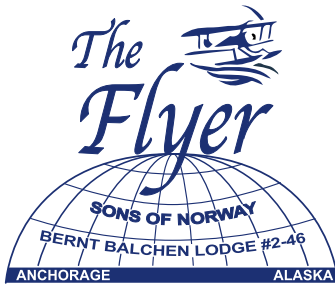


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October 2020 oktober

SONS OF NORWAY BERNT BALCHEN LODGE – PRESIDENT’S MESSAGE

Greetings Lodge Members!

Well we did it! The lodge’s first ever takeout dinner was prepared, packaged and 71 Faar-I-Kaal meals were picked up at Viking Hall in one short hour on September 19th! Huge thanks to the crew that made this possible – Tina Watts, Lisa Nelson, Carolyn & Loren Leman, Cynthia Olnes, Ruth Kvernplassen, Christie Ericson, Lise Kristiansen-Falskow, Karen Casanovas, Amanda Saxton and Janel Ireton. Once again, tusen takk to Golden Member Sig Restad for providing the fresh vegetables for this dinner and for the potatoes for lefse making.

With the success of this takeout dinner, it’s been decided to go forward with the Lutefisk and Meatball dinner. Chairs Patrick McCormick and Tim Andrews will need an advance headcount for this very popular dinner and lots of volunteers.

Please complete the order form at: <https://bit.ly/lutefiskdinner> and let them know if you can help.

The lodge’s 24th annual Scandinavian Bazaar/Nordic Market will be held indoors and out. Chairs Charlene Howe and Gayle Mathiesen have adjusted this event to follow health guidelines to keep all safe. Check out the flyer on page 9 for more information and please spread the word that the Nordic Market is happening and still featuring the best lunch in town, great vendors, lefse and much more.

Lodge members are encouraged to join us during our monthly ZOOM meetings – send us your email and we will send you an invite. Please reach out to any of the lodge’s officers for questions and suggestions.

In closing, I want to recognize the loss of one of our cherished members. Steinar Hansen, a life member since 1962, Past President of our lodge, as well as holding numerous officer positions and chairing numerous events over the years. He will be greatly missed by all. You can read more about Steinar on page 2, in a tribute written by Eva Bilet and Marit Kristiansen.

The Lodge was just recently notified of the passing of another past Lodge President, Dwight Hovland. Long time members expressed fond memories of Dwight and his wife, Aurora. You can read his full obituary on page 8.



Christie Ericson and Lise Kristiansen-Falskow greeted lodge members picking up their takeout Faar-I-Kaal dinners.

*Fraternally yours,
 Linda Bustamante, President
 Sons of Norway, Bernt Balchen Lodge
 Bustamante@qci.net*



VIKING HALL 907-349-1613 8141 Briarwood Street • Anchorage, AK 99518

Website: <https://www.sofnalaska.com> Facebook: www.facebook.com/BerntBalchen Instagram: [@sonsofnorwayanchorage](https://www.instagram.com/sonsofnorwayanchorage)

Sons of Norway International: <https://www.sofn.com> Submit Articles for The Flyer: kvern66@gmail.com Attn: The Flyer

Steinar Hansen

Always in our hearts and minds

On September 15, 2020 we lost one of our life members, Steinar Hansen, age 87. He suffered a massive stroke and unfortunately he did not survive. Steinar and his wife Reidun joined our lodge in 1962 and soon became very active members you could always count on, the kind you think will always be around.

Steinar was the general contractor during the building of Viking Hall, and continued to volunteer on maintenance tasks. He served in many Lodge and Viking Hall positions, including Lodge President.

Whether it was to help at Mother's Day brunch, Faar I Kaal dinner, Smoked Black Cod dinner, the Fish Boil event, making gravlax for the Scandinavian Brunch; and as a vendor at the bazaars with his beautiful wood creations, he was always a guy with a ready smile.



In 2017, Steinar received the King Olav V Medal from His Majesty King Harald V – well deserved.

Our sincere condolences to his wife, Reidun, son Bjarne Hansen, daughter Anita Persson and their families.

Vi lyser fred over hans minne.

Eva Bilet

Marit Kristiansen

SUPER BOWL RAFFLE 2021 – SCHOLARSHIP FUNDRAISER

It's that time of year again!

Ticket sales for the Sons of Norway 2021 Super Bowl Raffle are now underway.

The raffle is the primary source of funds for the Sons of Norway Bernt Balchen Lodge No. 2-046 Language/ Heritage/Higher Education Scholarships.

The Raffle will again have 20 winners with a top prize of \$1,000. Only 300 tickets are sold so the chance to win is very generous, one in fifteen. Tickets are selling for \$25 each or a special deal of 5-for-\$100. The drawing will be held during the airing of Super Bowl LV on Sunday, February 7, 2021.



Tickets are available from committee members John (562-2794), Sandra (243-2132), Jane (227-2735), and Wayne (748-0098). Please give one of us a call and we will arrange getting tickets to you.

Tickets will also be available at the upcoming Nordic Market, Saturday October 10th.



ROSEMALED CHEST FOR SALE

This chest was built and rosemaled by Thor Leif Jorgensen in 1989 for his nephew Eric Shortt.

Eric recently passed away and his brother, Carl Shortt, contacted the Lodge regarding the chest. Carl was in Anchorage for a short time this summer handling his brother's affairs.

Carl is of Norwegian descent – his mother was born in Trondheim, Norway – and felt the most likely person to appreciate this fine work was someone with Norwegian heritage which led him to contact the local Sons of Norway.

Carl's asking price is \$350. If you are interested and would like a closer look please contact Cynthia at 748-6301.



NORWEGIAN LANGUAGE & CULTURE CLASS - UPDATED!

After much discussion we have decided that the Norwegian Language Class will be offered by Zoom and not in person as originally planned. We might revisit this decision later in the year and transition to a socially-distanced in-person class if conditions improve.

We have also decided to offer only one class for all levels and are shortening the class time to one hour. Lillian Anderson and Christie Ericson will be team-teaching the class which will be held on Sunday evenings from 6:30-7:30pm. Class will begin October 11th and will run through May 2nd.

Normally the total cost of the 8-month class is \$20.00 for Sons of Norway members and \$40.00 for non-members. We will be waiving this fee as long as we are conducting the class online. (If we resume in person classes, we will charge a pro-rated fee for the remainder of the course.)

We will be using Sett i gang 1 for this class, although students who have previously taken the course might want to purchase Sett i gang 2 as well. See textbook information below. There is also a free online companion site to the textbooks which has lots of great resources if you want to get a head start:

<https://settigang.com/>

Required textbook for Beginner Class

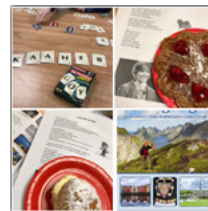
Sett i gang 1: An Introductory Norwegian Curriculum by Kari Lie Dorer & Nancy Aarsvold, 2nd edition, 2016. ISBN-13: 978-1530276004; ISBN-10: 1530276004. <https://amzn.to/35CVhvv>

Required textbook for Intermediate/Advanced Class

Sett i gang 2: An Introductory Norwegian Curriculum by Kari Lie Dorer & Nancy Aarsvold, 2nd edition, 2016. ISBN-13: 978-1540745712; ISBN-10: 1540745716. <https://amzn.to/2SFXYYb>

You must contact Christie Ericson to register for the course and get the Zoom login information: christieak@gmail.com or 602-0673. Please provide your name, email address, and phone number.

Please note: our course plans will also be contingent on any state or municipal coronavirus restrictions and will be revised as necessary.



“Happy Birthday!”



SUNSHINE REPORT



“Gratulerer med dagen!”

OCTOBER BIRTHDAYS

Greetings are sent to our members celebrating a birthday who are at least 75 years young!

Lori Kincaid
John A. Olnes

Anna Decker
Gust K. Wahl

Bruce B. Brunsvold
Dinah Ann Martin

If you know someone who needs a little sunshine

Call 696-0725 (cell - 862-1143) or email Cindy McDowell: ccmcd38@hotmail.com

MEMBERSHIP NEWS!

Welcome to our new members: *Emily Amundson, Kirsten Bowers, Soren Orley!*

Sons of Norway continues to maintain its dedication to the personal and financial well-being of its members.

For 125 years that devotion is the heart and soul of the organization and fuels a collective passion for personal and cultural enrichment.

A BIG Thank You to current members for paying your dues!

LUTEFISK DINNER IS GOING "TAKE-OUT"!

The falling temperatures and golden leaves tell us that Lutfisk season is upon us! As was done with our successful Faar-i-Kaal dinner recently, we will not be dining in the Lodge this year, but will instead be offering this year's Lutfisk Dinner as take-out only.



In order to gauge interest for this unique Scandinavian meal, we ask that you please respond in the link below to let us know how many dinners you would like to order.

On the form you will be able to let us know how much (or how little) of the curious fish you would like, or if you would prefer the more socially acceptable meatballs. Additionally, we will be offering potatoes, carrots, cranberry sauce, lefse, and dessert. The cost will be approximately \$30, and the lodge will contact you to arrange pre-payment.

Pre-ordered dinners will be available for pick-up at the lodge at 5:00 pm on Saturday, November 14th, but don't delay!

Orders for this wonderful traditional meal must be placed by Thursday, October 15

Use the simple pre-order form found here:

<https://bit.ly/lutfiskdinner>

If you have any questions, please contact Lutfisk Dinner Co-Chair Patrick McCormick at 907-632-9982. Tusen Takk!

LEFSE MAKING HELPERS NEEDED FOR LUTEFISK DINNER



A Big TUSEN TAKK to all who helped with Lefse Making for the Nordic Market.

If you missed the fun, we will need more help for the Lutfisk Dinner. No experience necessary, there are seasoned teachers to show you how. Or, if you are still unsure about it, there are other ways to help.

Lefse making for the Lutfisk Dinner is scheduled for November 6th, 7th, and 8th.

It is important to know the number of helpers expected in the kitchen at any given time. For that reason we are asking volunteers to let us know the date(s) and time(s) they would like to help rather than "dropping by" as has largely been done in the past.

We are also asking for a minimum 2-hour commitment. Contact us via email at olnescja@gmail.com with "Lefse Making" in the subject line or call Cynthia at 748-6301.

Are you a lefse roller or do you help with turning/cooking and packaging? Tasks during a typical 3-day lefse-making session, Friday through Sunday, are listed below.

Friday (3-6pm): Wash, boil, peel, and rice potatoes; set up lefse making stations (griddles, cooking and rolling boards, rollers, etc.); set up cooling, sorting, and packaging areas.

Saturday (9am-6pm): Mix potato and flour into dough; form lefse dough balls, roll and cook lefse; wash, boil, peel, and rice potatoes; sort and package lefse, and clean-up work stations.

Sunday (9am-3pm): Mix potato and flour into dough; form lefse dough balls, roll and cook lefse; sort and package lefse, and clean-up work stations.

Merlin Hamre, the ServSafe certification holder for the lodge, is committed to having strict guidelines in place to provide a safe food preparation environment in the kitchen. For the health and safety of everyone personal protection items and practices will be required—face masks, gloves, and recommended hygiene along with ventilation and distancing. The event would also follow existing State of Alaska and Municipal mandates and recommendations.





DISTRICT 2 – ZONE 6 NEWS

Greetings from your Zone 6 Director! Zone 6 comprises the seven Sons of Norway lodges in Alaska, and as Zone Director, I serve as the liaison between the Alaska lodges and the District 2 Board. (District 2 includes lodges in AK, WA, OR, and ID.)



Normally the District 2 Fall Board Meeting is held over three days at the beautiful Trollhaugen Lodge in the Cascade Mountains, but this year was a little different. Due to concerns over traveling during the pandemic, we decided to hold a condensed meeting via Zoom.

Like most lodges throughout Sons of Norway, the lodges in Alaska and District 2 have had to cancel dinners and other activities due to the pandemic. Those lodges that own buildings have seen a great loss of rental income. They are hanging in there financially, but just barely. Some lodges are not meeting at all, but stay in touch with members via telephone. Other lodges have had outdoor meetings and get-togethers during the summer months, but those plans will change as the weather gets colder. Many lodges are trying out creative ways to raise funds and are continuing to look for alternative ideas to stay in contact with their members.

A new referendum was voted on by Sons of Norway Convention Delegates and passed, giving lodges the ability to hold referendums via electronic vote or postal mail. In addition to having this option to vote electronically or by post, lodges may also opt to keep their current slate of officers in place for another year if they would like to avoid holding an election this year altogether. Remember all elected delegates are still required to fulfill their duties as a delegate until the next Convention. If you find you are unable to fulfill these duties, which includes voting, it is essential that you contact me.

Planning for Zone Seminars in spring 2020 is going ahead. As we get closer to spring and it looks like COVID is still a concern, we will push the Seminars back to the fall and will play it by ear after that or look at alternatives. If your lodge is interested in hosting a Zone Seminar or you have ideas for topics you would like to see covered, please contact me.

Some activities that Lodges are doing or plan to do:

- Monthly business/membership meetings via Zoom
- Socially distanced outdoor get-togethers, walks and hikes (Friluftsliv!)
- Knitting group meetings, language classes, trivia nights via Zoom
- Book clubs/talks, language conversation groups via Zoom
- Cultural programs via Zoom featuring speakers on various topics
- To-go dinners prepared and packaged for pick-up/delivery
- Dinner kits to-go
- Drive-thru Swedish pancake breakfasts
- Scandinavian Bazaars offered virtually or modified to be an outdoor/indoor Nordic Market
- Fundraisers and raffles, no-bake bake sales, silent auctions (in person or virtual),
- Virtual programs (via Zoom or Facebook Live) through Scandinavian organizations such as the Nordic Museum in Seattle and Vesterheim Norwegian-American Museum in Iowa
- Promoting and participating in Sons of Norway Cultural Skills and Sports Medal programs

As always, if you have any questions or suggestions, please feel free to contact me.

Christie Ericson
District 2, Zone 6 Director
christieak@gmail.com 907-602-0673

CULTURAL CORNER

Timber Framing from Norway to America: A Conversation with Dale Kittleson

October 20, 2020 (4:30-5:30PM AK Time) via Zoom



Join us for a conversation with Master Timber Framer, Dale Kittleson, who recently raised Vesterheim's own Timber Frame in Heritage Park! Learn the history of timber framing including grindbygg, a Scandinavian style of timber framing from Norway, and American Square Rule style. Learn why and how these styles shifted and changed with immigration, to what we see today. We will also get a sneak peak into Dale's process from the studio to what stands today in Heritage Park!

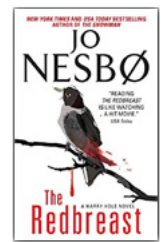
This online event is free, but you must register.

<https://folkartschool.vesterheim.org/class/2020-10-20-Timber-Framing-from-Norway-to-America>

Vesterheim Bokprat (Book Group)

October 21, 2020 (4:00-5:15PM AK Time) with Maren Johnson

Join us in October to discuss *The Redbreast*, the third book in the Harry Hole detective series by Jo Nesbø. Detective Harry Hole is assigned to the U.S. President's convoy when he visits Oslo for an Israeli-Palestinian peace conference. When Hole stops a would-be assassin, he is charged with unraveling the case of the assassins. In his investigation, he uncovers how the events of WWII, the Nazi occupation of Norway and Norway's contemporary role as a peace builder are intertwined.



This online event is free, but you must register. <https://folkartschool.vesterheim.org/class/2020-10-21-vesterheim-bokprat-october>

FAAR-I-KAL FUN



From Eva Bilet: A great big Thank You to Lisa Nelson and the Faar-i-kaal crew for being willing to get together during this trying time and cook one of Norway's most popular dishes for us. I was really pleased with the use of appropriate containers, keeping the wet food separate from the dry food. Nice touch with chopped parsley!

Great job people! Thank You. Eva Bilet



Past President, Bernt Balchen Lodge

Dwight Richard Hovland Sr.

March 8, 1930 - September 23, 2020

Longtime Anchorage, Alaska, resident Dwight Richard Hovland Sr., 90, died peacefully of natural causes on Sept. 23, 2020, with his loving and devoted wife Aurora at his side at their home in Vancouver, Wash.



Dwight Sr. was born on March 8, 1930, in Ada, Minn., to Adolf Hovland and Zella DeWitt. He obtained his Bachelor of Arts degree from St. Olaf College in Northfield, Minn., earned his Ph.D. in soil science from the University of Minnesota, and taught soil chemistry at South Dakota State University, where he met his future bride. In 1970, Dwight moved to Anchorage to accept a position as a Soil Scientist for the U.S. Department of Interior's Alaska Joint Pipeline Office during the planning and construction phases of the trans-Alaska pipeline system, and transferred to the U.S. Bureau of Land Management (BLM) after the pipeline was completed. He married Aurora Salazar in Anchorage on Oct. 8, 1971, and together they raised two sons. He worked for BLM in Anchorage until his retirement in 2000.

Dwight was involved in community activities. He was a member and past president of the Sons of Norway, Bernt Balchen Lodge 2-46, and a longtime member of both the Filipino Community of Anchorage, Alaska Inc. and the American Society of Agronomists. He enjoyed music, genealogy, hiking and traveling.

Dwight Sr. is survived by his wife, Aurora Salazar Hovland; sons, Dwight Jr. (Amy) and Clare (Julie); granddaughters, Avery and Harper, all of Washington state; and numerous cousins, nieces and nephews in Minnesota.

Dwight Sr. was preceded in death by his parents, Adolf and Zella Hovland; and seven siblings who resided in Ada, Minn.

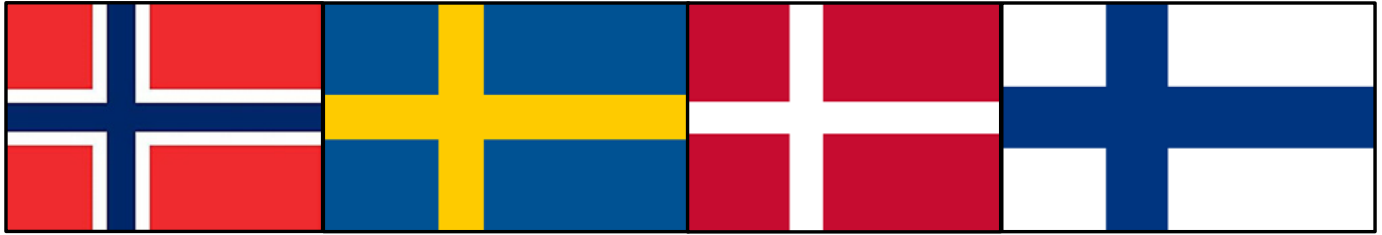
Funeral arrangements are by Evergreen Memorial Gardens in Vancouver, Wash. No memorial service is planned. Dwight will be laid to rest with his parents and siblings in Ada, Minnesota.



Our lodge continues to donate canned goods, non-perishable foods and money to the local food bank.

Please bring your food or monetary donation in to Viking Hall.

Please consider helping those who are less fortunate.



Our 24th Annual **Scandinavian Bazaar**, this year is the

NORDIC MARKET

October 10, 2020 | 10 am - 4 pm

Viking Hall 8141 Briarwood Street



New this year - we will have the Market indoors and out! Several outdoor cultural demonstrations will include Rosemaling, Drop Spinning, Woodworking, Weaving and Strikkekafe. There will be lively Scandinavian music, lefse for sale and hot cider, coffee. The café' is serving take-out foods. Health guidelines are followed to keep all safe.



There will be many top quality Scandinavian items for sale, including:

- | | |
|----------------------------------|---------------------------------|
| Norwegian Nisse | Felted Wool items |
| Handknit Norsk mittens | Hand-dyed silk scarves |
| New Book "Winter of the Wolf" | Jewelry |
| Scandinavian design wool pillows | Lobben boots |
| Handsewn aprons | Swedish leather bracelets |
| Vintage Norwegian sweaters | Finnish and Russian handicrafts |
| Ekelund Swedish linens | Handmade lefse rolling pins |
| Alaskan art & ceramics | Stained Glass |
| Finnish kicksleds | Handcrafted wooden items |

Still serving "the best lunch in town", the **Velkommen Café** will offer takeout items of Polse (reindeer dog in lefse), Ertesuppe (yellow pea soup), Lapskaus (beef vegetable stew), Krumkake, Danish Pastries, Blotekake (rich layered cake), Risengrot (rice porridge), Meatballs on a Stick served with fresh Alaskan lingonberries, and more!

Fresh Lefse, Cardamom Bread and pasties will be prepackaged for sale.

Our popular Silent Auction will be open until 3pm.

Come and Enjoy!