



# Bakke Land Posten

## Texas Hill Country News

Sons of Norway - Cleng Peerson Lodge #1-645

October 1998

Vol. 3 No. 10

### **BJARNI AND LEIF CELEBRATION ON OCTOBER 19 !!!**

The time has come for the membership of Cleng Peerson Lodge #1-645 to nominate and elect a new slate of officers who will take over in December. At our social meeting this month, the Lief Erikson Day celebration, our membership will be given an opportunity to nominate individuals in addition to those brought forward by the nominating committee. Your current officers have served for the past two years because the membership preferred continuity for the beginning of our new lodge. Henceforth, elections will take place every year. I believe that the lodge will profit in a variety of ways if we have fresh blood with new ideas. The first law of management theory is that "innovation comes from the outside." While current officers can be reelected, I encourage all of you to consider giving the lodge a solid one year commitment in one of the officer positions. When new individuals are elected we will be developing a group of past officers who will also be a tremendous, ongoing resource. In fact, the Executive Committee of the Sons of Norway First District has recommended forming a Past Presidents group which will meet to develop new ideas and program suggestions.

The First District consists of the states of Minnesota, South Dakota, Iowa, Nebraska, Oklahoma, Kansas, Louisiana, and Texas. It has about 17,000 of the 68,000 members in S/N International. We were one of five lodges in the First District that gained 10% or more members last year; in fact we were only one of two that gained over 15%. We earned a \$200 bond for this increase. Phil Erickson was our delegate to the District Convention last June at which Texas was voted to be Sub-District 8. We are grateful to Dorothy Sundet of Iowa, Sub-District 7 Director, for her assistance and encouragement for the past two years. No Sub-District 8 Director has been appointed yet.

We are planning to have our first fund-raising auction at the November Social Meeting. This should be one of the highlights of our year. We hope to have a professional auctioneer. Please consider donating and setting aside items that are still useful, with some value. We are not talking about a garage sale here. No junk! Perhaps there are items that you or your spouse can't stand but you value highly. Also, please consider asking a business to donate items. We will also be auctioning baked goods that you may wish to donate.

The outgoing Viking Fest '98 Board of Directors will meet in Waco on October 17. The membership of Cleng Peerson Lodge needs to convey its wishes concerning if, when, and where the next Viking Fest will take place. Please go along with me to Waco if you can.



See you at the Leif Erikson Celebration on October 19.

*Fred*

Fred Bolgen (512) 873-8786

**Watermark - Cleng Peerson - Father of Norwegian Emmigration to the USA (Viking May 1996)**

## Norwegian Berries

Part I: Wildberries

By Carolyn J. Størle, *Vanfem 1-108*

Submitted for Norwegian Cultural Skills Program

Although monastery monks in the early Middle Ages (1100s) investigated possibilities of growing foods, including fruits, and informed interested farmers, it was only the aristocracy who could afford such planting. *Kirsebærtær* (cherry trees) imported from Germany appear in Norway in the 1500s, orchards 200 years later, and produce for wide-spread sale only in the latter 1800s and following. The oldest tradition for berries, therefore, was food eaten raw and in season. Drying *kirsebær* was practiced in the 1600s. When information about fermenting processes was available in the 1700s, *kirsebærvin* (cherry wine) appears in domestic use, for celebrations, and for sale. Jams and syrups, which required sugar, an expensive commodity, were not prevalent until recent times.

*Bilbær* is a little flowering bush of the *lyng* family found all over Norway, especially in forests. Its pulpy, nearly black fruit is used in syrups, jams, and pancakes. Dried berries are used in medicine. *Tyttebær*, found and eaten while walking in the woods, were formerly preserved raw in water and then used throughout the winter in porridges and soups. Berries kept well when cooked. Dried, with a little sugar and honey, these were used as jam. Lingonberry juice, especially, was made use of as medicine for colds and sore throats. Tea made from its leaves was a common mealtime, as well as medicinal, drink in north Norway.

Eleven varieties of *bjørnebær*/*bjørnbær* are found in Norway in limited areas; *skogbjørnebær* the most usual. The fruits resemble *bringebær*, but are black or black-red and very good for making jam (*syltetøy*). The leaves have been used in folk medicine as a remedy against diarrhea; and extracts in gargle and ointment. *Bringebær*, cultivated since the Middle Ages, belongs to the rose family and is found in forests and stony places. Its red, or occasionally golden, fruit is a cohesion of pitted fruits. Orchard berries (*kjæbringebær*) have larger berries. Wild berries are found all over Norway. *Bringebær*, rich in vitamins and minerals, thrives best in acidic soils, as near forests. These are mixed with other berries in jam, or frozen whole for use in desserts. Sweet, they are eaten fresh or made into juice. *Molteplukking* (cloudberry picking) is regulated by legislation. Even in 1854, one needed a permit to pick *molte* on someone else's property. High in Vitamin C, *molte* had long use in treating scurvy. These berries are made into dessert porridges and wines and are considered gourmet berries by some people.

## Who's Buried in Halvdan's Tomb?

By Walter Gibbs, *New York Times 9/29/08*  
Hole, Norway

Something is moving inside a Viking burial mound said to be the ninth-century tomb of King Halvdan the Black. But some archeologist's are loath to enter, warning that whatever is in there could dissolve the spell of enchantment that helped make Norway a nation. A recent subsidence in the large, man-made hillock 30 miles northwest of Oslo has set off a debate over the urgency and propriety of excavating the site to save what could be the richest archeological cache in Scandinavia. Ground-penetrating radar and core samples indicate the likely presence of a 75-foot long, rapierlike wooden Viking ship and other treasures that could tell Norwegians much about the period when they terrorized the hemisphere.

Viking ships have been excavated before, but a local historian calls this one "Norway's Noah's Ark" because of Halvdan the Black's pivotal role in the ancient sagas and skaldic poems that form basis of Norwegian historical identity. Norwegian schoolchildren learn that Halvdan was a powerful regional king who was drowned in 860 when his horse-drawn sleigh plunged through the ice of Rands Fjord. They learn that he, or at least his head, was buried in a mound in Ringerike (modern-day Hole), and that his charismatic son, Harald Fairhair, became the first ruler of a unified Norway before the turn of the century.

The county's official archeologist urges an immediate excavation, saying a four-inch sinkage that she detected over five years could reflect a decomposition of large artifacts in the mound. Local political leaders are eager to attract tourists with a new Viking ship museum, but a top authority wants to save it for the future. Others also oppose a sensational dig fearing that it might puncture the founding lore and a national psychology.

Halvdan the Black, named for his black hair, is best known through "Heimskringla" the colorful and bloody sagas of the Norse kings recorded by the wandering Icelandic sage Snorri Sturluson in the early 1200's. Today Snorri's work stands beside the Bible on many Norwegian bookshelves and is the primary historical record of Norway through the year 1177. While Snorri's account of 26 Norse rulers predating Halvdan is clearly fanciful, it abruptly turns concrete with "The Saga of Halvdan the Black" and grows in detail and believability with his son Harald's conquests and the treachery of his grandson, Erik Blood-Axe.

## Høst Kalender

- Oct 17 (Sat) Viking Fest Board Meeting, Waco; all welcome —contact Fred Bolgen
- Oct 19 (Mon) Leif Erickson Day Celebration at Cleng Peerson Lodge Social Meeting, Ascension Lutheran Church, 7-9:30 pm**
- Nov16 (Mon) Cleng Peerson Lodge Social Meeting, Ascension Lutheran Church, 7-9:30 pm  
**Stor Auksjon (Big Auction)** and construction of tree decorations. Bring your auction items to Ascension Lutheran Church
- Dec 5 (Sat) Norwegian Country Christmas Tour & Lutefisk Dinner, Clifton, TX
- Dec 6 (Sun) Jultrefest Christmas Party — Joint with NST— Ascension Lutheran Church. Norwegian sandwiches and desserts! This will replace the regular December Social Meeting

### Ole and the French Restaurant

Ole and Sven saw a menu on the outside door of a French restaurant in Oslo. A beautiful waitress came to their table and offered them a menu.

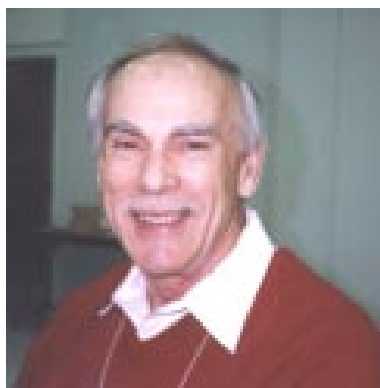
Ole said, "I don't need a menu, I jus vant a quickie." She slaps him and says, "Jus giv me your order, sir."

Again Ole said, "I vant a quickie!" She slaps him again. Sven grins and leans over to Ole and says, "Ole, I tink that's supposed to be pronounced, 'quiche.'"



Meet your Financial Secretary  
**Philmon Erickson**

Meet your Social Director  
**Don Nedrud**

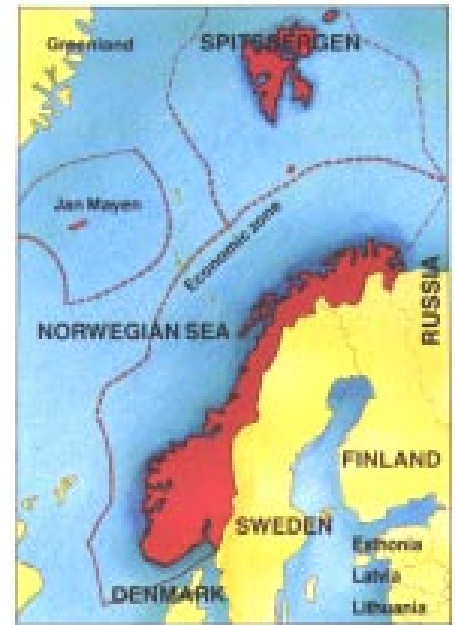


## Quest for Frozen Flu Pandemic Virus in Spitsbergen, Norway

Seven graves in Longyearbyen, the principal city of the island of Spitsbergen, some 700 miles from the North Pole, had been pinpointed as the most promising place to look for well-preserved specimens of the deadly 1918 flu pandemic. After digging it was found that the coffins lay in shallow graves rather than six feet deep in permafrost where the bodies would have been preserved for the last 80 years.

The victims were young coal miners 18 to 29 years old who apparently had contracted the flu on the boat that brought them to the island. They were buried in haste due to fear of the contagion that had taken

their lives. However, the pathologists on the Canadian team that led the expedition were hopeful that the degraded samples they obtained may have traces of the flu virus they sought. The scientists were attempting to be able to decode two important flu genes which might explain the virulence of the 1918 flu strain.



Meet your Assistant Cultural Director  
**Todd Jermstad**

**Sons of Norway  
Cleng Peerson Lodge #1-645  
Austin, Texas  
Instituted February 14, 1997**

**Mission statement.** The mission of Sons of Norway is to promote, preserve, and cherish a lasting appreciation of the heritage and culture of Norway and other Nordic countries while growing soundly as a fraternal benefit society and offering maximum benefits to its members.

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**Gratulerer med Fodselsdagen!  
(Grah-tew-LEHR-er meh FERDS-els-dah-en!)  
Fer OKTOBER**

2	Vivian Sando	25	Linnea Ward
18	Irene Oaks	28	Cottie Israels
21	Michael Stauffacher		

Meet your Historian

**Mary Nedrud**



The October Meeting will be Monday (October 19)

# Bjarni and Leif Celebration!!

*Also Nominations for New Officers*

Ascension Lutheran Church in Austin at 7:00 pm

(6420 Hart Lane, Corner of Balcones overlooking MOPAC, between 2222 and Far West)

***Bring godter og matbit --(goodies and snacks!!!)***

## Sons Of Norway

**Cleng Peerson Lodge #1-645**

c/o Editor

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This is the first edition of the *Bakke Land Posten* available in color on the WWW. Email Phil or Erik for the Web address. Enjoy!!!