



November, 2022

NEWSLETTER OF FEDRELANDET LODGE #2-23



#### SUMMER RECAP ISSUE

- Calls to Action
- Schedule of Upcoming Lodge Events
- Parade

RUNSSTONS

- Coffee and Cookie Baking
- Scandinavian Style Show
- Kaffee Hus
- Lil Fisk Derby

#### Hello Everyone!

This year's Little Norway Festival was a huge success! The weather was absolutely perfect, and after two years of no events or scaled back events due to COVID, everyone was ready for a return to normal. We had great participation in Lodge sponsored events.

Now that fall is in full swing and everyone is home from their summer adventures, we hope to see you at one of the many upcoming lodge events including the monthly meetings, Harvest Potluck dinner, and many Christmastime celebrations. The food is always amazing; so stop by, grab a plate, and visit. Better yet, you can volunteer and help make our events happen. Below are a few special requests for assistance:

#### To all Members,

I am trying to get together supplies to make black and red youth Bunads and also make a few Leikkarring dance Bunads. We need embroidery floss, embroidery hoops, Norwegian braid and fabric. Anyone having sewing and stitchery talents would be extremely welcome to join me as we start to construct the costumes. I would appreciate any supplies you'd like to donate. Please call or text me with any questions! 907-518-4065

Tusen Takk, Stephanie Thynes

#### Help Needed

December 3rd is the date for the Sons Annual Christmas Bazaar. We will once again rent vendor tables both upstairs and down, host the Soup Kitchen and Sons Bakesale (remember the motto).

We will need many soup makers-our best year we had 16 different soups!! Will we meet or exceed that this year? And the bakesale-what seems to sell out first are the loaves of Cardamom and Julekake breads. Start making now and freezing for the sale. Between the table rents, the soup kitchen and the bake sale-we contribute quite a chunk of support to the lodge as about the only thing we purchase are the soup cups/lids, napkins and spoons. Come join the fun!

Thanks and pat yourself on the back for helping out when the lodge calls.

Ha det bra-Sally D



## **Coffee and Cookie Baking**

The ever popular Kaffe Has is one of the Lodge's biggest fundraisers. Preparing to serve sandwiches and dessert to hundreds of people takes lots of time, effort, and coordination. So Lodge members spent Syttende mai preparing scrumptious desserts for sale during the festival. It was chance for (continued)



## **Cookie Bake Continued**

new members to learn the art of Norwegian pastry making. It was also a great opportunity to make new friends and catch up with old.



## **Scandanavian Style Show**

This year we decided to set less table places at the Hall for the Style Show. Our reasons were two-fold-first was to keep a bit more personal space between guests and we have had 20-30 seats unsold in the past couple of years. So this year we set for 112 and felt good about the attendance. We also decided to make the same amount of Festival Shrimp salad and plan to sell the extra at the Kaffe Hus the following day in clear 16oz lidded containers.

Glo did a wonderful job once again as the writer, researcher and MC of the show. This year there was a bit of a change as she had groupings of the same bunader, not individuals. It moved things along nicely and still gave each person time to shine in their treasured bunad.

The kitchen and set-up crews were wonderful as usual and a huge thank you goes out to all. Veggie chopping, dessert baking, flower arranging, tablescape designers were just a few of the parts of this annual event. Also thanks to the all important clean-up and Kaffe Hus re-set crew.



Sally Dwyer





#### Kaffe Hus

This year we decided to have a To-Go table for those who did not want to wait in line or stay and visit at the tables. Last year we did ALL To-Go and it worked well but we serioulsy underestimated how popular it would be and ran out of everything we had by 11:15am! That is an Uff DA!

To make sure this did not happen we increased the smor-brod to over 850, we set up a table at the back of the Hall by the outside exit side door, and we advertised the To-Go option. We had a team at the table selling the wrapped sandwich and cookie plates, also teams in both the kitchen (sandwiches) and behind the Kaffe Hus screen at the cookie tables. We had posted this would be open from 10-11am, but did not actually stop selling until closer to noon. We also sold 40-45 containers of the Festival Shrimp salad (\$10 each)-completely sold out!

The 2 events brought in over \$4,150 to the lodge. Thank you the everyone who brought cookies, came to eat, brought family and friends, worked with a smile, remembering our motto "Made with Butter and Love".



Sally Dwyer





# **Kaffe Hus Preparations**

Preparations got under way bright and early Saturday morning for the Kaffe Hus. A huge thank you to everyone who helped assemble sandwiches and set up!



#### Lil' Fisk Derby

The Lil' Fisk Derby was once again a huge hit with the kids. A huge thank you to Ambre Burrell for manning the prize table and all of the behind the scenes work she did to make this happen.

Prizes were awarded for biggest fish, most fish caught, greatest number of species, most unusual and many others. Participants got to practice water safety, catch and release, weighing, and fish identification.











## **Announcements and Reminders**

- The next Monthly Meeting is Wednesday, November 9 at 6:30 pm.
- The annual Harvest Potluck is Sunday, November, 13. Bring a side or dessert, better yet, if you can help set up or clean up contact Rhoda 518-0205.
- Stephanie Thynes is looking for donations of materials as well as volunteers to help sew youth Bunads. Call 907-518-4065 if you can help.
- Sally Dwyer is looking for assitance with this year's Christmas Bazaar. Call 907 518 0601 to volunteer, she is also looking for baked goods for the upstairs bake sale.
- Volunteers are also needed for the Julbord. Call Janet at 907 518-0995.
- We are in need of sweet and savory donations for Julebukking. Call Sally at 518-0601.