



SONS of NORWAY

Celebrating **125** Years

1895-2020

Fossen

Lodge 5-534

119 Pierce Street
Black River Falls, WI
54615



Board/Officers Names and Numbers

President/: Carol Haugen	284-5469	Secretary: Betty Steele	284-4430
Vice President: Mildred Evenson	284-4426	Treasurer/Membership and Foundation Dir: Mary Peterson	284-2357
Editor/Cultural Dir/		Musician: Margaret Severson	
Publicity/Social Dir: Elaine Pregent	284-8483	Trustees: Norm Stoker	
Historian: Mary Glasenapp		Don Koxlien	
Marshall: Don Glasenapp		Counselor/ Sports Director: Rollie Lee	

Lodge Website: www.sonsofnorway5.com

Coming Events

Jan	6	Board Meeting BRCB 1pm – Newsletters
	18	Installation of Board/Officers. Celebrate Son's of Norway 125 Birthday. Wear your Norwegian Sweater. BRCB 1pm
Feb	3	Board Meeting BRCB 1pm
	15	Lutefisk at Elk Creek Lutheran Church – Details to follow
	26	Serve at Pine View – Carol Haugen and Mary Peterson
Mar	2	Board Meeting BRCB 1pm
	21	Program: Vikings in Ireland and why our DNA shows Norwegian and Irish. Presenters/Servers: Millie Evenson and Elaine Pregent BRCB 1pm

Lodge Members Birthdays

Renea Stoker	Jan 4	Millie Evenson	Jan 23		
Norm Stoker	Jan 10	Lila Lynne	Feb 2	Valerie Dyb	Mar 23
Austin Pregent	Jan 10	Amy Lund	Feb 8	Stephanie Koyné	Mar 29
Janet Uutala	Jan 15	August Fallon	Feb 23	Soren Fallon	Mar 29



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Programs

Christmas Party

A wonderful party was enjoyed by all. Norm and Renea made the room look very festive. Attendance was 22 and a lot of conversation and laughing was heard. Soon L&M served our meal of meat balls and fish. Very delicious and followed by deserts made by members. Present drawing went very well (nobody getting their own present). Everyone shared what they received and it seemed like they got something they would enjoy.

Wisconsin Logging Camps in the late 1800's

In November Glen Boresson presented the story of logging in the great pineries of northern Wisconsin which is familiar to many of us since we were elementary students hearing of Paul Bunyan and Babe the Blue Ox. An old yellowed photo in Glen's possession has led him to learn the role of Norwegians, especially immigrants and their families, in the state's logging action. He told stories, of Norwegian-Americans who worked in winter logging camps near great rivers like the Black and Chippewa. Many visitors of the community attended and shared their stories or questions. Avis and Ruth served a delicious lunch.

Foundation Month/Silent Auction

In October members searched for things in their homes they no longer needed. They were displayed on a table and members placed their bid under the item or items they wanted. Any item not bid on was auctioned off. A lot of laughing was heard in the room. Millie and Carol H served a delicious lunch.

Donations Given and Needed

A donation of \$100.00 was given to the Boys and Girls Club in Black River Falls. The board decided that we should support a local organization.

Continue to save cancelled postage stamps which will be given to an officer of the lodge at the end of Year 2019. Continue to save for 2020. **Bring to the January Meeting.**

Financial Benefits Counselor

Financial Benefits Counselor for our lodge is Tom Kunkel at 1109 MacArthur Ave. Ste. 3, Eau Claire, WI 54701

Office : 715-834-5366 Cell Phone: 715-828-4993 Toll Free Phone: 844-233-7667



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Recipe

Rice Pudding

This is the recipe that Millie brings to our Christmas Party. She got the recipe from the Dinah Shore Program.

Recipe

Step 1

Cook in a deep pan for 1 minute.

1 Cup boiling water

Salt (to taste)

1/2 Cup White Rice

Step 2

Stir in: 1 quart whole milk

1/2 stick butter

Once it has begun boiling, cover and put on low heat to cook 1 to 1 1/2 hrs. This is direct heat on a stove. Watch to **not** boil over.

Step 3

Mix together: 2 Eggs, 1/2 Cup Sugar, 1/2 Cup raisins, 1/2 tsp vanilla

Pour egg/sugar mixture slowly into rice and milk combination. The pudding will thicken and be delicious soon after cooking for a short time. It coats the back of the spoon when ready.

Step 4

After cooling in a bowl of choice, sprinkle with cinnamon and white sugar.

This recipe can be doubled for a large group.