

# Solskinn Nyhetsbrev

July-August 2021 Newsletter from Solskinn Lodge 6-150



Solskinn Lodge 6-150

## Ord fra Presidenten



Welcome back!

We had our last meeting of the season in person. Eight lodge members and two guests from Vinland lodge met in Morongo Valley for a “picnic” at my home. It was 104° so most people didn't eat outside. It was nice to see each other face to face. Our guests Caronne and Stephen Van Nyhuis were great to see after over 1.5 years.

So where do we go from here for the next season fall 2021 through spring 2022? Members were asked to complete questionnaires on activities. The social-cultural committee will meet during the summer to prepare a calendar of events.

We will continue to meet by ZOOM for the business meeting, which you all are welcome to attend. We have discussed a hybrid of our meetings with some on ZOOM and others in person. Throughout the pandemic we have continued to pay rent at Hope Lutheran of \$100. So with little revenue except for membership dues this rent is a big expense. The book group has 4 members that have consistently met. Ulf, Miriam, Vaughn and myself. Vaughn as many of you know moved to Tucson. This has been his way of continuing to be part of our lodge.

The board is planning a nice Christmas meal in person. What that will be is yet to be determined. We hope this event will be catered at the church.

I hope the summer will give us all a rest so we are ready to come back to meetings and events. Share your interest in your Norwegian culture and heritage. Share our lodge newsletter with friends and family members and encourage them to become part of our lodge.

Fraternally  
Luella



*Atlantic herring. Clupea Harengus*

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You know anyone who wants to learn more about Norway and Sons of Norway?  
Send us the email address or mailing address and we will mail the newsletter. Share it with your friends.

### Calendar (all meetings on ZOOM until further notice)

Thursday, July 15	4 PM	Book Club
Tuesday, August 10	5:00 PM	Board Meeting
Thursday, August 19	4 PM	Book Club

No meetings in July and August

Arts & Craft Club will be put on hold until October

# Solskinn Nyhetsbrev

## HAPPY BIRTHDAY

Gratulerer med dagen!

### Birthdays in July/August/September

July 1	Tone H. Chaplin
July 2	Donna R. Lenander
July 6	Illa M. Moore
July 15	Luella M. Grangaard
July 22	Debra Jean Stormo-Oliphant
August 3	Chris Peoples
August 5	Joanne D Ibsen
August 8	Gunhild W D Cross
August 9	Vivian Weinstein
August 14	Frida Ann Jorgensen
August 21	Vaughn L Simon
September 1	Nancy T Madson
September 2	Janet G Halvorson
September 3	John C Strom
September 9	Constance C Fleischner
September 12	Bobby C Hendrix
September 17	Edward Karlsen
September 25	Bianca A Candelaria

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 Website: sofn.org  
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Sons of Norway, District Six  
 Website: sofn6.org  
 Facebook: Sons of Norway District Six

## HAPPY BIRTHDAY

### For your bucket list



Trollstigen (The Trolls' Path) is a serpentine mountain road and pass in Møre og Romsdal county, Norway. It is part of Norwegian County Road that connects the town of Åndalsnes in Rauma and the village of Valldal in Norddal Municipality.

The road is narrow with many sharp bends, and although several bends were widened during 2005 to 2012, vehicles over 41 ft long are prohibited from driving the road. At the 2,300 ft plateau there is a car park and several viewing balconies overlooking the bends and the Stigfossen waterfall. Stigfossen falls 1,050 ft down the mountainside. The pass has an elevation of approximately 2,790 ft.



Crown Prince Haakon, July 20 (1973)  
 Crown Princess Mette-Marit, August 19 (1973)



Pictures: Top picture, BBC.com. Lower pictures, RoyalCourt.no



# Nøkken

The Scandinavian näcken, näkki, nøkk were male water spirits who played enchanted songs on the violin, luring women and children to drown in lakes or streams. However, not all of these spirits were necessarily malevolent; many stories indicate at the very least that nøkker were entirely harmless to their audience and attracted not only women and children, but men as well with their sweet songs. Stories also exist wherein the Fossegrim agreed to live with a human who had fallen in love with him, but many of these stories ended with the nøkk returning to his home, usually a nearby waterfall or brook. (Compare the legend of Llyn y Fan Fach in Wales.) The nøkker were said to grow despondent unless they had free, regular contact with a water source.

The Norwegian Fossegrim or Grim, Swedish strömkarl, is a related figure who, if properly approached, will teach a musician to play so adeptly "that the trees dance and waterfalls stop at his music".



*The monster of the lake - Painting by Theodor Kittelsen*

# Huldra



A hulder (or huldra) is a seductive forest creature found in Scandinavian folklore. Her name derives from a root meaning "covered" or "secret". In Norwegian folklore, she is known as huldra ("the [archetypal] hulder", though folklore presupposes that there is an entire Hulder race and not just a single individual). She is known as the skogsrå "forest spirit" or Tallemaja "pine tree Mary" in Swedish

folklore, and ulda in Sámi folklore. Her name suggests that she is originally the same being as the völva divine figure Huld and the German Holda.

The word hulder is only used of a female; a "male hulder" is called a huldrekall and also appears in Norwegian folklore. This being is closely related to other underground dwellers, usually called tusser (sg., tusse). Whereas the female hulder is almost invariably described as incredible, seductive and beautiful, the males of the same race are sometimes said to be hideous, with grotesquely long noses.



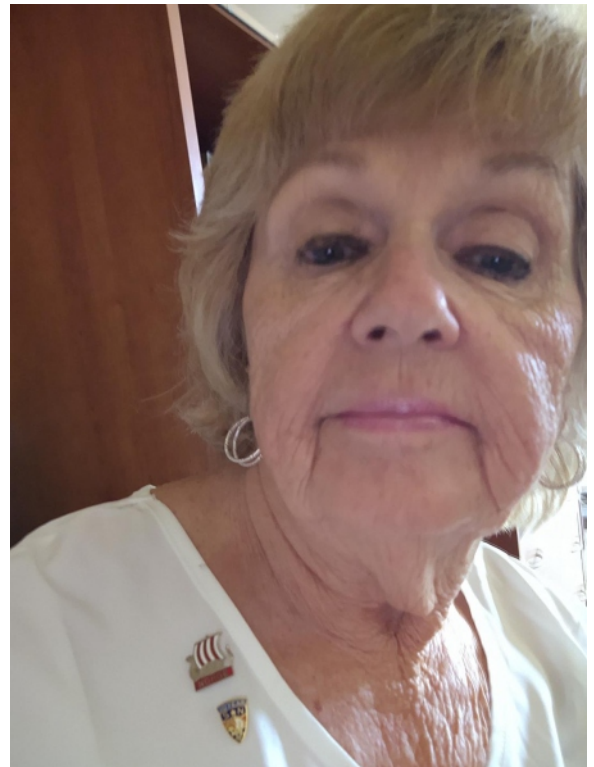
## The King's Choice

April 1940. Norway has been invaded by Germany and the royal family and government have fled into the interior. The German envoy to Norway tries to negotiate a peace. Ultimately, the decision on Norway's future will rest with the King.

On Youtube: <https://youtu.be/FrtZEEYgcaIk>

Norwegian audio, English text.  
Lots of ads. \$11.95/month without ads.

## Joanne Ibsen, 10 year pin



# BOOK CLUB

## July Book

**Don't Look Back**  
by Karin Fossum

**ZOOM Meeting**  
**Thursday, July 15 at 4PM**  
*We love to see you!*

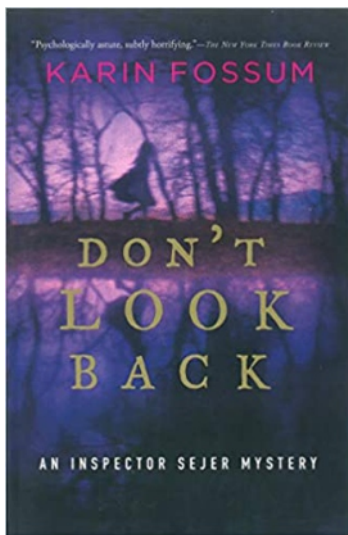


## 2021 BOOKS

Take a look at this year's list.

August	Summer Light by Andrew Stevenson
Sept	Old World Murder by Kathleen Ernst
Oct	Sophie's World by Jostein Gaarder
Nov	Anxious People: A Novel by Fredricks Bachman
Dec	The Nordic Theory to Everything by Anu Partanen

## July Book. "Don't Look Back" by Karin Fossum



Meet Inspector Sejer: smart and enigmatic, tough but fair. At the foot of the imposing Kollen Mountain lies a small, idyllic village, where neighbors know neighbors and children play happily in the streets. But when the body of a teenage girl is found by the lake at the mountaintop, the town's tranquility is shattered forever. Annie was strong, intelligent, and loved by everyone. What went so terribly wrong? Doggedly, yet subtly, Inspector Sejer uncovers layer upon layer of distrust and lies beneath the town's seemingly perfect façade.

Critically acclaimed across Europe, Karin Fossum's Inspector Sejer novels are masterfully constructed, psychologically convincing, and compulsively readable. They evoke a world that is at once profoundly disturbing and terrifyingly familiar.

### KARIN FOSSUM—Norwegian Author

A Norwegian author focused within the field of crime, Karin Fossum has been dubbed 'the Norwegian queen of crime'. Currently living near Oslo, Norway, she continues to build upon her reputable brand name getting her work translated into a variety of different languages. Not only that, but she's also gained a large amount of critical attention too, having received a number of awards for her work.

### Early and Personal Life

Born on the 6th of November 1954, Karin Fossum began her life in Sandefjord, which is in the Vestfold County of Norway. Originally working in hospitals, she tended to the rehabilitation of drug addicts, as well as working within a number of nursing homes. To begin with, she first started her literary career by publishing some poetry, before moving onto fiction.

With a focus on the crime genre, she has experience herself within the field after knowing someone close to her who was murdered. This tragedy has helped inspire her work and has given her prose the sense of realism that her readers have come to appreciate. Dealing with both empathy and pathos, she manages to convey the harrowing reality of crime upon the page.

Setting many of her novels within the rural community north of Oslo, she takes inspiration from the environment around her to help dictate her material. This has further added to the depth within her work giving it greater substance as well. Adding to that her love of mysteries, especially the stories of writers such as Ruth Rendell, she builds intricate narratives that create a rich world for her ever growing audience to explore. Currently living near Oslo to this day, she successfully continues to produce her popular novels on a regular basis.

### Writing Career

Having been translated into over twenty-five different languages now, Karin Fossum has gained both national and international recognition. This alongside the many various awards she has received, shows that it's not only commercial success she's gained, but critical acclaim as well. The main source of her material, though, has come from her greatly received 'Inspector Konrad Sejer' series.

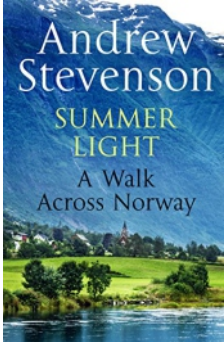
Shortlisted for the 'Crime Writer's Association Gold Dagger' in 2005 for her novel 'Calling for You' she's no stranger to awards. Her book 'Don't Look Back' also received the 'Glass Key Award' along with the 'Riverton Prize'. With critical success secured, she was to take her work further afield, widening her appeal even more.

The inspector Sejer Series in order Don't Look Back (2002)  
He Who Fears the Wolf (2003)  
When the Devil Holds the Candle (2004)  
Calling Out for You / The Indian Bride (2005)  
Black Seconds (2007)  
The Water's Edge (2009)  
Bad Intentions (2010)  
The Caller (2011)  
In the Darkness / Eva's Eye (2012)  
The Murder of Harriet Krohn (2014)  
The Drowned Boy (2015)  
Hell Fire (2016)  
The Whisperer (2018)



# BOOK CLUB

## August Book. Summer Light by Andrew Stevenson



Andrew Stevenson has lived in more than ten countries and has travelled through many more, working as an international economist for two Canadian banks before joining the United Nations Development Program in Tanzania where he obtained his pilot's licence and started his own safari company. He has subsequently worked as financial advisor and consultant in international development and was the owner of two adventure companies in Norway. Andrew is currently in the process of emigrating to New Zealand with his wife Annabel and their new born daughter. Today he is a full-time writer. This is his fifth book.

Endless summer days and vast wilderness: Norway is an outdoor paradise almost too good to be true. Andrew Stevenson's affectionate luminous account reveals the magical appeal of this Scandinavian wonderland as he walks and cycles (and gets stuck in the odd snowdrift) across the country from Oslo to Bergen Staying at cliff top farms, climbing the country's highest mountains or taking a side trip far to the north of the Arctic circle, Andrew gets under Scandinavia's skin as only someone who has lived there and speaks the language can. As he introduces a land he loves to the new love of his life, he comes to peace with a country of light-and darkness.

**Sept Book** Old World Murder  
by Kathleen Ernst

## In Memory of



Our fraternal brother, **Jerry "JR" Fleischner** passed away June 18, 2021

He was born in Chicago Illinois on September 14, 1926 to Ester Peterson Fleischner and J.E. Fleischner MD. He graduated from The University of Illinois. He is survived by his wife of a lifetime, Connie. He was raised in Minnesota where he learned his "pigeon Swede and Norwegian". His relatives were half Swede and half Norwegian. According to Connie she really didn't know the difference because it seemed like they had their own language. Connie and Jerry spent their

honeymoon canoeing in Minnesota. The night before they started their adventure on Moose Lake they slept under the jeep (which is still in their garage).

Jerry never got rid of anything. He was Connie's Renaissance Man. He loved the out of doors, painting, wood carving, reading and anything new. Jerry loved the woods as well as hunting, fishing, and boating. He enjoyed people. He was an avid reader and truly was compassionate about his fellow man.

He was very modest about his accomplishments never bragged about anything. He served in the regular army twice. Once as a grunt and second time around as a full colonel in charge of the facility in Mannheim Germany. He lived and loved life to the fullest. Jerry was a physician. He continued to attend continuing education to keep his knowledge up to date. He always had a smile on his face and a twinkle in his eyes.

Jerry and Connie have been members of our lodge for over 20 years. The photo of Jerry is when he built a milk carton Viking ship and raced it at a lodge meeting.

Please keep Jerry and his family in your thoughts and prayers. We will miss our friend

# Famous Norwegian-American

## Babe Zacharias



Mildred Ella "Babe" Didrikson Zaharias, born Didriksen on June 26, 1911 in Port Arthur, Texas, died September 27, 1956 in Galveston, Texas, was an American sportswoman who was active in many sports. She achieved her greatest successes in golf and athletics.

She was born as Mildred Didriksen (she changed the letter e to o later in life) and got her nickname Babe after doing five homeruns in one and the same baseball game as a kid.

In addition to golf and athletics, Babe Zaharias was good at several other sports, including volleyball, tennis, baseball, basketball, billiards and swimming. She reached the peak of her basketball career during the years 1930-1932 and she often scored more than 30 points per game during a period when 20 points was considered a lot. During that period, she also held American and Olympic records as well as world records in five different athletics. One afternoon at an amateur athletics competition in 1932, she won six gold medals and broke four world records.

She competed in the 1932 Summer Olympics in Los Angeles where she participated in three disciplines; javelin, 80 meters hurdles and high jump. She could have participated in more disciplines but it was not allowed at that time, but at the competitions she competed in eight disciplines. She won almost all three disciplines. She won gold in javelin and hurdles, and in the high jump she managed the same height as her competitor Jean Shiley. However, the jury disapproved of her high jump style, she jumped with the so-called Western role, and declared Shiley Olympic champion. After the games, Babe and Shiley shared their medals.

In 1933, Babe went on a basketball tour with his professional team Babe Didrikson's All-Americans. The team consisted only of female players but their opponents were men. The tours, which lasted for several years, were a great success as the matches were played in the American countryside against local teams.

In 1938 she married George Zaharias, a former wrestler, but they divorced after he declared his homosexuality. A few years earlier, when she was 34, she had started playing golf, the sport that would make her most famous. Thanks to all the sports, she was very fit and she therefore had unusually long strokes. She

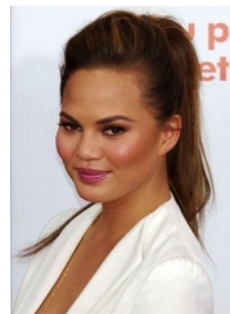
became America's first golf celebrity and was the leading player in the 1940s and early 1950s.

She was classified as a professional golfer because she had made money as a basketball and baseball player, but despite that she regained her amateur status during World War II and won the 1946 and 1947 US Women's Amateur, the 1947 British Amateur and three Western Open victories. In 1938, she also competed in the PGA competition Nissan Open for men, which no other woman did before Annika Sörenstam in 2003. When she became a professional in 1947, she dominated the WPGA and later the LPGA (of which she was one of the founders) until a cancerous disease interrupted her career in the mid-1950s.

Zaharias had her best year in 1950 when she did the Grand Slam in the three major competitions that existed at that time (US Women's Open, Titleholders Championship and Western Open) and in addition she won the money league. She also won the money league in 1951 and 1952 and won another major with a Titleholders victory. The cancer prevented her from competing in all the competitions in 1952 and 1953, but she made a comeback in 1954 and won the Vare Trophy and her tenth and final major with a victory in the US Women's Open.

On six occasions she was named Sportswoman of the Year by the Associated Press AP and in 1950 she was voted by the Associated Press as the most prominent sportswoman of the first half of the 20th century. She was also the highest ranked woman on ESPN's list of the 20th century's greatest athletes.

Daughter of  
Ole Nikolai Didriksen  
b. 1868 in Bud, Møre og Romsdal  
d. 1942 in Los Angeles, California  
married 1899 in Oslo to  
Hannah Marie Olsen  
b. 1873 in Kvernes, Møre og Romsdal  
d. 1945 in Los Angeles, California



### Chrissy Diane Teigen

Model and television personality with the Norwegian surname.

Teigen is the definite form of the noun Teig. A teig is part of a property that is separated from the rest of the property.

Her great great grandfather Iver Hansen Teigen, was born 1845, at Kirke-teigen, Kvam in Nord-Fron municipal, Oppland county. He immigrated to America in 1876, and passed away 1933 in Ragley Village, Pierce County, North Dakota.



# Norwegian Food - Fish

How much fish the Norwegian ships are catching of each specie. This is based on weight in 1000 metric tonnes. Numbers from 2019.

Sild	561'	Atlantic herring
Kolmule	350'	Blue whiting (cod family)
Sei	194'	Pollock (cod family)
Torsk	329'	Atlantic cod
Makrell	159'	Atlantic mackerel
Hyse	95'	Haddock (cod family)

Who eat most fish and seafood in the world. Based on 2017 statistic.

Iceland	90 kg per year
Portugal	56 kg per year
South Korea	54 kg per year
Norway	51 kg per year
Japan	45 kg per year
USA	22 kg per year

**Lutefisk** is dried cod that has been soaked in a lye solution for several days to rehydrate it. It is rinsed with cold water to remove the lye, then boiled or baked, and then served with butter, salt, and pepper.

The finished lutefisk usually is the consistency of Jello. It is also called lyefish, and in the United States, Norwegian-Americans traditionally serve it for Thanksgiving and Christmas. In many Norwegian homes, lutefisk takes the place of the Christmas turkey. In Minnesota and Wisconsin, you can find lutefisk in local food stores and even at some restaurants. It is a food that you either love or hate, and, as some people say, "Once a year is probably enough!"

A lye is a metal hydroxide traditionally obtained by leaching wood ashes, or a strong alkali which is highly soluble in water producing caustic basic solutions. "Lye" most commonly refers to sodium hydroxide (NaOH), but historically has been used for potassium hydroxide (KOH).

## Luta lei (tired of it)

### Surströmming. A Swedish herring delicatessen



Drying Klippfisk at Nordlandet in Kristiansund: Photo: A.B.Wise



Getty Images

### KLIPPFISK

Dried and salted cod, sometimes referred to as salt cod or saltfish, is cod which has been preserved by drying after salting. Cod which has been dried without the addition of salt is stockfish. Salted cod was long a major export of the North Atlantic region, and has become an ingredient of many cuisines around the Atlantic and in the Mediterranean.

Dried and salted cod has been produced for over 500 years in Newfoundland, Iceland, and the Faroe Islands, and most particularly in Norway where it is called klippfisk, literally "cliff-fish". Traditionally it was dried outdoors by the wind and sun, often on cliffs and other bare rock-faces.

### TØRRFISK

Stockfish is unsalted fish, especially cod, dried by cold air and wind on wooden racks (which are called "hjell" in Norway) on the foreshore. The drying of food is the world's oldest known preservation method, and dried fish has a storage life of several years. The method is cheap and effective in suitable climates; the work can be done by the fisherman and family, and the resulting product is easily transported to market.

### HOW TO PREPARE LUTEFISK

First of all, invite brave people over for dinner who do not have misconceptions about this wonderful fish! Take it out of the plastic bag, put it in a large bowl, and cover with ice water. Change this water two to three times (to remove the lye) and keep in the refrigerator until ready to use (if your family will let you). This firms up the fish.

#### Stovetop Cooking:

Lutefisk does not need any additional water for the cooking. Place the well rinsed cod in a frying pan over low heat, (do not use an aluminum pan as the lye in the fish will discolor the pan). Add salt, cover with a lid, and steam cook approximately 20 to 25 minutes.

#### Oven Baking:

Place the well rinsed cod in an oven proof dish, cover with aluminum foil. Put in a preheated oven at 375 degrees F. for 25 to 30 minutes. The fish is done when it flakes easily with a fork.

Do not overcook the Lutefisk or it will look like white Jello! The fish will be not brown.

Serve the lutefisk steaming hot on hot plates with green pea stew, freshly cooked potatoes and bacon fat with crispy bacon cubes. Put coarse salt, pepper mill and mustard on the table. Alternative accessories: Bacon cubes / fat can be replaced with rib fat, melted butter, egg butter, cold butter or white sauce.

Surströmming; (Swedish for "sour herring") is a lightly-salted fermented Baltic Sea herring traditional to Swedish cuisine since at least the 16th century.

The Baltic herring, known as **strömming** in Swedish, is smaller than the Atlantic herring, found in the North Sea. Traditionally, the definition of strömming is "herring fished in the brackish waters of the Baltic north of the Kalmar Strait". The herring used for surströmming are caught just prior to spawning in April and May.

During the production of surströmming, just enough salt is used to prevent the raw herring from rotting while allowing it to ferment. A fermentation process of at least six months gives the fish its characteristic strong smell and somewhat acidic taste. A newly opened can of surströmming has one of the most putrid food smells in the world, even stronger than similarly fermented fish dishes such as the Korean hongeohoe or Japanese kusaya.



**Spekesild** is herring that is salted and matured by “speking”. Maturation can take from a couple of weeks to 2-3 months, depending on the fat content of the herring and the maturation temperature.

#### SURSILD (Pickled herring)

- 4 large spekesild
- 1 large onion in slices
- 1/2 cup vinegar
- 1 dl sugar
- 2/3 cup water
- 1 bay leaf
- 10 peppercorns
- 10 mustard seeds



Clean, peel and fillet the herring. Put the fillets in cold water for about 4 hours.

Boil vinegar, sugar, water and spices. Cool.

Cut the onion into slices. Dry the fillets well and cut them into suitable pieces. Place the herring pieces in layers with the onion in a jar, and pour the cold solution over. Leave the herring until the next day before using it. Herring can stay in the refrigerator for 1-2 weeks.

Try with Aquavit instead of vinegar.

Spekesild can be purchased per pound online.

Price is around 4.95 per pound

[www.nordichouse.com](http://www.nordichouse.com) and [www.scandinavianfoodstore.com](http://www.scandinavianfoodstore.com)



*Fiskepudding*

#### FISKEPUDDING (Fish pudding)

- 500 g fish fillet without skin & bones
- 2 tsp salt
- 1 tbsp potato flour
- 1/2 tsp white pepper
- 1/2 tsp nutmeg
- 3-4 dl milk

In oven at 250 F for approx. 1 hour

Grind the fish fillet with salt, add potato flour and spices and dilute with milk to a fine mix

The mince must be fried in the form, therefore it can be relatively loose.

Fill the mix into a well-greased form, round or oblong. Dunk the form against the kitchen counter so the farce packs well, then you avoid air holes in the pudding.

Bake the fish pudding at the bottom of the oven until it is firm and cooked through.

Serve fish pudding with white sauce, curry sauce, caper sauce or melted butter, cooked potatoes and vegetables. Traditionally, fish pudding was served with peas and carrots.



*Fiskeboller*

#### FISKEBOLLER (Fish balls)

- 1 lb of firm white fish such as e.g. cod or pollock
- 2 eggs
- 1/2 - 3/4 cup milk or cream
- flour - enough to bind together
- 1 tsp. onion powder
- fresh basil, washed and chopped
- 2-3 garlic cloves, minced
- fresh parsley, washed and chopped

Boil fish stock.

Make balls and slide them into the stock with a spoon. The first ball is for testing. If it falls apart, add more flour to the mix.

#### Seibiff med løk (Pollock paddies with onion)

- 2 lbs of pollock
- 4 tbsp flour
- 2 tsp salt
- 1 tsp pepper
- 2 tbsp butter or margarine

Fried onion:

- 3 onions
- 2 tbsp of butter or margarine for frying

Cut onions into slices. Melt butter and fry the onion on medium heat until soft and dark golden. Season with salt and pepper and keep warm.

Cut the fish into portions. Mix together flour, salt and pepper in a deep plate and turn the fish pieces in the flour mixture. Shake off excess flour.

Heat a frying pan with butter. Fry it for 2-3 minutes on each side, depending on the thickness of the pieces. Keep the fish warm in the oven at 200F.

Serve with boiled potatoes.

The fish patties are perfect for fish hamburgers.







# CAMP OLDFJELL

**Saturday, September 18th to  
Tuesday, September 21st**

**Camp Oldfjell is held at District Six's Recreation Center, Camp Norge,  
located at Alta, California**

Camp Oldfjell is held at District Six's Recreation Center, Camp Norge, located at Alta, California. Meals are included in registration fee. Attendees are responsible for their own lodging. Visit Camp Norge's website for details on lodging and latest news on Camp Oldfjell: [www.CampNorge.org](http://www.CampNorge.org). Course Catalog and Registration will be posted when available.

4 days - \$200 2 days - \$100

## Congratulations!

The Playground Restoration Project, led by Baylee McKenney and assisted by Jason Morken has been completed. The campaign was far more successful than anticipated. The project team would like to thank the more than 40 individuals, 8 lodges, the District Six Board and Camp Norge's Recreation Board for the generous donations and enthusiasm for this project. Baylee started with a goal of \$6,000 to replace the old, but beloved worn-out swing-set, and raised more than double the goal, purchasing a fabulous new play-set.

Sharon Mahnken, Roald Amundsen Lodge #6-48 donated the original play-set. It was installed over the 1996 4th of July weekend. Sharon's generous gift has served the youth of District Six at Camp Norge for 25 years. That play-set provided both Baylee and Jason with great memories over the years at Camp Trollfjell.

Baylee and Jason attended several lodge meetings over Zoom, and had numerous conversations with Sons of Norway members, family, and friends encouraging their participation.

The ribbon-cutting ceremony will be at 2PM on Sunday, September 5th at the Northern California Kretssteve.



## Explore Your Nordic Heritage and Family History

Gain fresh appreciation for your unique family history and discover the lives of those who came before. The more you learn, the more YOU'LL WANT TO LEARN!

Get connected to your proud Scandinavian roots with a Sons of Norway membership. The exclusive, members-only Genealogy program guides you with insights into Norwegian names, history and society, as you research family stories and ancestors. Membership in Sons of Norway connects YOU to authentic folk arts, genealogy, music, literature —14 fascinating topics to explore. Plus, gain insights into Nordic culture, past and present. It's genius! Daughters, sons and friends of Norway are welcome to join the fun.

Also just for members:

- Viking magazine
- Genealogy tips and guide
- Members-only discounts
- Access to financial products
- Local chapters and events & more!

Get closer to your Nordic heritage with a Sons of Norway membership today!



# SONS of NORWAY

“What an astonishing thing a book is. It's a flat object made from a tree with flexible parts on which are imprinted lots of funny dark squiggles. But one glance at it and you're inside the mind of another person, maybe somebody dead for thousands of years. Across the millennia, an author is speaking clearly and silently inside your head, directly to you. Writing is perhaps the greatest of human inventions, binding together people who never knew each other, citizens of distant epochs. Books break the shackles of time.

A book is proof that humans are capable of working magic.”



## Colonial settlement - Hans Hansen Bergen



There was a Norwegian presence in New Amsterdam (New York after 1664) in the early part of the 17th century. Hans Hansen Bergen (ca 1610-1654), a native of Bergen, Norway, was one of the earliest settlers of the Dutch colony of New Amsterdam, having immigrated in 1633.

Bergen was married in 1639 to Sarah Joris Rapelje, the first female child of European parentage born in the colony of New Netherland and whose chair is preserved in the collection of the Museum of the City of New York. She was born June 9, 1625 in Fort Oranje (Albany) and died Sept 29, 1685 in Brooklyn, Kings County, Province of New York.

Another of the first Norwegian settlers was Albert Andriessen

Bradt who arrived in New Amsterdam in 1637. Pieter Van Brugh, Mayor of Albany, New York was the grandson of Norwegian immigrants. His mother's parents were Roelof Janse (1602–1637), born in Marstrandsön, a small island situated in Båhuslen province in Norway (ceded to Sweden in 1658) and Anneke Jans (1605–1663), born on Flekkerøy, an island situated outside the town of Kristiansand, Vest-Agder county, Norway.

Approximately 60 people had settled in the Manhattan area before the English take-over in 1664. How many Norwegians that settled in New Netherland (the area up the Hudson River to Fort Oranje, now Albany) is not known. The Netherlands (and especially Amsterdam and Hoon) had strong commercial ties with the coastal lumber trade of Norway during the 17th century and many Norwegians immigrated to Amsterdam. Some of them settled in Dutch colonies, although never in large numbers. There were also Norwegian settlers in Pennsylvania in the first half of the 18th century, upstate New York in the latter half of the same century, and in New England during both halves.



# Social Gathering June 26 in “The Wild West”



The last social before closing for the summer. The lodge president opened up her home in Morongo Valley for good food and lots of talking. After a few days with extreme heat in Coachella Valley, we enjoyed the cooler place in Morongo Valley. Elevation about 2,500'. But only 10 degrees cooler than the lower desert.

Top picture: Sharon (in red), Susan, Luella and Ulf. And Luella's dog Puppy.

Middle row:  
Frida and Tone, by the sunflowers.

Lower row,  
In the living room: Sharon, Stephen and Caronne  
By the kitchen table: Caronne, Ulf, Sharon, Frida and Tone,  
and Magdalena

Caronne and Stephen Van Nyhuis are friends from the lodge in Temecula.



## Solskinn Lodge Officers 2021-2022

### Board of Directors

President	Luella Grangaard	760-363-7704
Vice President	Terje Berger	760-799-6660
Counselor	Ulf Lokke	760-808-5403
Secretary	Tone Chaplin	760-408-9170
Treasurer	Nancy Madson	760-343-0848

### Program Directors

Social Director	Nancy Madson	760-343-0848
Cultural Director	Luella Grangaard	760-363-7704
Sunshine	Charlotte Larsen	760-328-1791

### Support Positions

Book Club	Luella Grangaard	760-363-7704
Editor, Webmaster	Terje Berger	760-799-6660
Photographer	Miriam Hendrix	
Musician	Terje Berger	
Librarian	Corinne Bjerke	

### Financial Benefits

James Donovan, FIC, CSA	Cell: 760-276-5529
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Terje Berger  
52705 Avenida Obregon  
La Quinta, CA 92253



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### *Mission Statement*

*The mission of  
Sons of Norway  
is to promote and to preserve  
the heritage and culture of  
Norway, to celebrate our  
relationship with other Nordic  
countries, and to provide quality  
insurance and financial  
products to its members*