

EDMONDS LODGE 2-130 SONS OF NORWAY



December 2021 * Nyhetseksplasjon
God Jul

Ønsker dere en sunn og God Jul i 2021

I hope everyone had a safe and happy Thanksgiving as we continue to observe social distancing and covid health observations. We are on another downturn in covid cases but omicron looms in our near future. Edmonds Board and Lodge meetings will continue to be by ZOOM. Board Meetings will start at 7pm (first Wednesday of month) and Lodge meetings will start at 7:00 pm (second Wednesday of month). **EXCEPT FOR DECEMBER!** Our December



Christmas celebration is Saturday Dec 11 at 4:00 pm. We will be sharing music, stories and crafts this Saturday. I hope you will join us. See below for link.

At our **January Lodge Meeting** (1/13/20 4:30pm) we will install our **2022** officers. The list of officers looks very similar to those from this past year, with a few losses. Please consider supporting Edmonds Lodge by helping to fill in some of the empty supporting roles or playing assistant to an existing position. Mange takk to those officers willing to continue into 2022.

Fraternally, *Norma Jean Sands, President*



Join us for the Holiday Party Saturday December 11th @

4:00pm - Please join a few minutes early.

Join here: <https://us02web.zoom.us/j/88149115735> or by phone:

(253)215-8782 code: 88149115735#

Edmonds Lodge Officers 2022

Executive Board

President: Norma Jean Sands
 Vice President : Jane Bueing
 Secretary: Shirley Lovelace
 Treasurer: Phil Kollen
 Fin. Secretary: Loren Krusenstjerna
 Counselor: Waldo Bueing

Directors

Social Director: Eli Krusenstjerna
 Cultural Director: Roberta Morrow
 Asst.Cultural Dir.: Shirley Lovelace
 Sports Director: Glenda Nelson
 Youth Director: -vacant-
 Foundation Director: -vacant-
 Financial Benefits: Mike Dyal
 (425) 243-4521

Trustees

Marshall: -vacant-
 Trustee: Harold Setran
 Trustee: Jane Bueing
 Trustee: Eli Krusestjerna
 Support Officers
 Musician: Kris Johannsen
 Librarian: Fay Setran
 Information: Erlene Stevenson
 Historian: -vacant-
 Website Support: Donna Stewart
 Newsletter Editor: Norma Sands
 Newsletter Dist.: Norma Sands
 & Shirley Lovelace
 Publicity: -vacant-
 Scholarship: Turid Bouchoukian
 Sunshine: Shirley Lovelace
 Building Liaison: -vacant-
 Greeters: All board members

Sunshine Report

When an Edmonds Lodge Member needs some cheer, please contact our Cheer Volunteer: Shirley Lovelace, 206.708.0344 Her email is: grannyslovelace@gmail.com



December Birthdays

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1 Lisa Ann Wilson
 3 John K Sjong
 4 Ella M Steed
 10 Brian Edward Malnes
 12 Tristan Haije
 12 Emma M Pedersen
 15 Dawn Marie Scurlock
 15 Barbara J Vadset
 19 Patrick W Mc Manus
 20 Genie L Wehling
 22 David R Ellingson
 24 Gayle V Joinette
 29 Karin L Loberg

Happy Birthday all!

Norwegian Fruit Soup – one of my favorites (njs)



Ingredients:

- 5 cups water
- 1/4 cup large pearl tapioca
- 1 cup chopped prunes
- 1/2 cup raisins
- 1 cup mixed dried fruit, chopped
- 3/4 cup sugar
- 1 tsp. cinnamon
- Zest from 1 lemon
- 1 Tbsp. lemon juice

Prep Time: 15 Minutes
Cook Time: 10 Minutes
Total Time: 25 Minutes

Note: Any combination of dried fruit can be used.

Instructions:

Soak tapioca in water overnight. In the morning, add fruit, sugar, cinnamon, and lemon zest.

Cook over medium-high heat in a large, heavy-bottomed saucepan until tapioca is clear and the fruit is tender, about 10 minutes. Remove from heat and add lemon juice. Allow to cool. Store in refrigerator for up to 1 week.

Recipe source: <https://www.cheaprecipeblog.com/2015/11/norwegian-sweet-soup-sot-suppe/> Image from cheaprecipes.com

NISSE STORY

A nisse (Noewegian & Danish), tomte (Swedish), tomténisse (Finnish), or tonttu (Finnish) is a mythological creature from Nordic folklore today typically associated with the winter solstice and the Christmas season. They are generally described as being short, having a long white beard, and wearing a conical or knit cap in gray, red or some other bright color.



One is expected to please nisse with gifts— a traditional gift is a bowl of porridge on Christmas Eve. If the nisse is not given his gift, he might leave the farm or house or engage in mischief such as tying the cows' tails together in the barn, turning objects upside-down, and breaking things. The nisse likes his porridge with a pat of butter on the top. In an often-retold story, a farmer put the butter *underneath* the porridge. When the nisse of his farmstead found that the butter was missing, he was filled with rage and killed the cow resting in the barn. But, as he thus became hungry, he went back to his porridge and ate it, and so found the butter at the bottom of the bowl. Full of grief, he then hurried to

search the lands to find another farmer with an identical cow and replaced the former with the latter. In another tale a Norwegian maid decided to eat the porridge herself and ended up severely beaten by the nisse. The being swore: "Have you eaten the porridge for the nisse, you have to dance with him!". The farmer found her nearly lifeless the morning after.

If you are nice to the nisse, the nisse will be nice to you and even help with the Christmas packaging!



Norwegian Christmas Porridge = Risengrynsgrøt

Ingredients:

1 cup short grain rice
1 cup water
½ tsp salt
5 cups milk
2 tbsp sugar



Directions:

Wash rice; add water and salt and bring to boil.

Add milk and sugar to rice and simmer slowly for 20-40 min. Stir now and again to keep from sticking.

Porridge is ready when thickened. Traditional: add one peeled almond!

Serve with sugar and cinnamon.



Norwegians often eat this for lunch on Christmas day. Many people take an almond, remove its skin and put it in the rice porridge. This is a Christmas game, the person who gets the almond in his or her porridge is supposed to hide it, often in their mouth. After everyone has finished their porridge someone asks "Who has the almond"? There is often a small gift, maybe a marzipan pig, for the winner.

P.S: I made the risengrynsgrøt myself and am eating it while I compose.

Gingerbread House

Want to see the biggest Pepperkakebyen (GingerBread Town)? Visit Bergen, online of course, at <https://en.visitbergen.com/whats-on/gingerbread-town-pepperkakebyen-p895763>. Or GO TO Facebook: <https://www.facebook.com/Pepperkakebyen/>



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2022 Kalender

Edmonds Lodge meeting 7 pm Zoom
January 12 - Installation of officers
February 9 - Day of the Sami People
March 9 - Celebrating the Irish
April 13 - Easter
May 11 - Memorial and 17. mai

Look for at other Lodges

Whidbey Island Nordic Lodge 2-164: Lutefisk dinner planned for January
Saturday, January 22, 2022: **Leif Erikson Lodge 2-001**
Crab Feed
Saturday, January 29, 2022, 11AM-3PM: **Poulsbo Lodge 2-044**
is having its annual Lutefisk and Meatball Dinner

*Edmonds Lodge
volunteers work hard to
make our lodge the best
it can be.*

*Thank you for all you do
to support our
community and lodge.*

SMARTER PLANNING



**Sons of Norway has some
of the very BEST Life
Insurance and fixed
annuity rates in the
country!**

Life insurance Benefits:

- Avoid Probate
- Pay Estate Taxes
- Provide for Loved Ones
- Build Cash
- Give to charity



SONS of NORWAY

Sons of Norway
Edmonds Lodge 2-130

Street Address:
515 Dayton Street
Edmonds, WA 98020, USA

PO Box 1651
Edmonds, WA 98020-1651

Website:
www.edmondssonsofnorway.weebly.com

**ADDRESS SERVICE
REQUESTED**