

Sol-Fand Lodge #2-086

40th Anniversary 1968-2008



SONS OF
NORWAY

Kennewick, WA

December 2009



The Desert Viking

PLEASE COME TO THE
CHRISTMAS
JULEBORD!

Our December 18th meeting will be a special one with the lodge celebrating Christmas with a traditional Norwegian Julebord. Please bring your favorite Scandinavian holiday dish to share and join us for carols around the Christmas tree and a Santa Lucia procession by lodge member Linnea Hillesland and her Barnekor choir. Please feel free to bring your family and friends to our beautiful celebration!

Here is an explanation of the Norwegian Julebord:

As in the other Scandinavian countries, Christmas in Norway has retained its pre-Christian name, Jul. The main event for Norwegians is on Christmas Eve (December 24th), the evening when the main Christmas meal is served and gifts are exchanged. There are several different traditions of Christmas main dishes, served on Christmas Eve, around Norway.

In Western Norway (Vestlandet), mutton ribs (Pinnekjøtt, lit. "woodstick meat") is a common dish, while near the town of Voss, mutton head (Smalahove) is eaten. Lutefisk is another common dish. In Northern Norway, boiled cod is more common. In Eastern Norway, pork ribs (Svineribbe) is the most common dish. With all these dishes, mashed swede and boiled potatoes are usually served.

To some, Christmas Eve dinner begins with rice porridge (rommegrot), which contains one almond that wins a prize. A bowl is traditionally put out for the unpredictable Nissen so that he will continue to watch over the animals and not turn mischievous.

Almost all Norwegian breweries produce traditional Christmas beer (juleøl), which is darker, stronger and has more flavor than the common Norwegian lagers. Breweries also produce a special Christmas soda (julebrus), which in some parts of the country is a red raspberry soda, with a Christmas label on the bottle. Akvavit is also common.

Christmas dishes are also served on julebord, where people from work gather in a restaurant around early December to eat Christmas food and drink.

Also, a large variety of Christmas cakes or cookies (julekaker) are common. Traditionally, the mother of the house is expected to bake 7 types of julekaker



We will have a
mitten, scarf and hat
tree for charity!





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 February, 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!

2009 Lodge Awards and Medals

Sports Medals

Clif Blegen: Gangmerke, Silver, Gold, Enamel
Idrettsmerke, Silver, Gold, Enamel

Rusty Tiwater: Gangmerke, Silver, Gold

Ken Leaf: Gangmerke, Bronze, Silver
Idrettsmerke, Silver

D.J. Watson: Gangmerke, Bronze, Silver

Carrie Hallquist: Idrettsmerke, Bronze

Sara Watson: Gangmerke, Silver

Doris Olson: Gangmerke, Silver

Nancy Carrs-Roach: Sykkelmerke, Bronze

Carolyn Watson: Sykkelmerke, Bronze

Cultural Awards

Literature, Pt. 1, Cooking, Pt. 2

Literature, Pt. 1

Literature, Pt. 1 & 2

Literature, Pt. 1





The Desert Viking



The slate of officers for 2010:

President	Karen Aanes
V. President	Ben Borgen
Secretary	
Treasurer	Cliff Blegen
Cultural Director	Nancy Carrs-Roach
Counselor	D.J. Watson
Editor	Nancy Holter/ Sara Watson
Foundation Director	Cliff Blegen
Publicity Director	Audrey Blegen
Youth Director	Carrie Hallquist
Sports/ Rec Director	D.J. Watson
Music Director	JoAnne Bjerke
Librarian	Carolyn Watson
Calling Committee	Doris Olsen, Adah Knapstad, Laurie Tyssen
Greeter	Edith Winkler
Scholarship	Max Kreiter

We will have installation of our new officers at our January meeting.

A marzipan pig is a confection made of marzipan, a paste of almonds and sugar, and formed into the shape of a small pig. In Germany, Norway and Denmark, the gift of a marzipan pig at Christmas and New Year's symbolizes good luck and fortune in the year to come. Marzipan pigs are sometimes presented with four-leaf clovers, coins or other symbols of good luck in their mouths.



Community and Fraternal Activities Tracking Process

In theory, we have been collecting charitable hours throughout the year. Knowing that this may be prone to error, here is the annual request for you to get your hours figured up BEFORE the January meeting. The secretary will have to submit the yearly Lodge of the Year form early in the year and she needs everyone's hours to show the District what a great lodge we really are. Don't forget attending meetings counts, as does peeling potatoes and baking for the lutefisk dinner.

We have a great shot at Lodge of the Year! We need your hours!

Directory Update:

There will be a new lodge directory in January. If there is an error in your listing, please contact Nancy Holter (375-0919, sol.land.lodge@gmail.com) with the correction or addition. If you have an e-mail address and are not receiving this electronically, please forward that information, also.





The Desert Viking

Winter Parking at Trollhaugen... a letter to lodge members:

We are happy to announce that we been able to secure parking at the gravel pit next to the Crystal Springs snow park for all of our members and guests. Our costs are a little higher than previous but still so much better the \$80.00 per vehicle at the state park.

Our parking passes are:

- \$12.00 for a day pass.
- \$20.00 for 2 night, 3 day pass
- \$25.00 for 3 night, 4 day pass
- \$35.00 for a season pass.
- \$ 4.00 extra round trips to lot

The Crystal Springs snow park has been paved up to their entrance and they enter and exit on the left side. We will be entering on the right side, not even going into the snow park itself. There is a concrete barrier between the two entrances. Please keep to the right of the barrier.

We will be doing the same as last year, having you call ahead so we can unlock the gate and pick you and your guests up with the sno-cat and sled. We wish we would not have had to send out the previous letter, but are so happy that this lot has been secured this week for our winter parking. If you have already purchased a state parking pass, just let us know you will be parking in the state snow park and we will pick you up there.

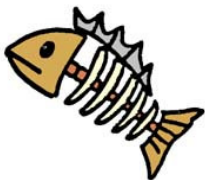
Also, at this time we would like to remind everyone to please have chains with you when you come up to Trollhaugen in the wintertime if you do not have 4 wheel drive. We cannot predict when or how much it will snow while you are up here or what the pass conditions will be. Please do not expect someone else to push you out because you are unprepared for winter conditions. If you have non-member guests coming, please advise them of this.

Please call us if you have additional questions or you can email us at trollhau@bmi.net

Yours truly,
Tim & Frieda
Trollhaugen Managers

Lutefisk Dinner February 6, 2010!

Lutefisk Dinner Preparations



Dust off your krumkaker irons and sandbakkell tins, it's time to start making cookies for our annual lutefisk dinner! Any and all contributions will be greatly appreciated! We need about 900 cookies to satisfy our hungry dinner crowd! Some people come just for the dessert every year! Let's not disappoint!





An Ode to Christmas Eve Lutefisk

'Twas the day before Christmas with things all a bustle.
As mama got set for the Christmas Eve tussle.
Aunts, uncles and cousins would soon be arriving
With stomachs all ready for Christmas Eve dining.
While I sat alone with a feeling of dread,
As visions of lutefisk danced in my head.
The thought of the smell made my eyeball start burning,
The thought of the taste set my stomach to churning,
For I'm one of those who good Norwegians rebuff,
A Scandahoovian boy who can't stand the stuff!
Each year, however, I played at the game
To spare mama & papa the undying shame.
I must bear up bravely, I can't take the risk
Of relatives knowing I hate lutefisk.
I know they would spurn me, my presents withhold
If the unthinkable, unspeakable truth they were told.
Then out in the yard, I heard such a clatter,

I jumped up to see what was the matter.
There in the snow, all in a jumble,
Three of my uncles had taken a tumble.
My aunts, as usual gave what for,
And soon they were up and through the door.
Then with talk and more cheer, an hour was passed
As mama finished the Christmas repast.
From out in the kitchen, an odor came stealing
That fairly set my senses to reeling.
The smell of lutefisk crept down the hall
And wilted a plant, in a pot on the wall.
The others reacted as though they were smitten,
While the aroma laid low my poor helpless kitten.
Uncles Oscar and Lars said, "Oh, that smells yummy,"
And Kermit's eyes glittered while he patted his tummy.

Continued on page 8...

Cookies and Lefse and Fun- Oh, My!

In preparation for our annual Lutefisk dinner, the lodge needs people to assist with making lefse and cookies at several baking parties. Ken and Margaret Leaf are coordinating lefse baking on Wednesdays in January. These will be from 8am-1pm at Kennewick First Lutheran. This is a great time to get involved. If everyone pitches in we'll be finished in record time.

If you are working on your Norwegian Cultural Cooking Medal or just want to help, this will be an excellent opportunity. This will fulfill requirements for Part 1 (Your Favorites) or the Generalist medal of the cooking medal and/or for Part 2 (Baked Goods and Desserts). Remember, these do not have to be completed in any particular order. If you were to help make lefse and two or more different types of cookies, you will have completed 3 different steps in the two medal categories. Not only that, but by attending the prep classes and having your cookies and lefse served and the actual events, you will have satisfied up to two of your three electives (electives 11 and 15) if you are earning a specialist pin. Talk about exciting!! Also, anyone interested in learning to make Lutefisk to satisfy cooking medal requirements (Part 3 comes to mind) should let Ken Leaf (586-4687 or kpleaf26@charter.net) know.

For more information about these events, please contact Ken and Margaret Leaf.





On Christmas (Jul) in Norway...

Christmas is celebrated on the Eve (juleaften), 24th December. Preparations usually begin on the first of the four Sundays in Advent, the period before Christmas is observed in Christian faiths. The celebration of Advent includes lighting a candle (adventsllys) in an Advent candelabrum (adventsstake), one for each of the Sundays, which triggers the Christmas spirit (julestemming). For children, there will be an Advent calendar (julekalender), a large card with flaps to open on each day, revealing a picture (and sometimes a sweet).

By tradition, Christmas baking (julebakst) begins in advance and is of seven kinds of sweet biscuits: gingenuts (pepperkaker), doughnuts (smultringer), wafer cones (krumkaker), shortbread patties (sandkaker), gingersnaps, almond butter biscuits (serina) and Christmas wafers (goro), though shops sell the traditional seven as well as a wide selection of cakes and biscuits for those who care not to bake. A sheaf of oats (julenek) to feed small birds is hung outside the front door of a house or on the balcony of a flat. Sales of evergreen Christmas trees (Chapter 24) begin weeks in advance, and most families will decorate their tree the day before Christmas Eve (Lillejuleaften), also the day for viewing *Dinner for One* on TV, the high point of humor of the season.

Dinner on Christmas Eve may be the traditional pork ribs (ribbe), salted lamb ribs (pinnekjøtt) or dried codfish (lutefisk) with mashed rutabaga or swede, but turkey, goose and other international Christmas meals are becoming popular. In families with small children, Father Christmas (julenissen) comes at a convenient time after dinner, announcing his arrival by knocking on the veranda door of a house or main door of a flat and carrying gifts (julegaver) in a sack. Neighbors with small children often trade julenisse roles and packed sacks of gifts. In one house, the father will disappear "to go for an after-dinner walk", put on a julenisse mask and costume, including the traditional red stocking cap, and visit the neighbors. Afterwards, he puts the costume at a prearranged place, and returns home, to await the visit of the neighboring father. Families without children usually place gifts under the tree, to be opened after dinner. Before Father Christmas arrives or adults open their gifts, in traditional gatherings of larger families everyone will join hands and circle the Christmas tree, singing a simple children's song, "Round the Christmas tree" (rundt juletre).

As in many other countries, shops start Christmas trade (julehandel) by decorating streets and pedestrian precincts (julegata) weeks in advance, often in mid-November. In December, most shops, particularly those in centers and malls, stay open longer than usual, often on Sundays and until midday on Christmas Eve. Christmas Day and the day after, the 26th are public holidays and most shops are closed, though petrol stations and some convenience shops will be open. Most shops reopen on the 27th (if it is not a Sunday) and keep ordinary business hours through to midday on New Year's Eve (romjulen), the 31st. However, some shops, as well as many offices, remain closed from Christmas to New Year's Eve.





The Desert Viking

Book Club Update:

Our book club met on December 2, and we reviewed the book, *Summer at Little Lava* by Charles Fergus. We thought it would be fun to learn a little bit about Iceland, for a change. The author chronicles his family's summer spent at a frontier farmstead cabin on the lava fields of Iceland's west coast. No running water, electricity or any other modern conveniences interfere with daily life. This was a fascinating look at summer in the Iceland that most people never see.

Here is the list of books we will be reading for the next six months:

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)

Hunger by Knut Hamsun (April)

The Wonderful Adventures of Nils by Selma Lagerlof (May)



The next meeting will be on Wednesday, January 27, at Edith Winkler's house.

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.



Norwegian Christmas Tree traditions:

To the pre-Christian pagans celebrating their way through the dead of the Nordic winter, evergreens — swags, wreaths, trees — promised the return of summer. Today, far and away the dominant Norwegian Christmas season icon is the evergreen tree strewn with tinsel, homemade ornaments, Norwegian flags, and candles (occasionally real, generally electric). Every mall and every town square comes with a tall twinkling tree, capped with a star.

The Christmas tree — usually a spruce or pine either bought in a parking lot depot (as in America) or chopped in the woods — must be fresh and green and fragrant to signify the idea of vitality and growth in spite of the dark winter. While greenery has long decorated homes, the tradition of a decorated Christmas tree came from Germany in the 1800s. Traditionally it's not put up and decorated until Little Christmas Eve, December 23. The northern European custom of the candlelit Christmas tree is derived from the belief that it sheltered woodland spirits when other trees lost their leaves during winter.

Locals love their trees. In fact, many visit the historic Bogstad Manor, perhaps the finest mansion in Oslo, to see the sumptuously decorated 19th century style tree year after year. The royal family has a fondness for Christmas trees. The king's subjects knew this well when, in WWII when he was in exile in Britain, they would smuggle him a good tree each Christmas — especially cut for him from his cherished homeland. The royal family is back in Oslo now. But each year the people of Oslo continue the tradition, sending a grand tree, which stands on Trafalgar Square in London. Now it's to remind the English of how the Norwegians were thankful for their support during the dark years of Nazi occupation.

Norwegians enjoy holding hands around their Christmas trees and singing classic carols as they circle. You'll see well bundled up school classes making two concentric circles, joined by a Julenisse, circling in two directions while singing.

<http://www.ricksteves.com/plan/destinations/scan/norwayxmas04.htm>





The Desert Viking

Christmas Eve Lutefisk cont'd....

The scent skipped on the ceiling and bounced off the floor
And the bird in the cuckoo fell to the floor.
Mama announced dinner by ringing a bell;
They pushed to the table with a yump and a yell.
I lifted my eyes to heaven and sighed,
And a rose on the wallpaper withered and died.
With leaded legs I found my chair
And sat in silence with an unseeing stare.
Most of the food was already in place;
There remained only to fill the lutefisk's space.
Then mama came proudly with a bowl on a trivet,
You would have thought the crown jewels were in it.
She placed it carefully down and took her seat,
And papa said grace before we would eat.
It seemed to me, with my whirling head,
The shortest prayer he'd ever said.
Then mama lifted the cover on the steaming dish
And I was face to face with that quivering fish.
"Me first," I heard Uncle Kermit call,
While I watched the paint peel of the wall.
The plates were passed for papa to fill;
I waited, in agony, between fever and chill.
He would dip in the spoon and hold it up high;
It oozed onto the plate, I thought I would die.
Then came my plate and to my fevered brain
There seemed enough lutefisk to derail a train.
It looked like a mountain of congealing glue;
Oddly transparent, yet discolored in hue.
With butter and cream sauce I tried to conceal it;
I salted and peppered, but the smell would reveal it.
I drummed up my courage, I tried to be bold.
Mama reminds me to eat before it gets cold.
I decided to face it, "uff da," I sighed;
"Uff da, indeed," my stomach replied.
Then I summoned that resolve for which our breed's known.
My hand took the fork as with a mind of its own.
And with reckless abandon that lutefisk I ate,
Within twenty seconds I'd cleaned up my plate.
Uncle Kermit flashed me an ear-to-ear grin,
As butter and cream sauce dripped from his chin.

Then, to my great shock, he whispered in my ear,
"I'm sure glad this is over for another year!"
It was then I learned a great and wonderful truth,
That Swedes and Norwegians, from old men to youth,
Must each pay their dues to have the great joy
Of being known as a good Scandahoovian boy.
And so to you all, as you face the great test,
Happy Christmas to you, and to you all my best!



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/>.



This song is entitled: "På låven sitter nissen" which translates into something like The "nisse" is in the barn. The song is about a "nisse" eating his Christmas porridge - but the rats are dancing around annoying him. At last the "nisse" says he will go fetch the cat - and finally the rats give up.

PÅ LÅVEN SITTE NISSEN

På låven sitter nissen med sin julegrøt
 så god og søt, så god og søt.
 han nikker, og han smiler, og han er så glad,
 for julegrøten vil han gjerne ha.
 Men rundt omkring står alle de små rotter,
 og de skotter, og de skotter
 de vil så gjerne ha litt julegodter,
 og de danse, danser rundt i ring.

Men nissen, se han truer med sin store skje:
 ``nei, bare se og kom av sted,
 for julegrøten min den vil jeg ha i fred,
 og ingen, ingen vil jeg dele med.``
 men rottene de hopper, og de danser,
 og de svinser, og de svanser,
 og klorer etter grøten og de danser,
 og de står om nissen tett i ring.

Men nissefar, han er en liten hissigpropp,
 og med sin kropp han gjør et hopp.
 ``jeg henter katten hvis dere ikke holder opp!
 når katten kommer, skal det nok bli stopp.``
 Da løper alle rottene så bange,
 ja, så bange, ja, så bange,
 og de svinser, og de svanser noen ganger,
 og en, to, tre så er de vekk.



2009: The Norwegian Christmas stamps for 2009 pictures Christmas decorations. In the background you can see the lyrics of two Christmas songs; "Glade Jul" (Silent Night) and "Jeg synger julekvad". The stamps cost NOK 8.00 and have printed in 12.5 million copies.



2008: The Norwegian Christmas stamps for 2008 pictures the Norwegian Nisse overlooking farm houses. The first time the Nisse was portrayed on a stamp was for the Christmas stamps of 1992. The stamps cost NOK 7.00 and have been printed in 14 million copies.



2007: The Norwegian Christmas stamps for 2007 picture the Star of Bethlehem and the Three Wise Men. They cost NOK 7.00 and have been printed in 8 million copies.



2005: The Norwegian Christmas stamps for 2005 picture a ginger bread Christmas tree and oranges with 24 clove spikes for counting down the days until Christmas Eve.

Upcoming Calendar of Events:

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. We will have traditional singing around the Christmas tree and a Sankta Lucia procession.

January 6: *Board meeting*, 7pm, Room 5 in Kennewick First Lutheran Church, Kennewick

January 6, 13, 20, 27: *Lefse Baking*, Kennewick First Lutheran, 8am-1pm

January 15: *General Heritage Meeting*, 6:00pm social, Kennewick First Lutheran Church, HWY 395 and Yelm, Kennewick. Installation of 2010 Officers followed by hors d'oeuvres.

January 27: *Reading Circle*, 7pm, Edith Winkler's house, 524 N. Ely Street. Apt. E-6, Kennewick (736-9551). All are welcome. This month's book: *We Die Alone* by David Howorth.

February 6: *Lutefisk Dinner*, Kennewick First Lutheran Church

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!

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.



Sons of Norway Sol-Land Lodge 2-086

703 Coast Street

Richland, WA 99352