

GRØNNVIK LODGE 995 Highland Springs Ct. Hobart, WI 54155

PRESIDENT: Mollie Bergsbaken, 715-853-4357 815 New York Ave Oostburg, WI 53070

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SAVE THE DATES FOR OUR MEETINGS July 17 Aug 25 Sept 22

EDITOR: Bonnie Vastag, 920-217-7737 995 Highland Springs Ct. Green Bay, WI 54155

Grønnvik Lodge Meetings are usually the third Tues. of the month at Trinity Lutheran, 330 S. Broadway, Green Bay.

Fra Presidenten

Hello.

Here it is July already! We waited for summer to get here and it's half over already. Hope all of you are enjoying the warm weather.

We have had some memorable times together the past few months. Speakers violinist – and a birthday party. And I'm sure we will continue.

I hope to see you all at the picnic at Green Isle Park in July and at the membership breakfast in August.

Keep in mind the upcoming events at Grønnvik Lodge: Heritage Breakfast in Sept., silent auction in Oct. and A Taste of Norway, Nov. And, oh my gosh, Juletrefest in Dec.! Enjoy your summer, Mollie Bergsbaken



Book Club June 30

Papa's Wife and Papa's Daughter by Thyra Ferré Bjorn are the selections for the next meeting scheduled for July 30, 7 pm at the home of Bonnie Vastag, 995 Highland Springs Ct., Hobart. Contact her if you need directions: 920-217-7737 or bonnievastag@gmail.com.

The author was one of eight children born to a clergyman in Swedish Lapland. In 1924, her father received a call to a Swedish church in Springfield, Massachusetts, and the family came to America.

Thyra married another native from Sweden, Robert Bjorn. They had two daughters and six grandchildren, making their home in Longmeadow. Masachusetts. She died in 1975.

Thyra described the nine books she wrote as "mostly "fiction based on fact."

MORE FUN FACTS ABOUT NORWAY The Lærdal Tunnel is the world's longest road tunnel at 15 miles (24.5 km).

Kirkenes, Norway, is as far east as Cairo, farther east than Finland, and only 9 miles (15 km) from the Russian border.





Looking Ahead Grønnvik Meetings Sept.22 Oct 16

July - Aug Birthdays

Vera Dauffenbach, 7, 5

Adam Ruotsala, 7, 16 *

Luke Ruotsala. 7. 18 *

Paris Marit Riggle, 7, 12 *

HAPPY .

BIRTHDAY

Gratulerer

Darlene Gast, 7, 4

Rita Running, 7, 16

Carla Krines, 7, 19

Joseph Olson, 7, 20*

David Running, 8, 5

Sophia Vedvik, 8, 5

Carol Dost. 8, 24

James McIntosh. 7. 26

Ryan DeMeuse, 8, 13*

Ramona Eliason, 8, 22

*Heritage Member

Norway's 63,000 mile

countless islands and

and a half times!

fiords. If stretched out. it

would circle the world two

FUN FACT

coastline is incredibly long

and complicated including

dagen!

med

It's summer and time for the annual family picnic, and this year we're at Green Isle Park. Following tradition, the menu features that favorite, the Norwegian style hot dog, varm pølse med lefse, (hotdog wrapped in home made lefse).

Greg Ragan, Financial Benefits Counselor from Roscoe, IL of Rockford, IL presents the several types of insurance products available and other fraternal benefits.

Guests can also learn about the programs and opportunities the lodge offers.

Reservations are required by calling either Mollie Bergsbaken, 715-853-4357 or Joy Bashara, 920-445-1585. If you get voicemail, please leave your name and how are many attending. Note that this meeting is on a Saturday. There is no cost to those attending as Son's of Norway Fraternal Department sponsors the event.

It's Picnic Time

Each family is asked to bring:

A generous dish to pass.

Their own plates and utensils.

Their own beverages.

Visiting with friends, old and new, and playing games completes the evening.

Bring your friends, grab the grandkids, and join us for a night of fun and food!

July 17 6:30 pm **Green Isle Park** 900 Greene Ave Allouez

Membership Breakfast

Here's an opportunity to introduce friends and relatives to Sons of Norway. A buffet breakfast, served at no charge, provides a n introduction to the benefits of member-ship, and a chance to

socialize with members and guests. Who will you invite?

Aug. 25 9:30 am The Village Grille 801 Hoffman Rd.

Survival Called for Self Reliance

The old Norwegian farming society was a self-sufficient and balanced world. Coins and notes were an all but an alien concept. If you couldn't produce food, clothing and other commodities, you traded with others.

Picture this; the year is 1478 AD. People lived scattered across the landscape – some by the coast, and some inland. Towns and cities as we know them today were almost non-existent.

Consider a family who lives on a small farm in a mountainous part of Norway. The holding consists of a few simple buildings, some fields, a couple of horses and some cows, goats, sheep, pigs and chickens. Surrounding the farm are vast stretches of land.

There were no proper roads, just ancient paths through the wild, beautiful and sometimes treacherous landscape. The domestic animals and their fields provided the family with what they needed in food and clothing.

In addition to providing for their family, the farmer and his wife had to set aside rent to the property owners, a tithe to the church and the taxes demanded by the king. The means of payment were commodities like butter, cheese, dried fish, furs and other products.

The nearest neighbors were maybe a whole day's walk away, and outsiders stopped by only a few times a year. They could be a wanderer asking for shelter and some food, bartering with the only things they had to offer: two bare hands and stories and news from the outside world. There would be silence around the fire when the visitor spoke. As the visitors walked on the following day, they carried with them news to people in the next valley.

family group would pack up any surplus goods and set off to barter. Towns and



cities like we know them today were almost non-existent. People would meet at established trade locations, or at the old thingstead where the lawmakers met and where sentences were pronounced.

This is how the old Norwegians lived for thousands of years, up until modern times. (From www.norwaynorge.com)

Call for Recipes

Do you have a delicious Norwegian recipe you'd like to share - perhaps one that's a favorite among the lodge?

Sons of Norway invites all members to submit their favorite Norwegian or Nordic inspired recipes to be considered for inclusion in the Recipe Box located at sonsofnorway.com.

For a chance to be featured, email your recipe to *jkohlnhofer@sofn.com*.

Feel free to include a high quality photo of your dish or dessert if you have one, as well as a brief description explaining its history or family connection.

All entries receive full credit if posted.

Stunning scenery, breathtaking coastlines and the meanest and biggest fish. All are reasons why cod fishing in Norway is an exhilarating and addictive sport.

Every year, the World Cod Fishing Championship takes place on the waters near Svolvær, located on the island of Austvågøya in the Lofoten archipelago. More than 5,000 visitors gather on the small island to watch 80 fishing boats and almost 600 participants battle to set records.

The competition covers both total catch and the biggest individual fish. Cod are often massive in size and weight, usually exceed-

A Quick History Lesson

Grønnvik Lodge was formally instituted on June 2, 1994, with 49 members at a dinner meeting held at Wally's Spot.



Lorraine Selvick, H. R. Holland member, was instrumental in organizing the lodge. She was a a District 5 Director at the time.

How do you celebrate the lodge's 24th birthday? Create a hat, of course. Above, left to right are Steve Below. Dave Running and Tom Anderson, having fun modeling their creations.

Charter members, left to right, Ken Eliason, Ginny Pliner, Marcy Zabel, Mary Swain and Karen Vedvik get ready to enjoy lodge's birthday cake during the June meeting. (R. Running photos)

Once or twice a year, someone from the

The Greatest Fishing Adventure

ing 30 pounds. Both amateurs and professionals brave the cooler temperatures and sea sickness to participate.

> "Skrei" is the Norwegian name for cod which is a major source of income for many locals.

This year the competition was held in March, and the turnout was impressive. Fredrik Mørch-Reiersen took top prize by reeling in a 52-pounder. After the competition, the catches are sold to restaurants and stores across the country.

