



Christmas Celebration at December Luncheon

Our December meeting is traditionally dedicated as our Christmas celebration. As in years past, we are grateful to be led in this celebration by our own Board Member, the Rev. David Langseth. He is graciously accompanied by Ken Spengler on piano.

David Langseth was born in North Dakota and grew up on a small dairy farm at Pelican Rapids, Minnesota. He attended Pelican Rapids High School, Concordia College in Moorhead, MN and Luther Seminary in St. Paul, MN. He has studied also at the University of Oslo and the Free University, Berlin, Germany. Ordained in 1967, he has served as Pastor of Lutheran congregations in Boston, New York City, and Schaumburg, IL. Since retiring in 2006, he and his wife Carol make their home in Huntley, IL.

Ken Spengler is a Chicago boy. He grew up in the Kelvyn Park neighborhood and attended Kelvyn Park High School on Wrightwood Avenue. He has a Bachelor's Degree in chemistry from the Illinois Institute of Technology; and a Master's Degree in chemistry from Marquette University. Ken taught chemistry, physics, and mathematics at Palatine High School for 35 years. He retired in 1998. Ken has served as Organist and Pianist at Christ Lutheran Church in Palatine

See December Meeting—p.2

November Meeting with Governor Lodve Solholm

The Torske Klub was honored to be addressed by the Fylkesmann (governor) of Møre og Romsdal in Norway in November. Our Honorary Norwegian Consul General General Paul Anderson hosted as torskemaster for the day to a well attended group. Takk to all.



Paul Anderson and Lodve Solholm

Torske Klub Luncheon - December 13, 2014

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 December 8, 2014. 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 **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, 38, 40, 42A, 47, 51, 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 (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 2014/2015 season, excluding father/son/daughter day in March and excluding ladies day in February.



Luncheon Reservation Phone: ☎(312) 233-2887

for 47 years. John Walker, his first organ teacher, is now the national president of the American Guild of Organists. Among Ken's avocations is model railroading. Ken and his wife Paula live in Palatine. He has been our regular piano player for our December Torske Klub meetings and we much appreciate his returning now in 2014.

Make your reservations early, and bring your friends to this festive day for our fresh cod luncheon.

The Season for Lutefisk



A serving of Lutefisk
—photo by Wikipedia.org

The last 20 years has enjoyed a resurgence of lutefisk in Norway according to our guest last month, Lodve Solholm, and according to Wikipedia.org. In case you need a reminder, this is a stockfish, usually dried cod (but occasionally ling, pollock, haddock or other white fish) which has been reconstituted and soaked in lye to swell and increase the protein content. The name translates literally to “lye fish”. The result is a gelatinous fish which is baked, steamed, boiled, or can now be microwaved [uff-da]. Scandinavians in the north central USA have enjoyed this delicacy for generations as a traditional holiday meal. Norwegians generally serve it unseasoned with drawn butter or white sauce. Swedes generally serve with all-spice and white cream sauce.

Smithsonian Magazine reports that no one is quite sure where and when lutefisk originated. Both Swedes and Norwegians claim it was invented in their country. A common legend has it that Viking fishermen hung their cod to dry on tall birch racks. When some neighboring Vikings attacked, they burned the racks of fish, but a rainstorm blew in from the North Sea, dousing the fire. The remaining fish soaked in a puddle of rainwater and birch ash for months before some hungry Vikings discovered the cod, reconstituted it and had a feast.

Another story tells of St. Patrick's attempt to poison Viking raiders in Ireland with the lye-soaked fish. But rather than kill them, the Vikings relished the fish and declared it a delicacy. It makes for a great story if you don't mind the fact that Patrick lived centuries before the Vikings attacked Ireland.

Lutefisk in Modern Literature

Every Advent we entered the purgatory of lutefisk, a repulsive gelatinous fishlike dish that tasted of soap and gave off an odor that would gag a goat. We did this in honor of Norwegian ancestors, much as if survivors of a famine might celebrate their deliverance by feasting on elm bark. I always felt the cold creeps as Advent approached, knowing that this dread delicacy would be put before me and I'd be told, "Just have a little." Eating a little was like vomiting a little, just as bad as a lot.—Garrison Keillor, in the book *Lake Wobegon Days*

Future Events

- December 13, 2014— Luncheon— Christmas celebration
- December 31, 2014—Last Day to Pay Dues
- January 10, 2015— Scheduled Luncheon— Norwegian Sweater Day
- February 14, 2015— Scheduled Luncheon— Ladies Day
- March 14, 2015—Scheduled Luncheon— Father, Son, Daughter day
- April 11, 2015—Scheduled Luncheon
- May 9, 2015—Scheduled Luncheon

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

Member Birthdays and News

Time is Up!
Pay your Dues today!



This month we celebrate the birthdays of the Christmas season in December, including Charles Norton, Henry Sanderson, Ragnar Lund, Milt Gustafson, our secretary emeritus David Cornwell, Oystein Borsheim, our current Recording Secretary Garry Grube, Emil Ulstrup, treasurer emeritus Richard Biehl, Harold Bendicson, and Palmer Larsen. Skol!

Reminder: The last day for your dues is December 31.

Chicago Torske Klub

Boss: Lowell Olberg
Assistant Boss: Roger Elmer
Boss Emeritus: Robert Alsaker
Treasurer: Ken Nordan
Program Chair: Thor Jondahl
Recording Secretary: Garry Grube
Corresponding Secretary: Ken Larson
Aquavit Chair: Robert Frost II
Raffle Chair: Sam Smith
Board Member: Larry Ekstrom
Board Member: Tom Field
Board Member: Fred Glure
Board Member: Rev. David Langseth

