

2025 Lodge Officers

President:
Vicki Rudh-Jones 815-282-2374
vrjpt52@gmail.com

Secretary / Editor:
Christina Fairchild 779-208-2225
cfairc56@gmail.com

Treasurer / Foundation Director
Rich Fairchild 815-624-4478
richard.fairchild.son@gmail.com

Cultural Directors:
Kirsten Johnson

Social Director:
Jennifer Johnson

Sports Director:
open

Publicity Director:
Christina Fairchild 815-624-4478
cfairc56@gmail.com

Sunshine Director:
Lee Ann Harp 909-806-0825
leanharp@yahoo.com

Greeters:
Lee Ann Harp
Mary Harbut

Trustee / Auditors
Ray Pederson
Gary Melby
Bill Brod

Librarian / Historian
Rev. Dr. Richard Wang

Sons of Norway Valhall
www.facebook.com/sofnrkfdValhall5168

Sons of Norway District 5
sonsofnorway5.com

www.facebook.com/groups/1410575062591249/

President –
Cheryl Wille-Schlesser

Benefits Counselor:
Greg Ragan (815) 623-8817
www.raganfinancialgroup.com

Affiliation:
Sons of Norway International
1455 West Lake St. Minneapolis,
MN 55408
<http://www.sofn.com/>



Valhall Nyheter

Sons of Norway Lodge # 5-168

October, November 2025



Kalender



MARK YOUR CALENDERS ... Save The Date!

October – There will not be a lodge meeting. We are encouraging members to attend the Adult Heritage Weekend in Norway, IL- Oct. 3rd – 5th, 2025

D5 Adult Heritage Weekend - Sloopers Celebration

Celebrating Norwegian Immigration 200th Anniversary Heritage

Weekend - The weekend will be a celebration of the 200th anniversary of the Sloopers Norwegian Immigration. Details can be found on the 5th District's website -**Registration is Required**

<https://sonsofnorway5.com/events/>

Saturday, October 18, 2025- 10am - Noon

Cultural Class

Goodwill Community Room - 3068 McFarland Road, Rockford, IL 61114

Sunday, November 2, 2025 – Noon- 3:30pm

“Taste of Norway” Hostfest - Fall Festival

St Olaf Lutheran Church – 1233 Douglas Ave - Montgomery, IL

Saturday, November 8, 2025- 10am - Noon

Stockholm Inn - 240 Charles St. Rockford, IL 61108

Program: Norwegian Scientists

Saturday, November 15, 2025- 10am - Noon

Cultural Class

Goodwill Community Room - 3068 McFarland Road, Rockford, IL 61114

Saturday, December 13, 2025 – Valhall Annual Juletre Fest

Stockholm Inn - 240 Charles St. Rockford, IL 61108

Watch for your invitation Due to Limited Space Reservations Required
Must be postmarked and received by Dec. 5, 2025

Gratulere Med Dagen (Happy Birthday)

October

Tor Andaas 10/21
Talley Berke 10/4
R Nathane Bliss 10/6
Sonia Erickson 10/6
Kirsten Johnson 10/7
Betty Flanders 10/10
Karl Ropp 10/10
Kristi Iverseon 10/18
Bruce Lee 10/30

November

Carol Griesbach 11/14
Nancy Jacobson 11/14
Cheryl Ogren 11/18
Wendy Higgins 11/21
Vera Gjertsen 11/30

December

Doug Petersen 12/2
Pat Seddon 12/26
Shirley Carlson 12/27
Ryan Knutson 12/27
Cathy Melby 12/21
Leif Williams 12/29
Gary Melby 12/30

CULTURAL CORNER:

Sons of Norway Book Club - October Book Selections

Main Read: Accidental Shepherd by Liese Greenfelder

Mystery Read: Frozen Assets by Quentin Bates A Sergeant Gunnhildur Novel Book Club

Zoom Meeting –

Note the Change of time and now two different days to “Zoom in”

Thursday, September 25, 2025 - 7:00 - 8:30 p.m. Central Time

Or

Saturday, October 4, 2025 at 1:00 p.m Central Time

To join the Sons of Norway Book Club, please send an email to:

Bill Browning SonsofNorwayBookClub@gmail.com

Best in the World

Chocolate lovers can celebrate a new winner declared during the International Chocolate Awards in the dark chocolate category. The top prize went to Vigdis Rosenkilde, a Norwegian chocolate maker for her 70% cacao Quellouno bar. She splits her time between Norway and Peru, where she sources the heirloom variety of cacao from a family farm. The combination of high altitude and other factors give the beans a unique flavor that varies a bit each harvest. The award-winning chocolate only has two ingredients – cacao and sugar; but the process of making each batch is complex.

Rosenkilde's bar was judged alongside many other submissions and part of the International Institute of Chocolate Tasting competition, in which more than 50 judges select winners in various categories. By the end of the competition, four final winners were declared, including the dark chocolate Quellouno bar. The artisan credits letting the cacao speak for itself with its unique and complex flavor profile that included berries, pecans, cream, port wine, and hints of other fruits.

Source: This Is the Best Dark Chocolate in the World



World's Best Chocolate Mousse

Time to make: 60 min - Chill time: 3 hours or overnight - Makes 5 portions

Ingredients: For the mousse:

130 g dark chocolate,
65% cocoa
100 g egg yolks, room temperature
120 g sugar (100+20 grams)
160 g egg whites, room temperature
optional: 2 Tbsp. rum, whiskey or cognac

For chocolate straws:

100 g dark chocolate

Additional garnish:

120 g blueberries
2,5 dl whipping cream
4 Tbsp. cocoa nibs

How to make:

Note: *eggs should be brought to room temperature before making this dessert.*

Make the mousse:

Chop the chocolate and melt it in a bowl over a water bath with simmering water, not boiling. Turn off the heat and let the chocolate melt slowly.

Beat room-temperature **egg yolks** and 100 grams of sugar until white and fluffy for about 8–10 minutes until it forms a thick foam.

Beat room-temperature **egg whites** stiff in another bowl with 20 grams of sugar to create a chewy meringue. First fold 1/3 of the egg yolk mixture into the chocolate and distribute well with a whisk. Then add the rest of the egg yolk mixture and fold together with a spatula.

Then fold the stiffly beaten egg whites into the mousse and make sure everything is distributed well. Flavor with rum, whiskey or cognac if desired.

Carefully pour the chocolate mousse into a piping bag and pipe the mousse into small bowls, glasses or similar that hold approximately 2 – 2.5 dl. The mousse can also be spooned or poured directly into the bowls.

Refrigerate the chocolate mousse for at least three hours or overnight until the mousse has set.

Garnishes: Make the chocolate straws

Chop the chocolate and melt it in a bowl over a bain-marie with simmering, not boiling, water. Turn off the heat and let the chocolate melt slowly.

Spread the melted chocolate in a very thin layer with a metal spatula on the back of a baking sheet or a cold marble slab. Let the chocolate set, approximately 25 minutes, without it becoming hard.

Scrape or pull the spatula in a 45-degree angle towards you, so that small tubes or shavings automatically roll up. Place them on baking paper on a plate and store them in the refrigerator until ready to use.

Serving: Cut the blueberries in half and spread over the chocolate mousse. Garnish with lightly whipped cream, cocoa nibs and chocolate shavings.

Source: <https://www.nrk.no/mat/verdens-beste-sjokolademousse-1.15749659>

Photo Credit: DR via nrk.no

Updates from International

SON Going Paperless - Beginning September 1, membership cards will no longer be mailed for annual renewals. Members can print off their card from the website under their profile or save a digital copy to your phone to show proof of membership. For members that belong to a lodge with property, card mailings will stop December 1.

This change is being made due to the ongoing rising costs of postage and our desire to continue to be good stewards of our resources. Please encourage members to create a profile so that they can access the card and print from their computer.

Telemark Christmas Ornaments - The new Telemark Ornament for Christmas will be available in the September /October Viking.

Trip to Norway - The trip to Norway planned for 2026 will be offered in the September/ October Viking, e-post and blog.

Crossings 200 - letter from Stavanger from Luella.

A virtual voyage put together in the fraternal department is on social media following the historical voyage and also following the current journey. History of the past and modern Restauration Sloops. -5- 2025 marks the 200th Anniversary of the first organized emigration of Norwegians to the United States.

<https://www.sofn.com/blog/crossings-200th-anniversary-of-norwegian-migration/>

The single mast sloop, Restauration, left Stavanger on July 4, 1825, with 52 people on board. Often referred to as the “Sloopers,” they arrived in New York City harbor on October 9, 1825. The coordinated undertaking for the 200th anniversary has been identified as Crossings, Norway & North America, 1825 – 2025. The Crossings Bicentennial in North America is managed by a group of dedicated professionals representing numerous organizations that include the Norwegian American Historical Association (NAHA), Vesterheim Norwegian-American Museum, Norway House, The Norwegian American newspaper, with representation from Sons of Norway and the Sons of Norway Foundation. Sons of Norway Involvement Sons of Norway lodges and other cultural organizations and educational institutions have an opportunity to partner to create exceptional,

entertaining and memorable programming in recognition of this anniversary. It should be noted that 2025 is being referred to as a commemoration, not a celebration: immigration brought opportunities to new arrivals, but also negatively affected existing nations.

Sons of Norway Foundation

The Sons of Norway Foundation has made a financial contribution to assist in the communication efforts for Crossings as this milestone is likely beneficial to many of our lodges. Now is the time for Sons of Norway lodges to consider their options, potential partners, and begin planning for 2025. The Sons of Norway Foundation grants and scholarships program is a funding resource for lodge projects and programs. Grants reach grassroots communities across the country and Norway, and scholarships bolster education and cultural exploration domestically and internationally. 2025 projects related to the 200th anniversary will be given preference for grants. There are also grants available to non-Sons of Norway groups. Find out more at sofn.com/foundation/grants.

Crossings Website

The Crossings website crossings.norwegianamerican.com is continually being updated. Recent additions include a Planning Guide and Style Guide. The Resources tab has a growing number of resources. The Calendar tab has a button to Register an Event and lodges are encouraged to add their events. Enduring Value The Crossings Executive Committee encourages projects and initiatives that will have enduring value and long-term use. Can our 200th Anniversary in 2025 become part of the discussion that will unfold in 2026 as part of America's 250th anniversary? The 250th has been in the planning stages for several years and will engage communities across the country and historical organizations in every state. These are potential partnerships that could yield visibility and credibility to external audiences for Sons of Norway lodges.

References: America250.org and aaslh.org/programs/250th

From Nancy Madson – District 6 secretary

Our District Six Public Relations Officer (Publicity Director, Newsletter Editor) extraordinaire has created some children's content relating to the Restauration/Emigration theme. Teri Morken worked hard on these, so she would like to share them beyond our district. She also included a page of resource links. Enjoy!

The Big Journey: The Story of the Restauration

A long time ago—almost 200 years back—a small wooden ship set sail from Norway. It was July 4, 1825—America's Independence Day—and the ship was called the Restauration.

Onboard were 52 brave Norwegians, packed tightly into a 54-foot sloop (that's a small sailing ship). These passengers were part of the first organized group to leave Norway for America, and they were ready for a brand-new life across the sea.

The Restauration had been carefully prepared for the journey. Below deck, bunk beds were stacked three or even four high. Families had to wiggle in and out, and kids probably slept toe-to-toe with their brothers and sisters. Each family had just one chest to carry their most important belongings – clothes, tools, and favorite keepsakes.

The deck was crowded too. There was a tiny kitchen called a galley, tanks of fresh water, and lockers stuffed with ropes, sails, and supplies. Everyone brought food that wouldn't spoil: flatbrød (crispy flat bread), salt pork, dried beef, cheese, and smoked fish. Some families packed home-brewed ale, sour milk, tea, or a little coffee to share.

The journey had taken three years to plan—carefully organized by a group of Quakers and Haugean Lutherans. Now it was finally happening. As the Restauration left the harbor in Stavanger, Norway, crowds of people gathered to wave goodbye. Soldiers on Kalhammer Hill even fired a cannon to wish them well as the little ship sailed out, flying its brand-new flag. The trip would take 98 long days. The Restauration stopped at the southern tip of England, then

sailed to the island of Madeira, near the coast of Morocco in North Africa, before crossing the wide Atlantic Ocean to reach New York City.

During the journey, something very special happened—a baby was born onboard! In the middle of the rocking ship, far out at sea, one family welcomed a brand-new little passenger. Just imagine being born on a tiny ship in the middle of the ocean!

When the Restauration finally arrived in America, the passengers were tired, but excited. Some stayed in Kendall, New York. Others traveled farther west to Fox River, Illinois, or Wheeler’s Grove, Iowa. One bold family kept going all the way to Napa, California!

These early travelers helped start the story of Norwegian Americans—and it all began with a ship, a big dream, and even a brand-new baby.

Resource Links

Crossings 200 - North America- Norway - crossings.norwegianamerican.com/ utvandermuseet.no/2025/en
Vesterheim

200 Norwegians Podcast vesterheim.org/tag/podcast/

Vesterheim YouTube Videos

[The Sloop Story with Dale Goodman: Part I - The Context](#)

[The Sloop Story with Dale Goodman: Part II - The Voyage](#)

[The Sloop Story with Dale Goodman: Part III - The Arrival](#)

[A Conversation with Restauration Replica Skipper Kjell-Morten Ronaes](#)

Restauration

Home page restauration.no/en

Follow the vessel on the map restauration.no/en#map

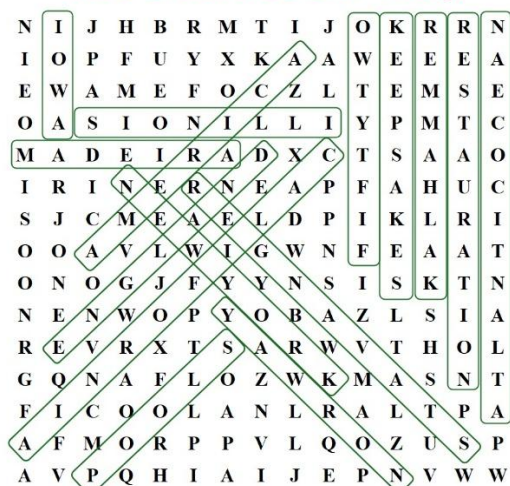
Sons of Norway

Learn about the voyage! sofn.com/virtual-voyage

Emigrating to America

A historical overview emigratingtoamerica.no/

RESTAURATION KEY



The mission of Sons of Norway is to provide quality insurance and financial product to our members, promote and preserve the heritage and culture of Norway, and celebrate our relationship with other Nordic countries

Sons of Norway District 5;
 President – Cheryl Wille-Schlesser

Benefits Counselor:
 Greg Ragan (815) 623-8817
www.raganfinancialgroup.com

Til dinner om...



To Pat Farney and the family of Randy Farney. Randy passed away Feb.21,2025. Read Randy's [obituary here](#)



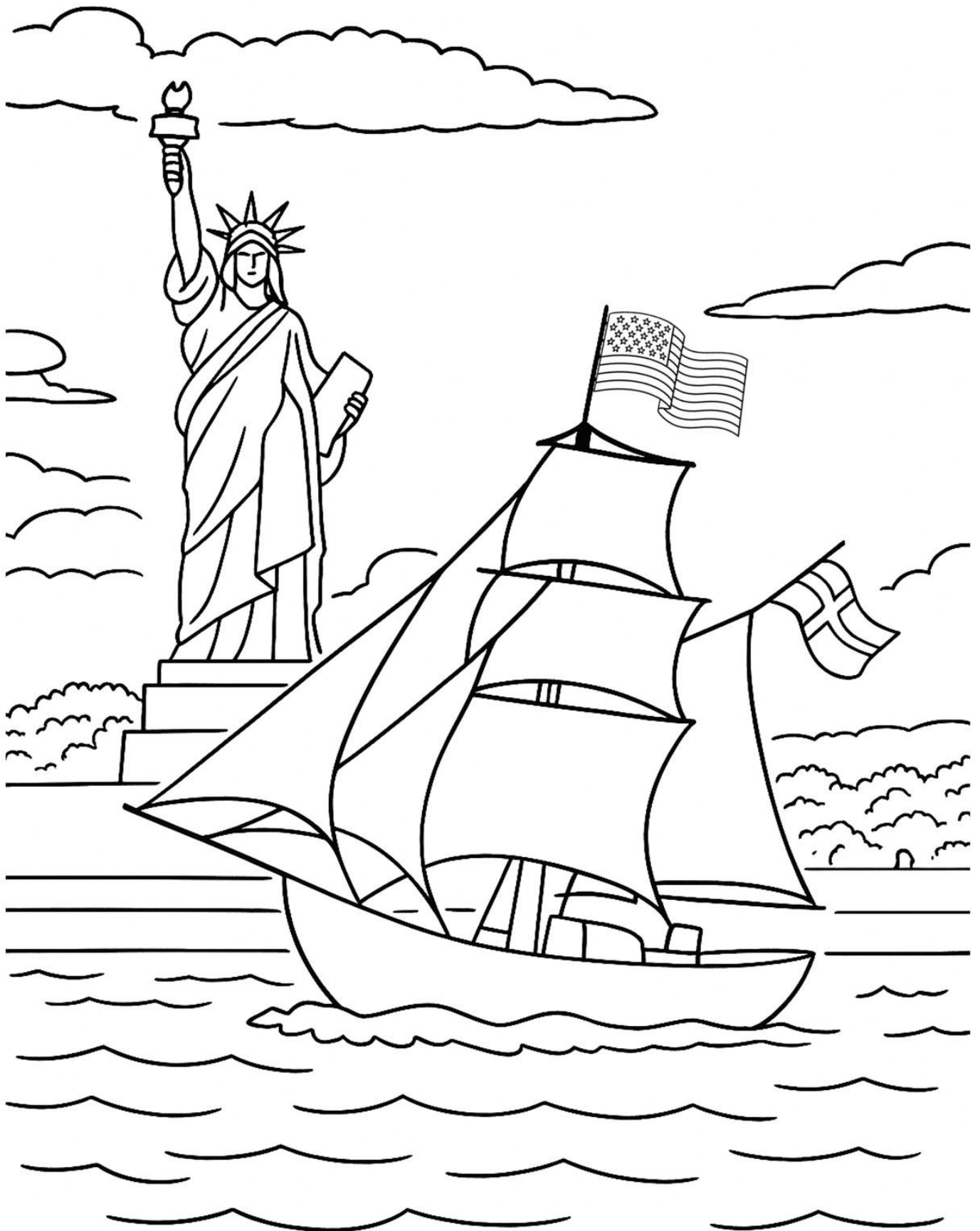
To the family of Shirley Carlson. Shirley passed away May 16, 2025. Read Shirley's [obituary here](#)

IT'S AN ELECTION YEAR!

All positions are open...

Contact your lodge president if you are interested in one of the positions...

Vicki Rudh-Jones at 815-282-2374



RESTAURATION

N I J H B R M T I J O K R R N
I O P F U Y X K A A W E E E A
E W A M E F O C Z L T E M S E
O A S I O N I L L I Y P M T C
M A D E I R A D X C T S A A O
I R I N E R N E A P F A H U C
S J C M E A E L D P I K L R I
O O A V L W I G W N F E A A T
O N O G J F Y Y N S I S K T N
N E N W O P Y O B A Z L S I A
R E V R X T S A R W V T H O L
G Q N A F L O Z W K M A S N T
F I C O O L A N L R A L T P A
A F M O R P P V L Q O Z U S P
A V P Q H I A I J E P N V W W

IOWA
AMERICA
ENGLAND
KEEPSAKES
KALHAMMER

SLOOP
NORWAY
MADEIRA
CALIFORNIA
ATLANIC OCEAN

ILLINOIS
FIFTY TWO
NEW YORK
STAVANGER
RESTAURATION



Sons of Norway Rockford
Valhall Lodge 5-168
Christina Fairchild-Editor
226 W River St
Rockton, IL 61072

Would you like to receive a paperless copy of your newsletter?
Contact your newsletter editor at cfairc56@gmail.com with Newsletter in the subject line

If you know of a member that is ill at home, in the hospital, lost a family member, fell on some hard times, needs some encouragement or passed away –

Sunshine Person: Lee Ann Harp – leeannharp@yahoo.com – 909-806-0825

The Valhall Lodge Newsletter is published every three months. Submit items of interest you would like to post in our newsletter to the Editor by the 15th of the month. When attending a Norwegian event that would be of interest to your fellow lodge members, please add your editor's name & address to their mailing list. Also, please notify the editor of a member passing so they may be acknowledged in our newsletter.

Editor: Christina Fairchild 226 W River St. Rockton, IL. 61072 Phone (815) 624-4478

E-mail cfairc56@gmail.com if you have an e-mail address; please let us know what it is.