

December 2023

Golden Valley Lodge #616 Newsletter



Dear Brothers and Sisters:
I know people wonder why we are having a December meeting with the Christmas Dinner only 2 days away, but we have business we have to deal with. We need to elect our 2024 board so Dorothy can do the year end reports. We also have to write checks for the Christmas dinner. We need cookies for the dessert after the Lucia program. Please donate. We still have many openings for our

monthly dinners, and we need to have a volunteer for the January 11th meeting. The dinners can be catered, or you can prepare them yourself. Maidie and Ann-Kristin will be the hosts and they will have pizza. We also need to find an assistant secretary for 2024. If you are interested in serving on the Golden Valley board please let Maria Jacobs know. Thank you.

Delphine

If you have not paid your membership dues, they are due.
Questions? Ask:
akarling20@yahoo.com

Please send your checks to:
Ann-Kristin Karling
13754 Burbank Blvd.
Sherman Oaks, CA 91401

Reimbursement for an expense:

Dorothy Burns
8201 Glade Avenue
Canoga Park, CA 91304

or
gladegal2003@yahoo.com

GVL Happenings

Happy December/January Birthday!!!



DECEMBER (12)

Laila Jensen	5
Susan Carlson	12
Rebecca Westberg	20
Robert Holstein	25
Merry Shepler	25
Hubert Pitters	27
Aili Luna	28
Gunilla Polutanovich	29
Zoey Shoemaker	30
Nicolas Storch	31



JANUARY (1)

Linda Luna	?
Isabella Muscarella	3
Birgitta Clark	5
Tyra Dios	7
Rigmor Johnsdotter	9
Jennifer Dewey	13
Ruzenka di Benedetto	28
Lars Heinstdedt	21
Chuck Bunnell	26
Ian Wolf	28
Theo Wolf	28
Suzanne Moreland	30



2023 Golden Valley Lodge Board & Service Positions

Chair: Delphine Trowbridge
Vice Chair: Jason Trowbridge
Past Chair: Maidie Karling
Corresponding Secretary: Dorothy Burns
Financial Secretary: Ann-Kristin Karling
Treasurer: Birgitta Clark
Chaplain: Beth Bunnell
Master of Ceremonies: Wenche Eklund
Assistant MoC: Lucas Taylor
Cultural: Nicolette Taylor
Trustee Chairman 1 yr: Kerstin Wendt
Trustee 2 yr: Maria Jacobs
Trustee 3 yr: Andrea Tabanelli
Auditor chairman 1 yr: Britt Potter
Auditor 2 yr: Ann Heinstdedt
Auditor 3 yr: Linda Trowbridge
Events Co-Chair: Maggie Connelly & Delphine Trowbridge
Scholarships: Beth Bunnell, Hubert Pitters
Financial: Hubert Pitters
Historian: Laurie Taylor
Vasa Park: Dorothy Burns, Richard Heinstdedt, Linnea Heinstdedt Alternative Ann-Sofi Holst
Bar: Valerie & Dylan Olson
Newsletter: Laurie Taylor
Youth Group: Cecilia Trowbridge
Vasa Star: Jennifer Norman-Lund

Merry Christmas
and
Happy New Year!

Swedish: God Jul och Gott Nytt År
Finnish: Hyvää joulua ja onnellista uutta vuotta
Danish: Glædelig jul og godt nytår! or simply God jul
Icelandic: Gleðileg jól og farsælt nýtt ár
Norwegian: God jul og godt nyttår

Culture Corner: Christmas Card History in Scandinavia



the first Christmas Card [Wikimedia Commons](#)

The commercial Christmas card as we know it originated in London in 1843. That winter, Sir Henry Cole, a civil servant who helped organize the Great Exhibition and develop the Victoria and Albert Museum, decided he was too busy to write individual Christmas greetings to his family, friends and business colleagues. He asked his friend, the painter John Callcott Horsley, to design a card with an image and brief greeting that he could mail instead.

Horsley designed a triptych, with the two side panels depicting good deeds (clothing the naked and feeding the hungry) and the center panel showing a family Christmas party. The inclusion of booze at this party got Cole and Horsley an earful from the British Temperance Movement. At the bottom of the center panel was the inscription "A Merry Christmas and a Happy New Year to You."

The card was lithographed on 5 1/8" X 3 1/4" stiff

cardboard in dark sepia and then colored by hand. An edition of 1,000 cards was printed and sold at Felix Summerly's Treasure House in London for a shilling each. Of those cards, twelve exist today in private collections, including the one Cole sent to his grandmother.

While Prang was soon producing more than 5 million Christmas cards each year and had been dubbed the "father of the American Christmas card," his success didn't last long. (At left is an example of Prang's work.) The initial popularity of his cards led to imitations that were less expensive and featured seasonal images instead of the colorful floral arrangements Prang favored. Prang's imitators drove him out of the market in 1890, and inexpensive Christmas postcards imported from Germany ruled until World War I.

By the end of the war, the modern American greeting card industry had been born and today it sup-

plies the 2,000,000,000+ Christmas cards that are sent every year.

Christmas Card History Scandinavia

The custom of sending Christmas greetings in this way spread from England to the USA and via Germany and Denmark to Sweden and Norway.

In Scandinavia Christmas cards became popular in the late 1800s and the tradition is still very much alive.

Norway

The first Norwegian Christmas card is said to have been mailed in 1870, produced by a printer in Bergen by the name of Beyer. It was not until 1880 that mass production of cards got started. Some cards were imported from Denmark or Germany.

The custom did not really take hold in Norway until the early 1900s – then it became customary for people to send each other Christmas cards.

The custom was encouraged by the postal service for reasons that are not hard to understand. By 1883 it was “permitted” to send private cards. There was a great deal of skepticism about sending private messages on postcards that could so easily be read by others.

One of the first motives on cards was a painting by Adolph Tidemand. It was a “stabbur” with a “julenek” on top, referencing the rural custom of putting up a sheaf of grains for the birds at holiday time. It was a custom picturesque enough to lend itself to paintings and illustrations on Christmas cards ever since.

Sweden

In the beginning Sweden’s Christmas cards were imported from Germany and England.

Gradually the typical Scandinavian motives became more prevalent. The tomte or nisse was at first dressed like an old fashioned farmer. The Swedish tomten had its origin in the legends of the hustomten. In the year 1890 Axel Eliasson started his publishing company with Christmas card production. Later he started something that came to be important for the Swedish Christmas cards and the image of the Swedish Christmas.

It was the artist Jenny Nyström that came to give Sweden the image of jultomten, Christmas gifts and Christmas tree. In time her number of illustrations grew to about 600.

Some say that the motives on the Christmas cards were influenced by the traditional “julbock”, later replaced by Tomten or the Nisse, and the Christmas tree after it became common in Scandinavian homes.

The Tomte or the Nisse was not as large as the American Santa Claus, he was more often seen as a small being with a bowl of porridge, which was his reward for looking after the farm.

In Sweden during the second world war the motive was often the Swedish flag flying over the “lilla röda stugan” – the little red house - so typical of the Swedish countryside.

The nostalgic image of “den lilla röda stugan innvid grinden” immortalized in song lyrics is a constant in the Swedish imagination. Say Merry Christmas in Swedish: God Jul

Sources:

<https://www.dailyscandinavian.com/the-scandinavian-christmas-card-history/>

<https://www.mentalfloss.com/article/26650/first-christmas-card-was-sent-1843>

<https://www.pictureboxblue.com/tag/scandinavian/>

Interesting Side Note:

The modern Christmas card industry arguably began in 1915, when a Kansas City-based fledgling postcard printing company started by Joyce Hall, later to be joined by his brothers Rollie and William, published its first holiday card. The Hall Brothers company (which, a decade later, change its name to Hallmark), soon adapted a new format for the cards—4 inches

wide, 6 inches high, folded once, and inserted in an envelope.

“They discovered that people didn’t have enough room to write everything they wanted to say on a post card,” says Steve Doyal, vice president of public affairs for Hallmark, “but they didn’t want to write a whole letter.”

The Gingerbread town of Bergen, Norway

<https://www.lifeinnorway.net/pepperkakebyen-gingerbread-town/>



The world's biggest gingerbread city, located at Kode Permanenten. Miniature houses, trains, cars and ships made from real gingerbread.

It is made possible thanks to the contributions of schools and kindergartens, companies, and individuals from across the Bergen region. It is organised by Bergen's city centre organisation Bergen Sentrum AS.

Pepperkakebyen features an incredible array of houses, churches and other buildings, many of which (but not all!) are modelled on real places in Bergen. Cleverly-placed jelly figures, highly detailed designs,

and a couple of moving trains add a touch of realism to the remarkable scenes.

The non-profit event has been held every Christmas season since 1991. It costs NOK 150/\$13.75 for an adult to enter the exhibition, but this price helps to make the entrance completely free for children on weekdays. Those who have contributed to the town also get free access on any day.

Bergen's gingerbread town has inspired many others around the world including at least one in Minnesota. Minnesota's is pictured below.



Brunkager (Danish Gingerbread Cookies)



These delicious, spiced cookies taste like Christmas. They're so easy to make, and you can always double the recipe for more!

SERVINGS

40 servings

PREP TIME

30 minutes mins

COOK TIME

6 minutes mins

TOTAL TIME

36 minutes mins

Ingredients

100 grams (7 tbsp) unsalted butter
100 grams (1/2 cup) brown sugar
100 grams (about 1/4 cup + 1 tbsp) molasses
230 grams (about 2 cups) all-purpose flour
1/2 tsp cinnamon
1 tsp ginger
1/2 tsp cloves
1/2 tsp baking soda (or 1 tsp potaske, if you have it)
Pinch of salt

Instructions

First, melt the butter, sugar, and molasses over a low heat until the sugar dissolves and everything combines. Let this cool for 5-10 minutes, or until room temperature.

Combine the flour, cinnamon, ginger, cloves, baking soda, and salt in a separate bowl. If using potaske, dissolve it in 1 tsp water in a small bowl and omit the baking soda.

Add the dry ingredients (and potaske, if using it) into the molasses mixture, and stir together until no dry spots remain. Wrap the final dough in cling film and place in the fridge overnight (or longer).

You can also shape the dough into a log and cool it in this shape, if you want to cut out the cookies with a knife instead of rolling them out.

When you are ready to bake the cookies, preheat the oven to 350 F (175 C). Line two or three baking sheets with parchment paper

Roll out your dough until very thin (this will make them crispy!) and use cookie cutters to cut out whatever shapes you want. Use flour on the surface and a rolling pin - because we are rolling them out very thin, they have a tendency to stick to the surface, so keep adding flour underneath the dough if you need to! If you cooled the dough in a log shape, just use a sharp knife to cut out round cookies.

Bake cookies for 6-8 minutes, depending on their thickness. Thin cookies will only take 6 minutes, while thicker ones will take longer. Just keep an eye on them - what you are looking for is a slightly darker color around the edges and on the bottom (but not too dark as this may make them taste slightly burnt!). When you take the cookies out, they will still be somewhat soft. You can let them cool for a few minutes on the baking sheet before removing, and when they cool completely they should firm up and become crispy!

Cool and enjoy! Store in a cookie tin or tupperware container.