## LAFT HUS NEWS

ISSUE 141 February 2024 Editor: J. Macrae



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# ANNUAL MEETING

Please attend our Annual Meeting Sunday, March 3, 2024 at 2:00 p.m. If you were in charge of a committee or event, your reports need to be into our president, Judy Windrim, by February 21, so she can compile the Annual Report.

On January 9th several people tried out our newly purchased kicksleds. Ryan Finlayson with Rysco Corrosion gave us funds to purchase six kicksleds and we received a grant from the City of Red Deer to purchase two more. Please stop by the Laft Hus on a Wednesday to try them out.

Sign up for our event on February 24 to try these kicksleds at 11:00 a.m. and warm up with some fruit soup!



## MORE PUBLIC PROGRAMMING:



February 16, 2024, 6:30 p.m. is movie night on our big screen showing "Mortal". Lace cookies and hot chocolate. \$10



Garry Bratland's chipcarving class was a success.
Participants carved Christmas ornaments.

Other classes coming up are:

March 9, 2024 Klokkestreng bookmark with Judy Windrim for \$20.

March 24, 2024, 1:00 to 5:00 Rosemal Painted Napkin holder with Julie Macrae \$40 April 14, 2024, 130 - 4:30 Painting class with Marianne Harris.

## HIGHLIGHT ON MEMBERS

Our member, Joyce Peterson, sent me the following note: I am all Norwegian. All four of my grandparents came from different parts of Norway and never knew each other there. They met and married in America. All four from the 1800's. Grandpa Paulson is 1847. Grandma in 1854. Grandpa Braaten 1886 and Grandma 1889. So I feel any articles I can read about culture I most enjoy. I am 81 now and I enjoy our culture very much.

I had 5 cousins come to see me in July from Nesbyen, Norway – very enjoyable and lovely people.

I hope to come see your museum in summer of 2024 and see the bunads. I have my grandma's she made when she was 17 years old – all the handwork and beading – it's great. It's 117 years old. She came from the Oslo area.





Aspelund Lodge #4-571 welcomes new members. Forms at 403.358.4036 or littlenorski@telus.net.

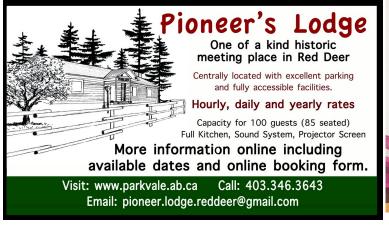
On December 7th a big group of us Laft Hus ladies (mostly those who helped at baking days) met for lunch at the ABC restaurant. Besides enjoying a nice meal, we did a gift exchange and a pass-around gift game. Fun was had by all.

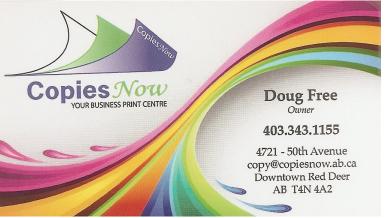
On December 12th it was our member's Christmas party, which ended up being held at the Laft Hus because we didn't have enough to warrant renting the Pioneer Lodge. Keith McPhedran was the chairperson/organizer and MC. Christine Finlayson made the lutefisk, Judy Windrim made the meatballs, and Pat Higgins made the pork loin. Everyone else brought a potluck dish and the meal was delicious. Draws were made for gifts, plus Matt Gould made woodburned centerpieces which were given away.

On December 20th Bill Macrae picked up our 100-year-old member, Weitske Altmann, and brought her to the Laft Hus, as she said she hadn't been out of her building or to the Laft Hus for at least 3 years. She really enjoyed seeing the changes in the Laft Hus and we all totally enjoyed visiting with her. Weitske is a remarkable woman.

On Wednesdays in January we started bringing an antique item for show n tell. One week the theme was clothing and it was very interesting that 4 of the ladies brought the same color dresses, just from different eras. Here's a picture. The longest dress was from 1890, the next one from 1930, the shorter one from the 1920's and the christening gown from the early 1900's.







## **NORWAY NEWS**

If you are thinking about going to Norway this summer, there are several tours available.

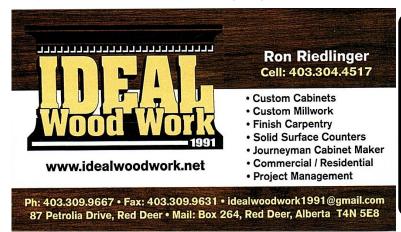
Odden's Rural Life Tours focuses on folk arts, music and food culture as well as modern agriculture and rural living. You investigate the era at the time of immigration and learn how people lived at that time in Scandinavia and the possible reasons people immigrated to North America. Starting from the Gardermoen Airport in Oslo, you then go to the Gudbrandsdalen valley, then to Andalsnes north to Trondheim. At Røros you will experience a bit of the Sami culture based on reindeer as we cross the border into Sweden and the Dalarna region. Dalarna is no doubt the region in Sweden with the most traditional cultural midsummer traditions and it is said to be the place in Sweden that every Swede would like to be for midsummer. Many say that Midsummer is the most important holiday in Sweden, more important than even Christmas and we will find out why. We will arrange for special visits to private homes as well as public events during our three day stay in Dalarna. The tour will end in Stockholm.



Vesterheim Museum in Decorah, Iowa also offers guided tours. One is "Explore A Thousand Years of Norway" June 4-25, 2024. Another is "Skål! Norwegian Beer Brewing Old and New" August 1-9 or August 10-18, 2024.

HØST FEST in Minot, North Dakota this year will be September 25 – 28, 2024. It is four full days of Scandinavian culture and world-class celebrity entertainment featuring major artists performing each day.

Nagel Tours offers an 8 Day Motorcoach tour. In Minot you stay at the Sleep Inn hotel which is attached to the Dakota Square Mall. You get daily transportation by motorcoach to/from Høstfest as well as daily shuttle tickets. I know a couple Laft Hus members plan on going.





August 11-17, 2024 www.trollhaugenalberta.ca trollhaugencamp@gmail.com

### I read in Visit Norway about these new things to come in Norway:



Scheduled to open May 31, 2024 is the Wood Hotel Bodø, located on Rønvikfjellet mountain, 15 minutes from Bodø city centre. All the rooms of this mainly all built in wood hotel will have 360-degree views over Bodø and the Vestfjord, with fantastic views of the midnight sun in summer and the famous northern lights in winter.

Opening in spring 2024 in Kristiansand is Kunstsilo, one of northern Europe's most innovative art institutions. It will house the Tangen Collection, the world's largest art work collection of Nordic modernism.

The year 2024 marks 400 years since the great fire in the medieval city which is today called Oslo. King Christian IV decreed that a new city should be built west of Bjørvika, by Akershus Fortress, and named it Christiania.



It's also 100 years since the name of the city changed back to Oslo.

Did you know that Oslo also recently received a beautiful official Sami name? Oslove!



In October 2024 the Norient Express expects to launch their first six-day trip from Bergen via Oslo to Trondheim with their two electric trains that are comfortably furnished with natural Norwegian materials, an exercise room, an observatory and much more. Both the Dovre Railway and the Bergen Railway are some of the world's most spectacular train rides!

I read in the Norwegian American about a website called nordicontap.com and it is fantastic. Please check it out as it has so many wonderful Norwegian tales and tunes.

Stenslandbooks.com is another website you might want to check out, as it looks like they have some interesting Norwegian-related books.

## Winter months are a good time to watch movies. Here's 5 Scandinavian films that Nordic Socks company recommended. You will find them either on Netflix or Amazon Prime.

#### Equinox (2020)

Nine-year-old Astrid is shaken by the strange disappearance of her sister Ida and her classmates in 1999, while she and the rest of her school's graduating class were having a characteristically Danish celebration. When one of the class survivors unexpectedly calls her twenty-one years later, Astrid decides to look into what happened in 1999, after struggling with terrifying dreams and visions.

#### Keeper of Lost Causes (2013)

Mikkel Nørgaard's film sees a policeman that is demoted to Department Q, the cold case unit. The agent's interest is piqued after he comes across a suspected suicide. This makes for an exciting turn of events in true Nordic noir fashion.

#### Midsommar (2019)

A young American couple tied together by a family tragedy, Dani and Christian, are on the verge of breaking up. Christian, however, extends an invitation to Dani to travel with him and his friends to a once-in-a-lifetime midsummer celebration in a far-off Swedish village after. What starts as a joyful summer vacation in the North European kingdom of eternal sunlight takes a terrible turn.

#### The Square (2017)

Christian is a divorced but dedicated father of two who drives an electric car and donates to charitable organizations. The Square, his upcoming exhibition, serves as a reminder of the obligations of being a responsible member of society. However, upholding your own standards is challenging, and Christian finds out the hard way.

#### The Hunt (2012)

Helmed by Hannibal's Mads Mikkelsen, The Hunt follows a man who becomes the target of mass hysteria after being wrongly accused of sexually abusing a child in his kindergarten class. But, of course, the truth is more complicated than that.

Sven: Yesterday, a beautiful girl asked me if I wanted to watch a movie. She said, "What movie would you like to see?"

I said, "You pick."

She said, "You pick."

I said, "I don't care. You pick."

She said, "Sir, there are people waiting to buy tickets, behind you."



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## Here's some Norwegian cheese snack recipes I found to make and eat while you're watching the movies!

SKIQUEEN

Fried Brunost with Cloudberries and Parsley

10-14 oz. Brunost brown cheese

1½ Cup panko (Japanese style bread crumbs)

½ Cup Flour

2 Eggs

1 Bunch flat leaf parsley

4 Cups cooking oil for frying

2 Cups of cloudberries

½-1/3 Cup sugar

Juice and grated zest of ½ of a lemon

Put the flour, eggs and panko bread crumbs into separate shallow containers. Pie plates or wide bowls are perfect. Wash the parsley and set aside on a towel to dry. Slice the Brunost into sticks. Dredge the cheese in the egg, flour and bread crumbs. Once you have coated all the cheese, place it on a plate and let it cool in the fridge.

While the cheese is cooling combine the cloudberries, lemon juice, zest and sugar. Stir gently until the sugar has dissolved. Stir occasionally while you cook the cheese until all of the ingredients are well combined and the cloudberries are lightly mashed.

Add the cooking oil to the frying pan and warm over medium high heat. You want a decent amount of oil in the pan, enough to let the cheese float and fry evenly. Fry the cheese quickly on both sides until it has a golden brown crunchy crust. Set the fried cheese on a paper towel to let some of the excess oil drain. Fry the parsley until it is crisp.

Divide peppers in two, remove stem and seeds. Sprinkle the coarse salt on baking pan. Mix meat, Tabasco, garlic salt, pepper, lemon juice, crumbs, and half of the Jarlsberg cheese. Divide evenly between the peppers. Top the peppers with the remainder of the cheese. Melt butter, add garlic salt, and brush over the peppers. Place on top of coarse salt on baking sheet, and bake in 350·F (175·C) oven about 35 minutes.

Rub cheese through a sieve, or mash with a fork and blend with a little butter (room temperature) or cream. Place a small amount of cheese on whole walnut halves, press a grape into the cheese on one half and top with the other half. Place a toothpick into the grape. Arrange the appetizers on a platter with curly endive.

### Jarlsberg Filled Peppers

4 Large peppers, red or green

2 Tsp coarse salt

1 Lb. ground meat, low fat

½ Tsp Tabasco

1/2 Tsp garlic salt

½ Tsp pepper, coarsely ground

1 Lemon, juice of

2/3 Cup French Breadcrumbs

1¼ Cup Jarlsberg cheese, diced

3½ Tbsp butter

Garlic salt

### Walnuts and Cheese (Valnøtter og ost)

Walnut halves

Normanna cheese (Norwegian Roquefort)

Butter or light cream

Green grapes



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Which cheese is made backwards? Edam

What's a pirate's favorite cheese? Jarrrrlsberg



## BUTIKK

Here's some fun towels we have for sale in our butikk.

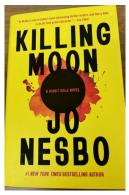


This cute
Raggedy
Ann doll
would
make a
nice
birthday
gift for a
grandchild



## **LIBRARY**

We now have these two Jo Nesbo books in our library for you to check out.





We now have Laft Hus shopping bags for \$2.00.



How did the frozen chicken cross the road? In a shopping bag





If you haven't paid your 2024 Laft Hus membership, please do so now. \$25 single and \$35 couple.

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1.



3.

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