



NORWEGIAN FROKOST/BRUNCH

Submitted by: Phyllis Kempkes Trollheim Lodge 6-110 Westminster, Colorado

1983

Norwegian Frokost/Brunch

Purpose

- To celebrate Norwegian culture and heritage by serving traditional Norwegian foods to members and the general public.
- Fundraising

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An annual *frokost/* brunch can be a major event in your lodge's work to present some of the Norwegian heritage to lodge members and other people in your community.

Trollheim lodge 6-110 organized this frokost/brunch to celebrate Leif Erikson Day, but it can, of course, be put on for any special occasion—or for no other reason than the wish to organize this type of event.

Food preparation was in this case done by individuals in their homes. Lodge members purchased the food themselves, prepared it and brought it to the place where the frokost/brunch was served. Your local health department regulations will decide whether or not your lodge can do the same.

The following is material designed by Trollheim lodge. The assembled material—menu, list of items needed, list of foods to be prepared, work schedule, news release, and ad/poster—can help your lodge organize a similar event.



Don't miss the second annual

raditional No	open to all Sons of Norway members and friends interested rwegian foods.
	and committees intend this frokost
oe as good as l	ast year's event.
Γhe DATE: _	
The PLACE: _	
Serving Times	:
Seating space	limitations require that tickets be purchased for specific serving time
Γhe cost: \$	adults, \$ children under 12.
Call:	, at:
or send check	to:
Specify Serving	r Time!
Specify Serving	z inne.
	w to get there:

Sample of News Release from Trollheim Lodge

For Immediate Release	
For more information contac	
Name	
Phone	
Trolli	im Frokost—a Norwegian-style Brunch
	Lodge will be hosting a Norwegian-style brunch on, for all members and friends interested in
	l be expanded to three servings: 10:30, 11:30 and 12:30. The of breads, jams and spreads, cheeses, meats, six types of fish
preserve and continue the N	es planned by the Sons of Norway to carry out our purpose: wegian heritage in the United States, and to share our culturity. The frokost is a fall event to celebrate Leif Erikson Day.
The cost is \$6 for adults. \$4 f	children under 12.
Call:	, at:
or	
Call:	, at:



Items Needed

White cloth napkins

White tablecloth

Blue runner

Table risers

Flags for dining room tables

Decorations for serving table

Small butter knives

Plates for serving eggs

Bread boards for cheese

Cheese slicers

Plates for fish molds

Miscellaneous baskets for breads, etc.

Coffee pots

Coffee pot for hot water

Coffee servers

Punchbowls and ladles for fruit soup

Large juice containers for water and juice

Trays to carry juice, etc.

Can opener

Containers for leftovers

Saran Wrap and Zip-Loc bags

Price tags and marking tape

Scale Soap and towels

Name tags and pens

Card tables for tickets and sale items

Folding picnic tables

Tables

Plates

Coffee cups

Juice cups

Fruit soup cups

Plastic silverware

Table paper place mats

Napkins

Doilies

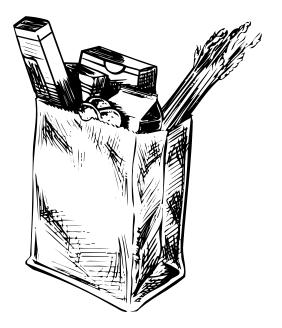
Candles and holders for dining room

Serving spoons and forks

Norwegian music tapes and player

Signs for food

Sharp cutting knives



This list might be revised in accordance with the specific needs of your own lodge.

Sample Menu

This menu can, of course, be changed in accordance with the preferences of your lodge, the Norwegian food available in your district and the specialties of local "cooks."

FROKOST:

Time and Place: _	
_	
Serving times:	

Breads

Coffee cakes
White bread
Rye bread
Flatbread
Wasabrod
Vafler

Meat

Salami Ham Liver paté

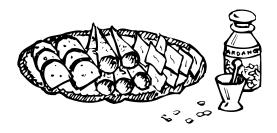
Beverages

Coffee Tea

Orange juice Cream & sugar

<u>Jams</u>

Strawberry jam Orange marmalade



Fish

Herring—pickled
Herring in sour cream
Fish molds
Fish pudding
Creamed cod

Garnishes

Salt and pepper

Miscellaneous

Deviled eggs (12 doz) Cucumber salad

Sliced cucumbers & sliced tomatoes

Fruit soup
Rice pudding
Cookies
Krumkaker

Homemade butter

Mustard Mayonnaise Horseradish



Sample of Work Schedule

Arrive to set up chairs and put on tablecloths, etc. (Time) _____ (Name) ____ (Time) _____ (Name) ____ All other committee members arrive and be prepared to prepare food, tables, set up tables, set up chairs, etc. (Time) _____ (Name) _____ (Time) (Name) List of people assigned to work 1st serving shift in: to _____ Time: DINING ROOM **SERVING ROOM** List of people assigned to work 2nd shift in: to _____ Time: **DINING ROOM SERVING ROOM**

The Norwegian Brunch Committee is divided into two work shifts so as to give everyone time to eat and visit with their friends. If your time of assignment is not convenient, please call someone on the other shift and arrange a trade. Norwegian folk costumes should be worn by greeters or ticket takers <u>only</u> so that there is less of a chance for food to be spilled on them. Each lodge should decide what the desired dress code for all helpers should be.

Food Preparation

(Day and Tin	ne)	
		Names of persons assigned to the various jobs:
1.	Breads—coffee cakes, flat-breads, vafler, etc	•
	Deviled eggs—arrange on plates	·
	Arrange cheese blocks on table with fruit, etc	·
2.	Jams, spreads, sliced cucumbers, sliced tomatoes	·
	Cucumber salad, pickles, pickled beets and other	·
	Miscellaneous items	•
3.	Meat and cheese trays	•
	Fish pudding	•
	Liver paté	
4.	Herring	
	Sardines	
	Fish molds	
5.	Creamed cod	·
6.	Fruit soup	
·	Rice pudding	
	Cookies	
	COURTED	•

This list will avoid confusion. All helpers are limited to a certain area. Everyone is asked to help where needed.

Beverages: Orange juice, tea and coffee.....

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