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Board meeting October 2nd begins with coffee at 6:30; meeting at 7pm. All members are welcome.

Next Lodge Meeting: October 9th, 2019

Come one and all, open to the public!

Meeting starts at 6pm with salutations from 4:30 until start. Dinner is served thereafter.

Edmonds Lodge Famous Norwegian Pancake Breakfast:

Saturday, Oct 5th = "mmmmmm"





Home is Where the Heart Is-Keep it So

Think about some of your fondest memories. When I think of some of mine, many of them are from activities in my home. Most of us see our home as an asset because we have been told our entire lives that "our home is one of our biggest assets." However, besides the memories-what do you have to show for it? The pride of a 30-year mortgage paid off? That is an accomplishment, however knowing how to utilize the true value of your home. It has the power to provide a means for income, long term & disability care even estate growth and legacy provisions. Usually to get those benefits the house needs to be sold. Well, not anymore.

Contact the Edmonds Lodge Financial Benefits Councilor, Mike Dyal. "dyal": 425-243-4521



Presidents Message

Presidents Message October 2019

We have passed the autumn equinox and days are shorter than nights. It is time to think of indoor activities, like your SON lodge meetings. We have a movie evening planned for this October Edmonds Lodge meeting with Phil Borgnes showing clips from old Norwegian films. This program begins at 6 pm with dinner to follow at 6:30 pm. Det blir norsk torsk for middag (it is cod from Norway for dinner). Come early to socialize at 4:30. Our meeting this month falls on October 9th, Leif Erickson Day. It honors Leif Erickson, the Norse explorer who led the first Europeans thought to have set foot in continental North America.

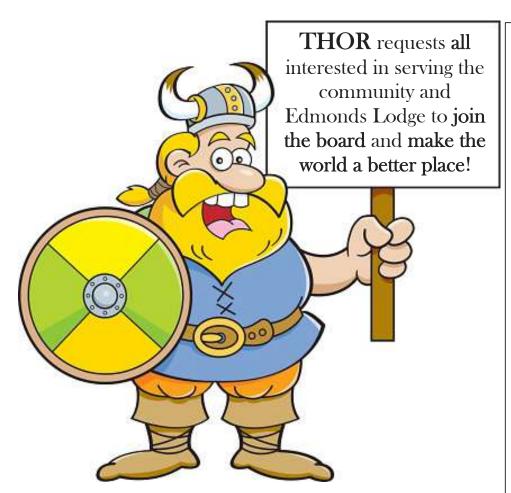
Several members (og tusen talk til dem alle) from our lodge helped staff an information booth at the Edmonds Market this past month (9/21) where we had a lot of interest from the public. We advertised our upcoming pancake breakfast for October 5th. It is an event many folks had been to before and were looking forward to again.

Fall also means that it is time to think about electing new officers to our Lodge Board. Mange takk to Donna Stewart (206 521 5446), Harry Malnes (425 743 1660), and Bob Turcott (206 308 5265) who have volunteered to be on the nominating committee. If you are interested in knowing more about the board, or better yet, being on the board, contact one of these three. We are looking for new blood on the board, keeping a mixture of old and new members!

Yours fraternally,

Norma Jean Sands





Fall-time Activities

Uffda Fest, October 4th-5th Celebrating Autumn in Spring Grove, MN

Uffda Day

Uffda Day: The first Sunday in October brings thousands to town to enjoy the parade, demonstrations, Scandinavian foods, classic car show, quilt display, crafts sales and more.

Uffda Day will be held Sunday, October 6, 2019!

Rutland, North Dakota

October 17-20, 2019–**The 16th Annual UFFDA Camp Tesomas Hunt** in Rhinelander, WI

More inside...keep reading!

Edmonds Lodge Officers

Executive Board

President: Norma Jean Sands	206-524-6020
Vice President : Sandra Ferchen	425-275-7114
Secretary: Jane Bueing	425-268-9627
Treasurer: Vicki Nelson	425-218-4447
Fin. Secretary: Loren Krusenstjerna	425-775-1710
Counselor: Waldo Bueing	425-882-2212

Officers/Directors

Social Director: Eli Krusenstjerna	425-775-1710
Cultural Director: Roberta Morrow	425-921-0302
Asst.Cult. Dir: Shirley Lovelace	206-708-0344
Sports Director: Glenda Nelson	206-778-4886
Youth Director: Nathan Salmon	425-359-3178
Asst. Youth Dir: Sandra Ferchen	425-275-7114
Found. Director: Erlene Stevenson	425-712-9788
Financial Benefits: Mike Dyal	425-243-4521

Trustees

Marshall: Bob Turcott	425-308-5265
Asst. Marshal: Tristan Haije	425-778-1665
Trustee: Harold Setran	425-778-2009
Trustee: Jane Bueing	425-882-2212
Trustee: Bob Turcott	425-308- 5265

Support Officers

Greeters: (alternating) All board members

Musicians: Philip and Birgit Ages	206-947-8393
Librarian: Fay Setran	425-778-2009
Information: Erlene Stevenson	425-712-9788
Historian: Donna Stewart	206-251-5446
Newsletter Editor:	
Asst Editor: Mike Dyal	425-243-4521
Distribution: Melissa Johnson	425-672-1272
& Karen Pedersen	425-412-3555
Publicity Director: Lisa Palmatier	206- 546-1588
Scholarship: Turid Bouchoukian	206-954-6675
Sunshine: Shirley Lovelace	206-708-0344
Building Liaison: Sandra Ferchen	425-275-7114

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For the Good of the Order:

Sunshine Report

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

19 birthday cards for September Get well cards to: Marlene Curley, Fay Setran and Karen Pedersen

There is nothing on this earth more to be prized than true friendship.

Det er ingenting på denne jord, som kan verdsettes nøyere enn ekte vennskap.



4) Picture of the September Board Meeting



HAPPY BIRTHDAY TO OUR OCTOBER BORN MEMBERS

(IF WE MISSED YOU, PLEASE LET US KNOW)

Oct 2. Roberta Morrow 4- Donald Moe 6- Herman Siqveland 7- Jody Siqveland 8- Knut Riksheim 8- Karsten Wilson 12- Erik Breivik 14- Linda Russell 17- Lie Palmer 18- Scott Johnston 23- Doris Hovik 24- Ann Fagen 25- Carol Hansen 26- Veldron Smith 27- Robert Monson 30- Teresa Tomchick

Edmonds Lodge Famous Pancake Breakfast is Saturday, Oct 5

Please bring helpers, family and give Jane Bueing their names too.

We need merry Helpers:

Pancake makers, 545 to 9 or 9-12

Pancake mixer 545 to 9 or 9-12

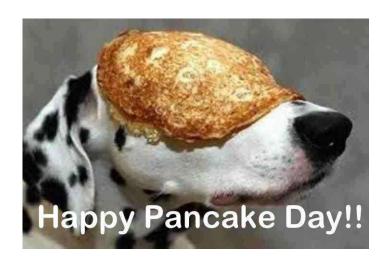
Floor 7:30-10 or 10-1

greeters 7:30 -10 or 10-1

dishes 7:30 -10 and 10-2

Thank you so much,

Jane Bueing 425-882-2212



Edmonds Sons of Norway is More than Meetings

Edmonds Lodge members support many programs like the following:

The Edmonds Food Bank

Parades in Edmonds and Ballard

Pancake Breakfasts

Scholarship and Camp programs

Box Tops and Labels for Education

Saving Stamps to Support Children

JOIN NOW! Come to our next meeting or contact Sandra Ferchen at: 425-275-7114

Thank you to everyone who

helped out the prospective Eagle Scout: Andrew Baker by taking and sewing newborn blankets for one of our local Hospitals. You are making a difference for this young man and for the families who will receive these cherished blankets.

Thanks, Baker Family



NOTICES FOR EDMONDS MEMBERS:

- Members, monthly financial reports are available from Edmonds Lodge Treasurer, Vicki Nelson upon written request.
- Lodge name badges are available for a cost of \$15.00 each. Contact Lodge Treasurer, Vicki Nelson if you want to place an order for one.

Due to set-up costs all orders will be held until we have at least a minimum of 6.

Historian Notes...

Last Month we identified pictures for our history books

At our September meeting we spend time identifying faces in 150 pictures that were given to the Lodge and not yet stored in photo albums. The pictures ranged from 1990 to 2016. We plan to do this again at the November meeting. Come join in the fun.

--Donna Stewart, historian

Note from the Editor:

Is something missing in the newsletter? Please send your notifications no later than the 21st of each month to Mike @ The editor's e-mail: edmondslodgeeditor@gmail.com

The Sterkt Lys is a publication of Sons of Norway Edmonds lodge 2-130. Published ~10x per year and available in email and print versions for your convenience. Newsletters from the year are available. Missed one? Check them out. Go to:

https://edmondssonsofnorway.weebly.com/

If you wish to receive a printed copy of the newsletter and are not getting it now, you may ask our editor at:

edmondslodgeeditor@gmail.com or our newsletter distributor Melissa at missyinedmonds@outlook.com

Sons of Norway Foundation News

October is Foundation Month. It is the time each year that we recognize and celebrate the Sons of Norway Foundation. The Foundation has been offering scholarships, grants, and assistance to our lodges and to our members for over 50 years. As a fundraiser for the Foundation, you will have an opportunity to purchase raffle tickets for a beautiful Norwegian sweater. Tickets will be sold this month and next, with the winner being selected at our November meeting.

The Sons of Norway Foundation offers six scholarships, and five grants each year. Applications for the 2020 awards will be available on the Sons of Norway website (www.sofn.com) beginning October 1. Please visit the site for more information.

The one exception to the deadline date is for the Helping Hands to Members Grant. This grant was established in 2004 to help current members by awarding up to \$1,000 per family following natural disasters including floods, tornadoes, hurricanes, and wildfires. The summer wildfires and the most recent hurricanes are prime examples of how the Foundation is helping our families.

Reminder: When you see the "Pink Piggies" on the tables at our meetings, please consider donating to the Foundation by depositing your loose change and/or a bill or two in them. Thank you!



Got Skills???

Have you been working on **cultural** skills?

Please get together your paperwork you have to submit, & if you need some forms, let Roberta know what you need, and she will bring it to the meeting.

Roberta, 425-921-0302

ATTENTION:

Service opportunities available: contact a board member now!



IDRETTSMERKE Sports & Fitness Medal Program



Sons of Norway's Sports & Fitness Medal Program brings a

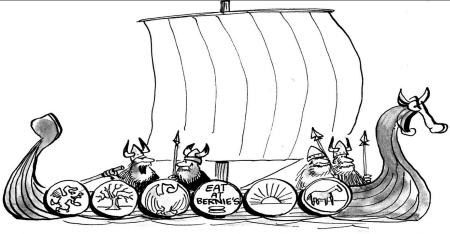
bit of Norwegian tradition to its members by encouraging everyone to participate in activities that will improve their health and well-being in ways that suit each individual.

It is the FINAL QUARTER! EXERCISE YOUR HEARTS OUT LADIES AND GENETELMEN!





The Doreen J. Parker Cultural Heritage Retreat at Trollhaugen has been changed. Look forward to the event early 2020!



"Are you planning on sharing the endorsement money?"

The above "Uff-Da" is pretty funny! What isn't funny is that the Edmonds Lodge parade float "Thor" needs a major remodel. Some of the money has been given in a grant. What the Edmonds Lodge needs are people who care for promoting Norwegian Culture and the Sons of Norway organization. Please help us rebuild the Edmonds Lodge "Thor" and become LEGENDARY like Thor himself.

Please email the lodge to help at: edmondslodgeeditor@gmail.com Put "THOR" in the subject line. Thank you!!



Sonja Berg celebrating her 80th birthday!

Velkommen to all new lodge members!

Benefits to being a Sons of Norway Member are:

- Award winning monthly publication: "Viking" Magazine & the Famous Edmonds Lodge newsletter
- Cultural, Heritage and Social Opportunities Galore!
- Summer Camp for the kids & grandkids
- Community Service and Lodge leadership Opportunities
- Scholarships for all ages
- PerkSpot membership! (Big Discounts on everything! Vacations, TV, Hotels, Food, Shoes & more)
- Best in Class Life Insurance
- Philanthropic opportunities
- Monthly Meetings and much, much more!

Edmonds Lodge & Sons of Norway is for everyone!

• You don't need to be of Scandinavian decent to eat like one, have fun like one and enjoy life like one. Check out what Sons of Norway & Edmonds Lodge provides members on the website:

www.sofn.com/member_benefits/

EDMONDS 2-130 STERKT LYS VOL. 35, NUMBER 7

Oppskrift Edmonds Recipe of

Recipe of the month

Norwegian National Dish is **fårikål**-lamb and cabbage stew. It is enjoyed at other times of the year as well and prepared in different ways, but is most popular to eat **om høsten**. A messy dish, **fårikål inneholder** usually (consists of) **lam**, **kål** (cabbage), and **salt og pepper-**these very few **ingredienser** make for a very tasty dish. In fact, the best way to make this dish is to use mutton, **det vil si** (that is to say), sheep because mutton has lived longer and thus provides a richer flavor because the fat content is greater and better penetrates the **kål**. There is even a National Fårikål Society!

Fårikål is usually served with some kind of **potet**-either **nypoteter** (new potatoes) or **mandelpoteter** (almond potatoes, which have a richer flavor). In addition, **rabbe** (the popular term for rutabaga), a root vegetable known as 'the Norwegian Orange'that has been cultivated in Norway since the mid-1600s. To make the dish even more flavorful, a rich sauce accompanies it, commonly a sauce made from a **sopp** or **sjampignon** (mushroom), such as chanterelles. **Å plukke sopp** (Picking mushrooms) is a **tradtional høstaktivitet** (fall activity) in Norway and chanterelles are a much sought after **sopp**. They are known as the 'gold of the forest' and contain hints of **pepper** and **aprikos** (apricot).

The following is an **oppskrift** for a **lam måltid** that *Lars Ulstein*, the chef at the Norwegian Embassy in the U.S. likes to make.

Ingredients

Lamb

2 pounds lamb

2 tablespoons vegetable oil

Salt and pepper

Potatoes

1 ½ lbs of red baby potatoes

4 slices bacon

3 ounces butter

Red wine sauce

3/4 cup red wine

1 cup beef stock

2 tablespoons sugar

2 Tbl balsamic vinaigrette

3 ounces butter

Salt and pepper, to taste

Rutabaga purée

1 ½ pounds rutabaga

1 1/4 cup milk

2 tablespoons butter

Sides

1 pound chanterelles

1 pound red onion

½ cup white wine vinegar

2 tablespoons sugar

Preparation

Sauce

Brown sugar on high heat. Add balsamic vinaigrette, red wine, stock, and bring to a boil. Boil until the liquid is reduced in half. Remove from heat and add butter to thicken it up. Season with salt and pepper to taste.

Potatoes

Wash potatoes, and then cut them in half. Place potatoes in an oven safe pan or pot, with cut bacon and butter. Bake in oven on 350 degrees for 30 to 40 minutes.

Lamb

Preheat oven to 450 degrees. Season the rack of lamb all over with salt and pepper. Heat 2 tablespoons olive oil in a fry pan over high heat. Sear rack of lamb for 1 to 2 minutes on both sides. Roast the lamb in preheated oven for 12 to 18 minutes, depending on how you prefer your lamb. Let it rest for 5 to 7 minutes, before carving between the ribs.

Rutabaga purée

Peel and dice the rutabaga and cover with milk in a saucepan. Bring to a boil, and simmer until tender. Drain and place in a food processor. Add butter and process to blend, and salt to taste just before serving, so that it stays warm.

Onions

Peel and slice onions, and place in a saucepan. Add white wine vinegar and sugar, and let simmer until pink.

Chanterelles

Sautée the chanterelles in butter. Season with salt and pepper to taste.

Bær (berries) are traditionally a sommer treat, but can be plukket into høst as well. Jordbær (strawberries), bringebær (raspberries), blåbær (blueberries), tranebær (cranberries), and multebær (cloudberries) are some of the berries that Norwegian families like to plukke om sommeren og høsten. They are all packed with essential vitamins, as well as calcium, magnesium, foliate, and potassium. Norwegian bær are the best!

A common dessert made from **bær**, **Trollkrem** (troll cream), is a common **høst** treat. **Det inneholder** lingonberries, sugar, and whipped egg whites and a dash of vanilla.

Epler (apples) are another common type of **frukt** harvested in the fall. *Hardanger* is home to the best **epler** in Norway and in fact is home to 40 percent of **frukt** production in the country. There is an annual competition in *Hardanger* for the best **eplecider**.

The Lutefisk Lovers List

come for the meatballs and potatoes, stay for the lutefisk and memories

List compiled for the **Pacific Northwest Lutefisk Lovers** since 2007 by Christine Anderson, member of Leif Erikson Lodge 2-001, Sons of Norway, in Seattle; Embla Lodge #2, Daughters of Norway, and Norden Lodge 2-002 in Tacoma. Information is subject to change, send additions and corrections to cmadance@earthlink.net Updates will be published again around October 15!

Saturday, September 21, 11AM-6PM: Fishermen's Fall Festival at Fishermen's Terminal. Free admission! At 2PM is the Lutefisk Eating Contest at the Seafood Demonstration stage. Come and watch as 10 brave contestants compete to consume lutefisk in the fastest time. Cash Prizes: \$300 1st; \$150 2nd; and, \$50 3rd place. (Wow--paid to eat lyefish!) (Sign up begins at 10:30 am at the Seafood Demonstration Stage on a first come first serve basis.) Lutefisk samples will be served immediately following the competition. Other events: Wild salmon BBQ; survival suit races; salmon fillet challenge; kids' activities; live music; Alaska scallop, crab and cod seafood booths; beer, wine & cocktail garden; fun; education; and remembrance. Proceeds benefit the Seattle Fishermen's Memorial. http://www.fishermensfallfestival.org

Saturday, September 28, 6PM, Social half hour, 6:30PM Dinner: Puget Sound Ski for Light salmon or cod fundraising dinner at Leif Erikson Hall, 2245 NW 57th Street, Seattle/Ballard WA 98107. Music by Nordic Reflections. Serving alder cooked grilled salmon and cod. Tickets \$25. Reservations by calling Erling Berg (206) 362-0629 or Leif Erikson Hall office (206) 783-1274. Puget Sound Ski For Light is your local chapter of an international organization which provides a pleasurable winter experience for cross-country ski instruction and guidance to visually and mobility impaired individuals. The group meets at the Sons of Norway Trollhaugen Recreation Area near Stampede Pass every other Saturday through the winter. This event is sponsored by Puget Sound Ski for Light, Leif Erikson Lodge 2-001, Leif Erikson Building Association.

Saturday, October 5,10AM-4 PM: Nordic Festival, a celebration of our cultural heritage, sponsored by Embla Lodge #2, Daughters of Norway, held at Mt. View Lutheran Church 3505 122nd Ave E. Edgewood WA. Enjoy traditional music, arts, crafts, cookies, lefse, Scandinavian food and more. Lots of local Nordic groups participating! Free parking, \$2 admission (children under 12 free). For more info contact Diane Nelson at 253.370.0730 dlnelson25@comcast.net or Carlene Garner at 253.752.6080 or cagarner@mindspring.com

Saturday, October 12, 10AM-4PM: Anchorage's 23nd Annual Scandinavian Bazaar at Bernt Balchen Lodge 2-046, Viking Hall, 8141 Briarwood St, Anchorage, AK 99518. Local Alasken vendors! Velkommen Café will be serving a traditional lunch with soups, open face sandwiches, tea, coffee, soda, and desserts. Priced individually so you can have as many items you want. For more info call Viking Hall at 907-349-1613 or email sonancak@gmail.com Submitted Tom Falskow

Saturday, October 19, 2019, 9:30-3:30 PM: Thea Foss Lodge #45, Daughters of Norway, in Port Townsend hosts Nordic Experience for the public at Blue Heron Middle School, 3939 San Juan Avenue, Port Townsend, WA. Bake sale, homemade pea soup, varme pølser (hotdogs with lefse wraps) coffee, and desserts. Vendors and all their products – it's a good time to buy for Christmas! Music, cooking demos, bunad and Viking dress, fashion show. Else Meadows meadowslg@msn.com

Saturday, October 19, 2019, 11AM-4PM: Norden Lodge 2-002 in Tacoma presents its annual Lutefisk Dinner and Bazaar Normanna Hall, 1106 South 15th St., Tacoma, WA. Dinner includes lutefisk, meatballs, lefse and all the trimmings. Open seating with tickets at the door, reservations not required. Adults: \$25, ages 11 and under \$12.50. Also visit our bazaar with Scandinavian cookies and pastries bake sale, Scandinavian gifts, and lefse! Submitted by Cliff Magnussen

Saturday, October 19, 2019, 11AM-2PM; Grays Harbor Lodge 2-004 Annual Scandinavian Bazaar at 717 Randall, Aberdeen WA. Luncheon, baked goods, gift wares, etc. There will be a bake sale with lefse, cardamom bread and lots of other goodies, also, tables with other vendors selling various items. We will also be serving a traditional lunch with pea soup, open face sandwiches, lefse and cream cake. Priced individually so you can have as many items you want. Info from Leif Tangvald

Saturday, October 19, 2019, 10AM-3PM: Nordic Fair hosted by Ingeborg Lodge #43, Daughters of Norway, in Stanwood, WA at Stillaguamish Grange, Stanwood Camano Fair Groups. A day filled with Nordic cultural traditions. Lefse and krumkake demos, Scandinavian treats bakery, lunch with soup, open faced sandwiches, rømmegrøt, fruktsuppe, pie, Scandinavian vendors, photos with Nisse. Vendor info contact Teresa Garrision 206-920-4549

Saturday, October 19, 2019, 10AM-3PM: Sol-Land Lodge 2-086 presents A Taste of Scandinavia at Kennewick First Lutheran Church, HWY 395 and Yelm, Kennewick WA. Free, fun, family event showcasing the arts, crafts, stories, music, and culture of Scandinavia. Cultural displays, cooking demonstrations, baked goods, musicians, genealogy research, and much more! Viking sundaes, soups, lefse and cookies, starting at 11. Coffee and vafler (waffles) booth open all day! Admission and parking are free. For more info contact: sol.land.lodge@gmail.com or Nancy Holter 509-375-0919 Our website: www.sol-land.org or Facebook: Sons of Norway Sol-Land Lodge 2-086

Saturday, October 19, 2019, 11:40AM to 3:40 PM with seatings every 20 minutes: 107th lutefisk dinner at the Christian Center (corner of 4th and Hostmark), First Lutheran Church of Poulsbo, 18920 4th Avenue NE, Poulsbo, WA 98370. Price: Adults are \$25, Children under 12 are \$5, under 5 free!. Lutefisk, meatballs, potatoes, lefse, salad, krumkake & sherbet. Lefse and pickled herring will be available for sale. Order tickets by mail using order form on website below. Pre-payment must be received by October 12.All tickets will be held at will call—available tickets will be sold at the door. Designated parking available for seniors & handicapped. Order form can also be downloaded off website: http://poulsbofirstlutheran.org/wp-content/uploads/2019/09/2019-Lutefisk-Postcard-for-website.pdf or send your check with name, phone, and email to Poulsbo First Lutheran Church, Lutefisk Dinner Tickets, 18920 4th Ave. NE, Poulsbo, WA 98370. Fundraiser for community partners. For information call: (360) 779-2622. http://poulsbofirstlutheran.org

Sunday, October 20, 2019, seating times are 4:00pm and 5:30pm. All-You-Can-Eat, Family-Style cod (torsk) dinner, potatoes, cooked carrots, our famous coleslaw, lemon cake, coffee tea, and more at Sonja Lodge 2-038, 710 McKinley St, Eugene OR 97402. Even if you, your friends or family are not Norwegian, there is something for everyone! You will also have a chance to explore and purchase Scandinavian foods and products from our boutique and you will be able to hear the Norsemen sing! Our library, rich with information on Norwegian history and culture, will be open as well. Tickets are available now. Tickets: \$18 for adults; \$12 for children 12 and under. No tickets sold at door. Take-out is available, too! Call the lodge at 541.344.1064 and leave a message including the time you wish, number of tickets, and your name and phone number or torsk@sonjalodge.org

Saturday-Sunday, October 26-27, 2019,10AM-4PM / 11AM-4PM: Our 113th bazaar at Leif Erikson Lodge 2-001, Sons of Norway, 2245 NW 57th Street, Ballard/Seattle WA 98107. Have some family fun while enjoying Nordic food from our tastefully designed sandwiches to the delicate krumkake cone and the hearty ertesuppe/peasoup, lapskaus/lamb stew, and rømmegrøt, a silky sour cream porridge; Norwegian desserts in our Bakeri/Bakery; tombola with lots of prizes for young and young at heart; spot raffles featuring gift certificates from local restaurants and other businesses; gently loved previously owned items at our Ditt og Datt booth; find a good book at our Book Nook; one of a kind items, beautiful antiques, and collectibles at our hourly silent auctions; baskets full of goodies, cash, griddles for baking your favorite Norwegian specialty, and more at our Center Table; and good strong Norwegian coffee. Vendors include rosemaling, Norway's beautiful folk painting, by Judy's Painted Treasures; Nordic Folklore includes unique paintings of Nordic costumes and unique gifts; American Girl doll dresses and more by Connie; Handmade by Hansen with children's clothes and jewelry; Blue Ice jewelers; Nordic Sweaters; and jewelry from Sons of Norway. Our Golden Ticket raffle includes a cash prize of \$1500 with lots more prizes and gift certificates. Learn about the Sons of Norway, too. Tickets may be purchased in the hall office, from lodge members, or during the bazaar. Velkommen! Free admission and free parking in designated local parking lots for this event only. For more info: www.leiferiksonlodge.com or 206.783.1274 or leiferiksonlodge@qwestoffice.net

Saturday, October 26, 2019, Noon-4PM: Vesterdalen Lodge 2-131 annual Family Style Lutefisk and Meatball Dinner at Messiah Lutheran Church, 410 H St NE, Auburn, WA 98002. Adult tickets: \$25; ages 5-11, \$10; under 5 free. Lutefisk with white sauce or melted butter, boiled potatoes, lefse, coleslaw, limpa bread, drinks, and dessert. Meatballs also! No tickets sold at the door. For information call Vernene Scheurer at 253.221.7059; email her at vlscheurer@msn.com. Send her a check made out to Vesterdalen Lodge 2-131 for the number of tickets you need and include a stamped, self-addressed envelope (SASE). Send to Vernene Scheurer at 717 22nd St SW, Puyallup WA 98371.

Saturday, November 2, 2010, 5PM-6:30 PM: Odin Lodge 2-041 in Yakima, WA, is having its 40th Annual Lutefisk & Meatball Dinner, Bake Sale & Quilt Raffle Fundraiser. West Valley Church, 72nd Ave. and Nob Hill Blvd., Yakima, WA. The festive Norwegian dinner includes lutefisk, meatballs, boiled potatoes, coleslaw, lefse and traditional desserts such as rømmegrøt, berry sauce and cookies. Bake Sale includes Scandinavian cookies, breads, rolls, almond cakes, lefse, jams and calendars. Prices are: \$20.00 for adults, \$10.00 for kids 6-12 and kids under age 5 free and must be purchased in advance at Beads, Rocks & Candy Emporium (formerly Boehms Chocolate), 5645 Summitview Ave., Yakima WA. \$1.00 from each ticket goes to the Sorenson-Odin Scholarship Fund. For information or questions call 509-388-4128. Submitted by Karen Fortier

Saturday, November 2, 2019, 2 sittings from 11:30am-1PM and 2PM to 3:30PM: Tordenskjold Lodge 2-005, Spokane annual LUTEFISK and MEATBALL DINNER to benefit Ski for Light. Also there will be a Lefse and Bake Sale, Raffle, Rosmaling and Craft sales at All Saints Lutheran Church, 314 S Spruce, Spokane WA. MENU: Lutefisk with white sauce and drawn butter, meatballs, boiled potatoes and gravy, vegetable medley, lingonberries, lefse with butter and cinnamon sugar, coffee, and Norwegian white cake. Adults: \$25.00; \$10 (12 and younger). Reservations are required. For more information and reservations, visit the website http://www.sonsofnorwayspokane.com/, send email to sonsofnorwayspokane@gmail.com or call the lodge number at 509-326-9211. Walk-ins will be seated when space available. Information submitted by Darrin Lee and Lois McKinnell.

Saturday, November 2, 2019, 10AM-2PM: Bremerton's Oslo Lodge 2-035 Julesalg / Christmas Sale at Our Saviour's Lutheran Church, 1015 Veneta (11th& Veneta) Bremerton WA. Norwegian cookies and lefse, baked goods & Scandinavian fare. Enjoy our homemade soup lunch – coffee is always on. Submitted by Deanna Dowell

Saturday, November 2, 2019, 9AM-3PM: Bothell Lodge 2-106 Annual Bazaar, Bake Sale and Luncheon. Free admission and free parking. Open to the public. Lunch: (available for purchase) Open-face sandwiches, pea soup, rømmegrøt and desserts. Bake sale with an array of homemade cookies, cakes, breads and donuts fresh out of the deep fryer. Then our vendors, selling their exquisitely made items. Christmas is just around the corner! Sons of Norway Hall, 23905 Bothell-Everett Highway, Bothell, WA 98021. For more info contact the lodge number at 425.485.9085 or check out Bothell's website http://www.bothellsonsofnorway.org/

Saturday, November 2, 2019, 9AM-2PM: St. Mark's Lutheran Church by the Narrows, 6730 N 17th St, Tacoma, WA 98406 hosts delicious homemade soup lunch and bazaar with Norwegian baked treats of lefse and cookies, books, handmade Christmas items, vendors. This author really recommends the soup as it is fantastic. Lots of amazing pies, too!

Saturday, November 2, 2019, 9AM-4PM: Fairbanks Lutheran Church Christmas bazaar at Fairbanks Lutheran Church, 1012 Cowles St, Fairbanks, AK 99701.

Saturday and Sunday, November 2-3, 2019, 9AM-3PM: Swedish Club's Annual Scandinavian Holiday Bazaar. Holiday shopping at its best with vendors selling handmade and/or Nordic items. Two floors of crafts, gifts, baked goods, and fun! Smögås, pea soup, waffles and meatballs on Saturday. Swedish pancakes on Sunday. The bar is open both days. Get an early start on holiday shopping, enjoy a great Swedish meal and greet old friends. \$2 admission. Swedish Club, 1920 Dexter Ave N, Seattle WA. Info 206.283.1090 or www.swedishclubnw.org

Saturday, November 2, 10AM-5PM: Sumner Holiday Bazaar starts at 10AM and Lutefisk Dinner starts at Noon with lefse, meatballs and all the trimmings at Christ the King Lutheran Church in Sumner at 245 Valley Avenue in Sumner, WA 98390. Adults lutefisk dinner: \$TBD Adult dinner no fish (Meatballs) dinner: \$TBD; children (10 & under), \$TBD. ctklcsumner@msn.com or call for more info: 253-863-1142

Saturday, November 9, 2019, 10 AM – 2 PM: Solveig Lodge #31, Daughters of Norway, invites you to enjoy Bit of Norway with us at Our Saviour's Lutheran Church, 158 S 168th St in Burien (one block east of 1st Ave S). There will be lots of delicious cookies and treats, available to enjoy in our Kaffestue while you relax a bit or to take home with you. There will be a cooking demonstration and many craft items will also be for sale. Please join us! For more information, contact Kathi Skarbo at 206-242-9874 or kskarbo@comcast.net.

Saturday, November 9, 2019, 9:30AM-3:30PM: Nordic Fest sponsored by Ester Moe #39, Daughters of Norway, in Langley on Whidbey Island. Nordic luncheon, vendors, a Scandinavian dream of baked treats. Lively music and dancing by Leikarringen of Leif Erikson Lodge 2-001. The traditional family-fun festival is at South Whidbey High School, 5675 Maxwelton Rd, Langley, WA 98260. Free parking.

Saturday, November 9, 2019, seatings at 4PM or 7PM - Anchorage's Lutefisk and Lefse Dinner, those tasty meatballs too!, served with local veggies, fresh rolls, dessert and beverages at Bernt Balchen Lodge 2-046, Sons of Norway, Viking Hall, 8141 Briarwood St, Anchorage, AK 99518. Adults, \$30 (non-members \$35); ages 12-16 \$15; ages 5-11 \$5; ages 4 and under free. Reservations are required and can be made by calling Viking Hall at 907.349.1613. For further info, email sonancak@gmail.com Submitted by Amanda Saxton

Sunday, November 10, 2019, 5PM: Alaskan Codfish Dinner and Concert by the The Norwegian Male Chorus of Seattle, Seattle's oldest chorus and the Helpmates. Leif Erikson Hall in Ballard, 2245 NW 57th St. Seattle WA 98107. Social begins at 5 pm with a no-host bar. Dinner around 6pm and a performance by the chorus after dessert around 7-7:30 pm. Tickets are \$ 25.00 with kids under 12 free. Please come join us for what is always a fun evening with good friends, good food and good music! The chorus is celebrating our 130th anniversary this year! The proceeds help the chorus remain a contributor to the nationally recognized Scandinavian community here in Seattle.

SOLD OUT: Sunday, November 10, 2019, seatings at 12PM, 2PM, 4PM, 6PM: Grieg Lodge 2-015 Lutefisk dinner. Ignore the risk – try lutefisk!!!!! Fresh catch at Norse hall, 111 NE 11th Ave, Portland OR 97232.

Friday-Saturday, November 15-16, 2019, 9:30AM-4PM: Tacoma Lutheran Retirement Community Holiday Bazaar, vintage items, hand made crafts, antiques, raffles, and more,1301 Highlands Pkwy, Tacoma, WA 98406. Free admission

Saturday and Sunday, November 23-24, 10AM-5PM: Yulefest at the National Nordic Museum. NORDIC MUSEUM, 2655 NW Market Street, Seattle, WA 98107. For more info: 206.789.5707 or fax 206.789.3271 www.nordicmuseum.org

Sunday, November 17, 2019, 1PM-4:45 PM: Lutefisk dinner at Columbia Lodge 2-058, 2400 Grant St. Vancouver, WA 98660. Lutefisk (cod) and Swedish meatballs, potatoes, vegetable, coleslaw, lefse and dessert. Tickets: \$26 for adults and \$12 for children twelve and under. For tickets, please contact Shirley at 360.718.7252 or Lisa at 360.773.3995. For additional info: 360.695.8721. Submitted by Karren Tandberg.

More Lutefisk dinners coming in December...

Friday, December 20, 6:30PM: Lutfisk Dinner at the Swedish Club. Enjoy it Swedish or Norwegian style and a cup of glögg. Tickets for Swedish Club members are \$30, Guests and late RSVPs are \$35. To RSVP, contact rsvp@swedishclubnw.org or 206.283.1090 by Tuesday December 17! For more info visit swedishclubnw.org. Swedish Club, 1920 Dexter Ave N, Seattle. Submitted by Kristine Leander

Lutefisk and more in 2020!

Sunday, January 12, 2020, seating times are 12, 12:30, 1:00, 3:00 and 4:00: All you can eat family style dinner including lutefisk, Norwegian meatballs, coleslaw, lefse, beans, mashed potatoes and Norwegian cookies at Breidablik Lodge 2-027 in Kelso. Annual Norwegian lutefisk and meatballs dinner or "You don't have to be Norwegian" to enjoy this wonderful meal. You will also have an opportunity to purchase Scandinavian products from our boutique as well as tickets for raffle items. Dinner tickets are available by contacting Jan Pontious at 360.431.6472. Tickets cost \$23 for adults; \$8 for children under 12 and free for children under 6. Sons of Norway Hall, 224 Catlin St W, Kelso WA 98626, If you need further information: Nancy Harris, President of Breidablik Lodge 2-27, Kelso, WA rockinthreads618@gmail.com

Saturday, January 25, 2020, 6PM: Leif Erikson Lodge 2-001, Sons of Norway, Educational Foundation presents its annual fundraising crab feed, silent auction, and dessert auction. The meal includes Dungeness crab* or stuffed chicken breast, baked potato, coleslaw, garlic bread, beverage, and dessert auction! There is a no host bar during the evening. The event is sponsored by Leif Erikson Lodge 2-001, Sons of Norway, Educational Foundation a 501(c)3 nonprofit organization. Tickets are \$TBD for adults and \$TBD for students and children. \$TBD for a table of 8 adults (save some bucks) for the Crab Feed (Please note the entire table payment must be at the time of the reservation) A portion of the dinner ticket is tax deductible! Our crab feed is at Leif Erikson Hall, 2245 NW 57th, Seattle, WA 98107. Bring your own picks and pliers. We support instructors/counselors at District 2 Youth Camps of Sons of Norway, young leaders in the community, vocational/trade school students, and attendees to District 2 Youth Camps of Sons of Norway. Online reservations will be available soon at Brown Paper Tickets.

Saturday, January 25, 2020, Noon-5PM: Poulsbo Lutefisk and meatball dinner with white sauce, butter, boiled potatoes, carrots, coleslaw, lefse, ice cream, krumkake, and beverage. Grieg Hall, Poulsbo Lodge 2-044, 18891 Front St., Poulsbo WA. Price: Adults \$TBD, children 10 and under \$TBD. Come and enjoy our view on beautiful Liberty Bay! For more information call the hall office at 360.779.5209 Information submitted by Judy Morgan.

www.poulsbosonsofnorway.com Office email: info@poulsbosonsofnorway.com

Saturday, January 25, 2020, 12Noon-3PM: The Whidbey Island Nordic Lodge 2-164 Lutefisk Dinner is at the Fritz Cornell Nordic Hall, 63 Jacobs Rd, Coupeville, WA 98239. Lutefisk, meatballs, potatoes, vegetables, lefse, drink and dessert. The cost is: adults \$TBD and children ages 5 to 12 \$TBD. The seating time is from 12 noon until 3 PM. All seats must be pre-purchased by phoning 360-678-5197 or visiting whidbeyislandnordiclodge@gmail.com Submitted by President Brian Petersen

Saturday, March 7, 2020, seating at 4PM: Torsk Dinner by Daughters of Norway in Portland at Norse Hall, 111 NE 11th Ave, Portland, OR 97232, TORSK DINNER-five (5) course dinner; pickled herring, Norwegian pea soup w/flat bread, cucumber salad, Torsk served with shrimp in cream sauce, rice cream w / krumkaka. Wine is available for purchase. Price is \$35.00 for more information contact: Kay Nakao @ 503.348.6951 Info from: Mary Knutson Sullivan knut.sullivan@comcast.net

Upcoming Events

October

2nd - **Board Meeting** - 6:30 9th - **Lodge Meeting** - 6:00

Calendar

Advisory: Board me

Board meetings are held first Wednesday of the month at Trinity Lutheran Church; any lodge member is welcome to attend.

SMARTER PLANNING



Have you got a new CD? The rates are great!!! Sure, it's not 1984, but it's the best rates in a decade. Give Mike a call now to create

Give back to the lodge by remembering them in your estate planning & Life plans.

Schedule now! Call Mike Dyal, Sons of Norway Financial Councilor at: (425)243-4521

October:

Saturday October 5th Edmonds Lodge Famous Pancake Breakfast 10/5 Nordic Festival Edgewood, WA

Raffle at the Lodge Meeting!

Want more Events? See inside:

- Annual Lutefisk List
- Edmonds Lodge Program List 2019-2020



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

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