



NORDEN NEWS

<http://www.norden2.org>

December 2003

Fra presidenten

We are at an important cross roads for our lodge. On the eve of our 100th anniversary we need to do some soul searching. The centennial of our lodge should be a celebration of 100 years of service to our community. It should be a time to look back on all the marvelous things that have been done, by us and by those who came before us.

But if we only look backwards we are only doing half the job that needs to be done. We also need to look forward. We need to look toward the second hundred years. And if that seems like a grand dream, we definitely need to look at years 101 through 110.

We heard from the treasurer at our last meeting that our lodge income is not keeping up with expenses. Over the past six years, we have averaged an annual loss of over \$4,000. If this trend continues we will exhaust our savings within four to six years.

But finances and the things that drive them do not make an organization. Finances and the things that drive them do not define an organization.

We are defined by our mission, we are defined by our vision. What is our vision? What is our mission? The Sons of Norway has certainly set a mission and vision for the organization on a national and international basis.

The First mission of the Sons of Norway is outlined in the documents of 1895

This corporation is organized upon fraternal principles, for the purpose of creating and preserving interest in the Norwegian language by its members, insofar as compatible with the loyalty they owe the United States of America; to labor for the development, enlightenment and progress that conduce to honest citizenship, in order that the Norwegian people in this country may be properly recognized and respected; and to aid its members and their families in case of sickness and death."

That mission statement has changed over the years but you can still hear an echo of the original in the statement of the current international board:

The mission of Sons of Norway is to promote, preserve, and cherish a lasting appreciation of the heritage and culture of Norway and other Nordic countries while growing soundly as a fraternal benefit society and offering maximum benefits to its members.

But that means little if we do not have a corresponding local mission. So while we are celebrating our past during the coming year, we also need to ask: What plans do we have for the future? Are there objectives we should accomplish. Are there goals which should be met? Is there a vision of how these can be done?

What is our mission for the Second Century of the Sons of Norway in Tacoma, Washington?

This is a question that must be asked. But more importantly, this is a question which must be answered. And I am not going to answer it.

WE are going to answer it. WE, as a group, as an organization will answer it. We will do that through a deliberate process. We will do that through discussions about what is important to us and what we value, through evaluation of what has been done and what can be done, what resources we have and what resources we need and through communication with all our members using many different means of communication.

This process is called strategic planning. Strategic planning is a journey that is like a lot of journeys we take in life. Where we go on the journey is not as near as important as the journey itself. In the final analysis, what will matter is not so much that we have a plan, but that together, we did the planning.

Tom

The Scandinavian Hour

Aired on Radio KKNW 1150am

Saturday Mornings 9 to 10 am

Sounds of Christmas: Dec 24, 25 -- Noon to 2pm

The Norwegian Nisse



Nissen is thought of as a short, stocky fellow with a long, grey beard and a red knitted cap. He wears dark knickers and a shirt and vest or a sweater. He brings children Christmas gifts. But the role of nissen wasn't always like this. Several decades ago, he was thought of as the protector of the family farm. Stories about nissen have been passed down for generations. Norwegians

in the old days believed in stories about the netherworld figures. Nissen was powerful. He seemed to like humans, if he was treated with the respect he felt he deserved. On the farm, he helped with the work in mysterious ways. For example, because he enjoyed helping horses more than cows, he would often steal hay from the cows to give an extra portion to a favorite horse. His trickery could contribute to crop failure and sickness for both animals and people if they didn't treat him well. Nissen expected being served a large wooden bowl filled with *rommegrot*, with a big "eye of butter," in the center on Christmas Eve. Today, he prefers rice porridge. When the people on the farm went to find the bowls the next morning, the dishes would be licked clean. That was proof enough that nissen really existed! Most families in Norway have a tradition that one of the family members dress up like nisse by putting on a stiff mask and a costume, Christmas Eve. The nisse with his sack knocks on the door. He asks the question: "Good evening, are there any good children here?" "Yes, I am good," most children say. Norwegians know deep in their heart that the nisse lives. That is why Norwegians still fill wooden bowls with porridge and take them to their barns on Christmas Eve because no one can be sure.

A Little in English

Search for South Pole Hero

For 75 years, Norwegians have wondered where the world-renowned Norwegian polar explorer Roald Amundsen and the crew on board the plane "Latham" disappeared over the Arctic Ocean. Amundsen was the winner of the race for the South Pole in 1911 against Englishman Robert Scott. He disappeared over Bjørnøya south of Svalbard June 18, 1928, and the plane has never been recovered. But now there's renewed hope of finding the plane in the ocean depth. A nautical chart from 1933 showing the exact position where a fishing boat caught a nine-foot long fragment before it slipped off the line and disappeared into the sea. Norwegian Fisheries Minister Svein Ludvigsen wants to work towards conducting a minisub search that could finally solve the 75-year-old mystery.

-Aftenposten

Velkommen til nye medlemmer

SWANIE L. MCCORMICK
SHIRLEY J. WINSLEY
RAYMOND L. HILL
STANLEY E. DRAHOS
OLE C. CARLSON

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

Arne Anderson
Gladys Marr
Paul Fauske

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.

Litt på norsk

Søk etter sydpolhelten

I 75 år har nordmenn lurt på hvor den verdensberømte norske polfareren Roald Amundsen og mannskapet om bord på flyet "Latham" forsvant over Nordishavet. Amundsen var den som vant kappløpet om Sydpolen i 1911 mot engelskmannen Robert Scott. Han forsvant over Bjørnøya sør for Svalbard 18. juni 1928, og flyet har aldri blitt funnet. Men nå er det igjen håp om å finne flyet i havdypet. Et sjøkart fra 1933 som viser nøyaktig posisjon hvor en fiskebåt traff en tre meter lang gjenstand før den glapp fra lina og forsvant i havet. Fiskeriminister Svein Ludvigsen vil arbeide for å få i gang søk med miniubåt som kan endelig løse på den 75 år gamle gåten.

-Aftenposten

Norwegian Pancake Breakfast



Santa and Russ Gunderson at the 2002 breakfast

Sunday December 14
9am to 1pm

**Come and join Santa for breakfast at
Normanna Hall**

There will be gift bags for the kids and photos will be available.

November Breakfast

Our November 9th breakfast was a big success. We had 329 adults and 10 children. This was one of our largest breakfasts in awhile. The decorations were done by Sissel Barrett and Elaine Anderson. I heard many compliments on how festive the hall looked. Just a note to let everyone know that it takes about 40 people to donate their time on Saturday (set-up) and Sunday to make this delicious breakfast. I give you sincere thanks for all your help, as Iona Dhaese was under the weather, and I was chairing this one. Anyone interested in helping us with our breakfasts give Iona Dhaese, Sissel and Don Barrett or Alyce Fletcher a call.

November Social

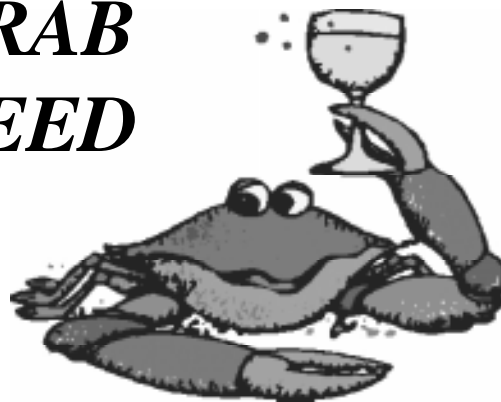
On November 15, 2003 we had a wonderful Turkey dinner chaired by Herb Daun. This was a preview of our own dinners to come. He makes it hard to live up too. His crew was; Anne Blessing, Marie Maloney, Marge Kunschak, Shirley and Dareld Jolliffe, Don and Elaine Anderson, Sissel and Don Barrett, with Cliff Magnussen at the bar. Coffee was made by Russ 'Sir Perks A lot' Gunderson. The decorations were very festive. It was our way of get everyone ready for our own Thanksgiving dinners. Thanks again to all of your help.

Scholarships

Scholarships for college/vocational/trade school and youth heritage camps are one of the many benefits provided for members and children of members of Norden 2. It was the privilege and responsibility of the Scholarship Committee – Don Anderson, Will Fry and Nancy Heavey – to review the applications this year of two very fine candidates for college scholarships. Scholarships were awarded to Melissa Anderson, daughter of member Katie Anderson and Barry Sevig, son of member Jill Sevig. Melissa, whose volunteer activities included a mission trip to Indianapolis, Indiana, Campfire USA camp counselor, and many hours at Norden 2's pancake breakfasts, is attending Western Washington University. Barry Sevig, who is attending the University of Washington, has assisted in many ways collecting food for local food banks as well as working with younger children in a variety of settings.



CRAB FEED



The Normanna Hall Association is pleased to announce it's annual Crab Feed. Come and join us for an evening of fun and frolic.

January 17, 2004
Normanna Hall

Tickets: \$ 18

Advance purchase tickets are available from Don Lindgren (253)752-0458 or any Normanna Board Member

Lutefisk Dinner

I cannot convey the **MANGE TAKK** to all that helped me put on our Lutefisk dinner this year. I will start with Paul & Marian Fauske. The first lefse preparation day started out as usual, until we called 911 and had Paul taken to the ER. I then sent Marian to follow the ambulance. Then it was OOPS I was there all alone with 100 more lbs of potatoes to cook or had cooked and I haven't ever made lefse before. It was PANIC time. So I called Iona Dhaese and cried HELP!! What is the next step, the potatoes that were cooked would be soggy. She very graciously gave me the step by step to get potatoes ready for the next day. So the lefse could be rolled and cooked. Then Don Barrett came and between us we finished up the job.

I am going to name everyone that worked for 3 days peeling, boiling, rolling and cooking lefse to have at our Lutefisk dinner: Potato Peelers and Cutters were Harvey Johnson, Randy Kunkle, Russ Hafterson, Gary Yost, Dick Brynstad, and Robert Caspersen; Our Mixers, Rollers & Cookers were Marian Fauske, Phyllis Melton, Andy Feroy, Marge Kunschak, Sharon Johnston, Wendy Beckerdite, Harvey Johnson, Bob and Lucille Bergum, Fritz Grahn, Dick Brynstad, Guttom and Inger Gregersen, Don and Sissel Barrett, Laurie Fudge, and Bonnie Melton. **PLEASE TAKE BOW!!!**

Then on Saturday we set up for the BIG day. Don Anderson, Harvey Johnson, Karen Aanes, Kathy and Will Fry, Sonja and Gunar Horgen, and Sissel and Don Barrett.

Then the BIG day has at last arrived! We start with Gary and Janice Yost who greeted you and collected your money. If you were early, you got to eat right away or you went into see our lefse demo by Janet Smith, Sharon Johnston, and Wendy Beckerdite. Then you might have wandered over to buy GOODIES made by Shirley and Pam Haukeli. Then, if you were chilly, you could have wandered over to our sweater lady, or talk to Sons of Norway insurance representative, or you purchase delights from our great DELI and chat with Alma and Ingvar Drage.

While upstairs where all food was being prepared, served, and washed up you could find any one of the following people: Sonia and Gunnar Horgen, Kathy and Will Fry, Sissel and Don Barrett, Don and Elaine Anderson, Mariann Fletcher, Sally and Sonja Barrett, Jon Malmin, Conner Andreassen, Dennis White, Shawn Lowe, Bree Beckerdite, Karen Aanes, Tom and Nancy Heavey, Lloyd and Audrey Kvernvik, Ron Beckerdite, Russ and Carolyn Hafterson, Heidi Johnson, Frances Lingwall, Phyllis Melton, Selma Feroy, Charlotte Watland, Liv Engen, Harvey Johnson, Eleanor Bystrom, Richard Christensen, Shirley and Marvin Peterson, Guttorm and Inger Gregersen, and Mr. Fudge and son. (Sorry, Mr. Fudge & son, but I don't know your first names) Some worked all day and some part of the day, but every single minute helped. If I forgot anyone, I sincerely apologize.



Alma Draage, Fran 'Sunshine' Lingwall & Marian Fauske



Gunnar & Sonja Horgen and Heidi Johnson

Then we have those Lutefisk cookers, carvers, and runners extraordinaire. This crew was chaired by Don Lindgren. This crew was had five members of the Don Lindgren family, Barry(son), Craig(grandson), Jeremy(grandson), Baylen(great-grandson), Andy Feroy, Art Larsen and my grandson Michael Fletcher. Without this crew there would not have been any cooked Lutefisk. This is one job I do not want to learn. Mange takk.

I want to say a special thanks to Cliff Magnussen for getting the disposal problem fixed so I wouldn't have to wash dishes too.

Alyce Fletcher

Tusen Takk To All!!!!



Hardanger Lefse

1 cup Sour Cream
1 cup whipping Cream
2 Eggs at room temperature
1 cup Sugar
½ cup light Karo Syrup
1 tsp. Soda
½ tsp. Salt
1 tsp. Cardamom (optional)
5 cups flour

Filling:

1 pound butter
2 cups powdered Sugar
Cinnamon to taste

Mix sour cream and whipping cream and allow to sit overnight. (Do not refrigerate)

Beat eggs slightly. Gradually add sugar then Karo syrup. Add cream mixture. Mix in ½ the flour, soda, salt and cardamom. Add more flour to make a stiff dough. Roll ¼ cupful to approx. 11 inches in diameter and fry on 350° lefse iron. Trim to 10" rounds and spread one lefse with filling and cover with another lefse.

Hint: Cover board with pastry cloth, and use stockinet on rolling pin. If dough is too sticky more flour may be added.

Spritz:

1 cup Butter (no margarine)
2/3 cup Sugar
3 Egg yolks
1 tsp. Vanilla
2 ½ cups Flour

Cut cold butter into ½ inch pieces and work together with sugar until the consistency of course meal. Stir in Egg Yolks and Vanilla. Blend in Flour.

This is a versatile cookie dough that can be formed with a press or shaped as desired.

Bake at:400° 6 to 9 minutes until just set. Do not overbake.

Norden 2 Computer Classes

Contact Kathy or Will Fry at:
253-565-4583

Did you know that you can view this newsletter on the internet in PDF format before they arrive in your home mailbox?

See the color version at:
<http://mywebpages.comcast.net/norden2/>



Investing in Membership New Member Drive Starts in January

Norden 2 will test pilot a special Sons of Norway membership recruitment drive during next several months.

Under the theme of "Sailing Into the Future" new members will have the opportunity to see first hand if an investment in membership in the Sons of Norway is worthwhile. The new recruitment program will feature a nominal \$5.00 dues for the first year of membership. For their \$5.00 investment, new members will receive all the benefits of membership. They will be members of Norden 2. They will receive VIKING the magazine of the Sons of Norway, they will have the opportunity to purchase insurance and investment products. In short they will be full fledged members of our Lodge and of the Sons of Norway.

This is also an opportunity for current members to buy a gift membership for a friend or family member. An excellent Christmas gift or stocking stuffer, Gift Membership certificates will be available at the December business meeting and at the December Breakfast. These certificates will allow you to inform your chosen recipient that their name will be placed in membership on January 11, 2004.

The special \$5.00 dues will be good for all applications for membership to Norden 2 from January 11th to March 14th. (The January Breakfast to the March Breakfast.) After one year, they will receive, as each of us currently does, their First annual dues renewal notice. Then and there they get to decide if being a member of the Sons of Norway is worth the investment.

This membership program is available only to those who will become members of Norden 2 or the Bothell Lodge, the two lodges selected by the Home Office for this special program.

Norden News Identification Statement:

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Kalender

Friday, **December 5th**
Business Meeting - 7:30pm

Saturday, **December 6th**
Julebord--Dinner and Dancing

Sunday, **December 14th**
Breakfast with Santa 9am to 1pm

NOTE CHANGE IN MEETING DATE!

Friday, **January 9th**
Business Meeting: 7:30pm

Sunday, **January 11th**
Norwegian Pancake Breakfast 9am to 1pm

Saturday, **January 17th**
Crab Feed

Julebord

Come and join us for an evening of fun and dancing.
Enjoy a wonderful dinner prepared by Shirley
Haukeli and dance to the music of
Sylvia and the Fjordsong Band.



Saturday
December 6, 2003

Normanna Hall

Tickets: \$ 20

Social: 6pm
Dinner: 7pm
Dancing: 8pm

For further information:
Contact Alyce Fletcher at (253) 759-2108