

Vennelag News

Vennelag Lodge 5-513

* **BOARD Meetings**

Wednesday, January 12, 2022, 6:30 PM-ZOOM Wednesday, February 2, 2022, 6:30 PM-ZOOM

**LODGE Meetings

Sunday, January 16, 2022, 2 PM, MHCC Sunday, February 6, 2022, 1 PM, Eberhardt home Sunday, February 20-Barnebirkie (Cookie Drop ONLY at the MHCC)

ZONE 3 Officer and Member Training Seminar

Where- Mandt Lodge, Stoughton, WI

When- Saturday, January 8th
What- Leadership Training

Check-in and treats at 8:30 AM

Seminar Kickoff-9 AM

*It is a goal of the 5th District to have trained leaders capable of guiding their lodges.

A welcome is extended to all members! Consider joining us in Stoughton and learn more about our greater organization.

**PLEASE BRING YOUR COOKIES FOR THE 2022
BARNEBIRKIE (Children's ski race) TO THE FEBRUARY
6TH MEETING OR DROP THEM OFF AT OPEN HOUSE
IMPORTS, NO LATER THAN FEBRUARY 19TH. Our cookies
delight skiers of all ages at this annual Nordic ski event.
The annual goal for the 5th District is 1,000 dozen
cookies each year! Tusen takk for hjelpen oss!



Photo Credit: www.Deposit Photos.com

Ord fra Presidenten-A Word from the President

Godt Nyttår, Alle sammen-Happy New Year, Everyone!

As the saying goes, "Time flies when you're having fun", or optionally, "time's fun when you're having flies" (if you're Kermit the Frog). It's been 2 years now that I've had the honor to be in the President's role for Vennelag Lodge. Who could have predicted the innumerable monkey-wrenches that Covid-19 would throw into the works?

But with your help, support, and encouragement we have persevered. Our lodge remains active as we hold meetings, celebrations, fundraisers, take part in area parades, go on road trips, and celebrate our Norse heritage.

The 50th Anniversary dinner in December provided a great evening of celebrating and a wonderful time to look back at past accomplishments. It is important to thank those that made it happen and saw it fit to charter a lodge in Mt. Horeb.

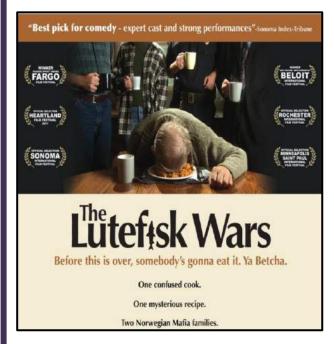
I look forward to what is coming next. In 2022, we will see the return of some popular programs, and we will try some new ideas.

We are proceeding as if the trip to Norway in September will come off as scheduled, and that once again, life will become normal. I hope you will plan to be a part of it!

Allen Watrud Lodge President

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

January Lodge Meeting Activity



Plan to Join in the Fun!

You have seen the ads for this movie and are intrigued, aren't you? Join your fellow members at the January 16 Lodge meeting and find out why everyone is abuzz!

We will have a BRIEF regular meeting starting at 2:00 PM and will then show the movie, "The Lutefisk Wars," Theater fare such as popcorn (with optional butter and salt), pop, and some special surprises will be in store!



Available on Amazon.com

LOOKING AHEAD... February Lodge Meeting

Two Fun Activities Rolled into One!

At the February Lodge meeting, we are going to practice the art of *friluftsliv*, by enjoying the great outdoors. Bring your personal sports equipment. A trail for those who wish to ski, or snowshoe will be made in advance of our arrival.

DRUMROLL Please...This year we plan to bring back the ever-popular chili and soup cook-off contest. It will be a perfect complement to our outdoor activities, and we hope these options will help keep our members satisfied and warm. Please transport your soup or chili in an insulated container. We will have the capability to further heat things on site. Bowls, spoons, and napkins will be provided by the lodge. In addition, saltine crackers and beverages will also be purchased for you.

These festivities will be held at the home of Karen and John Eberhardt, 2996 Timber Lane, Verona, WI 53593.

The event will take place on <u>Sunday</u>, <u>February 6th, starting at 1:00 PM</u>. It will replace the regularly scheduled meeting.

Sledding, snowshoeing, tobogganing, and talking smart will be on the agenda!

Further details will be forthcoming, but one can count on *et stort bål* (Check Google translate!).



Available on Amazon.com

Spring in Their Steps & Bags in Their Hands!



MILITARY RIDGE STATE RECREATIONAL TRAIL IS BEAUTIFUL ONCE AGAIN!

Setting the bar high for the rest of our lodge...members Donna Corcoran and Carolyn Johnson led the Military Ridge State Recreational Trail clean-up project on Tuesday, November 9th. Three bags of refuse were collected, and three miles of walking steps were recorded!

Tusen Takk, Vennelag Warrior Princesses, for taking care of this project on behalf of the lodge. Your efforts continue to make us proud Mt. Horeb community partners. Your entry to Valhalla is certain!

Photo submitted.

VIKING HOLIDAY TRADITIONS

Yuletide was originally celebrated by ancient Germanic peoples including the Vikings and the Celts.

MISTLETOE-Search for the Norse myth about Balder, the god of light and goodness and his mother Frigga, to get the whole story.

<u>SANTA CLAUS</u>-The All-father god-Odin is described looking much the same. Odin delivered gifts to those who deserved them.

<u>CHRISTMAS CAROLING</u>-With Old Norse and Anglo-Saxon origins, this practice included singing songs for gifts and treats.

12 DAYS OF CHRISTMAS-The midwinter feast lasted 12 days which is where the modern 12 days of Christmas is derived.

CHRISTMAS TREE-Early Scandinavians decorated evergreen trees with statues, food, clothing, and runes as tribute to the gods.

<u>CHRISTMAS HAM</u>-It was believed that sacrificing a wild boar led to hopes of a bountiful harvest in the next fall.

YULE LOG-Logs were often used to write runes and other symbols. Part of the log was burned, and part was retained to protect the home.

<u>CHRISTMAS WREATHS</u>-In honor of the winter solstice, the Vikings created sun wheels which resembled Christmas wreaths. After crafting it, the wheels would be lit and rolled down a hill to welcome the return of longer daylight hours.

Source: www.normandescendants.org

The Origin of Lutefisk

Many, many years ago, throngs of Norwegians fled Norway in favor of Ireland where they hoped to escape the nasty winter weather. Once again, famine had gripped Ireland making food scarce. Fish and potatoes were the only remaining foods. To make matters worse, the Norwegians began to consume large quantities of the fish, leaving the Irish with little to eat but the potatoes.

Then the Norwegians confiscated the potato crop and began to roll a thin bread they called lefse. This was too much for the Irishmen, and they decided that the Norwegians must go! They organized a secret action group they named IRATRION (Irish Republican Army to Rid Ireland of Norwegians). The army sabotaged each of the hydroelectric power plants so the fish in Norwegian refrigerators and freezers would spoil, forcing the Norwegians to move elsewhere. The fish spoiled all right, but as most people know, the Norwegians consider rakfisk, a fermented fish, a delicacy. These hearty people multiplied, and the food sources available continued to shrink.

The Irish needed a new strategy. At night, they snuck into family storage houses and sprinkled any fish they saw with lye, hoping to poison the intruders. This tactic failed because it was great way to produce LUTEFISK, and the Norwegians thrived on that. The poor, poor Irish; they were desperate! What could they do?

When a local monk heard of this conundrum he blew his top with the foreigners, and he told them immediately where to go! Most Nordmenn went to Minnesota, North Dakota, and Wisconsin, and to this day they enjoy eating lutefisk and lefse at annual church dinners.

I found this old Norwegian-American saying, "About half the Norwegians who immigrated to America came to escape lutefisk. The other half came to spread the gospel of lutefisk's wonderfulness."—Jerry Apps

Lutefisk dinners are in short supply this year. We hope that many will return in 2022. Churches, like many other not-for profit groups, are having difficulty finding workers for their events. Vermont Lutheran has ceased serving their annual dinner.



Around the teeth and over the gums, look out stomach-here it comes! An acquired taste, no doubt, many Norwegians won't call the holidays complete without a meal of lutefisk! Not your favorite? Our cookbook has a great meatball recipe! The Vennelag cookbook costs a mere \$12.00.



Norwegian Betasuppe



Ingredients:

1-pound yellow split peas

1/2 cup ham (finely chopped)

1 onion (finely chopped)

1 Tbsp. thyme

10 cups water

2 cups potatoes (diced)

2 cups rutabagas (diced)

2 cups celery root (diced)

1 1/2 cups leeks (chopped)

1 Tbsp. salt

Directions:

Combine peas, ham, onion, thyme, and water in a large Dutch oven and simmer for $1\frac{1}{2}$ to 2 hours.

Add potatoes, rutabaga, celery root, leek and salt, and cook for another 30 to 45 minutes.

Serves 12, Recipe found on www.food.com

-- Mary Krantz

Scandinavian Kringler--Jean Grindle Ingredients

1 cup flour

½ cup butter, softened

1 T. water

½ cup butter

1 c. water

1 c. flour

3 eggs

1 t. almond extract

Almond-Butter Frosting-Recipe Below toasted slivered almonds

Combine flour and butter with a pastry blender; add 1 T water and blend to make pastry. Divide into 3 parts, pat each third into 3 oblong ovals on an ungreased baking sheet. (Use 1 baking sheet, placing ovals widthwise.) Refrigerate.

Combine ½ cup butter and 1 cup water in a saucepan; bring to boiling. Remove from heat; add flour and stir until smooth. Beat in the eggs, one at a time, until mixture is smooth. (It should resemble smooth mashed potatoes.) Blend in extract and spread dough over the unbaked pastry strips. Bake in a preheated 350° oven until the top is crisp and golden (50-55 minutes). Cool. (The top will settle and form a custard over the pastry.)

Frosting

Combine 1 cup powdered sugar, 1/4 teaspoon almond extract and 1-1/2 tablespoons milk until smooth and of spreading consistency

Before serving, spread with the almond frosting. Sprinkle with the slivered almonds. Cool slightly.

To serve: Cut into diagonal strips; serve warm or cold.

Yield: 2-2.5 dozen

Consume wisely; you'll have more than expected!

Småkaker er laget av smør og kjærlighet-Cookies are made from butter and love.

Det er håp i hengende, snøre. There is hope hanging in the balance (as long as your fishing line is in the water).



VELKOMMEN, NEW MEMBERS!

Pamela Anderson-Baraboo Roger Philipps-Dodgeville Cheryl Bjorge-Dodgeville Daniel and Susan Ensrude-Mineral Point Coletta Ryan-Mt. Horeb

<u>Velkommen Tilbake (Welcome back)!</u> Lisa (Severson) Burns-Albany

FOR YOUTH IN YOUR FAMILY heritage memberships are free! These membership are open to children, grandchildren, nieces, or nephews of our current members. Help children you know to qualify for local, district, and international scholarships, summer camperships at Masse Moro, and International Lodge opportunities for those who wish to attend a folk high school in Norway or attend the University of Oslo summer school program-open to all members! A separate account assists youth with their travel choices.

If you have descendants who qualify as heritage members, please contact me. I will take care of the paperwork necessary to enroll them as members in Vennelag Lodge. Thank you for sharing your heritage with younger family members.

Cheryl

More information...

Mt. Horeb-sonsofnorwaymthoreb.org

District 5-sonsofnorway5.com

International-sofn.com

FRATERNAL BENEFITS-Greg Ragan, IP

gragan51@gmail.com www.raganfinancialgroup.com

Phone: 815-623-8817

Cultural and Sports Medals

As winter is now upon us, are you interested in earning more SofN cultural or sports medals but have a hard time finding the forms and requirements?

FEAR NOT! Check out this new addition to the Vennelag web site under the "activities" tab.

https://www.sonsofnorwaymthoreb.org/cu ltural-sports-medal-programs.html

Just click on any of the underlined subjects, and you will be directed to the SofN International website which contains the latest official documents. Enjoy!!

Takk så mye! Allen Watrud

Meet Dan and Sue Ensrude

<u>Dan's bio</u>: I'm the Norwegian in the family and grew up in North Dakota. My mom and dad were Norwegian. I have had my share of lutefisk and butter, and I love all the Norwegian sweet things my grandparents used to make when we would visit.

I was the Resident Manager of Bethel Horizons for 40 years. Bethel Horizons is a camp and retreat center located adjacent to Governor Dodge State Park. Our valleys and hills were like a "little Norway."

Now that I'm retired, I'm spending much of my time with my kids and grandkids. Sue and I want to discover additional parts of Wisconsin and travel to National Parks. I hope to discover more information about my family's history in Norway and maybe meet some family over there on our trip next year. My mom's last name was Wallebeck, and my dad's last name was Ensrud(e).

<u>Sue's bio:</u> Even though I am not Norwegian, I feel that I am at least a little Scandinavian through marriage. After 47 years, I can say that my husband's Norwegian roots have rubbed off on me in a good way.

I've enjoyed trying my hand at making lefse and other Norwegian treats, but now I enjoy mostly tasting and eating the samples of others, who I consider to be artists at work!

The Norwegian culture is intriguing to me, and I look forward to seeing the scenery and landscapes that so far, I have only seen on TV or in books.

Our family is diverse, with a mix of many cultures, (In addition to Norwegian, British, Irish, Swiss, and French, we have Korean, Japanese and African American heritage in our immediate family.) This has made our life quite interesting! We raised four children, who are now married and have blessed us with ten grandchildren. Now that I am retired, I have more time to spend with them, as well as my other interests of walking, gardening, reading, crocheting, and playing flute and piano. We have been members of Grace Lutheran Church in Dodgeville since 1978 and have enjoyed living in Mineral Point since 2016.





Mary Philipps has been a member of Vennelag Lodge for numerous years, but recently her husband Roger became a member, too. A native of Mineral Point, he attended UW-Platteville and worked a lifetime career in marketing and sales in the pharmaceutical, hospital supply, heavy duty truck, and farming equipment sectors. Some of his fondest memories are selling farm implements to area farmers.

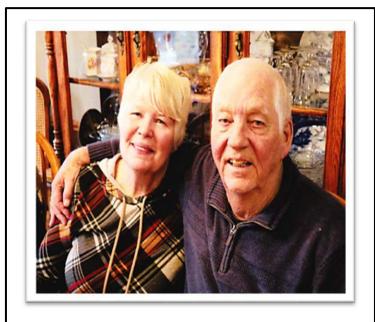
The Philipps family enjoys travel. Roger has enjoyed many fishing trips to Canada, and both have great memories from trips to Hawaii and Mexico. Mary loved her recent trip to Norway, too.

Roger's grandparents emigrated from Luxembourg while Mary's family called Bergen, Norway home.

Widowed earlier in life, Mary and Roger feel fortunate to have met one another. They have been married for 17 years. Their goal is to make each day special.

The Philipps Family calls Dodgeville home.

Roger and Mary Philipps





Pamela Andersen

My interest in Norway did not come from my relatives but instead through the heritage of my late husband. His grandfather came to the U.S. from Bergen. We celebrated his father's birthday with a dinner that included raspeball (poteball) and a Norwegian prayer. In 1994, we traveled to Lillehammer, Norway for the Winter Olympics.

In 2020, I met Don Mueller. He recently encouraged me to join Sons of Norway Vennelag Lodge. I expect the 2022 trip to Norway will satisfy our love of travel, history, and nature.



NORWEGIAN BAKING WORKSHOP, NOVEMBER 6, 2021

Neither rain, nor sleet, nor dark of night kept our lodge from welcoming guests to our annual Norwegian Baking Workshop! Held most years on the first Saturday of November, this popular community event enrolled 25 participants. It was an enjoyable way to share the heritage and culture of Norway.



This participant is on a roll with these two instructors!



Audrey Casey made sandbakkelse.



Jean Grindle demonstrates rosetter.



Krumkaker made by Rita Schraepfer-Derke

The SofN MISSION-OUR MEMBERS MATTER!

Sharing the heritage and culture of Norway, our members helped to pass on helpful techniques used in making traditional Norwegian holiday fare: lefse, krumkake, rosetter, sandbakkelser, and vafler. A hjertelige tusen takk til Harley and Carlyce Skjervem, Tom and Kathy Wulff, Jean Grindle, Audrey Casey, Rita Schraepfer-Derke, Jane Heibel, Mary Gullickson-Krantz, and Tiffany Schwoerer.

Gratulerer til Ann Walser and Mary Gullickson-Krantz for organizing the event and finding skilled presenters. The Vennelag Board thanks you for your dedicated service.

IT'S NEVER A DULL MOMENT WITH THESE CHEFS!

They are walking softly and carrying big sticks! Harley and Carlyce Skjervem standing beside Tom and Kathy Wulff pose for a prelefse baking photo.

Jane Heibel, assisted Mary Gullickson-Krantz in preparing and serving hjertevafler.





"You can make rosettes this large," says Tiffany Schwoerer!





Find more Jul treats at:
https://adamantkitchen.com/norwegian-christmas-cookies/
https://sofn.com, Recipe Box

From Vennelag's Membership Chairman, Karen Eberhardt...

Winter activities have been prepared to help you earn numbers for our BINGO game at the May meeting.

Is there a Troll Master storyteller in your family?

Attending monthly meetings, the Zone 3 training, baking or cooking Norwegian recipes all qualify! GO!



Which is it? (The following delicacies are often confused.)

<u>Strull</u> is made with sweet or sour cream and no eggs. The batter is prepared on a krumkaker iron but rolled onto a wooden dowel *instead* of a cone-shaped form.

<u>Krumkake</u>r-These cookies are prepared the same as strull but contain eggs and are rolled around a wooden cone (krum, meaning curved). Because many irons contained the initials of the local blacksmith, krumkaker or strull have been dated to the 1700's in Norway.

Smørgrøt-a delicate porridge whose central ingredient is butter.

<u>Rømmegrøt</u> is a rich Norwegian porridge made with sour cream and rich dairy products such as whole milk and cream. It is thickened with flour and topped with cinnamon and nutmeg.

Source: Darlene Fossum-Martin, Vesterheim Norwegian American Museum, Decorah, IA

TUBFRIM...Now that winter is upon us, it is a perfect time to be thinking about the goodwill of the Tubfrim agency in Norway. They collect stamps, among other things, and resell them. The proceeds are used to help those in need. You can help the U.S. Tubfrim Coordinator, Mary Bennett, by trimming your stamps in advance. Please leave a ¼" border around the stamps. To learn about the other items that may be collected, visit www.Tubfrim.no and select the English version.

If you want to have a trimming party, gather some fellow members, and have at it! Lunch could be served, and a lot of fellowship shared. If needed, the lodge could assemble a trimming kit that would involve new scissors, Zip-loc® bags, markers, and labels. Please make me aware if this would be something you would like to obtain. I can gather the supplies. Tusen for hjelpen oss, Cheryl

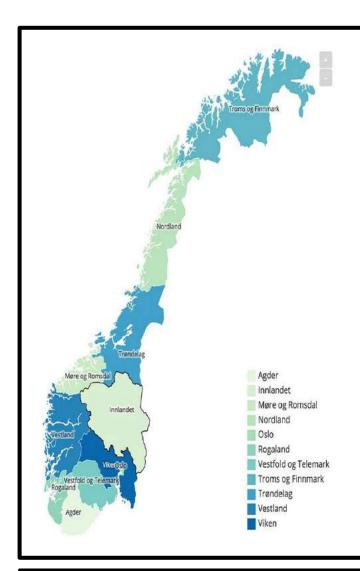
Cheryl Bjorge

I am a true Norwegian. Grandparents from both my mom's and dad's sides of the family were born in Norway. I am super happy that I am a Vennelag Lodge member and will be going on the Norway trip next year!

I like to read. I am trying to live a healthy lifestyle and go to the gym five times a week, when possible.

I helped my mother make lefse years ago. I make rosettes now. I just ordered some sandbakkelse tins, so I will try my hand at them very soon!





Norway's 11 new (renamed) counties

(Image: Kartverket / Kommunal- og moderniseringsdepartementet)

Why have the changes been made?

The government believes this move will strengthen each region and improve coordination between municipalities, regions, and state. Norway's 11 regions will assume control of areas such as infrastructure, education, culture, business development, and outdoor life.

"The county structure will now be better adapted to the social challenges we face and facilitate a strengthened social development role for the counties," said the government in a press release.

"Larger and more functional county municipalities will strengthen local democracy and growth opportunities. It lays the foundation for better cooperation with other regional players and strengthened social development."

www.lifeinnorway.net

A Day at the Norwegian American Genealogy Center and Naeseth Library (NAGCNL) Tiffany Schwoerer

Dana Kelly the Executive Director of the NAGCNL spoke to Vennelag members on November 16th about the naming conventions used in Norway. Did you know that what one believes is their last name may not be the last name earlier generations used? Some Norwegians changed their names many times after they came to America, too. The NAGCNL holds classes from time to time to guide your research, and they are more than happy to talk with you about the upcoming class schedule. Call the center: 608-255-2224 to learn more; ask for Diane Maurer.

Anna and Arlene delved into their family history, with help coming from Arthur Ness. Naeseth Library's books can help one find family farms in Norway. Maps can be purchased to later find family property. With a little advanced prep, one's next journey to the land of the Norskies and the properties owned by your family will be more rewarding.

My investigation has led to mountains of paperwork that I need to do. My grandmother Lennys Luchsinger started our family story. She amassed many binders of information, but it difficult to know where she began and what some of the items mean. My job will hopefully provide some clarity for others in my family. If I can't accomplish the task, there will be no one to explain the names, connections, articles, and significant information that is stored in grandma's binders.

In Memory of Those We Have Loved and Lost

Takk for Alt



Barbara Hurley Frederick Hurley Ruth Kleppe Trudy Prestbroten Harland Rue

Barbara's grandmother shared that her memory lives on in others through organ donation.

From the President (part II)

I just got home from the 50th Anniversary dinner, and I wanted to share some thoughts in this newsletter. Make no mistake, the COVID-19 virus has made these past two years difficult at times, as it has negatively impacted many facets of our lives.

But the Vennelag Board, program directors, and I are all resolved to deliver programs and events to continue the enthusiasm begun 50 years ago by the chartering members. We hope that you will take part in what you can, when you can.

So here's to looking forward to the next 50 years!
Thanks go out to each of you who attended the dinner
(or intended to be there) in spite of the virus and the
challenging winter weather! Gratulerer til alle.

Allen



I want to share that our Sons of Norway Foundation Campaign, "Together We Are the Future" in October was a tremendous success! Our Vennelag Lodge members raised \$903, exceeding our annual goal of \$750. For the past number of years, we have exceeded our annual goal which is a major accomplishment! Our members' contributions to the Foundation support its mission and purpose through scholarships and cultural exchange opportunities, providing disaster relief to members in need, financial assistance at the time of severe illness, and funding community programs that celebrate our Norwegian heritage and culture.

Your generosity to the Foundation in 2021 is truly appreciated, and as the Vennelag Lodge Foundation director, I say thank you!

Harley Skjervem

<u>Additional Note</u>: District 5's International Director, Robin Fossum, shared that as of November 19th, \$147k has been raised for the *Futures Campaign*. Its deadline is January 15, 2022. There are some additional larger gifts pending which will be announced later.

UFF-DA!

Ole walked into a shoe store and tried on a pair of shoes. "How do they feel?" asked the salesclerk. "Vell, dey feel a bit tight," replied Ole. The clerk promptly bent down and had a look at the shoes and at Ole's feet. He noticed that the shoe tongue was curled under the shoelaces. "Try pulling the tongue out." the clerk said. Ole got a puzzled look on his face, held his tongue with two fingers, and said "Vell, dey sthill fellth a bith tighth.

Vennelag's Golden Anniversary Celebration December 5, 2021 Hi-Point Steakhouse, Ridgeway, WI



SofN IP Greg Ragan, D5 President Andrew Johnsen, Harley Skjervem, Diane Twiton, and Pastor John Twiton



















Harley and Carlyce Skjervem

Gratulerer, alle sammen, on 50 wonderful years as a Sons of Norway Lodge! It has taken a lot of hard work, dedication, and love of heritage to make this achievement a reality.

We remember the charter members who saw it fit to organize and bring to fruition the chartering of this lodge on November 19, 1971.

We thank those who have carried the torch and brought many events to the Norwegian American community. We appreciate their insight and leadership. We thank today's members for their willingness to guide and serve.

It has been said that a country's food is the last tangible piece of a culture before it is fully assimilated into another. That's why our food events and so important and the source of much pride. The Norwegian Baking Workshop we sponsor each fall carries our heritage forward to the next generation.





The Schwoerers, Rita Schraepfer-Derke, Donna Corcoran, Mary Gullickson-Krantz, and the Hustads





Vennelag News











Vennelag members, guests, and Charter Member Anne Emberson (second row, fourth from the right who is a resident of Blanchardville, WI



Presidenter: Cheryl, Allen, Chuck, Duane

Coming in your next edition...Mrs. Haglund's meatball recipe!



Brian and Barb Ogne joined
Vennelag members from
Norsemen of the Lakes Lodge
in Williams Bay. Other guests
included District 5 Cultural
Director Judy Ghastin from
Norse Valley Lodge in
Appleton and her sister Lucy
Ghastin from Idun Lodge in
Madison who chairs the 2022
District 5 Convention in
Madison this coming summer.

Tusen takk, Martin Amundsen, for the 2021 ornament design idea and for finding a vendor to make it for the 50th Anniversary celebration. Jean Grindle's nisser added a festive flair, too. Takk, igjen!

Ann Walser





Tell others about the great things we do to celebrate and promote our Norwegian heritage. The link takes one to our new website designed by Vennelag's webmaster Martha Martin.

WHY ARE GOATS ASSOCIATED WITH THE NORSE?

"Julebukking" was brought to the U.S. by German and Scandinavian immigrants. A Scandinavian tradition commonly believed to have originated in Norway, the original julebukking was possibly done to honor the god Thor. A nod to Thor's habit of traveling in a goat-drawn chariot, people would carry a goat head from house to house while wearing disguises during the Jule/Jul celebration. Hence the name: "Yule Buck." This tradition is alive and well in several Norwegian communities today! It is like Halloween's trick or treat practice of wearing masks and visiting door to door. Homeowners often give chocolate to the revelers.

Allen Watrud, President

Phone: (608) 836-3550

Email: awatrud@gmail.com

Arlene Watrud-Krueger Vice President

(Events)

Phone: (608) 836-7450

Email: akrueger@chorus.net

Harley Skjervem, Vice President (Youth, Communications)

Phone: (608) 829-1728 Email: hskjervem@gmail.com Anna Olson, Treasurer

Phone: (608) 935-3919

Email: oranno@frontier.com

Cheryl Wille-Schlesser, Lodge Counselor, Editor

Phone: (608) 219-4464 E-mail: rogrcher@mhtc.net

Greg Ragan, Sons of Norway Insurance Professional

Phone: (815) 623-8817

E-mail: gragan51@gmail.com

Do you have a change of address?

Please inform Duane Kittleson of any change in mailing address or email. You may make a request to discontinue the printed copy to receive an email copy notification when the newsletter is posted on www.sonsofnorway5.com.

Duane Kittleson 6225 Mineral Point Rd. Apt. D90 Madison, WI. 53705

Phone: 608-229-6738

email: <u>dkittverona@gmail.com</u>



We can drop-ship the Vennelag News to your fjell hytte!