



The Desert Viking

April 25th Meeting

Please note that the meeting date has been changed due to the fact that our regular meeting date will fall on Good Friday.

Please join us for potluck dinner and an informational and (I hope!) interesting program on rural farm architecture in Norway. We will particularly talk about the iconic stabbur, the raised storage building so ubiquitous on Norwegian farms.

We had a wondrous pot luck spread at the March meeting. Do you suppose we can top it for April? Please stretch yourselves and surprise us – and remember, even if each person only takes a small serving of your wonderful food, with 30 or more people, that adds up. And if you have a Scandinavian item to bring, please bring the recipe, too, so others can make it at home. If you'd LIKE to make something Scandinavian but don't have the recipe, please contact Karen Aanes (619-1510), Sara Watson (628-3391) or Nancy Holter (375-0919) and one of us may well have the recipe for you.

April 26 Field Trip!

Mr. Olaf Odegaard has agreed to let us come and tour his stabbur in Moses Lake and tell us all about it. We will meet and leave from Kennewick First Lutheran promptly at 10am on Saturday, April 26, and caravan or carpool to his farm. The drive is about 1 ½ hours each way. Bring a picnic lunch and hope for sunny weather. Please call Sara Watson (628-3391) or sarawatson@cougarmail.org if you would like more information.



Looking Ahead: May 16th Meeting

We will be celebrating the 200th anniversary of the signing of the Norwegian constitution at our May meeting. In addition to the traditional pølse and iskrem, we will be officially welcoming the new members of our lodge who have not yet been initiated.



April 12: *Cooking Class, 2:00pm,* Kennewick First Lutheran Church.

Lefse, flatbreads and hardtack, Oh, MY! Most Norwegians are familiar with potetlefse, the traditional potato lefse, but did you know there are as many different types of lefse as there are counties in Norway? Møsbrom Lefse, Krinalefse, Knäckebröd (hardtack), Hardanger Lefse, Rømmebrod, and Nordlands Lefse are a few of the recipes we will taste test and/or prepare. The class is free and we welcome guests! Please call Sara Watson at 628-3391 if you have any questions. Or you can send her e-mail at sarawatson@cougarmail.org.





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 6:00 PM. Guests are NOT expected to bring food, just to come and enjoy themselves. The general meeting or cultural activity begins about 7:00. We meet at the Kennewick First Lutheran, on 395 and Yelm. We have a **monthly board meeting** on the last Monday of the month at 7 PM also at First Lutheran. Our current president is Nancy Carrs-Roach (531-8459). She 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 www.Sol-Land.org.



Stamps And Box Tops

Wow, with the huge bundle I brought home from the March meeting, Sol-land lodge leapfrogged from 7th place in the District to 3rd!! But Vesterdalen is breathing down our neck, so PLEASE bring your stash to the April meeting. The



contest runs until Mai 17, so don't stop yet. The box tops and labels are on SO many items – nearly everyone can participate. I even saw them on a head of cauliflower the other day!

Lodge Library

I'm sure some of you are surprised to see that heading – after all, our library is a well-guarded secret! We are working to change that, so that our material will be available for you to see and check out. But every library could use more items to lend, so if you have Norwegian (OK, Scandinavian) books or videos that you no longer need, please consider donating them to our library instead of selling them to the used book store or giving them to Goodwill. Don't forget cookbooks, dictionaries and language class items.

Summer Steak Fry

The Trollhaugen Steak Fry is in July again this year. It is a great day of fun and food, and it helps keep Trollhaugen functioning. If you haven't been up to see the lodge, July is a great time to do it. We will be working to create car pools, so if you are interested in going, please contact Karen Aanes (619-1510), so we can get organized. The cost hasn't been announced, yet, but it has been less than \$20 for steak OR salmon, baked potatoes, salad and dessert. A good price for a great meal.

Do you forget your nametag?

Many of us have a hard time remembering to wear our nametags to the meetings. Donna Smitt has offered to create a place for you to leave your nametag so that it will stay with the rest of the lodge paraphernalia so it will always be ready for you when you get to a meeting. So bring you name tags, leave them behind and quit worrying about them. If you have lost your nametag, or wish a new one, contact Darlene Roberson to buy a new one.





Pass the Piggy

We have not been actively collecting for the Sons of Norway Foundation at our meetings. The Sons of Norway Foundation was established in 1966 to provide funding for research and promotion of Norwegian heritage and culture. The Foundation's focus and offerings have grown and changed so that in 2011 there were six categories of scholarships and four categories of grants.

The Foundation fulfills their mission by

- Continuing the Norwegian-American value of higher education through college scholarships
- Showcasing Norwegian heritage and culture
- Supporting Sons of Norway lodges and their communities to provide quality Norwegian themed programming through grants
- Promoting cross-cultural exchanges between the US and Norway, strengthening our bonds
- Preserving Norwegian heritage for future generations
- Promoting Norwegian cultural opportunities through the arts.
- Offering Sons of Norway members aid following natural disasters

In order to provide scholarships, grants (which we have benefited from) and aid, the Foundation needs our members to contribute on a regular basis. We will be "Passing the piggy" at our meetings. If you have questions about the Foundation, or the scholarships and grants available, please ask the Foundation Director for our lodge, Doris Porter (509-586-1872, cdporter@charter.net), or any of the other officers.



Lemon Sponge Pudding Cake

Makes 6 servings

*Scandinavian Classic Baking by Pat Sinclair, Pelican Publishing 2011

3 large eggs, separated
1 cup 2% milk
1/4 cup freshly lemon juice
3/4-cup sugar
1/4-cup all-purpose flour
1/8-teaspoon salt
3 tablespoons butter, melted and cooled
Confectioners' sugar

- Heat the oven to 350 degrees F. Generously butter a 1 1/2 quart casserole. Sprinkle with sugar.
- Beat the egg yolks in a medium bowl with a whisk until well blended. Stir in the milk and lemon juice.
- Combine the sugar, flour and salt in a small bowl and stir into egg mixture. Beat until smooth. Stir in the butter.
- Beat the egg white with an electric mixer on high speed until soft peaks form. Gently fold into the pudding retaining as much air as possible. Pour into the prepared baking dish.
- Place the dish in a 13x9 inch-baking dish and add boiling water to a depth of about an inch around the casserole.
- Bake 40 to 50 minutes or until puffed and lightly browned. Carefully remove the casserole from the 13 x 9 inch dish. Cool slightly before serving. Dust with a little confectioners' sugar. Pudding can also be served at room temperature.



Upcoming Calendar of Events:

April 12: 9am-3pm: Greg Holter will conduct a **Norwegian Genealogy Class/Workshop** on Saturday, April 12, in the Fireside Room at Kennewick First Lutheran Church.

April 12: *Cooking Class!* 2:00pm, Kennewick First Lutheran Church. Lefse, flatbreads and hardtack, Oh, MY! Let's see how many different types of lefse and flatbreads we can whip up, shall we? Please call Sara Watson at 628-3391 if you have any questions. Or you can send her e-mail at sarawatson@cougarmail.org.

April 25 & 26: *General Heritage Meeting*, 6:00pm, Kennewick First Lutheran Church, HWY 395 and Yelm, Kennewick. Please join us for potluck dinner and an informational and (I hope!) interesting program on rural farm architecture in Norway. We will particularly talk about the iconic stabbur, the raised storage building so ubiquitous on Norwegian farms. Mr. Olaf Odegaard has agreed to let us come and tour his Stabbur in Moses Lake and tell us all about it. We will meet and leave from Kennewick First Lutheran promptly at 10am on Saturday, April 26, and caravan or carpool to his farm. The drive is about 1 ½ hours each way. Bring a picnic lunch and hope for sunny weather. Please call Sara Watson (628-3391 or sarawatson@cougarmail.org) if you would like more information.

April 28: *Board Meeting*, 7:00pm, Kennewick First Lutheran Church, Room 5.

May 10: *Cooking Class!* Menu TBD. (But it's gonna be good!)

May 16: *General Heritage Meeting*, 6:00pm, Kennewick First Lutheran Church, HWY 395 and Yelm, Kennewick. We will be celebrating the 200th anniversary of the signing of the Norwegian constitution at our May meeting. In addition to the traditional pølse and iskrem, we will be officially welcoming the new members of our lodge who have not yet been initiated.

May 26: *Board Meeting*, 7:00pm, Kennewick First Lutheran Church, Room 5



Sons of Norway Sol-Land Lodge 2-086

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