



## Torske Klub Christmas Celebration with the Western Lights Chorus of Sweet Adelines



The Torske Klub is pleased to welcome “Sing-Sing-Sing” – a musical program by the Western Lights Chorus of Sweet Adelines International under the direction of Bonnie Fedyski. Thanks to Einar Cannelin & Rob Alsaker for arranging this program with Ray Newgard.

Western Lights Chorus of Hinsdale, Illinois, is a Chapter of Sweet Adelines International. Sweet Adelines International is a worldwide organization of women singers committed to advancing the musical art form of barbershop harmony through education and performances. This independent, non-profit music education association is the world’s largest singing organization for women. Western Lights Chorus is proud to be a part of it by doing what they love to do...singing!

Gentlemen, please note that this is NOT ladies day at the Torske Klub by the virtue of our program. Ladies day is in May, as usual.

### Last Month ...

The Torske Klub was pleased to welcome Larry Monroe, V.P. of Player Operations for the 2005 World Champion Chicago White Sox.

His stories and entertaining memories of his early pitching days including some of baseball’s great names was enjoyed by our group. Thanks to Marv Meyer, who arranged Larry’s attendance and who functioned as Torske-master that day.

### Birthdays ...

This month, we honor the birthdays of December: Milt Gustafson, Oystein Borsheim, Harold Bendicsen, Roger Elmer Sr., Arthur Carlson, Hal Oates, board member emeritus and Christmas baby Art Fitzgerald, our board member and treasurer emeritus Richard Biehl, current board member and secretary-emeritus Dave Cornwell, our treasurer Gene Kaczmarek, and aquavit chairman Garry Grube. Gentlemen, we raise our Gløgg glasses to you.



Our monthly dinner meeting will be held on the second Saturday of December; December 9, 2006 at the Des Plaines Elks Club, 495 Lee Street, Des Plaines, IL (847-824-1556). Cocktail hour begins at noon; dinner starts promptly at 1:00 P.M. when, according to our tradition, our BOSS, Robert Alsaker, rings the bell to seat us for dinner.

**Reservations due by:**  
**Tuesday, Dec 5**  
**NOON**

**ALL MEMBERS AND THEIR GUESTS ARE REQUIRED TO MAKE A RESERVATION FOR DINNER.** The Elks Club needs time to order the fresh fish. Timely reservations insure that an adequate portion and a table space can be reserved for you. Noon means noon. A call at 12:30 on Tuesday is no better than a call on Friday evening; the fish order is made.

**Call 630-443-6839** at any time day or night to leave a reservation. 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. It will ring 4 times before answering.

We have reservations from the following members: 3, 13C, 22, 47, 51, 73C, 85, 98, 115, 126, 141. Board members note that they have a reservation automatically and must call cancellations.

We are reactivating the email reservations if you choose. Please send to secretary@torskeklub.org with your number of reservations, including 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 2006/2007 season, excluding father/son/daughter in March and ladies day in May.

Dinner Reservation Phone: ☎ (630) 443 6839

## News For Our Members

We were saddened to learn of the death of our long time member, Myron Tollefson. The Torske Klub offers our prayers to his family.

*Myron Dale Tollefson, age 75, of Round Lake and formerly of Northbrook, at rest Nov. 17, 2006, Area Rep for Paddock Pool Co. for 39 years, beloved husband of Agnes C., nee Heimbecher; loving father of Myron "Mike" (Mary) Tollefson, Tona (Erik) Dove and Toby (Siw-Lena) Tollefson; dear grandfather of nine and great-grandfather of one. Resting at Justen's Round Lake Funeral Home, 222 N. Rosedale Ct., Round Lake, IL. Visitation 1 p.m. until the 4 p.m. Funeral Service on Friday, Nov. 24. Memorials to Trinity Evangelical Lutheran Church, 25519 W. Hwy. 134, Ingleside, IL 60041. Info, 847-546-3300.*

Published in the Chicago Tribune on 11/22/2006

## Gløgg

Somehow, at this time of year, our minds start to think of all that good and bad gløgg that we have tried. Here is a bit of information on the subject.

Gløgg (Swedish: Glögg, Norwegian: Gløgg, Danish: Gløg, Finnish: Glögi) is the Scandinavian version of mulled wine. Gløgg is also often served without alcohol. Bottles of ready-made Gløgg extract are often purchased, containing fruit extract and spices, [IKEA sells it] and mixed into hot water. The main ingredients are (usually red) wine, spices such as cinnamon and cloves, and optionally also stronger spirits such as vodka, akvavit or even cognac. The mixture is prepared by heating, but it is not allowed to boil in order for the alcohol not to evaporate. Gløgg is generally served with raisins, almonds, and gingerbread, and is a popular warm drink during the Christmas season.

In Denmark gløgg is traditionally served during the Christmas season with æbleskiver (sliced apples) sprinkled with powdered sugar and accompanied with strawberry marmalade. Gløgg recipes vary widely, and variations with sweet wines such as Madeira or spirits such as Cognac, Armagnac or Brandy are also very popular. Gløgg can also be made alcohol-free by using juices (usually blackcurrant) or by boiling the Gløgg for a few minutes to evaporate the alcohol.

### Ingredients:

1 bottle Red wine  
 1/2 bottle Sweet Vermouth  
 8 Cloves (whole)  
 8 Cardamom pods  
 2 pieces Cinnamon sticks  
 1 piece Orange peel  
 [or candied orange peel]  
 [Other variant options, 2 c Brandy,  
 2 c pineapple Juice, 2 c orange juice,  
 2 cups raisins, 1/2 cup crystallized ginger]

### Mixing instructions:

Mix everything in a casserole. Keep overnight. Heat the mixture - do NOT boil. Strain and serve hot with raisins and almonds. (You have to throw the almonds in boiling water for maybe a minute, and peel off the brown 'coating'. They should be white for use with gløgg.) Serve in irish coffee cup.

## New Members

The Chicago Torske Klub welcomes four new members from November! Alan Birkley or Bloomingdale, Ron Hoppe Sr. of Niles, Jimmy Sorensen of WoodDale, Vincent Field of Park Ridge.

Welcome gentlemen!

## 2007 Dues

Thanks for all those members who have submitted their dues for next year along with any corrections to the membership info.

We have about 80% of our 137 members renewed already. Membership cards will be sent after the first of the year. Please submit dues before end of December by mail to the secretary or at the meeting.

### Chicago Torske Klub Board of Directors

**Boss: Rob Alsaker**  
**Assistant Boss: Don Hogansen**

Treasurer: Gene Kaczmarek  
 Secretary: Ken Larson  
 Historian: David Cornwell  
 Program Chair: Dr. Ray Newgard  
 Aquavit Chair: Garry Grube  
 Raffle Chair: Ron Bentsen  
 Board Member: Ken Nordan  
 Board Member: Kristian Ronning  
 Board Member: Fred Glure  
 Membership Chair: Robert Frost II

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## No Matter the Language It's Still Cod

Whether you say “bacalao” in Spanish, “bacalhau” in Portuguese “baccalà” in Italian, “clipfish” in English or “klippfisk” in Norwegian, they all mean the same thing, dried/salted cod fish.

The most famous klippfisk comes from Norway and each of the major cities along the Norwegian West coast from Ålesund to Tromsø claim to have the best. Klippfisk is exported from Norway to the entire world and can show up in Italian, Spanish and Portuguese settled or influenced countries in the Americas, Africa and Asia. These countries sport dishes that include klippfisk as the main ingredient and use local taste and ingredients to make the dish their own.

What is klippfisk and how is it different from stockfisk (tørrfisk)? Both are dried cod (or other fish like saithe, ling or tusk), the difference is how they are dried. Stockfish is dried in the open air on racks (hjell) or in special drying houses without the aid of salt. Klippfisk (or salt fish) is dried using salt. Stockfish is used in Norway as a snack much like jerky is eaten in the USA and is exported to Africa and used as pet food. Klippfisk on the other hand is very popular around the world and used in stews with various other ingredients.

While in Ålesund with the NACC group, many of our Torske Klub members enjoyed a meal of Spanish inspired Bacalao. Before the meal, Knut Haagenson gave us a presentation about his family's business, the Jangaard Export Company. Jangaard exports many kinds of fish including fresh and dried stockfish and Bacalao. They are a \$130 million a year company with 10 factories and 280 employees. They produce almost 90 million pounds of fish by sea weight per year. Jangaard

also own several hotels, shopping malls and apartment buildings in Norway.

For those of you who remember the meal and would like to recreate it at home I've included a close approximation of the recipe below (I have the actual recipe but it's restaurant style by weight) as well as a picture of our good member Hank Solberg modeling his dish. Klippfisk is a little hard to find. But, I did locate it in the Deli section of a very ethnic Italian Centralia store in Aurora and also at Woodman's in one pound wooden boxes from Canada. You can also try Cuban, Spanish or Portuguese Deli centers. I did check online at Norwill but they did not carry the product.

### *Serves 6 persons*

**1 ½ pounds of Klippfisk (desalted)**

**2 pounds of potatoes**

**1 ½ cups celery root (a/k/a celeriac) or 3 stalks celery**

**1 ½ cups carrot**

**1 ½ cups red onion**

**¾ cup yellow onion or leek**

**½ pound chorizo sausage (Spanish sausage)**

**3 garlic cloves.**

**½ cup tomato puree**

**4 cups cream  
olive oil and pepper**

### *Prepare klippfisk*

Remove skin and any bones from the klippfisk. The klippfisk must be desalted in water for 48 hours. Change the water 2 times pr. day. Use big trays, so there is plenty of water. Desalting will add weight to the dried klippfisk. With desalted klippfisk, cut into 2 oz pieces with two pieces per person. Bake fish with olive oil and pepper in a 390 degree oven for 13 or 14 minutes.

### *Make the Chorizo Ragout:*

Cut the celery root, carrot, onion, garlic and sausage into small pieces and fry in butter until tender. Add the cream slowly and cook the mixture carefully for 10 minutes. Add the tomato puree and cook an additional 10 minutes. Add salt and pepper to taste. Strain the sauce and pour over fish in bowl or on a plate. Serve with boiled potatoes, or over a potato mash.



*Hank Solberg enjoyed his baccalà in Ålesund*

### *Variation:*

These ingredients can also be used together in a more traditional stew by adding them all together in a large pot. Simmering for 30 minutes and then reducing the heat way down for another 45 minutes. Never stir this stew, only shake the pot every now and then. Stirring will break down the fish and you will have mush. With this stew you could also add chopped tomatoes instead of the puree.

For those of you that read Norwegian I have several other recipes from Portugal, Spain, Italy and Brazil. These recipes add ingredients such as; red, green and yellow peppers, olives, boiled eggs, spices like bay leaf and oregano.

*Ken Nordan*