



<https://www.trollhaugenalberta.com/>

Newsletter - February 2025

Please forward this to anyone you think might be interested. We are in the process of updating our mailing list - please confirm with your friends and family that they are receiving these newsletters. Contact darcy@trollhaugenalberta.com (*note new address) if you need to be added to the list.

CASINO

TROLLHAUGEN'S Casino dates are February 4 and 5, 2025 - Thank you to everyone who has volunteered. We look forward to seeing you!

SAVE THE DATE - Camp will be August 10 to 16th, 2025.

Watch for forms to be released on February 15th!
(Website and emails)

Deadline to register will be by May 15th, payment by June 1st.

Enter to win a \$50 Butikk credit if you register by May 15th!

Camp 2025 Theme - Norse Mythology

Guess what - Viking Vinland will be returning to Camp 2025!

We are working to find additional guest instructors - stay tuned!



Dean Kelly Memorial Award - Dean's family and Trollhaugen camp will be presenting one group E camper with a monetary award each year. Additional details will be provided once they have been finalized.

Messages from the Board

TLACS Board members have new email addresses!

Darcy@trollhaugenalberta.com, Heidi@trollhaugenalberta.com, Arden@trollhaguenalberta.com, Breana@trollhaugenalberta.com, Alyssa@trollhaguenalberta.com, Joan@trollhaugenalberta.com, Vanessa@trollhaguenalberta.com, Jennifer@trollhaguenalberta.com, Charlene@trollhaugenalberta.com

Registrar will now be: Registrar@trollhaugenalberta.com email transfers will also use this email! Make note for forms and for submitting fees and registrations!

Attention Trollhaugen families! There is a Culture Scholarship for camp sponsorship up to \$500 to cover camp registration. **They must be a Sons of Norway member for at least 6 months prior to the application deadline which is the end of March.**

Lodge's are always looking for new members. Children are free on a parent's membership until they reach 18.

For more information:

Karen Larson, Zone 4 Director

Sons of Norway - District 4

403 358-4036

littlehorski@telus.net



Several **Sons of Norway** lodges are closing due to declining membership. Trollhaugen relies heavily on support from these lodges. Please consider **joining** your local Sons of Norway lodge (if you are not already). Please also encourage others to do the same!

Trollhaugen Language, Arts and Culture Camp is the last remaining **Norwegian culture camp** left in District 4. Thank you for the support you have provided to Trollhaugen to ensure the camp remains strong and continues to support the Board's aim of sharing Norwegian language, arts, and culture with families and friends in Alberta and beyond. ***We look forward to your continued support.***

Is there someone whose heritage is **Sokndal kommune**? In Calgary we received 7 volumes detailing the history of the area, from gård (farm) number 1 to number 70. Lots of photos, black and white and in colour. Norwegian text. The family of the previous owner is donating this valuable treasure.

"Free to a good home" as the saying goes. Pick up in Calgary or pay for shipping.

Alison Wiigs
403-283-1299



Trollhaugen Butikk

Did you know that our Tollhaugen Butikk is available for **DONATIONS** and **CONSIGNMENT SALES**? The consignment fees have been reduced from 30% to 20%. If you are interested, please contact trollhaugencamp@gmail.com.



MERCH ALERT!!!

Online sales for merchandise are still available.

To order and make arrangements for pick up/shipping, please email Jenn at slettedej@gmail.com.

Adult Sizes Prices:

Hoodies \$55

T-Shirts \$30

Youth Sizes Prices:

Hoodies \$35

T-Shirts \$20

Must send an E-transfer to confirm your order to slettedej@gmail.com

Put the size, colour & design in the message box.



YOUTH HOODIES
JERRZEE 996Y

	BODY LENGTH	CHEST WIDTH
SMALL	19	15
MED	22	17
LARGE	25	19
XL	28	20

COLOR: ROYAL

YOUTH HOODIES
JERRZEE 996Y

COLOR: ROYAL

COLOR: BLACK

	BODY LENGTH	CHEST WIDTH
SMALL	19	15
MED	22	17
LARGE	25	19



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.

Can't think of anything? ***Bring a gift card (or lots of gift cards!)***

If you have any items to donate, please reach out to:
Charlene Lipchen charlene@trollhaugenalberta.com (South) or
Jen Whalen Jennifer@trollhaugenalberta.com (North).

Fun Stuff

Joke Time!

Q: Why do Norwegian garbage trucks drive so fast?

A: The drivers are scared of getting robbed.





The University of Oslo has recently launched the [Great Viking Survey](#), a wide-ranging study to explore how people across the world perceive and engage with the vikings as history and heritage, and to map the many ways in which contemporary media and academia shape these views. This online survey invites anyone, anywhere, over 18, to share their thoughts on the iconic viking warrior figure, as well as the enduring legacy and memory of the vikings in the modern world. In doing so, researchers will be able to shine an unprecedented light on the means and mechanisms that allow images and myths of the vikings to be shaped and spread in the public sphere.

The survey is part of the [Making a Warrior-project](#), a pan-Nordic network of scholars examining the concept of viking 'warriorhood' and its representations past and present. By determining how ideas and images of vikings are shared among different communities and demographics, the project is able inform future outreach and cultural heritage initiatives that respond to public interest, while fostering a nuanced appreciation of the Viking Age.

The Great Viking Survey is now live at vikingsurvey.org, and remains open until mid-May 2025. The associated press release from the University of Oslo can be found [here](#).

Please feel free to share across your networks!



**SONS of
NORWAY**



Recipe:

Pickled Herring

In the Nordic countries, once the pickling process is finished and depending on which of the dozens of herring flavourings (mustard, onion, garlic, lingonberries etc.) are selected, it is eaten with dark rye bread, crisp bread, sour cream, or potatoes. This dish is common at Christmas, Easter and Midsummer, where it is frequently accompanied by spirits like akvavit.

Ingredients:

* from the Trollhaugen Cookbook 2019

1lb. fresh herring
¾ medium sweet onion, sliced
5 cups white vinegar
5 T. sugar
2 T. peppercorns
2-5 T. all spice berries
1 T. whole cloves
6-8 bay leaves
1 T. mustard
1 T. caraway seeds
1 T. anise seed
sea salt

Directions:

1. Soak herring in a mix of 2 cups water and 1 ¾ oz. sea salt for 3 hours. Drain.
2. Slice herring into strips
3. Boil vinegar and spices. Cool.
4. Mix herring and vinegar in a bowl, or layer herring and sliced onions in jars. Pour brine over. Seal and refrigerate for 5 days.

If you have tried any of our newsletter recipes, please send us a photo and review! We may include it in future newsletters! trollhaugencamp@gmail.com

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

