

Gail Martinsen, Cultural Director



Dellingr (Delling) is the God of Dawn. His name means the shining one! Delingr is the father of Dagr (God of Daytime) and the 3rd husband of Nótt (Goddess of Night). Dillingr's name isn't in many of the Edda's, but, he is found mentioned in the Poetic Edda written in the 13th Century and in the Prose Edda written by Snorri Sturluson, also, in the 13th Century. The phrase "Dellingr's doors" is thought to refer to the sunrise. The English family name Dallinger and the English place name, Dalbury, plus, the German family names, Dehlinger and Dellinger are all thought to have derived from

the Norse God, Dellingr. His son, the Norse God Dagr has features like Delingr's people, they are described as light and beautiful! Odin placed both Dagr and Nótt up in the sky so they could ride with their horses and chariots across the heavens every 24 hours!

In one of the Edda poems Vafbrúönir says: Delling hight he who the day's father is, but night was of Nörvi born; the new and waning moons the beneficent powers created, to count the years for men.



Astrological Connections for the Norse Gods:

Aries: the fiery Loki

Taurus: Idunna

Gemini: the twins, Freyr (God of Fertility) & Freyja (Goddess of Love, Fertility & Battle)

Cancer: Frigg (Goddess of Marriage & Motherhood)

Leo: Thor (Son of Odin, God of Thunder & Battle)

Virgo: Sif (Wife of Thor, Goddess of Harvest)

Libra: Tyr (God of War & God of the Skies) & Forseti (God of Justice, Peace & Truth, Son of Baldr & Nanna)

Sagittarius: Odin (The "All Father", God of War, Associated with wisdom. Poetry & magic, Ruler of the Gods)

Capricorn: Skaði (Goddess of Winter & the Hunt) & Ullr (God Ski/Winter, Hunt & Duel)

Aquarius: Hermodall (One of the Æsir & Guardian of Asgard)

Pisces: Njörör (God of Sea, wind, fish & wealth) & Nerthus (Goddess of Oceans & Rivers)



& Have a Wonderful Summer!



ELIOT NESS – 1903 – 1957

Eliot Ness was born in Chicago, Illinois on April 19, 1903. He was the youngest of 5 children to Norwegian immigrants Peter Ness and Emma King Ness. They owned and operated a bakery in Chicago. Eliot graduated from Chicago's Christian Fenger High School and the University of Chicago. Eliot graduated with a degree in economics in 1925. After graduation from the University he started his career as an investigator for the Retail Credit Company of Atlanta in Chicago. He conducted investigations in people's backgrounds for credit information. Eliot went back to the University of Chicago to earn a Master's Degree in criminology. In 1926, Eliot's brother-in-law, Alexander Jamie was an agent for the Bureau of Investigation (it became the FBI in 1935). Alexander encouraged Eliot to go into law enforcement. In 1927, he became a part of the U.S. Treasury Department in their Bureau of Prohibition in Chicago. At the time, there were 1,000 men assigned to this Bureau in Chicago. When Herbert Hoover was President, the U.S. Treasury Secretary, Andrew Mellon was assigned the duty of bringing down Al Capone. The government went after Al Capone in 2 areas, Income Tax evasion and violations of prohibition. Eliot Ness was put in charge of the operations, under the Prohibition Act. He targeted Capone's illegal breweries and supply routes. Due to the corruption of Chicago's law enforcement in 1929 Eliot researched the records of all of the 50 Prohibition Agents under him to create a reliable team. His research reduced the team down to 15 agents and eventually to only 11 agents. They were called "The Untouchables"! In 6 months Eliot Ness had raided stills and breweries, seizing breweries valuing over One Million Dollars! An extensive wiretapping operation was the main source of their information. Capone tried to bribe Eliot Ness's 11 agents, so, Ness used the publicity which led to their nickname by the media of "The Untouchables". During this time one of Ness's best friends was killed. His efforts led to the IRS prosecuting Al Capone for income tax evasion charges according to Ness. Al Capone was convicted of 5 tax evasion charges and sentenced to 11 years in jail. After a failed appeal, he began his sentence in 1932. Eliot was promoted to Chief Investigator of the Prohibition Bureau for Chicago and in 1934 for Ohio. In 1933, after the end of Prohibition he was assigned as an Alcohol Tax Agent in the "Moonshine Mountains" of southern Ohio, Kentucky and Tennessee. In 1934, he was transferred to Cleveland. In 1935, Cleveland's Mayor made Eliot Cleveland's Safety Director putting him in charge of both Cleveland's police and fire departments. He cleaned out the police corruption and modernized the fire department. His 1st wife, Edna Staley divorced him in 1932, due to his heavy workload. His successful career in Cleveland gradually shrunk, when critics brought up his divorce, his social drinking and a car accident. In 1939, Eliot married Evaline Michelow, an illustrator. They moved to Washington, D.C. in 1942 and he worked for the Federal Government. Eliot fought against prostitution in areas near military bases, where venereal diseases were causing serious problems! In 1945, he moved back to Ohio as chairman of the Diebold Corporation, a security safe company. In 1947, Ness divorced Evaline and married Elisabeth Andersen Seaver, an artist. He was fired from Diebold in 1951. Eliot started drinking heavily and spending every spare moment in bars reliving his law enforcement career. He went into debt and took on many odd jobs, such as an electronic parts wholesaler, clerk in a bookstore and salesman of frozen hamburgers to restaurants. In 1953, he started working for a new company named Guaranty Paper Corporation. They specialized in watermarking legal and official documents to protect them from counterfeiting. The company moved to the quiet country town of Coudersport, PA due to lower operating costs. Eliot, Elisabeth and their adopted son, Robert moved to a modest rent al house in Coudersport. Eliot died at home in Coudersport of a massive heart attack on May 16th, 1957. He was 54 years old. His ashes were scattered in a small pond at Lake View Cemetery in Cleveland. His heroic reputation began after his death with a publication of a book he co-wrote with Oscar Fraley, the 1959 and 1993 TV series, the 1987 movie "The Untouchables" starring Kevin Costner and featuring Sean Connery and Robert DeNiro, plus media related to his story. The Western Reserve Historical Society has additional papers which includes a scrapbook from 1928 to 1936, newspaper clippings from 1935 to 1951, a typewritten manuscript about his Chicago career and assorted papers. The Cleveland based brewery "Great Lakes Brewing Company" (the owner's mother was Eliot's stenographer) has an amber lager named "Eliot Ness". On January 10, 2014, Illinois U.S. Senators proposed naming the headquarters of the Bureau of Alcohol, Tobacco, Firearms and Explosives in Washington, D.C. after Eliot Ness. If approved it would be the Eliot Ness ATF Building. Elisabeth Andersen Seaver passed away in 1977 and their adopted son, Robert passed away in 1976.



Svalbard Reindeer

The Svalbard reindeer are found on Norway's Svalbard Archipelago. They are the smallest subspecies of reindeer. The male can grow to weigh up to 160 pounds and 5' 3" in length and the female grows up to 154 pounds and 4'11". They have short legs and small rounded heads. Their fur is brown on their backs and lighter on their tummies. In the winter, their fur gets lighter, sometimes a light grey or a yellow/white. Their fur gets so much thicker in the winter that even starving reindeer seem fat! From April to July the male reindeer develops large antlers and he sheds the velvet in August and September. In early winter the males lose their antlers. The female reindeer start developing antlers in June and retain their antlers all year. The Svalbard reindeer eat most anything with roots and leaves, one of the few exceptions is the Arctic bell-heather. They spend a lot of time in the summer eating, so, that they have a fat layer for the winter when their food supply is very low. In the winter they spend most of their time where the winds can blow away the snow, so that they can find vegetation (usually in some altitude). During late winter and spring it is very hard for them due to the tundra being hidden by the snow and their fat getting used up. The main causes of death are during this time and when their teeth are worn down after 10 years. The reindeer mate in October, a single calf will be born around June. Females start producing at 3 years old. Strong bulls will protect up to 10 cows in their "harem". The population varies each year, but, it is estimated to about 10,000. Svalbard has protected their reindeer since 1925. In 1983, limited hunting was introduced in certain areas in Nordenskiöld Land for locals. In 2006, 296 permits were issued, but, only 178 reindeer were shot. The reindeer are curious and can be found approaching tourists from about 33 feet away. On most days they are found walking across the tundra eating constantly and ignoring the humans.



"BAD BLOOD" BY ARNE DAHL



A Swedish literary critic is discovered at Newark's International Airport in a janitor's closet tortured to death. The killer took the victim's airline ticket and boarded the flight to Stockholm. The Swedish police are notified, but, the killer slips past the police at customs and vanishes. The detectives of the Inter Crime's A Unit Paul Hjelm and Kirsten Holm are assigned to the investigation. They find that the torture used on the victim was developed in secret during the Vietnam War so that the victims will whisper instead of screaming! This type of torture was known to a deceased homicidal maniac known as the Kentucky Killer. Paul and Kirsten discover more victims outside of Stockholm and now all of the citizens are terror stricken! Paul and Kirsten fly to New York with the hope of finding the identity of the killer and what is his interest in Sweden? They discover by their search of the past that bad blood comes back!

Jay Arnald was born on January 11, 1963 in Sweden. He is an internationally known Swedish crime author and literary critic, he uses the name Arne Dahl as his pen name. He, also, writes articles for the Dagens Nyheter (a Swedish newspaper). He has published books under both names, some of his known books are "Barbarer",

“Maria och Artur” under his name and a Eleven part intercrime series under Arne Dahl. The first five books of the series were made into film for a TV series on BBC. The books are about the A-Team which is a highly trained group that deals with Sweden’s criminal cases. Other notable books he has written are “Ont Blod”, “Misterioso” and “Upp till toppen av berget”. His books have been translated in over 25 languages.



Stekende Fisk (Baked Fish)

From “The Complete Scandinavian Cookbook” by Alice B. Johnson (Norwegian Recipe)

1 Lb. salt codfish	1 cup milk	1/8 tsp. nutmeg
3 large boiled potatoes	1 small onion	1 egg yolk, slightly beaten
1 Tbsp. butter	½ tsp. salt	
1 Tbsp. flour	1/8 tsp. pepper	

Soak codfish overnight. Slice potatoes in very thin slices. Flake fish. Make a heavy cream sauce of butter, flour and milk. Add egg yolk, chopped or sliced onion, salt, pepper and nutmeg. Alternate the layers of fish and potatoes in a buttered baking dish. Pour sauce over and sprinkle with grated cheese. Bake in moderate oven (375) for ½ hour. **8 servings.**



KAFFEFROMASJ (COFFEE FROMAGE)

From “The Complete Scandinavian Cookbook” by Alice B. Johnson (Norwegian Recipe)

2 cups heavy cream	2/3 cup strong coffee	1/3 cup sugar
1/3 cup boiling water	1 envelope gelatin	

Whip cream stiff, fold in sugar and cold coffee. Dissolve gelatin in boiling water. Cool and add to whipped cream mixture. Fill form or bowl and chill. Turn out on serving plate and serve with cookies.

6 or more servings.



Citronfromage (Lemon Mousse)

From “Danish Food Cooking” by Judith H. Dern

½ cup apple juice or water	2 Tbsp. powdered gelatin	1 Tbsp. lemon zest
6 Tbsp. fresh lemon juice	4 eggs, separated	6 oz. confectioner’s sugar
1 cup heavy cream		

Pour the apple juice or water into a small bowl. Add the gelatin until softened. Add ½ cup boiling water and stir to dissolve the gelatin, stir in the lemon zest and juice. Combine the egg yolks with 1 ¼ cups of confectioner’s sugar in a bowl and beat until frothy. Fold the gelatin mixture into the egg yolks. Refrigerate for at least 1 hour. Beat the egg whites until stiff and fold them into the egg yolk mixture. Beat the cream until stiff peaks form and fold the cream into the egg and lemon mixture. Spoon the mousse into a deep, 3 ½ pint glass bowl or 6 individual bowls. Serve decorated with the remaining whipped cream and lemon zest.

Serves 6-8.