
NORDEN NEWS

<http://www.norden2.org>

December 2002



Greetings!

I'm at the end of my year as President of Norden 2 so this is my last column.

First of all, I would like to thank Kathy & Will Fry and family for the delicious meatball dinner that we had at the November 1st business meeting.

In October we had our annual Lutefisk Dinner. It was well attended and I thank Alyce Fletcher and her crew for all the hard work. A thank you to Shirley Haukeli who was in charge of the bazaar. I took care of the lefse demonstration and sale and I thank Janet Smith, Marge Kunschak and Robert & Lucille Bergum for all of their help.

On November 1st and 2nd we had our big rummage sale. We spent two days before setting everything up, two days of sales, sales again during the November 10th breakfast, and then two days packing up all the left-overs and hauling them to the Goodwill. It is a lot of work, but we made more than \$1,200.00 for our efforts. Those willing workers who helped are: Paul Fauske, Harvey Johnson, Wendi Beckerdite, Iona Dhaese, Janet Smith, Marge Kunschak, Cliff Magnussen, Ing & Alma Drage, Andy & Selma Feroy, Vivi Bjornen, Janice Yost and Don Lindgren. Bob and Gladys Marr provided delicious soup for our lunches. Tusen Takk to all of you, and to all of those that donated items to be sold.

Our November 10th breakfast was another successful event. We served more than 300 people. Sonja Horgen gathered two crews to make pancakes, Sissel Barrett got the waitresses, I lined up the dishwashers and Russ Gunderson and Tom Heavey took care of the coffee. I thank all of you who helped make this another successful breakfast.

On November 16th we had a wonderful Turkey Dinner prepared by by super chef Herb Daun.

His helpers were Ann Blessing, Darrel & Shirley Jolliffe, Don & Elaine Anderson, Russ Gunderson, Marge Kunschak, Cliff Magnussen and myself. Thanks to Herb and crew. It was great. On December 7th we will hold our annual Julebord. Shirley Haukeli will prepare the food and music for dancing will be provided by Sylvia and her Fjordsong Band. The price is \$20 per person. Call Alyce Fletcher at 759-2108 for reservations and come enjoy the first event of the holiday season.

Our 'Breakfast with Santa' will be December 15th, 9am to 1pm. Dennis Dhaese and Janet Smith will see that Mr. and Mrs. Santa arrive on time. There will be bags of goodies for the kids and Gary & Janice Yost will take pictures of your child with Santa for just \$1. So bring your kids or grandkids and come join the fun.

Installation ceremonies of new officers will take place on January 3rd, 2003, at 8pm. You are all encouraged to attend and wear your bunad.

I wish you all a Merry Christmas and Best Wishes for 2003.

Iona.

Auction

Bring a 'White Elephant' item for a silent auction to benefit Norden 2.

Potluck

Mix up your favorite casserole or jello salad and share with your friends at Norden 2.

**Friday, December 6th at 7pm
Business Meeting**

NOVEMBER SOCIAL



Herb Daun headed a crew which cooked a wonderful turkey dinner with all the trimmings.

Norden News Online Photo Album

Did you know that the Norden 2 photo album is available online?

Simply go to "<http://www.norden2.org>" and click on 'Norden 2 Newsletter'. Here you will find newsletters from the past year and links to several other sites including our photo album.

To view the album you must create an account with Ofoto.com. This account is free and is a convenient way to share photographs with family and friends.

If you have pictures from lodge activities that you would like to have included in the album please email me at: norden2@hotmail.com.

Breakfast with Santa

Our annual Breakfast with Santa will be held on December 15, 2002 at Normanna Hall.

The Norwegian Pancake breakfast is served from 9am to 1pm
Cost \$5. for Adults

Bring the kids and have pictures taken with Santa.

Gift bags for all the little ones.

We hope to see you all there.

NEW MEMBERS

KAREN C. FERROY Going from juvenile to Jr. member

CAROL A. VOIGT

EARL O. MIKKELSON

MICHAEL J. NORDIN

RONALD J. SMITH

BECKY M. TACHELL

ROY J. THORPE

CHRISTIAN T. HARRIS

FRANK R. ENDRESEN

Norden 2 would like to extend a warm welcome to each of you and we hope to see you often at our meetings and lodge activities.

GOD BEDRING

Ron Beckerdite was injured

Tina Berg is at Linden Grove in Puyallup

Muriel Daun moved to an Extended Care Facility

The Lodge sends its best wishes to each of these members, as well as to any we haven't heard about. Call Frances Lingwall at (253) 531-5023 when you know of a member who is ill, injured or hospitalized.

Christmas Memories of Norway Circa 1940s and 1950s

There are quite a few holidays and celebrations imprinted in my mind as being especially wonderful as a little girl growing up in Norway. I must say that Christmas with all of its charm and magic and all the winter fun that comes along with it, is on the top of my list. I remember how excited we were waking up in the morning to our first big snowfall, it put a real pure spirit into the upcoming festivities. The week before Christmas the big cardboard box came out of the attic. There was the large green bell with the red satin ribbon we always used to hang over the entrance to the living room. Also the large star we called the Star of Bethlehem (Bettlehem stjemen), made out of sturdy paper perforated with tiny holes to give both the inside and the outside a cheerful warm glow. There were glass birds flipping their feathery tails on the green branches, and the brightly colored glass balls we had to handle so very carefully so they wouldn't crumble in our hands. Also, elegant white electric lights tucked away neatly in it's own keepsake box, amazing how they would last from year to year. In school we had made chains out of glossy colorful paper, and of course the traditional interwoven heart shaped baskets which we filled with raisins and almonds. The perfect Christmas mix.

Now the gifts were carefully tucked away, the Christmas cookies put in their tins, and the Advent calendar open to reveal a Christmas picture behind every flap for each day leading up to the magical evening. We could hardly wait.

The whole house smelled of Jul with the aroma of pork roast and sauerkraut "Whiffing" from room to room. After dark aunts and uncles would arrive. They were glad to come into a warm house, off came hats, heavy coats and boots, after brushing the snow off with a broom outside the front door. I used to love seeing our house all decorated for the holidays. To me it all glistened like a castle, and I was pretending to be the princess for the evening. We were taught to be thankful and to remember the ones less fortunate. On this Eve it was hard to imagine anyone being lonely, sad, or hungry. In this moment we all wished that every child on Earth could feel the love we felt that night.

After the Christmas dinner topped with caramel pudding, my father as always mysteriously disappeared. Was he going to miss Julenissen again this year too? My sister Grete and I were so anxious for his arrival we almost forgot about Dad's absence. After a while we heard footsteps and a bell ringing. We eagerly opened the door, and there he was--Julenissen, the long awaited symbol of Christmas and--gifts. Oh, yes, he was carrying his bur-lap sack on his back, he didn't forget. Upon the question whether or not there were good, well behaved girls in this house, my sister and I eagerly nodded our heads, he had come to the right place alright. Julinissen was shown the way into the living room by the fireplace where everyone, aunt Harriet and uncle Leif and the rest of the folks were eagerly awaiting. Tante Harriet laughed and clapped her hands every time a present was opened. She seemed to be more excited and happy about what the children got rather than her own gifts, but that was just the way Tante Harriet was. Julenissen was running a little late and

had many boys and girls to see that evening, his horse "Blakken" was getting restless by the gate. We thanked the goodly old Elf and out into the dark he disappeared with a flash. We quickly put away our paper, boxes and gifts and we scooted the Christmas tree out from its corner and everybody would join hands and sing the old favorite Christmas carols around the tree.

A few days after Christmas a Julebuk (Norwegian Trick-Or-Treaters) or two would be at our door. Bashfully they would come in and we would try to guess who it was under that Christmasy disguise. Sometimes it was hard to tell and of course they all had deep strange voices. We would give them cookies and Solo (Orange soda) and hot chocolate and they were on their way out the door just leaving small puddles of melted ice and snow on the floor.

But no, Christmas would not be over yet. Way into January when Norway finds itself under a white frosty blanket and the snow piled up high and more to come, we would go to numerous Christmas parties. There the Christmas tree was big and tall and with lots of children and adults we formed several rings around the tree. How wonderful it felt with so much light and happiness all around, again I would feel like a princess in a castle in my new Christmas dress merrily clicking my shoes on the hardwood floor.

There good old Saint Nick would appear also with bags of nuts, oranges, small toys and candy. The smell and the taste always reminds me of Christmas.

Oh, how we wished that Christmas could last a little longer and how we wished all children could feel the love and the warmth we felt that one very special holiday of the year.

From our house to yours we wish you a God Jul and a very happy and healthy New Year!

Sissel Hartun Barrett



LUTEFISK DINNER



Lutefisk Chef Don Lindgren



Norsk Ost Word Find

Ost, or cheese, is a major part of the Norwegian diet. Here is a little background on different Norwegian cheeses. When you're done, try finding the words in the word find below.

Jarlsberg – A sharp cheese similar to Swiss.

Gjetost – Also spelled geitost. A goat cheese with a sweet yet strong flavor.

Norvegia – Norway's most popular cheese with a soft, mild taste.

Nøkkelost – A tasty holiday treat with a mild, seasoned taste.

Gamalost – A sharp, coarse brown cheese.

Words to find, in addition to cheeses above:

Høvel - Cheese slicer

Melk - Milk

Tine - Norway's largest cheese maker

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LUTEFISK CHEFS

Norden News Identification Statement:

The Norden News is a newsletter of Norden Lodge No. 2, Sons of Norway, located at 1106 S. 15th St., Tacoma, WA. This is a non-profit organization. The Norden News is published at least 5 times a year. Issue date appears on the front cover. No ISSN number has been assigned to the Norden News. The newsletter is sent at no additional cost to all members. Each issue contains no advertising.

From the Editor:
Submissions for the Feb. edition should be received by Jan. 15th.

Christmas in Old-time Norway

Norwegian Christmas traditions were developed through hundreds, maybe even thousands of years. In many cases customs can be traced back to pagan times. It is often difficult to determine the origin of a certain tradition, partly because it has changed with time, partly because a symbolic meaning was added to the traditional meaning. The celebration of Christmas itself is a good example of this. The old Norse celebrated winter solstice by having a Midwinter Fest, jol. When Christianity was introduced, the heathen festivities were replaced by the Christian celebration. In Håkon the Good's Saga, chapter 13, it is told that the King issued a law, ordering people to celebrate Christmas at the same time that the Christians did. Numerous pre-Christian traditions are, however, mixed with the Christian symbolism; even the Norwegian name for Christmas, jul, is very close to the heathen jol. The continuity of tradition is secured in the name and in numerous customs.

The midwinter jol celebrations were of great importance to the old Norse. It was a time of great mystery and also of danger. Supernatural forces influenced people's lives, especially around winter solstice, and it was thus important to observe rituals and customs down to the last detail.

Lussi was one of the evil spirits that were out around Christmas time. The night of winter solstice, for centuries December 13, was Lussi Night. Then she came with her followers to check that people so far had done their Christmas preparations well. If not, she took revenge on them. Most people preferred to stay indoors after dark when Lussi was around. They watched their children closely, especially the naughty ones, who might otherwise be abducted. The Norwegian Lussi has nothing to do with the Swedish celebration of St. Lucia or of "Light".

Åsgårdsreia, or ofsereia was another threat. It was a company of dead spirits who rode in the air, sweeping humans along with them. If farm buildings were not protected by tar crosses and steel, åsgårdsreia could do terrible harm. If given access to a farm, fights and manslaughter usually followed in its wake. Åsgårdsreia also emptied the farm's supply of beer and food.

The yule goat was a creature with roots in ancient pageantry. It was represented by someone dressed in an animal's fur, carrying a goat mask. Probably the yule goat was a demon in ancient times and a most frightening creature, especially since we know that the devil often was pictured as a goat. The tradition of dressing up as a yule goat was later mixed with the Christian celebrations of St. Joseph, and has in modern times become a tradition somewhat like the American Halloween. Children "går julebukk"; they dress in costumes, put on masks to avoid being recognized, and go from home to home. They, and all other visitors at Christmas time, are asked to come in for a treat. If they are sent away empty-handed, they "carry Christmas out with them."

The nisse is one of the foremost Christmas symbols in Norway. In that respect his image has blended with the image of Santa Claus, and he is just as commercialized. Nevertheless, he has kept his traditional looks: a small, gnome-like man who is usually dressed in a sweater or shirt and vest, knee pants,

knitted stockings and sturdy shoes. In old times, the nisse was the personified spirit of the farm. He lived in the barn and supervised everybody and everything. If things were not to his liking, he played all kinds of mischievous tricks on people until they did things his way. The nisse cared especially for horses and was an expert groomer. He braided the horses' tails and manes, and kept them shiny and well-fed. Often he stole hay from the cow barn to give to the horses. A farmer who paid attention to the farm's nisse and treated him well could expect to have the best of luck in everything he undertook.

Thwarted, the Nisse could cause so much trouble that people had to leave their farm. At Christmas time, he was entitled to a special treat: In some districts rømmegrøt (porridge of sour cream) with a lump of melted butter was left for him in the barn; in other districts his Christmas menu was lefse and ale. This tradition was upheld until the 19th century. As a matter of fact, many farm people still do it—to please their children—and perhaps rats and mice. The Norwegian nisse traditions must be seen in connection with the ancient belief that the spirit of the man who first cleared the land always watched over the farm. In some districts he was believed to be a mound dweller, and the old Norse placed food and drink by his burial mound to honor him. In other areas, people poured beer over the roots of a tree planted in the farmyard on the site where the first master of the farm was believed to be buried.

The Christmas baking usually started during the period of mild weather—kakelinna—which often occurs in Norway in December. But even long before kakelinna, women who baked for others went from farm to farm, baking flatbread. They started in fall and usually made a whole year's supply—huge piles of flatbread. Regular Christmas cookies were not common until well into the 1800s and in some districts not until the 1900s. On the other hand, rosettes and goro were made already in the 1700s in some parts of the country, so customs varied greatly. When the tradition of having cookies for Christmas was well established, one needed seven—and sometimes even twelve—different cookie types in order to do things "right." Rosettes, goro, fattigmann, berlinerkranser, sandbakkels, krumkaker and all the other Christmas goodies then became a common treat on the coffee tables. Before this time, special Christmas breads were baked. Dough ornaments decorated the top. In many districts it was common to give bread—often along with a bottle of liquor—to farm hands, maids and other people who worked on the farm in order to provide them with something that they could serve at their own Christmas get-togethers in the period between Christmas Day and New Year's Eve.

The butter served for Christmas was pressed into wooden butter molds made of four or five carved pieces of wood fitted together to form a square or a square with a pyramidshaped top. The ornaments carved in the mold were often elaborate, with swirls and flowers and the farmer's initials. Taken out of the mold, the butter became a most impressive "decoration" on the table. It was meant to last until after New Year's Eve. To knock the butter over was a very bad omen.

Source: Sons of Norway Knowledge Base

NORDEN NEWS is published by

SONS OF NORWAY

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1106 South 15th Street
Tacoma, WA 98405

Non-Profit
Organization
U.S. Postage
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Tacoma, WA
Permit #417

Kalender

Friday, December 6th

Potluck Dinner: 7pm
Business Meeting: 8pm
Silent Auction to benefit our Foundation

Saturday, December 7th

Julebord, Dinner and Dancing
Contact Alyce Fletcher for tickets

Sunday, December 15th

Pancake Breakfast with Santa
9am to 1pm, Adults \$5
Gifts for Kids, Pictures with Santa

Friday, January 3rd

Complimentary Dinner: 7pm
Business Meeting: 8pm

Sunday, January 12th

Pancake Breakfast: 9am to 1pm

JULEBORD

Saturday, Dec. 7th

6pm...Happy Hour

7pm...Dinner

8pm...Dancing

Music by:

Sylvia and the Fjordsong Band

\$20

**Contact Alyce Fletcher for Tickets
(253) 759-2108**