

As the leaves begin to turn and the crisp autumn air envelops us, we find ourselves at a beautiful crossroads—a time of reflection and renewal within our Lodge Brooklyn community. This season, with its vibrant hues and invigorating breezes, invites us to embrace change and rekindle our bonds.

Autumn is not merely a transition; it's a celebration of abundance and togetherness. Just as the trees shed their leaves to make way for new growth, we too have the opportunity to rejuvenate our lodge by welcoming new members into our fold. Let's invite friends and family to experience the warmth of our community, where traditions are cherished and new stories are born. Together, we can cultivate a richer, more diverse environment that honors our heritage while embracing fresh perspectives.

As we look to the future, I encourage each of you to consider stepping forward to take on a role within the lodge. Whether you're drawn to planning events, sharing ideas, or simply lending a hand, your involvement is vital to our collective success. Let's inspire one another to contribute our talents and passions, ensuring that our lodge continues to flourish.

In this season of gratitude, let us not forget to support one another—every voice matters, and every contribution counts. Our strength lies in our unity, and together we can navigate the journey ahead with confidence and camaraderie.

Wishing you all a warm and wonderful autumn, filled with connection and inspiration. Let's make this season a time of growth, both personally and as a lodge.

Fraternally,

Kimberly Breiland, President

SAVE THE DATES OF LODGE BROOKLYN FUTURE MEETINGS AND EVENTS

DCTOBER

Sunday, October 20, 2024 1:00 PM - 5:00 PM Sporting Club Gjøa, Brooklyn

IOVEMBER

Sunday, November 17, 2024 1:00 PM - 5:00 PM Sporting Club Gjøa, Brooklyn

DECEMBER

Sunday, December 15, 2024 1:00 PM - 5:00 PM Sporting Club Gjøa, Brooklyn

JANUARY

Sunday, January 19, 2025 1:00 PM - 5:00 PM Sporting Club Gjøa, Brooklyn

WE HOPE TO SEE YOU SOON!



LODGE BROOKLYN HAPPENINGS

ARTICLE

I'm excited to share that our joint meeting with Færder Lodge on September 8 was a wonderful success! It was heartwarming to reconnect with all of you after the summer break, enjoying both delicious burgers and hotdogs, alongside the fantastic catered offerings from our friends at Færder Lodge.

Elaine Breiland kicked off our gathering with insights about the recent convention, and it was inspiring to hear so many of you share your reflections and experiences. We also had the privilege of experiencing a special presentation, *Operation Gunnerside*, by *Jeff Dirgo* from Nor-Bu Lodge. His insights were both enlightening and thought-provoking, leaving us with much to ponder.

Our next meeting is Sunday, October 20. We plan on having Lapskaus, the American style. We will discuss our planning of meetings for the new year, especially the memorial service that usually happens in Spring.

We Need

 We are still in need of representatives and alternates for the Zone One Committee 2024-2026 term. The next Zone One meet via Zoom.

We are looking for article and photo submissions. What did you been up to? Anything special? Traveled someplace new, had a celebration, learned a new skill, tried a new dish? What ever it is, we are interested. Send to Kimberly@LodgeBrooklyn.org so we can include it in our next newsletter.

Please remember to save stamps and postcards for the **Tubfrim** program. **Alice Svege** will be collecting all contributions. When cutting the stamps out, leave a 1/4" margin around the stamp.



Viking Sword Unearthed in Rogaland

A first of its kind Viking discovery was recently made in Rogaland, Norway. While a Norwegian man, Øyvind Tveitane Lovra, was clearing his farm, he came across a 1,000-year-old Viking sword. The discovery was particularly surprising, as the field he and his son were preparing to sow new grass on hadn't been ploughed for many years. Mr. Lovra says that they were picking stones and explains: "I spotted an iron object that I was about to throw, but just as I was about to throw it, I discovered that it was a sword."

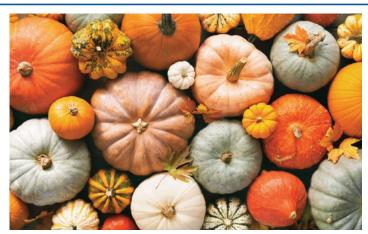
The sword was examined by archeologists who were able to take x-rays which revealed inscriptions on the blade. The inscriptions led them to believe the sword could be a Ulfberht sword, which were made between 900 and 1050 AD. The sword was covered in clay, which helped preserve it from rusting away.

Around three to four thousand swords from the Viking Age have been uncovered in Europe. Of these, only 45 with inscriptions have been unearthed in Norway making this an exciting, rare find.

*Source:

https://www.independent.co.uk/news/science/archaeology/viking-sword-discovered-norway-farmer-b2556863.html

LODGE BROOKLYN MEETING DATES



OCTOBER MEETING

Sunday, October 20, 2024 1 PM until 5 PM Sporting Club Gjøa, Brooklyn

- Requested donation of \$15 SON members,
 \$20 all others, Children under 12 FREE
- Food, Raffles, and Fun!



NOVEMBER MEETING

Sunday, November 17, 2024 1 PM until 5 PM Sporting Club Gjøa, Brooklyn

- Requested donation of \$15 SON members,
 \$20 all others, Children under 12 FREE
- Food, Raffles, and Fun!



DECEMBER MEETING

Sunday, December 15, 2024 1 PM until 5 PM Sporting Club Gjøa, Brooklyn

- Requested donation of \$25 SON members, \$35 all others, Children under 12 FREE
- Catered event
- Food, Raffles, and Fun!



JANUARY MEETING

Sunday, January 19, 2025 1 PM until 5 PM Sporting Club Gjøa, Brooklyn

- Requested donation of \$15 SON members,
 \$20 all others, Children under 12 FREE
- Food, Raffles, and Fun!

EVENTS IN OUR COMMUNITY



NORDIC FOLK MUSIC

Wednesday, October 9, 2024 6:30 PM

Hosted by Loyal Lodge

Vidar Skrede and Patrik Ahlberg join their fiddle forces for original and traditional Nordic fiddle tunes.

- Please bring a bottle of wine/cheese/snacks
- RSVP: Eric Johansson: 631-766-8571



RESTAURATION

Leif Erikson Day Wednesday, October 9, 2024 NYC

Restauration left Stavanger on July 4, 2025 and will arrive in NY on Leif Erikson Day!



TRICKY TRAY

Sunday, November 10, 2024 Doors open 2:30 PM Hosted by: Nor-Bu Lodge 21 Oslo Dr., Rockaway, NJ 07866

- Admission is \$20 which includes one sheet of tickets
- For more info: Ellen Crane: 973-625-1353



HALLOWEEN BAR PARTY

Saturday, October 26, 2024 7:30 PM

Hosted by: Sporting Club Gjøa, Brooklyn

- Fun, music, raffles
- Pot Luck dinner
- ?'s: Vera: 917-831-8423



NEWSLETTER BOOSTERS

Your donation is a voluntary act which helps pay for the publication and distribution of our Lodge newsletter. We appreciate all your support!

Member	Amount	Date
Arnold Bergman	25.00	11/2023

If you would like a printed version of this newsletter snail-mailed to you please send \$25 to cover the cost of paper, ink, and postage.

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This space is available — \$50 for 8 issues

For more information contact
Kimberly@LodgeBrooklyn.org



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GRATULERER MED DAGEN

Earle Hyman October 11

Gyda Sheridan Arber October 16

Christina Gjertsen Kennedy October 24

Hanna Tapparel October 27

Adam Charles Patrick October 30

Charley Eichler October 31

Eva Grace Bolstad November 6

Katrina Hudson Patrick November 26

Sandra L. Fisher December 1

Richard Sabaugh December 7

Gideon M Wyatt December 17

Elaine Ann Breiland December 16

Lauren S Lee December 22

Nicole J Kraft January 2

Adelle Leone Roban January 23

Laila Braaten-Proulx January 24



LODGE BROOKLYN, EST. NOV. 22 1923

Lodge Brooklyn celebrates the traditions and history of the Norwegian and American Norwegian culture. We have a reputation as being fun, down to earth, and lighthearted. We gather and share past memories and create new ones in a warm and welcoming environment. We hope you come to a meeting!

MARZIPAN



- 1-1/2 cups blanched almonds
- 3 cups confectioners' sugar
- 1 large egg
- 1/2 to 1 tsp pure almond extract (optional)
- Place the almonds and sugar in a food processor fitted with the metal blade.
- Process until a fine powder forms, approximately 4 to 6 minutes. Add egg white and, if desired, almond extract. Process until combined, 1 to 2 minutes.
- Lightly dust a work surface with confectioners' sugar. Transfer the marzipan to the dusted surface.
- Gently knead until the marzipan comes together.
- Wrap in plastic wrap and chill until firm, at least one hour and up to 3 days.
- * Country Living

OFFICERS

President: Kimberly Breiland

Vice-President: Sigrun Larsen

Secretary: Gyda Arber

Treasurer: Elaine Breiland

Publicity Director: Gyda Arber

Activity Committee: Alice Spicer

Alisa Spicer

Membership Chair: Alice Svege

WHO'S WHO

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