

OFFICIAL PUBLICATION OF TORDENSKJOLD LODGE NO.5

Spokane, Washington, October, 2020 - Chartered 1907

PRESIDENTS MESSAGE

Hei alle Sammen, (Hello everyone)

We are embarking on another month of social distancing and wearing masks, along with being responsible for our actions when we do have to go out in public! Is all this a pain? Sure it is! But we are strong minded people, and can adjust to whatever life may throw at us!

We are looking into the future, and along with new leadership in our lodge, we will continue to be Vikings, and have our fun events and dinners, all while following in the footsteps of our members of Sons of Norway.

Until we may all meet again,

My best to all,

Gary Larsen



October

All October meetings and social events are canceled due to the Coronavirus

Find or Contact us at:



Spokane Sons of Norway
-- Tordenskjold Lodge 02-005
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SONS OF NORWAY BULLETIN

Published Once Monthly

TORDENSKJOLD LODGE No. 5

300 W. Mission

Spokane, Washington

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B—Board of Directors

S—Scholarship Committee

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Please Join us in celebrating our fellow members



October Birthdays



Jeffry Sims	6
Philip Asplund	7
James Martin	3
Gary Solberg	9
Rick Ambrose	12
Clara Johnson	12
Gavin Lee	12
Rose Berggren	14

Sharon Hjelm	14
Ane Sharp	14
Ruben Hanson	16
Pamela Comstock	17
Kourtney Wick	20
Jennifer Chamberlain	24
Shelbie Richards	30

In Memory

Our dear friend and faithful member, Susan Kirkeby, passed away October 2nd after a long battle with cancer. She was a member of Tordenskjold Lodge for 43 years and involved in many activities including board member and district positions. She will be greatly missed by all. Our prayers are with Tami, Marc and the family. No memorial events are currently scheduled.





Oktober is here!! Let the fall foliage and fun begin! Despite our inability to gather indoors we can all certainly partake of what Mother Nature has to offer in the great outdoors. Put on your favorite Norwegian sweater and take a little walk...or just cozy up by the window and enjoy the view of the turning leaves.

This month we celebrate **Leif Erikson Day on October 9**. We honor the Norse explorer who led the first Europeans who set foot in continental North America.

During his appearance at the Norse-American Centennial at the Minnesota State Fair in 1925, **President Calvin Coolidge gave** recognition to **Leif Erikson** as the discoverer of America due to research by Norwegian-American scholars such as Knut Gjerset and Ludvig Hektoen.

So on October 9th we should all raise a cheer (and maybe a Norwegian flag) in gratitude to the adventurous son of Erik the Red, Leif Erickson! Let him inspire you to do something adventurous this month.

Sail on friends, sail on!



Lois McKinnell, Cultural Director

907-750-6516



Dear Lovers of Lutefisk,

We must announce that another event, our Lodge's Annual Lutefisk Dinner held in November, is being postponed at least until next Spring, date TBD. Spokane County remains in COVID-19 Washington State Phase 2, which limits the amount of people at a gathering. We are hoping that our county will be a better position in months to come and are anxious to see everyone again.

Biff à la Lindström

While the origin of this dish is not certain, it is still a common Scandinavian dish. It is made from onion, potato, red beets, capers, and ground beef, which are made into patties and then fried. It is a rich recipe with unique flavor combinations and is perfect for a chilly, autumn evening. There is nothing quite like a warm, cozy meal to help make the most out of some brisk nights. Enjoy it with a green salad or some mashed potatoes.



Ingredients

- ◇ 1 pound of lean ground beef
- ◇ 1/2 medium onion, finely chopped
- ◇ 1/4 cup fried bread crumbs
- ◇ 1 Extra Large Egg
- ◇ 1/2 Cup pickled beets, plus more for garnish
- ◇ 2 tablespoons capers, finely chopped
- ◇ 1 teaspoon Worcestershire sauce
- ◇ 1/2 teaspoon salt
- ◇ A few grinds of freshly black pepper
- ◇ 1-2 tablespoons of butter
- ◇ Whole Grain Mustard, for serving

Recipe

Step 1

In a large mixing bowl, stir together beef, onion, and bread crumbs (I used my stand mixer for quick, thorough, yet minimal mixing). Add the egg, pickled beets, capers, and Worcestershire, along with salt and pepper, and mix to combine well.

Step 2

Using your hands, shape the meat into 8 patties, creating a little indentation in the middle of each one with your thumb to help cook them evenly.

Step 3

In a large skillet, heat butter over medium heat. Add the patties, in two batches if necessary to avoid overcrowding, and cook, flipping once, until each side is a rich golden brown and the center is cooked as you'd like.

Step 4

Garnish with additional pickled beets and a spoonful of mustard on the side for serving, if you'd like. Serve alongside small boiled potatoes and something green—a salad of baby arugula, simply dressed, is nice.



Norwegian Travel



Ever wonder what city inspired Frozen? Bergen is a gorgeous town on the west coast of Norway. While it is a rainy town, the medieval buildings, Norwegian churches, and colorful timber houses all make the rain not seem so bad. It is a laid back place with lots of great museums, shops, and also is a gateway to the famous



BERGEN



TORDENSKJOLD SONS OF NORWAY

MEMBERSHIP INFORMATION

				Total Dues	
	Intl.	Dist.	Local	Annual	Mthly
Individual					
Regular	\$32.00	\$14.00	\$14.00	\$60.00	\$5.00
Golden	\$16.00	\$14.00	\$12.00	\$42.00	\$3.50
Lifetime	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Family					
Regular	\$42.00	\$25.00	\$28.00	\$95.00	\$8.00
Both Golden	\$21.00	\$25.00	\$14.00	\$60.00	\$5.00
One Golden/One Regular	\$32.00	\$25.00	\$21.00	\$78.00	\$6.50
One Golden/One Lifetime	\$16.00	\$14.00	\$12.00	\$42.00	\$3.50
One Regular/One Lifetime	\$32.00	\$14.00	\$14.00	\$60.00	\$5.00
Both Lifetime	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00

Scandia

This is the informal lunch group started by Les Ames and the late Gladys Tellessen over three decades ago, with soup and sandwiches at the old Sons of Norway Building. The idea was to have everyone welcome and to get out of the house for a nice lunch. After the Sons of Norway sold the property several years ago, everyone was excited to go to the Golden Corral where not only was the Senior rate such a bargain, but the selection of items is substantial, from soups and salads to desserts. A real buffet! We meet the 3rd Wednesday of each month.

The senior lunch is \$10, incl. tax and drink. Just be sure to ask for the senior rate when you pay. The senior rates start at 1:30pm so arrive shortly after that. Hope to see you there. Welcome! Tuula

DON'T FORGET YOUR STAMPS FOR TUBFRIM

Please remember to save used postage stamps for Tubfrim. Please cut the stamps from envelopes with scissors, leaving a 1/4 inch margin of paper around the stamp for ease of handling. Picture post cards should be left whole. Tubfrim also collects used telephone cards. The money realized from the sale of stamps benefits disabled children and youth in Norway.