

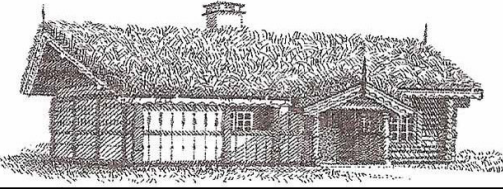
LAFT HUS NEWS

ISSUE 131

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Editor:

J. Macrae



Norwegian Laft Hus Society

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FESTIVAL JUNE 18, 2022, 10:00 a.m. to 4:00 p.m.

The Norwegian Laft Hus has been open to the public for 35 years and we should celebrate!!! I hope you put up the poster you were emailed and sent it to your family and friends. Our festival committee comprised of Donna Polutnik, Janina Carlstad, Karen Larson, Barry Oram, Kathy Mullin, Judy Windrim and Julie Macrae have been working very diligently to put together what we think will be a fantastic festival. A few of the things it will have are the Viking village and Viking combat, music with historical Norse instruments, Calum the storyteller and MC, Scandinavian dancers, fjord horse, axe throwing for kids and axe throwing for adults, crafts and games for kids, goat on the roof, and Norwegian craft demonstrations and artisans.

The Laft Hus has many new Viking T-shirts you will want to buy, 35th anniversary coasters and calendars, plus many other new items. Other tables will have rune sets and readings, Viking inspired necklaces, Viking costumes, Viking blacksmithing items, Norwegian bunad costumes, rosemaling painting and hardanger embroidery, plus many more items being sold by other artisans. There will also be the Goatee & Badger food truck serving Norwegian food. Bring your money! The festival itself is free, but we certainly appreciate donations.



We thank Christine Finlayson's son, Ryan Finlayson, and his company Rysco Corrosion Services Inc. for once again sponsoring our festival. This is so generous of him, and I can't tell you how much we appreciate it. A BIG TUSEN TAKK (thousand thanks)!!! We also appreciate support from our bank, Servus Credit Union. MANGE TAKK (Many Thanks) to them!

Other Laft Hus news:



Takk to the ladies on April 20th who made lefse to use at our festival: Edie Madden, Lily Madden, Edie's friend Annette, Julie Macrae, Anita Dupen, Lynn Cwiklewich, Christine Finlayson, and Joyce Rust.



Many thanks to the following people who helped spruce up the Laft Hus on Cleaning Day, May 11th: Edie Madden, Gary Wayne, Julie & Bill Macrae, Anita Dupen, Lynn Cwiklewich, Christine Finlayson, Judy Windrim, Donna Polutnik, and Bonnie Sansregret and her grandson Cole.



We have secured a casino for December 26/27, 2022. Please let us know if you want to volunteer at it.



Thanks to a grant from CFEP (Community Facility Enhancement Program) by the Alberta government, we just had the eavestroughs replaced on the Norwegian Laft Hus and work done on the porch roof to keep the squirrels out. Thanks to DaveX Construction and their sub-contractors.



Edie Madden just planted the Laft Hus window boxes with flowers and the City of Red Deer has filled the two planter pots out front with beautiful flowers.



Family Service's Central Alberta Children's Festival in the park all around the Laft Hus is June 3 and 4 from 10:00 a.m. to 4:00 p.m. You pay at the gate, but then everything inside is free. The Norwegian Laft Hus will be open with some ball toss games for the children.

Thanks to the federal government for our Young Canada Works and Canada Summer Jobs grants to enable us to have summer students. Thanks to some of our members who answered my email and told me of a couple students. We now have the following two students hired:



Alida Granson hails from Rimbey, Alberta. She just graduated from Augustana University in Camrose and was one of Ingrid Urberg's students. As well, Alida did a semester of university in Norway. She is proficient in the Norwegian language and will be a fantastic asset at the Norwegian Laft Hus.



Gabrielle Beisick (Gabi) lives just a short walk from the Norwegian Laft Hus. Hailing from Red Deer, she graduated from Lindsay Thurber High School and is attending Red Deer Polytechnic. She is fluent in French and I'm sure will be a great asset to the Norwegian Laft Hus as well.

PUBLIC PROGRAMMING



Heather Maxwell & Kelly Fairholm

From all reports Judy's klokkestreng class May 14 was excellent. Sorry no picture, but this is the project they did. >



There will be a Sami Bracelets class taught by Arden Neustaedter on July 9 from 9:00 to 3:00 for \$75. Please phone or register at the Laft Hus.



Marlene and Bob Holdal

Keep in mind for your children or grandchildren that the Laft Hus will have two Vikings Day Camps for children ages 7 – 12: July 4 – 8 and August 2-5.



8-year-old Olava went to her grandfather Sven, who was working in the yard and asked him, "Grampa, what is sex?"

Sven was surprised that she would ask such a question but decided that if she's old enough to know to ask the question, then she's old enough to get a straight answer. Leaving nothing out, he proceeded to tell her all about human reproduction and the joys and responsibilities of intercourse.

When he finished explaining, the little girl was looking at him with her mouth hanging open, eyes wide in amazement.

Seeing the look on her face, Grandpa Sven asked her, "Why did you ask this question, Olava?"

The little girl replied, "Grandma says that dinner will be ready in just a couple of secs."



HIGHLIGHT ON MEMBERS



CONNIE MOERIKE and her mother, AMY MOSSING

(Come and meet Connie at our Festival June 18 where she will be demonstrating her sock machine!)

I was born in 1963 on a farm south of a little town called Viceroy, Saskatchewan. It was my Norwegian Great Grandparents homestead. I was the 7th child of 9. As my brother always said, they were all boys except for 7.

My Great Grandparents Olina and Tom came over from Trondhiem, Norway in the 1920s with their family. They built a sod house on the homestead. My Grandmother Jorund Fissum and her brother Harald came to Canada on their own. My Grandfather Oscar Theodore Mossing married my Grandmother Jorrund Fissum in 1927. They built a 5 bedroom house on the homestead. They had 2 children, Norman, and my father Oscar Johan or Oscar J. Oscar Theodore died of a burst appendix while Jorrund carried my father through pregnancy. They tried to get him to hospital in Bengough via bombardier but were too late to save him. My father and his brother grew up with only their mother to care for them. She was an incredibly strong and resourceful lady, living on the homestead and raising cattle and gardening to feed her family, as well as keeping boarders in her large home to earn money to stay afloat.

My parents were married in 1952 and lived in a small 1 bedroom house on the homestead. The house had a small closet in the entry with a pail used as a bathroom. They lived in that house until their 4th child was born. At that time my grandmother traded houses with them.

My father raised dairy and beef cattle, chickens, ducks, geese, pigs and the occasional turkey that I recall running from with pails of fresh milk in hand. Many times they ended up spilled on the ground halfway between the barn and house when the turkey was at it's finest. There was no remorse in eating our fowl at Thanksgiving and Christmas.

Those special occasions were a time for all the wonderful Norwegian treats. I recall spending many hours in the kitchen with my mother and grandmother as they made Fattman and Krumkake when I was small. The lefsa was made on the stove in a frying pan, and we never went without Lutefisk at Christmas. It was boiled in the big pot and served on smashed (not mashed) potatoes with melted homemade butter and salt and pepper along with the turkey and fixings. On other occasions, my parents made Klubb. We ate it with cured pork and homemade syrup, salt and pepper. They always made enough for leftovers, slicing into rounds and reheating the next day.

My mother Amy Nash was born on Mother's Day. She was raised along with her 4 sisters and 2 brothers in a small house on their homestead near Buffalo Gap, Saskatchewan. Her father Dallas was born in Michigan and mother Margaret in Valley City ND. Dallas worked on the railroad and fought in the 1st World War which he never spoke of.

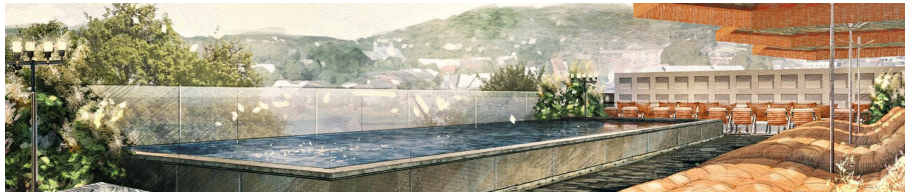
Mom worked as a nurse's aid in the hospital in Coronach, Sk. Later moving to Bengough where she met my father after he was injured by a cow. They raised their family with their cattle, chickens and other animals along with a huge garden and mom sewed all our clothing. I recall going to town with my Mom when I was very young to shop for staples using her baby bonus. We never ate out. I didn't ever have take out pizza until we moved to the City when I was 14.

They raised 9 children on the homestead until 1978 when they sold the farm and moved to Moose Jaw, Saskatchewan where my mother worked at Fanny's Fabric, Fabricland, and a dry cleaner. Her retirement job was volunteering at the Pioneer Lodge in Moose Jaw until moving to Saskatoon in 2012 when she was 80 years old. She spends most of her days now making quilts for family and knitting Christmas balls, when not busy with her 25 grandchildren and 26 great grandchildren. This year we celebrated her 90th birthday. My Dad worked for the Saskatchewan department of agriculture. He was instrumental in working with farmers in pest control. After his death in 1997 he was inducted into the Saskatchewan Agriculture Hall of Fame for his work in Pest Control. We were all so proud to be a part of that ceremony, although we missed him dearly.

I have raised 3 children and now have 6 grandchildren. My husband Wade and I moved to Red Deer, Alberta area in 2006 after the closing of the pork processing plant in Moose Jaw where my husband and I both worked.

I have been working for the Finning CAT dealership since moving here.

Every year I make sure to have my grandchildren involved in making the Norwegian treats that are a necessary part of our Christmas tradition and other celebrations. My 10 and 7 year old grandchildren Brooklynn, Braxton and Elsie are old hands at flipping the tail through the hole in the Fattigmann. My 16 year old granddaughter Eve is a pro at Krumkake, and her and her brother Codie are excellent lefsa makers and samplers. This year I was presented with my Mom's pride and joy, her collection of 50+ Sandbakkle trays, so this will be another Norwegian treat we will add to our repertoire. We were recently introduced to Earl, our grandchild who has just moved to Canada from the Philippines. I'm looking forward to having him join our baking parties too!

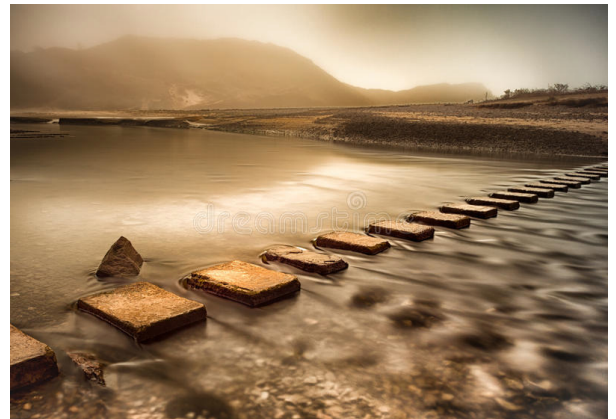


Opening in September of this year is Oslo's first rooftop pool and bar atop the Sommerro hotel. You will be able to get fantastic Nordic-Japanese dishes and sleep in a lavish suite or a cozy loft space. The hotel is in the former headquarters of Oslo Lysverker, the city's power company, and is in one of the city's oldest neighborhoods – Frogner.



Norway has the world's most environmentally friendly furniture factory, designed by the Danish architectural firm, BIG. It opens this summer and will include a visitor centre and a 300-acre park with art installations, playground, picnic areas and more. The Plus's roof will be accessible to visitors all year round, which means you can get a close-up view of the manufacturing process, while enjoying the beautiful nature in the surroundings.

The Norwegian Scenic Routes are all about combining breathtaking nature with cutting-edge architecture. In 2022, a new rest area and viewpoint, designed by Snøhetta, will open at Trælvikosen on the coast of Helgeland. You will be able to walk across 55 stepping stones, towards a small islet with a big view! The rocks mark a tidal line, and are fully visible at low tide, and completely submerged at high tide.



During the filming of the Battle of Hoth, the Echo Base troops were actually Norwegian mountain-rescue skiers. In exchange for participation, Lucasfilm made a donation to the Norwegian Red Cross.

Did you know that Norway has been featured in a lot of movies? "Tenet" (Oslo and the Opera House), "No Time To Die" (Langovann Lake and The Atlantic Road), "Snowman" (many places in Oslo), "Harry Potter and the Half-Blood Prince" (one scene filmed at Rauma Railway), "Ex Machina" (Junet Landscape Hotel in Valldal), "The Wave" (Geirangerfjord), "Dune" (west coast of the peninsula Stadlandet), "Star Wars: The Empire Strikes Back" (village of Finse), "Ragnorök" (town of Odda), and "Mission: Impossible – Fallout" (Preikestolen, the famous Pulpit Rock).

This global map of lighthouses in "real time" might be of interest to you as Norway is featured prominently.

<https://geodienst.github.io/lighthousemap/>

VIKING NEWS



My grandson, Thurston, joined the crew for a live virtual field trip in Mystic Seaport, Connecticut, and toured the Draken (The Dragon) - the world's largest Viking ship sailing in modern times - and met the many crew working to get the ship ready for new, incredible ocean adventures!

He learned how ship building was the rocket science of the Viking Era, and heard how the team of experienced boat builders, historians, craftsmen and artists used the living tradition of Norwegian boatbuilding to recreate a ship with the superb seaworthiness that characterized the ocean-going long ships in the Viking Age.

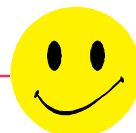
Draken Harald Hårfagre is a square-sailed, open wooden ship, 35 meters long (115 ft) with a beam of 8 meters (26 ft) and a mast height of 24 meters (79 ft). Her top speed under sail is 14 knots, and she is equipped with 25 pairs of oars – each oar powered by two men. During Expedition America 2016, when the ship made the incredible journey across the Atlantic Ocean from Norway to North America in the wake of historic explorer Leif Erickson, Draken Harald Hårfagre was crewed by 32 sailors, many of whom Thurston met during the program.

<https://www.youtube.com/watch?v=RaQrlLXrBX4>

You probably heard about the Valsgård 7 helmet found in Scandinavia. It's from 500 – 750 AD. Did you know that helmets are not a common artefact find? This one was decorated in garnets, gold and decorative sheets of metal with different mythological motifs. Check out the article and picture at <http://www.scandinavianarchaeology.com/the-highlights-of-our-first-year/> There are lots of other interesting articles at the Sandinavian Archaeology website as well.



Did you know that Popeye the Sailor Man doesn't seem strong to the Swedes and the Norwegians? He is, however, strong to the Finnish.



It's rhubarb time of the year again, so here are some recipes for you.

RHUBARB CREAM

- 1/2 cup chopped fresh or frozen rhubarb
- 2 tablespoons plus 1-1/2 teaspoons sugar, divided
- 1-1/2 teaspoons water
- 1/2 cup sliced fresh strawberries
- 1/3 cup heavy whipping cream, whipped
- Additional sliced fresh strawberries, optional

1. In a small saucepan, combine the rhubarb, 2 tablespoons sugar and water. Bring to a boil, stirring constantly. Reduce heat; simmer, uncovered, until tender, about 10 minutes. Transfer to a small bowl; cool to room temperature.

2. Place strawberries and remaining sugar in a food processor; cover and process until pureed. Stir into rhubarb mixture. Fold in whipped cream. Spoon into 2 parfait glasses or dessert dishes. Cover and refrigerate until chilled. Garnish with additional berries if desired.



RHUBARB SCONES

- 1-1/4 cups whole wheat flour
- 1-1/4 cups all-purpose flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon ground cardamom
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter, cubed
- 1-1/2 cups finely chopped rhubarb
- 1/2 cup heavy whipping cream
- 1/4 cup milk
- 1 teaspoon vanilla
- Coarse sugar

- Preheat oven to 400°. In a large bowl, whisk the first 6 ingredients. Cut in butter until mixture resembles coarse crumbs. Add rhubarb; toss to coat.
- In another bowl, whisk cream, milk and vanilla; stir into crumb mixture just until moistened.
- Turn onto a floured surface; knead gently 4-5 times. Divide dough in half; pat into two 6-in. circles. Cut each into 8 wedges. Place wedges on parchment-lined baking sheets; sprinkle with coarse sugar. Bake 18-22 minutes or until golden brown. Serve warm.

RHUBARB STRAWBERRY UPSIDE DOWN CAKE

- 5 cups sliced fresh or frozen rhubarb, thawed and drained
- 1 package (6 ounces) strawberry gelatin
- 1/2 cup sugar
- 2 cups miniature marshmallows
- 1 package white or yellow cake mix
- Whipped topping, optional
- Place rhubarb in a greased 13x9-in. baking pan. Sprinkle with the gelatin, sugar and marshmallows. Prepare cake mix according to package directions; pour batter over marshmallows.
- Bake at 350° until a toothpick inserted in the center comes out clean, 40-45 minutes. Cool for 10 minutes; invert cake onto a serving plate. Serve with whipped topping if desired.



BUTIKK

Here's some of the new items in our butik. - cosmetic bag, viking magnets, Viking No Trespassing sign for the door, crocheted nisse, decals and stickers, lots of different Viking t-shirts, Viking hoodie, and Got Lefse shirts of all sizes including youth and toddler.

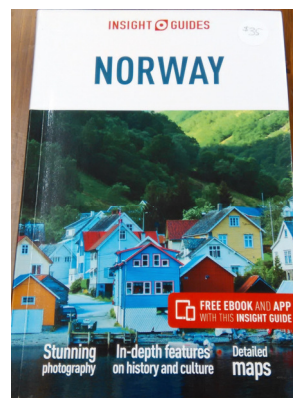
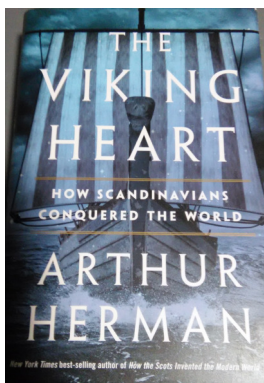


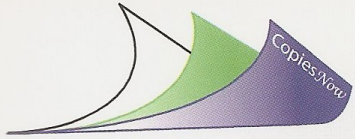
We take debit, credit, cash or cheque. We also have gift certificates.



LIBRARY

There are a couple new books in our library: "The Viking Heart" (How Scandinavians Conquered the World) and "Phantom" by Jo Nesbo. If you plan to travel to Norway, a good book to buy from our butik is "Insight Guide to Norway". A dvd for you to watch is "O Horten", which is a Norwegian film about a habit-bound train driver.





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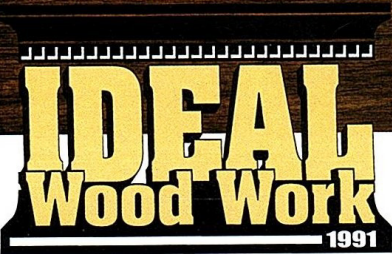
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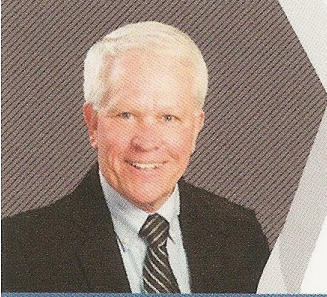


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Mange Takk (Many Thanks) to Betty (On Earth Gardens & Design) for donating some plants for our Laft Hus window boxes. Betty still has a good selection of plants in her little greenhouse. Take a drive in the country and go see her.

Have a good summer!