

Restauration Lodge #548

November 2008

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The November social meeting will be
Tuesday, November 11, 2008

7:00 pm

Our Savior's Lutheran Church
3634 1st Avenue NE
Cedar Rapids, Iowa 52403

Hosts: Don and Norma Kvindlog, Sara and
Larry Knutson, Jon White

"A Small Peek at Cod Fishing in Norway
Today"
by
David Christ

One of our Golden members, David Christ, will present the November program. David has visited Norway many times and is acquainted with folks in the Lofoten Islands and Vesterålen. Every winter cod are still hung to dry on outdoor racks in the Lofoten Islands of Norway. How does that relate to us in the United States? Why has this been important to Norway for a thousand years? These questions will be answered and we will take a peek at cod fishing today and see some ways it has changed since our ancestors came to America.

President McCormick's Corner

Tusen, tusen takk goes to the Næsses for their program at our last social meeting. It was interesting to learn about the differences as well as the similarities for those who immigrated in the 1860's and the 1960's. It was also interesting to learn about the Næsses own immigration to America and how they met. Thanks again.

Well, Fall is upon us and Thanksgiving is our next holiday. I wish everyone a time of joy with friends and family at this time.

We look forward to the report from our nomination committee in November and voting on our new officers in December.

My mother and I very much enjoyed the concert by the Luren Singers on Oct. 26th. I was surprised to see a high school classmate in the choir and he even had a solo. We also were able to visit with Father Ed Lechtenberg from Waukon and Lansing, Ia.

We will be hosting the District Fall workshop at my house on Dec. 6th. The Waterloo and Davenport lodges are to join us. Our Zone director, Norman Carlson will be the leader of the meeting from 10:00 to 3:00 that day.

Once again we are selling the Norwegian Calendars and I sent a sheet around at the October meeting for those interested, but if you were not there and would like to reserve a calendar, please call me at 377-2890.

Our next board meeting will be November 18th at my house. See you at the November social meeting.

Book Club

Book Club meets Wednesday, 19 November, 2008 at Gesme's. We will be discussing *Their Father's God* by Ole Rolvaag. The following month, Wednesday, 17 December, we will discuss portions of Kathleen Stokker.s book, *Keeping Christmas*. Please let Ann know if you will be attending. 362-6910 or augdhg@mchsi.com.

LOOKING AHEAD

December 9, 2008 meeting is a member participation event: “*Norwegian Christmas Music and Favorite Norwegian Goodies.*” Hosts and hostesses: **EVERY-ONE!! ALL MEMBERS** are asked to bring their favorite Christmas goodie (finger food) arranged on a tray or plate, ready to be served. Treats will be placed on a decorated serving table – and will be sampled by everyone. Coffee and hot spiced cider will be provided by the lodge. You are encouraged to prepare Norwegian treats, but American treats are also appropriate.

January 6 Lutfisk and Lefse Potluck - guests and visitors welcome. The January meeting will be a week earlier than usual. At 6 p.m., Tuesday, January 6, 2009, we will have an **Epiphany Potluck with Lutfisk and Lefse.** It will also be “Norwegian Sweater Night.” Everyone having a Norwegian Sweater is asked to wear it, or bring it to have on display at the meeting. There will be a place for the sweater display, as well as a short program about traditional Norwegian sweaters.

Youngest New Member Keith and Sarah Gunderson are the proud parents of a baby girl. She was born at 7:50 p.m. on September 15th and her name is Madelyn Grace. She weighed 8 pounds, 11 1/2 ounces, and was 21 inches long. Congratulations to Keith and Sarah!

Newsletter Deadline November 25

Lingonberry and Herring Orders

Be prepared to order your lingonberries and herring at the November meeting. Barbara Erickson will take your orders. The orders must be paid for at the November 11th meeting.

Joke (sent to us by Verle Lekwa)

After digging to a depth of 10 yards last year, New York scientists found traces of copper wire 100 years old. This showed their ancestors already had a phone network more than a century ago.

Not to be outdone by New Yorkers, California scientists dug down 20 yards in their state. An LA Times headline announced, "California archaeologists find 200 year-old copper wire - a sign of an advanced high-tech network 100 years before New York.

A week later, the Ames Tribune in Iowa reported, "After digging 30 yards down in cornfields near here, self-taught archaeologist Ole Johnson reports finding nothing. Johnson concludes that 300 years ago Iowa had already gone wireless.

Recipe of the Month

Rommegrot (Milk Mush)

4 cups milk

1/2 cup butter (not margarine)

3/4 cup flour

Heat two cups milk; keep warm and set aside.

In a heavy pan melt the butter until bubbly, then stir in flour and mix with a whisk until smooth. Stir in 2 cups cold milk and bring to a boil, stirring constantly. Then add the hot milk, stirring constantly. Cook until thickened and smooth. Serve while still warm in a soup bowl with a pat of butter in the middle. Sprinkle with a mixture of cinnamon and sugar.

Sons of Norway Blog

As you may know, Sons of Norway launched a blog (e.g. an online journal that is updated frequently with news and other tidbits) earlier this year. Since then it has provided real-time coverage of the 2007 Norwegian Experience winner's trip to Norway. Norway's participation in the 2008 Summer Olympics in China and the 60th Biennial International Convention in San Diego.

Blog (continued)

During the holiday season the Sons of Norway Blog will host a number of articles on Norwegian Christmas traditions, holiday recipes and links to interesting Norwegian-related websites. Please take a moment to visit the blog and see all the new posts. To view the blog go to www.sonsofnorwayblog.blogspot.com.



Rosette iron being dipped in batter.



Dean Gesme cooking, Joe and Jean Reed observing the rosette cooking operation.



Barb Erickson cooking a Rosette.



Finished rosettes lined up for inspection.



