



# DROTT LODGE NEWSLETTER

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#### March 2020

Our February cultural program took us on an exciting, but challenging trip made by Enock Mattsson in the 1890s. Our Member Janet Johnson presented a power point based on Enock's personal diary. All the historical facts and archival pictures made it a fascinating presentation. Enock's observations about his long journey to America made us feel we were there with him. I think we all have a greater appreciation for modern day transportation and convenience. After a 15 minute Q&A about Enock's family and their lives in America, Janet introduced us to how the interactive genealogy map works, and how it can be utilized by Drott Members. Please enjoy the photos of the cultural program "Enock's Journey" below.

We also had a popular fika break and we all enjoyed Semlor or "Fastlagsbullar" (Fat Tuesday Buns – pictured at the top). Semlor are cardamom flavored buns filled with almond paste, whipped cream, and dusted with powdered sugar. Yes, it was a little early in the year, but in Sweden they start selling them as early as in January.

Join us on March 8 for our annual Pea soup and Plättar Dinner and a cultural

presentation by Marit Knollmueller about Pelle No-Tail (Pelle Svanslös).

We continue to update our website and Facebook page with 2020 events. Valborg will take place on April 25 and our Midsommar Picnic is scheduled for June 21. Save the dates!

We are looking for volunteers for various event committees. Many hands make light work. Events include Valborgsmässoafton, Manassas Viking Festival, the Midsommar Picnic, and our Annual Bazaar.

If you have not yet paid your 2020 Drott Lodge dues, please remember to do so! See below for instruction on how to make your payment.

RSVP now for the March 8 Pea soup and Plättar Dinner. Space is limited.

Välkomna!

Karin Weeden Chairman Drott Lodge 168

# Annual Pea Soup & Plättar Dinner Pelle No-Tail Presentation

Sunday, March 8, Promptly at 2:30 pm Undercroft of St. James' Episcopal Church 11815 Seven Locks Rd., Potomac MD

Drott will provide knäckebröd (hard crisp bread), jam, cheese, and ham. We have 6 pea soup makers and 4 plättar makers. Please feel free to bring a dessert of your choice.

We appreciate if members arrive at 1:30 and help with the set up. We also need kitchen workers and help with clean-up after the dinner and meeting.

There is no charge for Drott Lodge Members who have paid their 2020 dues (or pay at the dinner). \$10 donation for guests over 13, \$5 for children 6 to 12, and free under 6.

Please RSVP by March 4th for Pea Soup & Plättar Dinner. Send an e-mail to Karin Weeden at pk\_weeden@msn.com and let us know if you plan to attend and how many guests you will bring. Please type Pea soup in the subject of your e-mail.

## Pelle the No-Tail Cat Sunday March 8



Marit Knollmueller, current Drott Lodge Historian, past Drott Lodge Cultural Leader and current Vasa Order of America District 9 Cultural Leader, will introduce us to the beloved Swedish literary character Pelle Svanslös (Pelle No-Tail or Peter No-Tail), the hero of a children's book series by Gösta Knutsson.

Come and hear about Peter and his friends and their adventures in Uppsala. A new animated movie premiered in January this year, joining two other animated movies, a live-action TV series, as well as numerous books in the Pelle universe.

Our traditional Pea Soup and Plättar Dinner will follow the presentation.

This event is free for dues-paying Members and \$10.00 for non-members. Children 6-12 is \$5.00 and 6 and under are free.

#### **Pelle Books Raffle**

We are having a raffle for a set of three Pelle No-Tail books at the March 8th meeting.

Ticket are 1 for \$2.00, 3 for \$5.00, or 8 for \$10.00.

There will be one drawing to win all three books.



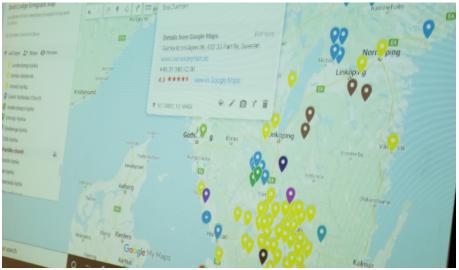
## **Pictures From the February Meeting**



Janet Johnson giving her presentation on Enock's Journey.



The audience had many follow up questions.



Interactive map of Swedish towns, showing where ancestors came from.

JANUARY 31, 1893		
"I have left my dear country to start a trip to a land in the west. I now have, after travelling all reached the big city, Stockholm. I arrived at 6 of in the evening, and was greeted with a welcome. Allan Linius. I will stay one day to look around to city where I have never been before."	down fankasi 1393. Tag har i dag lemment for all betrale in it fremmande land uti i trom with a rest he trom with an stora Thacker Market	res till vestlern

Excerpt from Enock Mattsson's diary.

#### \*\*\*Upcoming Program\*\*\*

#### Nordic Crafts 5 April, 2020

Come and explore traditional Nordic crafts with Drott Lodge, as we host four talented practitioners of Dalmahlning, wheat weaving, huck embroidery, and wood carving. Learn a little of the history and tradition of each, then choose one break-out session to develop your skills as you carve a butter knife, embroider a dish towel, weave a love knot, or a paint a heart ornament. All supplies are included in the program fee.

Advance registration is required. Each session is limited to 10–15 participants. Cost is \$5.00 for Drott Lodge members; \$15.00 for non-members. You will choose your session when registering. Participants in the wood carving session may choose to purchase their own knife and strop for use during the class (\$10 additional cost) and will have that option during checkout. LAST DAY FOR REGISTRATION IS SATURDAY, MARCH 29, 2020. This allows our instructors time to purchase supplies and collate kits.

## Carving with the Slöjd Knife: A Butter Knife Using Traditional Swedish Methods

Bert Bleckwenn is an avid woodworker constantly exploring a variety of inter-related woodworking disciplines including carving, turning, finishing, and American period furniture making. Bert has been a past president of several woodworking clubs including being the founding president of the Montgomery County Carvers. He is of German, Swedish, and Norwegian heritages, and has explored a variety of carving styles. He will lead the introductory carving workshop focusing on using traditional Swedish Slöjd knife techniques to carve a traditional butter knife.



# Huck Weaving a Dish Towel: Making the Ordinary Extraordinary

Linda Kay Benning has been on a fiber journey her entire life, exploring new techniques and learning from the incredible work done by primarily women, to add color and beauty with fiber in their lives. She is an active member of the Chesapeake Region Lace Guild, the International Organization of Lace, Inc., the Organisation Internationale de la Dentelle au Fuseau et à l'Aiguille (International Bobbin and Needle Lace Organization), the Embroiderer's Guild of America, and Smocking Arts of America.



#### Weaving the Patterns of Life: Plaiting a Swedish Love Knot

Mary Dix is a master weaver, with over 30 years of experience in this traditional straw art. As a modern practitioner of this ancient art, she is promoting a craft that was common in Scandinavia well before the Bronze Age! Mary weaves contemporary as well as historically informed designs, all of which showcase the importance of the harvest, even in today's society.



#### Swedish Art with Heart: Dalmahlning the Heart of Swedish Folk Art

Christina Keune has been a professional heritage artist since 1983 of both Swedish Bondesmaling and Norwegian Rosemaling. She holds a B.F.A from the George Washington University and earned a Crystal Award in Swedish painting from Minnesota's Gammelgarden Museum which purchased one of her competition entries illustrating the Birth of Jesus and the Three Kings. She has a Gold Medal in Rosemaling from Vesterheim Norwegian–American Museum in Decorah, IA, which also purchased one of her pieces for their

permanent collection. Repeated trips through Sweden and Norway reflect her dedication to this unique 18th and 19th century decorative tradition.



# Save the Date! Join Drott Lodge in Celebrating the Traditional Valborgsmässoafton Swedish Walpurgis Night 2020

Saturday April 25th, 2020 4 pm - 8 pm McLean, VA

Live Song and Music



Performances by Musicians Swedish Songgroup

Bring your own picnic food and BYOB. Folding chairs and/or blankets are highly encouraged as seating will not be provided. Bring your hot-dogs and s'mores for grilling by the Bon-fire, if you so wish.

(A suggested donation of \$5 per person to cover expenses to include renting of Porta-John, preparing and landscaping of the site)

Speech to the Spring by a Senior Representative from the Embassy of Sweden.

Bonfire - Singing - Music - Games Pizza Oven Bring your Student Hat

More information will come in the next Newsletter

#### **Dues Are Due**

If you have not already paid your dues for 2020, please do so during the month of March. You can pay through MemberPlanet or by sending a check to Financial/Membership Secretary Carol Whitley at 4600 Connecticut Ave NW, Apt. 819, Washington DC 20008–5707.

Dues is \$50 for regular Members and \$25.75 for youth and Life Members. Life Members are those who have reached their 75th birthday prior to 2020 and who have been Members for 10 or more years. Many Life Members continue to pay the full dues amount and this is very much appreciated. Our hope is that those who choose to pay the minimum due would then contribute by paying fees associated with any of our meal functions.

# Washington Capitals' Swedish Heritage Night February 20

Drott Lodge was represented by a group of more than twenty, including family members, at the Washington Capitals hockey game on February 20. It was Swedish Heritage Night and we watched an exciting game go into overtime. Ice hockey is very popular in Sweden, so there was no surprise the Swedish Sections at Capital One Arena were sold out. After the game we met with two Swedish players, Nicklas Bäckström and Carl Hagelin. Both players answered questions from the children in the audience. It was a great evening and we all went home with a Washington Capitals t-shirt.







#### Ashley and Jason



Karin, Per, Laura and Tanya.

### Record Breaking Semla February 18, 2020



**Bake My Day** made the world's largest Fat Tuesday Bun and are now holders of the Guinness World Record. The bakery out of Huddinge, a suburb of Stockholm, had to rebuild their oven. They maximized the size of the bun, but it had to fit the rebuilt oven and bakery delivery trucks. If you are interested in making a record semla of your own, here is what you'll need:

1 bun @ 176 lbs

253 lbs whipped cream

77 lbs almond paste

4.4 lbs powdered sugar

#### Selection of New T-shirts for Drott Lodge

It is time to update our Drott Lodge t-shirts. We love the logo on the old t-shirt, but would like the new t-shirts to really stand out in a crowd. Maybe more blue and yellow like the Swedish flag.

We would like for you to print out a picture of a sample t-shirt style that you like. There are plenty of ideas online. Bring your entry to the March Pea soup meeting. We will display them and members can vote for their favorite. Maybe your entry will be the one we use for the new Drott Lodge t-shirt.

#### **Next Newsletter**

Next Newsletter will be distributed mid March, 2020. Please provide any inputs to the Newsletter before March 15th, 2020 to Karin Weeden at Karin Weeden at pk\_weeden@msn.com.

If you have questions or concerns, please send an email to Carol Whitley at carol4600@verizon.net or Karin Weeden at **pk\_weeden@msn.com**.

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