

VIKING HALL 349-1613  
www.sofnalaska.com

## December 2012 desember



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## Sons of Norway Bernt Balchen Lodge President's Message

Here it is December again! The past year has gone so very quickly. We've had movies, wood-carving, cultural evenings, Mothers Day Brunch, Syttende Mai Parade and Celebration, our Fish Boil, Faar-i-Kaal, Christmas Brunch, Lutefisk Dinner, Lucia and other activities that make our lodge and its members so very special. If you are a new member (or an old one) that has not been to these events, be sure to take advantage of the opportunity in 2013.

We continue to promote interaction with our community. We collect foods and give funds to the Food Bank, we partici-

pate in school activities where possible and we are present at the annual Bridge Builders event at the Anchorage Museum. Our team in the Biz Bee, promoting the Alaska Literacy Program, did very well this year too and one of our lodge members, Chris Lovette, won the raffle drawing of two RT tickets on Alaska Air.

Ted Birkedal will step into the lodge president's role in January. His board has some returning members as well as some new faces. He is planning an exciting year for all of us.

Thank you for the privilege of serving as

Bernt Balchen Lodge president for the past two years. The time has gone quickly and I could never have done this job without my awesome and outstanding board members. My thanks to each of them and to all of our members who are always ready to help with anything that needs doing. And - a special thank you must go to Cynthia and John Olnes for always being there for all of us! Congratulations, President Ted. We enjoy looking forward to your leadership this coming year.



Fraternally,  
Mickey



## God Jul!



*Scandinavian Christmas Brunch*  
*Sunday, December 2<sup>nd</sup> - 12pm to 3pm*  
*Viking Hall*

*Please join us for a traditional Scandinavian family Christmas brunch with pickled herring, Jansson's Frestelse, cucumber salad, meatballs, rutabagas, cured ham, potato sausage, low bush cranberries, lefse, cardamom bread, riskrem with red sauce for dessert and many other holiday delicacies.*

*There will be a beautiful display of Scandinavian holiday decorations as well.*

*Adults: \$20 Ages 12 - 16: \$10 Ages 5 - 11: \$5 Under 5yrs: Free*  
*Advance reservations required, 349-1613*

# Sons of Norway Lucia 2012

Kelsey Gryting Lien, daughter of Dan Lien and Terry Gryting, will be this year's Lucia. Kelsey is a freshman at Eagle River High School and has been involved with the Santa Lucia celebration and lodge activities since pre-school. She is a member of the Eagle River High School choir and is actively involved in theater, voice, hula and her church youth group. She also enjoys spending time with friends, listening to music and reading.

Kelsey is very fond of her Norwegian heritage – where she proudly tells friends she is 7/8 Norwegian – and has visited her relatives in Norway twice. Her cousin, Elsa Maria from Biri, Norway, lived with Kelsey and her family for six months. Kelsey hopes to one day study and travel in Norway. Her mom's family hails from Rodberg in central Norway, while her dad's family is from Vik I Song (west) and Biri, near Lillehammer.

She was a member of Lekkegruppe and Barnas Norsk at the lodge for years and has remained active in her teen years by rolling meatballs, making lefse, helping with the Syttende Mai parade, and keeping the joy of Lucia alive each Christmas season.



## Be a Part of Sons of Norway Lucia 2012

**All lodge members are cordially invited to attend our upcoming Lucia Christmas program on Sunday, December 9 at Viking Hall.** Children ages 4-18 who have parents or grandparents that are members of Sons of Norway are welcome to participate in the Lucia program and talent show at the event.

Santa Lucia or Saint Lucy's Day is the Church feast day dedicated to Saint Lucy, and is observed on December 13. Its modern day celebration is generally associated with Sweden, Norway, Denmark and Finland. In traditional celebrations, Saint Lucy or Santa Lucia comes as a young woman with lights and sweets, marking the return of longer daylight to winter darkness. It is one of the few saint days observed in Scandinavia. In some forms, including the program at the Bernt Balchen lodge, a procession is headed by one girl wearing a crown of candles (or lights), while others follow in the procession, each holding a single candle. **Kelsey Gryting Lien will serve as the 2012 Lucia and lead the procession.**

The Lucia tradition at the Bernt Balchen Lodge celebrates our Scandinavian heritage through music, food, and language. It is one of the most popular events at the lodge. Children learn and sing Norwegian and Swedish songs, often accompanied by harp and piano. Families are treated to a talent show, the Lucia procession and elf dance, singing around the Christmas tree, and authentic Scandinavian rice pudding, open-faced sandwiches, and desserts. Santa Claus makes a special appearance at this event and hands out goodies to all attending children.



**The Lucia Family Christmas party will take place on Sunday, December 9, from 3 to 6 p.m.** Please come to Viking Hall and enjoy this festive event.

**The second one-hour rehearsal for the participants is Sunday, December 2, from 4-5 p.m.** At rehearsal, participants learn songs, practice dances, signup for the lodge talent show and pick up outfits. If you would like to help with this event, please contact Terry Gryting or Sheila Hanson (see below).

This event has become a tradition in many local Scandinavian families and we hope that you will make time for this event on your calendar this year, too.



Terry Gryting 696-6199 / Sheila Hanson 868-7631, Lucia Committee Co-Chairs

## 2013 Lodge Officers

President **Ted Birkedal**  
 Vice President **Tom Falskow**  
 Counselor **Anna Decker**  
 Corresponding Secretary **Bev Griffin**  
 Recording Secretary **Ashley Brusven**  
 Membership Secretary **Merlin Hamre**  
 Treasurer **Ingrid Braastad**  
 Cultural Director **Merlin Hamre**  
 Foundation Director **Mickey Andrew**  
 Marshal **Sandra Hanson**  
 Assistant Marshal **Cindy McDowell**  
 Outer Greeter **Susan Soby**  
 Trustee 3-Year **John Olnes**  
 Trustee 2-Year **Ed Swearingen**  
 Trustee 1-Year **Robert Kalander**  
 Auditor **Patrick McCormick**  
 Auditor **David Hewko**



## Christmas Kaffeslabberas

**Thursday, December 20<sup>th</sup> - Noon  
at Viking Hall**

**We will serve a family style luncheon.**

Those interested in joining us are requested to make a reservation by contacting Viking Hall, 349-1613 or Mickey Andrew, 563-8006 / [1stuffda@gci.net](mailto:1stuffda@gci.net)

### Traditional Fare for the Holidays!

#### Lutefisk for Sale

2-lb. Package (frozen) - \$15

#### Lefse for Sale

Package of 1-dozen (frozen) - \$20



## Viking Hall News

Viking Hall is now into the busy holiday season for Sons of Norway events and December rentals.

Welcome to Ron Flugum who has taken over as Viking Hall office manager.

We are pleased that Sandra Hanson (continuing) and Mickey Andrew were elected to 3-year terms and Merlin Hamre to a 2-year term on the Viking Hall board. Merlin replaced the term held by Ted Birkedal who becomes a member of the board as Sons of Norway president. Ingrid Braastad rejoins the board as Sons of Norway treasurer. Elections for the 2013 board officers will be held at the December Viking Hall board meeting.

We recently conducted a survey of other facilities that rent out for events similar to those held at Viking Hall. We found that our rates were considerably lower than most others. The board decided to increase our rental rates and incorporate some of the con-

tract provisions used by other facilities. We are presently rewriting our rental information sheet and rental contract. These changes will take effect soon.

Other recent actions taken by the board were to upgrade the internet access and basic telephone service, start accepting credit cards for rentals, install a basic surveillance camera system and install a gas log fireplace insert.

Thanks to Ed Swearingen and Cynthia and John Olnes for making all the library improvements happen. The new lighting, painting, reconstruction of the northwest corner and recent replacement of the past presidents pictures now make the library a very comfortable and inviting place. Thanks also to Ed Swearingen for donating and installing a full-length mirror.

Our final push for the library is to get a free-standing bookcase for the reconstructed northwest corner in order to display books by popular Scandinavian authors as well as

featured books about Norway and Scandinavian culture and folklore. If you have a bookcase you would like to donate or if one of our lodges talented woodworkers would like to custom make a bookcase, please let me know.

Volunteers are always needed to close for rentals. Contact the Viking Hall office if you can help with this important effort. Thanks to Ted Birkedal and John and Cynthia Olnes for recent closings.

In closing I would like to extend a special thank you to those who have helped keep Viking Hall running smoothly throughout the year. Many of the improvements and repairs accomplished this year have been done by volunteers. Our lodge could not operate without our members support. Tusen Takk!



John Olnes  
Viking Hall President

## Lutefisk – A Christmas Delicacy

Lutefisk has often been the brunt of many jokes, possibly due to the fact that its name literally translates to lye fish, derived from the process it goes through when soaking in lye, a corrosive substance that is also used to cure foods. But, along with its well-liked partner in crime, lefse, it has stood the test of time and scrutiny. However, today lutefisk is a Norwegian delicacy and a traditional Christmas meal.

In order to better understand and appreciate this delicacy, we have decided to test you with a few lutefisk trivia questions. Lykke til!



**Question #1: What type of fish is used to make lutefisk?**

- A: Salmon
- B: Cod
- C: Trout
- D: Herring

**Question #2: Where is the largest lutefisk producer in the world located?**

**Question #3: True or False – Lutefisk is ready to cook right after it's dried and soaked in lye?**

**Answer #1**

The answer is cod. Dry cod or stock-fish is as rich in its history as it is in flavor. Norwegians began the tradition

of lutefisk making by setting cod out to dry on wooden drying racks in cold temperatures. The cod would dry for preservation but become inedible. In order to ready the fish for Christmas dinner, Norwegians soaked the dried cod in lye made from birch ashes and water which softened it to make it ready for eating. This soaking process turned the fish into the soft, gelatinous texture that we recognize today as lutefisk.

**Answer #2**

The answer is Minneapolis, Minnesota. Olsen Fish Company, located in Minneapolis, Minnesota was founded in 1910 by Olaf Frederick Olsen and John W. Norberg. Their fresh cod comes mainly from the beautiful west coast city of Ålesund, Norway. Once the cod is ready it is packaged and shipped to lutefisk dinners all over North America, the company processes approximately 650,000 lbs. annually, that's a lot of lutefisk! Try tackling their fish and lefse recipes or give their 'Lutefisk Hotline' a call and order yours today.

**Answer #3**

FALSE – DO NOT eat lutefisk directly after soaking it in lye. The sequence of treatments is very particular and one misstep can ruin the final dish. First, the dried cod must soak in cold water for five days. Be sure to change the water daily. Next, the fish is soaked in a combination of lye and water for two days. At this point the fish will start to enlarge and create a jelly like consistency. In

order to make the fish edible, it must be soaked again in cold water for five days. Don't forget to remove the scales after this! Lye can be a harmful or fatal substance if used improperly, so it is highly recommended to purchase ready to cook lutefisk directly from a fish company or store. After the soaking process it is ready to cook. Lutefisk can be cooked several different ways: steam cooked, par-boiled, microwaved, or boiled and more. When it's hot and ready to eat, pour some melted butter or a tasty white sauce over top. Serve with boiled potatoes and lefse and enjoy.

The lutefisk tradition has become nearly a thing of the past in Norway. Today more lutefisk is sold and eaten in the United States than in Norway. The tradition has grown in the United States, and the world famous delicacy is commonly associated with Lutheran church suppers, Christmas dinners, and Sons of Norway lutefisk dinners. Keep up the great work Sons of Norway members, and be sure to share the tradition with others! Vær så god!

# WELCOME

## New Members!

**Ian S. Brundin**  
**Ashley J. Brusven**  
**Orainda L. Heins**  
**Erika J. Klaar**  
**Ric Maggard**  
**Tammy Maggard**  
**Colleen M. Rutledge**  
**Brent Williams**

## Carve Your Name in Stone!



If you would like to commemorate an event in your life and "cast it in stone" an inscribed brick can be permanently placed at the base of the hall flagpoles. The inscription can be up to two lines with 20 characters (including spaces) on each line.

**Order your brick at lodge events or stop by the Viking Hall office.**

Each brick is \$100 with the proceeds going toward the Building Maintenance and Improvement Fund.

## Sunshine Report



Greetings are sent to the following members celebrating a birthday in December who are at least 75 years young.

"Happy Birthday"  
 "Gratulerer med dagen!"

**John Barstad**  
**Eva Bilet**  
**Carolyn R. Korman**  
**Barbara Stinson**  
**Anstice M. Tibor**

If you know someone who needs a little sunshine, please call Cindy McDowell 696-0725 (cell - 862-1143) or email at [ccmcd38@hotmail.com](mailto:ccmcd38@hotmail.com).



*a little in English...***Christmas in Norway**

Christmas time is a cozy celebration full of food, gifts and many traditions. Today Norway's Christmas traditions are a combination of hundreds of different customs from all over Europe. Here are some that are well known.

**Christmas Food** - Christmas foods are something very special. When someone says Christmas, food is almost immediately the next thought. For many of us the feeling of Christmas is tied directly to eating plenty of good holiday foods.

On Christmas Eve lutefisk and Christmas ribs or pinnekjøtt are eaten. Rice cream and caramel pudding are eaten for dessert. On Christmas day sweet treats like pepperkaker (ginger snaps), syrup snipper (crisp diamond cookies), Christmas knekk (flat bread), krumkaker (cardamom coneshaped wafers) and marzipan are consumed.

**Christmas Decorations** - Decorating a Christmas tree with Christmas candles has been a tradition since trees have been put in living rooms for Christmas. This dates back to the 1600's. The candle symbolizes life and happiness in a dark time and is a perfect holiday decoration – as long as one is cautious of not starting a fire.

Many other types of Christmas decorations became widespread in the 1800's. It was very special to decorate the Christmas tree, while some decorations were also made into heart baskets that could hold sweet treats, cakes, raisins and fruits.

**Christmas songs** - Among some of the most popular Christmas songs are "I am so Glad Each Christmas Night", "A Child is Born in Bethlehem", and "In the Barn sits the Nisse with his Christmas Porridge." Norwegians know these songs so well they can sing them in their sleep – or at least while they walk around the Christmas tree.

**Santa Claus (Julenisse)** - The Nisse was found in almost every farmer's barn in the old days. They are pretty small and wear a red hat on their head. The Christmas Nisse want the farmers to be pleased with them, in return for their work they require Christmas porridge. One must not forget to leave out their porridge, because something can always go wrong on the farm as a payback.

**Merry Christmas!**

*litt på norsk...***Jul i Norge**

Julen er en høytid fylt med kos, mye mat, gaver og masse juletradisjoner. I dag er de norske juletradisjoner en blanding av mange hundre forskjellige juletradisjoner fra hele Europa. Her er noe som er vel kjent.

**Julemat** - Julemat er noe helt spesielt. Når man sier jul, sier man nesten julemat i samme åndedrag. For mange av oss henger julekosen sammen med at vi får spise mye god julemat.

Julaften spises lutefisk, juleribbe eller pinnekjøtt. Det spises riskrem, multekrem eller karamellpudding til dessert. På juledagene spises det søte saker i form av pepperkaker, sirupsnipper, juleknekk, krumkaker, og marsipan.

**Julepynt** - Å pynte juletreet med julelys er kjent helt fra den første tiden som juletreet fikk plass i stuen. Det kan spores tilbake til 1600-tallet. Lyset symboliserer liv og glede i en mørk tid og er perfekt til julepynt – så lenge man tenker på brannfaren.

På 1800-tallet ble mye annen julepynt utbredt. Det var spesielt julepynt til juletreet, men også julepynt formet som kurver og hjerter som kunne inneholde søte saker som nøtter, kaker, rosiner og frukt.

**Julesanger** - Blandt de mest populære julesanger er Jeg er så Glad Hver Julekveld, Et Barn er Født i Bethlehem og På Låven Sitter Nissen med sin Julegrøt. De sangene kan nordmenn synge i søvne - eller i hvertfall samtidig som de går rundt juletreet!

**Julenissen** - Nisser var å finne på nesten hver bondegård i gamle dager. De er ganske små og har på en rød topplue. Julenisser vil at husbonden skal være fornøyd med dem, og de krever bare julegrøt for arbeidet. Men til gjengjeld må man ikke glemme å sette ut grøten, for da kan alt gå galt på gården!

**God Jul!**

<http://www.julinorge.no/>



## Food Bank of Alaska Donation Barrel

Our lodge continues to donate canned goods and non-perishable foods to the local food bank.



Please bring your food donation in to Viking Hall the next time you come to a lodge event.



We are still looking for a DVD/VHS player for the lodge library. Do you have an old player you would like to donate? If so, please bring it by Viking Hall.



Sons of Norway

Lucia Family Christmas Party

Sunday, December 9<sup>th</sup>

3 pm to 6 pm

Festivities include the Lucia procession and program, a talent show, and singing around the Christmas tree.

Foods to enjoy include Scandinavian rice pudding, open-faced sandwiches, and desserts.

Santa Claus also makes a special appearance and hands out goodies to all the children.



**Thursday, December 6<sup>th</sup>**  
**Board Meeting**  
**7 pm**

**Thursday, December 13<sup>th</sup>**  
**Program**  
**6:30 pm**  
**Business Meeting**  
**7:30 pm**

Board Meeting & Business Meeting Open to all

## Cultural Corner—Roald Dahl, Norway's Modern Storyteller

When you recently watched the movie *Willy Wonka and the Chocolate Factory* with your kids or grandkids you probably did not know you had enjoyed a movie based on a story written by one of Norway's most creative and successful modern storytellers, Roald Dahl. During the twentieth century he wrote stories, books, and screenplays for both adults and children. One of adult scripts became one of the most famous stories of the Alfred Hitchcock television series. In this story a woman kills her husband with a frozen lamb chop and then feeds it to the police, who unknowingly eat the evidence of her crime.

Roald Dahl's father, Harold Dahl, left Norway in the 1890s and established himself as a very profitable shipping merchant in Cardiff, England after a brief stint as a bohemian artist in Paris. After the death of his first wife, a French beauty, he fell in love with Sofie Magdalene Hesselberg, a young well-to-do Norwegian woman with a remarkable heritage. She was a proud descendant of William Wallace, of "Braveheart" fame. After William's tragic death the Wallace family found a home in Bergen, Norway. At the time of the marriage the Hesselbergs were living in Kristiansand, in southern Norway.

Roald was one of four children born to Harold and Sofie Dahl. During his childhood Sofie took the children to Norway each summer and they became well-acquainted with Norwegian culture, mythology, and traditions. Roald later credited his mother as having a major influence on his writing. During World War II Roald served as a pilot in the British Air Force and was eventually shot down and injured in North Africa. During his recovery he began to write children's stories. His first published book was *Grem-*

*lins* in 1943 which drew upon his background in Norse mythology. He also began writing books and stories for adults, but his real success was with children's literature. He wrote *Charlie and the Chocolate Factory*, *Matilda*, *the Fantastic Mr. Fox*, *James and the Giant Peach*, to name but a few of many. The book *Witches* was also transformed into a popular film of the same name in 1990 and *Chitty Chitty Bang Bang* (1968) was based on another of his popular writings.

To one familiar with Norwegian folktales one can see their influence emerge in Dahl's often irreverent and darkly humorous children's stories. Roald Dahl loved the Norwegian author Jonas Lie and thought Lie's story "Trolls" was one of the best ghost stories ever written. As in Norwegian myth and fairytales, there is often grim violence and gruesome scenarios in Dahl's writing; all elements that delight children and evoke nervous "concern" in some overly protective parents. The opening of the movie *Witches*, where a child captures the eye of a truly evil witch, perfectly captures the sense of dread and fear that Dahl was able to ably convey in his writings (Dahl co-wrote the screenplay for the movie as well as the original book).

Roald Dahl married the famous actress Patricia Neal of *Hud* fame and they had three children together. He died in 1990 and was buried with some of his favorite things: bottles of burgundy, bars of chocolate, and pencils. One of his grandchildren described his burial as a "a proper Viking funeral."



Terje "Ted" Birkedal  
Cultural Director

### Norwegian Language Classes

#### **Schedule Change for Norwegian Language and Culture Classes**

There is now one combined class for beginning and second year language students. Beginners may come early at 5:30 p.m. for a half hour of introductory level instruction. Then all beginning and second year students will meet from 6-7 p.m. for the full class.

Join us each Sunday at Viking Hall for a fun educational experience. Classes not only provide language instruction, but sometimes also include special events such as learning Norwegian songs, how to dance the Norwegian polka, and other traditional



### Rosemaling Classes

The word rosemaling is used to describe a form of decorative flower painting that originated in Norway in the 1700s. Rosemaling class with Anna Decker (694-2051) **meets on Tuesday, December 11**. Classes are open to all experience levels and new individuals are always welcome to attend.

Bi-weekly classes resume in 2013 starting January 8.

and current cultural lessons. Ages 10 through 90+ are welcome! Classes run until May 2013.

If you are interested in attending call Viking Hall (349-1613) and leave your name and contact information.

## Bluetooth's Viking Roots



Ever find yourself wondering where Bluetooth—the unusual moniker for the secure means of exchanging wireless data among different devices—came from?

Bluetooth owes its name to its Scandinavian roots at Swedish telecommunications company, Ericsson. Inspired by the Danish Viking King Harald Blåtand, (c. 910-987) who according to lore is credited with peacefully uniting warring tribes within Denmark and Norway, creators adopted the literal English translation of "Blåtand." In fact, Bluetooth's logo incorporates the runic symbols for Harald's name, "H" and "B".

Just how did Harald Blåtand or Harald I of Denmark receive the Danish equivalent of the name "Bluetooth"? While lore includes such colorful suggestions as Harald having an affinity for blueberries in such a quantity that they stained his teeth, it is more likely believed that it was for his dark complexion which would have been unique among Vikings.



### Holiday Cookie Exchange Sunday, December 16<sup>th</sup> Noon to 2pm



Would you like to be part of the lodge holiday cookie exchange? If so, please bring six dozen of your favorite Scandinavian or holiday-themed cookies, each dozen packaged for someone to take home. The idea is each attendee goes home with a flavorful assortment of six dozen cookies to enjoy during the holidays. If you would like to bring a few extra cookies to share during the event it would be greatly appreciated by all. You can let us know you will attend by calling Viking Hall at 349-1613 or Mickey Andrew, 563-8006 / [1stuffda@gci.net](mailto:1stuffda@gci.net), but we certainly welcome drop-ins.



## Sons of Norway Limited Edition Christmas Ornament



Show some Norwegian pride this holiday season by adding the 2012 Sons of Norway ornament to your Christmas decorations! From its rosema-

ling inspired outer frame to the beautiful American-Rogaland design, this elegantly styled ornament is sure to be a welcome addition to your holiday traditions. Packaged in a silver-stamped gift box, containing a Christmas greeting from Sons of Norway and an informative description of Rogaland rosema-ling, this ornament can also be a unique gift for someone who enjoys the holiday season as much as you do.

This year's ornament is a limited edition and will only be available for a short time, so order yours now! This special keepsake is only \$14.99 plus tax and shipping & handling. To order yours today, call (800) 945-8851.

## Christmas Ginger Cookies (*pepperkaker*)

*Makes 8 dozen cookies*

*From: The Great Scandinavian Baking Book by Beatrice Ojakangas*

*Gingersnaps are by far the favorite Scandinavian cookie, and at Christmastime they are cut into fanciful shapes and elaborately decorated. Hearts, stars, angels, grandmas and grandpas, boys and girls, horses, roosters, pigs, cats and manger animal cut-outs are the favorites.*

### Cookies

- 1 cup softened butter
- 1½ cups sugar
- 1 egg
- 1½ Tbsp. grated orange peel
- 2 Tbsp. dark corn syrup
- 1 Tbsp. water
- 3¼ cups all purpose flour
- 2 tsp. baking soda
- 2 tsp. cinnamon
- 1 tsp. ginger • ½ tsp. cloves

### Icing for Decoration

- 1 egg white
- 3 to 4 cups powdered sugar
- 1 tsp. almond extract

In a large bowl, cream the butter and sugar together. Add the egg and beat until light and lemon colored. Stir in the orange peel, syrup, and water. Combine the flour with the soda, cinnamon, ginger, and cloves. Stir into the creamed mixture until a dough forms. Gather into a ball and chill several hours or overnight.

Cover baking sheets with parchment paper or lightly grease them. Preheat oven to 325°F.

Turn dough out onto a lightly floured board and roll out to about ⅛ inch thickness. Cut into shapes using cookie cutters. Place on prepared baking sheets and bake for 8 to 10 minutes until cookies are set, but not overly browned. Cool.

Mix the egg white with the powdered sugar and almond extract to make a thin icing. Turn into a pastry bag with writing tip and press icing onto cookies to decorate.



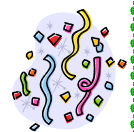
## Sons of Norway Scholarship Fund Super Bowl Raffle

The Raffle will again have 20 winners with a top prize of \$1,000. Only 300 tickets are sold with tickets selling for \$25 each or a special deal of 5-for-\$100. The Super Bowl XLVI game will be shown on a six-foot screen at Viking Hall on February 3, 2013.

To purchase a ticket contact—John Olnes (562-2794), Sandra Hanson (243-2132), Wayne Johnson 248-3030 or Jane Moe (274-1357). Tickets can also be purchased at the Viking Hall office (9am-1pm, Tuesday-Friday) or at Lodge events.



## Sons of Norway NEW YEAR'S EVE PARTY with



MARGE FORD AND THE POLKA CHIPS  
Monday, December 31

Cocktails at 8:30 pm  
Music & Dancing begins at 9 pm

\$35 per person includes  
Appetizers & Dessert  
Midnight Champagne  
Party Favors

Prepaid Reservations by  
December 28<sup>th</sup> please, 349-1613





Sons of Norway  
8141 Briarwood St.  
Anchorage, AK 99518  
907-349-1613

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### December Events

2 Sunday	12-3 pm	Scandinavian Christmas Brunch, pg. 1
	4-5 pm	Second Lucia Practice, pg. 2
6 Thursday	7 pm	Board Meeting
9 Sunday	3-6 pm	Lucia Family Christmas Party, pg. 2
11 Tuesday	7-9 pm	Rosemaling with Anna Decker, pg. 6
13 Thursday	6:30 pm	Program
	7:30 pm	Business Meeting
16 Sunday	Noon-2 pm	Holiday Cookie Exchange, pg. 7
20 Thursday	Noon	Christmas Kaffeslabberas, pg. 3
31 Monday	8:30 pm	New Year's Eve Celebration, pg. 7

#### **FOOD BANK DONATIONS**

Our lodge continues to donate canned goods, non-perishable foods and money to the local food bank.

Please bring your food or monetary donation in to Viking Hall.

### Weekly Events

Sundays	5:30 pm	Norwegian Language Class—Introductory Instruction
	6-7 pm	Norwegian Language Class, pg. 6

*All events take place at Viking Hall, 8141 Briarwood St., unless otherwise noted.*

*Please send articles or event information for the next newsletter by the 15<sup>th</sup> to [sonancak@gmail.com](mailto:sonancak@gmail.com) or call Cynthia at 562-2794 with newsletter questions*