



2025 Newsletter
Agnes Mathilde Wergeland

Daughtersofnorway#52@gmail.com
Lodge #52
Willamette Valley, Oregon
This may be viewed by the public
Producer & Editor: Jean Payne



Tromso, Norway in Winter

Elaine B'Day-3 Sue B'day-5 Michelle B'day-15 Karen P. Anniversary-17 Jean Anniversary -20 Celebrate Every Day!!

National Animals (pg. 6)



Candice will be doing her articles on National Animals. I will of coarse be focusing on Christmas, but just some, since I've done Christmas every year. I plan to focus on some other interesting tidbits of information this month.

Meetings

There will be no meetings this month. Enjoy the Holidays. Remember our Get-Together, see below.



Our Holiday Get-Together Sunday, December 7, 1-3pm

Our Holiday Get-together has been set up with Judy at her Senior Living Home, Garden Way Retirement Community, 175 S Garden Way, Eugene. Park in rear. We'll play "Christmas with the Right Family" game so please bring a gift (\$20.00 or less please, anything is good). Also some cookies to enjoy & some to share (Amey will bring baggies for take home). Amey & perhaps Karen & Kae will also play some music.



\$40.00

for the year of 2026.

Jill will be at the party on Dec. 7 & will accept dues at that time.

Otherwise please mail a check or money order (no cash please) to her at:

1904 Terresa Ave.

Eugene, OR 97408-1661

Dues is due <u>NO LATER THAN</u>
DECEMBER 31, 2025.

If not paid you may be dropped.

Stay Connected

Email: daughtersofnorway52@gmail.com
Face Book: http://wwwfacebook.com/groups/amw52
Email us with questions or comments. Check out our Face Book page. We try to post Scandinavian items often & we do post pictures of our in-person meetings.

Information (Informasjon)

Stamps for the Wounded

https://www.stampsforthewounded.org/

Representative Shirley



KEEP COLLECTING & SAVING THOSE STAMPS!

Shirley has sent 2025's.

We will continue saving stamps for <u>Stamps</u> <u>for the Wounded Project</u>. Please save all of your stamps until the Jan. 2026 meeting. The box will be next to the door to put them in. Remember Holiday time is a perfect time for stamp collecting.



Committee

Our budget committee; consisting of Ellen, Jill, Linda, Carol & Shirley (Candice will be doing research) will be working through December to plan expenses for next year to include a group trip for the May meeting & a celebration plan for our 15th year Anniversary next October. If you have ANY suggestions for either of the above or <u>antything else</u> concerning budgeting, please text, email or call one of the above.

Hazella Bakery



So sorry to hear, Hazella Bake Shop in Lebanon has closed. Their last day was November 29.

Check It Out

Norsland Lefse Video: interesting video about lefse: https://www.youtube.com/watch?v=XmN97EPcSwo



New Viking Ship Museum in Oslo: a video look at the new museum (not open yet): see pg. 7 https://martinroe.com/blog/first-look-behind-the-scenes-of-the-new-viking-ship-museum-in-oslo/



A <u>non-video</u> of the New Viking Ship Museum with a lot of links to check (see pg. 7):

https://www.vikingtidsmuseet.no/english/



Moving the Oseberg Ship (a Viking artifact) in video: https://www.facebook.com/reel/558144500676864



Story & Recipe Twisted Donuts (Norwegian Fattigman): https://www.icelandfoodcentre.com/kleinur/



Culture for Next Year-Amey



Amey(2026 Cultural Director) is <u>considering</u> the following subjects for culture next year. If you have an suggestions for other topics or following through (possible speakers, etc.) please contact Amey.

- Woven Hearts-craft
- Field Trip-have several suggestions
- Book Exchange-Mystery
- Genealogy-Kathy
- Bunads-different areas
- Soljia Jewelry-speaker?
- Puzzle pieces-craft
- Immigrent women in the frontier
- Exchange Student Speaker

Winter Solstice

December 21

The 1st day of Winter, Shortest day & longest night of the Year.

Tomorrow we start adding light to our days.



Information (Informasjon)



Festival Park Stage Restoration https://donorbox.org/stage-renovation-



Built in the early 1970s, the stage now requires major foundation repairs. The Scandinavian Cultural Foundation (SCF) is embarking on an ambitious and vital mission: to rebuild and revitalize the Festival Park Stage, adding a protective cover that will extend its use beyond the summer season and into the rest of the year. By investing in this project, you're helping preserve cultural heritage, support youth education, and build a stronger, more connected community. The project is expected to take 3-5 years, with phase one breaking ground in late summer 2026. Now through December 31, all donations to the Festival Park Stage will be matched dollar for dollar, up to \$50,000! The Scandinavian Cultural Foundation is a 501(c)(3) nonprofit, and all donations are tax-deductible.



Jean & Candice shared a table with Ed **Amundson at the Sons of Norway** Holiday Fair where he shared how the Church is planning to use the "rent" money AMW #52 donates to them. They will be grading & graveling the parking area (where we park for meetings)! How nice & useful is that!

Nordic Park in Astoria

Light in the Darkness 2025

5:30-7 PM Friday, December 12, 2025 Ceremony at 6 PM

A fundraising event for Astoria Nordic Heritage Park to honor and remember loved ones missing at the holiday season.





Donate a minimum of \$25 per individual name you'd like included in the ceremony. Mail name and check to ASHA, PO Box 34, Astoria, 97103 Or donate online at https://astorianordicpark.org/contribute.html#/

Deadline for names: 5 PM, Wednesday, December 10 Brief ceremony at 6 PM with poetry, music, and names. Refreshments afterwards. Bring a chair if you need one.

NORAM (A Norge-America Association) Submitted by Lise Loken

https://www.noram.no/

It is cooperating with the Nordmansforbundet (established 1905 to keep Norwegians in America in touch with Norway, following Norway's independence from Sweden, in 1905). They share offices downtown Oslo.

Norgesskolen for children and teens in Norway, is well thought of. I just found out they have connections with Langara College in Canada. I was office manager in Norway-America Association, helping them update to new computing (strait out of Norsk Data AS, Norway's largest computer company), before returning to academia.

Sending Greetings from Norway to all my friends in Agnes Mathilde Wergeland Lodge #52 in Daughters of Norway.



The Norway-America Association (NORAM) is a non-profit membership association with the purpose of strengthening the bonds between Norway and North America. The Association is open to anyone interested in transatlantic cooperation through academic and cultural exchange. Join, donate, etc. through above link. Google translate may be needed.

Member News (Medlemsnyheter)

Lynn & Colleen

Baking fun with friends. No better way to spend a morning!

Chocolate Tuxedo Cookies





Kathv

I got to meet up with my cousins in Minneapolis on Sunday before coming home from GL Meeting. They are the ones who descend from our Norwegian immigrant great grandparents.



Kathy

Finally getting ready to eat my beautiful cookie... Tired and horrible lighting... Thank you to all the sisters for the wonderful hospitality



Sue

November 7 Bizaar in Lebannon







Kathy My birthday lunch with the daddy do and Lori at Oswego

Kathv

Last time I was in Minneapolis, I was touring the Norway House (publisher of the Norwegian American newspaper) and a women's group was leaving some kind of meeting there when I spotted my sweater twin. I had to get a photo with her. We had never met prior to me noticing our same fashion sense.



Mary Ann Roos via Traci

We haven't heard from Mary Ann for a very long time. But during November her email got hacked...Secretary Kae alerted all of us. Traci proceeded to email her & she says she is doing well. Is soon traveling to Palm Desert, CA for the holidays. We miss you Mary Ann! Maybe you can make it to a meeting next year, we would love to see you.



Jill

My son, Tim's Birthday Dinner





Kathy

A wonderful cooking class with some friends I consider family...



Candice & Jean

Candice prepared our **November Spice Tea that we** shared on Nov. 12. We had a lovely visit with tea & spice snickerdoodle cookies.



Carol & Karin

Early November Karin and I took a road trip to the Cottage Grove Museum to see a Titanic exhibit and the beautiful stained glass windows of the church building where it is located. Fun! It was a beautiful fall drive and Karin worked at home health in Creswell and Cottage Grove and knows all the back roads! **Marion Wright Woolcott was one of 15** passengers who were traveling to Oregon on board the Titanic, and one of only five Oregon bound passengers who survived the trip. The coat pictured was what she wore when rescued. Windows by The Povey Brothers, known as the "Tiffany of the West".



https://sites.google.com/view/cotta <u>gegrovemuseum</u>



Culture (Kultur)

Our Sister Lodge https://www.daughtersofnorway.org/ **Submitted by Amey**

Ingeborg Lodge #43

in Stanwood Washington was founded in 2003. They meet the 2nd Saturday of the month at 10am at the Sons of Norway hall. They do not meet in July or August. They participate in two parades a year (Fourth of July and at the County Fair), and helped with a Nordic Ancestry exhibit at the local historical society. Every year they hold a Nordic Fair at the fairgrounds, and a few fundraisers to support local organizations. Between meetings, they have hardanger and rosemaling workshops, book clubs, cooking groups and Norwegian language classes.



Lodge Name

Ingeborg is a common female name found in Scandinavian history and mythology. There was an Ingeborg lodge that disbanded, and the new lodge in Washington decided to revive the name. The previous lodge's regalia was gifted to the newer lodge. Ingeborg of Norway (1301-1361) was the only legitimate daughter of King Håkon V of Norway. Her son Magnus VII became King of Norway and Sweden at age 3, so Ingeborg held the title of regent. Ingeborg herself had a slightly scandalous life, and the controversy around her second marriage and her son's claim to the Norwegian throne are part of the 3 novel series Kristin Lavransdatter.

https://www.google.com/search? q=kristin+lavransdatter+book They are available on Amazon.



Duchess Ingeborg's bust at Linköping Cathedral

Norwegian tale for New Years Eve

Here's a Norwegian tale for you on the last eve of the year.



According to folklore, New Years Eve was the only chance in the year to learn how to play the fiddle from "fossegrimen", a water spirit or troll in Scandinavian folklore who is neither good nor evil. He plays the fiddle, more specifically the Hardanger fiddle.

In exchange for him teaching you to play, however, he wanted a sacrifical animal - a leg of lamb for instance, that were to be placed by the mill by the waterfall.

Just at midnight, fossegrimen arrived and grabbed the meat and exchanged it for a fiddle. The fiddle was exactly the same quality as the meat the was left. If the meat was bad, the fiddle would also play badly. The more fat on the meat, the better the fiddler you became.

There are several stories about how fossegrimen would be dissatisfied and would exercise revenge. In some case, he would only teach you how to play the fiddle, but not to tune it, which caused huge problems.

Other popular old beliefs around New Years Eve? Never be seated 13 people at the table, that would result in a bad upcoming year. And never clear the dinner table, but leave it for the following morning.

Also, if the sky had plenty of stars on this evening, it would be a particularly good year for cloudberries.

Let's hope for a starry night tonight - have a great New Years everyone!!

NORWAY IS GOING TO THE WORLD CUP

Crown Prince Haakon and Prince Sverre Magnus were in place when Norway secured the World Cup spot with an incredible 4-1 victory over Italy.



Gulture (Kultur) Submitted by Candice

A good follow up to to our national birds last mont woud be national animals. Like the birds some are official some are not. Some countries have more than one or different categories. Iceland has only the one the Gryfalcon, which we covered last month with birds. So this month we will cover Greenland, Denmark's territory.

US- AMERICAN BISON



The American bison or buffalo became the official national animal in May 2016 to represent our heritage & for the connection to the native Americans. They are native & once had a population of millions. In the 1800s there were only a few hundred left. **President Theodore Roosevelt went to** hunt the bison & ended up forming the **American Bison Society to save them** instead. Today there are close to 10,000 that live in all 50 states, the largest population in Yellowstone National Park. They are herbivores that are unpredictable, social, intelligent, & resilient. Usually 30-70lbs at birth, the males grow to be about 2000 & the females 1000 lbs, yet they can run up to 40 mph & jump as high as six feet. They usually live 10-20 years.

FINLAND-BROWN BEAR



Finland actually touts 5 national animals. Including an animal, bird, fish, insect, & butterfly. The brown bear beat the seal in a vote in 1985. Brown bears are native to Finland & is the largest predator in Europe. It was chosen for its strength & courage. Females weigh 220-660lbs with the males weighing in between 130-440lbs. They are omnivores that hibernate from October-April. They usually live about 20-30 years. They are nocturnal and most active & observable on summer nights. They actually have bear watching vacations available.

SWEDEN-EURASIAN ELK

(MOOSE)



The Eurasian elk is native to Sweden, which has the densest population in the world. It symbolizes the wild & majestic natural areas of Sweden. Calves weigh between 22-33lbs. Bulls can grow up to be as much as 1875 lbs & cows up to 793lbs. Their average lifespan is about 25 years. They're herbivores, eating leaves, shrubs, twigs & when food is scarce in the winter they often eat the pine needles & bark of trees. Only the males have antlers which they shed every year & regrow in the spring. The antlers can spread as much as 6 ft. They have poor eyesight, but they are good swimmers, being able swim 10 miles at a time & dive as much as 15 feet. They can run up to 35 mph!

GREENLAND-POLAR BEAR

Greenland's national animal is actually on



their coat of arms which depicts an upright polar bear on a blue shield. They are the largest & most carnivorous of bears. Weighing just about a pound & a half at birth the males can be over 1700 & the females over 800 lbs. as adults. They spend 50% of their time hunting but with only a 2% success rate. Their preferred food is seal. Because of the amount of time they spend on the ice & in the water they are classified as marine mammals, just like whales. They can smell prey nearly 20 miles away. They have webbed feet which makes them very strong swimmers. They are on the vulnerable list because of lost habitat due to climate change.

DENMARK-RED SQUIRREL



The Red Squirrel is a common rodent native to Denmark that lives in the forests, & are especially populous in Jutland. They're tree dwellers, who were chosen from the Norse myth about Ratatoskr, who ran up & down The World Tree with messages & gossip from the eagle at the top to the serpent at the roots. They're small, usually around 9 inches with about an 8 in. tail. They eat seeds, fungi, nuts, eggs, flowers, & vegetables. Theirr life span is typically 7-12 years, although 85% don't survive their first winter, & have a survival rate of about 50% in the following years.

NORWAY-LION



Norway is a little different, it has a royal national animal which is also on their coat of arms as a symbol of authority. It represents both the king & the country. The lion stands for courage, strength & nobility. It's a gold lion standing on his back legs on a red background wearing a crown and holding a golden ax with a silver blade. Tthere are no lions in Norway now, but there is evidence that there were once cave lions. They were carnivores that can run up to 50 mph. The females did most of the hunting. Their roar could be heard 5 miles away. They are also on the vulnerable list due to poaching. Norway is one of 21 countries to have the lion as its national animal. Much of the population consider the Eurasian elk the national animal. 6

Culture (Kultur)

Nov. 1 is Lutfiskens Dag in Sweden Dec. 9 in Minnesota



This is a dish that's served across the Nordic countries and parts of North America where those immigrants typically settled. It is called lutefisk (in Norwegian) or lutfisk (in Swedish), ludefisk (in Danish), and lipeäkala (in Finnish) See Check it Out on pg. 2.

Danish Hearts



The earliest known woven Christmas heart, or "julehjerte," was crafted by the renowned Danish author Hans Christian Andersen in the 1860s. This original heart, made from yellow and green paper without a handle, is preserved at the Hans Christian Andersen Museum in Odense, Denmark. Over time, these pleated hearts have become a cherished symbol of Danish Christmas traditions.

Member Sue has a full book on these & occationally posts on our website different patterns to make. A good Christmas craft for the family!

Scandinavian Heart Basket Cookies Submitted by Traci

https://www.bakersbrigade.com/recipe/ scandinavian-heart-basket-cookies/



These appear to be rather involved to make but oh so cute & sooo Scandinavian. What a great Christmas cookie, especially for our "party".

Reindeer

Reindeer are the only mammals on Earth with seasonally changing eye color — a truly unique Arctic adaptation. In the endless daylight of summer, their eyes appear golden, reflecting light in a way that reduces glare and helps them see clearly across the tundra. When winter sets in, the story changes — their eyes turn a shimmering blue. This shift happens because their pupils stay wide



open for months in the dark, increasing eye pressure and altering the way light bounces inside. The result? Their vision becomes up to 1,000 times more sensitive, allowing them to spot predators, find food, and navigate the polar night. This transformation is controlled by the tapetum lucidum — the reflective layer behind the retina that gives many animals "shiny eyes" at night. But in reindeer, it doesn't just reflect — it changes color with the seasons, something no other mammal does. A perfect example of evolution shaping survival in one of the toughest environments on the planet.

Swedish Ischoklad

https://www.ica.se/recept/ischoklad-649630/ https://ingmar.app/.../recipe-ischoklad-swedish-ice.../ https://www.thespeltkitchen.com/two-ingredient-swedish...

must be one of the simplest julgodis (Christmas candies) to make. Coconut butter and chocolate so not a lot of ingredients to buy. I like making them both with dark and milk chocolates, looks pretty in the bowl or in a bag as gifts. Adding chopped nuts, crushed candy canes, coconut or dried fruit adds some texture to them and make them even more delicious. You can also make them more "grown up" by adding alcohol like Cointreau, dark rum, Kahlua, etc. Check the notes on all 3 recipe sites...good info.



Helsinki Library https://oodihelsinki.fi/en/

is a living meeting place at Kansalaistori square, right at the heart of Helsinki. It is one of 38 branches of Helsinki City Library and part of the Helmet library network.

Oodi complements the cultural and media hub.



Recipes (oppskrifter)

Dinner of the Month

https://www.fjordsandbeaches.com/norwegian-christmas-food/

Instead of a recipe this month I'm going to talk about a traditional Norwegian Christmas Dinner. Some recipes can be found at the website above or there are many other websites.

Pinnekjøtt, a savory and unique delicacy made of lamb ribs, a recent survey shows that 34% of Norway eats this at Christmas time, increasing to 69% in Western Norway. The literal translation of pinnekjøtt is "stick meat," and that name is fittingly named this because the meat is soaked in water, and later steamed together with actual wooden sticks to remove the salt. Birch sticks are preferrable, and some people do get these from nature. It is traditionally served with potatoes, a broth-based gravy and nepastappa (a mash made out of root vegetables, with kohlrabi as the main ingredient).

Ribbe is a crispy pork belly with lots of "crackling" on top. In fact, an astonishing 44% of the Norwegian population eats ribbe on Christmas Eve. It's actually quite easy to make ribbe at home – just be sure to prepare it with good-quality ingredients. The key is to make sure the skin is especially crispy, whilst keeping the meat moist and chewy! Ribbe is traditionally served with red cabbage, potatoes, thick sausages (called julepølse, Christmas sausage) and medisterkaker (yummy meatballs).

<u>Lutefisk</u> is a very interesting dish, favored by a small percentage of the population for Christmas (around 2-3% if my research is correct). Lots of people make sure to have lutefisk at least once during the month of December. Lutefisk is a dried cod that is cured in lye, making it an acquired taste. The lutefisk is often served with boiled potatoes, melted butter, and other traditional accompaniments such as aquavit or beer. It can also be combined with various sauces and spices to give it an extra kick.







Judy's Recipe Corner

Orange Cardamom Loaf: https://theviewfromgreatisland.com/orange-cardamom-bread-recipe/ Ingredients

- 1 orange
- 1 cup granulated sugar
- 1 cup salted butter, at room temperature
- 3 large eggs, at room temperature
- 1 tsp vanilla extract
- · 1 ½ cups flour
- ¼ cup cornstarch
- 1 ½ tsp baking powder
- 1 ½ tsp ground cardamom
- 1 pinch salt
- ½ cup buttermilk

Glaze

- 1 ½ cups powdered sugar
- 3 Tbsp orange juice to thin, start with 2 tablespoons and add more as necessary

Instructions

- 1. Preheat oven to 350F. Lightly butter a 9×5 loaf pan and line it with parchment paper with long ends so you can lift the bread out later for glazing and slicing.
- 2. Wash and dry the orange. Remove the peel with a vegetable peeler. A serrated peeler works best for this. You want to remove just the orange part of the peel, with little of the bitter white pith underneath.



Instructions Continued

- 1. Put the sugar and orange peelings in a food processor and process until the peels are completely incorporated into the sugar. You may want to pulse as well as process to get all the chunks of peel broken down. The sugar will be pale orange, and incredibly fragrant with a moist texture similar to brown sugar. Note: do not make your orange sugar ahead of time, use right away.
- 2. Put the orange sugar and butter into a stand mixer and cream until light and fluffy ~ a full 5 minutes.
- 3. Beat in each of the eggs, one by one, making sure each egg is fully incorporated before adding the next one. Scrape down the sides of the bowl and beat in the vanilla.
- 4. Whisk together the flour, cornstarch, baking powder, salt and cardamom and add to the mixer, alternately with the buttermilk, beginning and ending with dry ingredients. Finish mixing by hand, to make sure everything is thoroughly mixed, but don't over beat.
- 5. Turn the batter into the prepared pan, spread out evenly, and bake on the center rack for 55-60 minutes, or until fully risen and a toothpick inserted near the center comes out without wet batter clinging to it (moist crumbs are fine.) Ovens and pans vary so check your bread on the early side.
- 6. Let the bread cool in the pan for 10 minutes, then remove, using the parchment paper handles, and remove to a cooling rack.
- 7. Meanwhile whisk together the sugar with enough orange juice to make a thick glaze. Spread the glaze over the slightly warm or cooled bread. Wait until the glaze sets up before slicing.

Fun Page (morsom side)

CLUES-IN-SQUARES CROSSWORD PUZZLE (else known as arrowword, or scandinavian)

Remote video source	•	A		A		A	Pepper	→	Head honcho	*
Toy needing soap	Outfit		Scots toss it		Lake in Africa		Writing tools		Walk- way	
Forest growth	1						'		× -	
	Chance		Hamlet's love		Take it easy	•				
4					1					
	Mollusk with "ears"	Mature		Sci-fi visitor		Border duty		Precious stone		The fifth element
4						6	Capital on the Tiber	ľ	Trial version	•
Kind of cabbage	cious, or yummy	•		26)(Try again	150			
-										
Giant	Old-style "gladly"	•				Exec's note	•			
-					Juicy gourd	•				

We are going to try a Scandinavian Puzzle this month.

Start the word where the arrow points & go the direction the arrow is pointing...across or down.

Answers on last page

JOKES OF THE MONTH (Månedens Vits)

Top the Tater

Move over butter, lefse has a new topping now!
Announcing the newest flavor to our Top the Tater lineup – Lutefisk! Coming soon to a Scandinavian specialty store near you.



Submitted by Shirley



Some Funnies Submitted by Jill

EVER WONDER....

Why the sun lightens our hair, but darkens our skin?
Why can't women put on mascara with their mouth closed?
Why don't you ever see the headline 'Psychic Wins
Lottery'?

Why is 'abbreviated' such a long word?

Why is it that doctors call what they do 'practice'?

Why is lemon juice made with artificial flavor, and

dishwashing liquid made with real lemons?

Why is the man who invests all your money called a broker?

Why is the time of day with the slowest traffic called rush hour?

Why isn't there mouse-flavored cat food?

Why didn't Noah swat those two mosquitoes?

Why do they sterilize the needle for lethal injections?

You know that indestructible black box that is used on airplanes? Why don't they make the whole plane out of that stuff?!

Why don't sheep shrink when it rains?

Why are they called apartments when they are all stuck together

If con is the opposite of pro, is Congress the opposite of progress?

If flying is so safe, why do they call the airport, the terminal?

Hope this made you smile a little bit.

CHRISTMAS CRYPTOGRAM

Can you find the Christmas words by using the key below?













Upcoming Events (Kommende arrangementer)

Sons of Norway Sonja Lodge Holiday Fair Submitted by Linda

Linda enjoyed the Holiday Fair & took the pictures. Candice & Jean also went & enjoyed. We really enjoyed lunch where we shared a table with Ed Amundson & friend. Ed told us how the church is planning to use our rent money, (see page 3)



Sonja Sons of Norway Lodge 2026 Lutefisk and Meatball Dinner Sunday, January 25th

Tickets are on sale now! http://sonjalodge.org/Lutefisk

"Family style" all you can eat!

Lutefisk, Meatballs, Potatoes, Coleslaw, Flatbread, Lefse, Prune Pudding & Traditional Norwegian Cookies.

\$45 for adults, \$20 for kids under 12









We will <u>NOT</u> be participating, but member Lynn will be. Also Jean's husband, Steve, will be doing Santa on Sat. 12/6 at Viking Sal, so bring the grandkids to see <u>Santa</u>. He'll be there

11:30 to 1:30.

Lynn

I'm excited to announce that I will be at Junction City Yule Festival on Friday December 5th from 4:00-9:00 pm, and Saturday December 6th from 10:00 am-7:00 pm. I'll have a build your own cookie tray (tray, choose 6 cookies, cellophane bagged with a holiday bow), holiday themed cake pops and balls, truffles, etc. I will also have Santa Cookie Plates, Fun Potholders, ready to make treat holders, macrame gnomies, and so much more. Plus with every purchase, enter to win a fully edible Chocolate Sleigh filled with treats. Hope to see you all there!











DECEMBER 13-14

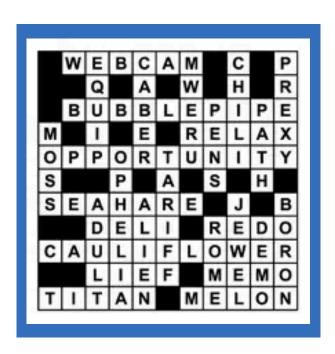
For over 40 years, ScanFair has brought the magic of an old-world Nordic Christmas market to Portland. We invite you to experience the warmth, wonder, and timeless traditions that make it so special.

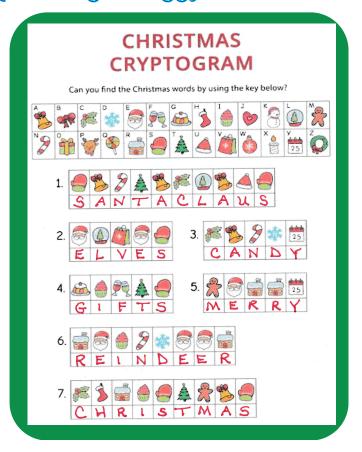
Nordic Northwest Events for December
https://www.nordicnorthwest.org/upcoming-events
Go to website for more info, tickets, etc.

- Dec. 6- Family Himmeli Workshop
- Dec. 6-Meet the Official Oregon Lucia Court: New Sweden's Lucia Fest
- Dec. 7-The Fantastic Art of Paper Cutting
- Dec. 7-Portland Nordic Chorus Annual Christmas Concert
- Dec. 19-Julbord 2025
- Dec. 20-Family Danish Heart Baskets Workshop
- Dec. 21- Meet the Official Oregon Lucia Court: Portland Finnish Church
- Dec. 23-Meet the Official Oregon Lucia Court: Danish Lille Juleaften
- Dec. 23-Lillejuleaften by Northwest Danish Association
- Dec. 25-Meet the Official Oregon Lucia Court: Swedish Julotta

There are also multiple knitting, conversation, etc. events on a monthly basis

Answers & Extras (svar og tillegg)







Happy Christmas!

God Jul, Glædelig Jul, Hyvää Joulua, Gleðileg Jól

A BIG THANK YOU TO ALL WMO MAVE
MELPED WITH THE NEWSLETTER
THIS MONTH