



Måken

THE NEWSLETTER OF THE POULSBO SONS OF NORWAY LODGE

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The Place to Be, a Place to Belong

"I always knew being Norwegian was kind of a part of me, but I didn't really get in touch with that side of my ancestry until I joined the Sons in 2007. Being a member helped me to identify my 'Norwegian-ness' and the pride of being so. My wife Alisha and I have passed many customs on to our three daughters, especially around the *Leikarringen* dance program," says President Paul Anunson.

Known for her many charms, Ruby Patterson has been a Lodge member since 1990. Her parents emigrated to North America in 1948 after World War II, arriving on the Queen Mary. "What I appreciate most about my Norwegian roots is the culture and heritage. I'm fifth generation and grew up very traditionally. Mom and Dad belonged to the Sons in Ballard and only spoke

Norwegian in the home. Christmas was never celebrated without *pinnekjott*, a special salt-cured lamb dish.

"My husband Mike and I always encouraged such customs in our family. Lauren, our eldest, participated in *Leikarringen*, and she was a Lucia bride at 16. She and her sister Hannah were also Lodge princesses, and my granddaughter Rona is involved in traditional Norwegian dancing, too."

Not Norwegian? Many members of the Sons of Norway were born and bred in other parts of the world, but they come to the Lodge to enjoy a warm welcome, a center of community where once you arrive, you belong, no matter who you are and where you come from.

That's the Little Norway way. 🇳🇴



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Photo courtesy of Paul Dudley Photography





I joined the lodge in 2007 so my daughters could learn Norwegian-style dances. Just like scores of families do today, I came every Monday to the Lodge to watch my kids practice, learn, make friends, and have fun.

Many members in many ways have enjoyed the Lodge over the years for its camaraderie and social life. Yet the culture and heritage of Norway and its Nordic neighbors must be preserved for the good of our organization and for Poulsbo. Having a place for fellowship, relaxation, and entertainment is part of why we work so hard. Our Vikings bring cheer and goodwill to the town, putting on bonfires to celebrate the seasons, a tradition from a thousand years ago. Our *Leikarringen* dancers perform throughout the year. Both groups headline the Viking Fest parade each May around the Norwegian Constitution Day, *Syttende Mai*.

With the influences of technology, this legacy of culture, heritage, craft, and skill is difficult to preserve – even in Norway. So, we practice needlework every Friday at the Lodge; a group of young and old Nordic dancers meet after the youth dancers on Mondays. Practicing with our hands and voices, we have woodcarving and Norwegian choir each Thursday. The fourth Tuesday is Ingeborg Society, a free-form time to share, time to visit, do crafts, and discuss and share language, customs, traditions, and personal stories. The Lodge also holds meetings for genealogy, March celebrates Nordic Heritage Day, and our youth have a Heritage Camp in June. And we invite our community to *Midtsommer* and *Julefest*, the Nordic Market and a Taste of Norway to experience what it means to be Norwegian.

We all have much to celebrate and participate in, and I'm glad you're a part of it!

Paul

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is the monthly newsletter of the
Poulsbo Sons of Norway Lodge 2-004

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Calendar

Coming Events

March 2024

- 1 Movie Night: *Troll*
- 8 Pork Tenderloin Dinner
- 9 Game Night
- 12 Lodge Meeting
- 13 Thomas Pfizenmaier Book Event:
"Whatever Became of Love: An Invitation
to Rethink Everything"
- 15 St. Patrick's Day Dinner
- 23 Member Art Show & Silent Auction
- 25 Book Club Revamp

April 2024

- 9 Lodge Meeting
- 14 Cornhole Tournament

Continuing Events

Mondays

- 4:30pm Youth Folk Dancing (various rooms)
- 6:30pm Informal Scandinavian Music (Marine Room)

Tuesdays

- 8:00am Yoga (Marine Room)
- 9:00am Old Guys' Kaffe Klatch (Trolls' Den)

Thursdays

- 9:00am Old Guys' Kaffe Klatch (Trolls' Den)
- 6:00pm Wood Carvers (Norse Room)
- 6:00pm Trivia (Trolls' Den)
- 7:30pm Norwegian Singing (Marine Room)

Fridays

- 7:00am Rotary Breakfast (Marine Room)
- 10:00am Needle Workers (Viking Room)

First Tuesday

- 6:00pm Lodge Board Meeting (Norse Room)

Second Tuesday

- 7:00pm Lodge Meeting (Marine Room)

Second Wednesday

- 6:00pm Building Association (Viking Room)

Third Tuesday

- 6:30pm Vikings (Viking Room)

Fourth Tuesday

- 1:00pm Ladies' Nordic Book Club (Liberty Bay Books)
- 6:00pm Ingeborg Society (Viking Room)

Third Saturday

- 3:00pm Genealogy Meeting (Norse Room)

First Sunday

- 9:00am Pancake Breakfast (Norse Room)



WHAT'S HAPPENING IN THE TROLLS' DEN

Pork Tenderloin Dinner: March 8

Grilled tenderloin served with rice, sautéed zucchini and corn, cole slaw, and a salted caramel cookie for dessert. **\$16. Doors open at 3:00pm, dinner at 6.00.**

Game Night: March 9



MEMBERS ONLY

Bring your favorite game, grab a drink, and play! **6:30pm.**

St. Patrick's Day Dinner: March 15

Corned beef and cabbage, with soda bread, potatoes, and carrots. **\$20. Doors open at 3:00pm, dinner at 6:00.**

Special Irish-themed cocktails available from the bar to include: Irish Coffee, Hot Leprechaun, St. Paddy's Sour, Pot of Gold, Irish Mule, and Ye Olde Fashioned.



From the Editor

Dear Members:

Please help us continue to improve Lodge communications by submitting stories and ideas to the Måken. Any upcoming trips planned to Norway? What's your favorite pastime at the Sons and why? Do you have a traditional or treasured recipe handed down by Grandma? What about Lodge memories and experiences you'd like to share?

Meanwhile, get to know the Måken team a bit better.

Jason Scott, our publicity director, had a 40-year career in education with ten as a teacher and 30 as an elementary school principal. He served 12 years as a city council member with three as mayor of the City of Corona, California. Now retired, Jason and his wife Karen enjoy volunteering and traveling.

Our design magician, John Berge, has more than 50 years of experience in marketing communications, including strategy development, branding, illustration, and design. He has worked with non-profit organizations for over three decades and lives on Bainbridge Island.

Helen Wytko is the versatile production manager for the Måken. She expertly handles the newsletter communications and mailing list along with other key priorities. Helen and her family are prized members of the Sons.

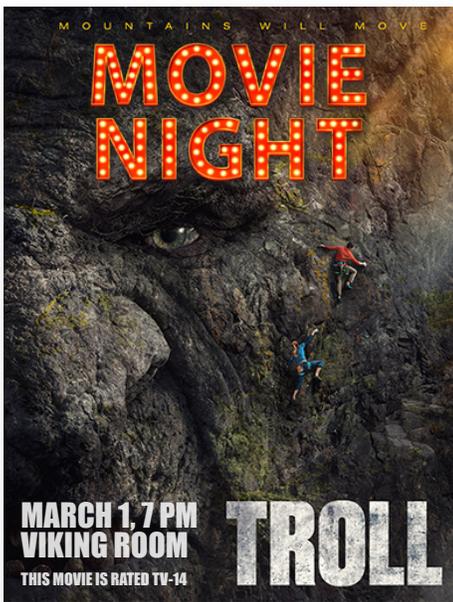
In my role as managing editor, I think sharing a wee bit of Irish logic speaks volumes: "Just because it didn't happen doesn't mean it isn't true...And just because it's true, doesn't mean it ever happened." That's probably why I became a writer.

The Måken wants to hear from you!

Susan O'Meara
susanomeara@hotmail.com 



Photo courtesy of Paul Dudley Photography



MARCH 8 IS
NATIONAL PORK TENDERLOIN DAY!
 (OR IT SHOULD BE!)

Join us in the Troll's Den at **6pm** for a delicious Grilled Pork Tenderloin dinner! This savory treat is served with herbed rice, sauteed zucchini and corn, and cole slaw. Also, just for fun, dessert will be a salted caramel chocolate cookie!

\$16

DOORS OPEN AT 3PM
 MEMBERS AND GUESTS ONLY

Grab a Drink & Play Some Games!

GAME NIGHT

SATURDAY MARCH **9th**

IN THE TROLL'S DEN & VIKING ROOM
 AT 6:30 PM

PLEASE BRING YOUR FAVORITE GAME

Join us for an evening with Thomas Pfizenmaier, author of *Whatever Became of Love?*

THOMAS C. PFIZENMAIER

WHATEVER BECAME OF LOVE?
 An Invitation to Rethink Everything
 Revised by KENNETH J. BARNES

March 13th at 6:00 pm
 in the Viking Room

MARCH 15TH 6PM
\$20

Saint PATRICK'S Dinner

RUBY PATTERSON AND CHEF ARNIE FLECK Present

CORNEBEEF AND CABBAGE

SODA BREAD | POTATOES | CARROTS
 ALL FOR \$20! DOORS OPEN AT 3PM
 www.poulsbosonsofnorway.com

SONS OF NORWAY

Genealogy Meeting

Are you interested in genealogy?
 Join us for our next meeting on Saturday, February 17
 3:00pm

We will begin to learn Family Search, a free research tool, but please create an account at familysearch.org. Bring your laptop!

Please enter through the Trolls' Den

Art Show Reminder

All Lodge members are invited to participate in our **Member Art Show & Auction** at 6:00pm on Saturday, March 23. Members may donate one or more pieces of art or handicrafts of any kind.

Donated pieces will be displayed in a gallery-style setting in the Marine Room, and members and guests will be able to bid on each piece in a silent auction.

All pieces must be brought to the Lodge no later than Friday, March 8. For more information, email poulsbonordicmarket@gmail.com. 🇳🇴

Poulsbo Sons of Norway
MEMBER ART SHOW
 And Silent Auction
 March 23rd 6pm

VIEW AND BID ON AMAZING ART CREATIONS OF ALL KINDS MADE BY OUR VERY OWN MEMBERS

For more information,
 email poulsbonordicmarket@gmail.com

INGEBORG SOCIETY

We'll love you to pieces!

Join us on the 4th Tuesday at 6pm
 in the Viking Room for
 Crafting and Community

Lutefisk Home Run

The Sons, the members, and the volunteers made the January 27th extravaganza run as smoothly as sea glass, garnering more than \$11,000 in profits!

Because if you cook it, they will come. And so, 400 family and friends came with bells on, all hungry in the new year for Norwegian tradition. Which translated into *lutefisk*, *lutefisk*, and more *lutefisk* plus meatballs, potatoes, white sauce, gravy, and candied carrots. (Oh, yum!) Our *Leikarringen* youth dancers were also a crowd-pleaser, performing in classic Scandinavian dress (*bunads* or festival clothes).

Several members commented that it's such a one-of-a-kind event. Says Koleen, "People come from all over the place, even out of town. You just can't get that feeling, that experience but once a year at the Lodge."

If you missed out on the *lutefisk* extravaganza last month, note that the event is held every year on the last Saturday of January. Tickets are hot, hot, hot, so be sure to get them as soon as they go on sale on January 1. 🇳🇴



Cribbage Tourney



We had 20 members participate in our Winter Cribbage Tournament on February 4th. Paddy Wilson (on left) was our champion for the second time, and Dan Bracher came in second. 🇳🇴

Building Association Bonanza

We did it! This second annual Sons of Norway Building Association Auction on February 3rd was sold out, and a good time was had by all.

What's more, we netted approximately \$40,000 for the modernization of the Lodge elevator, building maintenance, and emergency expenses.

"The evening was a resounding success, and we cleared nearly \$10,000 more than last year," said Paul Nicholson, chairman of the Building Association. "Hats off to our platinum sponsor, Integrity Roofing & Construction, the whole crew of volunteers, our donors, and the community for making this celebration the talk of the town." 🇳🇴

Going, going, gone! The auction floor was on fire with bidding on such hot-ticket items as glamorous vacation getaways, overflowing goodie baskets, delicious dinners for a crowd, and even a custom-made electric guitar.



Fancy Family Formal



Dressed to the nines! Representing the Lodge in their own version of formal attire, our ferocious and fabulous Vikings struck a pose in between greeting and entertaining families at the dance.

Å være midt i smørøyet. (Translation: To be in the middle of the butter melting in the porridge. Meaning: To be in a great place.) 🇳🇴

New Members



Accepted in February as members of the Lodge are (front, seated): Todd and Holly Cowles, (back, L to R) Janice Lund, Chenille Miller, Heidi Heckman, Bjorn Østling, Andra Mann, Phil Mann, Helen Blair, David Paup, Vera McGeer, David McGeer, and David Rommen.



Nominate your own mom!

Come May 17-19, Little Norway celebrates spring with Viking Fest. And this year, the Vikings are tipping their helmets and lighting their torches in honor of one very special mom. You and your family could be watching her ride in a convertible down Front Street during the Viking Fest parade.

All you have to do is send us a letter about why she's the world's best. April 30th is the deadline for all nominations to be mailed in to:

Sons of Norway, PO Box 653, Poulsbo, WA 98370

So, make this Mother's Day, May 12, one that the hero of your home and heart won't soon forget.

PSST: All those nominating their moms must be 12 years old or younger. 🇳🇴

Aquavit: “Water of Life”

“For hundreds of years, barrels of caraway-spiced aquavit from the north [Norway] have traveled the high seas around the world.” – nordicspirits.com

“The birth of Nordic aquavit was first recorded in a letter from the Danish Lord Eske Bille of Bergenhus Castle to the Norwegian Bishop Olav Engelbretsson in 1531.” – bespokeunit.com

The first time Andrew Belschner got a taste for aquavit was in Denmark at a Christmas feast. In keeping with holiday tradition, shots of Aalborg were passed round to celebrate between courses. “That’s a very clear, very caraway style of aquavit, but every country in Scandinavia makes it differently.”



On a frosty Tuesday afternoon, the Måken is all ears at the Trolls’ Den. Bartender Andrew, also the Sons of Norway cultural director, wields his mixology sword with a big smile, pouring up the usual for the usual suspects. He’s about to introduce us to this nectar of the gods via an aquavit tasting journey.

The Swedish style, highlighted by the award-winning OP Anderson, is very similar to aquavit from Denmark. Ranging from clear to pale gold in color, both countries make lighter elixirs which are consumed earlier in the aquavit life cycle, while Norway’s version is generally a bit darker. Andrew favors this Norwegian style with the mostly caraway Line, and “it’s housed in oak casks and shipped all the way to Australia and back before it’s bottled. Line is so smooth and rich-tasting. You just can’t beat it. Every batch is pure gold.”

Now in Iceland, Brennivin (“burnt wine”) is typically served very chilled and often eaten with *hakarl*, which is 500-year old fermented shark. Not for the faint of heart “because it has a horrible smell and very fishy taste. Gastronomers Anthony Bourdain and Gordon Ramsay spit it out when they tasted it!”

Andrew reminds the fans who’ve gathered ‘round that the Trolls’ Den features a tasting menu of five aquavits from Scandinavia, served in shot glasses and delivered on special wooden paddle. “It’s just \$32, and you can pick any aquavits from our Scandinavian selection. I recommend trying different types from each country because they each have their own flavor profile.”

Don’t miss out on this unique aquavit experience next time you’re at the Den. 🇳🇴

Cocktail Corner Midnight Sun

- 2 oz aquavit
- 2 oz cranberry juice
- ½ oz fresh lime juice
- Chilled tonic water

Fill a tall glass with ice. Then pour aquavit, cranberry juice, and lime juice over ice. Top with chilled tonic water.



Norwegian Excursion

Sons of Norway favorites Sherry White, one-time president of the Lodge, and her daughter, Koleen Baker, our bar manager, shared a dream: to visit their family in Norway with family from here. In August 2023, they did just that.

Måken: What is your ancestry?

Sherry: I'm 97% Scandinavian. Both sets of my great grandparents came here separately around 1835. On my mother's side, they were from Strandvik, a tiny town in Norway just southeast of Bergen.

Måken: What do you love most about being Norwegian?

Koleen: I've recently started to get way more interested in Viking lore. It's just fascinating to me. All the gods and goddesses. I've always dressed up as Freya for Viking Fest. She's the goddess of love and war and that seemed appropriate in my role as bar manager of the Trolls' Den!

Måken: You went to Norway because...

Sherry: It's been on my bucket list for a long time. I wanted to go there to find the family farmhouse in Strandvik and the cemetery where my ancestors are buried. I took along a photo of my great-great grandfather, Johannes Stensen Hauge, and put it up against his headstone and took a picture of that.

Koleen: Aside from family, the allure for me was wanting to see the iconic, colorful buildings of Bergen, but when we drove from Oslo to Bergen, it was the landscape. I was so excited to see the countryside and fjords and cliffs and just all the rolling greenery of hills and the farm fields, woven together.

Måken: Which is the best city to visit and why?

Sherry: We all decided we liked Stockholm and Bergen. A wonderful waterfront, a big fish market, an old-time fort, and those unique wooden churches (*staves*).

Koleen: I loved Stockholm, too. It was so old and historic looking.

We'd walk around a corner and there'd be a stone with a Viking rune that had been there since the 1200s. Swedes really have respect for history. It's the same in Norway. We also felt much more of a connection in Bergen, kind of a big-small town feeling.

Måken: Who was the most outrageous Norwegian you met?

Koleen: Cousin Stein Olaf! He had a t-shirt on that said, "This is what a sexy trucker looks like." He runs the family farm in Strandvik.

Måken: What Norwegian food do you like to prepare at home?

Sherry: Potato dumplings with pork in them. They're so heavy, you'd drown in the bay if someone put one around your ankle. I cook them in a pot of water with a ham hock or salt pork to give a deeper flavor. The next day, you cut them up into pieces and fry that in butter and top with sugar and cinnamon. So good.

Koleen: I like the season around holidays or celebrations. My favorite thing to make is *krumkake*. You're rolling it into an ice cream cone shape while it's hot, and you have to move fast so you don't blister your fingers! 🇳🇴



Former Lodge President Sherry White (center), her daughter and Trolls' Den bar manager Koleen Baker (2nd from right) and family visiting the troll on Mount Fløyen in Bergen.

Volunteer Spotlight:

Brian Smith

Brian Smith, who's been a member of Sons of Norway since 2013, has proven to be a jack-of-all-trades when it comes to volunteering here. In fact, he's shown up to help with everything from barbecues on the back deck to the Viking Fest beer garden.

Måken: What volunteer positions have you done at the Lodge?

Brian: I have been a part of the Kaffe Klatch since joining, have sponsored three dinners and have helped others cook on Friday nights. I have helped the Building Association refinish the floor in the Viking Room. I helped to acquire the AED in the Trolls' Den and am a member of the TDAC. I helped organize the First Annual Cornhole Tournament in the Marine Room.

Måken: What's your favorite part about volunteering?

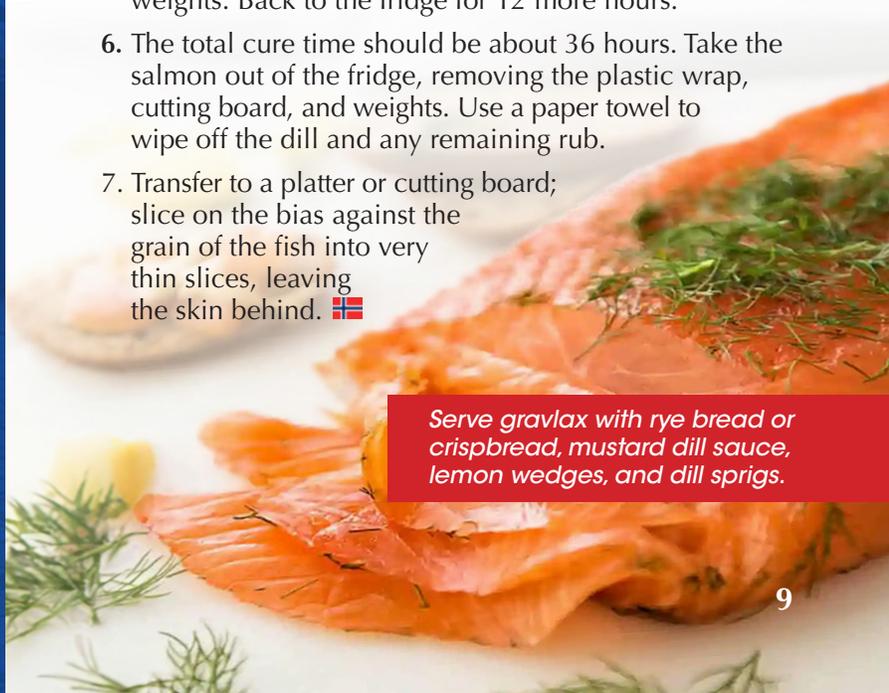
Brian: I have made so many friends in the last few years being a part of Lodge events. Each time I volunteer I have the privilege of spending time with a wide range of amazing people. They all make my life better and inspire me to be a productive and positive influence when participating in anything related to the Sons of Norway. 🇳🇴



HOMEMADE GRAVLAX (Easy Cured Salmon)

- 1 T white peppercorns
- 1/3 c packed light brown sugar
- 1/4 c kosher salt
- 1 c coarsely chopped dill
- 2 lb skin-on salmon filet (sushi grade, preferably a center cut, pin bones removed)
- 3 T aquavit

1. Crush the peppercorns. Combine brown sugar, salt, and crushed peppercorns in a small bowl.
2. Pat the salmon dry and lay skin side down in a 9x13 glass baking dish. Drizzle with the aquavit, rubbing it into the surface with your fingers. Sprinkle the salmon with the salt, pepper, and sugar mixture. Rub to coat the surface evenly so that it's completely covered. Top with an even layer of chopped dill.
3. Tightly wrap the baking dish in plastic wrap. Place a cutting board or smaller baking dish or something that is about the same size as the fish on top. Stack a few cans or jars of vegetables on top to weigh the salmon down. Transfer everything to the fridge. Cure for 12 hours or overnight.
4. Take the salmon out of the fridge and remove the plastic wrap, cutting board, and weights. Drizzle the top of the salmon with some of the accumulated juices from the dish. Pour off and discard any remaining juices from the bottom of the pan. Flip the salmon over so that it's skin-side up. Place back in the fridge for another 12 hours.
5. Repeat the process above one more time, flipping the salmon so that it is now skin-side down again. Rewrap with fresh plastic wrap and replace the board and weights. Back to the fridge for 12 more hours.
6. The total cure time should be about 36 hours. Take the salmon out of the fridge, removing the plastic wrap, cutting board, and weights. Use a paper towel to wipe off the dill and any remaining rub.
7. Transfer to a platter or cutting board; slice on the bias against the grain of the fish into very thin slices, leaving the skin behind. 🇳🇴



Serve gravlax with rye bread or crispbread, mustard dill sauce, lemon wedges, and dill sprigs.

Poulsbo Lodge Bylaws

In 2019, before COVID, the bylaws of our lodge were revised and approved by the membership to include an alternative provision for revising the bylaws by electronically transmitting the proposed revisions. The lodge-approved revision was sent to International for approval. The revision was rejected by International because we hadn't used the new bylaws template International had approved. We were informed that we must resubmit our bylaw changes on the proper template. Because of Covid and other demands, the matter was dropped.

We have now prepared our bylaws changes on the most recent template, Form 125 revised 6-15-23. International states in the cover letter that local lodge bylaws (that would be us) should be few and limited to such matters as have not already been covered by the Sons of Norway Charter, Bylaws, Policies and Procedures (CBPP).

The only addition we have added to the new template is to briefly identify our Board of Directors, Executive Committee, and Auxiliary Units including the Building Association as part of Article IX. The rules currently in our bylaws governing these entities will be submitted to the membership to become part of our Policies & Procedures manual.

Please review this bylaws document. The bylaws amendment will be voted on at the March 12th lodge meeting. Thank you.

Article I

1. The name of this lodge shall be: Poulsbo Lodge, No. 2-044, Sons of Norway. Poulsbo, WA District 2
2. Regular meetings shall be held at such time and place as the lodge itself shall determine.
Special meetings may be called in accordance with the Charter, Bylaws, Policy and Procedures (CBPP) of Sons of Norway.

Article II

Membership, Qualifications and Privileges

1. To become a member of Sons of Norway, the applicant must possess requirements outlined in the CBPP. Membership in the lodge is effective immediately upon ONE of the following (check one):
 - payment of dues; or
 - affirmative vote of the Lodge.
2. The membership shall consist of financial benefit members and social or non-benefit members either of whom may be Life, Golden, Family, Juvenile, Heritage, Unge Venner or Honorary members in accordance with the CBPP.
3. Life membership shall be extended to all members who were 65 years of age or older, and who had been members in good standing in the Society for 30 years or more by Jan. 1, 1999. Years of membership need not be consecutive. Life membership shall be extended to any member who has served as President/Chair of the International Board of Directors (IBOD).
4. Golden membership shall be extended to all members who attained 65 years of age after Jan. 1, 1999, and who have been members in good standing in the Society for 30 years or more. Years of membership need not be consecutive.
5. In all respects, Life or Golden members shall enjoy all rights and benefits they previously held in the lodge as full dues paying members. Those transferring to another Local Lodge shall maintain their Life or Golden membership status.
6. All members shall enjoy equal privileges, except that only financial benefit members shall have the right to vote on matters concerning financial benefits.
7. Affiliate Membership. Members possessing a current membership card of a different lodge may petition for affiliate membership. Affiliate members may not vote within the lodge for, or become, District convention delegates from this lodge and are not counted in the member totals for determining representation.

Article III

Fees and Dues

1. The IBOD sets the dues rate for all lodges in the order. All lodges are subject to an identical dues structure within their respective countries. A member's dues will be divided into three parts – one part to International, one part to the District, and one part to the Local Lodge. Only a vote by the IBOD can change the dues amount.
The IBOD sets the dues rate in the local currency (US or Canadian dollars or Norwegian Kroner). Sons of Norway headquarters will not adjust dues based on the exchange rate. Dues paid by credit card from a non-US bank may be subject to an exchange rate and/or servicing fee set by the bank and/or credit card processor.
2. In the unlikely event that a Local Lodge does not need its share of the dues collected, it is allowed to refund the local dues income to its paying members.
3. Life members are exempt from all dues – International, District, and Local.
4. Members of United States lodges who achieved Golden status before January 1, 2018 pay 50 percent of International dues and 100 percent of District dues. U.S. members who achieved Golden status after December 31, 2017 will not receive a discounted dues rate.
5. Members of Canadian and Norwegian lodges who achieved Golden status before January 1, 2020 pay 50 percent of International dues and 100 percent of District dues. Canadian and Norwegian members who achieved Golden status after December 31, 2019 will not receive a discounted dues rate.
6. Affiliate members. In addition to their primary lodge, some members may wish to join another Local Lodge. Such membership is considered an affiliate membership. For each additional lodge joined, the affiliate member will be charged only the Local Lodge portion of dues.
7. Members of U.S. Lodges will have the option to pay their dues by automatic monthly withdrawal from their U.S. bank account.
8. No fee shall be charged to issue a transfer card or to transfer membership.
9. Heritage members (under age 16) will be exempt from dues.

Article IV

Good Standing

1. A member who is in arrears 120 days in the payment of dues shall not be eligible for any benefits of the lodge and will be subject to suspension in accordance with the procedures set forth in the CBPP.
2. A member who pays all back dues will be reinstated effective with their original date of membership.

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Poulsbo Lodge Bylaws (continued from previous page)

Article V **Lodge Funds**

1. Appropriations to defray the operational expenses of the lodge require only a simple majority vote for adoption. Other appropriations from the lodge funds require a two-thirds majority of votes cast for adoption.
2. The lodge can maintain one or more funds. The general fund will be used to defray the operational expenses of the lodge.
3. The financial officers of the lodge are covered by a blanket position bond, as provided in the CBPP, with a deductible for each claim. A surety bond is maintained by International Headquarters, in accordance with the CBPP.
4. The Local Lodge elects (choose one)
 - a. to retain the positions of Financial Secretary and Treasurer with duties as described in the relevant sections of the CBPP of Sons of Norway,
– OR –
 - b. to have a Membership Secretary and a Treasurer with duties as described in the relevant sections of the CBPP of Sons of Norway.
– OR –
 - c. to institute safe cash handling procedures with a minimum of two persons, in tandem, one of whom must be a lodge officer, verifying all cash transactions.
5. The lodge shall participate in the mandatory liability insurance for District and Local Lodges as secured by the International Headquarters. This insurance does not cover lodge-owned real estate or buildings, or liquor liability claims.

Article VI **Compliance**

1. The lodge must operate in full compliance with all governmental laws, regulations and applicable requirements and maintain in force all licenses, permits and approvals required for its operation.
2. The lodge must operate in full compliance with all laws, regulations and applicable requirements as outlined in the latest edition of the CBPP of Sons of Norway, and as otherwise communicated to the lodge by the International Headquarters of Sons of Norway. These include, but are not limited to, the timely annual filing of IRS 990 forms, the D63 and D17 reports for lodges, the D64 and D18 reports for building corporations, if applicable, and the timely payment of the Local Lodge liability insurance assessment.

Article VII **Dissolution and Distribution of Assets**

1. Dissolution, either voluntary or involuntary, shall be made only in accordance with the procedures as set forth in the Sons of Norway CBPP.
2. In the event of dissolution of the lodge corporation(s), both lodge and building association, if applicable, it is recommended that the corporation's remaining assets shall be distributed to the Sons of Norway Foundation [a 501(c)(3) organization] or the Sons of Norway Foundation in Canada [a charitable corporation in Canada], if in existence when the distribution occurs or, if not, to a similarly designated and purposed entity or entities within the country in which the lodge is organized.

3. Upon dissolution of the lodge, lodge assets may not be transferred to individual members for personal benefit.
4. The plan to distribute lodge assets must be approved in advance by Sons of Norway Headquarters. However, Headquarters shall not oppose any plan of distribution that complies with relevant state and federal laws and regulations.

Article VIII **Changes in and Approval of Bylaws**

1. These bylaws may be repealed or amended by a two-thirds majority vote of the members present and voting, provided that such bylaw changes were presented in writing and read at the prior meeting of the lodge.
2. These bylaws, and any changes thereto, will become effective upon approval by the International Headquarters.
3. The bylaws of this lodge are subject to the terms and conditions contained in the CBPP of the Sons of Norway.

Article IX **Miscellaneous**

1. The lodge shall have a **Board of Directors** consisting of elected lodge officers and the chairperson of the auxiliary unit Building Association. The Board shall conduct the business of the lodge as identified in the CBPP of the Sons of Norway International and as described in the Poulsbo Sons of Norway Lodge Policies and Procedures.
2. The lodge shall have an Executive Committee consisting of the President, Vice President, Secretary, Treasurer, and the three lodge Trustees. The Executive Committee shall conduct the business of the lodge and perform its duties as identified in the CBPP of the Sons of Norway International and as described in the Poulsbo Sons of Norway Lodge Policies and Procedures.
3. The lodge may have auxiliary units, such as the Building Association, to assist and support the lodge. Members of the auxiliary units must be members of Poulsbo Lodge #2-044. Any activated auxiliary unit shall conduct the business of the lodge and perform its duties as identified in the CBPP of the Sons of Norway International and as described in the Poulsbo Sons of Norway Lodge Policies and Procedures.

Date Adopted: ____ day of _____, 2024.

Members of Bylaw Committee:
Sherry White, Past President
Megan Griswold, Lodge Member
Laura McDonough, Auditor

Signed: _____
Lodge President

Signed: _____
Lodge Secretary

Sons of Norway

These bylaws approved on: ____ day of _____, 2024.

By: _____
Chief Executive Officer

By: _____
Legal Counsel

Meet the Member



Lorena Maxwell is our newly appointed historian, working on creating a colorful scrapbook of 2024 goings-on at the Lodge. While hailing from Mexico City, Lorena is Norwegian by marriage. Her husband's grandparents emigrated from Norway, and "through them, I started learning all about the culture. That's very important because my stepkids and

grandkids have that ancestry. I love the history and the heritage as much as I love that of my own country.

And I love *lutefisk!*" 🇳🇴

Scholarships

This year we will be offering two \$2,000 post-secondary scholarships, one \$700 Sons of Norway Youth Camp scholarship, and three \$100 camp scholarships for Youth Camp or the Adult Heritage Retreat. Applicants must be a member of the Poulsbo Sons of Norway or be a child or grandchild of a member in good standing. Scholarships are awarded based on service to the Lodge. Applications are available to download on our website:

<https://www.poulsbosonsofnorway.com/scholarships/>

Most Sons of Norway International Scholarship applications are due March 15, 2024.

More information is available at:

<https://www.sofn.com/foundation/scholarships/> 🇳🇴

Friday Night Dinners

Want to host a dinner? We will walk you through it. Email your meal ideas to Jaymie at jaymiecizek@gmail.com 🇳🇴

*Wow. Lookin' dishy in your new aprons!
Thank you Deb, Ruby,
and May for all you
do for all of us.*



12 Måken | March 2024



SONS of NORWAY

MISSION STATEMENT

The mission of Sons of Norway is to promote and preserve the heritage and culture of Norway, to celebrate our relationship with other Nordic countries, and to provide quality insurance and financial products to its members.

2024 POULSBO LODGE BOARD

President: Paul Anunson

Vice President: Curtis Vincent

Counselor: Rhonda Mitchusson

Social Director: Ashley Singer

Secretary: Jaymie Cizek

Assistant Secretary: Helen Wytko

Auditor 1: Tony Smallbeck

Auditor 2: Amy Swenson

Auditor 3: Laura McDonough

Treasurer: Ingrid Simms

Membership Secretary:

Mary Gerstel

Trustee 1: Tim Larson

Trustee 2: Rob Kodalen

Trustee 3: Laura Rotagard

Marshal 1: Karen Zabinski

Marshal 2: Robynn Collins

Foundation Director:

Joanne Graves

Cultural Director:

Andrew Belschner

Youth Director: Alisha Anunson

Sports Director: Ruby Patterson

Publicity Director: Jason Scott

Editor: Susan O'Meara

Historian: Lorena Maxwell

Musician: Kathy Haug

Greeter 1: May Mathiesen

Greeter 2: Keri Kankovsky

