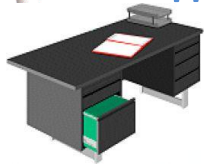


The Samhold Utsikten

Auburn Hills, Michigan | Celebrating our 55th Year



From the desk of our Newsletter Editor

Happy New Year to One and All!

I realize that the changes being implemented this month, in how we now publish and distribute *The Samhold Utsikten* newsletter, may not be pleasing to some of you. We are sorry if that is the case; the alterations have been made in an effort to continue to provide a quality newsletter amid rising costs. At the end of January, it will cost fifty-five cents just to mail each newsletter; not to mention, the other costs involved in the publishing process (ink, paper, sealing dots, and etc.).

From this issue onward, we will be publishing the newsletter as a PDF document only, and will email it out to our members and to anyone else—as long as we have your/their e-mail address. As normal, the newsletter will also be posted on the website:

<http://www.samhold5-473.org/newsletter>

For those of you who still want a paper copy, there are two options available to you:

- 1) Provide us with an e-mail address (yours or a friend's/relative's) so you can then print your own paper copy from the PDF file.
- 2) If you'd still like to receive a paper copy in the mail, we will be glad to send it to you on a subscription basis--\$10 for 2019. If so, please send your payment of \$10.00 to:

The Samhold Utsikten
11200 29 Mile Rd.
Washington, MI 48094-1508

Make checks payable to: "Samhold #5-473". Single copies can also be mailed for \$1.00 each. Please contact me with questions or orders.

Thank you,

Kathie Injerd, Editor

Our January 13th Meeting

We will be meeting on the second **Sunday, January 13th at 4:00pm** in the Fellowship Hall, **King of Kings Evangelical Lutheran Church** (1715 S. Lapeer Rd.; Lake Orion, MI).

Becky will be providing chili this month; we are asking you to **please bring a side dish** (salad, veggie, pickles/olives, fruit, rolls, or etc.) **or a dessert.**

To help us get the food served promptly after the meeting, please refrain from bringing anything which needs to be heated or micro-waved prior to serving. Bringing the cooked food in crock pots would be okay.

ALL ARE INVITED!



Editor Information

Please contact the editor regarding additions or corrections to the newsletter.

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HE DID IT AGAIN!

The World Chess Championship was a match between the reigning world champion since 2013, Magnus Carlsen of Norway, and his 26-year old challenger Fabiano Caruana of the USA to determine the World Chess Champion. The 12-game match was played at the Cochrane Theatre of The College in Holborn, London, between November 9th and 28th, 2018. The classical time-control portion of the match ended with 12 consecutive draws, the only time in the history of the championship that all classical games have been drawn.



On November 28th, rapid chess was used as a tie-breaker; Carlsen won three consecutive games to retain his title. What a birthday present! He turned 28 two days later on November 30th. After the triumph, Carlsen said, "I am very happy. It was a good day at the office. He (Fabiano Caruana) is the strongest player I've met, because I did not win a single party in classic chess. I never felt like I was close to winning the match before today. Fortunately, I was the best today,"

This is the third time Carlsen has retained the title he originally captured from Vishy Anand (India) in Chennai, India, in 2013. He beat Anand once more in Sochi, Russia, in 2014; Sergey Karjakin in New York in 2016; and now Caruana. However, he is still two wins behind Emanuel Lasker and Garry Kasparov, who each won the championship six times.

Recipe Corner

Our daughter was home for the holidays and made this shrimp dip several times during her stay because the platterful was rapidly eaten each time. Yes, I know that the holidays have passed but this would be a perfect dish to serve at a Super Bowl party.

Easy Shrimp Dip

- 1 8oz package Cream Cheese – room temp
- ¼ - ½ tsp. Garlic Powder*
- ¼ - ½ tsp. Onion Powder*
- 1 tsp. Lemon Juice
- 1 tsp. Worcestershire Sauce
- 1 bottle Cocktail Sauce (I prefer Heinz 57)
- 2 6oz cans of tiny shrimp (or 12oz bag frozen salad shrimp) – thawed and rinsed
- 1 bunch green onions – discard the white ends and chop only the green part
- 1 box Ritz Crackers

In a bowl, mix together the cream cheese, garlic powder, onion powder, Worcestershire sauce, and lemon juice until well incorporated. Get a large, flat platter or two dinner plates and spread the cream cheese mixture all over the platter in a thin layer (no thicker than ¼ inch). Then pour 1/3 - 1/2 of the bottle of the cocktail sauce on top and spread that in a very thin layer as well. Place your drained and rinsed shrimp evenly on top of the cocktail sauce. Finally, sprinkle the chopped green onions on the top. If possible, cover with plastic wrap and chill for an hour or more before serving. Serve with the Ritz crackers and enjoy!

***Note:** The powders can quickly become overpowering if you use too much. It is advised to start with ¼ tsp. each then taste. Add more if you want a stronger flavor.

Rinsing the shrimp

This is a must to avoid fishy tasting shrimp.

Canned: Open, drain, then fill with fresh water and drain again with the can lid a couple times to rinse. Don't worry if the shrimp doesn't stay intact.

Frozen: Thaw then you can usually fill the bag with water and drain a couple times to rinse.

Once rinsed, pat dry or place shrimp in a few layers of paper towels and squeeze out excess water.

Cultural Events



2019

January 13: The lodge members will learn the months of the year in Norwegian and a few Norwegian weather expressions. We will combine our new skills in a language activity.

February 10: We will learn about the history of the first Birkebeiner race and tie it in with the race of today.

March 10: A video about the life and art of Edvard Munch will be shown. Hopefully we will gain insight into this Norwegian genius.

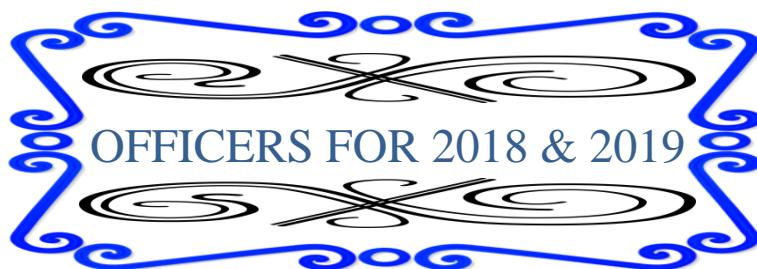
April 14: Gustav Vigeland and his Vigeland Sculpture Park in Oslo will be the discussion topic of April. Vigeland is a Norwegian artistic genius that we can all appreciate.

May 5: Syttende Mai will be celebrated with a skit, folowed by a parade around King of Kings!

June 9: Since June is such a colorful month, we will play a little "I Spy" with the newly-learned Norwegian color names presented that month.

July: NO MEETING

August 11: Samhold's Annual Picnic!



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Marie Eickholdt

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11 Becky Medina

13 Sean Schnitzer

18 Marie Eickholdt

26 Donald Bjornrud, Jr

29 Elsa Green

BIRTHDAYS



Ole and Lena were lying in bed one night when the phone rang, Ole answered it and Lena heard him yell, "Vell, how da hell should I know, dats over 2,000 miles away" and he hung up.

Lena say's "who vas dat Ole?"

Ole say's "Hell if I know, some guy wants ta know if da coast is clear."❤️

Ole was talking with his brother Sven, who lived next door, when Sven said, "Ya know Ole, you and Lena should really get some new curtains."

"Vy's dat?" Ole asked.

"Vel last night I saw you and Lena, vel you know..."

Ole thought for awhile, then said, "Ha-ha Sven, da yokes on you! I vasn't even home last night!"

Sons of Norway, Samhold 5-473 Lodge

c/o Kathie Injerd, editor
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