

**Sons of Norway**  
**Kristiania Lodge # 47, Rochester, Minnesota**  
**Phone: (507)206-6262; Web Page: www.kristiania1-47.org**

**March and April, 2012 Events**

(All events are at Our Savior's Lutheran Church, 2124 Viola Road N.E.)

March 5	<b>Festival of Trees planning</b> at Stadsvold's (See page 3)	8:30 am-7:30 p.m.
March 8	<b>Board Meeting</b>	6:00 p.m.
March 8	<b>Lodge Meeting</b>	6:00 p.m.
	<b>Chili &amp; Pie Supper</b> (\$5.00 members; \$7.00 non-members) Speaker: John Christenson, Retired Professor, Luther College "Royalty in Norway"	
March 22, 23, 24	<b>Rosemaling Class</b> (Reservation deadline: <u>March 15</u> )	
March 24	<b>Focus on ICELAND</b> (See details on page 2) Dinner: <b>\$10.00 members; \$13.00 non-members</b> Speaker: Katrin R. Frimannsdottir, PhD. <u>Call 288-1409 by March 21 to make a reservation.</u>	6:00 p.m.
March 31	<b>Scholarship Application Deadline</b> (See details on page 3)	
April 12	<b>Board Meeting</b>	6:00 p.m.
April 12	<b>Lodge Meeting</b> Speaker: Joe Deden, "Eagle Bluff Learning Center"	7:00 p.m.
April 28	<b>Potluck</b> Speaker: Mary Klockeman "Hutenanny: Vocal & instrumental musical group"	7:00 p.m.

**HILSEN FRA PRESIDENTEN: (From Our President):**

I am writing this small article just a few hours after our program on February 18. The Manitou Regimental Brass Band (students from St. Olaf College) was fantastic! Everyone very much enjoyed the program, so spread the word to people you know about the great programs we have.

I also want to let you know that at our Thursday evening meetings you should sit in the rows of chairs, if at all possible, and not at the tables. Speakers much prefer that and less interruptions are generated. Thank you for your consideration. *Ha det bra, Bryon Stadsvold*

Be sure to say hello to new member *Marilyn Pewowaruk*.

On January 28 Sons of Norway served a Meatball Dinner to over 50 people staying at Ronald McDonald House. Thank you to *Denny & Judy Stevens, Duane & Addie Muri, Karen Olson, Dean Vigeland, Larry & Sharon Barsness, Doris Sneve, Dave & V.J. Anderson, Byron & Darlene Stadsvold, and Alex Kilen*. Thanks to all. It was a lot of fun.

- *SharonBarsness*

## **CULTURE CORNER**

You are invited to participate in our Spring Rosemaling class on March 22, 23, and 24. It will be an intensive three day workshop for both beginning and more experienced Rosemalers. Our teacher is Dr. Kenneth Magnuson, who is a Vesterheim Gold Medalist. Students will work at their own level from absolute beginner to more advanced students, and all can expect to learn, hone and refine new skills. The cost will be \$750.00 + teacher mileage from Zumbrota, divided by all the students. (This is slightly less than for the September class, since there will be less miles driven). Members of our Lodge may apply for a 20% tuition reimbursement if they complete the class. Seating will be limited to 9 students. There are a few seats left. Please contact *Leslie Demmer* by March 15<sup>th</sup> to reserve your place. His phone number is (507)238-2319 or 990-3902 and his email is [demmerlg@hotmail.com](mailto:demmerlg@hotmail.com) or [demmer.leslie@mayo.edu](mailto:demmer.leslie@mayo.edu). – *Leslie Demmer, Cultural Director*

## **Immerse Yourself in the Culture of ICELAND Saturday, March 24 at 6 p.m.**

The following catered traditional Icelandic Dinner will be served:

5 oz. Baked Icelandic Cod	New Potatoes
Glazed Carrots	Coleslaw
Rolls	Dessert
	Beverages

Following the dinner, Katrin R. Frimannsdottir, PhD. will speak on “Iceland.”

**Cost: \$10:00 for members: \$13.00 for non-members**

(Note change from price printed in the February Newsletter)

**Reserve you place by calling 288-1409 by March 21.**

## **ICELANDIC SNOWFLAKE BREAD**

*In keeping with our “Iceland” theme on March 24, here is a special recipe. Anyone who has ever made paper snowflakes will be familiar with this technique. The dough is rolled out thin, folded, and with a sharp knife the decorations are cut into each cake. They are then deep-fried until golden and served with smoked lamb - hangikjot.*

4 cups all purpose flour	1 tsp. baking powder
1 tsp. sugar	1 tbsp. melted butter
2 cups milk, heated to boiling	Hot fat for frying
Powdered sugar (optional)	

In a bowl, combine the flour, baking powder, and sugar. Mix in the butter and hot milk until a stiff dough is formed. Turn out onto a lightly oiled surface and knead until smooth and cooled. Divide dough into 4 parts. Shape each into a ball.

Divide each into 4 parts to make 16, then divide each of the resulting balls into 2 parts to total 32.

Cover baking sheets with waxed paper and dust the waxed paper lightly with flour.

On a lightly floured surface, roll out each part of dough to make a thin round about 8 inches in diameter. Place the rounds on the floured waxed paper. Chill 30 minutes.

In a skillet, heat 2 inches of fat to 375-400 degrees F. (Vegetable shortening or corn or peanut oil may be used, but the authentic fat is lard).

Fold the dough rounds, one at a time, into quarters, and, with a sharp-tipped knife, make little cuts and cut-outs in the dough. Fry the bread rounds until golden brown, about 1 minute on each side. Remove and drain on paper toweling.

Store in an airtight container in a cool place or in the freezer until ready to serve.

## **A LITTLE NORDIC HUMOR:**

One day Lena confided to her friend Hilda that she had finally cured her nervous husband, Ole, of his habit of biting his nails. “Good gracious,” said Hilda, “How did yew ever dew dat?” “It vas really simple,” was Lena’s reply. “I yust hid his false teeth.”

**SCHOLARSHIPS:**

Kristiania Lodge will once again be offering three \$500.00 college scholarships to graduating seniors in public high schools in Olmsted County (check with your guidance counselor for information), and/or to graduating seniors who are daughters, granddaughters, sons or grandsons of current Lodge members, regardless of where they live. All students can access information online at our web site: [www.kristiania1-47.org](http://www.kristiania1-47.org).

Deadline for returning completed applications is March 31<sup>st</sup>. – Gary Olson

**THINK CHRISTMAS TREE!:**

Yes, you read this right! Even though the Festival of Trees isn't until November, we need to start "percolating our creative juices"! Come to the *Stadsvold's* home at 3732 Valley Ridge Ct. NE on March 5, anytime between 8:30 a.m. and 7:30 p.m. to help make plans for the 2012 tree. Bring any ideas you have and/or patterns: Trolls, Nisse, Pixies, Gullum, etc. Coffee/tea/cookies will be provided. *Renee Thoreson* has again offered to do the tree topper.

**FEBRUARY 9, 2012 MINUTES:**

President *Byron Stadsvold* called the meeting to order at 7 p.m. The National Anthems of Canada, Norway and the U.S. were sung, followed by the Pledge of Allegiance. *Beth Haaland*, pianist.

Members were asked to remain standing while members *Duane Kundert*, *Arloyce Kraskey*, *Carol Bostrom* and past-member *Orion Kylo* were remembered. *President Stadsvold* read a memorial verse. *Bob Rosedahl* gave a 'remembrance talk' on *DeLos Olson*. *Pat Lynaugh* announced that former member, *Ken Randall*, has been hospitalized for a month and is showing signs of improvement. *President Stadsvold* asked for visitors to be recognized. Several guests were present.

(Note: Please ask your guests to sign our guest book).

Golden Membership Awards were given to *Howard & Violet Helland* and *John Berquist*. Congratulations!

*Gary Olson* announced that the Scholarship information was sent to the seven high schools in Olmsted County, and the information is on our website. Grand and great-grand children can apply regardless of their location.

Secretary *Darlene Stadsvold* announced that the 2012 "Tracking Hours" sheet is available on the information table.

*Ed Schuck* announced that we received five new members and two transfers. They were listed in the February Newsletter. Welcome!

*President Stadsvold* announced that *Don Olson* is replacing *Leslie Demmer* as Trustee.

We sang Happy Birthday to *Clarence Engwall* and *Adeline Muri*, and #154 "The Battle Hymn of the Republic."

The Business Meeting was adjourned. After a brief set-up, John Weiss presented the program.

- Respectfully submitted, *Darlene Stadsvold*, Lodge Secretary

**INSURANCE & FINANCIAL ADVISOR:**

Our field Staff Representative is Chuck Holland, 121 S. Main Street, Mabel, MN 55954; Phone: (507)493-5866; email: [Holland@mabeltel.coop](mailto:Holland@mabeltel.coop).

