

Sol-Land Lodge #2-086

40<sup>th</sup> Anniversary 1968-2008



SONS OF  
NORWAY

Kennewick, WA

November 2009



# The Desert Viking

## Upcoming Meetings:

### November:

In November we have the privilege of hosting the International Folk Dancers of Richland. The International Folk Dancers of Richland has been around for over 50 years. This group performs traditional folk dances from the Philippines, South America, Europe, Japan, and more. This meeting will be an interactive meeting with all members welcome to join in and learn some Scandinavian folk dancing. We will also be celebrating Thanksgiving dinner in November with a turkey dinner and all the trimmings. The lodge will provide the turkey and members will provide the trimmings! Please bring your favorite Thanksgiving side dish or dessert and come prepared to eat and dance!

### December:

We will host a traditional Norwegian Julebord for our December meeting! If you have never attended one, here is how member Karen Aanes describes it:

*Christmas is coming and there is nothing more fun and enjoyable than a Julebord. Julebord means Christmas table. It is made up of Norwegian dishes normally prepared only at Christmas. This Christmas we would like to start a new tradition at Sol-Land Lodge. With the help of the lodge members, to put on a Julebord.*

*Below I have listed some traditional Julebord dishes. At the November meeting, I will bring copies of the recipes for you to use if you don't have them. There will be a sign up sheet so we know what you intend to bring.*

*Meatballs and gravy, potatoes and stuffing, cold poached salmon, Agurk salad,*

*Surkaal, rodkaal, lefse and flatbread, sill, rollepølse, gravlaks, pickled beets*

*.....And then we get to the good stuff: rice cream, waffler, karmel pudding, rommegrot, fyrstekake, kransekake, cookies and many others.....*

*These are only suggestions and memories from the ones I have attended.*

*We will also be singing carols and walking around the Christmas tree. If you have a bunad or Norwegian sweater, this would be the time to wear it.*

*If you have any questions or need any help, please let me know.*

*Tusen Takk,*

*Karen Aanes (438-6810)*





# The Desert Viking

President	D.J. Watson	628-3391
Vice President/Membership	Karen Aanes	619-1544
Secretary	Vernie Tiwater	628-9987
Treasurer	Cliff Blegen	783-3387
Social Director	Sara Watson	628-3391
Cultural Director	Nancy Carrs-Roach	547-2331
Counselor	Nancy Holter	375-0919
Editor	Nancy Holter, Sara Watson	375-0919 628-3391
Foundation Director	Cliff Blegen	783-3387
Publicity Director	Audrey Blegen	783-3387
Youth Director	Carrie Hallquist	628-9669
Sports/ Rec Director	Ken Leaf	586-4687
Music Director	JoAnne Bjerke	396-2341
Librarian	Nancy Gummer	541-567-8141
Calling Committee	Doris Olson, Laurie Tyssen, Adah Knapstead	547-8675, 545-9086, 586-6960
Greeter	Ben Borgen	783-9723
Scholarship	Max Kreiter	627-6556

## New for 2010!

There will be some new happenings at the lodge, beginning in January 2010. **The board decided to change our monthly meeting time to dinner at 6:00pm with meeting to follow at 7:00pm.** Several members have asked for an earlier dinner and meeting time and we hope this will help accommodate them. **Also, beginning in January, the lodge will provide the meat dish for dinner each month.** Please continue to bring your favorite sides, salads and desserts. We would like to put more emphasis on authentic Scandinavian dishes. Remember that you can qualify for a cultural medal if you bring your Norwegian dishes to the meeting!

## Lefse and Lutefisk anyone?

If you are interested in purchasing lutefisk or lefse for the holidays, we do have some available in our freezer. Please contact Cliff Blegen at 783-3387.



### **General Information about the Lodge**

Sol Land Lodge holds a monthly meeting on the third Friday of the month. We have a potluck beginning at 6:30 PM. Guests are NOT expected to bring food, just to come and enjoy themselves. The general meeting or cultural activity begins about 7:30. We meet at the Kennewick First Lutheran, on 395 and Yelm. We have a **monthly board meeting** on the first Monday of the month at 7 PM also at First Lutheran. The current president is DJ Watson (628-3391), the secretary is Vernie Tiwater (628-9987). They can supply you with names and phone numbers for other officers if you need them. If you wish to come to a meeting, but do not have transportation, give us a call and we can arrange it for you. If you are interested in membership, give one of us a call; we can tell you what we are all about and how to go about becoming a member. You can also check out our lodge website at <http://www.sol-land.org/>.





# The Desert Viking

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## Book Club Update:

Our book club met on October 28, and we reviewed the book, *Shyness and Dignity* by Dag Solstad. This book was chosen at random from a list of Norwegian Book Award nominees. Ruminating on his life, college friends and meeting his wife, this book takes us through the thought process of an aging secondary school teacher, who is tired and frustrated of teaching the same Norwegian literary works to apathetic 19-year-olds, has a breakdown and has come to the conclusion that he has become obsolete. A tale of despair and loss in a modern-day setting.

Our club gave this book a 5 on a scale of 1-10. Some found it a little hard to read, possibly because it is a translation, and possibly because of the stream-of-consciousness tone of the narrative.

Our club took the opportunity to choose the next several meetings' worth of books. There is quite a varied selection and even a book of children's stories. We have chosen two books by Nobel Prize winning authors (Knut Hamsun and Selma Lagerlof).

*Summer at Little Lava* by Charles Fergus (December)  
*We Die Alone* by David Howarth (January)  
*Herman* by Lars Christensen (February)  
*The Fellowship of Ghosts* by Paul Watkins (March)  
*Hvunger* by Knut Hamsun (April)  
*The Wonderful Adventures of Nils* by Selma Lagerlof (May)

The next meeting will be on Wednesday, December 2, at Nancy Carrs-Roach's house and the January meeting on Wednesday, January 27, at Edith Winkler's house. There will be no November meeting because of the Thanksgiving Holiday.

If you are interested in reading some of these books, please come to our meeting! We have a great time talking about the books and about life in general (and there are usually some really great snacks!). Please contact Sara Watson, DJ Watson or Nancy Carrs-Roach if you have any questions.

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### Did you know...

...there are pictures from most lodge events from the last couple of years available for you?

-- go to <http://www.sol-land.org/photoalbum>

...there are over 25 different Norwegian / Scandinavian recipes from members of our lodge readily available?

-- go to <http://www.sol-land.org/culture/recipes.htm> (printer friendly versions available)

...you can read back issues of the //Desert Viking// going back to January 2007?

-- go to <http://www.sol-land.org/news.htm>

... there are informative articles on different aspects of Norway (clothing, holidays, food, etc...)?

-- go to <http://www.sol-land.org/culture/>

... you can look at the requirements for that cultural skills pin or sports award you've been considering?

-- <http://www.sol-land.org/sports.htm>

-- <http://www.sol-land.org/skills.htm>

There is a wealth of information in Sol-Land lodge's website (<http://www.sol-land.org/>). If you haven't taken a look yet, please do!

If you have any questions or suggestions, contact the Webmaster at [webmaster@sol-land.org](mailto:webmaster@sol-land.org).





# The Desert Viking

## District 2 Lutefisk Dinners

Monday, November 16, 6PM: Seattle's Norwegian Male Chorus Lutefisk dinner at Leif Erikson Hall, 2245 NW 57th Street, Seattle WA 98107 - MAP. RSVP your tickets, which are \$20 by calling 206-783-1274. More info later.

Saturday, November 21, 2 sittings - 4 pm & 7 pm: Anchorage's Lutefisk and Lefse Dinner (and those tasty meatballs too!) at Bernt Balchen Lodge 2-046, Viking Hall, 8141 Briarwood St, Anchorage, AK 99518 - MAP. Music at 4 pm, dancing at 7 pm. Adults, \$20 (non-members \$25); ages 12-16, \$10; ages 5-11, \$4; ages 4 and under free. Reservations are required and can be made by calling Viking Hall at 907-349-1613. For further info, contact Tom Falskow at lise@gci.net

Sunday, November 22, 3 settings are at 2PM, 4PM, 6 PM: Grays Harbor Lodge 2-004 Lutefisk Dinner. Reservations are needed by calling 360-533-2827. Sons of Norway Hall, 717 Randall, Aberdeen, WA - MAP. Submitted by Dixie Thompson.

Saturday, December 5, 12 Noon-6PM: Family style lutefisk and meatball dinner also comes with boiled potatoes, lefse, coleslaw, rolls, ice cream, and a beverage in Bothell, Sons of Norway Hall, 23905 Bothell-Everett Highway, Bothell, WA 98021 - MAP. No reservations required! Tickets \$19.00 for adults, \$5.00 for children, under 5 free. Free parking. For more info: 206-633-4113, Don Fife chairman of Lutefisk dinner for Bothell Lodge.

Saturday, December 5: Lutefisk Dinner in Yakima. We are just starting to plan this year's dinner, I will give you more info. about place and time when we know for sure. Submitted by Helga Staffan of Odin Lodge 2-041 in Yakima. Contact info 509-457-8405.

Wednesday, December 9, 6:30PM: Members & Friends lutefisk dinner at the Swedish Cultural Center, 1920 Dexter Ave North Seattle WA 98109 - MAP. Cost: \$18 if you RSVP in advance 206-283-1090, \$22 if you walk in. Menu: Lutefisk and meatballs. Lisa Bergman will entertain with piano music and a description of the upcoming season of Mostly Nordic Music Series at the Nordic Heritage Museum.

Friday, December 11, Lutefisk at Fritjov Lodge 2-017 in Stanwood, MAP 9910 270th NW, Stanwood WA For more info contact President Pam Lindahl at 360-939-0963. Friends, fellow members and other lodge members are welcome. Submitted by Pam Lindahl

Tuesday, December 15, 5:30PM: Lutefisk at Grondal Lodge 2-122 in Boise, Idaho. \$15.00 per person send check to: Sons of Norway, 9855 W Skycrest Dr., Boise ID 83704 Need reservations by December 10. Maple Grove Grange Hall, 11692 W President Dr, Boise City, ID 83713.- MAP.

Sunday, December 27: Juneau's Yulefest Lutefisk dinner. Svalbard Lodge 2-033, Juneau Yacht Club, Aurora Harbor, Juneau, Alaska - MAP. Contact info: 907-789-2857 (if you aren't careful you'll be dialing somebody in Ballard at the 206 exchange!) Submitted by David Moe.





# The Desert Viking

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'Tis the Season for your trusty sweater!!

Norway and knitting go hand in hand and has long been a tradition of the country. Norway's special knitting techniques are found in today's wool Norwegian sweaters. Since the 9th century, the wool from Norwegian sheep has been used for Norwegian sweaters, in order to make warm sweaters for long and cold winters. The Norwegian wool works great for high-quality Norwegian sweaters. The wool's fibers are long and curly. When the fibers are made into yarn it makes strength, lightness and warmth.

Today, Norwegian wool is not only popular for its practical advantages, but also for the fine patterns and exclusive garments that can be created from it. When you slip into a hand knitted woolen Norwegian sweater, you can feel the refined softness of the wool. Not surprisingly, it didn't take too long before people all over the world found the benefits of traditional Norwegian sweaters.

Norwegian sweater designs are inspired by the magnificent nature that surrounds Norway and by Norwegian's love for the mountains and the great outdoors. Norwegians have long traditions in wearing knitwear for both sport and leisure, and a woolen Norwegian sweater is for many the obvious choice while enjoying nature and mountain life.

Article found at: [http://www.countryewe.com/norwegian\\_sweaters.cfm](http://www.countryewe.com/norwegian_sweaters.cfm)



## Norwegian Lamb Stew/ Farikal Recipe

2 kg lamb meat (in pieces)/farikalkjott  
2 kg cabbage head/hodekal  
5 tsp. whole black pepper/ hel pepper  
3 tsp. salt  
6 dl. water/vann  
2 spoons of wheat flour/hvetemel

### Directions:

1. Cut the cabbage head(s) in pieces (like boats). (Del hodekalen i bater.)
2. Place the lamb meat and the cabbage in layers in a stewing pot, sprinkle with salt, pepper and flour between the layers. (Legg kjøtt og kal lagvis i en gryte. Stro salt, pepper og hvetemel mellom lagene. Pepperkornene kan legges i en spesiell pepperholder.)
3. Pull the water over, and boil up. The lamb stew to boil (on low heat) for about 1 1/2 - 2 hours. (Hell på vann. Kok opp og la farikalen trekke på svak varme til kjøttet er mørt, ca. 1 1/2 til 2 timer.)
4. The lamb stew to be served very hot on warm plates together with potatoes. (Farikalen serveres rykende varm på varme tallerkener, sammen med poteter.)



## Upcoming Calendar of Events:

**November 20:** *General Heritage Meeting*, 6:30pm, Kennewick First Lutheran Church, Hwy 395 and Yelm, Kennewick. We will have a cultural presentation on Folk Dancing and our Thanksgiving dinner. Turkey will be provided, so please bring an appropriate side dish. Come dressed in your Norwegian best!

**November 26:** Happy Thanksgiving!!

**December 2:** *Reading Circle*, 7pm, Nancy Carrs-Roach's house, 604 Road 36, Pasco, (547-2331). All are welcome. This month's book for discussion: *Summer at Little Lava* by Charles Fergus.

**December 7:** *Board meeting*, 7pm, Room 5 in Kennewick First Lutheran Church, Kennewick

**December 18:** *General Heritage Meeting*, 6:30pm, Kennewick First Lutheran Church, Hwy 395 and Yelm, Kennewick. We will have our Christmas celebration. We would like to have a traditional Scandinavian Christmas dinner, so please bring your favorite traditional Norwegian Christmas dish. The lodge will provide the main course.

**Come to Social Hour with us!** We're encouraging a new social time before our potluck dinner meeting. Please come and visit with your lodge brothers and sisters beginning at 5:45pm. We'd love to see you there!



Sons of Norway Sol-Land Lodge 2-086

703 Coast Street

Richland, WA 99352