



2024 Newsletter
Agnes Mathilde Wergeland
Lodge #52
Willamette Valley, Oregon
This may be viewed by the public

Meetings



October 19, 10:00-ZOOM Board Meeting.

Everyone is welcome to join. Please remember this is where we want to have discussions. A reminder with login info will be sent with agenda on Wed. Oct. 16 agenda items to be discussed are also accepted until the night of Fri. Oct. 18...send to Jean.

October 26-Regular Meeting. 10:00 will be held at the Lodge. We will have a Culture (see page 7). The Library Table will be up & we will have a door prize. We will no longer have a Raffle or Sale Table. We will be discussing upcoming elections at this meeting. A reminder will be sent out on Wed. Oct. 23



Will take place October 2, 2:00 at Karin's home. Thank you for hosting this & getting it done.

Stamps for the Wounded

https://www.stampsforthewounded.org Representative Shirley



KEEP COLLECTING & SAVING THOSE STAMPS!

We are saving stamps for <u>Stamps for the</u> <u>Wounded Project</u>. There is a box on the WelcomeTable if you want to bring them monthly. They will be collected at the end of the October meeting & will be sent to Stamps for the Wounded in November.

Famous Scandinavian People

Thor Bjørklund

Thor Bjørklund was a Norwegian inventor and businessman. He is best known as the inventor of Ostehøvel, a popular cheese slicer which developed into an important Norwegian export product.





Stay Connected

Email: <u>daughtersofnorway52@gmail.com</u>
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)

Dues

It has been decided, due to rising costs everywhere we need to increase our dues, which we haven't done in more than 7 years to

\$40 per year.

Dues is due NO LATER THAN DECEMBER 31, 2024

Jill will be accepting dues at the October Meeting, so let's make her job easy & pay it then. If you won't be attending...you can mail a check or money order, NO CASH to her at:

Iill Arnold

1904 Terresa Ave.

Eugene, OR 974081661

Also please make sure Jill has your correct mailing address, email address & preferred phone number.

Check It Out

Jean: information on Thor Bjorklund

https://en.wikipedia.org/wiki/Thor_Bj%C 3%B8rklund

<u>Jean:</u> Archaeologists Thought They Found Wires Buried on a Farm. It Was Actually Viking Treasure.

9https://www.yahoo.com/news/archaeologists-thought-found-wires-buried-142000912.html

<u>Carol:</u> Check out IKEA for their new Christmas items Vinterfint!

https://www.ikea.com/us/en/search/? q=vinterfint

Linda & Karen P: They say it's Delish. Check out The Great Harvest Bread Company & Bakery in Eugene. They sell Orange-Cardamon Buns on Wed. & they are 1/2 price on Thurs.

https://www.eugenebread.com/





Movie Suggestion Submitted by Linda



Hallmark channel has a new movie, <u>Finnish Line</u> playing December 1st. One of Halmark's "Countdown to Christmas" is set in Finland. https://www.hallmarkchannel.com/the-finnish-line

Elections



Yes, elections are coming up & at the September meeting the following were nominated.

Nominated Officers:

- President...Kathy Solheim
- Judge...Jean Payne
- Vice President ... Amey Herman
- Co-Cultural Director... Linda Peterson
- Co-Cultural Director...Amey Herman
- Secretary...Kae Ellingsen
- Treasurer...Ellen Costello
- Financial Secretary... Jill Arnold
- Marshall...Shirley Bailey
- Head Greeter... Sue Scott-.maybe

Trustee Positions

1-year Trustee... Candice Watson 2-year Trustee... Katrine Fabian 3-year Trustee ...Marie Andersen

ALL POSITIONS ARE OPEN UNTIL ELECTION TAKES PLACE IN OCTOBER.

To be an officer you must be a member in good standing for at least 6 months & be willing to attend most/all board & general meetings (3rd & 4th Saturdays of the month). ANYONE meeting those requirements CAN be ANY officer!

PLEASE if you are at all interested in becoming an officer let Jean know! If you need information about position requirements email Jean or Kae & she will send them to you.

National Book Month Some Book Suggestions







11 book series

Member News (Medlemsnyheter)



Lise

Henry and my wedding was August 13, 2000. Our Wedding in Frogner Kirke, Oslo. My parents wedding July 13th 1946 was in the same church.





I celebrated my birthday several times over in Sept.! First we celebrated it on the 10th with family for Steve & 1 together so Candy could be there. Then on my birthday I was pampered (hair cut & nails), flowers, gifts & cake. Gnomes abound! Finally on the 21st for our game day with Shirley & Eldon we celebrated again with balloons & Buntinis.





Marcya

Things in Wyoming have been moving along slowly the past two years on the house, but we finally are making progress. The house should be ready to move into in the spring. It's 2200 sq ft with a 900 sq ft garage. The ceiling in the front of the house is 19 ft. I finished an AA in Early Childhood Education in May. I am now working on a BA in Early Childhood Education with a Special Needs endorsement and an AA in Elementary Education at the same time. Brooklyn's husband got the Assistant Post Master position in Worland, Wyoming, so they will now be an hour and a half away instead of four hours. I am happy about that! Tess and her husband moved into their new house and are busy working. Tess enjoys working at a local elementary school. The school was one of 356 schools chosen nationwide that won the blue ribbon of excellence award. All in all, we love Wyoming!

Emily

Happy 50th wedding anniversary to my mom and dad! Mom no longer has her corporeal form, but I like to think she was with us. Dad wanted to go for a ride and get hot dogs from the cart in Junction City, so I drove him out there. On the way home I took him for a drive by of the rose garden (one of his and mom's favorite places) and then we stopped at Metropole to pick up a September 7th cake.



Traci Had a great visit with these ladies on Sept. 8



Great food and great company. Sept. 26



Fun time at my house my old (yes, 1 said it!) Hemet friends-Sept. 28



Ellen

We made a trip to Alaska at the end of August. We flew into Anchorage and then took the Alaska railroad to Denali National Park. We got to see Mount Denali which is often obscured by clouds. Returned to Anchorage and spent a few days there







The journey pegins! Portland Airport Aug. 31



Bergen, Norway-Sept. 2



Roaming around in Bergen. It is so hot and humid here for the past few days 9/6



Farmers Market



Walking tour in Oslo with my cousin Bård 9/12 (she posted 105 pictures!)



Hot cocoa and apple pie for lunch. Life's too short. Eat dessert first! in Frognersætra. 9/12



9/12 Holmenkollen Ski Jump used in the 1952 Olympics.



Vigelandsparken. 9/12 afternnoon (81 photos)



Located the Huseby farm my twice great grandmother was born on in 1836. New houses, but probably original barns. 9/13



9/13 Arrived in Stockholm, Sweden & met my sister **Katrin Onno after** 40 years (shhhhh)



Walking tour in Stockholm, 9/14



Amphibious vehicle tour in Stockholm 9/14



Went to Katrin Onno's family island named Trylkobb. I took a sauna & also swam in the Baltic Sea (Trust me, it is a bit chilly)! There are some 30,000 islands in the Swedish archipelago. 9/15



A trip to Urliken 9/18



Having fårikål at my cousins' home 9/20.



A hike with my cousin Anne Mong-Hansen, Algrøyna 9/24



A visit to Fjell Kirke, which is 700 years old. The current building is 150 years old. 9/24



The beginning of my last week here in Norway with my family. Sitting in the library in Bergen. It is very large with many rooms. 9/27

Meeting Information (møteinformasjon)

September Meeting

We had a well turned out meeting with 9 officers, 3 members, & 3 guests. We even have new tables, thank you SFA. It was so good to see Sue again, her friend Bonnie brought her & is considering joining! Amey gave an insightful presentation on the Norwegian Seaman's Church for our Culture (website: https://www.sjomannskirken.no/english/). Also very good to see Karren P. who hasn't been in a long while. It was lovely to hear her play the piano again for our Anthem (we even asked for an extra song). She brought her friend Debbie who gave a "Show & Tell" about her genealogy searches & her art. We are hoping she will also join us. We discussed a possible trip to Mt. Angel and/or The Oregon Gardens in the spring. Jean & Candice thought of selling a Trail Mix at Bazaars & Festival. Jean brought samples & it was well recieved with some adjustments. We met Colleen who came & she seemed very enthusiastic so we are hoping she will also join. How exciting possibly 3 new members! Karen P. brought a sample of an Orange-Cardamom Bun from a Eugene Bakery that was very good. (see Check It Out, pg.2). Kae donated the door prize of several "Daisy Items" which was won by Jill. For our refreshment Jean brought the left-over Festival Cookies.



Welcome Table



Meeting Table



Jean, Amey doing presentation, Ellen, Colleen, & Carol



Karen P., Debbie showing her art, & Jean



Bonnie, Karen P. & Debbie showing her art.



Door Prize



Ellen, Karin L., Colleen & Carol



Kae & Shirley



Amey, Jill & Linda



Amey & Marie



Leftover Cookies

Culture (Kultur)



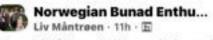
October Culture Submitted by Cultural Director Linda



October is our Birthday and we are planning a fun meeting starting with a Potluck Brunch, Scandinavian Bingo, Elections & a short business meeting. Please come, bring your own beverage & something for the potluck... & have fun at our last official meeting of the year!

Bunads for Sale-Submitted by Traci

These are NOT mine. This is a Facebook post from a beautiful site I follow about bunads. If you're interested, and don't have Facebook, let me know and I can ask questions, get you in touch, etc. Exciting!



I have 3 different Telemarksbunads for sale.

Please send me a pm for more information, if you are looking for a bunad. =)



Our Sister Lodge-

https://www.daughtersofnorway.org/ Submitted by Amey

<u>Sonja Henie lodge #29</u>

Founded: 1971 in Reno, Nevada

They host an annual Norwegian Smorgasbord which is open to the public. They donate to three local charities and contribute to the GL scholarship fund. They participate in Snowshoe Thompson Day in Nevada and Norway Days in San Francisco, and locally help with Sons of Norway rosemaling classes and lead a Scandinavian cooking class at a nearby community college.



<u>Lodge Name</u>

Their lodge is named for a Norwegian figure skater, who won 10 straight world championships and gold medals in 3 Olympics (1928, 1932, 1936). She also won 18 ski championships, and 3 tennis championships. She starred in 12 films, formed a touring ice show, and accumulated a modern art collection that started a museum near Oslo.

They meet one Tuesday evening per month at the Odd Fellows hall in Reno.



The Norwegian Ladies Chorus Seattle, Trondheim, August 2024 Submitted by Lise





My husband, Henry and I were fortunate in travelling to concert by the Norwegian Ladies Chorus of Seattle. At the beautiful stone Church, Lademoen Kirke with local Chorus in concert at 7 pm in the city of Trondheim. The local director also of the Nidaros Cathedral Boys Chorus. And our social treat, we were invited to the home of our grandchildrens' Wonderful Grandparents' home in Trondheim, enjoying that special 'Tronder' hospitality with Trondersodd, fresh strawberries with whipped cream for dessert, coffee with delicious cream cakes, rullekake, and a very substantial breakfast koldtbord (and hot).

Culture (Kultur)



Thor Bjørklund





Thor Bjorklund was born October 30th 1889, in Lillehammer, Norway. Thor grew up and was apprenticed as a cabinet maker. He became a master carpenter. He also attended The Arts And Crafts School in Oslo. Every summer historically, Norwegian farmers sent cows and goats to roam freely through the forest and mountains feeding on mother nature's offerings. After them, came the milk maids who spent the whole summer churning butter and making cheese. It is hard to get even slices of cheese with a knife, and it's not economical. The 20s in Norway held a depressed economy with great poverty, much like the 30s in the United States. This frustrated Thor. He wanted a tool that was kinder to cheese and the household budget. After many attempts made in his own workshop was born a simple but ingenious solution that the Norwegians call Ostehovel, a cheese slicer. His starting point was a planer, a tool from his own toolbox. His original device was made with four pieces; a blade, the neck, a spike, and the handle. He received his patent on February 27th 1925. It was a big hit with homemakers, who could also use it to slice potatoes for chips, and to peel and cut other vegetables. However, it was seen as a threat by the cheesemakers up and down Norway. They were worried about their livelihood and feared a decline in sales. They placed waste bags around the country accompanied by a note, "Throw your cheese slicer here!" But, they came around, and eventually actively embraced the tool. Thor started his firm in 1927. Today, Bjorklund & Sonner AS is still the lead manufacturer of cheese slicers produced in Norway. They were also the first cheese grater manufacturers. Since their startup, where it took 50 to 60 working operations to make a slicer, which took about two hours, they've made over 60 million cheese slicers, using practically the same principles today as then. They are still a major exporter, contributing greatly to the Norweigian economy. In 2009, the company became a subsiduary of Gudbrandsdad Industries AS, and they have become a classic symbol of Norwegian innovation, quality, and design. Thor died December 8, 1975 at age 86 years.

Norwegian Pesta





Halloween is nearing, and I thought I would try and scare you all with the Norwegian "Pesta".

Even though almost 700 years have passed Norwegians still shiver when we hear about the black plague. A bubonic plague (pesta) that wiped out more than half of the Norwegian population in the late 1300s.

Theodor Kittelsen made a book about Pesta. She is described as a small pale old woman with black eyes, hanging hair and a red or blue dress. It is said that she went from farm to farm and brought the plague with her.

In her hands she would carry a broom and a rake, and any place where Pesta would sweep her rake everyone would die. She could also be seen with a big book, holding the names of those who were sentenced to death.

So... be aware and pray that Pesta will not show up at your house this Halloween

5 Ways to Have a Koselig Norwegian Autumn

https://www.lifeinnorway.net/koselig-norwegian-autumn/





- Light candles-Koselig requires a soft, dynamic light, and a feeling of warmth that makes the outside seem even colder and you even happier to be inside as a result.
- 2. <u>Embrace knitwear-</u>The act of knitting itself is also a very koselig activity, and a lot of my friends will spend autumn knitting next year's jumper (sweater), while wearing the jumper they knitted last year.
- 3. <u>Always have a blanket nearby</u>-snuggle under it when reading a book or watching TV or knitting læsta, it's koselig.
- 4. <u>Light a fire</u>-inside or out the sight and sound of wood crackling in the fireplace on a cold evening is peak koselig.
- 5. Go for a walk-a Norwegian would say that coming back home after going for a miserable walk in suboptimal weather makes it even more koselig.

food (Mat)

National Chili Month

Chili is a simple dish of stewed beef, spices, chilis and vegetables that make for a hearty dish to feed a family. Started in 1880 by San Antonio Chili Queens who made and sold bowls of chili in the marketplace. Before there was a refrigeration, they had *brick chili* which was a dehydrated version that kept longer. The 1940s saw the demise of the Queens because of food safety regulations & urban development. It became the state food of Texas in 1977.

National Apple Month

In 1905 National Apple Day started, which turned into week and then in 1993 into National Apple Month. There are 7500 varieties found around the world & over 200 in the US. Gala Apple are currently the most common. They are members of the Rose family. Pomology is the science of growing apples. Apples float because they are 25% air. See recipe pg. 9



This month has been celebrated for over 30 years but became official in 1999 when the secretary of Agricultur Proclaimed it. To properly pop the corn it needs to be heated to 400-460 degrees. One cup equals about 1600



kernels. In 1946 it was the first deliberately microwaved food. It is the number one selling snack food and the most profitable snack food in the US. Most of the world's popcorn is grown in the United States. The average American eats 60 quarts a year, and that's ok because it's non-GMO, vegan, gluten free, sugar free, low fat, low calorie, and budget friendly!

Eat Country Ham Month/National Pork Month/Porktober/Go Hog Wild & Eat Country Ham Month/Hog Out

Hogs were Domesticated in China around 4900 BC. They were raised in Europe as early as 1500 BC. Queen Isabella insisted that Columbus took eight pigs with him on his voyage in 1493. But it was Fernando de Soto who is the father of the American pork industry. He landed in Tampa Bay In 1539 with 13 pigs. On his death 3 years later, his herd had grown to 700 head not including the ones consumed, ones that ran away and became wild, (ancestors of modern razorbacks) and those given to the natives to keep peace. Pig production spread through the colonies. Hernando Cortez introduced hogs to New Mexico in 1600 and Sir Walter Raleigh brought sows to Jamestown Colony in 1607. In New York they conducted such rampages to the grain fields that all owned hogs over 14 " had to have a ring in its nose. A long, solid wall was built on Manhattan Island on the north edge to control the roaming herds of pigs. That area is now called Wall Street.

National Pizza Month



Pizza month was started in 1984 to mark the debut of Pizza Today magazine. Congress officially designated it in 1987. Americans eat 3 billion pizzas per year. The average American eats 180 slices. The first pizzeria was in Naples, Italy in 1830. In 1905, at 32½ Spring Street, Lombardi's became the first officially licensed pizzeria in the United States. In 2023 there were over 73 thousand pizzerias in the US, the most in California, followed by New York, and Texas. One of the biggest growth spurts for pizza was from 500 parlors in 1934 to 20,000 parlors in 1956. Pizza Hut started in 1958, Little Caesars in 1959 and Domino's in 1960. The five top selling toppings for pizza are pepperoni, sausage, mushrooms, extra cheese, and bacon. The 5 biggest sales days for pizza are Super Bowl, Halloween, the day before Thanksgiving, New Year's Eve, and New Year's Day. In 2001 pizza was delivered to the International Space Station. I wonder what the deliveryman's tip was?

Some other Pizza World Records:

- Largest pizza party 3857 people
- Longest pizza 6333 feet and 3.10 inches
- The largest commercially available pizza is 8 foot by 2 foot by 8 inches sold In Burleson TX. Set in 2018 & at that time retailed for \$299.95
- The Largest Pizza Delivery was 30,000 pizzas delivered to United States Armed Forces, in Kandahar Airfield, Bagram Airbase and Camp Bastion, in Afghanistan, on July 4, 2012. The delivery was organized by Pizzas 4 Patriots.
- The highest pizza toss was 21' 5" inches See Article pg. 9

Spinach Lovers' Month

Spinach is one of the world's top 10 superfoods. It grows best in sandy soil in moist cool areas. It's rich in antioxidants, vitamin C, betacarotene,, and vitamin K. Unlike most vegetables, cooking spinach intensifies its nutritional value. 1/2 cup of cooked spinach is equal to three times the nutrition level of 1 cup of raw. After eight days of being picked it loses half of its nutrients if it's kept in the fridge. See recipe pg. 9

See recipe pg. 9

More food (mermat)

Recipe of the Month (Månedens oppskrift)

Danish Pork and Apple Stew (dansk svine- og æblegryderet)

https://cabininthewoodsblog.com/danish-pork-and-apple-stew/

This Danish stew is heavenly, very popular in Denmark, and for good reason! The combination of pork tenderloin, onions, apples, bacon, paprika, mushrooms, and cream is off the charts delish! The pork tenderloin is sliced very thin, so this comes together in less than 30 minutes! This is a perfect fall dish, you're guests will be so impressed! Try serving this over wide egg noodles or mashed potatoes!

Ingredients

16 oz of mushrooms, sliced (cremini or button)

- 1 tsp of olive oil or canola oil
- 5 slices of thick cut bacon
- 2 smallish pork tenderloins, cut into thin slices
- 2 Tbs of flour
- 2 medium yellow or white onions, chopped
- 1 Tbs of regular paprika
- 1 Tbs of smoked paprika
- 1 tsp of kosher salt
- ½ tsp of black pepper
- 1/₃ cup of water
- 1 chicken bouillon cube
- 8 oz of heavy cream
- 2 apples, peeled and chopped (like fuji or gala)
- ½ cup of chopped fresh parsley

Instructions

- 1. Start by adding 1 tsp of oil to a large skillet over medium/high heat and cook the mushrooms for 4 5 minutes. Now, In a large heavy dutch oven or stockpot over medium-high heat, cook the bacon until crispy, remove and set aside. Drain some of the bacon grease, leaving about 1 Tbs, lightly coat the pork with 2 Tbs of flour, add to the dutch oven, stir and cook for 4 5 minutes.
- 2. Then add the onions, stir and cook for 4 5 minutes. Now add in the paprika, salt, pepper, water, and the chicken bouillon, stir to combine then stir in the cream, apples, and the cooked mushrooms, cook for 5 more minutes.
- 3. To finish, taste and add more salt if needed then stir in the chopped parsley, and the reserved bacon, serve immediately. Delicious over wide egg noodles!

Judy's Recipe Corner--Submitted by Judy

Creamed Spinach with Crispy Cheese

https://www.foodnetwork.com/recipes/creamed-spinach-with-crispy-cheese-5510754





2 tablespoons unsalted butter
1 medium onion, finely chopped
Kosher salt and freshly ground black pepper
2 cloves garlic, minced
2 tablespoons all-purpose flour
3 tablespoons heavy cream
One 10-ounce package frozen chopped
spinach, thawed and drained
1 cup grated white Cheddar Cheese
Juice from 1/2 lemon
Hot sauce, to taste

3/4 cup grated Parmesan Cheese

Directions

- 1. Melt the butter in a medium pot over medium heat. Add the onion and sprinkle with salt and pepper. Cook until the onion is soft and translucent, 5 to 7 minutes. Add the garlic and cook for about a minute longer. Stir in the flour until combined and cook for 2 minutes to cook out the flour taste. Add the heavy cream and cook, stirring, until the sauce is thick and there are no lumps, about 5 minutes.
- 2. Add the spinach, breaking up any frozen chunks with the back of a wooden spoon. Stir to combine with the creamy mixture until uniformly incorporated. Taste and season with salt. Cook until the spinach is heated through and mixture begins to bubble, about 3 minutes. Add the Cheddar, lemonjuice and hot sauce. Season with salt and pepper. Turn to the lowest setting.
- 3. Heat a large nonstick pan over medium-high heat and line a baking sheet with parchment paper. Make 2-tablespoon mounds of Parmesan in the pan, leaving 3 inches between each (work in batches if your pan isn't large enough). Allow the Parmesan to melt and bubble until it starts to brown around the edges. Use an offset spatula to carefully lift each cheese crisp to the lined baking sheet. Allow to cool for 2 minutes. Crumble or serve whole on top of the creamed spinach.

More Food (mermat)

Pizza

To go with this month is Pizza month I found a couple of "Scandinavian" type pizzas on Face Book though there were many comments to the contrary too. But I found them interesting & fun variations.



Swedish
Pizza Bombai - tomato sauce,
cheese, ham, pineapple, banana,
curry powder and additional hot
spice sauce





Finnish

Moose chanterelle pizza and gravlax, pickled chanterelle and smetana (sour cream) pizza

Origin of country: Finland

on first one: Basic pizza dough and thinly sliced frozen moose + freshly picked chantarelle topped with Finnish kermajuusto (cream cheese)
On second one: Basic pizza dough and salt cured salmon, pickled chanterelles and smetana (sour cream), topped with kermajuusto (cream cheese)

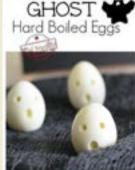
Fun Halloween Brunch Finger Food Ideas

















Pickled chantarelles

straight from Finland. Could be used in salads or a top of pizza for example (see above)

1 qt. small chanterelles Broth

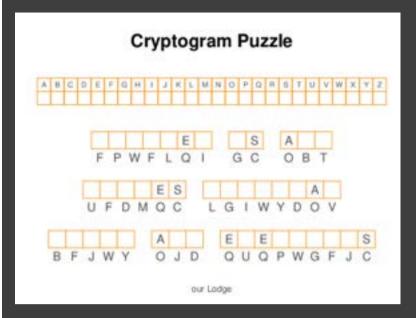
- 10 oz. water
- 2/3 c sugar
- 3 oz. white winegar
- 2 tsp mustard seeds
- 6 juniper berries
- 5 cloves
- 2 bay leafs

Steps

- Clean the mushrooms. Cook the mushrooms in boiling water for 2 minutes, strain and drain. Put the mushrooms in clean jars.
- 2. Combine the broth ingredients in a pot and boil for 5 minutes. Pour the hot broth over the mushrooms, close the lids and let cool at room temperature.
- 3. Move the jars to the cold and let them season in the cold for about a week.

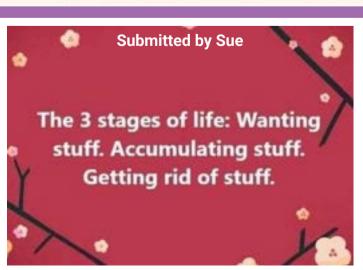
 Mushrooms can be stored in the refrigerator for a couple of months.

Brain Food (Hjernemat)













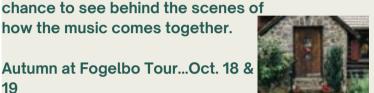


in the world without any mosquitoes, snakes or other reptiles. They also have a very few species of spider, none of which are harmful to humans.

Upcoming Events (Kommende arrangementer)

Nordic Northwest https://www.nordicnorthwest.org

Midwinter Revels Open Rehearsal...Oct. 15... Each year the group selects a culture to feature and celebrate through their show, and this year they are reveling in Nordic culture! The show will feature the story of a girl, her grandfather and Odin himself! Join us in listening to the group's choral rehearsal. This is not a formal performance but a



Autumn at Fogelbo Tour...Oct. 18 &

how the music comes together.

Convention-"Hasten to the Heartland"

https://www.daughtersofnorway.org/ Sioux Falls, SD - July 17-19, 2025



Lodging Reservations

for the 2025 Daughters of Norway Convention are now open at the Sheraton Hotel in Sioux Falls, SD. As noted in the July/August Døtre, you may call to make reservations or go to the blue link below.

The days and dates available through the internet link are Wednesday night, July 16 through Saturday night, July 18. If you will be arriving earlier or staying later, please call the hotel (605-331-0100) to request the additional nights at the group rate.

Sheraton Sioux Falls & Convention Center \$134 + tax (17%) per night

https://www.marriott.com/eventreservations/reservation-link.mi? id=1691433809226&key=GRP&app=resvlink

Everyone should have gotten emails with full info on Aug. 30

Norsemen Torsk Dinner

October 6, 2024 4:00-5:30



Sons Of Norway - Sonja Lodge #2-038, Eugene, Oregon. **Tickets**

sonjalodge.org/Norsemen-Torsk-Dinner

All you can eat "Family Style" Torsk (poached cod) with all the fixings. You will also hear The Norsemen sing a bit. \$25 for adults, \$15 for kids under 12 Click the link for ticket purchasing options

Make Your Own Bunad with Vesterheim Folk Art School! bunadcreations.com

As you know, the year 2025 marks the commemoration of the 200th anniversary of the first organized group of Norwegian immigrants to America, which means this is the perfect time to make a bunad! We're excited to welcome Norwegian textile expert Ingebjørg Monsen to return to teach at Vesterheim Folk Art School in Decorah, Iowa. Take one or both of these classes to learn to make the vest and skirt that is worn as part of the Norwegian nasjonaldrakt (national costume).

2025 Bunad Class schedule

January 17-20

February 7-10

April 11-14

May 2-5

June 6-9

August 15-18

September 12-15

November 7-10



All classes are 4 days long, each day 9am to 5pm with a break for lunch. Limit of 4-6 students per class.

Cost: \$450 plus materials.

Full payment required to secure your seat! Payment in full 30 days before class start. Limit of 4 per class! Room and Board is available for \$125 per night. Typical Norwegian meals will be served!

A supply list will be emailed before class.

Cancellation policy: Full refund if canceling 31 days or more before class start. No refund if canceling 30 days before class start.

Please make your reservation by calling 509-340-3880 or email gina@bunadcreations.com. Payment can be made with credit card, Venmo or check by mail.

Upcoming Events (Kommende arrangementer)



SONJA DAUGHTERS' ANNUAL HOLIDAY FAIRE & BAKE SALE SATURDAY-OCTOBER 26, 2024 9AM-2PM

Handicrafts, Christmas & Scandinavian Items



Bake Sale:

Lefse, Breads, Krumkake, Cakes, Pies, Cookies
LIGHT LUNCHEON AVAILABLE
Yellow Split Pea Soup
Norwegian Open-Faced Sandwiches
Desserts
Across from SportHill at 710 McKinley St,
Eugene

Cash, Check or Venmo

Trip to Scandinavia

https://www.rrpark.org/spectacular-scandinavia-july-5-20-2025

Submitted by Karin & Karen

You do not need to be a member of River Road Parks. Check the website for full information.



Scandinavian Dance Classes Submitted by Linda



The SFA is teaching several levels of dance classes.

They are free, no experience needed and you don't need a have a partner to participate.

I think it's a good way to get exercise into your week.

Classes start next week.

The classes will be repeated beginning in January so even if you can't get to them until the new year there is an option.

Vesterheim's 2024 Benefit Auction

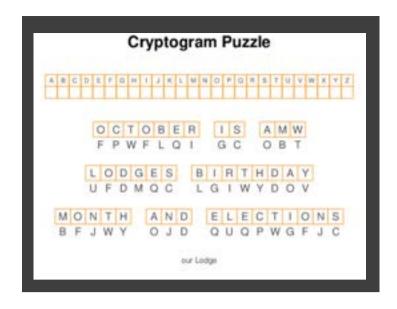
https://www.biddingforgood.com/auction/auctionhome.action?

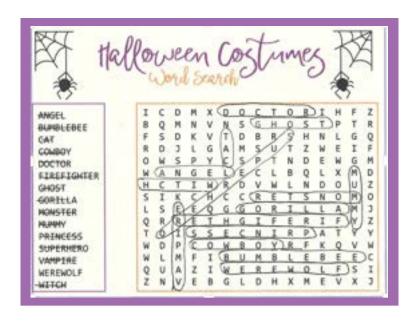
<u>auctionId=341761091&fbclid=lwY2xjawFnrg9le</u> <u>HRuA2FlbQIxMAABHXRiE96JIruL1yzil5xZqGEW</u> <u>RX5c4olzHevfzjO_Rc8NZ_p8LxMRaMQF1Q_ae</u> <u>m_my3C2sSXyX90CsGA5CBA-g</u>



The auction opens at noon (CST) on October 6 and ends at 9:00 p.m (CST) on October 13, 2024.









A BIG THANK YOU TO ALL WHO HAVE HELPED WITH THE NEWSLETTER THIS MONTH