



SONS OF
NORWAY

March, April 2009

NEWSLETTER *Service*

IMPORTANT INFORMATION: PLEASE READ

Dear Lodge/District Editors:

Beginning later this year there will be some exciting changes made to the Newsletter Service. These updates are based on what we learned from a survey of all Lodge Newsletter Editors during 2008. The goal was to determine what changes could be made to make the Newsletter Service better.

The responses were overwhelmingly positive but did highlight some areas where there is room for improvement. The first related how the Newsletter Service is delivered. Our research showed that the vast majority of Lodge Newsletter Editors do not use this hardcopy version. Rather, they overwhelmingly preferred to get the Newsletter Service from the Sons of Norway website. In response to this change in preference we, in turn, will be changing the way that the Newsletter Service is sent to you. Beginning with the July/August 2009 issue, the Newsletter Service will be made available primarily as a downloadable PDF. When there is a new issue available we will send you an e-mail alert with a link to the newest newsletter.

However, for those who are unable to receive/use the PDF version of the publication, please contact the Fraternal Department at (800) 945-8851 and ask to remain on the traditional mailing list. Anyone who has not done so before June 1st, 2008 will stop receiving the hardcopy version and begin receiving the alert e-mails. Also, to avoid any interruptions in receiving the Newsletter Service please make sure that we have your current e-mail address. You can do this by logging in to the Members Section of www.sonsofnorway.com and following the "Update Membership Info" link.

I will let you know as we make other updates to the Newsletter Service. In the meantime I hope you enjoy this issue and find its content to be beneficial. As always, if you have any suggestions on how we can improve the Newsletter Service, please call or e-mail the Fraternal Department.

Fraternally

Eivind Heiberg
Fraternal Director

March 2009

A Little in English...

Record Numbers Lose Their Licenses

2008 earned a dubious record. Numbers from the police show that 6,137 individuals lost their driver's license last year. That's an increase of 12.5% from 2007. Never before have so many lost their license in a single year.

"It's very troubling that license-revocation is still increasing," said police official Odd Reidar Humlegård to TV2. "It's especially serious when you consider the enormous danger reckless drivers pose to themselves and other motorists. In the course of the last five years we have seen a dramatic increase of 68% in the number of revocations" said Humlegård.

5,277 of the motorists lost their license because of speeding. The rest were due to driving under the influence or for other dangerous driving. But even though the number of revocations is record-high, that doesn't mean that Norwegians are driving worse than they were before.

"The increase is due to the focus we have made on shutting down the worst drivers," said Humlegård.

Adapted from:

<http://pub.tv2.no/nettavisen/innenriks/article2494712.ece>



Mars 2009

Litt på norsk...

Rekordmange mistet lappen

2008 fikk en tvilsom rekord. Tall fra politiet viser at 6137 personer mistet førerkortet ifjor. Det er en økning på 12,5 prosent fra 2007. Aldri før har så mange mistet førerkortet i løpet av et år.

- Det er svært bekymringsfullt at førerkortbeslagene fortsatt øker sa politisjef Odd Reidar Humlegård til TV2. Særlig alvorlig er det med tanke på det store skadepotensiale råkjørerne utsetter seg selv og ikke minst andre bilister for. I løpet av en femårsperiode har vi sett en dramatisk utvikling med 68 prosent flere beslag, sa Humlegård.

5277 bilister mistet lappen som følge av fartsovertredelser. Resten mistet førerkortet for å kjørt i ruspåvirket tilstand, eller for annen farlig kjøring. Selv om antall beslag er rekordhøy, betyr ikke det at nordmenn kjører verre enn tidligere.

- Utviklingen er et resultat at det fokuset vi har hatt på å luke ut verstingene i trafikken, sa Humlegård.

Adapted from:

<http://pub.tv2.no/nettavisen/innenriks/article2494712.ece>



Norwegian Experience 2009 Win the Cruise of a Lifetime!



This year's Norwegian Experience will be an exclusive Fred Olsen cruise for two, with day excursions, and a two-day stay in Oslo for some sightseeing. As always, this trip of a lifetime includes business class international air travel, deluxe accommodations, and U.S. \$500 in spending money!

Just imagine spending 10 days cruising up and down the Norwegian coastline, the breath-taking views and the opportunity to go on any number of day excursions, like flightseeing by seaplane, or a visit to the renowned Fjord Center. There are options for everyone no matter what you like to do!

To enter for a chance at the Norwegian Experience of a lifetime, all you have to do is recruit a new, dues-paying member between January 1 and December 31, 2009. And don't forget: the more people you recruit, the more chances you have at winning the contest.

Adapted from a Norway.com story by Marit Barkve

Matlyst Monthly
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Lamb and Cabbage (Fårikål)

*From Authentic Norwegian Cooking
by Astrid Kalsen Scott*

A semi-regular feature in the Sons of Norway blog (www.sonsofnorway.com) is the "Getting to Know You" series, which interviews the current International Board. With each interview, the common question is always, "What is your favorite Norwegian food?" Featured in this month's Matlyst Monthly is both Audun Gythfeldt and Erik Brochmann's choice: fårikål.

Ingredients:

- 6 lbs. of lamb, breast or shoulder
- 2 large heads cabbage
- 1 tbsp. black pepper corns
- 1 tbsp. salt
- 4 tbsp. flour

Wash the lamb in lukewarm water and cut into small pieces. Blot dry, dip in flour and layer in pot with a little more than half the cabbage, which has been washed and coarsely cut. Add boiling water until it reaches half the level of the meat. Add salt and pepper. Simmer for 1 hour; then add remainder of the cabbage. Cover and simmer well for approximately 1 hour, or until meat and cabbage are tender. Serve with steam-boiled potatoes, carrots and flatbread. Serves 10-12.



A Little in English...

Few Sponsors Found for Hamsun Year 2009



"He still has an enormous position as an author, but at the same time he receives a lot of attention for his political beliefs," says Vigdis Moe Skarstein, director of Hamsun Year 2009.

Knut Hamsun (1859-1952) was a Norwegian author who wrote among many others the book *Hunger*. During the Second World War he supported the Nazis, and wrote German-friendly articles in Norwegian newspapers. After the war Hamsun was forced to pay restitution for having supported the occupation.

Hamsun Year will commemorate the 150 year anniversary of Hamsun's birth. The author is still controversial, especially when the organizers of Hamsun Year go looking for corporate sponsors.

Trond Blindheim, rector of Norges Markedshøyskole, a Norwegian marketing school, is not surprised that businesses are wary for supporting the event.

"These days people see Hamsun as being in the same league as Quisling and Rinnan, and we have to remember that they were the most hated people after the war. Hamsun himself wrote that everything would be forgotten, but it isn't."

In addition to the much-discussed financial crisis, Hamsun's Nazi sympathies are certainly scaring sponsors. While Ibsen Year 2006 commemorated that year with 70 million Norwegian kroner, Hamsun Year has to make do with 7 million.

Adapted from:

<http://www.nrk.no/nyheter/kultur/1.6382304>

Image from same article.

Litt på norsk...

Vil ikke sponse Hamsunåret 2009

- Han har jo en stor posisjon som forfatter, men samtidig så er han også omdiskutert på grunn av sine politiske holdninger, sier Vigdis Moe Skarstein, leder for Hamsunåret.

Knut Hamsun (1859-1952) var en norsk forfatter som skrev blant mange andre boka *Sult*. Under annen verdenskrig støttet han nazistene, og skrev tyskvennlige artikler i norske aviser. Etter krigen ble Hamsun dømt til å betale erstatning for å ha støttet okupasjonen.

Hamsunåret skal feire 150-årsjubileum av Hamsuns fødsel. Forfatteren er fortsatt kontroversiell, også når arrangørene av Hamsunmarkeringen frir til næringslivet for å spe på budsjettet.

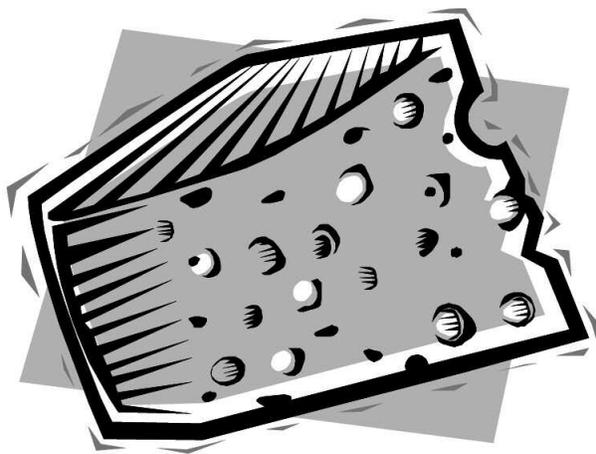
Rektor ved Norges Markedshøyskole, Trond Blindheim, er ikke overrasket over at bedrifter vegrer seg for å sette sin logo på arrangementet.

- Oppi dette kommer Hamsun i spann med Quisling og Rinnan, og vi må huske på at de var de mest forhatte personene etter krigen. Hamsun skrev selv at alt skulle være glemt, men det er det jo ikke.

I tillegg til den mye omtalte finanskrisen, er det særlig forfatterens nazisympatier som skremmer sponsorene. Mens Ibsenåret 2006 kunne markere forfatteren for 70 millioner kroner, må Hamsunåret klare seg med 7 millioner.

Adapted from:

<http://www.nrk.no/nyheter/kultur/1.6382304>



Golden Spice Cake (Sirupskake)

*From Authentic Norwegian Cooking
by Astrid Kalsen Scott*

Ingredients:

1/2 cup scant butter

2 eggs

3/4 cup syrup, Lyle's Golden

1/4 cup orange marmalade

3/4 tsp. ginger

2 tsp. baking powder

1 1/2 cup flour

2/3 cup cream, light

Cream butter until soft, add eggs, syrup and orange marmalade and blend well. Add ginger and baking powder to the flour. Add to butter mixture alternately with cream. Mix thoroughly. Pour into a greased 1 1/2 quart loaf pan and bake in a preheated 350° (F) oven for 30 minutes. Makes 1 loaf cake.

From a Norwegian farm to your plate ...dairy farming in Nord-Trøndelag

When Jon Trøite wakes up to work his typical Norwegian cattle farm, he is not alone. He steps out for a day's work along with around 61,000 other Norwegian farmers, as one of Tine's dairy farmers and also as a member of Norges Bondelag (Norwegian Farmers Union). Tine and Norges Bondelag have been a source of organizational influence and support to Norwegian farming.

Tine, which was founded in 1928, is now Norway's largest dairy product cooperative. The company's main goal, of course, is to sell quality milk to consumers at a low cost and to provide members with good technological benefits and advances.

One of the most popular and famous Norwegian exports to the United States is Tine's Jarlsberg cheese. Jarlsberg is a firm white cheese with a nutty flavor that gets its name from the Vestfold area in eastern Norway. It was a great shock for Trøite when he realized that his dairy farm is part of an international success such as Jarlsberg, and he (along with the other dairy farmers in the region of Nord-Trøndelag) is proud to be an integral part of a product which has helped to define Norway in the American market.

Adapted from a Norway.com story by Marit Barkve

