



Daughters of Norway

(Døtre Av Norge)

Hulda Garborg Lodge #49



November 2025
november 2025

Founded August 29, 2009

My Dear Sisters From Lodge President
Sheryl Zinsli szinsli865@aol.com
949-436-0071

Hello sisters,

With the start of November, we move into our holiday season. Several of us attended Jean Winterstrom's memorial on November 1. It was a very lovely service. As always, our thoughts and prayers are with Jody and her family during this time.

Everyone enjoyed our October cultural program. Our thanks to Barbara Felder for putting it together. If you're interested in seeing that program, please feel free to contact me and I can send you a link for it. It covered Norwegian immigration to the U.S. and the 200th anniversary celebration of the arrival of "The Restauration" in New York City, with a replica of the ship.

The November Cultural program will show us how to make brown cheese. We will



also get to sample some. I'm looking forward to this and hopefully the

process will be easy so I can try it myself. We will also have our normal potluck after the meeting that day.

Researching, I found that the Scandinavian population in the United States incorporates the traditional Thanksgiving with their roots. Turkey with lingonberries is one thing you'll find on the table. Plus pickle herring, glogg, lefse, and rosettes for dessert.

The Thanksgiving holiday is actually the first step into the Christmas holiday season for Scandinavians in the U.S. I read that a bite of Thanksgiving is a piece of turkey with potatoes, lingonberries, and gravy. What do you cook or bake with Scandinavian recipes for your Thanksgiving holiday?

As we start our holiday season, my prayer for all my sisters is a safe and happy holiday season with their friends and family.

Sheryl

Hulda Garborg Lodge #49

Meets at Fallbrook Regional Health District
1636 E. Mission Road • Fallbrook, CA 92028

Correspondence:

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3rd Saturday of each month

General Meeting 10:00 am

Program 11:00 am

Happy Birthday!
Gratulerer med dagen!

- ♥ Diane T. 9 Nov.
- ♥ Melissa 12 Nov.
- ♥ Margaret G. 30 Nov.

What's Inside

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Better Impact

The Grand Lodge has launched a new management & communication tool.

This is a voluntary. Please watch your emails for a letter from me on how to access your Profile & change your password at MyImpact.com.

It is easy and will be beneficial to the Grand Lodge bookkeeping. So I am hoping our membership will participate.

So watch for the email.

*Thank you,
Margaret Dewey
your Financial Secretary*

SAVE THE DATE Christmas Brunch

December 20th

10:30-1:00

Margaret's home
24089 Crowned Partridge, Murrieta

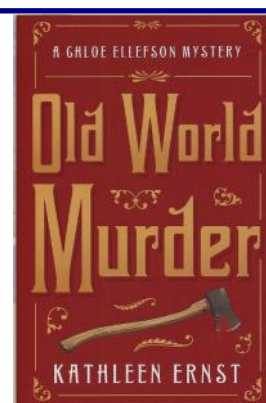
We will have a potluck brunch and lots of time to socialize. Maybe a game, too.

More info & food sign-ups will come out via email after Thanksgiving.

BOOK CLUB -

We are busy reading Old World Murder by Kathleen Ernst. We will gather in December to discuss and share. You still have time to read & join us. Hope you can join us!

Margaret Dewey
dwe3tmj@aol.com • 951-217-9268



Jean Winterstrom

Born Feb. 18, 1929 in Brisbane, Australia

Passed; Oct. 3, 2025

Our Charter was draped in black at the October meeting for our sister and mother-in-law to our sister Jody, Jean Winterstrom.

Jean always had a smile for everyone and loved attending the meetings. She loved being part of the sisterhood of our lodge. She joined our lodge in 2024.

She will be missed by everyone.

Fun Facts

Finnish

“Kukaan ei ole seppä syntyessään.”

Translation: “No one is a blacksmith when they are born.” This saying suggests that one needs to put effort into learning new skills.

*Sisters,
please consider sending in a Scandinavian cookie recipe for the December newsletter. It would be fun to have a whole section of Scandinavian holiday cookies to share with each other.*
Sheryl

Hulda Garborg Lodge Recipe File

The **kringle**'s roots can be traced to 11th-century Turkey, where bakers created the layered dough that would eventually become phyllo dough. As trade with the Ottoman Empire brought food and knowledge into Europe, historians believe that Austrian bakers replaced the oil in the recipe with butter. Around the same time, Roman Catholic monks in the 13th century began traveling through Scandinavia to convert pagan Vikings while gifting sweet pretzels along the way. Monks had developed the shape inspired by arms folded across the chest, mimicking the way many Catholics prayed in the Middle Ages. Fast forward to 1850, as



bakers in Denmark went on strike, Viennese bakers traveled from Austria to take their place, bringing with them a prowess in laminated dough. The Austrian puff pastry was incorporated into the pretzel shape and filled with Danish favorites, like marzipan and raisins.

I found that there is a difference in Norwegian, Swedish and Danish kringle recipes. Researching on the Internet, I found the common element is the name Kringle, which comes from an Old Norse word meaning ring or circle.

Racine, Wisconsin is the Kringle Capital of the U.S. and the site of Wisconsin state pastry Kringle. Racine's version of the originally Scandinavian kringle is, at its best, numbingly sweet and astonishingly butter-forward. It takes three days to roll, fold, and rest the 36 layers of butter, margarine, and dough that make up its surprisingly low profile. You will find Kringle in a circle or oval in the United States but when you travel to Denmark, you will find that it still takes the pretzel shape.

Fun fact: Both Aldi and Trader Joe source their kringle from bakeries in Racine, Wisconsin. Aldi's version comes from the Racine Danish Kringles which is a third generation bakery. Trader Joe's comes from the O&H Danish bakery, which is another family owned bakery.



Fun Facts

Swedish

"Det finns inget dåligt väder, bara dåliga kläder."

Translation: "There is no bad weather, only bad clothing." This saying advocates being prepared and adaptable, that one can enjoy any weather condition with appropriate clothing.

This is at the **Calif. Rosemaling convention** in old Town, with Lise Lorentzen our wonderful, fun teacher gold medalist, October 23-26, 2025. Here are some photos of San Diego rosemaling group, most of them in Astrid's class, some are in Daughters of Norway, some are also in Sons of Norway.
Submitted by Cary Sullivan and Sheryl Zinsli



The Telemark & Landscape style hanging plaque, original design by Lise Lorentzen VGM, we did on Thursday in a sip & paint. Really fun.



Second is photos of the Hallingdal Tine original Design by Lise Lorentzen VGM that we painted the rest of the convention. Tine was made by Larry Pickett Ultimate woodworking.



Lynn and her Damekor performance.

Upcoming rosemaling classes

Classes are usually on the 1st and 4th Saturday of each month at Norge Lodge in Vista.

The dates scheduled for Rosemaling for 2025 & 2026 (although they are subject to change) are:

November 1 & 22	March 7 Bjorg?
December 6	April 4 & CRA class 25
January 3 & 24	May 2 & 23
February 7 & 28	June 6 & 27?

Happy Painting!
Astrid Fisher

GL Board Fall Meeting *submitted by Joy Cook*

GL Secretary Randi Lundell and GL Judge Joy Tweedt Cook next to the first Norwegian Church on the campus of Luther Seminary in Minneapolis.

GL Board were hosted for fall Board mtg.

We went through the American Swedish Institute (*below*)



GL Board stayed at the Danish American Center



Mindekirken Norwegian service



Restauration in church as a memorial

Pastor wearing Ukrainian clerical vestments



Fun Facts

Danish

"Den veed bedst hvor skoen trykker, som har den pas"

No one knows where the shoe pinches apart from he who wears it: This means that only the person experiencing a situation truly understands its difficulties.

Norwegian

"Det verste trollet sitter inni hodet ditt eller nede bakkenivå."

Translation: "The worst troll sits inside your head and down at ground level." This saying means that the worst fears are often in our own heads.

A more than 1,000-year-old Viking ship goes on a very short, final voyage

Updated October 2, 2025 10:00 AM ET

Heard on [Morning Edition](#)

By [Henry Larson](#)



The Oseberg Ship in the former Viking Ship Museum. Museum of the Viking Age/University of Oslo
The Oseberg longship – considered one of the most important historical discoveries of the Viking age — voyaged to its final destination last month. But the journey it took to get there was complicated. The ship, built about 1200 years ago during the height of the Viking age, was first discovered in 1903 in Norway.

Jan Bill, a professor of archeology at the University of Oslo, said the ship may have been built for someone important.

"It might have been a king, might have been a queen," Bill told NPR.

Bill is also the curator of the Viking Ship Collection at the university's museum, where the Oseberg ship is kept.

Below right: 'Extraordinary treasures' from Viking age on display

To read more go to <https://www.npr.org/2025/10/02/nx-s1-5550149/viking-age-oseberg-longship-oslo>

submitted by Diane Gravlin



NORDIC COOKING FOLK ART COURSES THROUGH VESTERHEIM

For more information go to <https://store.vesterheim.org/collections/nordic-cooking-folk-art-courses>

2025-12-13 – Holiday Smörgås (Online)

Schedule: December 13 (2:00-4:00 pm CT) Instructor: Patrice Johnson Location: This is an online class hosted on Zoom. The holidays aren't just about meatballs, lutefisk, and lefse! We'll prep for the season with a beautiful and scrumptious variety of...

from **\$30.00**

