

https://www.trollhaugenalberta.com/

# **Newsletter - February 2024**

# Thank you for your support of our 2023 Camp!

Our Trollhaugen family came through with some *a-maz-mg*, donations and financial support.

- ★ The silent auction has record donations earning camp \$3,207.00
- ★ Our 2023 Casino earned us \$77,877.94 (for 2 days of 'work')!
- ★ Butikk sales were \$2,807.54
- ★ Our 50/50 raffle earned us \$840 (after fees).

Congrats to our winner Jackie McCuiag who took home \$1,240.00!

Thank you to everyone who purchased items from our butikk, bid on silent auction items, and purchased 50/50 tickets. Your support is invaluable!

Thank you to everyone who found and/or donated to our Silent Auction. The quantity of items was overwhelming - we hope that we can continue the momentum into 2024. We will certainly make adjustments for the final day so that pick up and payments run faster!

Thank you to everyone who was able to work a shift or two at the Casino - as you can see, it is our most valuable fundraiser! Special Thank you to our Casino coordinator Jen Whalen!

Thank you to our Butikk coordinators Jessika Hansen and Carol Chamberlin!

# Recap 2023 camp - The 50th Anniversary of Trollhaugen was a huge success!

Lise Lorentzen was a camp superstar! Not only was she an energetic rosemalling instructor, she painted as much as possible in her 'spare time' giving the camp multiple items for the silent auction.





Thank you Lise for both live rosemalling demonstrations! We look forward to having you back to camp at some point in the near future.

Here's a few photos of the 2023 camp projects:























Thank you to all our campers, and staff - Camp 2023 was a brilliant 50th Anniversary Celebration!

Thank you to our 2023 Camp Instructors:



The 2023 Trollhaugen Board of Directors - Thank you!



Thank you to our Special Instructors - you made our 50th Anniversary EXTRA special!



# **Messages from the Board**

## 2024 Trollhaugen Board of Directors:

President - Darcy Slettede
Vice President - Heidi Mapstone
Treasurer - Arden Neustraedter
Secretary - Breana Olson
Board Members:
Alvssa Slettede

Alyssa Slettede
Joan Samuelson
Vanessa Moerike
Katrina Hansen
Roxy Kjosness

Thank you to everyone else who has agreed to fill other non-board duties:

Registrar - Tami Murdoch Website - Carole Camberline Butikk - Jessika Hansen, Carole Chamberlin Casino Chairperson - Jen Whalen

Welcome and thank you all for your hours of support for Camp 2024!

## Trollhaugen Language Arts and Culture Camp is looking for your help!

Email <u>trollhaugencamp@gmail.com</u> if you are interested, or pass along to anyone else you think might be interested!

Call for donations to the Silent Auction. This is one of the annual fundraisers that we do at camp and these funds help immensely to the operations of camp. Please contact Roxy Kjosness at <a href="mailto:roxy.destino@gmail.com">roxy.destino@gmail.com</a> if you have anything you can donate or for more information.

#### **★** Fundraising Committee

o If you can help us manage fundraising campaigns, we welcome the assistance!

**TLAC** prides itself on keeping registration fees low so that entire families can attend together. **TLAC** is run entirely by volunteers but we still have rental, food, and supply costs to cover.

o If you have fundraising ideas please let us know (keeping in mind, we have to manage the campaign on top of planning for camp - and we have camp families province-wide).

### ★ Newsletter

- Let us know if you know of camp family members celebrating birthdays, anniversaries, achievements or any other special announcements!
- Anyone interested in helping to write or coordinate input please contact us.

#### ★ Mentors / Mentees

 The TLAC Board is looking to help our camp family make connections with those who have skills they can pass on, and those looking to learn/develop certain skills. If you are willing to mentor, or want to be a mentee, please indicate your interests on the 'Staff Intent Form'.

# Camp 2024 Theme - Vikings

Camp will be August 11 to 17th this year - save the date! Stay tuned for information on Vikings in future newsletters!

# Did you know?

The Vikings were craftspeople, farmers, seafarers, merchants, and warriors from the Nordic countries. They lived during what is known as the Viking Era, which lasted from approximately 800 CE to 1050 CE. Vikings embarked on expeditions to other parts of Europe and beyond to trade and form new settlements, but also to conquer and plunder.

## **Announcements**

Congratulations! Gratulerer!

Do you have an announcement to share, or someone to recognize? email <a href="mailto:trollhaugencamp@gmail.com">trollhaugencamp@gmail.com</a> and we will include it in the newsletter!

## **Fun Stuff**

Joke Time!

Q: How did the Vikings send secret messages?

A: They used Norse code.

## Recipe:

### Found here:

http://thevikingworld.pbworks.com/w/page/4842629/Traditional%20Viking%20Foods

## Viking Bread

- 7 cups (900 g) of flour. I use a mixture of wheat, barley, oat, and rye flours. Old-style stone-ground flour is better than modern commercial flour.
- 3 cups (750 ml) of buttermilk
- 1 egg
- 1 dash of salt
- 1/4 1/2 cup (60-100 ml) of honey
- ½ 1 cup (100 g) nuts, such as chopped walnuts

Mix and knead the ingredients thoroughly. I use an electric mixer with a dough hook to knead the dough. The dough is thick, moist, and sticky. Caution: a regular, home electric mixer isn't up to the task, unless you make small batches.

Using your hands covered with flour, form the dough into small balls, about 2-3 inches in diameter (5-8 cm). At this point, the dough can be refrigerated or frozen until it is needed.

To bake, press the balls flat, about ½ inch thick (1 cm), and bake on a flat pan greased with butter over the fire. Turn the bread once, to cook on both sides.

When done, the bread is light brown and sounds hollow when tapped, about 2-3 minutes on each side. Eat the bread warm.

If you have tried any of our newsletter recipes, please send us a photo and review! We may include it in future newsletters! <a href="mailto:trollhaugencamp@gmail.com">trollhaugencamp@gmail.com</a>

Feel free to submit a recipe you would love to share with the Trollhaugen family.