

MellomVenner



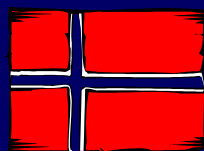
*Brubyen Lodge 4-576, Saskatoon
Saskatchewan, Canada*



September 2016
Newsletter

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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 provide quality insurance and financial products to our members.



Sports Weekend

Fra presidenten

FROM THE PRESIDENT

September 2016

It was with much sadness that we paid our respects at the memorial service for a charter member of Brubyen Lodge on Saturday, Sept. 3. Eldon Norum had just celebrated his 90th birthday on June 1. Each of us has many memories of Eldon as a person and as an active Lodge member. Our condolences go out to his wife, Mildred, also a charter member, and to their close and extended family.

The family suggested that to honour Eldon's commitment to his community that memorial donations could be made to the Saskatoon Community Foundation. In the lodge Eldon was the Sons of Norway Foundation in Canada Director and served on the Foundation Board of Directors. October 20 is our annual Foundation fundraiser dinner where we honour people from the community for their Norwegian heritage and their contributions to community life with a "Gee, We're Glad You're Norwegian" certificate. Memorial donations could also be made to the Foundation at any time.

YOU ARE INVITED
TO HELP LYLA DALEN CELEBRATE HER 90TH
BIRTHDAY
At a Come & Go Tea on Sunday, September 18 from
2:00 – 4:00 pm



Gratulerer
med
dagen!



05 Caden Groves
05 Wanda Fowler
06 Evan Thomas
15 Deanne Dowling
15 Liel Martinuson
15 Lois Campbell
16 Raymond Rustad
18 Lyla Dalen
25 Mason Berg



03 John Fowler

Fra presidenten continued...

At the Fairfield Seniors Centre

Welcome back to all members for our 2016-2017 events after a summer of rain and sunshine. Hope you made lots of good memories with family and friends! Seven Saskatoon members travelled to Archerwill to meet at Sandra and Ray Hanson's beautiful farmyard for the 9th Annual Nordic Summer Games. It was a smaller group this year but we all had a good time and enjoyed another delicious pot luck supper topped off with Ray's birthday cake. This may have been the last such event held at Archerwill – time will tell. So Mange Tusen Tak to Sandra and Ray for hosting these gatherings and to the Brubyen members from the "east" who helped them – we made new friends and happy memories (and enjoyed the onions from Mervin Hanson's garden!!).

Thank you to all Brubyen members who volunteered at the Norwegian Pavilion during Folkfest and to those who worked at Brubyen's display table, namely, Inger Anderson, Myrtle Dixon, Eunice and Graham Begg, Dennis and Judy Akins, and Tasha Tripp. We sold 20 calendars and talked to lots of people. Welcome to new members Shelley Wick and Ron and Evelyn Reiersen. We look forward to getting to know you.

At the September 8 Board meeting we did a revamping of the Program Planning Groups. We discussed the purpose of Group Four which was made up of the Unge Venner and young adult members who were to plan the March meetings. The hope was to get more of them involved by having their own group but actually very few participated. We have therefore redistributed the Group Four members into the other three groups and hope that they will help out when called on. The new Program Planning Groups document will be distributed at the September meeting and sent out with the newsletter. Check the months for which your group is responsible.

“Gee, We're Glad You're Norwegian”

The annual Sons of Norway Foundation in Canada fundraising dinner will be held on Thursday, October 20 at 6:30 pm at the Fairfield Seniors Centre, 103 Fairmont Court. This will be a catered dinner featuring Prime rib, Yorkshire pudding, potatoes, gravy, vegetables, salad and assorted dainties prepared by Chef Gerard of Preston Park I.

Tickets are \$ 25.00 and will be available from Sharon Voyer at the September 15 general meeting. Deadline to purchase tickets will be October 17. Call Sharon at (306-384-2420). Personal donations can be made at that time and will receive tax receipts.

We encourage you to bring family and friends to this dinner to honour three people from the community: Jason Wall, Executive Director of the Western Development Museum; Sharon Fyke, retired teacher; Lyla Dalen, charter member of Brubyen Lodge.

The September general meeting will feature a business meeting and the annual celebration of special birthdays [Lyla Dalen, Kathy Fenton, Thor Kliev, Ellwood Jones, Betty Brewer, Caroline Tradal and Alice Olson] and anniversaries [Tim & Irene Johnson, Dennis & Judy Akins; Alice & Sven Garvik]. Group 3 is hosting this event led by Eunice & Graham Begg.



Mellom Venner - September 2016



Fra presidenten continued...

Unless otherwise indicated,
all events are held at:

Fairfield Senior Citizens
Centre
103 Fairmont Court
Saskatoon

Dead Fish Society
Social Hour
at Smitty's in Market
Mall, 7:00 pm
October 7th
November 4th
December 2nd
(1st Friday each month)

Norwegian Whist
Sep. 14th, 7:30 pm
Oct. 12th, 7:30 pm
(2nd Wed each month)

Lodge Monthly Meeting
Sep. 15th, 7:30 pm
(3rd Thurs each month)

Some of you will remember that we did not form a Nominations Committee last January. November is the month that we are to elect officers of the Lodge for 2017-2018. This will be a topic of discussion at the meeting. Please be prepared with suggestions and ideas to secure Brubyen Lodge's goals and future. This is important for all of us. With 87 members we are not in danger of folding as a lodge but we do need to work together to keep our programs and meetings fresh and interesting. We also need to bring new members into the Lodge. New members often bring enthusiasm and ideas. Remember the membership slogan from a few years ago – "Each one get one!" Imagine what we could do if each of us brought in one new member this year!!

Congratulations to our two new Golden Members – Karen Larson and Ellwood Jones – 30 years of membership in Brubyen lodge!
Norwegian whist starts again on Wednesday, September 14. Come out and be part of the fun! Call Ellwood (306-373-1618) if you would like to play whist. Beginners are welcome too.

Lastly, our annual Lutefisk and Meatball Supper will be held on Sunday, December 4 at 6:00 pm at the Fairfield Seniors Centre. Tickets will be \$25.00 each. We will be asking members to bring items of food or be on the decorating committee or work in the kitchen or do setup/cleanup. We need all hands on deck for this event. More details to come!
The next Board meeting will be Thursday, October 13, 2016. Place TBA. If you have issues, concerns, ideas that should be discussed, please let me know before that meeting.

Fraternally,

Diane 306-373-3156 edberg@sasktel.net

Fra sekretæren

SON Board Meeting 08 September 2016

7:20pm meeting called to order

Motion moved by Phyllis Byers to accept the meeting minutes from 11 August, 2016. Seconded by Dorothy Haroldson. Motion passed.

Look at making a donation for the Ski for Light program

Membership Report—Dorothy Haroldson

Membership activity report - we have 87 members



Sympathy extended
to
Mildred Norum

**GET
WELL!**

Notify Dorothy if
sunshine required
at 306-373-6478.



Fra sekretæren continued...

We have recruited two new members: Shelley Wick and Ron Rierson (winner of the free membership draw).

Cultural Report—Phyllis Byers

Give feedback to Phyllis for cultural activities that are completed so that people can receive recognition from the lodge.

Sports Report—Kathy Fenton

We need to determine if we will continue to have cash prizes for the lottery.

President's Report—Diane Berg

Archerwill may be discontinued. This is still under discussion.

Lutefisk Supper will be held December 4, 2016.

We need to discuss keeping officers for another year until we can determine the composition of a nominations committee.

Next Board meeting will be 13 October 2016

The chef who will be preparing the food for the Foundation supper will be Gerard Dakiniewich. He will be charging a flat fee of \$15/plate with no tax added.

Meeting adjourned at 8:42



Board of Directors

Diane Berg

President
306-373-3156
edberg@sasktel.net

Marcel Voyer

Vice-President
306-384-2420
msvoyer@shaw.ca

Bjorn Hunter

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Sharon Voyer

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Dorothy Haroldson

Membership Secretary
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Phyllis Byers

Cultural Director
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Myrna Kennedy

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Kathy Fenton

Sports Director
306-374-4505

Gee, We're Glad You're Norwegian

The annual Sons of Norway Foundation in Canada fundraising dinner will be held on Thursday, October 20 at 6:30 pm at the Fairfield Seniors Centre, 103 Fairmont Court. This will be a catered dinner featuring Prime rib, Yorkshire pudding, potatoes, gravy, vegetables, salad and assorted dainties prepared by Chef Gerard of Preston Park I. Tickets are \$ 25.00 and will be available from Sharon Voyer at the September 15 general meeting. Deadline to purchase tickets will be October 17. Call Sharon at (306-384-2420). Personal donations can be made at that time and will receive tax receipts.

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Officers

- Ellwood Jones** - Assistant Sports Director
- Mildred Norum** - Counselor
- Dorothy Haroldson** - Sunshine
- Myrna Kennedy** - Greeter
- Caroline Tradal** - Assistant Greeter
- Foundation
- Lyla Dalen** - Historian
- Nancy Iverson** - Librarian
- Myrtle Dixon** - Assistant Librarian
- Wanda Fowler** - Assistant Librarian
- Warren Wulff** - Marshall
- Chris Byers** - Marshall
- Lois Campbell** - Trustee
- Marcel Voyer** - Trustee
- Kayla Ingram** - Trustee
- Inger Anderson** - Auditor
- Dennis Akins** - Auditor
- Alfred Hovdestad** - Auditor
- Eunice Begg** - Volunteer Coordinator

Editor

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 306-373-6694

Notices – September Social/Cultural Event

Lutefisk and Meatball Supper

Sunday, December 4 at 6:00 pm at the Fairfield Seniors Centre
 We will be asking members to bring items of food or be on the decorating committee or work in the kitchen or do setup/cleanup. We need all hands on deck for this event.

Fra redaktøren

Kjære venner,

Another summer has come and gone. I hope that you had time to get out and enjoy yourself this summer. I got out whenever I could, and still it didn't seem like enough.

We had a family reunion in August, with a pot luck bbq at my brother's, and a family photo session in the park. It was great to get the family together again, and to see how the nieces and nephews had grown.

I hope many of you were able to make it the the Norwegian Pavilion this summer. I saw many of my friends and acquaintances at Folkfest again this year.

Our fall meetings will start on Thursday, September 15th. I hope to see all of you at the meeting.

Fraternally,
Alfred Hovdestad

Deadline for the next newsletter

Oct. 1st



Gløgg

Ingredients

To serve 20-25

- 2 quarts dry red wine (about 2 standard 750 mL bottles)
- 2 quarts muscatel (or muscato)
- 1 pint sweet vermouth
- 2 tablespoons Angostura bitters
- 2 cups raisins
- Peelings of 1 orange
- 12 whole cardamoms, bruised in a mortar with a pestle or by covering with a towel and crushing with a rolling pin
- 10 whole cloves
- 1 piece (about 2 inches) of fresh ginger
- 1 stick cinnamon
- 1 ½ cups akevitt (preferably Linie)
- 1 ½ cups sugar
- 2 cups whole almonds, blanched and peeled



Recipe

Step 1

In a 6- to 8-quart enameled or stainless steel pot, mix together the dry red wine, muscatel, sweet vermouth, bitters, raisins, orange peel and the slightly crushed cardamoms, whole cloves, ginger and cinnamon. Cover and let the mixture stand at least 12 hours so that the flavors will develop and mingle.

Step 2

Shortly before serving, add the akevitt and the sugar. Stir well and bring it to a full boil over high heat.

Step 3

Remove at once from the heat, stir in the almonds and serve the hot gløgg in mugs. In Sweden, a small spoon is placed in each mug to scoop up the almonds and raisins.

Alternate Version

To make a simpler gløgg, divide the quantities of spices in half and mix them with 2 bottles of dry red wine. Leave it overnight, then stir in ¾ cup of sugar and bring it almost to a boil. Remove from the heat, stir in 1 cup of whole, blanched and peeled almonds, and serve hot.



Litt på norsk...

and a little in English

Norges fjellandskap er dramatisk forandret

Dagens bilde av hvordan kulturlandskapet i fjellet «egentlig» skal se ut, er i virkeligheten et bilde av hvordan dette landskapet så ut for sånnomtrent 50 år siden. Da var dagens voksegenerasjon barn som fikk være med foreldre og besteforeldre i fjellet.

Et forskningsprosjekt der biologer, paleoøkologer, arkeologer og historikere har samarbeidet, viser hvor feil vi antakelig tar om vi tenker på fjellandskapet som noe uforanderlig.

Ikke noe ekte fjellandskap

Et hovedbudskap fra forskerne bak dette banebrytende norske forskningsprosjektet, er at det ikke finnes noe ekte landskap i fjellet. Fjellandskapet er stadig blitt forandret av oss mennesker. Når fjellet i dag rammes av omfattende gjengroing, skyldes det antakelig delvis klimaendringer.

Paleoøkologi forteller om fortida

Per Sjøgren er selv paleoøkolog. Mye av forskningen hans handler om å undersøke pollen fra fortida (paleo). Fordi pollen kan bevares svært godt nedover i torvmyr, åpner denne forskningsmetoden store muligheter. Pollenprøver fra torv kan fortelle oss hvordan landskapet i fjellet så ut helt tilbake til istiden.

Når paleoøkologen har tatt pollenprøver nedover i torv på flere ulike steder i fjellet, blir det mulig å si noe nokså sikkert om hvor mye trær og planter som vokste på dette stedet før i tiden. Når historisk og arkeologisk kunnskap om det samme stedet kobles inn, er det i et tverrfaglig forskningsprosjekt som dette blitt mulig å få fram helt ny kunnskap.

Overraskende forskningsfunn

Forskerne bak denne studien har altså funnet flere parallelle utviklingstrekk, som nok overrasker mange.

- De ser at gjengroingen av fjellandskapet langt på vei er en tilbakevending til en tilstand fjellet har vært i før.
- De ser at den reduserte bruken av fjellskogen gjennom slutten på seterdrift med ysting i fjellet, sterkt har bidratt til gjengroingen av fjellet.
- De ser at den reduserte bruken av slåtter i fjellandskapet har bidratt til at vi har kunnet slippe mer sau løs i fjellet.
- Totalt sett er det antakelig mer dyr i deler av norske fjell i dag enn det har vært tidligere. Det forskerne kaller beitetrykket er antakelig større i deler av fjellet enn det har vært noen gang før.

Dramatic changes mark Norway's mountain landscape

Today's picture of Norway's mountain cultural landscape is actually an idealized image of how the scenery looked roughly 50 years ago. That was when today's adults went to the mountains as children with their parents and grandparents.

A research project on which biologists, paleoecologists, archaeologists and historians have collaborated, shows how mistaken we are when we think of the mountain scenery as unchanging.

No such thing as real mountain landscape

The main message from the scientists behind this pioneering Norwegian research is that there is no such thing as authentic landscape in the mountains. The mountain landscape is constantly being changed by humans. Today when the mountains are affected by extensive overgrowth, it is probably in part because of climate changes.

Paleoecology tells about the past

Per Sjøgren is a paleoecologist whose research involves examining pollen from the past (paleo). Because pollen can be well-preserved in peat bogs, this research method opens great opportunities. Pollen samples from peat can tell us what the mountain landscape looked like back in the Ice Age.

When the paleoecologist takes pollen samples from down into the peat at several different places in the mountains, it is possible to say with reasonable accuracy how much the trees and plants grew at this location in the past. When historical and archaeological knowledge about the same place is added, it is an interdisciplinary research project that can reveal new knowledge.

Surprising research findings

The researchers behind this study have found several parallel developments, which probably surprise many. Findings reveal that

- The overgrowth of mountain scenery is largely a return to a state that the mountains have been in before.
- The reduced use of hayfields in mountain landscape has meant that we have been able to let more sheep loose in the mountains.
- Overall, there are probably more animals in parts of the Norwegian mountains today there have been previously, increasing to new high levels what scientists call "grazing pressure."