



## 2023 Officers

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**Language Specialist**  
Jan Flatoff

**Cultural Skills Coord.**  
Patti Rous

**Trustee (2023-2025)**  
Kress Williamson

**Trustee (2022-2024)**  
Carl Rasmussen

**Trustee (2021-2023)**  
Ron Hensler

Vennligfolk Lodge  
meets the second  
Sunday evening, 5:00 pm  
September thru May  
at St. Paul's  
United Methodist Church  
600 Wilshire Blvd Stevens  
Point, WI

# Vennligblad

Friendly pages for the 'friendly people' of Vennligfolk and friends  
Sons of Norway Lodge #5-627 for Central Wisconsin  
Stevens Point, Whiting, and Plover

Volume 30 Issue 6

DISTRICT 5, ZONE 2

NOVEMBER OG DESEMBER 2023

## Fra presidenten:



Finally . . . I was able to wear one of my Norwegian sweaters the other day! Yes, with colder temps we are

able to break out our warm, colorful sweaters that keep us so warm despite the weather. Perhaps some of you have heard the Nordic expression my Norwegian father often stated in cold weather, "There's no such thing as bad weather, just bad clothing!" A Norwegian sweater is for sure *good* clothing for a Wisconsin winter.

Besides wearing warm clothing, November brings us our annual **Vennligfolk Lodge** Election of Officers. First, I would like to express my appreciation to every officer that I have had the privilege of working with for the past nine years. These members give tirelessly of their time and talents. Our lodge is better and runs smoothly because of the officers who serve it. And, they make my job as lodge president easier. At our November 12<sup>th</sup> lodge meeting we will be voting for the 2024 officers. You will find a list of people who have volunteered to serve for the next year in this issue of Vennligblad.

Also included in this Vennligblad issue is a list of people who have signed up to serve refreshments, provide table displays, and be marshals for our 2023-2024 lodge meetings. You can see there are still a few empty spots that need to be filled. If you have not already signed up, please consider helping in any of these areas. You can call or email me if you decide to sign up in a needed area.

Our lodge is having a Road Trip on Saturday, November 18<sup>th</sup>. Fourteen of us have signed up to go to the "*Clausen Family Christmas on the Farm*" dinner and program in Coloma, WI. Carl and Lynn Rasmussen, Lois Hagen, and Arno

Morton have volunteered to drive to Coloma. If you have signed up to go on this road trip, please meet at the old Youngers' parking lot at 11:00AM on Saturday morning. The show ends at 4:00PM, so everyone should be home before dark.

Several members have told me that **Vennligfolk's** Julefest is one of the highlights of their Christmas season. This year should be no different. The Julefest committee has been planning a lovely evening of delicious food, fine entertainment, and festive Scandinavian decor. You will not want to miss this year's Julefest on December 10<sup>th</sup>, 2023 at St. Paul's UMC Church. There will be a sign-up sheet for bringing food at our November 12<sup>th</sup> meeting.

With the Thanksgiving and Christmas holidays coming up, I want to wish all of our Vennligfolk members a very joyous time with family and friends.

*Gledelig Jul og Godt Nytt År,  
Susan Morton*



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## Gratulerer med dagen

Congratulations on the day!

### November

Farsdag (Norway) - 13  
John Clifford - 18  
Cindy Larson Kluck 26  
Donald Romundson 27

November						
Su	M	Tu	W	Th	F	Sa
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

### Desember

Charmian Fournier- 3  
Sally Prideaux -10  
Judy Pesanka - 15  
Elaine Anderson – 17  
Andrea Brown - 17  
Lori Johnson - 18  
Carl Rasmussen – 23  
Patricia Serio -24  
Christmas Day -25  
Carolyn Sommer – 28  
New Year's Eve - 31

December						
Su	M	Tu	W	Th	F	Sa
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

VENNLIGBLAD

# What's Happening at Vennligfolk???

## Nov. 12 at 5PM - Sounds of Scandinavia by Dr. Andres Moran

Dr. Andres Moran has been Director of the Central Wisconsin Symphony Orchestra (CWSO) since 2020. An accomplished horn player, Moran is the principal horn of the Central Wisconsin Symphony Orchestra and his topic "Sounds of Scandinavia" will include playing his French Horn. He



has performed with the El Paso Symphony Orchestra, Las Cruces Symphony Orchestra, Brevard Music Center Orchestra, and the Sarasota Music Festival. Dr. Moran also serves as Director of Orchestras and Artist/Teacher of Horn at UW-Stevens Point. **Servers:** Charlotte Hensler, Lois



Hagen, Bea Berg, **Marshal:** TBD **Table Décor:** Karen Trzebiatowski

**Myrmarken's Lutefisk Supper Tuesday, Nov 14** Eagles Club on Oak Ave., Marshfield. \$20 per person. Lutefisk, Lefse, Authentic Swedish Meatballs, Potatoes, Rutabagas. Reservations ONLY by Monday November 6. Call 715-305+9699 or 715-207-0550.

## Saturday, November 18 Clausen Family "Christmas on the Farm" Show Coloma, WI

A fabulous buffet dinner followed by an excellent music show. Doors open at noon with dinner starting at 12:30 PM. If you are one of the 14 members who signed up to go on this road trip, please meet at the old Younkers' parking lot at 11:00 AM on Saturday morning. The show ends at 4:00PM, so everyone should be home before dark.

**Julefest Setup Saturday Morning December 9** - Helping hands needed. Please sign up. Many hands make light the task! Tusen Takk!



**Julefest Sunday December 10** at Fletcher Hall, St Pauls United Methodist Church. social hour starts at 4:30 PM with dinner starting at 5:30 PM. Planning is underway. Extra help is always welcome to make the event a success! Contact a Lodge office member to find out how. There will be a sign-up sheet for bringing food at our November 12<sup>th</sup> meeting.

## St Pauls UMC Annual Holiday Fest - November 11 9AM to 3PM

Plan to attend our 27th annual Arts & Crafts Holiday Fest! Come, enjoy lunch, and lose yourself in the vast array of arts & crafts from a wide number of artists. Our Holiday Fest Cafe will run from 11am – 1:30pm, featuring soup, garden salad, and more! \$2.00 admission benefits our community holiday baskets. St Pauls UMC, 600 Wilshire Blvd, Stvns Pt



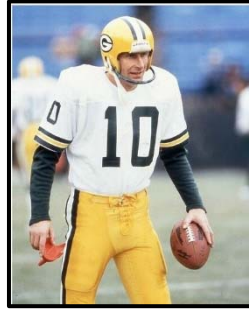
**Scandinavian Boutique November 18<sup>th</sup>** 9AM to 4 PM at: Trinity Lutheran Church, 206 E Badger St. Waupaca, WI. Rosemaling, Handwoven baskets, Mittens, Nisses, gnomes & Vikings, Cement leaves & pots, Wall décor, Ornaments, Needle Felting, Wood carvings & cutouts, Turned bowls, Norwegian knits, Lefse & krumkake demo, Baked goods



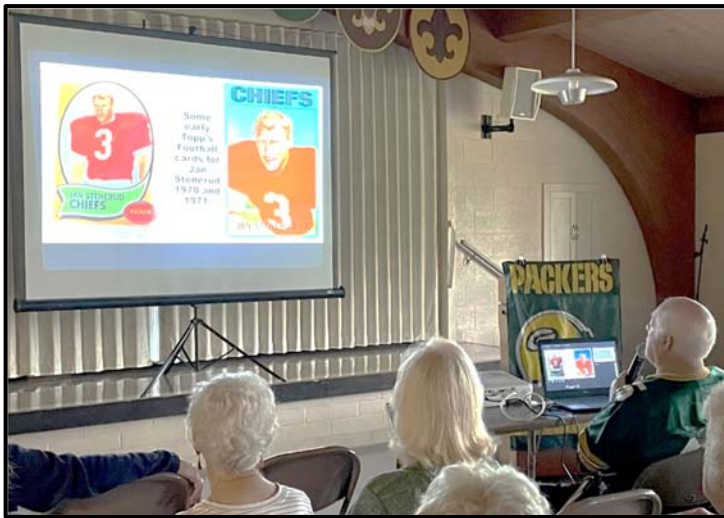
**Treasurer Judy Pesanka reports:** as of October 4, our lodge showed a balance of **\$3,486.57**.



## September 10 "Tailgate" Kickoff to our 2023-24 Lodge Program Season



**Our Program was  
Jan Stenerud - Norwegian  
NFL Kicker  
Arno Morton - presenter**



**October 8 -Tom Fucik presents  
"The Iola Grist Mill, Its History  
and Restoration."**

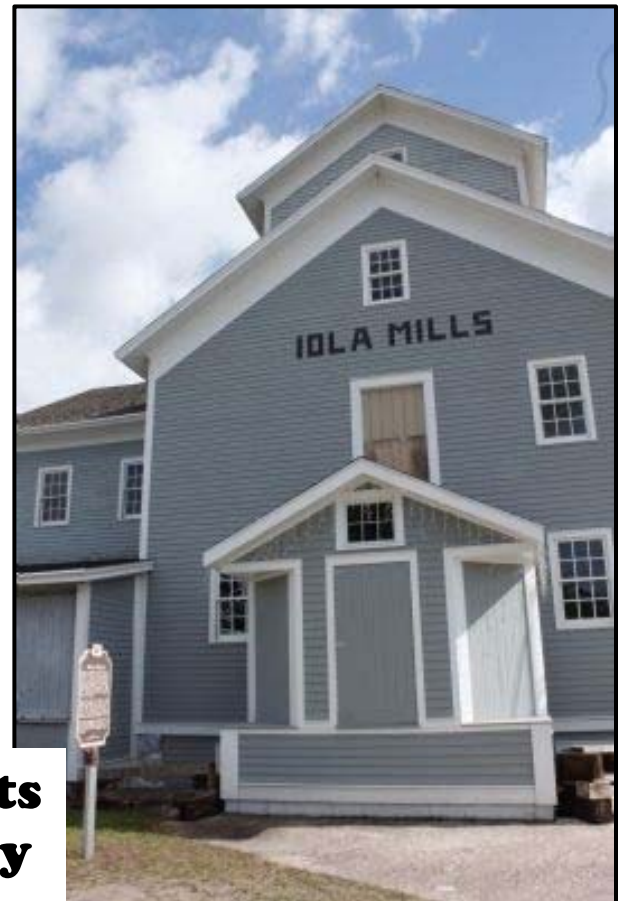


photo by Melinda Roberts Sept 2012

## ***Introducing: Jane (née Holland) Gjevre***

**My Childhood:** I grew up on the Holland Family Farm near Elmore, Minnesota. My parents were Joe and Lydia (Simon) Holland, and my younger sister is Signe. The farm is in south-central Minnesota, about one mile from the Iowa border. Three of my grandparents were immigrants. My father was 100% Norwegian, and my mother 100% German.



Our farm was called the "Home Place," the original Holland farm. We always had family around, and I grew up with many uncles, aunts, and cousins. We kids had a lot of fun. My father was the oldest of seven siblings. When my Uncle Al attended St. Olaf College, he did a class project about his parents. The project helped me find the dates and places on my Norwegian side for this article.

When I began school, I started in a one-room country school. After fourth grade, the schools were consolidated, and we were bused into Elmore Public School. I graduated from Elmore High School. The school has been closed for many years, and the farm community has changed and the population is down. After high school, I attended Concordia College in Moorhead, Minnesota. This Lutheran college still has many good reviews.

**Adult years:** At Concordia, I met Phil Gjevre from Rosholt, South Dakota. We were married on September 2, 1961. Phil graduated and was hired as a trainee by the Firestone Tire and Rubber Company in the Fargo, North Dakota office. After my graduation, we were transferred to Bismarck, North Dakota. This job lasted less than a year, and Phil changed his career path. He began work as a trainee at St. Paul Fire and Marine Insurance. When he completed this phase, we were transferred to Denver, Colorado.

We found a home in Westminster, Colorado, a northern Denver suburb. These were interesting times. We were with many young families, and the city was growing. During these years, our family grew to include three sons. After eleven years in the Denver area, Phil was offered a position in the education department at the home office and we moved back to St. Paul in 1974.

We built a home in Eagan, Minnesota, and our boys grew up there, graduating from Rosemount High School in Rosemount, Minnesota. In 1989, the St. Paul Companies offered early retirement, and Phil decided to accept it. At that point, Sentry Insurance approached him to work in

their environmental unit, and we moved to Stevens Point, Wisconsin. I have now lived here for over 30 years. Phil later switched companies and retired from Liberty Insurance in 2002. He enjoyed this job with the Liberty's reinsurance unit. Phil's insurance career always involved a lot of travel, and it worked out well for us for seeing the country.

My career was raising and being home with our sons. I enjoyed being able to volunteer for church and community activities and being available for the family.

Our three sons and daughters-in-law live in the Minneapolis/St. Paul area. Mark and Jane are in Wayzata; Bryan is near Baldwin, Wisconsin; Joel, Kati, and sons Toby and Max live in Plymouth, Minnesota. Mark and Jane are retired and enjoy their free time.

**My Norwegian Heritage:** My paternal grandparents were Sjur Haaland and Signy Johanna (Hustoft) Holland. Sjur immigrated from Etne, Sunnhordland, about 55 miles south of Bergen Norway in 1905. He arrived in Marshalltown, Iowa, and worked on a farm near Roland, Iowa. During the winter, he worked at a packing house and stayed in this area until 1908 when he returned to Norway. In 1909, he married Signy Johanna. They lived in Norway until 1911 when they returned to Roland, Iowa, and farmed there until 1919. It was then the family moved to the farm near Elmore, Minnesota. Grandpa Holland changed his name to Sam T Holland as a young man to become more Americanized. His friends had encouraged him that Sam T Holland was easier to pronounce than Sjur Haaland!

Phil and I joined Sons of Norway and became Charter members in February 1994. Milo and Ruth Harpstad encouraged us to join, and it has been a good experience. I became more interested and appreciative of my Norwegian heritage.

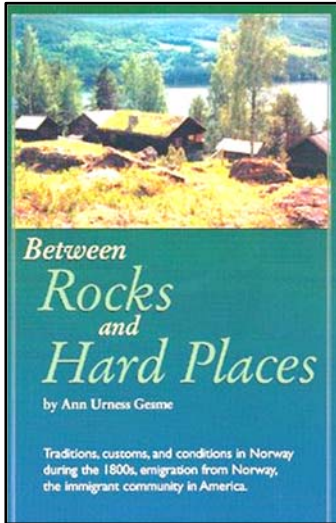
**My Interests:** I have many interests. I really enjoy baking and cooking, and often try Norwegian recipes. The last eight years, I have enjoyed working in my yard and doing projects on my house. At times, I like to read, especially historical novels. Travel has always been of interest to me, and over the years, I have been to most states in the USA and several countries in Europe. Norway is still on my list to visit though.

Vennligfolk Lodge has been special to me. It has grown to include many friends, and the programs are always interesting.



## Between Rocks and Hard Places

The original version of "*Between Rocks and Hard Places*" was published in 1993 but is now out of print. In 2021 author Ann Urness Gesme released an updated version that includes the original text of "Between Rocks and Hard Places" with



additional content and over 100 historic photos and illustrations depicting daily life on the Norwegian farm, in the home, and the realities faced by those who emigrated to America.

BR&HP is a social history of the Norwegian farmers who made up the bulk of emigrants to America. Focusing on the Norwegian period of their lives in the 1800's makes this book uniquely informative and

valuable. Ten of the twelve chapters concern aspects of life in Norway, such as the church, courting and marriage, education, and trading and markets. The remaining two chapters concern the circumstances that led to emigration and the founding of Norwegian communities in America.

For those researching relatives in Norway, this book is a must-read, full of valuable, practical, and interesting information. It would be a great book for book clubs, interesting information for genealogists, and a wonderful gift for those interested in our Norwegian heritage. The book is described as "a rare, delightful, and impactful resource for all who are curious, studying, traveling to Norway, or researching the uniqueness of life and the emigrant experience in the 1800's."

What was daily life like for rural Norwegians during the 1800's? "In most European countries, peasants lived in villages and went out to the fields to work. In Norway peasants lived on the land they farmed." (p. 29) "Before the time of road building Norwegians understood that mountains divided and the water and valley united." (p. 113) "The small amount of tillable land in Norway was inadequate to produce enough food for the increased population." (p. 140) "Church organization did not always go smoothly in the immigrant communities." (p. 173)

Available on-line from the Vesterheim Museum Store; the Norwegian American Genealogical Center & Naeseth Library (NAGCNL); and, Amazon.com

## Vennligfolk 2024 Officers Slate

Each year **Vennligfolk** selects officers and various leaders at the regularly scheduled November meeting. Terms begin at our January meeting. For 2024, the following slate will be presented to the Lodge at our November 12<sup>th</sup> meeting.



### 2024 Vennligfolk Nominations

<b>President:</b>	Susan Morton
<b>Vice -President:</b>	Lois Hagen
<b>Secretary:</b>	Tom Johnson
<b>Treasurer:</b>	Judy Pesanka
<b>Financial Secretary:</b>	Arno Morton
<b>Program Director:</b>	Charlotte Hensler
<b>Newsletter Editor</b>	Carl Rasmussen
<b>Newsletter Distributor:</b>	Lynn Rasmussen
<b>Webmaster:</b>	Kathy Clucas
<b>Publicity:</b>	Kathy Clucas
<b>Librarian:</b>	Jane Gjevne
<b>Musician:</b>	Louise Lang
<b>Sunshine Coordinator:</b>	Bea Berg
<b>Historian:</b>	Lois Hagen
<b>Language Specialist:</b>	Jan Flatoff
<b>Cultural Skills:</b>	Patti Rous
<b>Trustee (2024-2026):</b>	Karen Trzebiatowski

### Continuing Trustees

<b>Trustee (2023-2025):</b>	Kress Williamson
<b>Trustee (2022-2024):</b>	Carl Rasmussen

Write-in Nominations will also be accepted with the agreement of the individual to serve.



## Mead, Not Just for Vikings Anymore

By Carl Rasmussen



Mead is an alcoholic beverage made by fermenting honey with water and yeast. Dating back to at least 7000 BC, it is one of the oldest known alcoholic beverages in the world. Mead was only surpassed in prominence by wine and beer in part

because the grapes and grains used in their production required less cultural resources to gather and source.

While evidence of early mead production exists in many places around the world, it is the Vikings and Nordic cultures that often come to mind for quaffing mead. Vikings believed mead was the drink of the gods, and their mythology abounds with stories of the gods drinking mead in the halls of Valhalla. In addition to religious significance, mead was also a popular drink at social gatherings. Vikings often drank mead at feasts and celebrations, and toasting at special occasions, such as weddings and births. Mead was also popular with travelers as it was easy to transport and store.

The image of Vikings and mead received a huge surge in 2013 with the roll out of HBO's popular series, "Game of Thrones." The series relied heavily on Nordic themes and a lot of mead was shown consumed by people of all social classes by the horn full.

Interestingly, the Game of Thrones portrayal paralleled an uptick in demand and production for the drink. In 2013 there were less than 200 commercial mead facilities (meaderies) in the United States. Today there are

over 480 and the number continues to grow. A new meadery just opened this past summer in Stevens Point in fact. Called, "Honey Bee Good," it is in the former Altenberg Dairy located at 2041 Madison Street and is open 5-9 PM Thursday and Friday and, 10 AM to 6 PM on Saturday.

Mead can be made with a variety of different types of honey, and its flavor will vary depending on the type of honey and yeasts used and any added herbs, spices, and/or fruits to change color, texture, and subtle flavors. It can be enjoyed still or sparkling, and can be dry, semi-sweet, or sweet. Mead is a versatile beverage that can be enjoyed on its own or used in cocktails. It is also a popular ingredient in cooking, and often used in sauces and marinades.

One of the larger meaderies in the United States called Charm City is located in Baltimore and its product is generally available throughout Virginia and Maryland. The author got to sample a variety pack on a recent trip to Washington DC and explored a wide range of flavors. I was particularly struck by Charm City's "Elderberry." It had a surprising rich red color, a slight bitter flavor from the berries and refreshing dry effervescent finish,

For those interested in trying mead, there are many different commercial and craft meaderies that produce a wide variety of meads. The author will be making a stop at "Honey Bee Good soon." Try some today. **Skål!**



### a little in English... Lutefisk Season Begins:

Lutefisk was first mentioned in Norwegian literature by Olaus Magnus in 1555. He describes how lutefisk is prepared and eaten: The dry stockfish is left in strong lye for two days, then it is rinsed in fresh water for one day before it is boiled and eaten. It is served with salted butter and is highly prized, even by kings!



### *litt på norsk... Lutefisksesongen starter:*

Lutefisk ble for første gang nevnt i den norske litteraturen av Olaus Magnus i 1555. Han beskriver hvordan lutefisk tilberedes og spises: Den tørre stokkfisken får ligge i sterk lut i to døgn, så skylles den i ferskvann i ett døgn før den kokes og spises. Den serveres med saltet smør og er høyt verdsatt, selv av konger!





Adam and wife Tracy at Vennligfolks' 2018 Julefest

Vennligfolk member, Adam Johnson recently announced that he has purchased the Iola WI barbershop business and building from long time local barber Stanley "Jake" Jakubek. The article to the right appeared in the ClintonvilleTribune Gazette/New London Press.

Adam says he will continue to live in Stevens Point and commute to Iola. He said the newspaper also plans to do a write up focusing on Johnson. When that occurs, Vennligblad will share that too!

On November 1 Adam will become Iola's first new barber at this location in 57 years!

Congratulations Adam and best of luck on your new endeavor.



Clintonville Tribune-Gazette | New London Press

# Iola-Scandinavia NEWS

## Hair today, gone tomorrow

'Jake' says  
goodbye to Iola

BY HOLLY NEUMANN  
STAFF REPORTER

IOLA – After 57 years of service to the Iola area, Stanley "Jake" Jakubek has sold his barber shop to Adam Johnson.

"Fifty-seven years is a long time and I have been at the same location all those years," he said.

Jakubek said he always knew he wanted to be a barber.

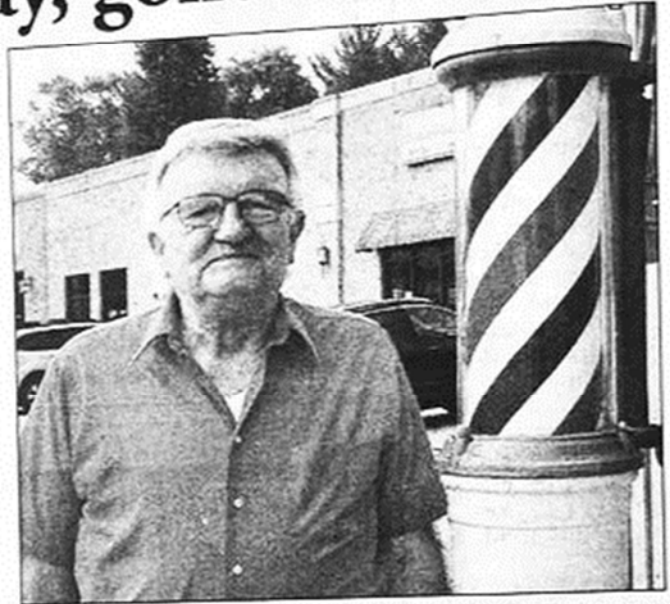
"It took a lot to become a barber back in those days," he said. "I knew in high school I wanted to be a barber, so I did what I had to do."

With three-year-long waiting lists to get into barber colleges in Wisconsin, he decided to attend and later graduated from Rockford Barber College in Illinois.

He then came to Iola, working as an apprentice for three years and a journeyman for one year under Dale Winkler before he could become a licensed barber.

"I am glad I do what I do," Jakubek said. "I love everything about it."

One of the biggest changes he has seen over the years is longer hair, which put some smaller barber shops out of business.



Stanley "Jake" Jakubek recently sold his business, Jake's Barber Shop, which he operated at one location on Iola's Main Street for more than 50 years.

Holly Neumann Photo

"I went to Wisconsin Rapids for schooling to learn about long cuts," he said. "It was definitely different."

Iola has changed as well, according to Jakubek.

"The bank was just being built across the street when I first got here," he said. "We had two hardware stores and a pharmacy. Hopefully, in time, we will have more and more businesses that want to come here."

Jakubek also had some interesting experiences over the years, including a car that backed up into the front of the building and a deer that came through the

glass of the front door.

"I had just remodeled," he said. "I had to repaint everything."

Jakubek said he is going to miss his customers the most.

"I am going to miss the generations of families that have walked through those doors," he said. "Some of the little ones that used to come in here now come in with their grandchildren and sometimes great-grandchildren."

Jakubek's advice to the new owner is simple.

"Hang in there," he said. "Enjoy yourself and keep busy. Iola is a nice town. You will love it here."



Vennligfolk Lodge #5-627  
Carl Rasmussen, Editor  
3136 Dans Ave  
Stevens Point, WI 54481

**Sounds of Scandinavia**  
by Dr. Andres Moran  
Sunday Nov 12 at 5PM  
Fletcher Hall, St Pauls UMC



## SOFN Christmas Ornament 2023

Show your Norwegian pride this holiday season by adding the 2023 Sons of Norway commemorative ornament to your Christmas traditions. With its rosemaling design in the Valdres style, this elegant ornament will be a treasured addition to your holiday decor. Packaged in a full-color gift box containing a Christmas greeting from Sons of Norway and an informative description of the Valdres style of rosemaling, this ornament is a unique gift for someone who enjoys their Norwegian heritage as much as you do.

Order at <https://www.sofn.com/>

The mission of Sons of Norway is to promote and preserve the heritage and culture of Norway and to provide quality insurance and financial products to its members.

**Vennligblad**, the official newsletter of **Sons of Norway Vennligfolk Lodge (#5-627)**, is published at the beginning of the odd-numbered months of the year. If you have an item of interest to **Vennligfolk** members, please submit it to the Editor by the 10th of the even-numbered months. Send it to Carl Rasmussen at 3136 Dans Dr., Stevens Point, WI 54481 or by e-mail addressed to: [Vennligblad@gmail.com](mailto:Vennligblad@gmail.com); Takk Carl Rasmussen, Editor