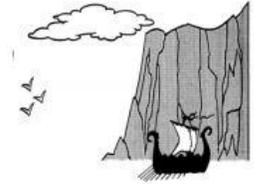




Nordkapen

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 SofN Lodge in Michigan
<http://www.detroitnorwegians.com>



February/March 2015

Volume 85 Issue 2

2015 NORDKAP EVENTS

February 22 – Lodge Meeting

March 8 – Bowling

April 26 – Lodge Meeting

May 17 – Norwegian
Constitution Day

June 23 – St. Hans/Mid-
summer celebration

July 18 – Founder's Day
Parade

September 12/13 – Youth Day
and Corn & Steak

October 25 – Lodge Meeting

November 14 – Scandinavian
Bazaar

November 22 – Lodge
Meeting

December 13 – Christmas
Party

FEBRUARY MEETING TO FEATURE LOTS OF FUN:

Sledding & Skiing (Weather Permitting)

Plus Pasties and Ole and Lena Stories

We're hoping for snow for Nordkap's 4 p.m. meeting at the Swedish Club on February 22!

- Beginning at 3 p.m. (weather permitting) we will offer **sledding and skiing** behind the clubhouse for an hour before the meeting. Those who wish to participate should bring their own sleds and skiing equipment.
- At 4 p.m., **hot chocolate** will be available for a quick warm-up in the clubhouse.
- At 4:30 p.m., **hot pasties** (the Cornish meat-and-vegetable pies) will be served to all – including those who didn't participate in the sports activities but did come for the regular Nordkap meeting.



The evening's program will include initiation of new members, plus a quick lesson in geography as we bring out the big map of Norway and invite everyone attending to locate the town their family came from. It will conclude with each person telling a joke—please come with your favorite Ole and Lena story or another joke that tickles your funny bone!

The Swedish Club is located at **22398 Ruth Street at Freedom Road in Farmington Hills.**



GRATULERER MED DAGEN

January

Mildred Beck, Peter Blom,
Lillian Bryant, Nina Bryhn,
Veda Bryhn, Erik Cuolahan,
Erik Duus, Cecilia Lundberg,
Timothy Nilsen, Deborah
Simms.

February

Kristine Nicolaysen Dowhan,
Dennis Flessland, Louise
Giles, Deborah Gummerus,
Sven Hahr, Greydon Hyde,
Emma Jehle, Judith Kirsch,
Michael Lindemann, Erik
Lundberg, David Nelsen,
Arthur Peterson, Hannah
Peterson, Annele Richards,
Linda Stinson.

March

Lilje Gronstad, Sonja
Gronstad, Louise Harrison.

FAMILY BOWLING IN MARCH

One of Our Most Popular Events!

Nordkap Lodge Bowling Fundraiser

For 5th District Scholarship Fund

GREAT FAMILY EVENT!

For your \$5.00 donation you get:

**Three games, shoe rental and
freshly baked pizza & pop dinner.**

**Cheerleaders (non-bowlers) also welcome for the same
low price.**

SUNDAY March 8, 2015 - 3:00 PM

Luxury Lanes

600 East Nine Mile

Ferndale, MI

**You don't have to be a professional bowler
to have fun with us, but you need to register!**

To register or for more information

Contact Bob Giles (248-302-2222)

Replaces Nordkap's regular March meeting

REGISTER NOW!



PRESIDENT'S COLUMN

The Academy Award-nominated film “Boyhood” follows a six-year-old boy as he matures into a young man. At one point, in a bowling alley, the young boy pleads with his dad to get him bumper lanes to make playing the game easier. The dad refuses. “You don’t want the bumpers. Life doesn’t give you bumpers,” he says.

At the end of the film, the now-older boy and his girlfriend question the meaning of life. They concede that the trite idea of seizing every moment may actually be good--because the moment is all that life really is.

Those concepts look like good advice for a boy growing into a young man, but they’re also good advice for Nordkap Lodge, as we begin our 86th year with a new group of officers: Work hard at having fun and don’t let a moment pass without making the most of it.

Does it snow a lot in February? The Norwegians say, “There’s no bad weather — only bad clothes!” So let’s offer sledding and skiing at the Swedish Club before our February meeting. And snow or no, let’s celebrate the cold with a mug of hot chocolate before sitting down to a hot pasty dinner.

Is the big Viking exhibit from Sweden bypassing Detroit? Let’s try to put together a Nordkap group to travel together to Chicago to see it.

Did we enjoy our lodge outing to Comerica Park last year to see the Detroit Tigers play the Minnesota Twins? Let’s go to another Tigers baseball game in 2015, but let’s wear our Detroit Norwegians T-shirts and show people who we are.

Working hard at having fun—that will be our mantra as we mix some new fun things with our standout regular events like our 17th of May celebration, our midsummer picnic and bonfire with witches in the park, our festive Christmas party and silent auction to benefit our scholarship fund.

Why should we do this? Why should the officers work hard to plan these events and why should members participate (with high spirits) and volunteer when asked to help? Because it really is fun to do things together—to get to know all the good people who are our fellow lodge members and to explore our shared history and culture together.

That’s how we will continue to explore our Norwegian identities. That’s how we will continue to build this lodge that has existed since 1929 because people liked it here and enjoyed being together.



And let us offer our heartfelt thanks to now-Past President Geir Gronstad who led our lodge the last three years. Geir did so much to remind us that belonging to the Sons of Norway and Nordkap Lodge is a passport to discovery and good times--and it’s worth every effort that each of us can put into it.

Louise Giles

President



SUNSHINE NOTES

Andy and Natalie Flessland Vaal has scheduled the stork to arrive in early August. Membership forms will be sent in due time.

Sonja Gronstad recently landed the lead role of James in Junior Actors of Ridgedale's *James and the Giant Peach*. The play is scheduled for March 28 & 29 in Troy.

Jennifer Vingsness is facing some health challenges, and we wish her the best as she continues her medical treatments.

Oddny Viik has moved and is very happy. New address: 8875 Owosso Rd., Fowlerville, MI 48836

2015 Officers

President:

Louise Giles 248-224-3369

Vice President: Elsa Jorgensen

Secretary: Open

Financial & Membership

Secretary: Carol Jehle 248-626-2148

Treasurer:

Marge Sorensen 313-563-2280

Editor:

Geir Gronstad 248-649-2779

Foundation Director:

Natalie Flessland Vaal 248-761-3982

Counselor:

Bob Giles 248-302-2222

Sunshine Chairperson:

Sylvia Lindemann 248-320-3276

SUNSHINE COLUMN

If you know someone who is recovering from a health issue, or becoming a parent, grandparent, or experiencing another significant life event, please contact our Sunshine Chairperson Sylvia Lindemann at 248-320-3276 or Geir Gronstad at datsnorg@gmail.com so the news can be shared in the next Sunshine Column.

WHO WERE THE VIKINGS?

Nordkap is Now Gauging Interest in a Group Trip

“Who were the Vikings? Seafaring invaders and plunderers? Or were they also innovative explorers, traders, and craftsmen?”

That is the question posed by a special exhibit appearing from February 27 through October 4 at Chicago's Field Museum. Nordkap Lodge is hoping to learn the answer by possibly offering a group outing to Chicago to see the exhibit.

The exhibit was organized by the Swedish History Museum in Sweden, in partnership with MuseumsPartner in Austria. It includes exquisite jewelry, metalwork, and objects made from glass, bone, and amber. There are swords and armor from 750-1100AD plus the earliest Scandinavian crucifix and other striking silver pendants representing the pagan Norse gods. More information about the exhibit is available at <http://www.fieldmuseum.org/at-the-field/exhibitions/vikings>.

Although details of a trip Nordkap might offer are still very much in the “what- if” planning stage, one possibility is traveling to Chicago by Amtrak rail and visiting the museum together.

The first step is determining the interest of our lodge members. If you have a desire to go and learn more, please contact Nordkap President Louise Giles at louseagiles@gmail.com or 248-224-3369.





WELCOME NEW MEMBERS

February, 2015

Michael Anda from Ann Arbor

NEW MEMBER INITIATES

Velkommen to the following Nordkap Members! If you have not attended the annual new member initiation ceremony, we welcome you to come to the meeting on **February 22nd**. You'll sign our membership logbook which has been used since the 1930's.

Please contact Carol Jehle, our Membership Chairperson, and let her know that you are coming. Her telephone number is (248) 626-2148.

As of February 1, 2015, recent members not yet initiated are the following:

Michael Anda, Arne Borgnes, Tove Bruning, Veda Bryhn, Erik Cuolahan, Kristine Dowhan, Monica Dowhan, Myrtle Ebert, Karen Eggers, Natalie Flessland-Vaal, Connie Hart, Jeff Hatteberg, Maureen Hatteberg, Judy Hildre, Kenneth Hildre, Greydon Hyde, Annette Lundberg, Cecilia Lundberg, Erik Lundberg, Kathleen Hanlon-Lundberg, Leiv Erik Lundberg, Wendy Marko, Linda Martinson, Roy Marvel, John Mills, Inger Plaza, Annele Richards, Gail Ritchie, Daniel Rutkowski, Jakob Rutkowski, Karen Schmidt, Kristen Schotts, Adrienne Hayes Shepard, Ana Skidmore, Kristi Smythe, Christine Sommer, Erik Sorensen, Ian Sorensen, Linda Stinson, Alexandria Sturgeon, Annelisa Sturgeon, Ondrianna Tavgigian, Wade Tornquist, Eunice Turnbull, Erik Vingsness, Haley Vingsness, Heather Vingsness.

RECIPES of dishes served at our "Fish Day" last October and "Souper Bowls" in January

Yellow Pea Soup (Gul Ertesuppe) (by Bob Giles)

2 cups dried yellow peas
2 lbs. boneless pork shoulder (can substitute ham bone with portions of ham attached)
3 leeks, sliced
2 medium-sized carrots, scraped and shredded
2 medium-sized onions, chopped
2 tsp. chopped parsley
1 tsp. crushed marjoram
½ tsp. crushed thyme
¼ tsp. ground ginger
1 tsp. salt
Spicy brown mustard (optional)

Wash peas thoroughly, then heat to boiling in 7 cups cold water. Boil a few minutes, remove from heat, and let soak for 30 minutes.

Add pork shoulder and rest of ingredients, except mustard, and heat to boiling. Reduce heat and simmer partially covered for about 1 to 1½ hours, until pork and peas are tender.

Remove pork from soup, cut into thin slices, and serve with mustard, if desired.

Tomato Basil Soup (by Marge Sorensen)

1 teaspoon olive oil
½ cup minced white onion
1 teaspoon minced garlic
2 28 oz cans crushed tomatoes
3 cups chicken broth
¾ cup heavy cream
1/3 cup minced fresh basil
1/3 cup granulated sugar
2 teaspoons minced fresh parsley
¼ teaspoon dried oregano
¼ teaspoon salt
¼ teaspoon ground black pepper

Heat 1 teaspoon olive oil in large saucepan over medium heat, add onion and garlic and sauté about 1 minute. Add tomatoes and chicken broth. Bring mixture to a boil, reduce heat and simmer for 20 minutes. Turn off heat and let mixture cool for 30 minutes to an hour.

Pour approximately half of mixture into a blender, blend at high speed for about a minute. (mixture will be hot, so keep lid on blender and hold lid down while blending). Pour mixture into a large bowl and then blend the remaining mixture.

Pour all of the pureed tomato mixture back into the saucepan, add the remaining ingredients. Bring soup back to a bubble, reduce heat and simmer for 20 minutes. Serve with a few seasoned croutons and shredded parmesan cheese on top.

Note: You can add the parsley and basil during the blending process if you are tired of finely mincing by hand.

Bacalao (by Russ Simms)

In Norway, *klippfisk*, or salt-cod, is often served using this old recipe, brought to the country by the Portuguese, who traded long ago along Norway's coast. *Bacalao* is the Spanish word for cod, and the name became synonymous with this rich and tasty dish containing tomatoes, olive oil, and garlic.

2 lbs. potatoes
2 large yellow onions
1 cup olive oil
1 red chili pepper, finely chopped, with seeds
Chopped garlic to taste (optional)
¼ cup tomato paste
2 lbs. skinless, boneless salt-cod, rehydrated, rinsed well and cut into 1 ½-inch pieces
3 (14-ounce) cans crushed tomatoes
Sliced black olives to taste (optional)

Serves 6

Thinly slice the peeled potatoes and onion. Sauté the chopped chili pepper and garlic in a little oil. Stir in the tomato paste. Add the potatoes, onion, fish and crushed tomatoes. Add the rest of the oil and the olives and bring to a boil over medium heat. Cover and simmer on very low heat for at least 1 hour, until the potatoes are tender, the fish flakes and flavors are well blended

Norwegian Fish Soup (by Dennis Flessland)

2 ½ tablespoons butter
2 ½ tablespoons plain flour
4-5 cups fish stock or 4 cups veg stock
1 medium carrot, chopped in strips
1-2 cup leek, finely chopped in strips
1-2 potato, peeled and cut into cubes (optional)
12 peeled raw shrimp (approx.)
12 mussels (approx.) or 12 small scallops (approx.)
4-6 ounces catfish (or fish of your choice)
½ cup heavy cream
¼ cup chopped fresh parsley
Salt and pepper
2 tablespoons sour cream (optional)
2 tablespoons lumpfish caviar (optional)

Melt 2 tbsl of the butter, add the flour, stir for about two minutes without browning the flour.

Add the fish stock at intervals, stirring all the time, let it boil gently for 5-10 minutes.

Melt the rest of the butter and sauté the carrots and leek and potatoes, if using, for approx. 10 minutes.

Add the vegetables and simmer for another 5 minutes, then add the shrimps, mussels, fish and the cream.

Simmer for another 5 minutes, or until the fish and shellfish are tender.

Add the parsley and salt and pepper to taste.

Serve garnished with sour cream and the lumpfish caviar

NORDKAP LODGE 5-378

c/o Geir Gronstad
1782 Boulan Dr.
Troy, MI 48084

[Recipient Name]

[Street Address]

[City, ST ZIP Code]