

Daughters of Norway (Dotre Av Norge)

Hulda Garborg Lodge #49

sommer 2025 Founded August 29, 2009



My Dear Sisters From Lodge President

Sheryl Zinsli szinsli865@aol.com 949-436-0071

Hello Sisters,

Summer 2025

Our May meeting was held on Syttende Mai (Constitution Day). We all had a great time visiting together after the general meeting. Our lunch consisted of traditional Norwegian food eaten in Norway on this holiday.

Barbara Felder shared a photo she received from Jody wearing her bunad and celebrating the day in

Norway! Jody also sent a picture of the King and Queen waving to everyone marching in the parade and the crowds gathered. The Royal family has been doing this for over 100 years. This parade can last up 3 to 4 hours.

Our sister, Joy Cook (President of the Grand Lodge) marched in the Ballard, WA parade wearing her bunad (above right). This is the largest Syttende Mai parade outside Norway.

The convention for the Daughters of Norway takes place in July. We will have a sales table and this will be our second fundraiser for this year. There are several of our members attending and I'm sure there will be lots of photos and stories shared at the lodge picnic in August.

Happy Birthday! Gratulerer med dagen!

- ♥ Diane G. 12 June ♥ Jody 12 June
 - ▼ Judy16 June ▼ Ronna 19 June
 - ♥ Helen 25 June ♥ Pat 9 July
- Astrid 26 July ♥ Barbara 27 July

In August we will meet for a brief



meeting and then a picnic. Location and information about this event will follow so watch your email.

> Ha en fin sommer! (Have a nice summer)! Sheryl

Hulda Garborg Lodge #49

Meets at Fallbrook Regional Health District 1636 E. Mission Road • Fallbrook, CA 92028 **Correspondence:**

Melissa Resnick, Secretary P.O. Box 3006 • Fallbrook, CA 92028 maresnick@aol.com

3rd Saturday of each month

General Meeting 10:00 am Program 11:00 am

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Sisters,

We will have a *table at the convention* on Thursday where we will be selling and raffling off items. This will be our *second fundraising event* of this year for our lodge. Our sisters will be making dolls, nisses (gnomes), head wreaths and other items for the table. We are looking for *a few more rosemaling pieces*. If you have anything to donate please feel free to contact me 948-436-0071 or szinsli865@gmail.com). Anything and everything will be appreciated.

Sheryl

Gnome Workshop

By Judy Lucas

Jody Winterstrom hosted a gnome workshop at her sunfilled home in Fallbrook. Melissa Resnick had prepared the basic fabric bodies for dozens of special gnomes! Add rice, embellishments, eager workshop participants, and a sumptuous collection of goodies to nibble on. The results are delightful!

We worked together to create dozens of highly individual gnomes! These happy gnomes will travel by plane and train to the Daughters of Norway convention this July. There they will

be displayed so they can find their forever homes.

This workshop was attended by Barbara Judd, Judy Lucas,





Constitution Day Norwegian Style

by Julie Watts

"Documentary Photographer"

Lunch was delightful. We ate like today's Norwegians. Besides eating hot dogs and ice cream on May 17th, Constitution Day, President Sheryl's research says that orange soda is a Norwegian favorite. She also said Norwegians eat 3 to 5 hot dogs on average that day. To be fair, the traditional hot dog in Norway is much smaller than our typical hot dogs. Thanks to Sheryl, her homemade lingonberry mustard was a hit on our hot dogs. Lucky for us, Sheryl said she would send the recipe to any members who are interested. See recipe helow.



Above: l to r: Barbara Felder, Helen Davis, Margaret Dewey, Sarah Davis, and Sheryl Zinsli

Lingonberry Mustard

- 1 cup Lar's Own Wild Swedish Lingonberries
- 2-3 tbsp Dijon mustard (I started with 2 tablespoons but wanted a stronger mustard flavor so added one more tablespoon of mustard)
- 1-2 tablespoon balsamic vinegar (I used a lemon balsamic vinegar) but recipe I found just used balsamic vinegar

Mix all ingredients well and store in a container in refrigerator.

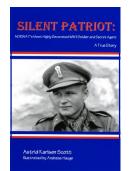
*note: I added 1-2 tablespoons water to thin it a bit but this is just optional. If you store it in a jar this won't be necessary but I stored mine in a squeeze bottle so it needed to be a bit thinner. Also, this would be great as a glaze on meat (ham, poultry or fish, meatballs.

Fun Facts—Sweden

Sweden has 270,000 islands more than any other country.

A nuclear bunker in Stockholm is now a hotel.

20 million cream buns are eaten every year in Sweden.



Hulda Garborg Lodge Library Holdings

Submitted by Diane Teeter

Silent Patriot: Norway's Most Highly Decorated WWII Soldier and Secret Agent: A True Story by Astrid Karlsen Scott. Hugo Munthe Kaas set up an undercover network of coastal radio operations.

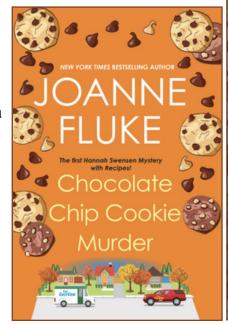
BOOK CLUB-

We are starting a new book!!!! We picked a nice lite reading book for those days by the pool, at the beach or in your backyard. Chocolate Chip Cookie Murder by Joanne Fluke is the first book in the Hannah Swensen Mystery series. The main character is a Swedish woman who

has a cookie shop. The book includes recipes like our previous book. At the conclusion of our last book, we met to discuss the ending and had a potluck with some of

the recipes in the book. We hope you will join us this summer! We meet every 2 to 3 weeks either in person or Zoom. Please let me know if you can read this fun book with us.

Margaret Dewey dwe3tmj@aol.com 951-217-9268





Fun Facts—Norway and Denmark

The world's longest road tunnel is in Norway At an astonishing 15 miles (24.5 km) long, the Lærdal Tunnel is the world's longest.

Norway's coastline touches three seas and is one of the longest in the world.

Denmark is the birthplace of Lego.

Denmark's capital city of Copenhagen has more bicycles than people, and bikes outnumber cars by a ratio of 5:1.

Little Known Film about Norwegian American Farm Life

Reviewed by Julie Watts

On Father's Day last week, the Turner Movie Channel showed, "Our Vines Have Tender Grapes", a movie by MGM studios released in 1945. It's about a Norwegian farmer lovingly raising his seven year old daughter in rural World War II era Benson Junction, Wisconsin.

The movie was based on a book by George Victor Martin, who based it on his wife's childhood.

The daughter, Selma, is played by Margaret O'Brien. Her Norwegian father, Martinius Jacobson, is played by, believe it or not, Edward G. Robinson! The mother Bruna



is played by Agnes Moorhead. I found

this movie to be generally a heart warming old fashioned

film filled with straight talking Midwest

Norwegian Americans. Just like real life, good and bad things happen but the generous nature of little Selma inspires the town to help a fellow neighbor.

There is not a lot of overt Norwegian culture shown but the plain speaking of the characters seemed Norwegian-like to me.

Selma proudly says to a neighbor, "My Pa calls me, "Jente Mi" which means Girl Mine!"



Selma

also asks the neighbor why is everyone Norwegian here? He replies that most people are from Norway and they settled in Benson Junction because the green hills, pine trees, deep lakes and many rivers remind them of what they left behind.

The DVD of this movie is available on Amazon for about \$10.

Photo at left: Selma and her father Martinius Jacobson talking in the barn;

Above: Martinius and his wife Bruna eat egg pancakes for dinner

Do You Like to Write?

We are in need of a volunteer to assume the position of Lodge Scribe. The Lodge Scribe writes and submits an article every other month that is published in the Dotre av Norge.

If interested please contact Sheryl Zinsli at 949-436-0071 or szinsli865@gmail.com



Danielle - Thank you...

....for being the Hulda Garborg Lodge Scribe for the last 5 years. Danielle has written the information that goes into the Dotre every other month for our lodge allowing us to share our activities and sisters with all the other Daughters of Norway lodges across the country. We appreciate the time, your dedication, and talent as Scribe. Thank you from your Lodge Sisters at Hulda Garborg Lodge #49

Nathalie's memorable "Fika" experiences in Sweden

Last October, I was blessed to visit my farmor's (father's mother's) family in Sweden. Most of my kusins live in *Gävleborgs Län*, about two hours north of Stockholm, near the Baltic Sea. During this visit, we enjoyed fika twice a day, as usual. The tradition of fika began during the early 1900s; it is a time to relax and enjoy the company of friends, family, and sometimes co-workers. Even when I am traveling with Swedish kusins in other countries, they keep track of the time, and we always stop for Fika about 3 or 4 p.m.

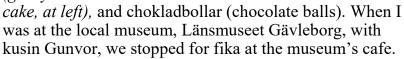
For the Swedish, one of the great pleasures in life is fika. In my family, we enjoy fika at 10

o'clock in the morning, and 3 or 4 o'clock in the afternoon. The world stops for them, and it is a wonderful way to relax and share stories. I have enjoyed fika in Finland with kusin Mona and her husband, Pelle. In Estonia, I enjoyed fika with kusin Birgitta. During the summer, at kusin Mona's home, we often partake at an outdoor table.

In my family, we mostly drink kaffe and enjoy sweet treats. Kanelbullar (Cinnamon Buns, at right) are at the top of the list. We have also enjoyed mazariner



(small almondflavored tarts with icing), kladdkaka (gooey chocolate



On 4 October, I celebrated fika on a special day – "Kanelbullens Dag" (Cinnamon Bun Day) – with kusins Johan and Birgitta. We savored our kanelbullar at Bönans Cafe on the Baltic Sea. Johan told me that this restaurant is known for its large and delicious

kanelbullar. He was right! My kanelbullar was both over-sized and delicious!

Another day, I had an amazing fika with kusins Gunvor and Birgitta at a restaurant with a stunning view of Lake Storsjön (at right). We enjoyed kladdkaka (gooey chocolate cake), vanilla ice cream with whipped cream, and a stunning view. It was so enjoyable and relaxing I didn't want to leave!

No matter where I have enjoyed fika, it is always the same – a joyous time with family and friends while we create lasting memories.



~Nathalie Taylor

Joy's Syttende Mai and New Lodge Celebrations

National Nordic Museum in Seattle, 17th of May with Norwegian Ambassador

> Joy signing Skadi Lodge's charter.







Mt Si stands majestically behind the new Skadi Lodge Sisters

Janna & Joy with the Troll at National Nordic Museum in Seattle



Southern California Damekor June 19 Program At left: Lynne at piano, Melissa back row, far right. At right: Program Flyer

