

MEETINGS:

January 8 @ 10 am at
Trinity or via ZOOM

Mtg ID: 84167028162

Password: 684749

Join by adding the
ZOOM app or dial in
to 1-669-900-6833
and enter meeting ID
& password

Coming Events:

1/8: Installation of
Officers

2/5: Lodge Meeting

2/14: Valentine's Day

6/2-5: D-6 Convention

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**SONS of
NORWAY**

Mission Statement

*The mission of
Sons of Norway
is to promote and to
preserve the heritage and
culture of Norway,
to celebrate our relationship
with other Nordic countries,
and to provide quality
insurance and financial products
to its members.*

Peer Gynt News January 2022

januar 2021



President's Message: Michael Amundsen

Happy New Year to you all.

It will be an exciting year. There will be challenges and disappointments. But how is that any different. The point is whether we have the strength and the faith to overcome and continue going forward.

We had a lovely Christmas Party at the beginning of December. We sang thank to the accompaniment provided by Brad Newsom. We had a fine display by Anders with the help of his mother Roslyn.

We were graced by Lucia Evangelho as Santa Lucia with her halo of light and plate of delicious cookies. And best of all we were treated to an exceptional Jule dinner prepared by Swedish master chef Emily Glarner-Chan. If there was something that gave me hope for the future of this lodge, it was this warm and successful gathering.

With that high note we can look forward to a challenging new year filled with wonderful opportunities.

Best of New Years to you all.



JANUARY LODGE MEETING: IN PERSON or via ZOOM

Join us on Jan. 8th at 10:00 a.m.

Trinity Lutheran Church 4783 W. 130th St., Hawthorne

-OR- See info at left banner bar for ZOOM information

Social Committee: John Aasness

It was great to have our first meeting in a looooooong time last November at TLC ! Was good to be able to get together in person! Our combined Christmas and Anniversary Party was attended by over 40 people, and all seemed to have had a great time. We enjoyed a fine catered dinner, a brief history of Peer Gynt Lodge presented by lodge President Michael Amundsen and the children opened their gifts before dancing around the Christmas Tree. Our Zone 5 Director Troann Mortenson Loy brought greetings from the 6th District. Many anniversary pins were awarded from 5 years to 75 years. Congratulations to all who received pins!

The next meeting will be at Trinity Lutheran Church on January 8th, at 10:00 am. We must make plans for our next dinner and a very informal Installation of Officers will be held. Hope we will be able to get back to some-what close to normal! The Association will provide a light lunch, so hope to see you all there!

John



PEER GYNT WEBSITE: www.sonsofnorway-westla.com
Remember to "LIKE" us on Facebook

Nordic Myth Turns Pop Culture Icon

Described in the Icelandic Sagas as lurking off the coasts of Norway and Greenland, the giant, ship-devouring Kraken has recently re-emerged as a darling of popular culture. Sightings of the mythical tentacled beast are everywhere!

On ice: The Seattle Kraken are a new NHL hockey team for the 2021 – 2022 season. Their logo is a sea blue 'S' with a menacing red eye.

At the pub: Kraken Rum was launched in the UK in 2010. Contrary to urban legend, giant squid ink is not among its rich, spicy ingredients.

At the (virtual) bank: Do you have some bitcoin to trade or exchange? Kraken.com is a cryptocurrency exchange based out of San Francisco.

On screen: Starring as Davy Jones' deadly pet in Pirates of the Caribbean: Dead Man's Chest, the Kraken continues its reign of watery terror with appearances in several Disney video games and theme park attractions.

As you can see, the Kraken is making quite a stir in popular culture today! Where will it pop up next?

Learn more Nordic myths and legends here:

<https://www.sofn.com/blog/mythical-creatures-of-scandinavia/>



PHOTO: TARIQ ALISUBH / NRK

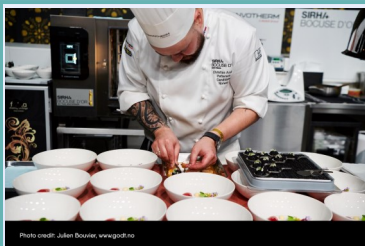
World's Longest Undersea Power Cable is Now Operational

The world's longest undersea electricity cable between Norway and the U.K. is now operational. The interconnector, known as the North Sea Link, was a joint venture between British company National Grid and Norwegian power operator Statnett. The cable spans 450 miles and connects Kvilldal in Norway with Blyth in Northumberland. At full capacity, 1.4 million homes can be supplied by hydro-power. National Grid Ventures president Cordi O'Hara said it was a "remarkable feat of engineering...we had to go through mountains, fjords and across the North Sea."

This project will help the U.K. reduce about 23 million tons of carbon emissions by 2030. It is truly beneficial for both parties as extra renewable power will be exported to Norway when wind generation is high in the U.K. but energy demand is low. This will help Norway conserve water in their reservoirs. All in all, this venture is "a great example of two countries working together to maximize renewable energy resources for mutual benefit."



Photo credit: northsealink.com



Norway Takes Bronze at 2021 Bocuse d'Or

Life in the age of Corona has meant extreme uncertainty for the culinary world. Many restaurants reinvented themselves, beginning to offer curbside or outdoor service, or face the prospect of closing their doors.

These reverberations were also felt at the 2021 Bocuse d'Or international cooking competition. In a nod to lockdown, one of the challenges was preparing a three-course take-out menu. Chefs not only had to create show-stopping dishes, but also produce sustainable to-go containers. The theme ingredient was the humble tomato, which even had to be

a component of the dessert.

Christian André Pettersen, a master chef from Bodø, has twice earned gold at Bocuse d'Or Europe and won a bronze medal in the Bocuse world championship in 2019. With his team, Pettersen once again received bronze, behind France and Denmark. Going forward, Pettersen plans to become a coach to support another ambitious chef. This was Norway's 12th medal on the world podium, making it the most decorated country in the international competition.

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litt humor...

So Sven and Ole are walking home from the tavern shortly after midnight, after celebrating the start of a new year. They're head down the railroad tracks, and Sven says, "This is the longest flight of stairs I ever climbed in my life." And Ole says, "Yeah, it's not the stairs that bother me so much, it's these low railings."



a little in English...

War Hero Norman Edward Midthun Has Died

American Norman Edward Midthun was the pilot for Crown Prince Olav after the war. He was 96 years old.

August marked the end of an eventful life. Midthun was laid to rest on August 14. Midthun spent large parts of his career in aviation, but it was perhaps the war years that left the deepest mark on the American whose grandparents were born in Norway.

When he was 17, Midthun wanted to enlist in the US Navy Air Force, but was rejected because of his age.

Instead, the choice fell on the Norwegian Air Force (then the Navy and Army Air Force, - Ed.) Which had established itself outside Toronto in "Little Norway."

Despite few expecting him to do so, partly because he barely spoke Norwegian, Midthun became the first American to receive "Norwegian wings" during World War II, according to an obituary published in Star Tribune.

Then he flew, among other things, reconnaissance missions and he transported saboteurs to the coast of Norway during the occupation. When the war was over, he was selected to be the then-Crown Prince Olav's pilot during a post-war mission, among other things to assess the damage inflicted on Norway during the war.



litt på norsk...

Krigshelten Norman Edward Midthun er død

Amerikaneren Norman Edward Midthun var piloten til kronprins Olav etter krigen. Han ble 96 år.

I august markeres slutten på et begivenhetsrikt liv. 14. august stedes nemlig Midthun til hvile. Midthun tilbrakte store deler av sin karriere innenfor luftfarten, men det er kanskje krigsårene som satte dypeste spor hos amerikaneren der begge besteforeldrene ble født i Norge.

Da han var 17 år ønsket Midthun å verve seg til den amerikanske marines luftvåpen, men han ble avvist på grunn av alderen.

I stedet falt valget på Det norske luftforsvaret (daværende Marinens og Hærens flyvåpen, journ.anm.) som hadde etablert seg utenfor Toronto i «Little Norway».

Til tross for at få forventet at han skulle klare det, blant annet på grunn av at han knapt snakket norsk, ble Midthun den første amerikaneren til å tilegne seg «norske vinger» under 2. verdenskrig, ifølge en nekrolog publisert i Star Tribune.

Da fløy han blant annet rekognoseringsoppdrag samt at han fraktet sabotører til kysten av Norge under okkupasjonen. Da krigen var over ble han utvalgt til å være daværende kronprins Olavs pilot under et etterkrigsoppdrag, blant annet for å vurdere skadene som var påført Norge i løpet av krigen.



Bacalao Stew

In a nod to Christian André Pettersen's bronze award at the 2021 Bocuse d'Or competition, where chefs had to create and execute three courses highlighting the tomato (including a dessert!), here is a tomato-based stew recipe.

Directions:

Step 1 - Soak the salted cod in a large pot of water for 24 – 36 hours, this will vary depending on how dry the cod is, until the fish is softened. Make sure that you change the water at least twice during the softening process to help remove some of the salt.

Step 2 - Remove/drain the cod from the pot and cut it into 2-inch chunks.

Step 3 - Wash and rinse the pot you used for the cod.

Step 4 - In the large pot, layer the potatoes, onions and chunks of cod. Next add in the garlic, bay leaves, pimientos, tomatoes, chiles, olive oil, peppercorns and two-thirds of the chopped parsley. Place this on the stove to simmer for 30 minutes. Reduce the heat to low and cook for another 45 minutes. Shake the pot every 10-15 minutes. DO NOT STIR, this will make the fish fall apart in the soup.

Step 5 - Serve the bacalao stew in bowls, garnish with the rest of the parsley and serve with a nice crusty bread.

INGREDIENTS

- ◆ 1 1/2 pounds salted and dried cod, bacalao
- ◆ 2 pounds potatoes, cut into 1/2-inch slices
- ◆ 3 large yellow onions, cut into 1/2-inch slices
- ◆ 2 cans tomatoes, chopped, with juices
- ◆ 1 pound canned pimientos, drained & cut into 1/2-inch slices
- ◆ 4 to 6 garlic cloves, sliced or crushed
- ◆ 2 bay leaves
- ◆ 1/4 cup chopped fresh parsley
- ◆ 1-2 dried hot red chiles, chopped and seeded
- ◆ 10 black peppercorns
- ◆ 1 1/2 cups olive oil

Start the New Year with Norwegian Joy!

Make 2022 a year to share Nordic heritage & culture with others. Teach a young child how to make a favorite Norwegian cookie. Pass along a book by your favorite Scandinavian author (tuck in a membership form as a bookmark!). Invite a friend to attend a meeting or lodge activity. Please keep our Sons of Norway family strong in 2022 by sharing your enthusiasm for all things Norwegian!



PEER GYNT JUL FEST
2021



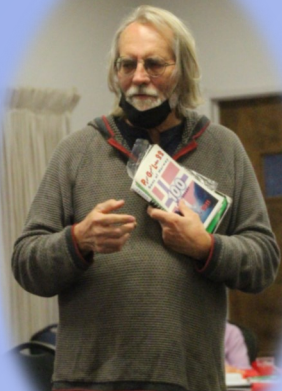
Esther, Laura, Bryan, & Kjell Nygaard



Lillian Dalsdoe, Britt Potter, Linda Lemon, and George Berglund



Rich and Janet Johnson



Michael Amundsen,
Peer Gynt President



Anders amazed us with his card
tricks and other magic



Troann Loy, Zone 5 Director



Lucia with Ingrid Bierman

Lucia Evangelho as Santa Lucia
brings joyful smiles and treats



Lucia with Sonia and Gene



Lucia with Roslyn Ross



Lucia



Gene and Avery



Henrik and Anders



Sunshine Report

Gratulerer med Dagen! December

| | |
|------------------|----|
| Andrew Limbacher | 3 |
| Kristi Marvin | 13 |
| Berit Lindsay | 18 |
| Iver Linge | 21 |
| Elsie Bergeson | 22 |

Gratulerer med Dagen! January

| | |
|----------------|----|
| Susan Nelson | 6 |
| Berlayne Olsen | 23 |
| Magna Orrestad | 26 |



Address Change
Iver O. Linge
229 Occidental Dr.
Oxnard, CA. 93036

Godt Nytt år alle sammen!



We were saddened to hear of the death of two of our Peer Gynt family members. Our thoughts and prayers are with their families.

Kenneth Kvammen 7/23/27 - 11/13/21

Ken Kvammen passed away on Nov 13th at the age of 94. His son Mike said, "He had a big life, which included membership in Peer Gynt since 1943."

Photo at the right is from Peer Gynt's 107th Anniversary celebration, 2018. Ken proudly received his 75 year membership pin during the celebra-



Odd Roar Galschiodt 5/8/25 - 5/2/21

Odd Roar Galschiodt, a proud Norwegian-American, passed away peacefully on May 2nd, 2021 at the age of 95 in his home in Garden Grove, California surrounded by his loving family. Odd was a member of Sons of Norway since 1954. He was also a member of The Leif Erickson Association. In 2016, as the sole survivor of the Leif Erickson Association, he accepted the award for the Scandinavian Hall of Fame.

Peer Gynt members receive pins to celebrate significant membership milestones.



Magna Orrestad - 30 year pin, Golden Member



George Berglund - 10 year pin



Ingrid Bierman - 50 year

An additional 16 members earned pins but were not able to join us at the celebration.

GRATULERER ALLE SAMMEN!



Kjell Nygaard - 10 year pin

Peer Gynt Lodge—Editor
4516 W. 135th St.
Hawthorne, CA. 90250



SAVE THE DATE

District Six 2022 Convention

June 2022 

| Su | Mo | Tu | We | Th | Fr | Sa |
|----|----|----|----|----|----|----|
| | | | 1 | 2 | 3 | 4 |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 | 21 | 22 | 23 | 24 | 25 |
| 26 | 27 | 28 | 29 | 30 | | |



Sheraton Mesa Hotel
Mesa, Arizona



For over one hundred years, Peer Gynt Lodge has served as the center of cultural activity in West Los Angeles for Norwegians, those of Norwegian descent, and anyone interested in our Norwegian and Scandinavian culture and heritage. Join us for our next meeting or event!

PEER GYNT WEBSITE: www.sonsofnorway-westla.com

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