



## SONS OF NORWAY

# Rib Fjell Lodge 496, District 5

Wausau and North Central Wisconsin

## Sons, Daughters, and Friends of Norway Newsletter

June 2025

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## Summer Picnic

Our summer picnic meeting will be held on **Thursday, June 19, 2025 at George Street Park in Rothschild** (same as last year). The board meeting will begin at 4:00 PM followed by the lodge meeting at 5:00 PM. As in the past, everyone should bring whatever they want to eat and drink, along with plates, napkins, and silverware if needed. I also recommend cushions to sit on as the metal picnic tables are hard to sit on.

## Book Club

The next book club meeting will be at 2510 on **Thursday, September 25<sup>th</sup> at 9:30 a.m.** We will discuss Lars Mytting's *The Night of the Scourge*, the final novel in his Sister Bells trilogy.

## June Birthdays

5<sup>th</sup> - Kira James

7<sup>th</sup> - Mandy Roberts

16<sup>th</sup> - Hazel Tanger

20<sup>th</sup> - Orval Quamme

## From the Sons of Norway News Service

### Trending topic: Noctourism

According to Booking.com, “noctourism” – short for nocturnal tourism – is on the rise. Nocturnal tourism is the concept of planning a holiday around experiences that occur after the sun goes down. Booking.com is so confident in “noctourism” that they predict it will be among 2025’s most sought-after travel experiences. It provides a whole new world of opportunity that the regular tourist likely has not partaken in.

The trend is already evident with the Northern Lights in Norway. Searches for places in Tromsø, Norway, doubled in the months leading up to the end of October 2024, compared with the same timeframe the year prior. People are excited about the chance to see the Northern Lights and are flocking to Norway to make their dreams a reality. Norway is just one example of the gems for noctourism; there are a plethora of places around the world that hold intriguing stories after dark, just waiting to be heard.



### Best in Soup



Polar Star Lodge 5-472 in Aurora, IL recently held a soup cook-off. There were eleven entries for the friendly competition with a traveling gold-colored soup pot and bragging rights for the prize. The competition took place at St. Olaf Lutheran Church, where the lodge also regularly meets.

Soups included broccoli cheese, beef mushroom barley, and onion. Chowders also represented with a corn chowder and potato chowder in the mix. More traditional Norwegian entries included a seafood soup, Norwegian winter soup, lapskaus, and blomkål (cauliflower) supper soup. One entry went a multicultural route with a Mexican Norwegian soup.

Participants sampled all eleven soups and voted for their favorite. Ultimately though, the prize could only go to one.

In the end, it was the lapskaus made by lodge member Barb Johnson that took first place. The soup featured a favorite Norwegian vegetable, the rutabaga, alongside other root vegetables and beef.

Aside from now being known for award-winning soup, Barb is also the lodge’s cultural director and is involved in the many other activities the lodge does to promote Norwegian heritage. With the success of this event, it will remain to be seen who gets the golden soup pot next year.

#### Sources:

<https://www.shawlocal.com/kendall-county-now/2025/02/09/yorkville-residents-scandinavian-delicacy-declared-norwegian-soup-contest-champion/>

<https://thevoice.us/best-in-soup-yorkville-resident-wins-norwegian-soup-cookoff/>

## Lapskaus Soup

Barb Johnson, Polar Star Lodge 5-472

### Ingredients:

1.5 pounds of chuck roast  
3/4 pound carrots  
one celery root  
3/4 cut rutabagas  
1 small leek  
1 small onion  
2 large parsnips  
3 cups broth  
salt and pepper

### How to make:

Use boiled or baked meat, fresh, salted or a mixture. Cut meat into even pieces and set aside. Wash and peel carrots, celery root and rutabagas, and dice. In soup pot, bring broth to a boil and add vegetables. Cook 15 minutes. Peel and dice potatoes. Cut leeks lengthwise and wash thoroughly and slice, add peeled sliced onion and potatoes to pot. Cook until almost tender. Add meat and leftover gravy. Salt and pepper to taste. Meat, vegetables and potatoes should be tender but not mushy. Stir while cooking.

