



Midnight Sun



An Evening with Terje Mikael Hasle Joranger Promoting Crossings 200

By Linda Wacker

On September 8th, 2024, 33 persons attended an evening event, learning about the international celebrations taking place in Norway, Canada and the USA throughout 2025, commemorating 200 years of emigration from Norway to North America. Terje Hasle Joranger, Professional Coordinator for Crossings 200 and Director of the Norwegian Emigrant Museum, presented a slide show about the planned celebration and answered questions about immigration from Norway as well as more recent emigration to Norway.

Terje generously forwarded a PDF version of his slides, and they are attached for your review. He commented that he very much appreciated the opportunity to present and found us “to be a very attentive group”. He enjoyed the conversations with members. He

remarked that he had heard much about Regina and Saskatoon in conjunction with literature on Norwegian immigration to Canada so really appreciated visiting the locations. He extends a warm invitation to the Emigrant Museum to any members visiting Norway.

I don’t tend to think of Norway as a country that receives many immigrants. One of the aims of “Crossings 200” is to create a meeting place for dialogue and, as stated in the slides, it welcomes debate about the “situation of immigrant youth and wishes to highlight the situation of young asylum seekers in Norway today.” We received a handout, entitled “Crossings 200”, that stated that the number of immigrants to Norway has surpassed the number of emigrants from Norway. It states, “From the late 1960s Norway has seen an influx of



(L-r) SCOR President Susan Bjorndalen and Terje Hasle Joranger

labor migrants from other parts of the world, including Yugoslavia, Pakistan, Somalia, Syria, Poland, the Baltic countries, and from 2022, Ukraine”.

There is ambivalence in Canada about the numbers of immigrants that have been welcomed into our country and whether we can handle the influx. There is also concern about the cultural values and practices brought by immigrants. It is all a challenge to our Nordic upbringing and one that needs to be discussed. We are all a product

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of immigration, even if it was 200 years ago. I have noticed that once I receive a service or even have a meaningful conversation with an immigrant, I share a feeling of comradery and see them as a person who belongs here.

I am wondering if our club would be interested in inviting

a new Canadian to an event to talk about his/her experience as a newcomer to Canada. It could be an initiative for “Crossings 200”. I read a submission from the Norwegian Association of Montreal on the “Crossings 200” website. They hosted an immigrant from Vietnam, now a Lieutenant Commander, to talk about her

life story including her family’s escape and the challenges she had to overcome to be the proud Canadian she is today.

[Click here for the slideshow presented by Terje Hasle Joranger.](#)

Fall in Finland and the Baltic

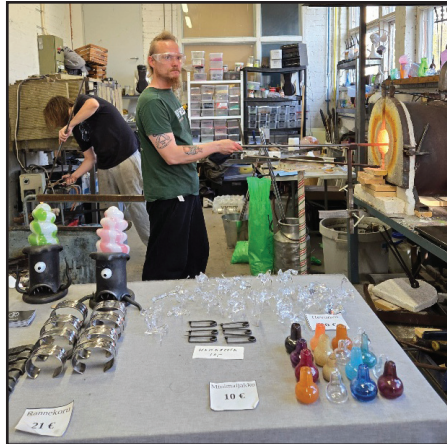
by Brenda Niskala

In October of 2024 I was fortunate to take a trip to Lithuania, Latvia, Estonia, and of course, Finland. It’s a beautiful time of year to travel in the forest countries, and yes, there were even northern lights.

Having left the prairies at the end of it’s golden height, it was like an extension of the season, with the birch, aspen, and maple putting on a good show, contrasting beautifully with the Scots pine. The fields were green, with lots of new growth.

Hallow-e’en is just being recognized there. No Thanksgiving, of course, but we did have pumpkin soup. The food was magnificent. Fish in one form or another every morning for breakfast – smoked, pickled, in tomato sauce. In the glass making village of Naata-Jarvi (near Ittala), just north of Tampere, Finland, the glass blowers were making beautiful glass pumpkins.

The neighbouring village are weavers. Lapuan linens and woollen weaving are recognized internationally, but the heart of the workforce is in the village of the same name.



Glass works in Naata-Jarvi, Finland

Similarly in Vilnius, one street radiating from the centre of town housed all silversmiths and their shops. Another was



Side street in Vilnius, Lithuania

entirely hairdressers. The medieval community of trades tradition is strong. In Riga, the guild system influences the architecture, and the famous black cat of Riga illustrates the power of art and symbolism.



Black cat of Riga, Latvia

Baltic amber is especially plentiful in the fall, as the Atlantic Dimensional Ocean Current (AMOC), which runs from the Gulf of Mexico to about Svalbard, Norway, keeps western Europe temperate, and churns the waters of the Baltic, washing the beautiful chunky resins from the ancient forests to the shores of the Baltic.

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Fall in Finland and Baltics cont. from Page 2

It is most possible to find amber while on a walk on the shore in October, I was told.

It is also possible to find excellent forest mushrooms, which are fried, or made into delicate soups. Our bus driver picked a shopping bag full at one stop on Saaramaa. Saaramaa is an Estonian island, not far from Gotland. One day in October of 2008, a discovery of two Viking ship burials near Salme on Saaramaa redated Viking history back 200 years, to 650 AD. Kurasaare, Saaramaa's main town, has an excellent castle museum, and lots of sauna spas. The spa I visited has salt, steam, smoke, aroma and ordinary saunas and you could choose your temperature. They do expect people to wear swim suits, though, which is a little bit different.

Saunas were everywhere in the Baltics, and in Helsinki you can ride for an hour in a ferris wheel above the harbour in your own sauna car. 150 Euro a trip, though.

The Baltic countries support the visual arts and music, celebrate their writers and also their sports teams. The architecture is amazing and a quiet walk in the trees is always only a few steps away. The cities are not too crowded and very walk-able. Their histories are varied and fascinating. I skipped the KGB museum, the spy hotel tour, and the other remnants from pre 1990 in Lithuanian, Latvia, and Estonia, but couldn't miss the Estonian Hill of Crosses, where pilgrims have left over 100,000 crosses to commemorate their losses from at least 1831. The



Hill of Crosses, Estonia

Soviets bulldozed it but the ancient hill fort survived, and the art of cross-crafting is now declared an UNESCO intangible cultural heritage.

Enjoying the mostly mild weather, it was hard to remember we were so far north. Helsinki is 60.19 degrees latitude. Vilnius is 54.68. Regina is 50.44. If we did need warming up, all the outdoor patios were still open, with heavy blankets or reindeer hide slung over the chairs to keep patrons warm, and burners throwing just the right amount of heat. The coffee was excellent everywhere, and the mulled wine (glögi) was pretty good too. Cardamom-



Cinnamon buns in Helsinki, Finland

flavoured cinnamon buns were the main coffeehouse attraction. I adore the chocolate-covered marmalade (dark chocolate coated jellies) flavoured with juniper, rowan berry, cloudberry, raspberry, blueberry, and even black current with rye bread crumbs and balsam. If you find Julia by Fazer, it's very worth your while to try it. (It's what I passed around at the Fall SCOR supper.) I hope to find some in my Christmas stocking!!



Riga skyline, Latvia

UPCOMING EVENTS

Fishy Friday

When: Fri. Jan. 3, 2025 at 5:30 pm

Where: Western Pizza South
(3847 Albert Street)

RSVP by Jan. 2 to

scoreventsregina@gmail.com

Keep watching for updates on additional events including the AGM, Summer Solstice and other upcoming Fishy Fridays.



Norsk Høstfest 2024

by Brenda Niskala

Last September three members of the Scandinavian Club of Regina, along with tens of thousands of others, drove to Minot, North Dakota for the 46th annual Norsk Høstfest. Founded in 1978, it's North American's largest Scandinavian festival. 600 volunteers make the event happen, helping to celebrate Norwegian, Swedish, Finnish, Danish, and Icelandic culture through entertainment, authentic food, cultural displays and demonstrations, and lots of socializing.

It's a second visit for Carol Olson and me, and a first for Carol's partner Chris and Carol's sister Corinne. We met many Saskatchewanians down there. Many treat the event as an opportunity for a family reunion. The RV camp right on the fair grounds make that a very affordable and convenient option. We booked months in advance, and were able to get a good hotel rate. The rooms were a lot more costly when booked in September!

It's an easy four hour drive to Minot from Regina, and the city has many charms in addition to the festival, including the Scandinavian Heritage Association Museum and Park, showcasing an historic stave church which was brought over, board by board, from Norway and reconstructed near downtown Minot. You can't miss the massive red Dala Horse.

Carol claims as her best memory from this year's festival



Historic Stave Church

the Bunad Parade, which had costume representation from most of the Norwegian provinces, including that of her heritage. The models were led into Oslo



Modelling a tradition Norwegian costume

hall by the beautifully resonating Hardinger fiddle, with its unique 4 string over, 4 string under hand crafted soundboard.

Chris and Corrine found help in detailing their respective



Playing a hardanger fiddle

heritages at the genealogy table.

I may have overspent my budget on the Finnish glass birds and Ittala mugs, the Swedish bluestone jewellery, and the woollen weaving from Bergen. I managed to resist the gorgeous sweaters, but for me the real showstopper was the excellent food. There was a lutefisk-eating competition, (pass), the rice pudding just like my mom made, meatballs, an excellent Finnish stew, and a show stopping Danish sandwich plate.

We attended some of the cooking classes, too, learning (and sampling). There were six different dishes prepared in front of an audience each day, for twenty four possible chef experiences. The poached salmon with Dill creme fraiche got the most votes from us.

Other demonstrations included author readings, hand and loom weaving, wood carving, spinning, and rose maling. Many people had their new wooden clogs decorated with rose maling, after being

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Norsk Høstfest 2024 - cont. from page 4



consulted on colour and design.

Just outside the main doors, the Viking Village demonstrated life in another age, with sword and axe battles and demonstrations in archery, blacksmithing, ancient

musical instruments, bead making, and nålbinding. Nålbinding is a stone-age method of forming cloth that predates knitting and crocheting, and originates in Denmark.

There were over twenty different performances a day in each of the five halls, as well as performers in the hallways. The youth choir wound its way through the crowds, accordion players entertained and encouraged dancing, and perhaps there were trolls. In the Great Hall, the big name guests entertained each evening. We went to hear Garrison Keillor, the well known raconteur, now 80, but still quite capable of singing, dancing, and telling stories for a mesmerizing two hour



performance.

Would I go to Norsk Høstfest again? Definitely. There is still so much more to see, to learn, to experience.

Next year's will be September 24 to 27.

Movie Reviews

“Christmas as Usual”

by Andrea Ashton

This Christmas I took the opportunity to watch Netflix’s Norwegian Christmas movie called “Christmas as Usual.”

The movie from 2023, stars Ida Ursin-Holm as a Norwegian woman called Thea who becomes engaged to her Indian boyfriend Jashan who is played by Kanan Gill. The two decide to travel to Thea’s hometown in Norway where Jashan can meet Thea’s family and where he can experience his first “Norwegian” Christmas.

Trouble starts brewing almost immediately upon their arrival when Jashan discovers Thea never told her family that he was

Indian or that they were engaged. This is particularly upsetting to Thea’s mother Anne-Lise, played by Marit Andreassen, who is still struggling to come to terms with the death of her husband from the previous year and who seems unable to accept the reality of an Indian son-in-law from such a different culture. Thea’s Norwegian family seems unwilling to consider experiencing anything different from their “Christmas as Usual” which is where all the problems seems to start.

Being neither Norwegian nor Indian I found the plot to be an interesting one to watch. The movie was based on a true story



so I am equally confused by the number of negative reviews the movie has received decrying its inaccuracy.

I personally found the movie an interesting watch. At times, the movie was funny, at times it was downright cringe worthy, and a times it just felt sad – but I still enjoyed it. I would be interested in hearing what others in the club think of it.

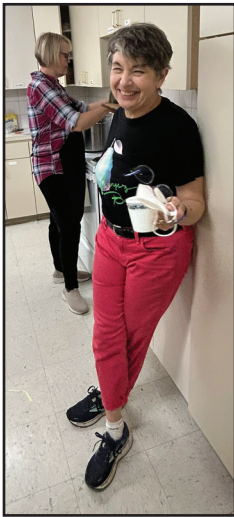


FALL FESTIVAL 2024



The second annual Fall Festival took place on Nov. 2nd. While the event itself was in competition with the 2024 Grey Cup (resulting in a smaller attendance than in 2023) the soups, breads, cheeses and desserts were well received and everyone in attendance seemed to enjoy the evening. Brenda Niskala gave a presentation of recent trip to Finland and the Baltic and even shared some of the treats she brought back with her. Such a generous soul!

Above: Attendees of the 2024 Fall Festival
Below: (l-r) Dianne Swanson, Linda Wacker, Pam Bristol



Below (l-r) Ingrid Van Dusen, Greg Swanson, Darlene Harrison

Above: Brunost Cheese (Brown Cheese) and Blue Cheese



Above: (l-r) Split Pea Soup, Norwegian Potato and Meatball Soup, Vegetarian Soup

Below: (l-r) Cheese trays, Veiled Peasant Girls dessert, fruit soup



CHRISTMAS POTLUCK 2024



The 2024 Christmas Potluck was held on Sunday Dec. 1st. Country music artist - and Regina native - [Amy Nelson](#) entertained the crowd with a wide variety of songs.

The potluck yielded a host of foods for the guests and afterwards

Santa showed up to hand out goodies to everyone in attendance.

This years event was very well attended and the club would like to thank everyone who was able to attend. Your presence made it the success that it was!



Above: *Visiting with Santa*

Santa addresses the guests of the SCOR Christmas Potluck

Below: *Xmas Table Decorations*

Santa shares a message with David, Chris and Sophie

Scandinavian gifts for the SCOR Potluck guests



Bethesda Lutheran Church: Over a Century of Family Support

by Linda Wacker



Bethesda Lutheran Church

This summer I came upon a book, *Legacy of Worship, Sacred Paces in Rural Saskatchewan*, authors Margaret Hryniuk and Frank Korvemaker with photographs by Larry Easton. The book contains a write up about Bethesda Lutheran Church, a church built in 1912 by immigrants from Norway. It is still cared for by descendants of these immigrants. Two of them, Blaine and Palmer Hval, attended the evening with Terje M. Hasle Joranger.

The history of the Norwegians who settled in this area is interesting. They left Norway because of an inability to make a living in Norway due to lack of land, drought and poverty. They were told that there was endless land in America and learned on

arriving that this was not the case. There was limited opportunity for farmland, much like the situation they had left.

According to this book, Clifford Sifton, Canadian Minister of the Interior was promoting Western Canada in Europe and in the United States. At the same time, the Canadian Pacific Railway built a branch line (Soo Line) from St. Paul, Minnesota to North Portal, N.D. and then to Moose Jaw. A Minnesota company, The Loose Land Co. bought land along the rail line from the CPR and from 1904 to 1906 conducted excursions into the Wilcox area.

The book states that Gabriel and Maren Hval, originally from Honefos, Norway, with their 2 children were one of the families who moved to Canada with the Soo line and arrived in the Wilcox area in 1906. The authors state that they “started unloading chickens, three cows and four horses for the 12 kilometre trek to the homestead southwest of town, their dog jumped out of the boxcar, sniffed the ground, and, as the joke goes, they watched it runaway for three days.”¹

Descendants of these immigrants continue to farm the land and are caretakers for the church their forefathers built. I’m told by Darcy Phillips, member of the Bethesda community and my contact, that, “The Hval family is who we can all thank for their

tireless efforts to keep the church in the shape it was in to make renovation possible.”

The church community undertook to renovate the church and return it to its original appearance. They raised approximately \$80,000 for the renovation. We featured the renovations in the December 2020 “Midnight Sun” and since then, further work has been done. The inside of the church has been painted the original color.

We missed the open house held a few summers ago but 150 people attended. Darcy has invited us to come and tour the church. We hope to arrange this in the summer of 2025. It is a fitting activity to help celebrate Crossing 200. We will have information about this in the coming year.

1. Hryniuk, M. and Korvemaker, F., The Legacy of Worship: Sacred Places in Rural Saskatchewan. (Regina, 2014), p.146.

Fall Festival Recipes

Ham and Split Pea Soup

Serves: 8 Prep: 15 min Cook time: 1 hr 30 min

Ingredients:

- 2 tbsp butter
- 2 ribs celery (diced)
- 1/2 onion (diced)
- 3 cloves garlic (sliced)
- 1 lb dried split peas, rinsed and soaked
- 1 lb ham
- 1 bay leaf
- 1 litre chicken stock
- 2 1/2 cups water
- Salt and pepper to taste

+ add some diced carrots and potatoes to give soup some more colour and body

Step 1:

Melt butter in a large soup pot over medium heat, stir in celery and onions. Cook until onions are translucent but not brown - about 5 to 8 minutes.

Step 2:

Stir in split peas, ham and bay leaf. Pour in chicken stock and water. Cook until thick.

If you are adding potatoes and carrots, they can be added when the soup begins to thicken.

The addition of chicken bouillon can be added for more flavour.



Norwegian Potato and Meatball Soup

Serves: 10 Prep: 15 min Cook time: 1 hr 30 min

Ingredients for soup

- 8 potatoes
- 2 chopped onions
- 1 cup sliced celery
- 2 cups sliced carrots
- 6 cups beef broth
- 1 bay leaf
- Salt and pepper to taste

Add all vegetable to meat stock. Season to taste and simmer for one hour.

Ingredients for meatballs

- | | |
|-----------------------|------------------------|
| 1 lb lean ground beef | 1 egg |
| 3 tbsps milk | 1 1/2 tsp onion powder |
| 1/8 tsp allspice | 1/8 tsp pepper |
| 1/8 tsp salt | 1/4 cup bread crumbs |

Combine ingredients for meatballs. Form into very small meatballs (use tsp for size). Drop meatballs into boiling soup and cook for 15 minutes.



Veiled Peasant Girls

Ingredients:

- 1 1/2 cup bread crumbs
- 3 tbsps sugar
- 2 tbsp butter
- 2 tsp cinnamon
- 1 1/2 cup whipping cream
- 1 1/2 cup apple sauce

1. In a non-stick skillet, combine bread crumbs, sugar, cinnamon and butter. Heat over medium heat until crumbs are golden. Remove from heat and cool.

2. Whip cream - add vanilla and sugar to preferred taste.
3. Layer 1/2 apple sauce, 1/2 bread crumbs and 1/2 whipping cream.

4. Layer the remaining apple sauces, bread crumbs and whipping cream. The whipped cream (the veil) should always be the top layer. Sprinkle a few crumbs over the whipped cream.

5. Refrigerate until ready to serve.





Irene Margaret Nelson



With great sadness we announce the passing of Irene Margaret Nelson of Regina, SK, on Tuesday, September 24, 2024.

Irene was born in Canwood, SK, on April 1, 1925, where she grew up on the family farm on NW7 with 12 siblings. Irene was predeceased by her husband Arnold Nelson; parents Walfred Carlson and Johanna Ophaug; siblings Myrtle, Clarence, Wilfred, Elmer, Henry, Helen, Alma, Hilda, Esther, Val, Len, Alden; nieces Eileen Nielsen, Maureen Persson;

In Memoriam

nephews Courtney Wilcox and Lawrence Nielsen. She is survived by her children Daryl (Brenda) Nelson (Regina), Rod Nelson (Suzanne Staggenborg) (Pittsburgh, PA), Sandra Nelson (Mike Morse) (Myrtle Beach, SC), Greg Nelson (Regina), and Susan Nelson (Regina); grandchildren Janine (Brandon) Chay, Amy Nelson, Charles Nelson, Laura Nelson; great-grandchildren Owen and Mackenna Chay; as well as many nephews, nieces and their families.

Irene attended Moose Valley School, Canwood High School, and Prince Albert Collegiate Institute. She completed Normal School in Saskatoon. She then taught in one-room schools at Parkside, Dry Creek, Mildred, Hanley, and Saskatoon. In 1950, Irene travelled by ship with her mother and sister Hilda to visit relatives in Norway and Sweden.

While teaching in Mildred, Irene met Arnold. They married in Canwood on December 31, 1950, and moved to Regina. They became members of Central Evangelical Lutheran Church.



Irene and Arnold raised their five children in Regina.

Irene was a homemaker who was a very loving, caring, family-oriented, quiet individual. Over the years, Irene ensured that her children visited her siblings and their families. She liked to read, knit, and do Norwegian Hardanger embroidery. She loved to bake and cook, especially Scandinavian specialties. Irene and Arnold enjoyed their travels to various parts of the world.

Irene never complained and had a very positive outlook on life. She was always concerned about and willing to assist others, especially family.

Irene will be lovingly remembered and greatly missed by family and friends.

Funeral service were held at Our Savior's Lutheran Church, in Regina, SK, on Mon. Sept. 30, 2024. Donations can be made in memoriam, to Canadian Wildlife Federation or any organization that supports the elderly.

Obituary reproduced from speersfuneralchapel.com

World's Best Cake?
An exploration of a trusted recipe by Brenda Niskala

There are many recipes for this Norwegian classic. I roughly followed the one posted on North Wild Kitchen, where I have found many excellent recipes. Her instructions are clear and accurate

and she provides an interesting history of the foods she works with, so I strongly suggest visiting the website <https://northwildkitchen.com/kvaefjordkake-worlds-best-cake/> Here is her recipe:





Lois Marguerite Griffin



It is with great sadness that we announce the passing of Lois Griffin on Tuesday, October 15, 2024, at the age of 93 years.

Lois was raised on a grain farm at Kincaid, SK, during the lean years of the Great Depression. Always a farm girl, she kept those years of prairie life close to her heart. After graduating Grade XII from Mazenod High School, Lois went on to Normal School to become a teacher, just like three of her sisters had done before her.

In Memoriam

At first Lois taught in several rural one room schools until she moved to Regina to teach. It was during this time that she met the love of her life, Jim. They were married for 65 years until Jim passed away in 2017.

Lois and Jim had three children, Denise (Wayne, the father of their children) Steven and Amy; Megan and her children Ainsley (Mark) and Cameron; and Michael (Leslie) and their children Laura, Sean and Ryan. Lois was predeceased by her parents, William and Elizabeth Haviland; five sisters, Marion Robinson, Elsie Damon, Irene Tulloch, Grace Glover, and Doris Klassen.

Lois began her business career as a contractor with Westgate Village Homes and later owned and operated the Jewellery Factory for almost 30 years. She truly enjoyed working with people and the many customers and clients she met because of it.

As a social person, Lois participated in many groups over the years including Rotary, United Church Women, Beta Sigma Phi, Girl Guides & The Trefoil Guild,



the United Empire Loyalists and Mahjong. She also served on many Boards. A firm belief of Lois's was the motto, "volunteering was the rent you paid to live on Earth". Other favourites were Roughrider games, family camping trips and travelling. Lois believed in working hard and being kind to others. She lived a life full of many joys.

Special thanks goes to Dr. Gil Kriek for his care over the years, and to the Cancer Clinic with Dr. Jim and Dr. Woo. In addition, we would like to thank the Pasqua Hospital staff of Units ER, 3B, and Palliative Care with Dr. Johnson, as well as the many community Palliative and Home Care workers. For those who kindly wish to honour Lois's memory, donations may be made to the Rotary Foundation of Canada, c/o 911600, P.O. Box 4090, Station A, Toronto ON M5W 0E9.

Funeral Service was held for Lois on Wednesday October 30, 2024, at Lakeview United Church Obituary

Obituary reproduced from speersfuneralchapel.com

Gnomes for Christmas

Do you have a few empty spots on your Christmas tree? Or, are you looking for some cute gift ornaments to use when wrapping Christmas gifts? If so, then check out this adorable Gnome craft.

All you need is some wool,

a toilet paper roll, a glue gun, measuring tape, small wood balls, a needle and some string and you are on your way.

[Click here](#) for the YouTube video I found to help me make my own adorable Nordic Gnomes.





Einar Emmett Bjorndalen



It is with heavy hearts that we announce the passing of a loving father, grandfather, brother and

In Memoriam

friend. Einar passed away on Monday, December 9, 2024 at the age of 87 in Regina, SK.

Einar was born in Bromhead, SK. He married Luella Johnson in Estevan, SK and lived in Regina where they raised three children.

Einar will be greatly missed by his children David (Brenda) Bjorndalen, Susan Bjorndalen (Jeff Carroll) and Nancy Bjorndalen (Shabbir Mustafiz); grandchildren Cael and Nash Bjorndalen, Dillon (Shiann Lazorko) Carroll, Ayslyann Carroll and Sophie Mustafiz; sisters Sonja Minchau (Elmer) and Caroline Steele; brothers Carl Bjorndalen, Bjorn (Kathie) Bjorndalen and Lloyd



Bjorndalen; brother-in-law Larry Johnson; sisters-in-law, Bernice Bjorndalen, Kathy Bjorndalen and Wilma Bjorndalen; as well as numerous family and friends. He was predeceased by his wife Luella; brothers Norman Bjorndalen, Carmen Bjorndalen and Harvey Bjorndalen; and brother-in-law Richard Steele.

A Funeral Service was held at on, Mon. Dec. 16, 2024 at New Hope Lutheran Church. In Einar's memory, donations may be made to the St Joseph's Hospital Estevan MRI Project or the Terry Fox Foundation.

[Obituary reproduced from Leader Post](#)



The Scandinavian Club of Regina's newsletter *Midnight Sun* is published three times per year.

The editors of this publication are comprised of a committee. Ideas and stories are welcome and can be share with us at: scoreventsregina@gmail.com

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Midnight Sun



BONUS FEATURE

The Kransekage

By Linda Wacker

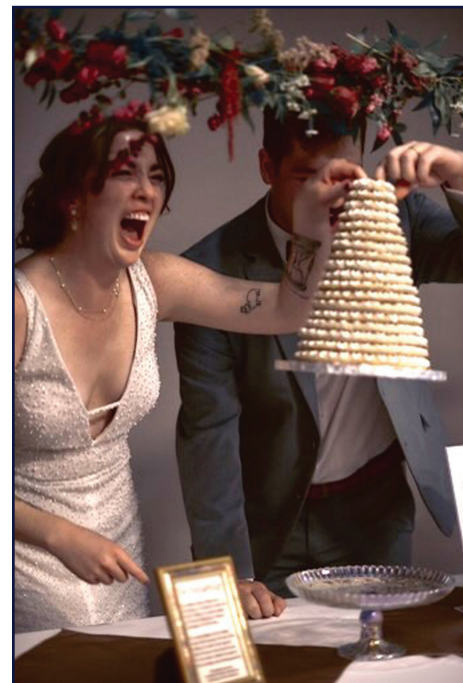


It all began with an email from Andrea, asking if I knew of anyone who might make a kransekage cake for a wedding on October 5th. The request came on the club's FaceBook Messenger from a young woman with Danish heritage, a teacher named Bree. It was her dream to have a kransekage cake when she married. She was asking the club if we knew of anyone who might make this dream come true.

So began my pursuit of a Kransekage worthy of a wedding. Along with Kari Mitchell and Lylah Gess, I made a Kransekake for the club's 40th anniversary

several years ago. From this venture, I acquired a recipe and a cardboard carrying case. Failing to find anyone, I offered to work with Bree to make one. She took a leap of faith and took me up on it. Thus began a 6-week texting period in which I became very appreciative of Bree and her acceptance of my limited culinary skills. Ernie joined me in this venture, and it became an opportunity for us to work together on a project and improve our Kransekake skills

I did some research on the differences between the Danish and Norwegian versions of this



wedding cake. They seemed to be very similar, but the Kransekage rings are often dipped in chocolate. I felt this was a potential challenge that I didn't need but I would try another day because wouldn't that be just delicious?

I want to thank the people who monitor our website and pass on requests from the community. It is one way to become aware of people's needs and how we as a club might be more relevant. This request was very heartwarming for me; it was the knowledge that a young woman was interested enough in her ancestry to want a Kransekage at her wedding. Perhaps there is a future for our club!

