



SONS OF NORWAY

Rib Fjell Lodge 496, District 5

Wausau and North Central Wisconsin

Sons, Daughters, and Friends of Norway Newsletter

January 2025

Officers:

President/Book Club:

Brent Brye
(715) 845-2498
brentbrye@yahoo.com

Vice President:

Bill Schrubba
(605) 880-6013
wscrubba@gmail.com

Secretary:

Tryphine Schrubba
(605) 880-7589
tschruba@gmail.com

Treasurer:

Kris Peterson
(715) 432-8138
krisp3@msn.com

Cultural Director/Programs:

Kira James
(715) 571-7719
kiraewi@gmail.com

Newsletter Editor:

Kris Peterson
(715) 432-8138
krisp3@msn.com

Counselor/Book Club:

Mary Henkelman
(715) 359-3953
mehenkelman217@gmail.com

Social Director:

Dave Berge
(715) 845-4807
dberge@charter.net

Membership:

Karen Briggs
Briggs154@gmail.com

Publicity/Photographer:

Open Position

Tubfrim:

Kathy Westlund
(715) 359-8116
d.west4@frontier.com

January Meeting

The January meeting will be on **Saturday, January 18, 9:00 a.m.** at the 2510 Restaurant Deli. This will be a breakfast meeting, so feel free to enjoy some of the wonderful baked goods that the deli has to offer.

Book Club

Next meeting: 9:30 AM, **Thursday, January 23, 2025**, at 2510 Deli. We will discuss "The Master of Hestviken: In the Wilderness," book 3 in The Masters of Hestviken tetralogy by Sigrid Undset.

January Birthdays

1st – Jen Johnson
6th – Gary Gisselman
8th – Mark Hendrickson
9th – Harlan Grinde
10th – Elaine Grinde
24th – Kris Peterson

Upcoming Meetings

Saturday, February 15, 10:00 a.m., Marathon County Public Library in Wausau
Saturday, March 15, 10:00 a.m., Marathon County Public Library in Wausau
Thursday, May 15, 5:30 p.m., Potluck Dinner at Immanuel Lutheran Church

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

Nyttårsbukk

New Year's Eve celebrations often include a countdown, gathering of family/friends, food, and drink. While this holds true in Norway, they also have a very unique tradition called *Nyttårsbukk*. On New Year's Eve, Norwegian children visit houses in their neighborhood and sing New Year's songs in exchange for candy, cookies, and oranges. Sounds familiar, doesn't it? It's almost like Halloween, but instead of saying "Trick or Treat" there is singing and instead of Halloween, it's the last day of the year.

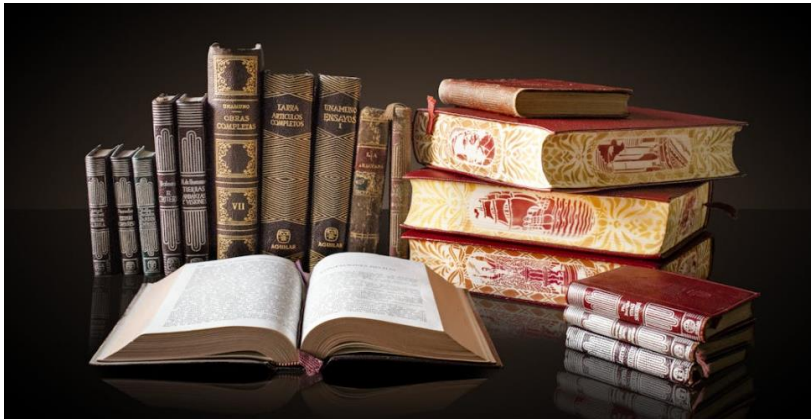
Even adults participate in *Nyttårsbukk* by dressing up in fancy clothes, visiting friends and family, then getting treated to food and drink in return. What better way for kids to end the year than with a sweet little treat and adults enjoying a visit with family and friends. If nothing else, it's a great excuse to essentially celebrate Halloween twice.



Nordic Literary Event at Library of Congress

The Library of Congress recently collaborated with the Nordic embassies in Washington D.C. to celebrate fiction and non-fiction works being published in those countries. Each embassy invited an author to represent their country at the forum, which was attended by Norwegian Ambassador Anniken Huitfeldt.

The authors in attendance included: Josefine Klougart from Denmark, Hanna Pylväinen from Finland, Hanne Ørstavik of Norway, Hildur Knútsdóttir from Iceland, and Moa Hergren from Sweden. During the separate panel events, two different themes were discussed.



One theme dealt with the Nordic landscape, which featured heavily in the works of the Danish and Finnish authors. Pylväinen's work, "The End of Drum-Time" and Klougart's "On Darkness" both move beyond the usual assumption in their writings that the Nordic landscape is cold and forbidding.

The second theme revolved around the keeping of secrets – both from others and ourselves. This theme is found in the other three authors' work – Ørstavik's "Ti Amo," Hergren's "The Divorce,"

and Knútsdóttir's "The Night Guest." During this panel, Norwegian author Ørstavik discussed her own longing for truth, being vulnerable, and emphasized the need for having a listener in your life. She also suggested that books can even fill these needs at times.

Source:

<https://www.loc.gov/item/event-414353/live-at-the-library-a-celebration-of-nordic-writers/2024-09-26/>

<https://blogs.loc.gov/bookmarked/2024/09/10/we-go-nordic-on-september-26/>

<https://www.facebook.com/watch/?v=1584808892386679>

New TV Station

In Norway, there is a tv station called TV BRA (*TV Good* in Norwegian) that provides wonderful opportunities for people who are autistic or have disabilities. Not only do all the reporters of the TV station have a learning disability, but the program is made specifically for similar people in Norway.

It is a one-hour long program that about 4,000 to 5,000 people tune into every week. The station covers topics unique to those with autism or learning disabilities, but also touches on news, entertainment, and sports.

The founder of TV BRA, Camilla Kvalheim, felt that there were many untold stories and experiences that needed to be heard. She also stressed the importance of those with learning disabilities knowing about and understanding the news so that they can take part in society.

The Norwegian government also agrees that TV BRA is important. Lubna Jaffrey, Norway's minister of Culture and Equality, stated: "TV BRA takes on an important role by presenting news and current affairs in a way that's understandable and inclusive."



Soft Oatmeal Chocolate Chip Cookies

Recipe source: <https://www.nrk.no/mat/store-myke-sjokoladekjeks-1.6914054>

Ingredients:

- 160 g (1 and 1/3 sticks) butter at room temperature
- 200 g (1 cup) granulated sugar
- 150 g (heaping 3/4 cup) brown sugar
- 360 g (3 cups) flour
- 2 tsp. baking powder
- 1 tsp. vanilla sugar
- 1/2 – 1 tsp. ground cinnamon
- 3 eggs
- 350 g (or 1 3/4 cup) chocolate chips or chopped dark or milk chocolate
- 100 g (or 1 cup) oatmeal

Directions:

1. Mix together the sugar and butter in a food processor. Add the flour, baking powder, vanilla sugar and cinnamon and mix it together to a crumbly mass.
2. Add eggs and chocolate. Work the dough together quickly.
3. Form the dough into a thick sausage shape using baking paper. Let it rest in the fridge or freezer.
4. Cut the dough into 1 cm thick slices and bake at 180 °C (or 350°F) for 10–15 minutes.

