



SONS OF NORWAY

Rib Fjell Lodge 496, District 5

Wausau and North Central Wisconsin

Sons, Daughters, and Friends of Norway Newsletter

April 2025

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May Meeting

Our next Lodge meeting will be a Potluck Dinner at **5:30 p.m., Thursday, May 15, 2025, at Immanuel Lutheran Church in Wausau.**

Book Club

The next book club meeting will be at 2510 on **Thursday, May 8th at 9:30 a.m.** We will discuss Michael Booth's book *The Almost Nearly Perfect People, Behind the Myth of the Scandinavian Utopia*. According to the book cover, Booth "explains who the Scandinavians are, how they differ and why, and what their quirks and foibles are, and he explores why these societies have become so successful and models for the world."

April Birthdays

19th – Jim Torgerson

21st – Norma Curtis

25th – Tryphine Schrub

27th – Bill Schrub

Future Newsletters

Newsletters are published at the beginning of each month that we have a meeting. Please have all information that you would like placed in the newsletter to the editor, Kris Peterson (krisp3@msn.com), by the 25th of the previous month.

From the Sons of Norway News Service

Stavanger Celebrates 900 Years

Stavanger was founded in 1125, with the completion of its cathedral. Today, this southwest coastal city stands as the country's third-largest city and is central to the country's oil and gas industry.

To mark the occasion, the city is taking the entire year to celebrate with the theme of *Stavanger 2025: Past, Present, Future*. Over the course of the year, events will occur that include themes of origin, cultural heritage, community, urban life, and natural wonder. The topics of innovation and sustainability will also be evident.

Festivities kicked off in January, with an estimated 17,000 in attendance for light festival events. Spring and summer festivities will be full of music, dance, performances, reenactments, and food celebrations. One of the biggest highlights will happen in July when the replica ship *Restauration* sets sail from Stavanger harbor to re-enact the start of Norwegian mass migration to America in 1825. The year-long commemoration will conclude in December with an event called *Into the Future*, that will focus on technology and innovation topics.

Sources:

[How Norway's Stavanger Will Celebrate Its 900th Year In 2025](#)

[The celebration of Stavanger's 900th anniversary is now underway – NRK Rogaland – Local news, TV and radio](#)



Magnus Carlsen Reviews Queen's Gambit Chess Moves



The Netflix original series *The Queen's Gambit* premiered in late 2020, during the middle of the Covid-19 pandemic. Set between 1958 and 1968, its main character, orphan Beth Harmon learns to play chess in grade school and becomes an elite chess player who crowds flock to watch. The show was such a sensation that it hit #1 in 12 countries, including the U.S.

The stylish drama made it cool to play chess, causing chess boards to fly off shelves and into homes while sparking the highest interest in chess since the 1970s faceoffs between Boris Spassky and Bobby Fischer.

Norway is home to current world champion Magnus Carlsen, who is happy to see his sport portrayed in such a glamorous series. Netflix asked the Norwegian grandmaster to review the final game between Beth and adversary Borgov and it is fascinating to see that Carlsen thinks that the film's chess was "very, very well done."

Watch the video on YouTube:

<https://www.youtube.com/watch?v=LnBZs04XQOU>

Metal Detectorist Discovery

Norway is no stranger to archeological digs. Given its rich Viking history, it is no surprise that there are significant and frequent excavation discoveries. In 2023, some amateur metal detectorists from the Bjørgvin Detector Club stumbled across a site in Fitjar, on the Skumsnes farm in southwestern Norway. The group alerted a local museum who enlisted the assistance of Søren Diinhoff from the University Museum of Bergen.

It was immediately evident that this was a significant find. The archaeologists discovered coins, jewelry and stones from the grave sites. While the items themselves are not unusual, what sets this site apart is that they believe the items belonged to high status Viking Age women. It is theorized that the women specialized in textile production. The jewelry and coins suggest that the women were involved in trade with others outside of the region. One brooch was repurposed from a book clasp, which experts believed may have been plundered from an English or Irish monastery, while another was forged from Frankish sword belts. One rare coin was likely made in southern Denmark between 823 and 840 A.D.



There are a total of twenty or more graves at the site, of which only two have been fully excavated and a third is being analyzed. Time is of the essence for these digs because the graves are mostly just below the surface, meaning that they are at high risk for exposure and erosion of the contents. It is likely that this isn't the last we have heard about this rich historical site.

Appelsinkake / Orange Cake

This refreshing and easy recipe is a Norwegian favorite at Eastertime.

Ingredients:

150 g (2/3 cup) butter
2 dl sugar (3/4 cup plus 1.5 Tbsp.) sugar
3 eggs
1 lemon
1 orange
3 dl (1 1/4 cup) all-purpose flour
2 tsp. baking powder
2 dl (3/4 cup plus 1.5 Tbsp.) powdered sugar

Glaze:

2 Tbsp. lemon juice
2 Tbsp. orange juice
1 Tbsp. softened butter

Directions:

Preheat the oven to 175° C / 350°F.

Wash the fruit. Zest the peel and squeeze the juice of both the lemon and orange.

Beat the butter and sugar until white and fluffy. Add the eggs, one at a time, and then the zested peel and fruit juices (reserve 2 Tablespoons of lemon and 2 Tablespoons of orange juice for the glaze).

Sift together the flour and baking powder and mix this with the wet ingredients.

Pour the batter into a greased and floured bundt cake pan. Bake the cake for approximately 45 minutes. Use a knitting needle or toothpick. to know if the cake is fully baked. No batter should remain on the needle/toothpick. Cool the cake.

Glaze:

Mix the icing sugar, softened butter and reserved fruit juice to make a smooth glaze. Pour glaze evenly over the cake. If desired, sprinkle a bit of grated orange peel over top before the icing hardens.

Source (in Norwegian):

<https://norsktradisjonsmat.no/oppskrift/appelsinkake>