

MellomVenner



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



September 2018
Newsletter

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Folkfest 2018

Fra presidenten

FROM THE PRESIDENT

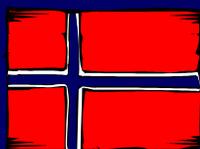
September 2018

Much to my surprise along came an e-mail from our editor stating it was time to work on my report for the newsletter! That was the fastest month in history I think!

I hope everyone has had a pleasant summer with some travel and some visitors and have weathered the drought. The time has come for our fall meetings and programs to start.

But first, a little history! Finally, we were able to invite North Battleford Nisse Lodge to enjoy a play day with us. Thirty of us met at the Fairfield Seniors Centre before lunch and then enjoyed pizzas, Caesar and cabbage salads and a multitude of desserts. Eight members from both lodges headed down the street for a couple of games of bowling. The rest of us settled in for some Norwegian whist. Before everyone headed home they had another dessert and a coffee. Hopefully we will be able to repeat this play day next summer.

Then, on Sunday, August 26, seven lodge members attended the Barn Playhouse. The grounds opened at 12 noon with food booths, old time



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.



Gratulerer
med
dagen!



15 Deanne Dowling
16 Ray Rustad
18 Lyla Dalen
25 Mason Berg



Fra presidenten continued...

music, wagon rides, gift shop, etc. Unfortunately it was a rather cool day with periodic rain showers but the play at 2:00 pm “*Having Hope at Home*” warmed our hearts nicely.

Going even further back we look at the 2018 Folkfest event held August 16-18 with the Norwegian Pavilion at Holy Cross High School. The total attendance of about 9000 people was much higher than previous years so we ran out of some items. I think most of the vendors were pleased with their sales. THANK YOU to the lodge members who volunteered at the pavilion and THANK YOU to the Saskatoon Norwegian Cultural Society for their role in managing the pavilion, planning the food, getting vendors, begging for volunteers, etc. etc. Your efforts are much appreciated by the pavilion attendees and outside volunteers.

Thank you also to Brubyen members who helped to man our display table with special mention of my granddaughter, Natasha Tripp, who helped me carry in and set up our table on Wednesday night, volunteered several shifts in the pavilion and came back on Saturday night to pack up and carry out our belongings. We sold 21 of our heritage calendars at Folkfest.

The first fall meeting is on Thursday, September 20, 2018 hosted by Group 2. We are going to start at 6:30 pm with a Lapskaus [Stew] supper with trimmings and dessert. So members of Group 2 should be at the Centre before 6:00 pm to get things set up. This gathering celebrates special birthdays and anniversaries so the following members will be part of the celebration: Dennis Akins, Graham Begg, Diane Berg, Marilyn Bonstrom, Swen Garvik, Ralph Johnson, Gayle Jones, Doreen Uhl, Myrtle Dixon and Arne Unseth. Special anniversaries include the following couples: Marcel and Sharon Voyer, 15th, and Eunice and Graham Begg, 45th. The birthday/anniversary celebrants are welcome to bring guests with them for the evening. However, I need to know how many extra people may be attending on the 20th so we can plan for food.

The September Board of Directors meeting will be on Thursday, September 13 at 7:30 pm at Legion Manor.

A reminder that OCTOBER is FOUNDATION MONTH [Sons of Norway Foundation in Canada]. Group 1 will host the gathering on October 18 and the theme is a cultural/social evening. So save your stamps to turn in; fill your penny-a-day box or can; write a donation cheque. The lodge will also be making a donation. Graham Begg is our Foundation Director. This year the Foundation Annual General Meeting will be on Saturday, September 15 in Calgary. It would be nice if we had someone who could attend that meeting on our behalf. This happens to



Fra presidenten continued...

be the same weekend as the dance workshop in Calgary. Questions can go to Graham or myself.

At Folkfest we did talk to some younger people who seemed quite interested in the Lodge and our cultural skills and programs. If they start to come to our meetings we need to pick up the challenge and come up with some entertaining and educational programs. So when it is your group's turn to host a meeting/cultural/social event, take some time to plan a program.

Lastly, our Librarian Nancy Iverson reports that there are still books missing from the library. Their ID cards are there but not the books. Take a look at home to see if we can find some of those missing books. NO PENALTY will be charged!

We look forward to a busy year with meetings, Norwegian whist, Dead Fish Society, the Lutefisk supper [brush up on your lefse making skills as we need to add lefse to our menu!], etc. See you in September.

Fraternally,

Diane 306-373-3156 edberg@sasktel.net

Unless otherwise indicated,
all events are held at:

Fairfield Senior Citizens
Centre
103 Fairmont Court
Saskatoon

Dead Fish Society
Social Hour
at Bugsy's Pub in
Market Mall, 6:45 pm
September 7th
October 5th
November 2nd
(1st Friday each month)

Norwegian Whist
Sep. 12th, 7:30 pm
Oct. 10th, 7:30 pm
(2nd Wed each month)

Social/Cultural Evening
Sep. 20th, 6:30 pm

Fra sekretæren

There is no report from sekretæren this month.^{ed}



Largest Underwater Restaurant to Open in Norway



Condolences

Sympathy extended to

GET WELL!

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



An extreme dining destination will soon be submerged under the sea near a village on the southernmost coast of Norway. While other underwater restaurants exist in exotic locations like the Maldives and Dubai, *Under* will be Europe's first underwater restaurant and the largest in the world.

Oslo-based architecture firm Snøhetta plans to construct a 6,500 square foot three-level structure with a 36-foot-wide panoramic window. Immersed more than 15 feet below water, visitors will pass through a coat room and a champagne bar before their final descent to the formal dining room. The restaurant will accommodate up to 100 guests and will have an emphasis on seafood cuisine.

Under was designed with careful consideration to its aquatic environment. The building will feature a concrete and coarse surface on which mussels can cling. Over time, the submerged restaurant will become an artificial mussel reef and will attract more marine life to the space. Outside of opening hours, the restaurant will double as a marine biology research center.

Construction on the restaurant is just underway and is expected to open in the first quarter of 2019. To book your table and learn more about *Under*, visit www.under.no/

Photo Credit: visitnorway.com



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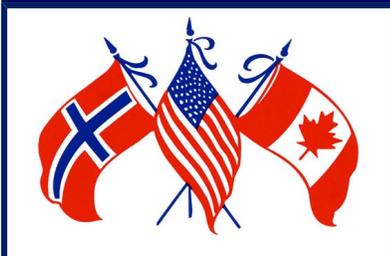
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Laup Pastry

Laup pastries originate from Trøndelag in central Norway. These large, flat buns are baked with rye flour and anise are similar to scones, but have a distinctly different taste. This type of pastry are commonly served for breakfast or lunch and pair perfectly with traditional Norwegian Brunost, berry jam and a cup of your favorite tea.

Ingredients

- 1 Stick unsalted butter (½ cup or 8 tbsp.)
- 3 Cups milk
- 1 Tsp. yeast
- 3 ¾ Cups all-purpose flour
- 3 ¼ Cups rye flour
- ⅔ Cup sugar
- 1 Tsp salt
- 1 Tsp ground anise
- 1 Egg for brushing



Recipe

Step 1

Preheat oven to 440° F.

Step 2

In a small saucepan melt the butter, add the milk and let it cool until it is slightly warm to the touch. In a small bowl crumble the yeast and add the milk/butter mixture. Stir until the yeast has dissolved.

Step 3

In a large bowl mix all dry ingredients; do not add all of the flour at once. For best results sift the ingredients to fully mix them. Once combined, pour yeast mixture into the bowl and knead into a firm dough. Cover the bowl and set in a warm area until it has doubled in size. This should take about 45 minutes.

Step 4

Roll out dough on a lightly floured surface and split it in half. Divide the two halves into 10 equal pieces and form each into a round bun. Flatten each ball into a bun shape, cover them with a cloth and let rise until doubled. This should take about 20-30 minutes.

Step 5

Gently beat the egg and brush each Laup. Bake for 12-15 minutes. Let cool prior to serving.



Notices – September Social/Cultural Event

Lapskaus Supper

Fairfield Senior Centre
Thursday, September 20th
6:30pm

Fra redaktøren

Kjære venner,

The days are getting shorter, the leaves are starting to turn, the geese are migrating, it must be **FALL!** Autumn has always been my favorite time of year. I don't know if it is the fall aroma or the memories of harvest or because it will soon be my birthday but I have always loved Fall.

I had a great summer. We went to California to visit family and do some sight-seeing, we had friends and family visit us this summer, and I got to play Norwegian Whist for the first time! Our lodge invited Nisse Lodge from North Battleford to visit, some went bowling and some stayed behind to play whist. I had what some might call beginner's luck (all bad – I tied for low score) but I had a great time.

The Fall activities at our Lodge will be starting soon. My calendar looks pretty crowded but I will try to make it to as many Lodge activities as I can. I hope to see each and every one of you there!

- Ellwood Jones** - Assistant Sports Director
- Mildred Norum** - Counselor
- Dorothy Haroldson** - Sunshine
- Myrna Kennedy** - Greeter
- Graham Begg** - Foundation
- Lyla Dalen** - Historian
- Nancy Iverson** - Librarian
- Myrtle Dixon** - Assistant Librarian
- Wanda Fowler** - Assistant Librarian
- Marcel Voyer** - Marshall
- Chris Byers** - Marshall
- Natasha Tripp** - 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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Brubyen Web Site

<http://sofnsaskatoon.wixsite.com/brubyenlodge/>

Fraternally,
*Alfred
Hovdestad*

*Deadline for the
next newsletter*

Sep. 28th



At the Lodge



Bowling



Bowling



Whist



Whist



Bunads



Bunads



Litt på norsk...

Flyttet Preikestolen til India

I den nye «Mission: Impossible»-filmen er Preikestolen lagt til India. Det er likevel god reklame for Norge, mener folk i reiselivet.

I fjor høst kom skuespilleren Tom Cruise til Lysefjorden i Rogaland. Han skulle spille inn scener fra sin nye «Mission: Impossible»-film på fjellet Preikestolen.

Superstjernen henger fra kanten av det kjente fjellet I fire, dramatiske minutter. Det ble sett på som en stor seier for norsk turisme. Men regissør Christopher McQuarrie har plassert Preikestolen i Kashmir i India. Det var nok en skuffelse for mange.

Det var nettstedet Minervanett som først skrev om saken. Avisa Dagbladet har snakket med Elisabeth Saupstad. Hun er reiselivs-direktør i region Stavanger i Visit Norway. Hun sier at publikum raskt vil finne ut hvor scenene egentlig er spilt inn.

-Preikestolen er nesten like kjent som Eiffeltårnet I Paris. Så det tror jeg ikke blir noe problem.

Hege Kjellevold er daglig leder i Stiftelsen Preikestolen. Heller ikke hun mener det er noe stort problem at handlingen er lagt til India.

-Dette var vi forberedt på. Det er slik det foregår i de internasjonale storfilmene. Det er usannsynlig at en slik historie skulle ha skjedd her, sier hun til Dagbladet.

Amerikanerne som lager filmen, fikk seks millioner kroner for å spille inn scenene i Norge. De fikk pengene gjennom en ordning i Norsk Filminstitutt. Ordningen skal gjøre norsk kultur, historie og natur bedre kjent.

and a little in English

They Moved Pulpit Rock to India

In the latest "Mission: Impossible" movie, Preikestolen (Pulpit Rock) is supposedly set in India. Nevertheless, it is good advertising for Norway, according to people in the tourism industry.

Last fall, actor Tom Cruise came to Lysefjorden in Rogaland. He was going to record scenes for his new "Mission: Impossible" movie on top of the mountain Preikestolen (Pulpit Rock).

The superstar hangs from the edge of the famous cliff for four dramatic minutes. This was seen as a major victory for Norwegian tourism. However, director Christopher McQuarrie has placed the Pulpit Rock in Kashmir, India. This was a disappointment for many.

The webpage minervanett.no was the first to write about the topic. Daily newspaper Dagbladet has talked with Elisabeth Saupstad, a tourism director in the Stavanger office for Visit Norway, the official Tourism Board in Norway. She says that the audience will quickly figure out where the scenes are actually recorded.

"Preikestolen (Pulpit Rock) is almost as famous as the Eiffel Tower in Paris. So I think that will not be a problem."

Hege Kjellevold is the general manager of the Preikestolen Foundation. She also doesn't think it's a big problem that the action takes place in India.

"We were prepared for this. That is how things go in the international blockbusters. It's unlikely that such a storyline would have happened [in Norway]," she told Dagbladet.

The Americans filmmakers received six million dollars to shoot the scenes in Norway. They received the money through a contribution by the Norwegian Film Institute. The subsidy will make Norwegian culture, history and nature more well-known.