



# EMBLA NYHETER

## EMBLA LODGE NO. 2 DAUGHTERS OF NORWAY

FEBRUARY 2003

VOL. 16, NO. 1

Editor — Marie Hayden

### EMBLA CALENDAR

March 6th - 7 pm - Bethlehem Lutheran Church. Past Presidents Norwegian Bake Sale. Program:

#### **Let's Talk: Let's Talk Membership; Let's Talk Programs!**

Membership Input Wanted at Next Meeting.

Why did you join Daughters of Norway? Why do you keep coming? These and other such questions about membership and meetings will be the topic of brainstorming from our Embla #2 members at our next meeting, Thursday night, March 5th.

Our Ester Moe #39 - Anna Kolbjørnsdatter #36 Sister, Jean Clark Kaldahl, appointed as Grand Lodge Membership Co-Chr for the WA, OR and MT lodges, will lead this lively discussion and record our input to share with other lodges. It is her intent to visit all 13 groups in this territory. She has completed two so far. We are the third to invite her here.

Jean is a recent resident to Washington and lives in Port Townsend. She comes with a zeal for listening and gleaning ideas and opinions of our group.

As a reward "Katrina" will come along and tell a short story, too. It will be the one, *Ladies Aid and Lutefisk*. You won't want to miss this dual opportunity. See you then.

March 12th, 7 pm SCC, room 208 - Norwegian Heritage Committee.

March 22nd - Saturday - 10 am coffee. Board meeting at Carol Kemp's home.

April 3rd - Thursday - 7 pm - Regular meeting at Bethlehem Lutheran Church.

April 16th - 7 pm SCC, room 214 - Norwegian Heritage Committee.



Jean Clark Kaldahl

### NORWEGIAN HERITAGE FESTIVAL

The 28th Norwegian Heritage Festival will be held April 26, 2003 from 11:00 am to 3:00 pm at Pacific Lutheran University in the Knutson Room and Scandinavian Cultural Center. The Regency Room is open for children's crafts led by Julie Hebert.

Embla #2, Daughters of Norway, are the chair persons this year. They have wonderful support from the Scandinavian Cultural Center, Nordlandslaget, Western Rosemalers and the Sons of Norway, Norden #2.

There will be many craft tables. The entertainment is always exciting to see and hear. Janet Ruud and Guttorm Gregerson will be the MC's.

Raffle drawings will be held throughout the day. Be sure to buy your tickets at \$1 each or a yard of tickets for \$5.

Delicious food will be served. Mouth watering pea soup, thick Rømmegrøt, open-faced sandwiches, Norwegian hot dogs, and lefse. There will also be a couple of bake sales.

Renew your "Heritage" with family and friends.



Carol Kemp,  
Embla's new  
president  
for 2003



Outgoing president, Harriet Swieso and incoming president, Carol Kemp

Greetings to my sisters in Embla. I am so pleased to serve Daughters of Norway as your new president. Thank you for this opportunity. One of my goals for the year 2003, among others I'll share with you in future issues, is to try to establish more effective uses of time without our business and board meetings. You can help me do this by being mindful of making motions before discussions become too lengthy. It is best to have a motion and second before discussion gets underway. Also, call for the vote on the motion when you think "enough has been said." I will do my best, but I need your help, too. If we all work together, we can keep the progression of the business part of our meetings moving quickly forward. As part of this process, there will likely be more responsibility given to committees and their role in achieving our goals. Please volunteer and/or say "Yes" when asked to be on a committee. We're all in this together and sharing in these ways is cozy and sisterly.

EMBLA's installation of new officers on January 16 was an elegant and dignified event. Installing Officer Olive Rudsdil, Grand Lodge Past President; Installing

Marshall Emilie Pedersen, Embla Past President; and Escort Team Captain, Janet Ruud, Grand Lodge Past President conducted the ceremony. The Escort Team consisted of Janet Ruud, Karin Moye, Carol Voigt and Verle Congdon. Annette DePudyt sang "Kan du glemme gamle Norge?" bringing tears to many an eye. Our own Leikarring danced beautifully and joyfully. Elda Sulerud and Iona Dhaese were the accompanists for the evening's program.



President to be, Carol Kemp and Installing Marshall, Emilie Pedersen.

There were many guests in attendance, including family and friends of the new officers, President of the Tacoma Sons of Norway Lodge, Tom Heavey; Director of the Scandinavian Cultural Center, Susan Young and her husband, Ben; and several sisters from other Daughters of Norway Lodges. Also in attendance was the Secretary of the Grand Lodge, our own, Dena Iverson. The Past Presidents' Club, Tacoma Sons of Norway Lodge and the president's husband, Richard Kemp, presented flowers to the new president of Embla.

Everything was so lovely. Esther's dolls in bunader festively decorated the tables with Florence's flowers and finery in

red, white and blue. The food table exhibited two dolls dressed in the national costumes of the outgoing president (Harriet Swieso - Hardanger) and the incoming president (Carol Kemp - Gol in Hallingdal). The traditional goodies provided by the Past Presidents' Club were delectable beyond compare! The entire evening made my heart sing.



Heartfelt THANKS to the outgoing and retiring officers who have served us well and CONGRATULATIONS to all the new officers as they assume their duties.

May Peace and Harmony prevail within our lodge! God Bless Carol

#### COOKING CLASSES

Scandinavian Cultural Center  
 March 19th - Wednesday  
 March 26th - Wednesday  
 March 29th - Saturday  
 July Willison - 253-839-8962

#### BEGINNING NORWEGIAN

Janet Ruud  
 6:15 pm before each regular meeting at Bethlehem Lutheran

#### GIG HARBOR HISTORICAL SOCIETY MUSEUM

Tuesday - Saturday - 2-4 pm  
 Scandinavian Immigrant Exhibit



EMBLA LODGE NO. 2

Daughters of Norway 2003 Officers

Back row l to r: Marshall Katie Anderson, Outer Greeter Grace Bredeson, Inner Greeter Marilyn Carlson, Head Trustee Karen Bell, Treasurer Christine Engstrom, Assistant Marshall Janet Ruud, Financial Secretary Kari Stackpole, and Musician Elda Sulerud. Front row: 2nd Year Trustee Annette Dennis DePudyt, Secretary Lisa Ottoson, Vice President Delphine Johnson, President Carol Kemp, Judge Harriet Swieso and Cultural Director Janice Kelly. 3rd Year Trustee not shown.

### NORWEGIAN COOKING

author, Solfrid Rørlien Saue  
Baketradisjonar og bakedag  
(baking traditions and baking  
day)

There is a rich baking tradition down by the fjord and I expect no objections to my beginning this section on Hardanger with *krotakaker* and flatbread. When the hired baking ladies arrived at your farm, they were to bake enough for at least six months. It was hard work, but these get-togethers were very much looked forward to, not least by the children on the farm.

The Society of Rural Women of Kinsarvik has carried on this social tradition in the form of a public baking day. They sell *krotakaker*, *potetkaker* and other homemade breads to raise funds for a new village hall. Sweet morello cherries and other berries are also sold, if ripe.

In 1984, they wanted to try something new at their annual ar-

rangement. They would make an attempt at getting into The Guinness Book of Records by staging a *krotakaker* baking marathon that was to last several days and nights. A local newspaper, The Hardanger, gave their support and on June 18th thirty-four baking ladies got started. The enthusiasm was enormous, and authentic experience was no requirement. If you were related to a member, no matter how distantly, you could join in. The youngest on the baking team was 8 and the oldest 89 years old.

3000 *krotakaker* was the final result, and throughout the hours of baking, dough was continuously kneaded, rolled out and put in the oven. A number of radio reporters and journalists from other newspapers turned up, and very soon orders for *krotakaker* were pouring in.

Everything went according to plan, with four-five hour shifts of three-four persons at a time. Of course, inspectors observed the

whole affair, and the *krotakake* baking of 1984 was entered in the record book!

Flatbread and *krotakaker* were baked both in the spring and in the fall, *krotakaker* on Thursdays and flatbread on Fridays. It was always very important to have some bread or cake in the house.

When *krotakaker* were baked, there were usually three or more baking ladies in the baking house. One would knead and roll, another decorate (*krota*), while the third baked. A good result was dependent on all three. *krotakaker* were baked in a special brick oven. An iron plate, about three feet long and one and a half feet wide, was fixed to a frame in an oval opening in the middle of the oven. Alder wood in pieces of two feet were neatly stacked on either side. Three vents on top let the smoke out. A special wooden spade was used to place the cakes into the oven. *krotakaker* were everyday food. They were broken into four pieces and soaked with butter and *prim*, or other good things.

Today few people know the old methods of baking, but *krotakaker* can easily be baked on an electric griddle plate. Try it! You'll find an excellent recipe under Brakanes Hotel.

Thank you, Florence Buck, for sharing this delightful article from a special cookbook at our last meeting.

### EMBLA MEMORIAL

to our Embla Sister, **Doris Polkey**, joined May 7, 1998, and died February 14, 2003.

Doris was in Christian Education and camp ministry at First Presbyterian for over 30 years. She loved Embla and spent hours making the Norwegian flags we sell at the craft table. We will miss her loving spirit.

Embla Lodge #2  
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*If you have  
corrections or  
want to add  
names, please  
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253-759-4451*



Florence Buck,   1  ,   2  ,   3  .



Danna Rudsdil,  
Pearl Cristofferson  
and Annette Rudsdil