

# LAKEVIEWS



Vikings of Lake Lodge #6-166 Newsletter

Scandinavians United!!!

September— 2017



*Kris Andre-Stocker  
President*

I look forward to seeing you all on September 10th when we host this special program for dog-lovers—the loving Norwegian Elkhound!!



*Norwegian Elkhounds  
Solveig, Tove and Solskinn Emmerton*

*Brought to us from Gulldalen Lodge  
#128 in Grass Valley by Mom and Dad,  
Keith and Jeannie*

**Sunday, September 10th at 1:00pm  
Potluck of Cold Cuts, Veggies and Dip  
Dessert provided by the Lodge**

**Hosts: Evelyn and Dennie Robison**

**Bring the children and neighbors who enjoy animals!**

## Dues Resources

### Have Dues Questions? Find Answers with these Handy Resources

*Sons of Norway's 2018 simplified dues structure goes into effect on January 1.  
Check out the following resources for more information.*

**Website** – [www.sonsofnorway.com](http://www.sonsofnorway.com) The website is now updated with a detailed dues structure chart and dues information. More frequently asked questions and answers have also been added. The history of how the dues changes came about remains on the site, and online information will continue to be supplemented on an as-needed basis.

**Publications** – Watch for informative articles in our communication channels. The August issue of Viking contained the updated dues information, and our other member newsletters will provide more information as implementation gets closer.

**Email** – To make it even easier for members to get their questions answered, they may submit them 24/7 to a dedicated email address, [2018dues@sofn.com](mailto:2018dues@sofn.com). Staff will respond to inquiries in a timely manner. *See more on page 7 about the changes coming!*

**Typically, We Meet At:** Galilee Lutheran Church Community Center  
8860 Soda Bay Road, Kelseyville, CA 95451

Usually every Second Sunday—1:00pm A Meal followed by a Program Check our website.

Heritage and Culture Day—August 20th—1:00pm  
Potluck Lunch and Movie—”Falun to Roros”



Eva, Robin, MB, Kirby and Michael



Kris and Joanne clowning—Teresa and Maryetta



Lots of good food for a Salad Potluck



Thanks everyone for coming and being a part of our Lodge!





## *Tusen takk for Renewing Your Membership!!*

Kristine Andre-Stocker

Victoria J Aamot

Lillie Hanson

Elsie D Voss

Kevin A Ness

Irene Willumsen-Tisell

Joanne D Swenson

*Go Vikings of Lake Lodge 6-166!!!*



**Please start bringing raffle items each month for our Scandinavian Christmas Open House to support our kids and our Community!!!**

### **Gratulerer Med Dagen!**

#### **September Fødseldager**



15—Cheryl Smith  
23—Carl Ingvoldstad  
25—Jay Jessen  
30—Lillie Hanson

#### **Headquarters Building is Sold!!**

We have been notified that the headquarters building on Lake Street in Minneapolis has been sold and will be renovated. You received an email on August 16th regarding this and are welcome to read through the information and ask any questions you may have.

Our offices will be relocated while the renovation is completed. The plan is to be back in the new facility by 2019.

Please call me with any questions:  
Mary Beth Ingvoldstad  
District 6 President 707-987-2404

#### **Friday Farm Fresh Produce Pantry**

1st Friday of each Month—Upper Lake Grange Hall\*\* and Clearlake Oaks Moose Lodge \*  
2nd Friday—Lakeport Fairgrounds \*\* and Lucerne Northshore Community Center \*  
3rd Friday—Clearlake Youth Center \*\* and Kelseyville Presbyterian Church \*  
4th Friday—Middletown CAL FIRE \*\*and Lower Lake Community Center \*

Bring your own grocery bags! This is a service provided by **The Redwood Empire Food Bank & North Coast Opportunities**

\*—9:30 to 11:00am \*\*—1:00 to 2:30pm

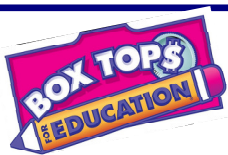
#### **TUBFRIM (TUBerculosis and FRIMerke/stamps)**



The Tubfrim program has provided funds for years to aid disabled children in Norway. The program was established in 1928 in the Norwegian town of Nesbyen, originally raising money to aid the eradication of tuberculosis among children in Norway.

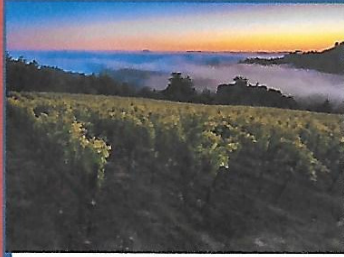
You need to trim stamps, leaving a quarter inch around the edges so as not to damage perforations. Then bring them to the Lodge for Evelyn Robison to send on to our District Coordinator, Jon Arild.

One pound of trimmed stamps gives you one entry into the contest in which you can win ticket to Norway (up to \$1000 value).



#### **Save those BOX TOPS for Education!!!**

Our Adopt-a-School Coordinator, Sharon Lewis, is collecting these. Please bring any you have to the next event and keep clipping.



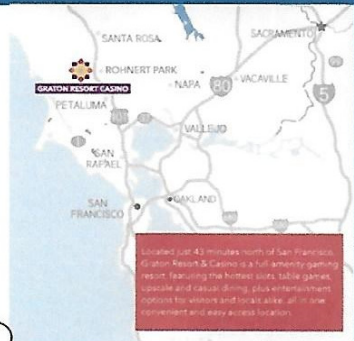
# SAVE THE DATES FOR THE SON DISTRICT SIX



## 2018 CONVENTION

### IN ROHNERT PARK, CA

### AT THE GRATON RESORT CASINO



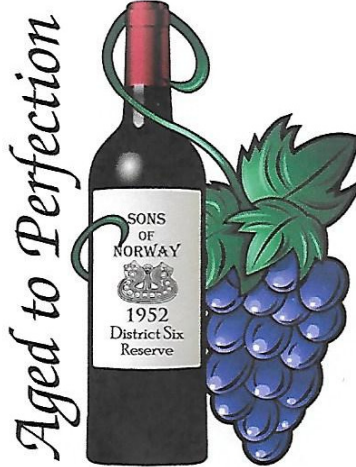
HOTEL AND SPA



GENERAL MEETING ROOM



SMALL MEETING ROOM



FOOD COURT



DOUBLE QUEEN GUESTROOM



SWIMMING POOL CENTER COURT



## JUNE 10 – JUNE 14, 2018

### Nominating Committee for 2018 Officers elected at August Meeting!

**Chair: Mary Beth Ingvoldstad**

Ellen Aasen

Joanne Swenson

Kris Stocker

Irene Tisell

Slate of prospective new officers will be presented at the October Heritage & Culture Meeting



My friend Debbie Howard was teaching her young daughter to say the Lord's Prayer when Kayla found a special way to personalize it: «Our Father, who art in Heaven, Howard be thy Name».

During a long Confirmation Service at Bethel Lutheran Church, Little Falls, Minnesota, our sports-minded 3-year-old leaned over and whispered loudly, «This is sure going into overtime!»



## Slapp Av Med Venner Og Mat—July 9th



Robin, Vicki, Sharon, Ray and Teresa



Irene and Sharon



Phil, Ev, Maryetta, John, Dennie, Elsie, Jo and Jim



Ellen, Kris, Else, Elise, Ethan



Hostess Mary Beth visits with the “Contos Girls”



Brave Norskies: Irene, Kris, Host Carl and Kirby sat outside in the 100 degree heat!

## Vikings of Lake "SMART GOALS" for 2017

1. Elect Nominating Committee of five members by August 2017.
2. Have a Prospective New Member Seminar in November 2017.
3. Set up a Lodge Telephone Tree to call and remind members of upcoming activities by June 1st. **Set up on August 20th—Maryetta Andre is the Chair**
4. Begin utilizing Evite reminders via the internet by June 30th.
5. Produce and provide a Member Satisfaction form for all members to complete by the end of November. (LAF)

### 2017 Lodge Officers

President: Kris —279-1610  
VP: Carl Ingvaldstad—987-2404  
Counselor: Kirby Aasen—349-8792  
Secretary, Musician/Editor:  
Mary Beth Ingvaldstad  
Membership Secretary/Publicity  
Director: Ellen Aasen—279-8699  
Treasurer/Foundation Director:  
Carl Ingvaldstad  
Social/Cultural Director:  
Kirby Aasen

Marshalls: Kris Kjera, Elsie Voss  
Greeters: Jo Swenson, Ellen Aasen  
Librarian: Dennie Robison  
Tubfrim Chair: Ev Robison  
Webmaster/Camp Norge  
Ambassador: Kirby Aasen  
Sunshine: Jo Swenson

#### FIND US:

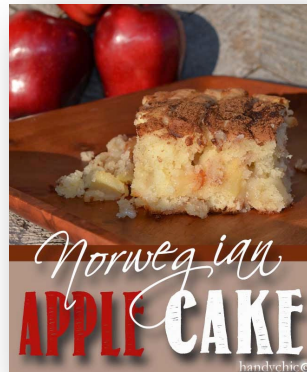
Facebook: Vikings of Lake Lodge-  
Website: Vikings of Lake.com

#### CHECK OUT:

Facebook: Sons of Norway District  
Six  
Website: www.sofn6.org

### Norwegian Apple Pie (Applepai)

The Great Scandinavian Baking Book by Beatrice  
Ojakangas (1 9inch pie)



Although this is called a "pie" in Norway, we would think of it as a cake. Incredibly simple to make, it's a perfect last-minute dessert when fresh apples are in season.

• 1 egg •  $\frac{3}{4}$  cup sugar • 1 teaspoon vanilla extract • 1 teaspoon baking powder •  $\frac{1}{4}$  teaspoon salt • 1 teaspoon cinnamon •  $\frac{1}{2}$  cup all-purpose flour •  $\frac{1}{2}$  cup chopped almonds • 3 medium-sized tart apples, pared, cored and diced

Topping • 1 cup whipping cream • 2 tablespoons powdered sugar

Preheat oven to 350°F. Butter a 9-inch pie pan generously. Stir all the pie ingredients together in a bowl until blended. Mixture will be stiff. Spoon into the pie pan. Bake 30 minutes or until browned. To serve, cut into wedges. Whip the cream with the powdered sugar to accompany the cake or serve with ice cream.





### *New Conveniences for Members Come with Dues Structure Changes*

*Here are a few items that are part of the changes coming with the simplified dues structure, beginning Jan. 1, 2018.*

**Automatic monthly withdrawal available** – Effective with their 2018 dues renewal, members in U.S. lodges will have the option to pay their dues by automatic monthly withdrawal from their U.S. bank account. Annual payment of dues by check or credit card will continue to be available.

**Local currency applies** – No more confusion about adjusting dues based on the exchange rate for Canadian and Norwegian memberships. Beginning January 1, International dues for Canadian and Norwegian memberships are based on the local currency (Canadian dollars or Norwegian kroner), and hence will no longer be subject to exchange rate fluctuations. (Dues paid by credit card from a non-U.S. bank may be subject to an exchange rate and/or service fee set by the bank and/or credit card processor.)

**Dues more easily explained to potential members** – The new dues structure is simplified to maintain consistency throughout the U.S., making it easier for lodges to sign up new members and to discuss the dues with others outside of their lodges and districts.

*Have questions on the above? Send an email to Sons of Norway 2018dues@sofn.com, and staff will provide timely answers.*

### ***Pumpkin and Beef Casserole*** *Adapted from www.aperitif.no*

*\*2 lbs trimmed tender beef, diced \*4 shallots, roughly chopped \*2 large garlic cloves, minced \*3 tbsp. olive oil \*2 plum tomatoes \*1 green bell pepper, cubed \*1 tbsp. salt \*1/2 tsp ground pepper \*1 tsp tabasco \*1 tsp sugar \*12 dried apricots, cubed \*3 large potatoes, peeled and cubed \*2 cups white wine \*3 cups beef stock, water or brother \*2 large sweet potatoes, peeled and cubed \*1 medium sized pumpkin ( 7 3/4 lbs) \*1/4 cup melted butter \*1/2 cup fino sherry \*2 fresh cobs of corn \*fresh coriander*



Heat oil in a large frying pan and brown beef. Add onion and garlic and saute until soft. Add remaining ingredients and bring to boil. Cover and simmer for 45 minutes. Bring lightly salted water to a boil. Add corn and boil for 4 minutes. Remove from water and allow to cool. Cut kernels from the cob and set aside.

Remove the top of the pumpkin, creating an 8" or 9" opening. Remove strands and seeds. Brush the inside of the pumpkin with melted butter. Place pumpkin in a baking dish. Add sherry and corn to the heated meat mixture and pour into the pumpkin. Replace the pumpkin top and place in the oven on the lowest rack at 350° F.

Bake for 1 hour. Serve directly from the pumpkin and include the tender flesh of the pumpkin.

# LAKEVIEWS

the official publication  
of

## VIKINGS OF LAKE LODGE #6-166 SONS OF NORWAY

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ADDRESS SERVICE  
REQUESTED  
DATED MAIL

PLACE  
STAMP  
HERE

SAVE STAMPS FOR  
TUBFRIM!!!!

### FREEDOM, FRATERNITY AND PROGRESS—SONS OF NORWAY

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**Carl Peter Ingvoldstad**  
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District Six Director*

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[www.sonsofnorway.com/foundation](http://www.sonsofnorway.com/foundation)

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