



**Sons of Norway**  
**HERITAGE PROGRAMS**



**IdeaBank#42**

## **NORWEGIAN FORTUNE COOKIES AND BASKET SOCIAL**

Prepared by: Delores Toldo and  
Eleanor Hummel  
Midnatsolen 1-058  
Hibbing, Minnesota

**September 1990**

# Norwegian Fortune Cookies and Basket Social

## REASON/NEED FOR THIS IDEA:

This is a “mixer.”\* After each lodge meeting and program, we serve a light lunch. This socializing is an integral part of our lodge, creating new friendships, allowing acquaintances to grow, and in general, allowing members to bond into a stronger fraternal organization.

## DESCRIPTION:

Just before lunch is served, half the people present are asked to gather at one side of the room, and the rest on the other. The people on one side are given a small basket, each numbered. The others are given slips of paper with a corresponding number for each basket. Those with matching numbers are “partners” during lunch.

The basket is covered with a decorative napkin. Their instructions are that when they have finished lunch, there is a treat in the basket that they can share.

Inside the basket are two fortune cookies with Norwegian proverbs inside them (in Norwegian). Each fortune is numbered—and the social director has English translations. The interaction at the lunch tables was great!

The social director goes to each table, helping with translations (or sheets with English translations could be made available for each table).

## PERSONS NEEDED:

Someone to bake the cookies and research the Norwegian proverbs.

## SOURCES:

Sons of Norway Heritage Programs Information Bank #8; *Of Norwegian Ways*, by Brent Vanberg; or asking input from elders in the lodge—a good way to keep them involved.

## SUPPLIES NEEDED:

We purchased small baskets at a hobby shop. (Cost-effective because they were used again, filled with red, white and blue flowers, as table decorations at our *syttende mai* banquet.)

\*This could be altered according to lodge’s desires. For example: A mixer is not essential—one could just pass a tray of fortune cookies around

## **FORTUNE COOKIE RECIPE:**

3 egg whites  
3/4 c. sugar  
1/8 tsp. salt  
1/2 c. melted oleo  
1/4 tsp vanilla  
2 T. water  
1 c. flour  
(Optional—for an Oriental flavor, 1 tsp. instant tea powder)

Mix all ingredients well.

Teflon cookie sheet is best—or greased cookie sheet.

On cookie sheet, put 1 tsp. batter (THIN) (about 4" round). Bake 350 degrees until golden (8–10 minutes). While still hot and pliable, insert fortune, fold cookie in half; **DO NOT PRESS THE CENTER**. Slightly curve up opposite ends; put in muffin tin to cool and mold this shape.

**YOU NEED TO WORK FAST!** Only three cookies were baked at one time.

Before you commit yourself to this project, I suggest you experiment, and with a little practice, they do look like the real thing! They can be made far in advance and they store very well. They taste good, too!