- Use one form for each recipe prepared
- Take at least one picture of each recipe as you work and include these with your report
- This form can now be filled out and submitted digitally. Just sign in to the "Members Login" section of www.sonsofnorway.com to find a digital copy of this form that you can fill out, save and email with the rest of your report.

TRADITIONAL NORWEGIAN COOKING RECIPE REVIEW FORM - PART 2
Recipe #1
Recipe Name:
Where did you find the recipe:
From a cookbook (name and author):
From a website (URL):
☐ From a family member/friend:
☐ From another source:
Is there a particular story or memory associated with this recipe? Yes No If yes, please share.
What challenges did you encounter as you prepared the recipe (i.e. difficulty finding ingredients, difficulty converting measurements, confusing instructions, etc.)?
What recommendation(s) would you make to others who are preparing this recipe?
Would you prepare this recipe again? If yes, what changes would you make, if any?
If you would not prepare this recipe again, why not?
What do you learn from preparing the recipe?
Other comments:



- Use one form for each recipe prepared
- Take at least one picture of each recipe as you work and include these with your report
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RECIPE #2
Recipe Name:
Where did you find the recipe:
☐ From a cookbook (name and author):
☐ From a website (URL):
☐ From a family member/friend:
☐ From another source:
Is there a particular story or memory associated with this recipe? \Box Yes \Box No
If yes, please share.
What challenges did you encounter as you prepared the recipe (i.e. difficulty finding ingredients, difficulty converting measurements, confusing instructions, etc.)?
What recommendation(s) would you make to others who are preparing this recipe?
Would you prepare this recipe again? If yes, what changes would you make, if any?
If you would not prepare this recipe again, why not?
What do you learn from preparing the recipe?
Other comments:

TRADITIONAL NORWEGIAN COOKING RECIPE REVIEW FORM - PART 2



- Use one form for each recipe prepared
- Take at least one picture of each recipe as you work and include these with your report
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TRADITIONAL NORWEGIAN COOKING RECIPE REVIEW FORM - PART 2
Recipe #3
Recipe Name:
Where did you find the recipe:
☐ From a cookbook (name and author):
☐ From a website (URL):
☐ From a family member/friend:
☐ From another source:
Is there a particular story or memory associated with this recipe? Yes No If yes, please share.
What challenges did you encounter as you prepared the recipe (i.e. difficulty finding ingredients, difficulty converting measurements, confusing instructions, etc.)?
What recommendation(s) would you make to others who are preparing this recipe?
Would you prepare this recipe again? If yes, what changes would you make, if any?
If you would not prepare this recipe again, why not?
What do you learn from preparing the recipe?
Other comments:



- Use one form for each recipe prepared
- Take at least one picture of each recipe as you work and include these with your report
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TRADITIONAL NORWEGIAN COOKING RECIPE REVIEW FORM - PART 2
Recipe #4
Recipe Name:
Where did you find the recipe:
From a cookbook (name and author):
From a website (URL):
☐ From a family member/friend:
☐ From another source:
Is there a particular story or memory associated with this recipe? Yes No If yes, please share.
What challenges did you encounter as you prepared the recipe (i.e. difficulty finding ingredients, difficulty converting measurements, confusing instructions, etc.)?
What recommendation(s) would you make to others who are preparing this recipe?
Would you prepare this recipe again? If yes, what changes would you make, if any?
If you would not prepare this recipe again, why not?
What do you learn from preparing the recipe?
Other comments:



- For expedited processing, send materials by email to culturalskills@sofn.com. Reports and pictures can be sent as attachments.
- This form can now be filled out and submitted digitally. Just sign in to the "Members Login" section of www.sonsofnorway.com to find a digital copy of this form that you can fill out, save and email with the rest of your report.
- Materials sent by mail may take additional time to process.
 Mail all matierals to:
 Sons of Norway
 Cultural Skills Program
 1455 West Lake St.
 Minneapolis, MN 55408
- ★ Please make copies of materials sent by mail. Original items cannot be returned.

CONTACT INFORMATION: Mailing address: City: State/Province: _____ Zip/Postal Code: _____ E-mail address: _____ Phone: (____)___ LODGE AFFILIATION INFORMATION: (Required) Membership #: District #: Lodge #: Attached are (all required): 1. For activity 1: Recipe review forms (4) Recipe photos (4) 2. Elective activity # ☐ Summary about your elective, if required Any additional attachments required for this elective (photos, copies of patterns, articles, entry forms, etc.) 3. Evaluation Form Have you received any Cultural Skills Program pins previously? ☐ Yes ☐ No If yes, please list: Signature (Cultural Skills Applicant)** Date **By signing this form and accepting awards you are giving Sons of Norway Headquarters permission to use your photos in future promotional materials. FOR LODGE CULTURAL SKILLS ADMINISTRATOR OR DESIGNATED LODGE OFFICER USE ONLY (Signature and Printed Name of Lodge Cultural Skills Admin/Officer) Date Lodge Cultural Skills Admin/Officer Mailing Address: State: Zip: City: E- Mail address: FOR SONS OF NORWAY HEADQUARTERS USE ONLY (Signature of Evaluator)

PIN APPLICATION FORM - TRADITIONAL NORWEGIAN COOKING PART 2



For each of the four questions below, please check the box that fits your opinion most accurately. Agree Disagree 1 Instructions for this part were easy to follow. 2 Requirements for this part were reasonable. 3 Elective activities provided a lot of choices. 4 Required activities were interesting. This part has (check all that apply): ☐ Helped me gain a better appreciation of Norwegian heritage & culture. ☐ Increased my involvement with other lodge members members (such as participation in formal & informal discussions, presentations, formal group activities, etc.). Increased the interest of my lodge in the Cultural Skills Program because of my participation through special interest groups, presentations, or cultural fairs. Offered me an opportunity to involve or pass on this skill/interest to family members or other interested individuals. I found these resources (cookbooks, websites, blogs, etc.) to be particularly valuable and would recommend their inclusion on a list for future participants: FEEDBACK: To improve the unit, please add comments and suggestions. Your comments are confidential and in no way affect the awarding of your earned pin or bar. Email this form to culturalskills@sofn.com (preferred) or send it by mail to: Sons of Norway Cultural Skills Program 1455 West Lake Street, 2nd Floor Minneapolis, MN 55408

Unit Evaluation Form - Traditional Norwegian Cooking Part 2

