



## The Edmund Fitzgerald on Sweater Day

Godt nytt år ! Happy New Year! Welcome to 2018! This month we are happy to welcome Mr. Vernon Squires to our podium. His program tells the story of the Great Lakes freighter, the Edmund Fitzgerald, beginning with its construction, its years of sailing on the Great Lakes as one of the largest freighters afloat, the still unexplained sinking of the ship in November 1975 with the loss of the entire crew, and the preservation of the memory of the "Fitz". The sinking was memorialized by the haunting ballad composed and sung by Gordon Lightfoot and which serves as the backdrop for the presentation.



The SS Edmund Fitzgerald in 1971  
– from Wikipedia.org

Our speaker, Mr. Squires, is born in New Hampshire and educated at Harvard University Law School. After years of service at Servicemaster and the law firm of Wilson & McIlvaine (now Quarles & Brady), he moved toward public service as the village president of Wilmette, and as a Director and later as Vice Chairman of Pace, the Suburban bus division of the Regional Transportation Authority (RTA).

Note that this day, the Torske Klub suspends the convention of wearing a sport coat and tie to lunch, and opts for appropriate winter wear; a Norwegian Sweater, or your other favorite sweater. Our Torskemaster is our original charter member and Board member emeritus, Dr. Ray Newgard.

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## Christmas 2017

Our thanks to Pastor David Langseth and to accompanist Kathleen West for setting up the Christmas Celebration that we held in December. Thanks to our torskemaster Milt Gustafson, Clarence Petersen, Gayle and Sandy for leading the program as we shared the spirit, food and spirits of Christmas under a starry sky.



### **Torske Klub Luncheon - January 13, 2018**

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 January 8, 2018. 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. \$5 surcharge for late reservations

Call **(847)886-4841** 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, 38, 40, 42A, 47, 51(+3), 55, 84, 97, 98, 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](mailto: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 2016/2018 season, excluding father/son/daughter day in March and excluding ladies day in February.



**Luncheon Reservation Phone: ☎(847)886-4841**

## The Case for Drinking Like a Viking

It's a weekday afternoon, and the wife and I are doing shots. We're enjoying thimble-sized glasses full of chilled liquor, accompanied by slices of smoked sausage, pickled herring, and bite-size chunks of bagel with lox spread. In between sips, I'm smacking my lips in savory delight. But we're not drinking tequila, vodka, or even my beloved whiskey. With that kind of spread and the spicy smell of caraway in the air, it can only be one thing we're drinking: Aquavit.

No need to be embarrassed if you don't know anything about aquavit. To be honest, before I started working on this piece, I didn't know much about the Scandinavian spirit, either. The name comes directly from the Latin term for alcohol, *aqua vitae*, which means "water of life." Aquavit is a throwback to the earliest distilling era, when rough, raw booze was spiced with a variety of herbs and seeds to make it more pleasing to drink. In this case, the main flavoring is caraway seeds. Seriously, caraway seeds. "We always like to explain aquavit to folks as the Scandinavian cousin to gin," says Jon O'Connor of Long Road Distillers in Grand Rapids, Michigan. His aquavit won Best of Show at the American Craft Spirits Association competition last January. The big difference, of course, is that the dominant flavor of gin is juniper instead of caraway in aquavit. And that's where things get a bit interesting. According to the so-called U.S. Federal Standards of Identity, what makes a distilled spirit legally aquavit in America is caraway flavor. But as Lexi, the mononymous founder of the Old Ballard Liquor Company in Seattle, put it, "there are hundreds of aquavits in Scandinavia, with vastly different flavors, styles, and applications. For straight shots, the aquavit should be lighter in flavor and well balanced. For food pairing and cocktailing, it should be more robust with an aggressive spice bill or wood to compliment the other ingredients."

Talk about a perfect storm of opportunity for American distillers. Aquavit easily slots into gin or vodka cocktails that are already popular, like the Bloody Mary. "Why anyone would use any other spirit for that drink in particular is beyond me," wonders Alan Bishop, the distiller at Spirits of French Lick in Indiana, who makes a pleasantly oily aquavit that does, indeed, taste great in a Bloody Mary. Most importantly, though, aquavit is a spirit that most Americans know next to nothing about. "It's a blank slate, a tabula rasa," says Christian Krogstad, founder of House Spirits in Portland, Oregon, which produces Krogstad Festlig Aquavit. "You make a gin, and they may say, 'I only drink Tanqueray.' You make a brandy, and they only drink Hennessy. Aquavit...even if you look at the traditions, they're so varied." Dean Browne, the one-man show at Rowhouse Spirits in Philadelphia, agrees. "It's really a new thing," he says. I've known Browne for years and he's the only distiller making aquavit within a two-hour drive of my house. "It's an exciting category for us. All you need is caraway," he says. "The rest is up to you. Think of where you can go." His Nordic Akvavit is made with caraway, dill, fennel seed, and orange peel. I talked to a new aquavit maker, Robyn Cleveland, who is planning on producing his Norden Aquavit in Michigan early next year. He's been drinking aquavit for about 14 years, got hooked on the unique flavors, and thinks it could be the next big thing. "We want aquavit to be seen in the me light that gin is currently," he says. "It's a spirit with a rich history that should be shared and revered the world over.— See the rest at Lew Bryson-<https://www.thedailybeast.com/the-case-for-drinking-like-a-viking>

Thanks to Lowell for the post

## Member Birthdays and News

This month we celebrate the birthdays of the January: Ralph Gilbertsen, John Rose, Gregg LeDuc, Ron Hoppe Sr., Daniel Betz, Rich Wielock, Tom Maxson, Jon Knudsen, Norman Roland, Howard Skoien, Gary Skoien, Rick Nelson (110A), and our good board member Larry Ekstrom. A hot toddy and Linie Aquavit to all.

**Board Members:** A board meeting has been convened for Saturday, January 20, 2018 at 10am at the Elks Club. Reply to Lowell of your attendance.

Our prayers and wishes for Roger "Rusty" Elmer as he undergoes cancer treatment in 2018. He sends his thanks and regards to the guys for the cards and well-wishes.

Finally, all members note that we have enclosed a membership card to members of record as our dues period has completed. If your dues are not paid, please contact us.

### Norge Ski Club's 113th International Winter Tournament January 27 & 28, 2018

As in past years, the Chicago Torske Klub has been invited as VIP's to the annual winter event. At the time of this letter, the invite may not yet be available, so watch the website for a form with a discount offered by mail. It is Olympics year and one ski jumper from Norge club, Michael Glasder, qualified for the Olympics. Another, Kevin Bickner, is still trying at this time..

### Chicago Torske Klub Board of Directors

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