

All the News that's Fjord to Print  
by Thea O'Grady

Dec 2020

Here's Our Website



See FaceBook Page  
District 1 Norwegian  
Culture and Heritage



RESTAURATION  
LODGE 1-548

1-548

*Due to the pandemic, January's 2021 in-person meeting is avbrutt.*

**December 8 at 7:00, we will meet on Zoom!**  
**Our program is Christmas Traditions of Norway.**

**Information for signing  
into zoom:**

**CLICK HERE!**

Go to [zoom.us](https://zoom.us) and click on  
JOIN A MEETING, then  
enter Meeting ID  
777 3044 4484

Password: SofnCR

Or by phone  
312 626 6799.

Enter same ID and Passcode 568029

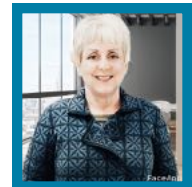


**Let's Welcome New Member and brother of Ellen  
Holstein, from Red Wing, MN,  
James Davig**

Fra Barbara Erickson, Presidenten

God Jul!

December is a time of preparation including the season of Advent. This newsletter and December's program (via Zoom) is highlighting some of our favorite recipes and traditions. I've included three of our most favorite recipes from members served at our dinners. What are some of your most favorite decorations, foods, carols, gifts, and memories that are very special to you? Will you be adding some new memories this year? Please see the links in this newsletter for our lodge's greetings for Sons of Norway 125th anniversary, and also for the resource of "Christmas Traditions of Norway" available on the Sons of Norway website. I look forward to seeing you at the Tuesday December 8 meeting at 7pm via Zoom.

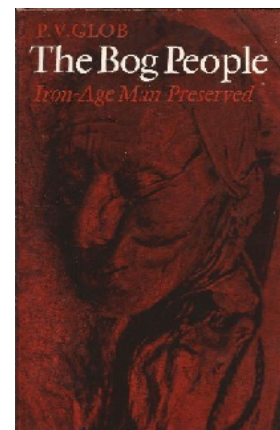
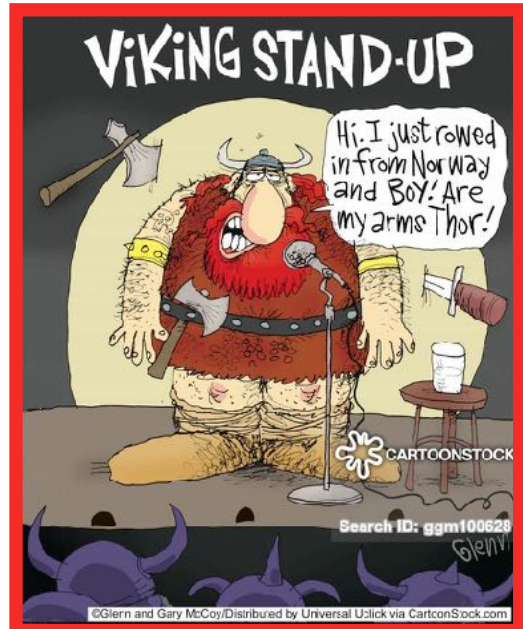


# WHAT WE DO!

## December Birthdays

|                        |    |
|------------------------|----|
| Mavis I Lovik          | 2  |
| Leif Galstad           | 4  |
| Martha Diane Ellingson | 17 |
| Tammie Walker          | 18 |
| Jason Arthur Gambach   | 19 |
| Thorleif Naesse        | 22 |
| Arden R Shindoll       | 22 |
| Robert J Thorkildson   | 25 |
| Rebecca M Cleveland    | 26 |
| Joan E Bredeson        | 27 |
| Eldon W Wohlleben      | 31 |

Restauration Lodge helped Sons of Norway celebrate their 125th anniversary by participating in our "Virtually Together" Foundation fundraiser event. At our last lodge meeting, 24 Lodge members met via Zoom and we each recorded our greetings. The video will be played at the virtual party that will be held on Dec. 8-10 and it will be available to members on the Sons of Norway website under "125 years", and then "Virtual Party" or this link: <https://www.sofn.com/125years/>



In November, we read *The Bog People: Iron-Age Man Preserved* by Peter V. Glob

Since then it has come to my attention that archeology buffs can do their own "excavations"

[HERE](#)



### Brunkake (Brown Cookies)

#### Ingredients

1 cup butter  
1 cup white sugar  
2 tsp vanilla sugar  
2 tbl Lyles Golden Syrup  
2 cups flour  
1 tsp soda

#### Directions

Combine butter, white sugar, vanilla sugar, and syrup. Then combine flour and soda and mix well. Divide into four equal parts and roll each part the size of a large hot dog. Place 2 on a cookie sheet with room for spreading. Press down to length of about 14" long, 1-1/2 in. wide and 3/8 in. to 1/2 in. thick. Bake at 350 degrees for 10-12 minutes till golden brown. Remove and slice diagonally with pizza cutter. Cool. Makes 45 cookies. Should be crisp, not doughy. Can make 5-6 rolls for more and smaller cookies.

• • • • •  
• The Sons of Norway website is a great resource for Norwegian •  
• traditions and recipes. [HERE](#) is a link for a comprehensive article •  
• of how to enjoy getting into the spirit of Christmas, or •  
• julestemning, with loved ones. •  
• • • • •

#### Rømmegrøt Bars

2 pkg. crescent rolls  
2 (8 oz.) pkg. cream cheese  
1-1/3 c. sugar  
1 egg yolk (save the white)  
1 tsp. vanilla  
1/2 tsp. cinnamon

Grease a 9x13-inch baking pan. Mix cream cheese, 1 cup sugar, egg yolk and vanilla. Press 1 package of crescent rolls into bottom of a greased pan. Spread mixture over crescent rolls. Cover mixture with the other package of crescent rolls. Beat egg white until foamy and spread over top of rolls. Mix 1/3 cup sugar and 1/2 teaspoon cinnamon and sprinkle over the top. Bake at 350° for 25 to 30 minutes, or until golden brown. Cool and cut. Refrigerate left-overs.  
Do not use reduced-fat cream cheese.

SARAH JORSTAD'S NORWEGIAN RYE BREAD (Anna Marie Klein)

5 C. water  
1/2 C. molasses (I use Grandma's unsulphered)  
1 T. shortening  
1/2 C. brown sugar  
11-12 C. white flour  
1 T. salt  
2 C. rye flour  
1 envelope + 1 tsp, yeast  
1/2 C. white sugar

Measure water, molasses, shortening, sugars and salt into big bowl and heat until shortening is melted and mixture is warm. (I put this in the microwave and check after one minute. It usually takes about three minutes.) Stir in the rye flour and yeast. Stir in as much white flour as possible, then with your hands work in the rest. Knead until satiny and smooth. Cover, set in warm place and let rise until double in bulk. Punch down and let rise again, then shape into five loaves. Place in well-greased loaf pans, cover and let rise again until double. Bake in 350 deg. oven for 50 minutes. Makes 5 loaves.



FLATBRØD from Travis Cleveland

1 ¼ cups of rye flour (or graham if you prefer)  
1 ¼ cups white flour  
¼ cup yellow corn meal  
¼ cup shortening (Crisco)

½ tablespoon salt  
1 tablespoon sugar  
1 ¼ cups of boiling water

Mix the ingredients and add the water. Roll into a log, then cut it into 8 pieces. With flatbrød, one can turn the round many times, for you want it to be very thin and very crisp.



The Book Page

**Our book club meets  
every 3rd Wednesday  
via ZOOM from 1-3 PM.**

**This month we will meet Dec 16.  
You are invited to participate even if  
you have not read the book!**

**Please join us**  [ZOOM LINK](#)

## Books for Restauration Book Club for 2021-2022

We still need presenters for June 16, July 21, August 18, Sept. 15, and Dec. 15. Please choose a book and month that would work for you if you haven't signed up yet. I will ask you at the next meeting on Dec. 16, for your choice.

December 16, 2020 Ann Gesme  
Two Homelands by Odd Lovoll

January 20, 2021 Ellen Holstein  
Clearing Out by Helene Uri

February 17, 2021 Lois Shindoll  
The Body in the Lighthouse by Katherine Hall

March 17, 2021 Cindy Monroe  
Norwegian Wood Chopping, Stacking, and Drying Wood the Scandinavian Way by Lars Mytting

April 21, 2021 Marilyn Olson  
Walking One Step at a Time by Erling Kagge

May 19, 2021 Thea O'Grady  
The Half Drowned King by Linnea Hartsuyker

June 16, 2021  
Hedda Gabler by Ibsen

July 21, 2021  
Pictures of Longing Photography and the Norwegian Migration by Sigrid Lien

August 18, 2021  
Big Sister by Gunnar Staalesen

September 15, 2021  
Letters Written during a Short Residence in Sweden, Norway, and Denmark (1796) by Mary Wollstonecraft

October 20, 2021 Ann Gesme  
Between Rocks and Hard Places

November 17, 2021 Ellen Holstein  
So Much Longing in so Little Space by Karl Ove Knausgaard

We are sorry to announce the passing of our friend,

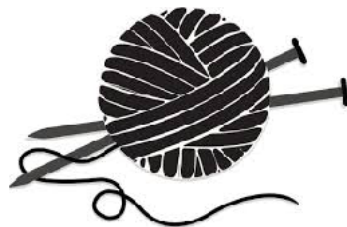
ANNA MARIE KLEIN



... of Marion, Iowa, passed away Nov. 20, 2020, at the Oldorf Hospice House in Hiawatha, Iowa. She was born on May 2, 1934, to Arnold and Opal (All) Lundbeck in Clay County, Iowa. After graduating from the Iowa State Teachers College (now the University... [more](#)



# THE KNITTING PAGE



sKandanavian Knitters meet every Monday from 10-12 via ZOOM. If you have any questions about us, please EMAIL THEA, any day any hour.

## WHO WANTS TO LOOK LIKE A NISSE?

Marilyn!



Future  
Son  
Member



Featuring a free pattern,

## Santa-Nisse-Tomte Hat



### Ellen Susanne Designs

*Warm and playful—Can be knit in solid color of red so that, by eliminating the pompon, you have a Nisse or Tomte hat! Hat is worked from the brim to the point. For the cast on and first two rows, it is worked flat; thereafter, it is worked in the round.*

*The pattern PDF is at the Ravelry website. I can help you get this pdf too! EMAIL THEA*



## Picture Requests

I need YOUR family pictures,  
pictures of outdoor activities,  
pictures of you baking,  
eating ice cream,  
making snow men/women, angels  
so I can send them to VIKING magazine  
to represent our lodge.

EMAIL THEA

TUSEN TAKK!

# THE MINUTES PAGE

## **Sons of Norway Social Meeting Minutes - November 10, 2020**

President Barbara Erickson called our Zoom meeting to order at 7:00 pm. 23 attendees.

Treasurer's Report (Arden Shindoll): \$100 speaker fee sent to Kate Martinson for October program. \$3,120.37 in checking and \$11,017.40 in savings.

Membership Report (Alan Erickson): 120 members. New member Jeffry Agil. No visitors this meeting.

President Barbara Erickson, Treasurer Arden Shindoll and Co-Social Director Barb Taylor were unanimously reelected for 2021.

Knitting Group (Thea O'Grady): Please contact Thea or Barbara Erickson to join knitting Zoom meeting on Monday's at 10:00.

Norwegian calendar may be purchased from Lois Shindoll for \$10. Lois' address is 1038 Rolling Glen Drive, Marion, IA

Sunshine Report (Cheryl Zapf): Cards sent to Ann Gesme, Anna Marie Klein, Ardie Erickson and Jean Murray.

Book Group (Marilyn Olson): Book group meets the third Wednesday at 1:00 via Zoom. Please contact Marilyn or Barbara Erickson if you wish to join. The November book is The Bog People.

With our need to remain home, there are several opportunities on television or the internet that are interesting. One recommendation is Viking.TV on internet.

Attending members prepared a video wishing Sons of Norway a Happy 125<sup>th</sup> Anniversary. Alan Erickson cleaned it up a bit before sending it on.

Program (Marilyn Olson): Marilyn presented a fireside chat featuring books of interest to our members. A bibliography of her list is forthcoming.

Next meeting is December 8, 2020 via Zoom.

**Elected Officers:**

☞ **President – Barbara Erickson** 319-377-1707  
**Vice President – Lois Shindoll** 319-377-2890  
**Secretary – Cindy Monroe** 319-363-7420  
**Treasurer – Arden Shindoll** 319-377-2890  
**Membership Secretary— Alan Erickson**  
319-377- 1707  
**Cultural Director – Marilyn Olson** 319-393-5531  
**Social Directors – Barb Taylor** 319-393-0844  
Sue Speicher 319-364-8607  
**SON Financial Benefits Counselor**  
**Scott Johannsen**  
sjohannsen@riverlandinsurancegroup.com  
563-343-5157



**Web master:**  
**Bob Thorkildson**  
319-721-9902

**Appointed Officers:**

**Auditors: Verl Lekwa** 319-728-2847  
**Ruth Christ** 319-351-771  
**Bob Thorkildson** 319-721-9902  
**Language Facilitator** Tom Næsse  
319-841-2311  
**Past President** Cindy Monroe  
319-363-7420  
**Librarian** Lois Shindoll 319-377-2890  
🎵 **Musician—Sharon Kay Stang**  
319-351-5133  
**Publicity Director }** Thea O’Grady  
**Newsletter Editor }** 319-536-4979  
**Scholarship** Cindy Monroe  
319-363-7420  
**Sports/Recreation/Youth**  
vacant  
☼ **Sunshine- Cheryl Zapf**  
319-363-5326