



SONS of NORWAY

Celebrating **125** Years

1895-2020

Fossen

Lodge 5-534

119 Pierce Street
Black River Falls, WI
54615



Nov Dec **2021** Jan **2022**

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/ Publicity/Social Dir: Elaine Pregent	284-8483	Trustees: Norm Stoker	
Historian: Mary Glasenapp		Don Koxlien	
Marshall: Don Glasenapp		Counselor/ Sports Director: Rollie Lee	

Cheryl Wille Schlessler District 5 Vice President: rogcher@mhtc.net 608-219-4464 (Please leave a voice message.)

Lodge Website: <http://www.sonsofnorway5.com/lodges/details/41-Fossen-534>

Lodge Members Birthdays

Rita Selin	Nov 15	Renea Stoker	Jan 4
Cleo Scharlau	Dec 4	Norman Stoker	Jan 10
Nancy Laabs	Dec 19	Austin Pregent	Jan 10
Clarice Franke	Dec 24	Janet Uutala	Jan 15
		Millie Evenson	Jan 23

Board Meetings

The Board met at the Black River Country Bank on Sept 7. Received a thank you from the local Boys and Girls Club.

Betty read the minutes of the last meeting. Passed.

Treasurer Report was read. Placed on file.

Board Meetings Nov 2 and Dec 7 at 2pm at the Black River Country Bank.



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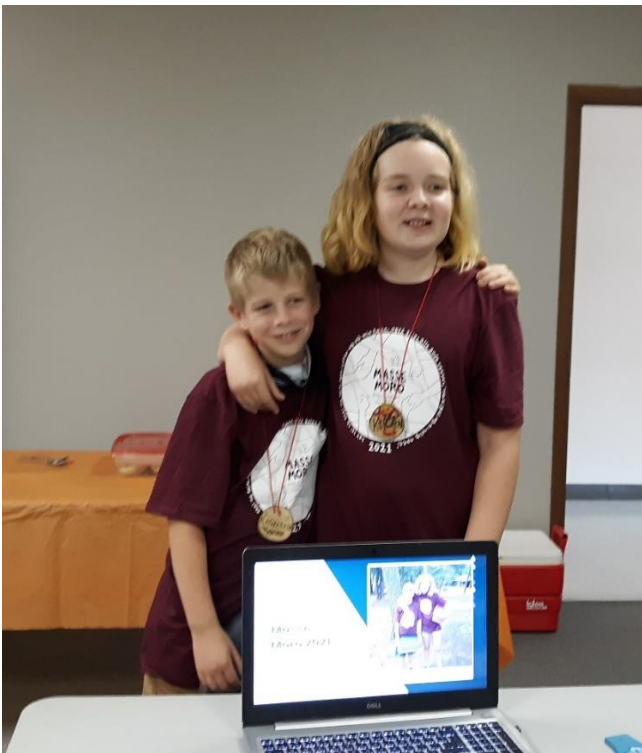
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Masso Maro

Presentation of Masso Maro Norwegian Camp located at the Beaver Creek Reserve near Fall Creek was presented by Kielyn and Weston on Sept 18. They showed slides of many activities they participated in at camp, told us about meals that were served, and tried to teach us some Norwegian that they learned. Lunch was served by Carol and Elaine.



Meeting on Trolls

Foundation Month was celebrated on Oct 16. Donations were collected. Mary Peterson read a story about Trolls. Elaine brought a book on Tree Trolls. Betty brought clay and other materials to create a Troll. Many drew a picture of a Troll. Lunch was served by Millie and Mary.



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Nov, Dec 2021 and Jan 2022 Meetings 1:00

Presentation on the local Boys and Girls Club on Nov 13 by Ashley Knutson. Servers: Mary Glasenapp and Darlene Christianson.

Christmas Party on Dec 18. Present exchange will follow a lunch provided by L&M Café, cost \$12.00. Men will bring a gift wrapped in green and women will bring a gift wrapped in red (\$10 to \$15 gift). Gifts will be given a number and a drawing of these numbers will decide the recipient. It is always fun to show what we received.

Installation of Officers on Jan 15. **Contact Carol if you would like to run for President or Vice President.** Carol and Millie are retiring from these positions. Luncheon will be provided by Current Officers.

Please invite someone to come to a meeting with you. Our goal is 3 new members. It's terrific to see new members joining our Sons of Norway family. You can log in at **Sofn.com** to view the latest results for each lodge.

Calendars can be ordered for \$10. Contact Mary Peterson 715-284-2357 **by Nov 13.** Leave a message.

Foundation News

Check out the Friendly Fifth Friday News to keep up with what is going on during this stay at home time.

http://sonsofnorway5.com/news/friendly_fifth_friday_news.php

Stamp Donations (Reminder to cut out stamps with a small part of the envelope around the stamp.)

Continue to save but please get what you have saved to Betty. Clip canceled stamps from envelopes a quarter inch around the edge.

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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Norwegian Meatballs



Gravy:

- 2 tablespoons finely chopped onion
- 3 tablespoons butter
- 5 tablespoons all-purpose flour
- 4 cups beef broth
- 1/2 cup heavy whipping cream
- Dash cayenne pepper
- Dash white pepper

- 2 large eggs, lightly beaten
- 1 cup whole milk
- 1 cup dry bread crumbs
- 1/2 cup finely chopped onion
- 2 teaspoons salt
- 2 teaspoons sugar
- 1/2 teaspoon each ground ginger, nutmeg and allspice
- 1/4 teaspoon pepper
- 2 pounds extra-lean ground beef (95% lean)
- 1 pound ground pork

Directions:

1. In a large bowl, combine the eggs, milk, bread crumbs, onion and seasonings. Let stand until crumbs absorb milk. Add meat; stir until well blended. Shape into 1-in. meatballs.
2. Place meatballs on a greased rack in a shallow baking pan. Bake at 400° until browned, about 18 minutes or until a thermometer reads 160°; drain. Set aside.
3. For gravy, in a large skillet, sauté onion in butter until tender. Stir in flour and brown lightly. Slowly add broth; cook and stir until smooth and thickened. Blend in the cream, cayenne and white pepper. Gently stir in meatballs; heat through but do not boil.