En hilsen fra Presidenten

Kjære Venner (Dear Friends),

How can 2017 almost be over? We accomplished so much this year as a lodge but have so much more growth in our future. This year, I worked on changing our meeting structure a bit, and so far, it seems to be working, but we can never stop trying new things. 2018 is sure to be another year of growth and I’m looking forward to leading the lodge once again as your president.

By the time most of you are reading this you have already had a wonderful time at our annual Lutefisk and Meatball Dinner. Every year so many people get so much joy out of attending this wonderful event and I truly hope that once again we have been able to bring new members into our lodge from our annual dinner. The amount of work it takes each year to organize the ticket sales, roll meatballs, make the lefse and cookies, organize the bazaar, and set up the hall for the six seatings over two days is a real testament to how wonderful Nordahl Grieg Lodge is. We, as a lodge, would not be able to have this amazing event without the many hours from many volunteers. I hope that we are able to keep this tradition going for many years to come.

As we wrap up this calendar year, I want to thank all of the officers who helped make this a year of growth for the lodge. I know that not everyone was ecstatic about some of the changes I tried, but I listened to all the suggestions and comments and will work on making 2018 an even better year.

Fraternally,
Laura Porter, President

December Agenda Alert

Lutefisk Dinner – Friday and Saturday, December 1 and 2
Lutefisk Dinner Clean Up – Sunday, December 3 (help us pack everything away for next year)
Lodge Christmas Party – Sunday, December 17 (see page 4 for details and RSVP information)
There is NO business meeting in December!

Coming up in early 2018 at Nordahl Hall…
Installation of Officers – Sunday, January 7 (see below)
Business Meeting – Friday, January 26

The installation of our 2018 Lodge officers is planned for Sunday, January 7 beginning at 2:00 PM at Nordahl Hall (see 2018 officer list on page 3).

Join us for fun, food, and fellowship. Old and new officers are asked to bring a plate of open-face sandwiches to share. There will also be cake, punch, and coffee served.

We look forward to your attendance and support of our incoming officers. Please help us make the occasion festive by wearing your Norwegian sweater or bunad.
Nyheter Fra Solveig Club

As this article goes to print we’re wrapping up preparations for our big Lutefisk Dinner Bazaar. Many thanks to everyone who donated items for our raffle, “treasure table,” and grab bags. Storage space for Bazaar items is always a problem in our tiny Solveig Room closet, so we want to give a special shout-out to Dave Melius for his recent carpentry work that opened up some much-needed shelves, along with other odds-and-ends projects to make the room more usable. Mange tusen takk, Dave!

We’re taking a winter break and won’t gather again until Wednesday, February 21, for a potluck lunch in a member’s home. See details in next month’s Tidende.

Wishing you all God Jul and Godt Nytt År.

Beste hilsen,
Duane Adams, Solveig Club President

Membership Update

We welcome two new members via SON International:

Mark and Debra J. Mather
225 Arroyo Way, San Jose, CA 95112-2103
(408) 318-3147 markmather@gmail.com
They have already purchased tickets to the Lutefisk Dinner!

We also have one cancelled member – Miles MacDiarmid – who is Vern Knutson’s grandson. I kept mailing him the Tidende every month and tried to send a letter; however, the mail was always returned with “not at this address.”

We only have one member who is Past Due.

Here’s a suggestion for Christmas Presents – why not give a Membership to Sons of Norway to a Norwegian friend or relative.

We currently have 261 Active members including Juvenile members with active insurance.

Fraternally,
Kari Warner,
Financial Secretary
408-248-5046 karia107@earthlink.net

Norwegian Holiday Tradition – The Julenisse

The Christmas season is a perfect time to embrace your Norwegian heritage and share the culture with your loved ones. One way to do this is by incorporating a new or different tradition into your celebrations each year. This season, why not invite an icon of Norwegian folklore, the Julenisse, into your holiday home? Both farm protector and bearer of Christmas cheer, the nisse is a charming yet sly fellow whose legacy lives on in Norway and around the world to this day. The classic tale declares that small gnome-like nisser hide in houses and barns to bring good luck or make mischief, depending on how well they are treated by the humans who live there. Try having fun with this family friendly legend, and hunt for the nisse living in your own home.

Simply search for photos of the nisse on the internet, print them out and hide them around your home, then send your guests on the nisse hunt of the year. Check out the 2010 November issue of Viking for a nisse cut-out, along with other Nordic games and activities you can enjoy over the holidays. You can also learn more about the nisse and its Norwegian legend in the 2012 December issue of Viking.

Gratulerer med dagen!

December Birthdays

5  Marilyn Nelson
6  Sally Mercado
9  Kris Brekke
10 Shirley Shoup
11 Judith Lund
14 Earl Thygeson
14 Robert Lindblom
17 Steven Hawes
17 Robert Mulvany
20 Barbara Shoup
23 Lois Bertelson
25 Jesusa Bjerkhoel
27 William Alkire
28 Gunnar Heistein
29 Kristina Davidson
31 Donald Slama
31 Vidar Dallokken

Heritage members:
15 Alec Magiera
24 Savannah Kramer

...from SON Newsletter Service
News About Members

Karen Aaker is doing well after her stent placement last month. She is doing her exercises and is no longer short of breath. She will be having another surgical procedure in January. We are glad you are doing so well, Karen.

Elderid Everly had been at Belmont Village Assisted Living for a few weeks, but was transferred back to Kaiser for medical evaluation. She is now at Grant Cuesta Sub-Acute facility in Mountain View for rehab and to get her strength back to eventually return home. Turns out her speech problem is the result of a paralyzed vocal cord that may slowly improve. We are thinking of you, Elderid, and sending our love and hope you will be feeling better soon.

Grace Larsen fell and broke a vertebra which was repaired. She has been at Cedar Crest for rehab and is progressing. She is wearing a brace and walking more steps each day with her walker. Keep up the good work, Grace. We are thinking about you and hope you can get home soon. Egil Larsen has been spending a lot of time with Grace at Cedar Crest. But, the good news is that his cochlear implant seems to have been successful — he is hearing noises now that he hasn’t heard for a long time. We are so happy for you, Egil.

IN MEMORIAM

Our Lodge has lost another long-time member. Mary Lou Dundas passed away early in November in Norway. She was 91 and was a Life Member of Sons of Norway, having joined in 1949, 68 years ago. She formerly lived in Renton, Washington, but about four years ago, moved to Norway to live with her daughter and son-in-law. As her daughter noted, her mother "really embraced the Norwegian culture." We express our sympathy to her family in their loss.

Fraternally,
Shirley Shoup, Sunshine Chairperson

2018 Nordahl Grieg Officers:

President — Laura Porter
Vice-President — Karen Aaker
Co-Secretaries — Vicki Everly and Duane Adams
Treasurer — Mike Block
Financial Secretary — Kari Warner
Co-Editors — Vicki Everly, Sharee Frost, and Bruce Fihe
Co-Social Directors — Barbara Shoup and a vacant position
Cultural Director — Kathy Whitesel
Assistant Cultural Director — Judy Purrington
Counselor — Don Slama
Musician — Marv Bertelson
Greeters — both positions vacant
Marshalls — both positions vacant
First Year Trustee — Barbara Shoup
Second and Third Year Trustees — both positions vacant
Librarian — Kathy Whitesel
Historian — vacant position

Oh, Lutefisk...

There has been a flurry of activity in October and November getting ready for the annual Lutefisk and Meatball Dinner.

From ticket sales… to ordering food and drink supplies… to advance preparation of some of the food items… to organizing things for the bazaar and raffle… to making sure the hall looks at its best… lots and lots of volunteers have been devoting countless hours to these tasks.

The January Tidende will include lists of everyone who helped during the entire process… from meatball making… to lefse baking… to cookies baking… to the thousand-and-one things that must be done to cook and serve the dinner… to cleaning up and packing everything away on the day after. We hope our lists will include everyone!
Lodge Christmas Party
Sunday • December 17, 2017
1:00 PM – 4:00 PM

Please Bring a Finger Food to Share
Punch, Coffee, and Cookies Provided

Kids Activities, Visit from Julenissen* and Holiday Fun!

Please RSVP by December 15
to Cassie Leventon – 408-226-0140
(Indicate how many adults and how many children)

*Parents, don’t forget Julenissen’s pack...
Nordahl Hall Work Day
Accomplishments
(an impressive list!!)

I want to thank all the people who showed up on a
Sunday in October and devoted many hours to
cleaning and repairing our hall. Much of the hall is
maintained by a few dedicated members (plus some
dedicated spouses in some cases). We had a great
crew of hard working and capable people. We had
an aggressive list, and we still got more done than
was even planned. Thank you very much to all the
hard workers!

Helpers and tasks:  Russ Behel, Bob Goodenough,
Larry Hulberg, Marlin Jones, Leslie Jones, Janie
Kelly, Pat Kelly, Dave Melius, Paul Nore, Earl
Rosebraugh, Barbara Shoup, Shirley Shoup, Victoria Slama, and Claire Smyth.
✓ Blew/swept parking lot leaves and debris (Earl, Russ, Paul)
✓ Washed the front awning (Janie)
✓ Posted “No Trespassing” signs (Dave)
✓ Added shelving above the counter in the pantry (Marlin)
✓ Organized the pantry room counter and new shelves (Shirley, Claire)
✓ Inventoried and spot cleaned the hall chairs (Barbara)
✓ Power washed the bathrooms (Janie)
✓ Cleaned the windows (Pat, Barbara)
✓ Cleaned the bar area (Claire)
✓ Drained and cleaned the dishwasher reservoir (Janie)
✓ Cleaned the refrigerator (Shirley)
✓ Cleaned and polished kitchen stainless (Victoria, Bob)
✓ Cleaned all the air vents (Paul)
✓ Trimmed plants and pulled weeds in the front garden (Leslie)
✓ Trimmed the deodar cedar tree away from the building (Larry)
✓ Replaced burned out lights (Russ)
✓ Cleaned the downspouts (Larry)
✓ Replaced a broken down-spout (Marlin)
✓ Replaced HVAC filters (Larry)
✓ Fixed the light fixture in the Solveig Room storage room (Dave)
✓ Re-glued ceiling tiles in the Solveig Room (Dave)
✓ Enlarged access to a Solveig Room closet (Dave)
✓ Replaced the door knob on a Solveig Room closet door (Dave)
✓ Added latches to a Solveig Room closet (Dave)

Fraternally,
Leslie Jones, Hall Board President

Love Your Lodge Donations

Platinum Level
  In Memory of Elmer Graslie
  Clara Graslie (donation, Jan 2016)
  In Memory of Ann Smestad
  Linda & Ron Smestad (donation, Aug 2015)
  In Memory of Greg Ansok
  Don Ansok (donation, June 2015)
  Solveig Club (donation, Mar 2015)
  In Memory of Harold Everly
  5 Generations of the Everly Family (donation, Feb 2015)

Gold Level
  In memory of Minnie Munson
  Jane & Tom Marshburn & Laura Porter (donation, Oct 2016)

Silver Level
  In honor of their many friends at Nordahl Grieg Lodge
  Glenn & Peggy Riddervold (donation, Nov 2016)

Bronze Level
  In Memory of John Hansen
  Virginia Hansen (donation, Mar 2017)
  Shelley Curtis (donation, April 2016)
  In memory of Shirley Hansen
  Solveig Club (donation, April 2016)
  Don Slama (donation, April 2016)
  In Memory of Clarian Pintacura
  Anne Herbert (donation, Feb 2016) and
  Alan Pintacura (donations, Nov 2017, Jan 2017, and Nov 2015)
  In memory of Noel Whaley
  Sydney Whaley (donation, April 2015)
  Duane Adams (donation, Feb 2015)
  Bob Goodenough (donation, Feb 2015)
  Victoria Slama (donation, Feb 2015)

Special Raffle Donation
  In Memory of Elmer Graslie
  Linda Garcia & friends & family (donation, Mar 2015)

Tusen Takk for your support!
Donations made before January 2015 are not listed.
Please view past issues of Tidende to see donors and honorees
from earlier contributions. Takk!
Annual Anne Grimdalen Lodge Daughters of Norway Julebutikk: Saturday, December 9 from 9:30 to 11:30 AM at Sunnyview Retirement Community Center. Shop for Scandinavian gifts, ornaments, table linens, holiday greeting cards, and specialty food items. Norwegian antiques from a personal collection and rosemaling treasures by an award-winning rosemaler will also be for sale. Shoppers are invited to join us at our Julebord luncheon at 11:30. Questions? Contact Mary Schlink at 408-395-5561 or maryschlink1@comcast.net.

Norwegian Folk Dancing – Every Wednesday at 7:30 PM at the Masonic Hall, 890 Church Street (one block off Castro), Mountain View. Everyone is welcome, whatever your experience level. Enjoy live music, friendly folks, and lots of fun! For info, contact Meg Laycock at 408-255-2111 or meg@jstub.com.

Tell us about activities and ideas to connect with our Norwegian heritage!

Get College Application and Essay Guidance
Former college admissions rep and high school counselor offering one-on-one support for your student through the college application and essay process.

Kristen Hulberg Hunsbedt klhadvising.weebly.com klhadvising@gmail.com

Planning a Party or Special Event?
Welcome to Nordahl Hall Banquet & Meeting Center
Perfect for weddings, parties, meetings and more!
Convenient Campbell–Los Gatos Location
For rental information, contact:
Viking Property Management at 408-909-9055
Doubt that we would have managed it today

[It’s been] 50 years since Sweden switched to driving on the right side of the road. It was a huge undertaking, says a professor.

First, traffic was quite quiet. Then the cars swung over the center line. Switching to right-hand driving is the biggest societal change in Sweden, says Professor Claes Tingvall. He works at Chalmers Technical College. Earlier, he worked with road safety at the Swedish Road Administration.

"It was a terribly big project. Probably the largest ever in Sweden," says Tingvall.

The change itself was completed quickly. It happened early in the morning on Sunday, September 3, 1967. At 4:45 a.m., all traffic was stopped. Then all cars drove carefully to the right side of the road. Here they stopped again. Then they waited until the clock struck five. Then the message came over the radio: Sweden had switched to right-hand driving.

Now the cars could drive. But no faster than 30 kilometers per hour [18.6 miles per hour].

"It is doubtful that we could have done something like this today. Suddenly, all people were supposed to change what they were very used to? Some researchers warned that it would end in a bloodbath. But it was successful," says Tingvall today.

The changeover was carefully planned. All private cars were stopped between 1 a.m. and 6 a.m. for the change. In the cities of Stockholm and Malmö, it was even stricter. There was no private driving between 10 a.m. on September 2nd and 3 p.m. the day after.

After the change, traffic was monitored. More than 10,000 police watched. There were also people from the military in the streets all the time the following week. After the shift, there were fewer who died in traffic. Speed limits also became lower. Most Swedish cars were already built to drive on the right, according to Tingvall. These cars were the same as today, with the steering wheel on the left.

"It was actually very strange. This meant that before the change it was dangerous to pass. It was most often the passenger side that was hit hardest in a crash," Tingvall says.

Other countries still have left-hand driving. We probably know the United Kingdom best. But also African and Asian countries drive on the left side of the road. Among them are Australia, India, Cyprus, Pakistan, South Africa and Thailand.

Other researchers warn that it would end in a bloodbath. But it was successful, says Tingvall.

Først sto trafikken helt stille. Så svingte bilene over midtstripa. Å bytte til høyrekjøring er den største endringen i samfunnet i Sverige, mener professor Claes Tingvall. Han jobber ved Chalmers tekniske høyskole. Før jobbet han med trafikksikkerhet i Vägverket.

– Det var et uhyygelig stort prosjekt. Trolig det største som noensinne har vært i Sverige, sier Tingvall.


Nå kunne bilene kjøre. Men ikke raskere enn 30 kilometer i timen.

– Det er tvilsomt at vi kunne gjort noe lignende i dag. Plutselig og samtidig skulle alle mennesker endre det de var veldig vant til? En del forskere advarte om at det ville ende i et blodbad. Men det ble vellykket, sier Tingvall i dag.


– Det var egentlig kjemperart. Det gjorde at det før endringen var farlig å kjøre forbi. Det var som oftest siden med passasjerer som ble truffet hardest i et krasj, sier Tingvall.


…..from SON Newsletter Service
Highlights of 10/13/2017
Business Meeting
Minutes
(approved 11/10/2017)

• Motion passed to accept minutes of the 09/08/2017 meeting.
• President Laura Porter reported on the evening she and other lodge members had at Vigeland Lodge’s 25th Anniversary dinner celebration in October.
• Treasurer Michael Block reviewed the financial report.
• Barbara Shoup, Lutefisk Dinner Tickets and Publicity Chair, reminded the group about reservation forms for the dinner.
• Shirley Shoup, Sunshine Chair, provided an update on the health of lodge members; details are published in the Tidende.
• Duane Adams, Social Director, provided a reminder about the October Lodge Social and Member Recruitment Dinner.
• Motion passed to donate $500 to the SON

Humanitarian Fund for hurricane relief.
• Motion passed to donate $5,000 to the Camp Norge Raise the Roof Campaign, which is attempting to raise $50,000 for a new roof on the main house.
• Duane Adams, Solveig Club President, reported on donations the Solveig Club has made during the year, including four $500 college scholarships; $1,000 to the Camp Norge Raise the Roof Campaign; the purchase of new tablecloths and chafing dishes for the Lodge valued at $500; and $100 each to two charities benefitting the local community.
• Judy Purrington and Claire Smyth were appointed to the Nominating Committee to recruit officers for 2018.
• Congratulations were extended to October birthday and wedding anniversary celebrants.
• Mike Block and Meg Laycock presented a plaque to Ginny Hansen in recognition of her dedicated membership and service to the Nordahl Grieg Leikarring.
• Kathy Whitesel showed the red, white, and blue pansies she crocheted, explaining that pansies traditionally signify thoughts for others, and offered to sell them for $5 each as a fund raiser.
• Cassie and Ken Leventon volunteered to organize a family Christmas Party on December 17.

2018 District Six Convention at Graton Resort Casino, Rohnert Park, CA (near Santa Rosa)
Sunday, June 10 – Morning Board Meeting and Committee meetings, afternoon Cultural Sessions (open to all w/small charge)
Monday, June 11 – Morning Speaker Conference (open to all w/small charge) – Aging to Perfection - Rewiring Your Brain for Success, Vendors, late afternoon Opening Ceremonies, Memorial Service, and President’s Reception w/Bunads
Tuesday, June 12 – District Lodge Meeting, Recreation Center Meeting, optional evening special event
Wednesday, June 13 – District Lodge Meeting, evening Grand Banquet with Awards and Entertainment
Thursday, June 14 – morning meeting of the newly elected District Board of Directors

Delegates are required to be in attendance for the entire Tuesday and Wednesday District Lodge Meeting, and preferably for Monday events, as well. Come early for the fun and educational Sunday afternoon Cultural Sessions. Plan your days of participation accordingly.

Check out the Convention website often as information is added periodically: [http://2018.sofn6.org/](http://2018.sofn6.org/)

Costs are a key concern for delegates and lodges. Now might be the time to start a discussion about special fundraising to assist in sending delegates to the Convention. The delegate package is $325; guest package is $285. Room costs in the very popular Sonoma Wine Country are $129/night plus 14.2 % tax plus $15.00 resort fee - $162 per night total (plus $30.00 per night for each guest over double occupancy). Assistance with finding a roommate will be available – note such request on your registration form.

Attending a District Convention is fun and educational: you learn more about Sons of Norway; you are updated and informed about the state of District Six; you meet folks from other lodges; you gain insight from cultural sessions and a speaker session; you help chart the course of our organization; and of course, you enjoy seeing wonderful entries in the Folk Art Exhibition and Competition. Delegates come back enthused with new ideas to help lodges grow and thrive. Conventions are including more heritage and culture, but be assured, there’s business to attend to as well. Next year’s Convention will be full of fun, heritage, and culture as well as the business of our future. We hope to see you there.

Fraternally,
Nancy Madson, District Six Secretary
Norwegian Riskrem

*Risem* is a traditional Norwegian Christmas or New Year’s dessert, made from leftover cream with the rice porridge and sprinkle in the confectioners sugar and vanilla sugar/extract in a stand mixer until fluffy. Fold the whipped cream in with the rice porridge and sprinkle in the confectioners sugar, or to taste.

**Risengrynsgrøt** (Rice Porridge) and whipped cream, with some sugar and vanilla added.

Recipes for a traditional “red sauce” can be found online and in many Scandinavian cookbooks. Recipes below are from the SON Newsletter Service and adapted from [arcticgrub.wordpress.com](http://arcticgrub.wordpress.com).

**Recipe for Rice Pudding**

**Rice Pudding** (**Risem**)  
Makes about 4 portions

- 1½ cups heavy cream or coconut cream
- 2 teaspoons vanilla sugar or vanilla extract
- 2 cups rice porridge (see recipe below)
- 2 tablespoons confectioners sugar, or to taste
- 1 cup short grain rice, such as Arborio
- 2 cups water
- 1 vanilla bean pod, split in half
- ½ cup granulated sugar
- ½ teaspoon salt
- 4 cups almond milk (or coconut milk)
- 1 tablespoon confectioners sugar
- ½ cup toasted almonds, chopped (optional)

Drain rinsed rice in a colander. Add water and rice to a pot and bring to boil. Lower temperature to a simmer and cook until all water has been absorbed. Add milk, insides of vanilla pod as well as shell, sugar, and salt. Bring to boil while whisking constantly, do not allow milk to burn at the bottom. Lower temperature to simmer for 45 minutes or until porridge consistency. Pour into a bowl to cool for rice pudding or keep warm and serve with butter, sugar, and cinnamon.

**Norwegian Christmas Traditions**


Christmas in Norway is based on Christian traditions, with elements of old pagan traditions and Jewish Hannukah.

**Before Christmas**

In the end of November, Oslo is ready. Christmas trees are lit and streets in the city center are decorated during the first weekend of Advent. During Advent it is common for companies, organizations, and groups of friends to have pre-Christmas parties called *julebord*.

“Little Christmas Eve,” 23 December

Many families have their own traditions this evening, such as decorating the Christmas tree, making a gingerbread house, or eating *risengrynsgrøt*. An almond is hidden in the porridge, and if the almond turns up in your portion, you win a marzipan pig!

Christmas Eve, 24 December

Christmas Eve is the main event in a Norwegian celebration. The first part of the day is often spent shopping for Christmas presents, or in church for Christmas service. At five, the bells ring out and most people have dinner at home or with relatives. The Christmas presents have been placed under the tree, and are opened after dinner.

Of course, not everyone in Norway celebrates Christmas, but most celebrate according to these traditions. Many immigrants also celebrate Christmas, using elements of the traditional Norwegian Christmas.

25-30 December

The days between Christmas Eve and New Year’s Eve are typically spent going to brunches and dinners with family and friends.

**Christmas Food, Drinks and Snacks**

The most popular Christmas Eve dinner is the ribbe (pork ribs or pork belly, bone in), but lutefisk, pinnekjøtt (dry-cured ribs of lamb), boiled cod, ham roast, and turkey are also common.

The *risengrynsgrøt* is an old, traditional dish; this is what the barn gnome eats! In the countryside, many put a bowl outside for the barn gnome. If there is pudding left, we make it into *riskrem*.

A drink often served is *glogg*, a warm, spicy drink. It can be made with red wine, but the non-alcoholic version is often preferred. And if you would like a snack with the *glogg*, try a pepperkake — a Norwegian gingerbread cookie. Many parents bake them with their children, and some also make a pepperkake house. The house is first used as a decoration, and then eaten at the end of the holidays.

Christmas is high season for snacks and candy and enormous amounts of marzipan is sold. According to the marzipan manufacturer Nidar, Norway’s 5 million people eat more than 40 million marzipan figures during this period.

**Decorating for Christmas**

Houses are decorated with wreaths, angels, gnomes, hearts, stars, and maybe a nativity scene or a gingerbread house. More and more people also decorate their houses on the outside with lights and wreaths. Most families have a Christmas tree in the living room. It has a star at the top and is decorated with garlands, tinsel, and ornaments.

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**Norwegian Riskrem**

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Makes about 4 portions

- ½ cup granulated sugar
- 1 vanilla bean pod, split in half
- 4 cups almond milk (or coconut milk)
- 2 cups water
- 1 cup short grain rice, such as Arborio
- 2 teaspoons vanilla sugar or vanilla extract
- 1½ cups heavy cream or coconut cream
- 50 grams or ¼ cup toasted almonds, chopped (optional)

Whisk heavy cream or coconut cream with the confectioners sugar and vanilla sugar/extract in a stand mixer until fluffy. Fold the whipped cream in with the rice porridge and sprinkle in the chopped almonds.

**Recipe for Rice Porridge**

**Rice Porridge** (**Risengrynsgrøt**)  

- 1 cup short grain rice, such as Arborio
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- 1 vanilla bean pod, split in half
- ½ cup granulated sugar
- ½ teaspoon salt

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Deadline to submit information for the next issue is the 15th of each month; please send all entries via email to editor@nordahl-grieg.org. Advertise in the Tidende: information and rates are available at www.nordahl-grieg.org.

NORDAHL’S TIDENDE IS PUBLISHED ON THE FIRST OF EACH MONTH

NORDAHL HALL • 580 WEST PARR AVENUE, LOS GATOS, CA 95032 • HALL RENTALS 408-909-9055 • LODGE 408-374-4454

BUSINESS MEETINGS ARE HELD ON THE SECOND FRIDAY OF THE MONTH • SOCIALS WILL BE ANNOUNCED IN THE TIDENDE

President
Laura Porter
808-781-8869
laura.porter@rocketmail.com

Vice President
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