

VIKING HALL 349-1613 www.sofnalaska.com

February 2012 februar



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Sons of Norway Bernt Balchen Lodge President's Message

As most of you know, our lodge officer installation was cancelled on January 12th due to the weather. Officers will be installed at the February business meeting. Any business conducted at that meeting will be very limited because we also have the folk school students visiting that evening.

The folk school students always have a wonderfully entertaining presentation for us. It would be especially interesting for any middle and high schoolers in the lodge. Did you know that we have had some of our youth attend this folk school? Mark February 9th on your calendar, bring the kids and join us. We will have a potluck starting at 6:30 and then the program.

We have a number of new members in our lodge. If you see someone you don't know at a lodge event, introduce yourself and get to know him or her. We have a wonderful calendar of events with a variety of activities to interest most of us and, of course, we always welcome any offers of help.

Give an event chair or the Viking Hall office a call if you want to help with an event. It's a great way to get to know the lodge and its members.

Fraternally, Mickey

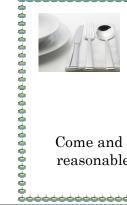
Øytun Folkehøyskole Students Visiting Anchorage

In February another group of Øytun Folkehøyskole students from Alta, Norway, will be in Anchorage to prepare for an Alaskan experience in the north. For the past several years Sons of Norway families have hosted the students during their time in Anchorage. There are ten students coming this year, eight men

and two women. They arrive Monday, February 6th and leave Saturday, February 11th for Takotna to begin their tour.

The students will be at Viking Hall on Thursday, February 9th, the night of our potluck and business meeting, to give a program telling us a bit about themselves and what they plan to do while here in Alaska. The potluck and program begin at 6:30 pm.

Please come out and join us in making them feel welcome and to learn more about the Norwegian Folk High School experience.



Kaffeslabberas

Thursday, February 16th 11:30 -1:30 @ Viking Hall

The best place in town for lunch!

Come and enjoy the wonderful soups and sandwiches at a very reasonable price. Please call ahead to Viking Hall @ 349-1613, but we always welcome drop-ins.

Big Screen Movie Night Saturday, February 18 5:30 pm

"Max Manus - Man of War"

In Norwegian with English subtitles

A kid-friendly movie will be shown in the Lodge library downstairs.

Event Charge - \$5

Ages up to 1 6 yrs - Free

- Lodge Provides—Drinks, popcorn & dessert.
- Brown Bag Dinner—Bring your own dinner of choice.
- Bar will be open for members to purchase, beer, wine, etc.

This biographical drama tells the story of Max Manus, perhaps the most famous resistance fighter in Norway during World War II.



Max Manus, who after fighting as a volunteer for Finland in the Soviet-Finnish Winter War of 1939–40, returned to Norway on the day of the German invasion of Norway, April 9, 1940. He was a pioneer of the Norwegian resistance movement and was arrested by the Gestapo in 1941. He escaped to the United Kingdom for training and went back as a saboteur for the Norwegian Independent Company 1, better known as Lingekompaniet. He became a specialist in ship sabotage and sank ships that were important to the German Kriegsmarine, including the SS Donau on January 16, 1945.

Max was famous for being one of the most brilliant saboteurs during World War II. After the war he wrote several books about his adventures and started the successful office supply company Max Manus AS. He was awarded Norway's highest decoration for military gallantry, the War Cross with Sword. In addition to his Norwegian decorations, Manus received the British Military Cross and Bar. During the final years of his life, Manus and his wife Tikken lived primarily in Spain, where he died at the age of 81 in 1996.



Scandinavian Mystery Night Pølse Lapskaus Stew Saturday, January 28 5:30 pm

Dinner Prices:

Adults \$10 (non-members \$12)

Ages 5-12—\$5 Under 5yrs— Free

Please call Viking Hall at 349-1613 for reservations.

Come see a Scandinavian mystery movie and enjoy a pølse lapskaus dinner. What could be better in midwinter than Norwegian comfort food and a movie from the northern lands.

Because the movie may not be appropriate for younger children we will have a showing of kidfriendly films in the Lodge library downstairs.

Tickets will be sold at the door, but we encourage reservations so we know how many folks to cook for.

Welcome New Returning Members!

Signe Andersen Lillian Anderson Merwin Arneson Sheen Bjelland George Dana Mark Hill Michael James **Brehan Kohl** Michael LeViegegrant Sandra Libkie **Matthew Olnes** Lora Reinbold Trude Rylandsholm Laurie Balchen-Walsh **Erling Westlien Dorothea Williams**

Woodcarving Seminar

The Last Frontier Woodcarvers are offering another day of woodcarving Saturday, March 10, 9am-4pm at Viking Hall, for all those who would like to try their hand at this skill. There will be 10 classes offered from which you pick the one that would suit you the best.

Cost is \$20 per person which includes the wood, tools to use, carving instructions, choice of project and a great lunch. A parent must attend with any child participating.

The class projects will be available to see at Artistry in Wood in the Northway Mall from February 22-March 4. This would be a great time to register for one of the classes. Woodcarvers, woodturners, woodworkers and woodscrollers will be demonstrating throughout the Artistry in Wood event for everyone to watch and learn. Just stopping by the Northway Mall to see the fantastic exhibit will be well worth your time.

For more information and to sign up for a fun day of carving contact Cindy McDowell at 696-0725 or 862-1143.

Sunshine Report



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

"Happy Birthday" "Gratulerer med dagen!"

David Lee Anton Meyer

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

Lutefisk for Sale—\$9 per lb. Frozen - 4 & 5 Pound Packages

> Lefse for Sale—\$20 Package of 1-dozen







Sons of Norway
Scholarship Fund

SUPER BOWL PARTY

® Viking Hall

Watch the Game on the Big Screen
Sunday, February 5th

Doors open early for Pregame Show
Super Bowl Game Starts @ 2pm

Raffle Drawing Held During Game
Only 300 Tickets Sold - 20 Winners!

Top Prize of \$1,000!!

Come and Enjoy Lapskaus Stew, Snacks,
Liquid Refreshment & Good Company

No Event Charge for Ticket Holders

Fra biblioteket

Real Norwegian's Eat Lutefisk is a children's book for all ages by Rose Marie Meuwissen. The story is about that famous or infamous rite of becoming Norwegian. You are taken on a journey of a young boy as he ponders the smell, appearance, consistency and finally the taste of lutefisk. It takes us from his initial

reluctant endeavor of tasting lutefisk to embracing lutefisk as a cherished family tradition.

Additionally there are a few pages devoted to the preparation and lore of lutefisk. The pages are enhanced by the rosemaled border by Shirley Evanstad and the illustrations of Kelly Frankenberg will have you reminiscing about your

initial experiences with lutefisk. For our Norwegian language scholars the text is in both Norwegian and English. The book is available for your perusal in the lodge library.

Merlin Hamre Library Committee



Viking Hall News

Rental bookings for weddings and parties for 2012 are looking good. Income for 2011 along with the generous support of our members has allowed us to pay off the short term loan for the roof replacement early and fund other improvements. We continue to work on building up the building and maintenance reserve fund for future needs.

The Alaska USA Insurance Brokers quote for the 2012 property and liability insurance was slightly lower than 2011. The insurance costs are shared between Sons of Norway and Viking Hall.

We have finally had to replace the copier in the Viking Hall office. Sandra and Don Hanson donated the Canon copier several years ago and it has served us well. Thanks also to Clayton McDowell, Cindy's husband, who has been servicing the old copier for the past few years.

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

If you would like to commemorate an event in your life and "cast it in stone" we would be very happy to take your order for a brick to be placed at the base of the flagpoles. Each brick is \$100 with the proceeds going toward the Maintenance and Improvement fund.

John Olnes Viking Hall President

NEW YEARS PARTY



Attendance was down from previous years for the 2011 New Year's Eve party however the 50+ guests and helpers rang in the new year in grand style.

Marge Ford & The Polka Chips with guest performers from the Button Box Gang and our very own Marit Kristiansen and Sig Langnes filled the Hall with great song and music. The dancers responded with great enthusiasm. Festive decorations made for an excellent party atmosphere. We heard good reports about the party, dinner, dessert and of course the midnight champagne.

Thank you to the wonderful crew that made it possible. Those helping were Jim & Ann Tibor, David Michaelson, Ed Larsen, Wendy Gould, and John & Cynthia Olnes.

Bishop

from The Norwegian Kitchen

- * Spiced wine is a common Scandinavian drink during the holiday season or during those long, cold nights of winter. The most common drink is called gløgg, however, here is a different version called bisp, or in English, "bishop."
- 3 cups (7 ½ dl) water
- 1 vanilla bean
- 2 sticks cinnamon
- 12 whole black peppercorns
- ²/₃ cup (1 ¹/₂ dl) sugar
- 1 bottle (3/4 liter, 3 cups) red wine
- 3 ½ tbsp. (½ dl) 60% alcohol

Bring water, spices and sugar to boil. Simmer over low heat about 90 minutes. Strain. Add red wine and alcohol. Bishop can also be made with blueberry or cherry wine.

An alcohol-free version can be made with black current or blueberry juice.

Serve warm in high glasses.

a little in English...



Ivar Aasen and New Norwegian

There was one direction sought to create a totally independent Norwegian written language based on dialects. That direction was created by Ivar Aasen (1813-1896). He was a country boy and a dialect user from Sunnmøre, and was under the early understanding that a thorough survey of dialects in various counties was integral to creating the basis for a Norwegian written language.

With a public inquiry scholarship he traveled around the country from 1842-46, he made a comparative survey of grammar and vocabulary between the dialects, and made a comparative grammar of that in 1848 and a dictionary in 1850. He got a scholarship to investigate further and followed up with a little book where he compiled texts of different dialects and combined these texts to propose a common form of the dialects.

This norm, which he called landsmål (country language), he built upon in the years that followed, by creating a larger grammar (1864) and a comprehensive dictionary (1873) and by writing poems and plays with it. At the end of the 1850s, others began to write in landsmål and ten years later it was taught in a folkehøgskole (adult learning school).

The landsmål language was officially recognized as an official language with Danish in 1885, and was approved as a language of instruction in schools in 1892 (after local ruling). From 1890 to 1930 it expanded as a school language and as a language of popular usage in many regions, but only in the rural areas. In 1929 the language was given the official name of nynorsk (new Norwegian) via parliamentary vote.

litt på norsk...

Ivar Aasen og nynorsken

Den eine retninga gjekk inn for å byggje opp eit heilt sjølvstendig norsk skriftspråk på grunnlag av dialektane. Denne retninga vart grunnlagd av Ivar Aasen (1813–1896). Han var bygdegut og dialektbrukar frå Sunnmøre, og kom tidleg til at ei grundig undersøking av dialektane i ulike landsdelar var nødvendig for å skape grunnlag for eit norsk skriftspråk.

Med eit offentleg granskingsstipend reiste han rundt i landet i tida 1842–46, gjorde ei jamførande undersøking av grammatikk og ordtilfang i dialektane, og laga ein samanliknande grammatikk over dei i 1848 og ei ordbok i 1850. Han fekk stipend til å granske vidare, og følgde opp med ei lita bok der han samla tekster på ulike dialektar, og føydde til nokre tekster på ei foreslått fellesform for dialektane.

Denne norma, som han kalla landsmål, bygde han ut i åra som følgde, både ved å gi ut ein større grammatikk (1864) og ei omfattande ordbok (1873), og ved å skrive dikt og skodespel på det. Alt frå slutten av 1850-åra begynte andre å skrive på landsmål, og ti år etterpå vart det undervist i det på ein folkehøgskole.

Landsmålet vart offisielt jamstilt med dansk i 1885, og vart godkjent som undervisningsspråk i barneskolen i 1892 (etter local avgjerd). Frå 1890 til 1930 ekspanderte det som skolespråk og allment bruksspråk i fleire landsdelar, men berre på landsbygda. I 1929 fekk språket offisielt namnet nynorsk etter stortingsvedtak.

*Taken from Språkrådet, http://www.sprakrad.no/nb-NO/Politikk-Fakta/Fakta/

Event—Year—Location?

Look for the answer inside this issue.



Ski for Light 2012

Lodge members Heather Hall and John Olnes will be participating as guides at the 37th annual Ski for Light International Week taking place at the Soldier Hollow cross-country ski area near Provo, Utah, February 5-12.

Ski for Light is an all-volunteer, non-profit, organization founded in 1975. The goal of the organization is to teach visually- and mobility-impaired adults how to cross-country ski.



Thursday, February 2nd
Board Meeting
at 7 pm

Thursday, February 9th Program/Potluck at 6:30 pm

> Officer Installation/ Business Meeting at 7:30 pm

Board Meeting & Business Meeting Open to All

Lodge Curling Team Members



L to R: David Lee-Skip, Marilyn Lee-Lead, Merlin Hamre-Second, Mike Anderson-Vice Skip

For the first time our Lodge is sponsoring a Curling team. The team is having a winning season and Lodge members are encouraged to cheer their team on at any or all of the upcoming curling events. The team will be curling on the following Fridays at 6:30 pm.

January 27, February 10 March 16, March 23

The Anchorage Curling Club venue is located at 711 E. Loop Road on Government Hill. If you would like directions please contact one of the team members.

Lodge Scholarships



The 2012 Scholarship applications for both the Higher Education Scholarship and the Heritage Scholarship are available at the Sons of Norway Lodge and by email at afwas@alaska.net.

The Higher Education Scholarship is for persons entering a school of learning beyond high school level. The Heritage Scholarship is for persons desiring to learn the language and heritage subjects offered in these programs.

Application deadlines are once again April 15.

Winter Olympics 2022

In the wake of last year's successful Nordic World Ski Championships, Oslo is looking to host its next big sporting event: the 2022 Winter Olympics.



In October the president of the Norwegian Ski Association, Sverre Seeberg, announced that all seven of the winter sports organizations were in agreement about mounting a bid to host the games in 2022. "In the course of this autumn, we must get positive feedback from the City of Oslo and the state if this has any realistic possibility of succeeding," said Seeberg.

Should Oslo be successful in a 2022 bid, the games would likely be held in a number of locations in Norway: downhill sking and bobsled taking place around Lillehammer, ski jumping in Vikersund and hockey in Oslo, Lørenskog, Asker and Østfold.

While public support for the bid appears to be high—a poll conducted just after the Winter World Championships showed 60% approval of a Oslo Winter Olympics among those surveyed—there are those that feel the significant funds needed to host the games would be better spent on infrastructure projects. Rival Norwegian hosting sites, such as Tromsø, are also speaking out against an Oslo Olympic bid.

Norway's national sports federation hasn't as of yet drafted any cost estimates for the games, however, the federation president, Børre Rognlien, says he has "informally" shared the Olympic plans with city politicians and first reactions were positive. In order to formally apply, a completed application and state guarantee must be received by the International Olympic Committee by the end of 2013. Oslo last hosted the Winter Olympics in 1952.

Adapted from Views and News from Norway

Scholarship recipients will be chosen by April 30th and announced at the 17th of May Celebration.

If you have questions concerning application requirements and procedures, please contact Wallace Smith, Chair of the Scholarship Committee, at 346-3659 or by email at afwas@alaska.net.

Cultural Corner—The Mystery of the Collapsing Fish Balls

It is important not to lose bits and pieces of your traditions, Norwegian or otherwise. A bit here, a bit there, and then things can fall apart as they did for me this past Christmas.

Our family Christmas traditions do not include lutefisk. In fact my first introduction to this strange dish was at Viking Hall in the first decade of this century. Although I had apparently eaten it on occasion as a small child in Stavanger, Norway, of this I have no memory--or perhaps it is a suppressed memory. Nonetheless, in my early Norwegian household lutefisk was not considered festive Christmas fare, but viewed as "Monday's food"—something you ate when nothing better was available.

Stavanger, my home town, is a large seaside town in southwestern Norway. In my parent's era you could buy live cod from a big tank down by the harbor. With fine fresh fish year-round why would you want to eat a year-old fish preserved in lye? So, on Christmas Eve the dinner in my family centers on fresh fish. Since arriving in Alaska some twenty-six years ago the fish has usually been halibut. For the past ten years I have been the designated fish chef on Christmas Eve and I invariably choose to make Norwegian fish balls in white sauce. I have used various recipes over the years, most more or less successful.

This year I decided to go with both halibut and cod. At twenty dollars a pound halibut had become a luxury, even for Christmas, so I purchased a pound of fresh halibut and a pound and a half of frozen cod. I recruited my younger daughter, Robyn, as my side chef. She was trained at the Martin Luther King Career Center and is a confirmed "foodie." We made the first batch of fish balls out of the halibut. They came out firm and

perfect. Then we put the cod in the hot water to poach to equal perfection. They went in intact but soon, to our horror, the cod fish balls began to slowly but surely fall apart. Within a minute or two we had nothing but fish soup.



Perplexed, Robyn and I carefully tried the second batch of cod fish balls. They did not fall apart, but they were hardly firm. This batch of fish balls were soggy and unappealing, not a full disaster, but close enough. Robyn and I could not understand why the halibut fish balls were successful while the cod fish balls were not. We reviewed both our recipe and our execution. Both the halibut and the cod had been prepared in an identical manner. We were both at a loss as to what the problem was.

Later in the week I told my older brother of the Christmas Eve fish ball disaster. Being twelve years my senior he is much wiser in the foodways of Norway than I. He immediately put his finger on the problem. "Did you use frozen cod?" he asked. I said, "Yes." He pointed out that you cannot use frozen fish to make fish balls because freezing destroys the very enzymes that are necessary to binding the fish paste that makes up the balls.

The mystery behind the collapsing fish balls was solved. And my daughter and I were the recipients of an essential piece of food knowledge that was necessary to making successful batches of traditional Norwegian fish balls on future Christmas Eves.

Terje "Ted" Birkedal, Cultural Director

(pg. 5 quiz answer)
4th of July Parade—1947—Anchorage

Norwegian Language & Culture Classes

Beginning: Sunday 5:30 PM to 6:30 PM Advanced: Sunday 7:00 PM to 8:00 PM

If you are interested in taking one of the classes please contact Ted Birkedal, Cultural Director, at (907) 351-6095 or via email at ted_birkedal@nps.gov.

Rosemaling Classes

The word rosemaling is used to describe a form of decorative flower painting that originated in Norway in the 1700s. Rosemaling classes with Anna Decker now meet twice a month rather than weekly. Class dates for February are the 14th and 28th, 7-9 p.m. Classes are open to all experience levels and new individuals are always welcome to attend. Contact Anna at 694-2051 for more information.



Non Profit Organization US Postage PAID Anchorage, Alaska PERMIT 505

Saturday, January 28, 5:30 pm

Scandinavian Mystery Night Pølse Lapskaus Dinner

<u>February Events</u>			FOOD BANK	
2 Thursday	7 pm	Board Meeting, all welcome	DONATIONS Our lodge continues to	
5 Sunday	2 pm	Super Bowl Party, pg 3	donate canned goods, non-perishable foods and money to the local	
9 Thursday	6:30 pm 7:30 pm	Program/Potluck Officer Installation/Business Meeting	food bank. Please bring your food or monetary donation in to Viking	
14 Tuesday	7-9 pm	Rosemaling with Anna Decker	Hall.	
16 Thursday	11:30-1:30	Kaffeslabberas, pg. 1		
18 Saturday	5:30 pm	Movie Night - "Max Manus" pg. 2	,	
25 Saturday	11am-4 pm	Bridge Builders—Anchorage Museum		
28 Tuesday	7-9 pm	Rosemaling with Anna Decker		
Weekly Events				
Sundays	5:30-6:30 pm 7-8 pm	Beginning Norwegian Language and Cu Advanced Norwegian Language and Cul		

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 15th to sonancak@gmail.com or call Cynthia at 562-2794 with questions