

INDIANAPOLIS' CIRCLE CITY LODGE 5-614



The Wren

V.26 ISSUE 5 SEPTEMBER/OCTOBER 2017

STAY CONNECTED TO SON

C Sons of Norway - Circle City Lodge

SON Newsletters

will be available on a bimonthly basis. For the electronic newsletter, please send your email and contact info to: jlrud@cinergymetro.net JERRY RUD

If you would like to receive a printed version of the newsletter, please send your contact info to: burtonbittner@att.net BURT BITTNER

SEE PAGE 8 FOR AN UPDATE FROM DEAR FRIEND, JAMES NELSON, ABOUT AN ICE QUEEN



THE STOUGHTON OPERA HOUSE OPENED IN 1901, CLOSED IN THE 1950S AND WAS RENOVATED IN THE 1980S.

SIGHTSEEING IN STOUGHTON



Beautiful and Historic **Stoughton, Wisconsin** was founded in 1847. It is known for its annual Syttende Mai Celebration in May as well as being the birthplace of the coffee break. Stoughton also boasts one of the few remaining second story theaters in the Midwest—the beautifully restored Stoughton Opera House. (Photographed above by Jerry Rud.) On **August 9** six local members and two members who live in Wisconsin began our joint Indianapolis-Stoughton meeting with a pitch-in hosted by members of the **Mandt Lodge**.





Mr. and Mrs. Ole Rocksvold
(Anne Strandbakken)

WORTH A READ LETTERS FROM OLE ROCKSVOLD

by Sharon Smith Bowen

Containing dozens of never-before-published letters professionally translated from Norwegian, *Letters from Ole Rocksvold* is a biography of immigrant and Civil War veteran, Ole Rocksvold, written by his great granddaughter. Ole fought for the Union at the "Hornets' Nest" at Shiloh, was a prisoner of war, and participated in several other battles.

from the President

Members and Friends of Circle City Lodge,

I hope you are enjoying the summer by planning outdoor activities and travel.

July was quiet in terms of lodge events, but August was fun-filled for us. On **August 9** six local members and two members who live in Wisconsin began our joint Indianapolis-Stoughton meeting with a pitch-in hosted by members of the **Mandt Lodge**. Our member **Robert Sorensen** gave a well-researched presentation on the history of the Mandt lodge building, a former Danish-American Methodist Church. Bob's family went to the church so nostalgia piqued his interest and then he spent several days discovering information to round out his recollections. Over 60 locals attended and really connected to the theme. **Dagrun Bennett** had also written a narrative of what life was like in Gjøvik, Stoughton's sister city, but since she was vacationing in Tuscany with her family, it was read aloud. I discussed how a man by the name of Mandt had migrated from Stoughton to western Minnesota where I grew up and asked if anyone knew details about him. After the meeting a gal came up to me and told me that she is a descendant of the Mandt family and that she can provide me with volumes of information on him.

Before the meeting we had time to tour the Norwegian emigration museum, Livsreise, there. In addition to the interactive displays we were allowed to choose from a list of videos and have them played in the auditorium. On the day after our meeting we toured the beautifully restored Opera House. This venue is so impressive thanks to professional European restoration experts. Now a full schedule of concerts is scheduled there. We also went to the county Historical Museum and learned more local history from our knowledgeable guide. Those not yet saturated by information also toured the Depot which had more historical objects including the famous Mandt wagons which were manufactured there. Stoughton has embraced their rich history and is sharing with an eager audience.

The day after we returned to Indiana, our own monthly lodge meeting took place. We played KUBB prior to the meal and then were entertained by **Dans Norden**, the local Nordic dance group, and accompanying musicians. **John Seest** introduced us to various dances, and involved us in some large group dances. We thank them for their efforts. It sure was fun and especially since our own **Eija Vesterquist** was one of the dancers.

On **Friday, September 8**, **Kari and Dave Kuster** will entertain us with recollections of their trip to China, so our understanding of this country will be broadened. Our meal will be a pitch-in so bring your favorite casserole, salad, or dessert. The program is a change from what was previously announced. Charles Barcus who was going to speak about Bernt Belachen has to attend an out-of-town meeting so he could not present. He looks forward to informing us about Bernt at a later date.

On **Friday, October 13** we will have our ever-popular culture night with a **fårikål meal**. You won't want to miss that one! **Julefest is Dec. 9** (Saturday) so mark your calendars.

Happy Labor Day all! Hilsen, **Jerry Rud**

Member Snaps



NEWSLETTER PHOTOS

Do you have great photos from our meetings or from your travels? Your images could be the art we need for our next newsletter. *We'd love to feature you—especially if you have images from luncheons and meetings.* Please send those photos to: lindsayhadley23@mac.com

AROUND THE WORLD



Panoramic Views

OUR LODGE MEMBERS SPENT THE SUMMER IN ALL SORTS OF PICTURESQUE PLACES.

Robert Gordon Mork snapped these shots from where they had a picnic lunch on Lyngør. And their Airbnb breakfast view across the Oslofjord. We'll have lots of stories (and travel tips) to share with each other at the next member events!

Please, join us!

WE'D LOVE TO SEE YOU.

- *Sammenkomst* is typically the **SECOND FRIDAY NIGHT** or the **SECOND SATURDAY AFTERNOON** of the month.
- *Member lunch* is typically the **THIRD WEDNESDAY** of the month.
- *Board Meetings* are the **FOURTH SATURDAY** of the month at 9:30 a.m.

SAMMENKOMST

Fri. September 8, 6:30
MEAL Pitch-in
PROGRAM The Kusters' Chinese adventure!

Fri. October 13, 6:30
MEAL Fårikål meal
PROGRAM Popular Culture Night!

MEMBER LUNCHES

Wed. Sept. 20, Noon
Convivial 11529 Spring Mill Rd #300 Carmel 46032, 317 564-4670

Wed. October 18, Noon
Athens on West 86th Street Indianapolis 317 879-8644

Contact Kathy with questions: 317.943.9611
happydoe@ymail.com

BOARD MEETINGS

Another Broken Egg
 9435 N. Meridian Street
 Indianapolis

09

SEPTEMBER

27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
1	2	3	4	5	6	7

10

OCTOBER

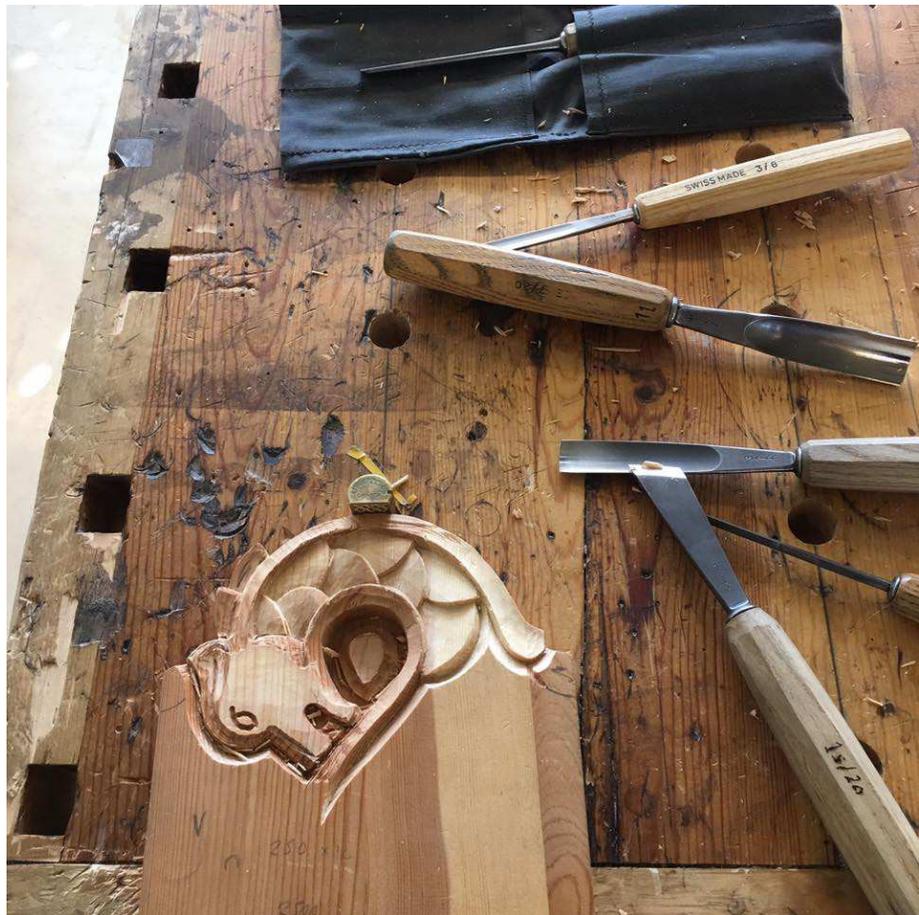
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4
5	6	7	8	9	10	11

Going home

JERRY RUD MAKES LOTS OF FRIENDS AND CARVINGS ON HIS SUMMER ADVENTURE

After visiting **Maihaugen**

I took the train from Lillehammer to Dovre where the **Hjerleid School** (a school of traditional skills such as wood carving, blacksmithing, furniture making, and building construction) is located. I observed a master carver in the morning and worked on a practice piece that he gave me. In the afternoon I helped pack wood into a pile for three hours to later burn for pine tar production. In the late afternoon we took a break and had a hot dog roast. To meet so many interesting students in this sort of setting gives depth to the tourist experience!!



One of the apprentice woodcarvers is making bentwood boxes ("tine") with a highly detailed carved lid. Carvers need to think about generating income since they are pursuing the craft as a career. There is also a pile of carved primstaver behind the tiner. ("tiner" is plural of "tine".)



^ DRAGONSTYL (dragon style) piece that I worked on while there. Fun!



This is a photo of the carving workbenches but wanted to capture the view of the mountains.



FROM MYLITTLENORWAY.COM

FÅRIKÅL

The last Thursday in September every year is celebrated in Norway as Fårikål Day. Fårikål is Norway's national dish. A casserole of seasonal lamb and cabbage makes this simple dish a favourite autumn treat. It is traditionally served with new potatoes, cowberry sauce and crispy flat bread with a cold local beer on the side (but ice water allows the flavour to be savoured).

THIS MIGHT GET UGLY.

Norwegians expect this dish to get ugly - in fact, if it looks too pretty you probably haven't done it right. The trick to this meal is to use real mutton. Not lamb but sheep. Because mutton has lived longer it has had more chance to get cuddly. If the meat is too lean you don't get the true Fårikål taste as the fat is supposed to soak into the cabbage.

LEFTOVERS ARE A MUST.

Like any great casserole, Fårikål will mature with age and by the fourth day, after the meat and cabbage has been eaten, the leftovers makes a great soup stock. The third major ingredient in this dish is peppercorns and the Norwegian Fårikål Society says you don't have to eat them if you are a 'pyse', which roughly translates to 'sissy'. (Firstly, I think it is funny that a whole Society has been organised just to promote one dish, and secondly, their website is all Fårikål - you can even play a 'round-em-up' game to see how many sheep you can get into your cooking pot!) But if you ever want to learn about real traditional fårikål, the Norwegian Fårikål Society is the place go.

TASTY IN ANY SEASON

Even though fårikål is traditionally made (and eaten) in Autumn there have been other versions that have obtained 'seasonal' status. The 'hunting season' dish includes juniper berries in the stock. The 'winter season' dish also uses juniper berries but with a dash of cumin spice for that extra warmth. For the 'summer season' dish, smoked lamb is used to create a deep flavour and the cabbage is steamed to retain a little crunch. Whatever the season, when you eat fårikål it feels just like a warm hug from the inside. But there is no need for you to wait to get to Norway before trying some - why not celebrate National Fårikål day with us. On the last Thursday of September every year Norway celebrates their national dish with, of course, all you can eat fårikål! What better way to experience Norway than eating like a Norwegian? At right is the traditional recipe - it's quick and easy as the dish cooks itself.



MAKE YOUR OWN PERFECT POT OF FÅRIKÅL

What better way to experience Norway than eating like a Norwegian?

WHAT YOU WILL NEED

Serves two people (double it for four)

- 500g of mutton bits—on the bone (fat is good!)
- 1/2 small cabbage chopped into 1/8
- Teaspoon of peppercorns
- Pinch of salt
- (Boiled new potatoes for the side and a dollop cowberry/cranberry sauce)

Instructions

Chuck everything into a casserole pot. Fill the pot with enough water to cover 2/3 of the ingredients. Put on the lid and bring to the boil. Let it simmer for two hours or until the meat falls off the bone. Serve in a pasta bowl - meat, cabbage, stock, peppercorns, potatoes and a dollop of cowberry sauce (cranberry would do just fine). If the dish looks ugly then it's perfect!

Piles of peppercorns >

Recipe from MyLittleNorway.com

Photo by TheDomesticMan.com



Norway

IN THE NEWS



THE ICONIC PULPIT ROCK RISES 600 METRES ABOVE THE LYSEFJORD IN NORWAY.

ALL EYES ON PREIKESTOLEN

Norway's iconic cliff formation (Pulpit Rock) has been grabbing headlines this summer.

Overlooking the Lysefjord, the spectacular location offers awe-inspiring views and is one of Norway's most visited attractions. So much so, that CNN placed the site atop their list of 50 natural wonders (the Geirangerfjord and Nærøyfjord also make the list), and last month newspaper Stavanger Aftenblad reported on the upcoming **nine-day closure of the attraction to film scenes for the Tom Cruise spy movie "Mission: Impossible 6" in late September.**

But, the recent question being posed by those within the scientific community is whether or not Preikestolen is at risk of collapsing and creating a flood in the fjord below. Of particular concern since the 1930s is a half-meter wide gap in the rock, which is several meters deep. Despite remaining unchanged for over two decades, measurements taken in May suggest that the space has widened by 2-3 millimeters.

In an effort to increase monitoring efforts—previously geologists installed bolts on both sides of the crack to test expansion—the Geological Survey of Norway (Norges geologiske undersøkelse, NGU) will be applying modern methods. Scans and high-resolution aerial photography will be taken from all angles to better document changes within the rock. In addition, 3D models of the surface will be generated by the Norwegian University of Science and Technology (NTNU) to assess stability. NTNU researcher Marina Böhme says, "If we find that there is danger of collapse, it will be appropriate to install permanent measuring equipment."

Preikestolen is among 32 other mountains in Rogaland receiving similar attention from geologists. Last year NGU conducted a study via helicopter to identify and map all mountains that may pose an avalanche risk. Mapped locations are then filtered through a classification system with the highest priority sites receiving the strongest mitigation measures and attention.

SNAKKER NORSK

LET'S LEARN SOME MUST-KNOW AUTUMN VOCABULARY

*Before you know it, the leaves will turn,
and eating fårikål will be a necessity.*

*I've had a cold for one week,
and I still haven't got better.*

***Jeg har hatt en forkjølelse i en uke,
og jeg har fortsatt ikke blitt bedre.***

long-sleeved shirt
langermet skjorte

back to school
tilbake på skolen

change of season
endring av sesong

falling leaves
fallende løv

windy day
vindfull dag

fall foliage
høstfarge

autumnal equinox
høstjevndøgn

chestnut
kastanjenøtt

OFFICERS OF THE CIRCLE CITY LODGE

President

JEROME RUD

765-653-3636

jlrud@cinergymetro.net

Vice President

NANCY ANDERSEN

317-626-5237

nanders9349@aol.com

Secretary

KATHLEEN KRUEGER

317-490-9140

happydoe@ymail.com

Treasurer

BURT BITTNER

317-842-4042

burtonbittner@att.net

Newsletter Editors

TIM LISKO

304-444-6454

timporary@gmail.com

LINDSAY HADLEY

317-341-2897

lindsayhadley23@mac.com

CULTURAL DIRECTOR: Chelsea Courtney
219-218-9615 cyellow@yahoo.com

FOUNDATION DIRECTOR: Robert Sorensen
sorensenwl@comcast.net

SPORTS/REC DIRECTOR: Susan Alden
317-769-0236 GWPSMA@aol.com

NATIONALITIES COUNCIL OF INDIANA: Dagrun Bennett
317-736-5025 dbennett@franklincollege.edu

QUEEN OF ICE!

International marketing rights for Sonja Henie film have been bought!



Fellow lodge members og andre venner!

Norwegian film director Anne Merethe Sewitsky's father, [Mark Sewitsky](#), is an old and dear friend of mine. He's a Polish-American from Los Angeles who settled in Norway in 1971, married a Norwegian girl and has lived there ever since. Anne is already a well-established young female film director, and she also has several TV projects to her credit, including a documentary series and a detective-story series, both of which have already aired in Norway. With her paternal grandparents living in L.A., Anne was able to spend a month with them while doing firsthand research on Sonja Henie's years in the US. She even found a surviving male ice-skating partner to interview. Anne hopes the film will be launched in December.

In 1977-78 I lived in a log cabin in [Landøyveien, Nesbru i Asker](#), about 500 feet from the former home of Sonja Henie and her husband, shipping magnate Niels Onstad. It was a sad sight, with the house and tennis court looking as if they had recently been abandoned. She had died 8 years earlier, and Niels died the month I moved out of the cabin.

Here is Anne Sewitsky's big news from this week: [Trust Nordisk](#), an established, reputable Scandinavian film marketer, will handle foreign sales and distribution of "Queen Of Ice", which is really good news for all concerned, especially for director Anne Sewitsky, and her elated father!

Beste hilsen / Bästa hälsningar, Jim (James Nelson)

