

October 2000

Oktober 2000

October is Foundation Month

Some Facts About Sons of Norway Foundation

First, a great big thank you to all the districts and members who participated in the walk-a-thons at the conventions during the summer. The benefit to the Humanitarian Fund was considerable. Realizing that only a fraction of our members had the opportunity to be involved during the conventions, we wish to remind you that it is still not too late to become a donor to the Humanitarian Fund in the year 2000. Silver medallions with the likeness of His Majesty King Harald V are available to any person or any lodge contributing \$250. If the contribution comes from the lodge, we suggest that you make the medallion part of the lodge regalia. Remember, King Harald is the patron of the Sons of Norway Foundation.

You may also help the scholarship funds grow. Any amount is most welcome, and all donations to the Sons of Norway Foundation by U.S. citizens are tax deductible on U.S. income tax returns. Canadian citizens may make tax deductible donations to the Sons of Norway Foundation in Canada. In 1999, nearly 30 scholarships were awarded to post-high school students, the amounts totaling \$43,974. At the same time there were 225 applicants, many of them highly qualified, who could not be funded.

For the younger students, the new Draxten Memorial Scholarship Fund became operational in 1999, and in its first year contributed to 89 children being able to attend domestic language and culture programs in the United States.

Should your members need background materials on the Sons of Norway Foundation, we can provide a brief fact brochure, a speech to be read at a meeting or a slide presentation. The slide presentation gives good details on all the major funds and activities of the Foundation.

Make the Foundation month something special this year!

—SON Newsletter Service

Know your benefits...

Re-Visit Us at www.sofn.com

At the age of 105, Sons of Norway has joined the Internet full tilt. Our web page has been redesigned and new services are available. Check it out on your computer, or call up a friend or your local library with access to the Internet. Then take a look. We are proud of our modern design, and we are happy to let you know that the lodge directory is available with names, postal addresses, even e-mail addresses and telephone numbers in many cases. And now the language lessons will be offered with sound, and newsletter editors will be able to download articles and artwork directly into their computers and then into the newsletter of your lodge. All the materials which have been available for some time continue to be accessible: the Sons of Norway Idea Bank, Information Bank and Mini-Presentations. Guidelines of the Cultural Skills Program are also on their way into the web site. Soon you will also see updated information on the Sons of Norway financial materials.



HAPPY LEIF ERIKSON DAY!

HAPPY LEIF ERIKSON DAY!

A Little in English Erling Kagge

Another record to add to the books was Erling Kagge's 1992 expedition. Kagge was the first person to complete an unassisted solo expedition to the South Pole. Kagge began his journey in November of 1992 at Berkner Island, Antarctica. The journey finished at the South Pole 10 days earlier than expected, which thrilled Kagge. This was not the first polar expedition for this Oslo attorney. Kagge had made an earlier Antarctic expedition in 1987 and another to the North Pole with Borge Ousland in 1990. This solo expedition was not his first expedition, although it was his first without company, dogs, air dropped supplies or food depots. He carried everything he needed from the beginning. The greatest influence for Kagge's explorer career was another Norwegian explorer, Roald Amundsen, to whose ranks Kagge had now joined.

—*SON Newsletter Service*

Litt på Norsk Erling Kagge

Nok en rekord til nedtegnelse var Erling Kaggens ekspedisjon i 1992. Kagge var den første personen som uten assistanse klarte å gå solo til Sørpolen. Kagge begynte sin ferd i november 1992 på Berkner Øya, Antarktis. Ferden til Sørpolen ble fullført 10 dager tidligere enn forventet, noe som frydet Kagge. Dette var ikke den første polekspedisjonen for Oslo-advokaten. Kagge hadde foretatt an tidligere ekspedisjon til Antarktis i 1987 og en annen ekspedisjon til Nordpolen sammen med Borge Ousland i 1990. Denne soloekspedisjonen var derfor ikke hans første ekspedisjon, men hans første uten reisefølge, hunder, innfløyet utstyr eller matdepoer. Han bar med seg alt han trengte helt fra begynnelsen. Den største innflytelse på Kaggens oppdagelseskarriere var en annen oppdager, nemlig Roald Amundsen, og nå hadde Kagge oppnådd lignende status.

—*SON Newsletter Service*

Coffee in Norway

Coffee came to Norway about 250 years ago, but did not get popular as a drink until about 1870. People had to get used to the taste. It was probably also expensive. People in fact mixed the coffee with grain, for example, to make it go further. The grain was roasted together with the coffee. Another addition to make the coffee go further and give it a stronger taste was chicory. Coffee grinders did not exist in the beginning, so the coffee was "ground" using a mortar and pestle. Today, Norwegians consume approximately 20–25 pounds of coffee per person per year.

—*SON Newsletter Service*



Recipe for blomkålsuppe

(submitted by Lois Seeger, Van Nuys, California)

- 1 medium head cauliflower
- 3 tbsp. flour
- 1/2 onion or 3 to 4 green onions, chopped
- 3 cans cream of chicken soup
- 2–3 stalks celery, chopped
- 3 soups cans milk and half & half, mixed
- 5–6 slices bacon, cut up
- 1 tbsp. chicken bouillon
- Nutmeg

Brown bacon in fry pan; remove to paper towel when crisp. Fry onion and celery in bacon fat, cooking until celery is crisp-tender and onion transparent. Add flour and bouillon to 3 tbsp. bacon fat and stir until smooth. Add soup and milk/cream mixture; stir until smooth and slightly thickened. Cook cauliflower in salted water just until done. Do not overcook. Break up flowerets and mix along with vegetable stock to soup mixture. Simmer, but don't boil. Serve with bacon bits and sprinkle with nutmeg.

NOTE: This is best made one day ahead. Do not let it boil when reheating.

—*Taken from Rosemaler's Recipes*

