



December 9th Christmas Celebration



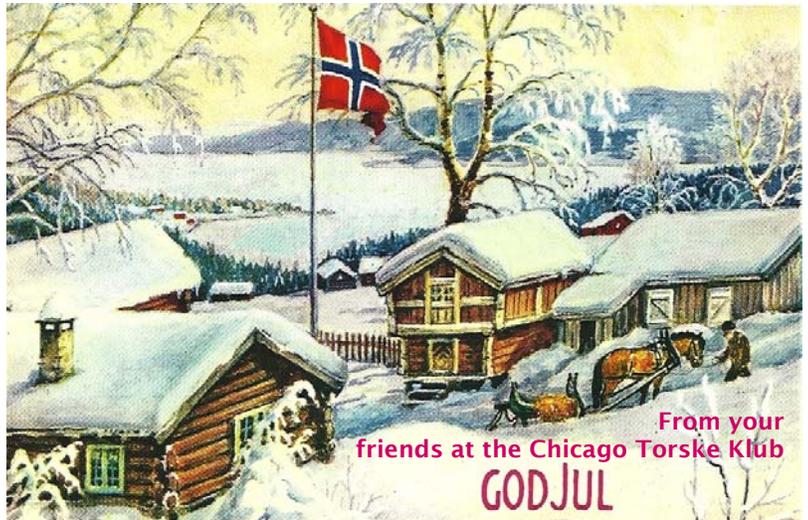
As we have done in years past, December is dedicated to our Christmas celebration. We will be led by Pastor David Langseth, and his assembled team of Santa's Helpers. He has also enlisted the talents of Kathleen West as accompanist.

We will see Milt Gustafson as our torskemaster this month.

This is always a good month to bring neighbors, friends, family to join the men's fellowship as we celebrate.

November Program Well Attended

Our thanks to Mr. David Furholmen who spoke and presented on the "Carpetbaggers", a covert WWII operations to provide aerial supply to resistance fighters across Europe. Thanks also to Ken Nordan who stepped in from his duties as Treasurer to be the Torskemaster once again.



Torske Klub Luncheon - December 9, 2017

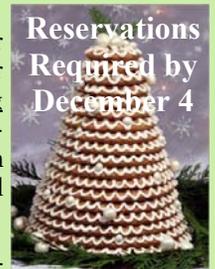
The luncheon will be held at the Des Plaines Elks Club, 495 Lee Street, Des Plaines, IL (847-824-1556 for directions that day). Cocktail hour begins at noon; dinner starts promptly at 1:00 P.M. when, according to our tradition, our BOSS rings the bell to seat us for dinner. Make your regular dinner reservation by the evening of December 4, 2017. 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. No fish dinner can be promised for late reservations; an alternative meal is likely.

Call (847) 886-4841 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. We have reservations from the following members: 3, 38, 40, 42A, 47, 51, 55, 84, 97, 98, 115, 120, 135, 149. Board members note that they have a reservation automatically and must call for additional guests 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. Tom Peterson will respond with a confirmation email.

FREE Raffle Ticket to each member that brings one or more guests to the dinner this 2017/2018 season excluding ladies day and father/son/daughter day.

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

Reservations
Required by
December 4



A Case for Lutefisk

It is that time of the year where the proverbial Norwegian bachelor farmer and his extended family will search for what has become a seasonal delicacy. Lutefisk is among the legends of Christmas for many Norwegian American families as that jelly-like treated and fragrant cod is served with drawn butter (who some claim is to slide it down), and usually sides of frikadellar (meatballs), potatoes, lelse, and with plenty of dessert delicacies to reward the hearty who imbibe. I suggest Linie Aquavit also, both preceding the meal, and after.

It is legendary stuff, firmly established in tradition, but the stories will never end. We were told that Ole says to Lars, "I've got these skunks living under my porch." So Lars says, "just throw some lutefisk under there." A week later Lars asks "Ole, did you get rid of them skunks?" And Ole says "I sure did, but now I've got Swedes living under there."



Surströmming

There is some truth to this story, since Sweden has the lock on smelly fish. Surströmming is a canned and fermented fish, prepared in Northern Sweden from Herring caught in somewhat brackish water and made with just enough salt to keep the fish from rotting. A fermentation process of at least six months gives the fish a characteristic strong smell with hints of rotten egg and somewhat acidic taste.

German author Wolfgang Fassbender wrote that

"the biggest challenge when eating surströmming is to vomit only after the first bite, as opposed to before". Air France and British Airlines have banned the fish, causing it to no longer be sold at Stockholm Airport, to the chagrin of local patrons. It is illegal to open a can in many apartment complexes.

It appears that the Swedes have taken the lead in the deployment of odoriferous fish. Eat your lutefisk and enjoy, it could have been worse. Merry Christmas. - Ken Larson

References: *Minn. Dish Lives on Despite Taste*—Condon— Washington Examiner Dec. 2012.

Wikipedia- <https://en.wikipedia.org/wiki/Surstr%C3%B6mming>



Lutefisk Dinner

So where do you get Lutefisk this time of year? One source is the **Lutefisk Lovers Lifeline**:

<http://lutefiskloverslifeline.com>

Member Birthdays and News

This month we celebrate the birthdays of December:

Charles Norton, Ragnar Lund, Secretary Emeritus David Cornwell, Oystein Borsheim, Milt Gustafson, Dr. Egil Fosslien, Board Member Garry Grube, Emil Ulstrup, Harold Bendicsen, Treasurer emeritus Richard Biehl (now in Iowa), and Palmer Larsen

Happy Birthday and a may Santa leave a hot toddy to all!

You should have received your dues notice and a return envelope to mail or drop off at the check in table. Please return promptly if you have not done so.

From all your friends at the Chicago Torske Klub, may you have a Merry Christmas and Blessed New Year.



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