



**SONS of
NORWAY**

DOVRE BREV

UNITED AND TRUE UNTIL DOVRE FALLS

Dovre Lodge 5-353

NOVEMBER/DECEMBER 2021 NEWSLETTER



ANNUAL AUCTION A SUCCESS

This September, a rowdy and spirited Dover 5-353 held their "annual" auction to raise money for scholarships. This feisty group raised a whopping \$1,313. It is hard to believe, how close we got to the record-breaking auction of \$1,406 in 2019. It has been a long two years and just shows how generous and steadfast we are at Dovre.

Dennis Weise, once again, was our auctioneer extraordinaire, with helpers Bun Hanson, Ann Lee, and Arne Thompson. A big tusen takk to Eugene Nelson and his helper Judy Herrman who did all the accounting for the evening.

A special thanks to all who attended (not mentioned above) and donated all the wonderful items: Ingrid Rothenbuehler, Judy Keilholtz, Robert Fossum, Victor Bekkum, Janice Stearns, Marie Sanborn, Melissa Bekkum, Gloria Prock, Carol Anderson, Karen Schaaf, Robin Fossum, Karin Jorstad, Gerhard Nyhus (happy 90th birthday!), and Carolyn VanBuren. It was a wonderful and fun evening.



EuGene, Dennis and Bun keeping track of the bidding, and Janice very pleased with her winning bid

What's Inside

**Barnebirkie
Christmas Baskets
Serinakaker**



Letter from the President

Fra Presidenten –

Dear Dovre Lodge Members:

What a year! It was a wonderful feeling to start meeting again in August following the brunt of the Pandemic. However, we did meet from January-June via Zoom and did the best we could electronically. We had a small, but mighty Midsommer Bonfire in June, participated in four local parades, had a wonderful July picnic in Anderson Park in Barron, moved our belongings from Barron to Chetek Lutheran for our first in-person meeting in August, and had another successful Auction in September. We are doing our best to keep busy and find time to be together.

November marks our biennial Memorial program for those whom we will always miss. Our Lodge is like a small family, it is difficult and sad to lose our friends.

In December we are all looking forward to our Annual Christmas Dinner. Norske Nook Restaurant will provide our group with a full dinner of Norwegian delights. Besides lutefisk, lefse, meatballs, potatoes, rutabaga, herring, flatbread, sweet soup...we will have rømmegrøt and rosettes for dessert. This should be a fun evening for all of us, a sweet end to the year. Thanks to all of you for supporting Dovre Lodge.

Takk så mye!
Robin K. Fossum

MINUTES FOR SONS OF NORWAY DOVRE LODGE 5-353 October 12, 2021

The meeting of Sons of Norway Dovre Lodge 5-353 was called to order by Vice-President Florence Weise at 6:45 p.m. at the Chetek Lutheran Church. There were 29 in attendance.

We recited the Pledge of Allegiance and sang the National Anthems of Canada, Norway, and the United States.

There were 14 officers in attendance.

The Secretary's report was read and approved. The Treasurer's report was read and approved. 2022 calendars are for sale for \$10 each. We made \$1,313 from our September auction. Thank you to Dennis, Bun, Arne, Randy & Ann for helping.

The nominating committee met on September 30. Judy gave a report on their progress. We will make nominations at the November meeting. Discussion was held that people need to step up and take turns with various offices.

Florence discussed what the Foundation Director does and what the Sons of Norway Foundation does.

Our November meeting will be a memorial service for those who passed in the last two years.

The Barnebirkie is looking for volunteers this year.

The meeting was adjourned at 7:16 p.m.

Respectfully submitted,
Karen Schaaf, Secretary

DO YOU HAVE ANY IDEAS FOR THE NEWSLETTER? CONTACT ME!
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Christmas Party



Our holiday dinner will be Tuesday, December 14th, at 6:00 pm, at Norske Nook. We will have the restaurant to ourselves, and there will also be music by Marie & Co.

Dinner will consist of: sweet soup, herring, flatbread, lutefisk, meatballs, mashed potatoes, rutabaga, lefse, rømmegrøt, and rosettes

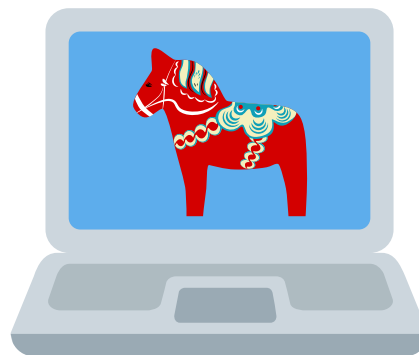
Total: \$28.13, dinner, tax, and gratuity included. I made a reservation for 35-40, Reserve your spot by December 9.



Barnebirkie Coming Up

We are asking Dovre members to help give cookies to children in the Cookie Tent (semi-heated) and also need members to host the Sons of Norway Info table in the Expo Center (heated). The cookie tent usually begins around 11:00 am, the Expo Center is from 9-5 pm. Several shifts can work in the Expo tent. If you want more information or know some young skiers, you can find more information here

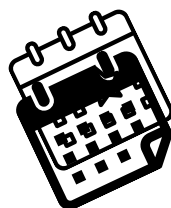
<https://www.birkie.com/ski/events/barnebirkie/>



Did you know that you can now receive your newsletter digitally and go paperless? If you would like to get the newsletter emailed to you, email me at melissabekkum@gmail.com.

When you get your newsletter digitally you will have color photos, and live links to take you right to its source.

Don't worry, if you would rather get your newsletter mailed to you, don't worry, will still keep on coming.



Coming Events

Dec 14, 2021

Norwegian Christmas Program
321 Moore Street, Chetek, 12:00-1:00pm

Dec 14, 2021

Christmas Party 6 pm
Norske Nook

February 24, 2022

Barnebirkie Hayward, WI

Jan 16, 2022

Ski Jump Tournament
Cameron Elementary School

In Memorium-Til Minne Om



Ralph Pitzrick
Helene Rhodes

Gladys Hansen
Arlene Hoveland
Lowell Kristensen

Nadyne Reiten
Hans Haugen

Former-members:

Loran Barta

Margretha (Molla)
Clark

Death Is Nothing at All by Henry Scott-Holland

"Death is nothing at all.
It does not count.
I have only slipped away into the next room.
Nothing has happened.
Everything remains exactly as it was.
I am I, and you are you,
and the old life that we lived so fondly
together is untouched, unchanged.
Whatever we were to each other, that we are
still.
Call me by the old familiar name.
Speak of me in the easy way which you
always used.
Put no difference into your tone.
Wear no forced air of solemnity or sorrow.
Laugh as we always laughed at the little jokes
that we enjoyed together.
Play, smile, think of me, pray for me.

Let my name be ever the household word
that it always was. Let it be spoken without
an effort, without the ghost of a shadow
upon it.
Life means all that it ever meant.
It is the same as it ever was.
There is absolute and unbroken
continuity.
What is this death but a negligible
accident?
Why should I be out of mind because I am
out of sight?
I am but waiting for you, for an interval,
somewhere very near,
just round the corner.
All is well.
Nothing is hurt; nothing is lost.
One brief moment and all will be as it was
before.
How we shall laugh at the trouble of
parting when we meet again!

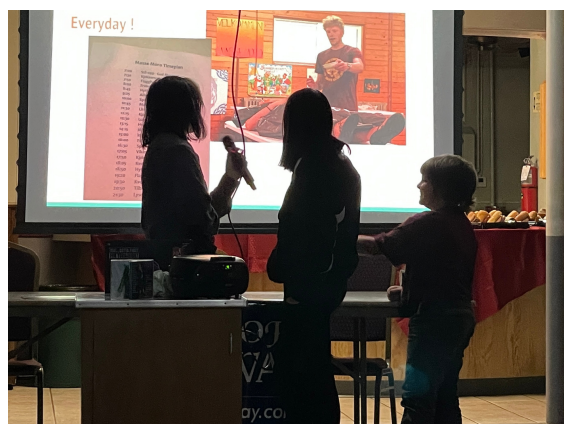


A New Nordic Country?

What country speaks a language that is somewhat similar to Finnish? This land of over 2,222 islands has a long history of being conquered and ruled by Denmark and Sweden and was celebrated in the Old Norse Icelandic sagas as Esthland, home of fierce Viking warriors. Many Viking treasures are still being discovered across its countryside.

This country is Estonia, jutting out into the Baltic Sea, just 50 miles south across the water from Finland. Despite its cultural and historic commonalities with the Nordic countries, it is currently considered a Baltic State, along with Latvia, with whom it shares a border and Lithuania. When the Nordic Council was formed in 1952, Estonia was occupied by the Soviet Union and was not able to participate.

Though only a little over 50% of Estonians identify as Nordic today, perhaps someday it is welcomed into the family by Iceland, Norway, Sweden, Denmark, and Finland, and we can add its blue, black, and white flag to our collection.



Abbie, Grace, and Ben showing what a wonderful time they had at Masse Moro along with cousin, Jax,

Dovre Lodge was lucky this October to watch a presentation given by Abbie, Grace, and Ben Nielsen, about their experience at Masse Moro last summer. Carol Anderson's grandchildren including Jax Miron from Colorado had the best of time at camp.

We learned that Norwegian songs never really leave your memory, you make friends for life, and never want to leave. They really had a magical time.

The kids spoke about all the different activities like Viking Sports, arts and crafts, food, and language. The session finishes with a Viking Olympics in which all the teams make t-shirts.

Dovre Lodge looks forward to seeing how the kids blossom at Masse Moro for the years to come.



Christmas Basket Ornaments

Today, woven Christmas baskets are just used for decorating the tree. But originally they were meant to be used.

Years ago, Christmas presents hung in baskets on the Christmas tree. We still hang up the woven decorations. The history of the Christmas basket begins with the Christmas tree, says Beate Lindseth. She has written the book "Julekurver" (Christmas Baskets).

The Christmas tree is a German tradition from the 15th century. In the beginning, the tree was a gift tree. Unwrapped cakes, sweets and gifts were hung on the tree. Eventually, cakes and sweets were placed in paper cornets and baskets," she tells Klar Tale. There are still many who do this.

In the 19th century, the Christmas tree came to Norway. Eventually, it became common to place the gifts under the tree instead. But we have kept the Christmas baskets as ornaments.

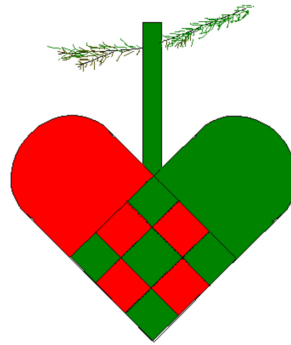
Especially in Scandinavia, we have a tradition of making homemade Christmas tree decorations. In other countries, people started buying ornaments instead," Lindseth says.

Today, the heart-shaped Christmas basket with a chess pattern is the best known. But the earliest we have in our care are from the 1860s," says Lindseth.

"Earlier, they had other types of baskets. They've almost died off now. In Denmark, they have always had many different patterns in their baskets. They use a lot of symbols at Christmas. Like stars and angels," she says.

Do you want to learn how to make Christmas baskets? This YouTube video shows you how:

<https://www.youtube.com/watch?v=o5Jc0fXBJac>



Gløg



To serve 20-25

2 quarts dry red wine (about 2 standard 750 mL bottles)

2 quarts muscatel (or muscato)

1 pint sweet vermouth

2 tablespoons Angostura bitters

2 cups raisins

Peelings of 1 orange

12 whole cardamoms, bruised in a mortar with a pestle or by covering with a towel and crushing with a rolling pin

10 whole cloves

1 piece (about 2 inches) of fresh ginger

1 stick cinnamon

1 ½ cups akevitt (preferably Linie)

1 ½ cups sugar

2 cups whole almonds, blanched and peeled

In a 6- to 8-quart enameled or stainless steel pot, mix together the dry red wine, muscatel, sweet vermouth, bitters, raisins, and take the remaining spices and wrap in cheesecloth. Cover and let the mixture stand for at least 12 hours so that the flavors will develop and mingle.

Shortly before serving, add the akevitt and the sugar. Stir well and bring it to a full boil over high heat.

Remove at once from the heat, stir in the almonds and serve the hot gløgg in mugs. In Sweden, a small spoon is placed in each mug to scoop up the almonds and raisins.

Serinakaker

Serinakaker, or “Serina Cookies” is a traditional Norwegian holiday cookie that goes back over a hundred years. The first mention of them is in a household management text by Hanna Winsnes from 1845 called “Textbook in the various branches of the household”

Ingredients

2 large eggs
1 cup sugar
4 cups all-purpose flour
1 tsp. baking powder
3 sticks salted butter, softened
1/2 cup pearl sugar, or coarsely crushed sugar cubes

STEP 1:

Beat together 1 egg and sugar with an electric mixer until thick and pale. Sift in flour and baking powder and add butter. Beat on low speed until mixture forms a dough. Wrap in plastic wrap and chill until firm, at least 1 hour.

STEP 2:

Preheat oven to 350°F.

STEP 3:

Lightly beat the remaining egg. Roll level teaspoons of dough into balls and arrange 1 inch apart on ungreased baking sheets. Press thumb into center of each ball to flatten, leaving a depression, and brush lightly with egg. Sprinkle crushed sugar in centers and bake in batches in the middle of the oven until golden, 12 to 18 minutes. Transfer to racks to cool completely.



Gratulerer Med Dagen

Kristi Anderson	11/1
Stanley Bergum	11/19
Delores Bjugstad	12/19
Fiona Isabelle Fossum	11/21
Karin E Jorstad	11/25
Carolyn A Kochel	11/17
Samuel S Kochel	11/19
Julia G Lefebvre	11/8
Mark T Nymo	12/12
Isobel Rothenbuehler	11/18
Janice C Stearns	11/15



www.sonsofnorway.com

Dovre Brev, Dovre Lodge 5-353
"United and True Until Dovre Falls"
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Nyt ferien & De beste ønsker for det nye året!



Dovre Lodge Officers

President.....Robin Fossum
Treasurer/Financial Secretary.....Eugene Nelson
Social Director.....Carol Anderson
Marshall.....Robert Fossum
Youth Director and
Sports and Recreation Director.....Mary Drexler
Sunshine.....Shirley Peterson
Publicity Director.....Gloria Prock
Stamp Collection.....Louise Varnes
Framtid.....Bun Hanson & Ingrid Rothenbuehler

Vice President.....Florence Weise
Secretary.....Karen Schaaf
Historian.....Paulette Hanson
Cultural Director.....Judy Keilholtz
Assistant Marshall.....Victor Bekkum
Librarian.....Janice Stearns
Musician.....Marie Sanborn
Editor.....Melissa Bekkum
Greeters.....Bill Bosak and Grace Nielsen
Photographer.....Dennis Weise