



# Nordkapen

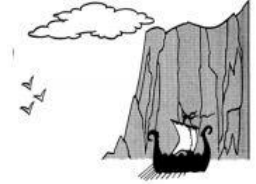
**Nordkap Lodge 5-378 - Sons of Norway**

The North Cape 71° 10' 21" North Latitude – The Top of Europe

A Congenial Society of Sons, Daughters and Friends of Norway

Organized August 10, 1929 – The first Sons Norway Lodge in Michigan

<http://www.DetroitNorwegians.com>



## NORDKAP CALENDAR

**Saturday, Nov. 11, 10 a.m. – 4 p.m.**  
**Scandinavian Market**  
**The Finnish Center**  
**35200 Eight Mile Rd.**  
**Farmington Hills, MI**

**Sunday, Nov. 19 – 4 p.m.**  
**Members Gathering**  
**The Swedish Club**

**Sunday, Dec. 10, 12:30 p.m.**  
**Christmas Party**  
**The Kilgour Scottish Centre**  
**2363 Rochester Road**  
**Troy, MI**

### Nordkap 2023 Officers

**President:** Haley Vingsness  
**Treasurer & Scholarship Chair:**  
Carmen Collins  
**Secretary:** Mary Morehead  
**Membership Secretary**  
**& Sunshine Director:** Carol Jehle  
**Social Director & Greeter:**  
Eli Viik Steyskal  
**Co-Cultural Directors:**  
Karen Herche & Magda Pecsene  
**Sports Director:** Cathy Johnson  
**Co-Youth Directors:**  
Yana Thompson & David Thompson  
**Foundation Director:**  
Derrick Hendricks  
**Co-Store Directors:**  
Natalie Vaal & Dennis Flessland  
**Editor & Publicity Director:**  
Louise Giles  
**Counselor:** Bob Giles

[Nordkap@DetroitNorwegians.com](mailto:Nordkap@DetroitNorwegians.com)

**Call and leave a message at**  
**248-919-8355**

**Photos by Bob Giles,**  
**unless otherwise indicated**  
**Stay Connected on Facebook at**  
**Norwegians in Michigan**

[https://www.facebook.com/groups/  
104416144749/](https://www.facebook.com/groups/104416144749/)

November-December 2023

Volume 93 Issue 7

## **Why Visit the Scandinavian Market Nov. 11?**

**COME to buy Nordic gifts for Christmas.** COME to eat Norwegian waffles and Nordkap's meatball dinner. COME for FinnFolk's music. COME to see Scandinavian friends and drink coffee. COME for Nordkap's limited supply of half-kranskekakes for sale for \$20. COME for the fun!



*Nordkap's half-Kranskekakes  
(kranskekakes & photo by  
Mary Morehead)*

It's the annual Scandinavian Market at the Finnish Center on Saturday, November 11, from 10 a.m. to 4 p.m. Donation at the door is \$2.

### **Where else in the Detroit area can**

you find imports from Norway, Sweden, Finland, Denmark, and Iceland – all in one place?

That place is the Finnish Center Association at 35200 W. 8 Mile Road, Farmington Hills, MI. COME and see for yourself.

And, yes, please COME to be a volunteer at Nordkap's import store or meatball dinner.



*Nordkap volunteers serving at previous Scandinavian Market.*



## GRATULERER MED DAGEN!

### November Birthdays:

Carmen Collins, Inger Ehrenfeld, Karen Herche, Sheldon Johnson, Paul Michalsen, Nancy Radwan, Eileen Gjerpen-Shea, Geir Skorpen, Kalina Thompson, Mike Zarin

### December Birthdays:

Bob Bruner, Bette Clary, Derrick Hendricks, Chet Jehle, Elsa Jorgensen, Karen Lafnear, Leiv Erik Lundberg, Gary Olson, David Pederson, Ed Radwan, Louise Sherwin, Russ Simms, Merete Stenersen-Eelnurme, Natalie Flessland Vaal



## Sunshine Updates

Happy days for Nordkap member **Nancy Redilla**, who came home from the hospital after a stay there for treating cellulitis in her leg. Nancy credits her recovery to staying Viking strong!

Former Nordkap President **Erik Duus** is recuperating following a full stomach wrap (Nissen fundoplication surgery) to repair a hiatal hernia. Getting back to a regular diet is tricky, but Erik promises definitely to be able to eat salmon and Firklover chocolate by the Christmas party!

We've been missing Nordkap member **Lorelei Oye** of Royal Oak who plays clarinet in the Warren Concert Band. Some of the band's concerts have been in conflict with our Nordkap gatherings, but the calendar looks good for seeing Lorelei at our November event!

## Pasties & Cookies at November 19 Gathering

A warm, delicious **pasty awaits you** at our members gathering on Sunday, November 19, at the Swedish Club in Farmington Hills.

It's a perfect way on a cool fall day to stay all warm and cozy (hyggelig) as we prepare for Christmas with two special activities.



**Cookies for College** -- a Norwegian Christmas Cookie fundraiser. Make a dozen or so of your favorite cookies and donate them to our Cookies for College fundraiser. You'll also have a chance to buy cookies donated by others for just \$5 per dozen. All funds raised go to our Nordkap Scholarship Fund.

**Norwegian Heart Ornaments** – Our lodge instructors will teach the craft of making *julekurver*, small heart-shaped woven ornaments in paper or red felt. The hearts are often filled with candy and given at special events, like showers or weddings, or hung on Christmas trees. You'll be glad of our instructors' help as you learn how to carefully weave the sections of hearts together--it's not as easy as it looks



**Also at our gathering**, we'll be voting for our 2024 Nordkap officers and voting to approve new bylaws for our lodge.

**We'll see you at 4 p.m. on Sunday, November 19**, at the Swedish Club at 22398 Ruth Street in Farmington Hills. Pasties will be served around 4:30 p.m. and activities will follow. Donation for dinner is still recommended at \$10.

## Stay Connected to Nordkap via Instagram

Nordkap Lodge is on Instagram! Search in the Instagram app for "norwegiansindetroit" or use the QR code at the right.





## ***Nordkap Couples Find October is the Happiest Month!***

The month of October delivered on happiness for two Nordkap couples!



*(Mike Jarasz's photos, left)*

Nordkap President **Haley Vingsness** and Nordkap member **Mike Jarasz** became engaged to be married! Mike popped the question in mid-October at Lake of the Clouds high in the Porcupine Mountains in Michigan's Upper Peninsula. Have a look at Haley's ring next time you see her. A wedding is planned for next year.

\* \*



*(Magda Pecsénye's photos, left & right)*

Nordkap Co-Cultural Director **Magda Pecsénye** and Nordkap member **Mike Zarin** were married October 8 at Holzinger Lodge in Winona, Minnesota. The bride wore a tea-length off-the-shoulder fuchsia velvet dress with pockets, a vintage dragonfly brooch (old), crystal earrings (new), the fascinator her sister had worn for her own wedding 14 years ago (borrowed), and blue shoes and a flowered Bakelite bracelet instead of carrying a bouquet (blue).

The bride was attended by her brother and sister Steven M. and Amanda Pecsénye, and walked down the aisle by her sons, Robert and Thomas French. The groom was attended by his brother and sister-in-law Dan and Audra Zarin, and walked down the aisle by his daughters, Leah and Hannah Zarin. The cake topper was miniature replicas of Magda and Mike's houses.



Congratulations to the happy couple, who now live in Massachusetts!



## ***Nordkap Christmas Party Moves to Spacious Scottish Hall December 10***

**A pleasing change comes in December** as we re-locate the Nordkap Christmas party to a warm and welcoming Scottish hall with beamed ceilings and multiple fireplaces in Troy. Our location, the Kilgour Scottish Centre, is home to the St. Andrew's Society of Detroit and offers three spacious rooms for our use: the Great Room for dinner and entertainment, the Burns Room for the Silent Auction, and the Board Room for our auction cashiers. The silent auction benefits our Nordkap Scholarship Fund.

The décor inside the hall tends to the traditional and comfortable, providing a perfect setting for observing Norwegian traditions and celebrating the Christmas season.

**The party on Sunday, December 10,** begins at 12:30 p.m. with a social hour and silent auction at the hall at 2363 Rochester Road. A buffet luncheon follows at 1:30 p.m.

The meal is priced at \$45 for adults, if paid before November 20, or \$50 thereafter. Adult entrees on the buffet include salmon or a thick slice of ham. Meals for children (17 years of age and younger) are \$15 and feature chicken tenders for the entrée.

Other items on the buffet available for all include oven roasted redskin potatoes, green beans sauteed in onions, Michigan cherry salad, vegetarian pasta marinara, rolls & butter, and Christmas cookies and kransekake. Coffee, tea, and water are provided. A cash bar is available. Pop is \$2 with free refills.

**Members were mailed invitations** and reservation forms in October. Space is limited, so if you haven't already done so, mail your paid reservation early to treasurer Carmen Collins to ensure your spot. You can contact Carmen at 248-528-1147.

Of course, we will have our traditional singing of Norwegian songs and dancing around the Christmas tree.

**We expect the Julenisse to stop by to greet the children.**

**Volunteers are still needed to help with the auction!**

This is the most important fundraiser of the year for our scholarship fund. You can make a big difference in the life of a college student by giving us an hour of your time to help Carmen Collins, chair of the silent auction. Call Carmen at 248-528-1147.



## ***Nordkap's October Gathering Was a Tasty Traditional Treat***

### **Torsk, meatballs, and krumkake....**

These traditional Norwegian foods were the star attractions as we gathered our members for dinner and a cooking demonstration at the Swedish Club on October 22.

That beautiful fall day was outdone only by the delicious dinner we ate and the yummy dessert prepared by Mary Morehead and her cooking class chefs.

**First came the meal:** codfish, meatballs, redskin potatoes, peas & carrots, and coleslaw, all served buffet style under the direction of head chef Dennis Flessland with assistance from Bob Giles and Bryant Clary.



***From left: Dennis Flessland, Bob Giles & Bryant Clary***



***Members help themselves to buffet.***

**Next, President Haley Vingsness** introduced some important business items to be voted on at our next gathering on November 19:

- The names of candidates running for election as our 2024 lodge officers.
- The reading of our revised Nordkap bylaws.

**Foundation Director Derrick Hendricks** followed with an overview of the Sons of Norway Foundation and the great work it does in celebrating and supporting Nordic culture and heritage. A collection from members produced \$80 for the Foundation, which our lodge will top off at \$100.

**Membership Secretary Carol Jehle** had the final bit of important business: presenting Bryant and Bette Clary certificates of appreciation for recruiting new members.

**Then we turned to the krumkake cooking demonstration (see next page for details).**



***Carol Jehle awards certificates to Bette & Bryant Clary.***



***We Loved the Krumkake Demo:***



***Derrick Hendricks reads instructions as Roy Marvel demonstrates.***



***Roy mixes batter.***



***Batter goes into heated griddle.***



***Grill for a few seconds.. ..before removing krumkake.***



***Roll on a tapered spindle.***



***Eat delicious krumkake filled with fruit and whipped cream.***



***Chefs left to right: Carol Jehle, Derrick Hendricks, Mary Morehead, Roy Marvel, & Dee Marvel***



***Finished krumkake awaiting filling.***

***Thanks to our five enthusiastic chefs for sharing their secrets for making this wonderful treat!***

## ***Wanted: Your Articles for our Nordkapen Newsletter***

Nordkap Lodge publishes *Nordkapen* for its members seven times a year, and we welcome the articles you might write that would be of interest to our readers.

- Do you have a news item about you or other Nordkap members to report?
- Is there a Norwegian-themed story you've been researching and are eager to write and share with our members?

### **Why not have your article published in our newsletter?**

The first step is to let the editor know in advance that you are planning to write a story. That allows us to include it in plans for the newsletter and consult with you on how the article should be handled.

Next, email your story (preferably in Word document format) and any photos that go with it for handling by *Nordkapen* editor Louise Giles at [louiseagiles@gmail.com](mailto:louiseagiles@gmail.com)

### **The deadlines for submitting stories in 2024 are:**

<u>Newsletter Issue</u>	<u>Deadline</u>
January	January 12
February/March	February 9
April/May	April 12
June/July/August	June 7
September	August 23
October	October 11
November/December	November 1

## ***College Scholarships Offered by International Sons of Norway***

Applications for scholarships from the International Sons of Norway Foundation are now open on the Sons of Norway website. Most of the deadlines for application are in mid-January or mid-February. The Foundation awards about 25 scholarships each year. These programs promote cultural exchange and support higher education to help students follow their dreams.

To see a grid describing the scholarships go to [https://www.sofn.com/wp-content/uploads/2023/10/Foundation\\_Scholarship\\_Grid\\_2023.pdf](https://www.sofn.com/wp-content/uploads/2023/10/Foundation_Scholarship_Grid_2023.pdf)

For application details about individual scholarships go to <https://www.sofn.com/foundation/scholarships/>

Please contact [foundation@sofn.com](mailto:foundation@sofn.com) with any questions or for more information.

## ***Our Nordkap Scholars Get 5<sup>th</sup> District Recognition on their Website***

In case you haven't seen them, photos of our Nordkap scholarship winners for 2023 are posted on the 5th District's scholarship page at [https://sonsofnorway5.com/financial/district\\_scholarships.php](https://sonsofnorway5.com/financial/district_scholarships.php)

It's good to see our scholars get this recognition. Congratulations, again, to all four!



## ***A Letter from President Haley Vingsness:***

**Dear Nordkap members,**

**My letters are typically casual. Today's letter is a little different.** Norway's proximity to Russia means it's essential to keep ourselves informed about geopolitical developments.

Norway shares a unique border with Russia. The land border is only 7 miles long, but the sea border is extensive and shares the world's largest stock of cod.

Fish don't really care about borders and freely cross between the countries. Norway and Russia co-manage this fishery. This puts Norway in a difficult situation. Norway is in NATO, but not in the EU, so it makes border decisions independently of the EU.

Norway is currently the only NATO member with an open border to Russia. They closed the land crossing in October but will continue to allow Russian fishing boats to dock in 3 ports. These boats can deliver cod and haddock to Norwegian fish processors. This makes it challenging to determine whether the cod on our plates comes from Norway or Russia.

**It is increasingly important for us to be mindful of our choices as global citizens.** One small way we can support Ukraine is by being conscious of the origins of our seafood. Icelandic cod is just fine... So is farmed cod. It's only wild-caught Atlantic cod from Norway that's the problem. They're the only country that is accepting Russian fish imports. You just don't always get the country of origin when buying fish. Sometimes it just says, "Atlantic cod." I won't urge you to avoid eating all cod. But I do suggest the better choice right now is Icelandic cod or farmed cod.

There is currently no effort in the Norwegian government to further limit the arrangement with Russia. There's also no effort for better labeling. It's kinda like OPEC ... they decide together how much fish they'll catch. Russia has threatened that if Norway restricts them any further they'll pull out of their joint fisheries management agreement. Norway doesn't want that, because then Russia could over-fish. And they really rely on each other, sharing a lot of resources. Russia has the cod spawning stock, and Norway has the better port for repair and supplies.

**Russia recently raised border tensions** by imposing a \$4.4 million fine for... wait for it... reindeer crossing. (42 domestic reindeer crossed the border fence last year to eat the tasty grass in the Russian national park on the other side. That's \$100k per reindeer!) This highlights the dilapidated state of the fence and the significance of our choices.

**Small choices can have a meaningful impact.** By making informed decisions about what we consume, we can contribute to a peaceful and stable world. This is an opportunity for our lodge to not only be conscious of our heritage but also be conscientious global citizens.

I encourage each of you to stay informed about these developments and consider the choices you make, as we aim to contribute to positive change.

**Best regards,  
Haley**



## ***Mary's Baking Class Produces another Winner!***

***--By Mary Morehead***

### **Vinter Eplelagkake (Winter Apple Layer Cake) Class**

Another successful baking class was held on Saturday, October 7, at Mary Morehead's house. Each student made his or her own five-layered Vinter Eplelagkake (pictured at right). All were very creative in decorating their cakes. Everyone enjoyed each other's company and had loads of fun. Pictured around the table, from left to right: Roy Marvel, Dee Marvel, Mary Morehead, Carol Jehle, Derrick Hendricks, and Eli Steyskal,



Everyone was preparing the apples to make the applesauce which goes in between the layers, along with whipped cream that they will also make.

On the left are Roy and Derrick. On the right are Eli, Carol, and Dee.



They are seriously spreading the thick dough onto 5-inch parchment paper circles before baking.





## ***Vafler by Eli and Luke Savage***

Mary Morehead's (Nana) grandsons, Eli (7) and Luke (5), wanted to make Norwegian waffles so they invited Nana over to their house. Of course, Nana had to bring the waffle iron and the batter. It was so much fun watching Eli (on the left) and Luke (right) make all the waffles. Lyndsay and Zach (Eli and Luke's parents and Mary's daughter and son-in-law) love Norsk Vafler. Everyone had so much fun and enjoyed eating them too.

- *Article and photos by Mary Morehead*



---

**NORDKAP LODGE 5-378**  
**c/o Louise Giles**  
**Box 1198**  
**Royal Oak, MI 48068**