



Christmas Celebration set for December Luncheon

Our December Luncheon will feature our annual Christmas celebration, led by our own long time member, the Rev. David Langseth and accompanied by Ken Spengler on piano.

This is a good day to bring some friends, enjoy the Christmas spirit, the music and a good luncheon. Make your reservations now.



November Luncheon at the Kveite Klubben?

We enjoyed another good turnout for November as we hosted our own Corresponding Secretary Ken Larson, who presented slides and video of his tours of Norwegian Stave (Pole) churches from the Viking age. Thanks to our Recording Secretary Garry Grube as torskemaster.

The Chicago Torske Klub was transformed to the Chicago Kveite (halibut) Klub for the day, as it was announced that the Elks could not acquire any cod. Apparently this is happening more frequently as North Atlantic cod becomes a rarer commodity. Last month, there was no shipment of cod at all for the previous month, partially due to weather issues as well as stock. The board will discuss this over the next months and if you have any ideas, share them with a board member; just for the halibut. ☺

Torske Klub Luncheon - December 14, 2013

The luncheon will be held at the Des Plaines Elks Club, 495 Lee Street, Des Plaines, IL (847-824-1556 for directions that day). Cocktail hour begins at noon; dinner starts promptly at 1:00 P.M. when, according to our tradition, our BOSS rings the bell to seat us for dinner. Make your regular dinner reservation by the evening of Dec. 9, 2013. ALL MEMBERS AND THEIR GUESTS ARE REQUIRED TO MAKE A RESERVATION FOR DINNER. Timely reservations insure that fish and a table space can be reserved for you. The fish order is called in after the deadline.

Call **312-233-2887** at any time day or night to leave a reservation. If there is voicemail difficulties, call Garry at 312-497-6407. As usual, please leave your MEMBERSHIP NUMBER, NAME, and the TOTAL number of people in your party. The same information is required when you reserve for other members. We have reservations from the following members : **3, 13C, 38, 40, 47, 51, 55, 84, 98, 114, 115, 120, 149**. Board members note that they have a reservation automatically and must call or prearrange to cancel. If you are not a member and wish to attend, call the same number and leave your name according to the principle "Once a guest, twice a friend, three times a member!" If you prefer email reservations, please send to reservations@torskeklub.com (not .org) with your total number of reservations, including yourself and guests. We will respond with a confirmation email. ****TIP** – Don't know or remember your membership number? Check the mailing label. It is the number by your name. **FREE Raffle Ticket** to each member that brings one or more guests to the dinner this 2013/2014 season, excluding father/son/ daughter day in March and excluding ladies day in February.



Luncheon Reservation Phone: ☎(312) 233-2887

Birthdays & Member News for December

We here recognize the December birthdays of our members: Charles Norton, Ragnar Lund, Oystein Borsheim, Milton Gustafson, Harold Bendicson, Palmer Larsen, Emil Ulstrup, secretary emeritus and new septuagenarian David Cornwell, treasurer emeritus and new nonagenarian Gene Kaczmarek, treasurer emeritus and new nonagenarian Dick Biehl, Recording Secretary Garry Grube. A skål of gløgg to all these gentlemen.

Preparing Gløgg for the Holidays

Speaking of Gløgg, we pulled this recipe from the Sons of Norway website.

Professørens gløgg

Adapted from Recipes: The Cooking of Scandinavia. Time-Life Books. New York, 1968
To serve 20-25



2 quarts dry red wine (about 2 standard 750 mL bottles)
2 quarts muscatel (or muscato)
1 pint sweet vermouth
2 tablespoons Angostura bitters
2 cups raisins
Peelings of 1 orange
12 whole cardamoms, bruised in a mortar with a pestle or by covering with a towel and crushing with a rolling pin
10 whole cloves
1 piece (about 2 inches) of fresh ginger
1 stick cinnamon
1 ½ cups akevitt (preferably Linie)
1 ½ cups sugar
2 cups whole almonds, blanched and peeled



In a 6- to 8-quart enameled or stainless steel pot, mix together the dry red wine, muscatel, sweet vermouth, bitters, raisins, orange peel and the slightly crushed cardamoms, whole cloves, ginger and cinnamon. Cover and let the mixture stand at least 12 hours so that the flavors will develop and mingle. Shortly before serving, add the akevitt and the sugar. Stir well and bring it to a full boil over high heat. Remove at once from the heat, stir in the almonds and serve the hot gløgg in mugs. In Sweden, a small spoon is placed in each mug to scoop up the almonds and raisins.

ALTERNATE: To make a simpler gløgg, divide the quantities of spices in half and mix them with 2 bottles of dry red wine. Leave it overnight, then stir in ¾ cup of sugar and bring it almost to a boil. Remove from the heat, stir in 1 cup of whole, blanched and peeled almonds, and serve hot.

The author's story notes that muscatel is hard to come by; muscato is good enough, or Linne Aquavit if you are adventurous. They suggest preparing the night before, but it is good even the day of the serving.

Ref: <http://sonsofnorwayblog.blogspot.com/2008/12/updated-glugg-recipe-for-your-new-years.html>

Final Dues Reminder

You were sent a dues payment slip and return envelope with membership information in October. If you have not done so, please submit your \$40 for the years' dues as well as any changes to address information. This can be returned by mail, or brought to the luncheon for payment. Thanks to those majority who have paid thus far.

As your dues are paid, please claim your membership pin at the luncheon.

Mark these Luncheon and Other Dates for the 2013 / 2014 Season

- December 14, 2013-Christmas Party
- December 31, 2013- Last day for dues
- January 11, 2014- Sweater Day Lunch
- February 8, 2014-Ladies Day Lunch
- March 8, 2014- Father, Son, Daughter Luncheon
- April 12, 2014-Luncheon
- May 10, 2014- Anniversary Luncheon

Check for updates on our website
<http://www.torskeklub.org> or
<http://www.torskeklub.com>

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