almonds to the warm wine mixture and let it cool to room temperature, about 1 hour.
- 4. Strain the cooled glogg and reserve the raisins and almonds.
- 5. To store, pour strained glogg into the bottles, recap, and keep upright in a cool dark place for up to 1 year. Refrigerate the steeped raisins and almonds in a covered bowl or jar for up to 1 year.
- 6. To serve, pour glogg into a saucepan and warm over low-medium heat until hot but not simmering, about 5 minutes. Ladle 3 ounces of warmed glogg into a small coffee cup or small Swedish-style glogg mug, and garnish each serving with a few reserved raisins and almonds.





Members of Shawnee Skogen. Please RSVP by November 10th with your menu selection for the November 17th INSTALLATION meeting. This is our day to celebrate! The Swedish meatballs are awesome!!

My email is: wendyathadeland@yahoo.com

Name and Address of the Owner, where the Parket of the Owner, where the Owner, which the Ow			-
	Peach Barn Café N	1enu	
2 10	Appetizers		
Cheese Platter: Assortm	ent of Cheese & Salami. Grapes	, Olives & Crackers	\$14.75
Warm Brie served with o	rackers and Swedish blueberry	/raspberry jam	\$ 9.50
Traditional Sampler: P Swedish Mo	rickled Herring, Boiled Eggs, Cre eatballs, & Lingon Berries	eamed Caviar, Sour Cream,	\$12.50
Choice of dressing:	Salads Chef-Special: Honey Mustard, Balsamic Vinaigrette, Red Wine Vinaigrette	<u>Additional:</u> Italian Ranch Fat-free Raspberry	
	Lettuce, Red Onion, Tomato, amata Olives, & Feta Cheese		\$11.95
	n Salad: Pecan-Crust Chicken I I Onion, Tomato, & Feta Cheese	Breast, Romaine Lettuce,	\$13.95
Side Salad: Romaine Le	ttuce, Red Onion, Tomato, Sliver	red Almonds, & Craisins	\$4.75
	Soup		
Soup of the Day: Please	e ask your server about our Soup	of the Day	
	Entrees		
	wedish Meatballs, Lingon Berries pice of Potatoes (Mashed or Wed		\$14.95
Fish Au Gratin: Baked	Fish Au Gratin: Baked Cod, Creamy Sauce, Mashed Potatoes, & Melted Cheese		
	aded Pork Loin, Sweet-And-Sour Caraway Potatoes	Red Cabbage,	\$15.95
& (Artichoke Chicken: Fl			\$15.95 \$16.95
Artichoke Chicken: Fla Ma Cedar Plank Salmon:	Caraway Potatoes ambéed Chicken Breast in White	Wine Sauce,	
Artichoke Chicken: Flank Ma Cedar Plank Salmon: & H Beef Tenderloin: Beef	Caraway Potatoes ambéed Chicken Breast in White ashed Potatoes, & Broccoli Salmon, Mashed Potatoes, Holla	Wine Sauce,	\$16.95
Artichoke Chicken: Fla Ma Cedar Plank Salmon: & F Beef Tenderloin: Beef & F	Caraway Potatoes ambéed Chicken Breast in White shed Potatoes, & Broccoli Salmon, Mashed Potatoes, Holla Bacon-Wrapped Asparagus Tenderloin with Béarnaise Sauce	Wine Sauce, ndaise Sauce, c, Mashed Potatoes,	\$16.95 \$22.50 \$27.95
Artichoke Chicken: Fla Ma Cedar Plank Salmon: & F Beef Tenderloin: Beef & F	Caraway Potatoes ambéed Chicken Breast in White shed Potatoes, & Broccoli Salmon, Mashed Potatoes, Holla Bacon-Wrapped Asparagus Tenderloin with Béarnaise Sauce Bacon-Wrapped Asparagus	Wine Sauce, ndaise Sauce, c, Mashed Potatoes,	\$16.95 \$22.50 \$27.95
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