

We will be meeting on the **second Sunday**, **June 9th at 4:00pm** in the Fellowship Hall, **King of Kings Evangelical Lutheran Church** (1715 S. Lapeer Rd.; Lake Orion, MI).

This month Tim has signed up to bring Macaroni & Cheese as our main fare; we are asking you to bring food that will complement and add to his offering. Be generous, it is to be our dinner meal.

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 pre-cooked food in crock pots would be okay.

ALL ARE INVITED!

REMEMBER: NO MEETING IN JULY



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

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As we approach Midsummer Day, celebrated in Norway on June 24 this year, some of us celebrate graduations, weddings, birthdays, holidays, and vacations. It is also a time to "slow down" and enjoy what nature gives us, and celebrate it with loved ones, relatives, and friends wherever we may be.

The warm weather and longer days are certainly welcome to us who endured the "deep freeze" this past winter — nothing new to "hardy" Norwegian-Americans.

This August, I will be celebrating one year of full retirement, followed by a reunion with my siblings in Oregon the next month. Like Vikings of old, the five of us haven't been together for 17 years. I look forward to the time we reminisce, share photos & stories, and just have fun at the Oregon coast.

I wish all of you a happy and safe Summer 2019 — and do try to get outside. If you can't, share some laughs with friends nearby. Oh, bring back some pictures for the rest of us.

Bill Injerd

Photography by

Alexandra Grablewski

I Love my Norwegian Heritage

There is a new group on Facebook which was created on March 26, 2019

for those who are proud Norwegians or for anyone with Norwegian roots. It is a closed group, which means that you have to request to join. After you



answer a couple questions, your application will be considered—access will be granted or denied.

The name of the group is, "I Love my Norwegian Heritage." As the title suggests, the topics and pictures are centered on all things NORWEGIAN.



Becky Medina has kindly offered to have our annual picnic at her place—2631 W. Predmore Rd., Oakland, MI—on the first Sunday of August (August 4, 2019) at 4:00pm.

Hamburgers and hot dogs will be provided. As we normally do, please help by bringing a food dish: salad, vegetables, fruit, and/or dessert.



Norwegian Pizza with Smoked Salmon, Goat Cheese, & Herb Oil

Dough:

1 cup 1 tablespoon 1 tablespoon 2 ½ cups 1 teaspoon 4 tablespoons 3 1 cup 2 tablespoons add 6 ounces add warm water honey dry yeast flour salt olive oil plum tomatoes (sliced) goat cheese (crumbled) olive oil salt & pepper smoked salmon (sliced) arugula leaves

Herb Sauce:

1 ½ cups ¼ cup add add parsley leaves toasted pine nuts olive oil salt & pepper

- 1. Start with the dough.
- 2. In a bowl mix water, honey, and yeast.
- Leave it for 5 minutes so that the yeast starts to work.
- 4. Add flour, salt, and oil.
- 5. Work the dough together.
- 6. Cover with plastic and let it rise for 1 hour.
- 7. On a baking tray press the dough out with your fingers to form a large pizza.
- 8. Next, top the pizza with tomatoes and chèvre and drizzle with oil, salt, and pepper.
- 9. Bake at 400°F until golden, about 15 minutes.
- 10. While it bakes, chop the parsley and pine nuts on a chopping board.
- 11. Place in a bowl and add enough oil so it forms a thick sauce. Season with salt and pepper.
- 12. Take out the pizza and add smoked salmon, herb sauce, and arugula.

http://www.eatandmake.com/food/norwegian-pizzawith-smoked-salmon-goat-cheese-amp-herb-oil



2019

June 9: We will view Rick Steve's video on Oslo and his favorite Oslo landmark, Vigeland Park. After that we will study some of the Park's lovely statues and learn about Gustav Vigeland, the man who created them.

July: NO MEETING

<u>August 4 (New Date)</u>: Samhold's Annual Picnic! This year it will be held at Becky's place.

<u>September 8:</u> Since September marks the beginning of the colorful fall season, we will learn the colors in Norwegian and play a little "I Spy."

October 13: We will learn about Norway's Swedishborn Crown Princess Marthe and her ties to American President Franklin Roosevelt during the years of the Nazi Occupation of Norway.

November 10: Rick Steves will take us on the "Norway in a Nutshell" trip to the Sogne Fjord and the land of many of Norway's magnificent stave churches. We will then learn more about the stave churches and their significance.

5 Catherine Mount

20 Kelsey Hibbs 22 Don Eickholdt 23 Kathie Injerd 29 Bjarne Fjorstad

December 8: Christmas Party



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11 Bridget Wiley Robbins 16 Marge Wiley 16 Gilbert Bergsrud 18 Jayne Lafnear Bannister 21 Ryan Hibbs

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Sons of Norway Samhold #5-473



"Dad, are bugs good to eat?" asked the boy.

"Let's not talk about such things at the dinner table, son," his father replied.

After dinner the father inquired, "Now, son, what did you want to ask me?"

"Oh, nothing," the boy said. "There was a bug in your soup, but now it's gone."



Ole answered the phone one day and came back to the living room crying.

"Vell, Ole! Vat in da vorld is da matter?" asked the sympathetic Lena.

"I yust had bad news, Lena," Ole replied, "My fadder yust died!!"

Just then the phone rang again, Ole went to answer it and came back crying again.

"Vell, now, Ole, vat is da matter?" asked Lena.

"Dat vas my brudder." said Ole. "His fadder yust died too!"



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