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New President Note:

Whoever said “you can never go back” must not have been a member of the Sons of Norway, because I am back after almost 25 years (well 24) but then who is counting. Else Jacobs and I started the Solskinn Lodge about 25 or so years ago as there was no Lodge here in the Coachella Valley. Those of you that were at the convention in June probably read the story in our SON’s convention magazine. The story is also on Solskinn Lodge Face Book page.

There are still a lot of Charter members belonging to our lodge, and that is a tribute to the dedication of everyone who kept up with the hard work it takes to run a Lodge.

Now gone is the old so on with the new:

First I want to thank all of you that supported me and voted for me to become the 2015/2016 President. We have been lucky to have had some wonderful Past Presidents that have kept this Lodge going. It is not possible to run a Lodge without a good foundation and a bunch of hard working volunteers. I hope you all will continue to support the Lodge and give a hand when needed.



I will promise to do my best to keep everything on an even keel with the help of everyone. We will have fun and engaging programs as well as be resilient about locating new members.

We have been given a challenge with the remodeling of the church (our meeting place) but we will overcome and make it work.

If there is anything in particular you want to see happening in our Lodge, please come forward and let us know.

This is a Lodge for our members and friends.

*Fraternally,
 Berit Reistad President
 Solskinn Lodge*

An elderly couple go to church one Sunday. Halfway through the service, the wife leans over and whispers in her husbands ear, “I’ve just let out a silent fart. What do you think I should do?” The husband replies, “Put a new battery in your hearing aid.”



Our new President Berit Reistad and our new vice president David Lutes. We are all looking forward to your leadership of our Lodge.

Sons of Norway Event Calendar

February 2015

Feb. 6	11:30 am	Lunch Bunch – Coed Valentine Theme Luncheon Grove Artisan Kitchen at the Miramonte Resort & Spa 4500 Indian Wells Lane – Indian Wells Dottie Bessaes to RSVP 760 345-6586 or dbessaes@verizon.net
Feb. 12	3:00 pm	Solskinn Lodge Sewing Circle – Hardanger Phyllis Peterson 760 200-1306
 Feb. 14	11:00 am	David Lutes, Foundtion Director and the officers of Solskinn Lodge request your presence at the wedding of Porky & Priscilla The Sons of Norway Foundation Fundraising Pigs At the “barn” on the property of Rex Seawright & Nancy Madson, 28351 Via Las Palmas, Thousand Palms ➔ RSVP by February 10 to David Lutes 760 674-1933 or davidjlutes@yahoo.com (gifts to the Sons of Norway Foundation are tax deductible)
Feb. 16	4:30 pm	Solskinn Lodge Happy Hour/Early Supper Club Kaiser Grill – Palm Springs David Lutes 760 674-1933 or davidjlutes@yahoo.com
 Feb. 21	4:00 pm 4:30 pm	Social Concert Hope Lutheran Church Find Your Sweet Scandinavian Heritage. Solskinn Lodge invites you to experience a Traditional Norwegian Music and Dessert Event. Traditional Dessert reception to follow. Free with reservation or \$2.00 at the door. For reservation contact Debera Ellingboe 760 699-7436 or debera.ellingboe@yahoo.com
Feb. 26	3:00 pm	Solskinn Lodge Sewing Circle – Hardanger Patricia Lee 760 832-6225

February Birthdays

- 1 Edwards Steven Lynn
- 1 Johnson Wayne E
- 11 Hartley Terese Olson
- 16 Lingle Donald Lee
- 23 Strandjord Ulf
- 25 Bjerke Grace
- 28 Richardson Adam

Hurra for deg som fyller ditt år! Ja, deg vil vi gratulere!
Alle i ring omkring deg vi står, og se, nå vil vi marsjere.
Bukke, nikke, neie, snu oss omkring, danse så for deg med hopp og sprett og spring, ønske deg av hjertet alle gode ting og si meg så, hva vil du mere?
Gratulere!



Loren and LaRee Opdahl. LaRee is holding the glass hummingbird door prize that she won. Picture is from Happy Hour, January 2015.

Annual SPPC Fundraiser at Shaker's Restaurant in Glendale

Every year in March, the Southland Past Presidents Club (SPPC) holds a fundraiser to assist in providing ½ "camperships" to Sons of Norway Heritage members who attend Camp Trollfjell (the language & heritage camp) at Camp Norge in Alta, CA. This year, 14-17 year olds attending the new Folkehøgskule (Folk High School) are eligible to apply for the SPPC campership also. With a new session for the older youth, and new ideas for Camp Trollfjell, assisting more of our youth is a worthy endeavor.

The Shaker's Fundraiser is **Tuesday, March 17, 2015 between the hours of 3:00 and 8:00 PM at Shaker's Family Restaurant, 801 N. Central Ave., Glendale, CA.** When you order your meal, tell the server that you are with the Sons of Norway group. 25% of your dinner tab and bakery purchase will go to the SPPC campership fund. Shaker's (not the pizza place) is a family restaurant that serves good, "home-cooked" meals, so bring your family, friends, and neighbors. **You don't have to be a Sons of Norway member to participate.** Come and celebrate St. Patrick's Day at Shaker's, eat a great meal, and help our Sons of Norway children.

If you can't go to Shaker's on March 17, consider giving a donation to SPPC instead (the gas money that you saved by not going). Send donations, made out to SPPC, to Mike Sondreaal, SPPC Treasurer, 1016 Saxon Place, Thousand Oaks, CA 91360-5347.

January's Lunch Bunch at Clementines

celebrated bringing in the new year with good conversation, food and goodies. We were happy to have two new members join us also.

February 5th's Valentine themed Lunch Bunch will be co-ed and will meet at the Artisan Grove Kitchen at the Miramonte.

We will be eating on the patio in front of the beautiful fountain. Delicious food, wonderful atmosphere and fun, too! The restaurant needs the count ahead of time.

Be sure to contact Dottie Bessares to reserve a place for you. (760-345-6586 / dbessares@verizon.net)

Mark February 14th

Plans for the February 14th wedding for Priscilla and Porky are coming along. A planning meeting was held last week to talk about what is needed to make this an enjoyable wedding for everyone attending. We'll also be having a rehearsal so all those in the wedding party know what they are to do. If you plan to attend, PLEASE let me know by February 10th so we can plan on the number of tables and chairs we need as well as food and drink. If you have not yet contacted ME, please do so now. Telling someone else you are planning to attend may not get back to me. David Lutes davidjlutes@yahoo.com or 1760 674-1933.

Happy Hour

The joy of getting together and having food and drink ... equals Happy Hour. Last month 19 of us met at the Tilted Kilt. On February 16th at 4:30, we'll meet at Kaiser Grille in downtown Palm Springs. It is located on Palm Canyon Dr. near Arenas. PLEASE let me know if you plan to attend this happy hour. It's embarrassing to tell them to expect 15 and 25 show. davidjlutes@yahoo.com or call 1760 674-1933 Deadline for reservations is Friday, the 13th.

An additional camp for kids ...

We will have two camps in 2015 at Camp Norge. That is the overall name of the camping facilities. Trollfjell Folkehøgskule will be for 14-17 year olds from July 6-11th. This camp will have classes in handwork, culinary arts, and carpentry. Because of the space, there will be limit of 18 campers.

Camp Trollfjell is for 8-13 year olds and will run from the 12-25th of July. Again, classes will be in rosemaling, folk dancing, heritage, crafts, and Norwegian language. The campers will learn to manage money with bank books, use of the Norwegian Krone, a daily canteen for purchasing special treats, and authentic Norwegian food at mealtimes.

The Executive Director is Erik Peters and the Assistant Director is Clayton Davis. If you wish to have more information, go the District Six website - www.sofn6.org.

Coffeetime in Scandinavian

Coffeetime makes up three of the six meals of the Scandinavian day, and what you eat with coffee, whether you are in Minnesota, Finland, Sweden, Denmark, Iceland or Norway is coffeebread. Coffeebreads are not served with meals, but accompany morning coffee, afternoon coffee or evening coffee. Normally, they are not buttered and, even if they are sweet, they are called coffeebreads, not coffeecakes.

On special occasions, such as after a club meeting or at church, coffeebreads are served with cookies, too. And on really fancy occasions (after a wedding, or during the Christmas season, or when you have special out of town visitors) a full-blown coffeetable is in order. The coffee table includes cardamom-flavored coffeebreads, plus other special sweet yeast breads, plain as well as frosted cakes, and a variety of cookies.

The formal Finnish coffeetable is like those I've experienced in Sweden, Norway, Denmark and Iceland. It is served in three courses. The first course is always sweetened yeast bread, often a braid, and often flavored with cardamom. With the first course you have a cup of coffee and sample a cookie or two. The second course is a pound cake or another unfrosted cake baked in a fancy tube pan. You sample the cake and a couple of the cookies with another cup of coffee. The third course is a fancy filled cake, which you sample by itself, with a third cup of coffee. With the fourth cup of coffee, you sample anything you haven't already tasted, or go back for seconds. As with the flowers in the centerpiece, there should be an uneven number of choices on the table. Seven is considered perfect.

*From The Great Scandinavian Baking Book, pg. 67.
Copyright © 1988 by Beatrice Ojakangas*

Cooking Culture Skills Program

Norway's cuisine reflects both its climate and its culture. Because of the country's high mountains, steep fjords and sweeping plateaus, only a small percentage of Norway's land is arable. Traditionally, farms were small and subsistence-oriented. From the 1500s to the 1800s Norway's population remained at the very limits of what the country's agriculture could sustain. In order to survive, Norwegians had to supplement their diets with hunting, fishing, and gathering – as well as pioneering some fairly extreme methods for preserving and storing foods.

Surviving on a meager food supply for centuries had an indelible impact on Norwegian culture. People learned to live and thrive on what they had. Thrift, perseverance and moderation became treasured traditional values. However, even though Norway itself was relatively poor, its strong maritime connections brought foreign foods

and ingredients to Norwegian homes, particularly in the 1800s. For example, spices that aren't native to Norway – cardamom, cinnamon, coriander – nonetheless occur widely in traditional Norwegian cooking.

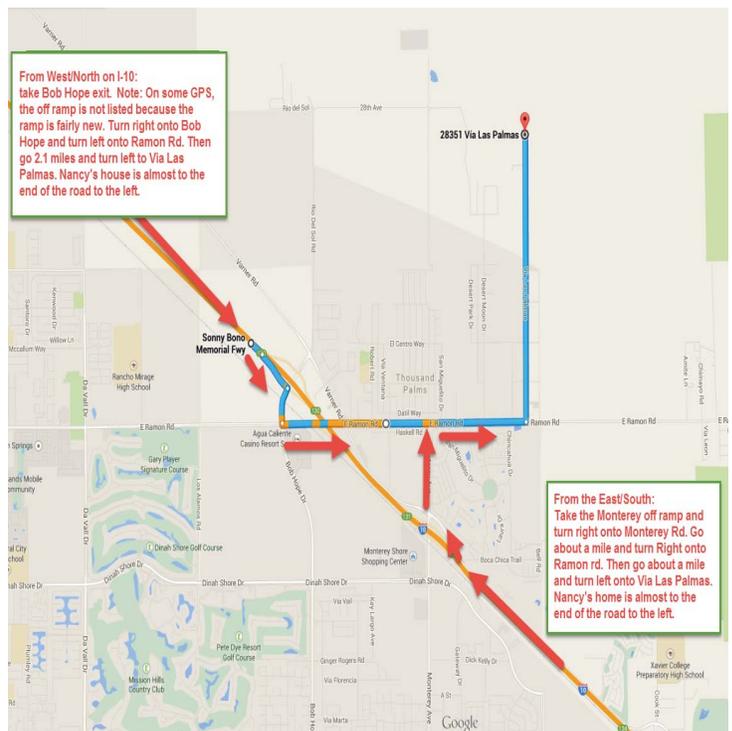
Much of what we now consider traditional Norwegian food originated or developed in the 1800s. This is also the same period when a great feeling of national romanticism swept the country, a cultural movement that defined Norwegian cultural identity. Many aspects of traditional Norwegian culture – folk dress, folk tales, rosemaling, even the language itself – were defined in the 19th century. Sons of Norway Cooking Unit.

Sons of Norway has a Culture skills Unit which will structure your adventure to learn about Norwegian cooking. Part 1: Traditional Favorites. In Part 1, you're going to dive right in and prepare five traditional Norwegian dishes. For each item you make, you will take a picture, fill out a recipe review form and include these with your final report.

Which items you make is up to you, but be sure to select from a wide variety, for example, open-faced sandwiches, oven-baked salmon, rømmegrøt, Norwegian sweet soup and your grandma's cardamom coffee cake. You can either prepare them all at once, or one at a time. However, none of the items you make for part 1 may be duplicated for parts 2 and 3, so plan accordingly.

For further information please log-in to the members section of the Sons of Norway Section and go to culture skills. This is the link but you must have a member log-in to access the documents http://www.sofn.com/members/PDF/Cultural%20Skills/CS1_Cooking_2012.pdf or contact our Lodge Culture Director Diane Presley.

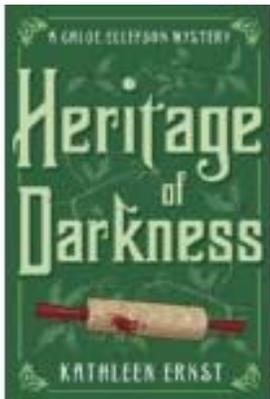
Directions to the Wedding



BOOK REVIEW

Heritage of Darkness, by Kathleen Ernst (Woodbury, Minnesota; Midnight Ink, 2013)

Can you imagine a murder using a lefse rolling pin? In this the fourth of Kathleen Ernst's Chloe Ellefson Mystery series, that becomes the weapon of choice.



Chloe is a curator at Old World Wisconsin, an open air museum near Eagle Wisconsin. She is a Norwegian-American. In the first volume, *Old World Murder*, a Norwegian ale bowl figures prominently. The next two volumes, *The Heirloom Murders* and *The Light Keepers Legacy*, and interesting but have no specific Norwegian flavor.

In *Heritage of Darkness*

Chloe and her mother are joined by Roelke, a policeman and Chloe's suitor, in Decorah, Iowa. They are there to take classes at Vesterheim. The entire novel takes place in Decorah in 1982 just before Christmas. Chloe's mother is going to take an advanced class in rosemaling. She already holds a Gold Medal. Chloe is taking a beginning class in Rosemaling, and Roelke is taking a course in chip carving. Chloe has arranged the week in an attempt to mend her relationship with her mother.

During a reception at the museum, Chloe and Roelke discover the body of Petra in a trunk in the indoor farm house exhibit. She has been murdered with a lefse pin. Petra had been scheduled to teach the beginning rosemaling class. Chloe's mother is asked to teach the beginning class, so now she and Chloe have even more relationship problems.

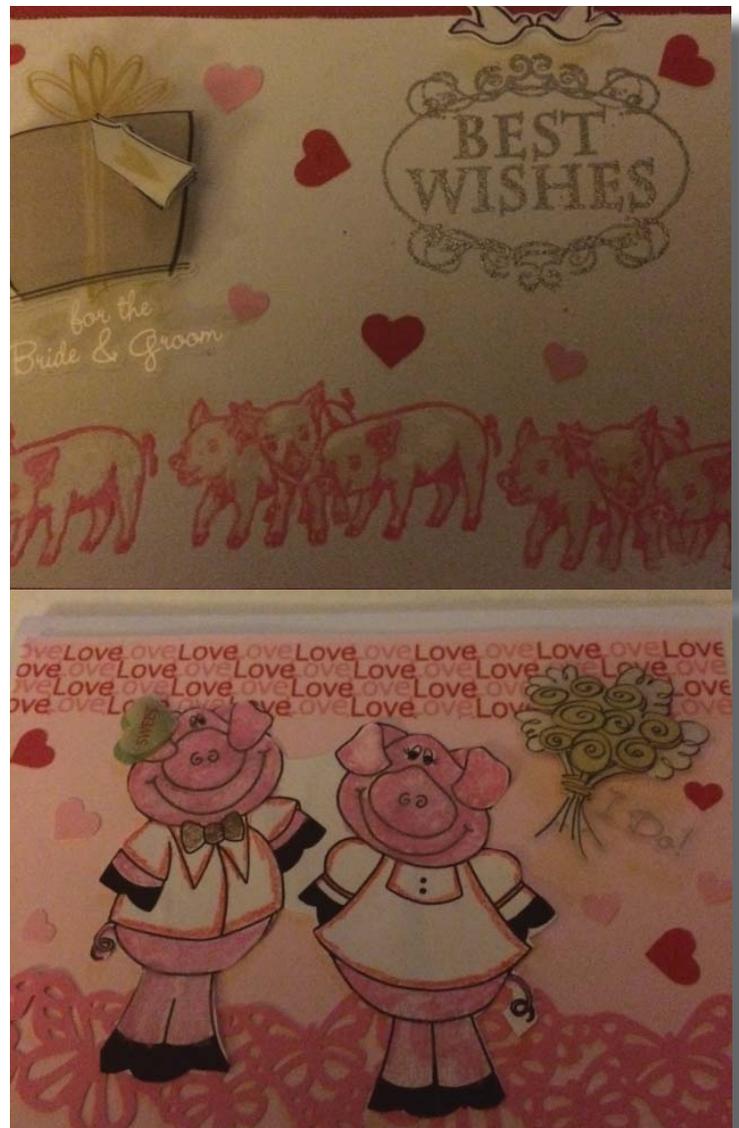
Petra has made lots of enemies so there are plenty of suspects. Chloe and Roelke help the police discover the murderer. Other attempts are made on other characters.

Much is made of Julebukking, and a mangle plays a role. Anyone at all familiar with Vesterheim and Decorah, will find this a pleasant read. While the author is not a Norwegian-American, she is very knowledgeable.

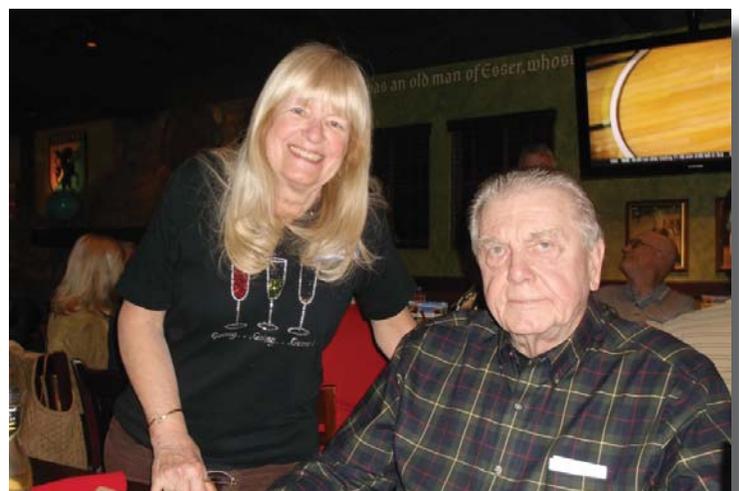
This book and the *Old World Murder* are available in the lode library.

Submitted by
Vaughn Simon

Wedding Card



Miriam Hendrix made this wonderful card for the wedding of Porcky and Priscilla. Wonderful job Miriam.



Miriam Hendrix and Jerry Tallackson at happy hour in January 2015



Shirley Severtson



Luella Grangaard



Oranda and Darrel Sinclair



Dottie Bessaies



James Cross



Linda Lathers



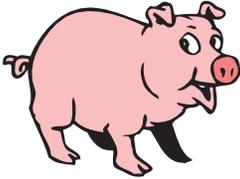
Berit Reistad lead through the lodge ad our new president.



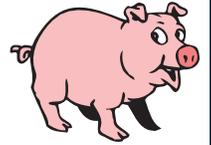
Solskinn Lodge board of directors.



David J. Lutes, Foundation Director,
and the officers of Solskinn Lodge #6-150
request your presence at the wedding of



Priscilla and Porky



The Sons of Norway Foundation Fundraising
Pigs.

Please share in the joy and happiness as they begin
their new life together. They will exchange vows on

Saturday, February 14, 2015
At 11:00 A.M.



At the “barn”
on the property of Nancy Madson and Rex Seawright
28-351 Via Las Palmas, Thousand Palms, CA

Reception, light lunch w/Champagne, to follow the ceremony

Please RSVP by February 10th to
David J. Lutes, Solskinn Lodge’s Foundation Director
760-674-1933 or davidjlutes@yahoo.com
Cards may be sent to 44-039 Chamonix Ct.
Palm Desert, CA 92260

Gifts of fed Pink Pigs will be accepted at the ceremony.

Gifts to the Sons of Norway Foundation are tax deductible

Solskinn Lodge Officers - 2015

President	Berit Reistad	485-1130
Vice President	David Lutes	674-1933
Secretary	Luella Grangaard	363-7704
Treasurer	Nancy Madson	343-0848
Membership	Beverly Nabors	
Social Director	Luella Grangaard	363-7704
Cultural Director	Diane Presley	401-1752
Editor:	Steinar Johansen	898-3340
Publicity Director:	Berit Reistad	485-1130
Counselor:	Luella Grangaard	363-7704
Sunshine Girl:	Charlotte Larsen	328-1791
Photographer:	Steinar Johansen	898-3340
	Miriam Hendrix	320-9244
Foundation Director:	David Lutes	674-1933
Tubfrim Chairman:	John Strom	568-3483
Tel. Tree Chairman:	Dottie Bessares	345-6586
Historian:		
Assist:		
Camp Norge:	Ronna Clymens	951-849-1690
Supper Club:		
Librarian:	Corrine Bjerke	360-5229
Auditors:	Normal Larsen	328-1791

February Social

Hope Lutheran Church Social Hall

Saturday, February 21

4:00 Social

Note earlier times

**4:30 Program: Traditional
Norwegian Music Concert**

Dessert reception to follow

**Cost: Free with reservation or \$2.00
at door**

RSVP: 760-699-7436

email: debera.ellingboe@yahoo.com

Save stamps
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Steinar Johansen
1820 N Mira Loma Way
Palm Springs CA 92262

