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Cultural Skills Coord.
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Lynn Rasmussen
Trustee (2024-2026)
Karen Trzebiatowski
Trustee (2023-2025)
Kress Williamson

Vennligfolk Lodge
meets the second
Sunday at 5:00 pm
Sept thru Dec & April-May;
and, meets the second Sunday
Jan thru March at 1PM
at St. Paul's
United Methodist Church
600 Wilshire Blvd Stevens
Point, WI

Vennligblad



Friendly pages for the 'friendly people' of Vennligfolk and friends
Sons of Norway Lodge #5-627 for Central Wisconsin
Stevens Point, Whiting, and Plover

Volume 32 Issue 3

DISTRICT 5, ZONE 2

MAI OG JUNI 2025

Fra presidenten:



We have such a wonderful lodge! At the end of March, there was a group of hard workers who met at St. Paul's Church two days in a row to

make lefse. Carl and Lynn Rasmussen organized these work sessions and had all the "fixins" for making lefse ready for the helpers who joined them those two mornings. I was privileged to be one of the helpers. Besides getting to sample some freshly made lefse, I think I have finally learned how to make this delicious Norwegian delicacy. *Mange takk* to the Rasmussens for organizing the lefse making and to all the helpers who helped make the lefse.

You may wonder why we were making so much lefse. Well . . . the lefse was then frozen and will be warmed up and sold at the Portage County Cultural Festival Saturday, May 10th. This pre-made lefse supplements the lefse we make at Cultural Fest. There is no way we can keep up with the demand otherwise. We continue to hear how "Sons of Norway Vennligfolks always have the longest lines!"

The Cultural Festival started over 25 years ago, and **Vennligfolk Lodge** has been participating in this yearly event for all those years. We do this for two reasons. The selling of lefse and other Scandinavian baked goods is our only fund raiser for our lodge. The other reason is it gives us visibility in the community. My very first connection with **Vennligfolk Lodge** was about twenty years ago when I went to Cultural Fest.

When I stopped to buy some lefse Milo Harpstead gave me a brochure about **Vennligfolk Lodge**. Little did I imagine that one day I would be president of this lodge!

It takes many hands to participate in Cultural Fest. We need people to make

Scandinavian baked goods, work at our tables, set up and take down, etc. I guarantee you will have a great time participating in this yearly event. At our **May 4th** lodge meeting you will again have the opportunity to sign up for baking and helping. There is also another opportunity to help with the lefse making. On Friday morning, May 9th, we need some members to help peel potatoes at St. Paul's Church. If you are interested in helping, please contact Lynn Rasmussen and let her know. Perhaps you are not able to do any of these things. In the past, some people have made a monetary donation which is very much appreciated and really helps us to set a budget to do many things during the year. One those things will be our Lodge hosting the wonderful Stoughton Dancers October 19.

Vennligfolk Lodge has one more gathering in June before we take a short "summer vacation." That would be our *Midtsommer Picnic* which will be held on Tuesday, June 24th on the lovely grounds of the South New Hope Church. And, yes, Arno will be making his delicious grilled brats again!

Remember too, we meet next one week early on Sunday May 4 at 5:00 P.M.

Hilsen, Susan Morton

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A Little in English & litt på norsk

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Gratulerer med dagen

Congratulations on the day!

Mai

Ozz Hagen-4

Lodge meeting-May 4

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Mother's Day-11

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May						
Su	M	Tu	W	Th	F	Sa
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Juni

Father's Day U.S. – 15

Donna Huglen – 16

Gloria Trapp - 17

Alex Ingersoll - 22

Louise Lang – 24

Midtsommer – 24

June						
Su	M	Tu	W	Th	F	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

VENNLIGBLAD

What's Happening at Vennligfolk???

May 4 at 5-PM – Sloyd – by Jerry Trzebiatowski The Swedish word “*Slöjd*” translates as crafts, handicraft, or handiwork. It refers primarily to woodwork but also paper-folding, sewing, embroidery, knitting, and crochet. To Jerry, “sloyd” is a philosophy. His program will describe what sloyd is, how the philosophy of sloyd influences his art, and explore the value of the concept in our lives today. **Refreshments:** For Syttende Mai, Traditional “polse” and “scrim”; **Table Display:** Jerry Trzebiatowski, **Marshall:** Tom Johnson



May 10: Portage County Cultural Festival “Food, Fun, & Music from Around the World” returns to Stevens Point Area Senior High. Mark your calendars and make plans to participate in this opportunity to demonstrate and celebrate our Scandinavian heritage. Our ever-popular lefse and bake goods raise funds to support our lodge activities throughout the entire year.



May 17 Syttende Mai – Remember to display your colors! And remember too, the annual Syttende Mai Festive held in Stoughton, Wisconsin May 16-18. Join thousands of others to celebrate Norwegian Heritage. See the famed Stoughton Norwegian Dancers, Hardanger Fiddle Performances, Norse Costume Style Show, Viking Games Strongman Competition, the always fun, Norwegian Parade down Main Street (Sunday) and, much more. More details at: www.stoughtonfestivals.com



Midtsommer Celebration Tuesday June 24 at the South New Hope Church grounds, starting at 5:00 PM. Save the date! There will be a food sign-up during our May meeting. Take Highway 10 east from Stevens Point to Highway 161 to County Road T and go north (left) on T for approximately 0.7 mile to the church. Also, check out: facebook.com/SouthNewHope/ The event will be inside the church in case of rain.



Sept 14 5PM Get to Know Elvedal & Myrmarken These two lodges from Wisconsin Rapids and Marshfield are merging with Vennligfolk. Here's a time to meet and greet!

Oct 3-5 - Sons of Norway District 5 Adult Culture Weekend in Norway, Illinois. Our lodge is exploring interest in attending. See Page 6 of this edition of Vennligblad

Oct 19 afternoon The Stoughton Dancers will entertain and enlighten attendees on traditional Scandinavian folk dance and authentic Norwegian bunads. The dance troupe will delight audiences with their intricate footwork, athleticism, and enthusiasm for traditional Norwegian culture Hosted by Vennligfolk. Meeting at Woodlands Church, 190 Hoover Ave, Plover, WI. Note Date, Time and Location change from our regular October meeting.



Nov 9 at 5 PM The Restauration Presented by Patti Rous - 2025 marks the 200th Anniversary of the first organized emigration of Norwegians to the United States. The single mast sloop, Restauration, left Stavanger on July 4, 1825 and the trip will be recreated this year with a landing in New York City on Leif Erickson Day, October 9, 2025

Treasurer Judy Pesanka reports: on April 2 our lodge showed a balance of \$4,449



Recent Vennligfolk in Photos



Scandinavian Art on Display - March 9



Our Door County
Lighthouse Adventure
Lynn & Carl Rasmussen April 13



Peel 25 lbs. Russet Potatoes!

L-R Kathy Lucas,
Remya Sarma Traynor,
Susan Morton



Rice Them All

Remya Sarma Traynor,
& Carl Rasmussen



Mix in Butter & Flour

Lynn Rasmussen



Roll Them Out and Cook Them Up!

Lynn Rasmussen, Sally Prideaux
Karen Brinkman

Cooking 120 Lefse for Cultural Fest !!!

Memories of Aunt Mabel



Submitted by Susan Morton

My maternal Great Aunt Mabel shared her stories of homesteading in Saratoga, WI from the late 1800's through the early 1900's. Her homespun recollections were printed in the Wis. Rapids Daily Tribune on Saturday, October 20, 1984. Tribune Correspondent, Dave Engel, wrote this article.

Grandpa John Madsen

In a written narrative describing classic incidents of central Wisconsin immigration and homesteading, Mabel Johnson, now 89, describes among many vivid incidents, the 1902 death of her paternal grandfather, John Peter Madsen

Mabel Johnson thought nothing of her 79-year-old Grandpa sitting motionless in the kitchen chair that warm June day, but she knew that she must be quiet. The children always had to be quiet as John Peter Madsen rested. He was known to be grumpy.

This time, though, was different. When Mabel's mother, Alice, saw Madsen, she touched him and called to Mabel's brother, "Johnny, go and get Aunt Minnie. Grandpa is dead."

Aunt Minnie Petersen brought more aunts to prepare the body for burial while Mabel's father, Mads Peter Johnson, went up town to Grand Rapids to buy a coffin and some ice. They returned after dark, placed Grandpa's body in a coffin, and put ice in a tub near the casket for Mabel to puzzle over. How did ice freeze in the summer?

After the funeral in the house, the coffin was hauled on Uncle Andrew Hansen's lumber wagon to the Pioneer Cemetery. Mads Peter Johnson wore a black crepe band around his hat. Mabel rode behind with Cousin George in a two-seated buggy.

As she stood by the open grave, Mabel watched the men lower the coffin with ropes and heard sand thud against the wood three times as the minister spoke: "Earth to Earth; ashes to ashes; dust to dust."

He who died quietly in the chair had bravely left his home and family in Denmark in the early 1860s to find a place in the new world. His first choice, the town of Seneca, did not suit him. After a few years, he chose the town of Saratoga.

When he had established a home, he sent for his wife, Metta, and his children, Minnie and Peter. In Scandinavian fashion, Peter was given his father's first name as his last and became Mads Peter Johnson.

Mabel's maternal great-grandfather

On the other side of her family, Mabel's maternal great-grandfather Peter Jensen traveled to Quebec Canada in 1852 by sailboat. The trip lasted six stormy months for Peter Jensen and his six children. His wife had died in the motherland.

Grandmother Martha and Grandpa Tom

From Quebec, the Jensens came by land to Kilbourn on the dells of the Wisconsin River. One of his children was Mabel's grandmother, Martha.

The event that brought Martha and her husband Tom together was to cause his painful death years later.

Tom Knuteson had come from Norway to Koshkonong, WI where he heard of the good times further north in the pinery. He moved up to Milladore to work in a logging camp. There he met Jens, Martha's brother.

After a day of chopping timber, Tom, as was his practice, led the jacks in dancing and fiddling. The pounding feet caused pegs holding a rifle to the wall to give way. The gun fell and discharged. A bullet struck Tom, shattering his thigh.

Friend Jens realized Tom needed nursing care and fetched an Indian doctor and Jens own sister, Martha, to whom the patient would later marry.

Despite herbs and love, the wound did not heal. To kill the pain, Tom drank. His health declined. Two years before the end, he took to bed. Only then did he agree to an amputation.

Six men held him dead drunk to the kitchen table while the physicians sawed off his leg at the hip. But blood poisoning had already set in and in 1885, "Old Tom Knuteson," once a pinery boy, died, leaving Martha and seven children, most of whom were by then married.

Continued . . .

Mabel's Mother Alice

Tom and Martha had come to homestead in Saratoga on the Five Mile Creek. One of their children was Alice, Mabel's mother. The farms of John Peter Madsen and Tom Knuteson were two miles apart, but that made them neighbors in those times. Madsen's son, Mads Peter Johnson, beat a path through the woods to Alice, married her and took her home to the farm. Six children were born. The youngest was Mabel.

Mabel's mother often spoke of her younger days when she played with the Indian children. One day an older Indian saw all the youngsters playing together and asked Martha's father Mads Peter if they were all his "papooses." He jokingly said, "Yes," and the Indian went away shaking his head.

Mabel's father, Mads Peter

Mabel's father, Mads Peter, was a jack-of-all trades who ran a blacksmith shop. Mabel liked to stop on her way from school and watch the sparks fly as he pounded a horseshoe on the anvil.

On long winter evenings after the chores were done and the lamps lit, the Johnson family gathered around the stove. Mother knit stockings and mittens while father took baby Mabel on his lap. With brother John on one side and sister Kate on the other, the immigrant told of his earlier life.

A goose herder in Denmark, he had earned 2 cents a day. In the Grand Rapids area, he had worked as a chore boy and dish

wiper at Rablin's boarding house and had worked at Natwick's sawmill.

Mads Peter Johnson often told the same old country stories over and over. The children listened anyway, charmed by the plot and cadence: The Six Men Who Traveled around the World; The Copper Pot; The Blacksmith's Cat. It was an adventure of the imagination secured by the crackle and warmth of the fire.

His daughter, Mabel, has a similar stove but she doesn't need it to tell a story. "Do you know what I did after my grandpa, John Peter, was buried back in 1902?"

Mabel said, "I climbed up on top of the calf house and jumped up and down. I yelled at the top of her voice! I didn't have to be quiet anymore!"

* * *



Mabel at age 11

Susan Morton describes Mabel as "being quite a gal!" When she was a teenager a story relates, she had a "pants party." All the young ladies she invited to her party had to wear pants. They obviously had to borrow pants from their brothers because in those days, girls and ladies didn't have pants. Susan's grandmother came to the party but had a dress on. A picture was taken of all the gals standing in a line wearing pants. Her grandma had to sit on the floor in front of all the others because she was wearing a dress!

Recipe: Lingonberry Bars**Ingredients:**

1 7/8 cup flour
1 Tbsp. baking powder
2/3 cup butter
2/3 cup sugar
1 egg
1 (14 oz.) jar lingonberries

Streusel Topping:

1/3 cup oatmeal
1/3 cup sugar
3 Tbsp. butter
1/2 tsp. vanilla

Submitted by Lori Johnson after being asked to share her recipe

Directions: Preheat the oven to 350°. Combine flour, sugar, and baking powder, then cut in the butter with pastry blender. Add egg and mix well. Spread into a greased 9x13 inch pan. Spread the preserves over the batter.

Combine Streusel Topping ingredients and spread over the jam. Bake 25 to 30 minutes until golden brown.

According to website "Life In Norway," in Scandinavia, lingonberries (tyttebær) are celebrated for their versatility and are used in a variety of dishes. They are commonly served as a condiment, often in the form of lingonberry jam, accompanying meat dishes such as meatballs, game, and pork. Lingonberry is famous around the world today thanks to its use in IKEA.



Photo credit: food.com norwegian-lingonberry-cake

Baked Goods Sign-Up - Cultural Festival

Contact Susan Morton by email skaymorton@hotmail.com
phone 715-341-7248 or, sign up at our May 4 lodge meeting

Rosettes:

1. Kathy Clucas
2. Lois Hagen
3. Cindy Kluck
4. Patti Rous



Sandbakels (2 dozen):

1. Elaine Anderson
2. _____

Kringla (puff pastry)

Slice into 16 pieces (per recipe) and put into baggies:

1. Susan Morton
2. Patti Rous
3. _____



Photo by MatPrat

Krumkaka (2 dozen):

1. Susan Boudreau

Norsk Sugar Cookies:

1. Karen Brinkman

Swedish Coffee Bread:

1. Louise Lang

Norwegian Almond Cake:

1. Susan Morton
2. Judy Pesanka

3. _____
4. _____

Fudge:

1. Lois Hagen
2. _____



Photo by Pillsbury

Macaroons:

1. Jane Gjevne
2. _____

Lefse Rounds: (Made ahead and frozen):

1. Bea Berg
2. Ron & Charlotte Hensler
3. Lynn & Carl Rasmussen

I am not able to offer baked goods but will make a monetary contribution to Vennligfolk:

- | | |
|--------------------------|-----------|
| 1. Marty & Sherry Lieber | 6. _____ |
| 2. _____ | 7. _____ |
| 3. _____ | 8. _____ |
| 4. _____ | 9. _____ |
| 5. _____ | 10. _____ |

Work Sign-Up - Cultural Festival

Contact Susan Morton by email skaymorton@hotmail.com
phone 715-341-7248 or, sign up at our May 4 lodge meeting

Set-Up 8AM – 9:00AM

1. Arno & Susan Morton
2. Tom Johnson
3. Mark Hansen

9 AM – 12:00 Noon

1. Bea Berg
2. Jen Haas
3. Tom Johnson

10AM – 1:00PM

1. Jan Flatoff
2. Cindy Kluck
3. Marty & Sherry Lieber
4. Patti Rous

1:00PM – 4:00PM

1. Tom Boudreau
2. Susan Boudreau
3. Elizabeth Boudreau
4. Kathy Clucas
5. Tori Clucas
6. Jen Haas
7. Julie Sheppelman

3PM – 5:00PM -Clean Up

1. Lois Hagen
2. Tom Johnson

4PM – 5:00PM-Take Down

1. Tom Johnson
2. Judy Pesanka

All or Most of the Day:

1. Arno & Susan Morton
2. Carl & Lynn Rasmussen



Sat, Mat 10

At Rasmussen home

7:30 AM to 9:00 AM

Mix, measure, & roll balls:

Lynn & Erin Rasmussen

Patti Rous

+ Lynn has a list of contacts

Fri, May 9 St Pauls UMC

8 AM to 11 AM

Peel, cook, & rice potatoes

Lynn Rasmussen - Patti Rous

+ Lynn has a list of contacts

Cultural Skills Learning Opportunity!

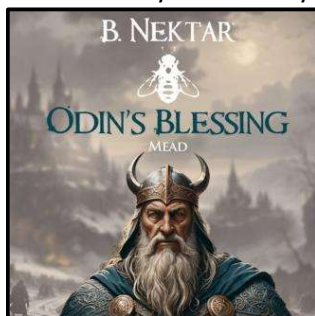
Our lodge is exploring interest in attending a "Sons of Norway District 5 Adult Culture Weekend Oct 3-5, 2025 in Norway, Illinois." The weekend includes historical presentations, classes and demonstrations of Norwegian Art/Skills, along with several meals with Norwegian specialties (including lutefisk), Norwegian barn dancing and a Norwegian church service. **Please contact Patti Rous, Lois Hagen, or Susan Morton** to express interest and we will follow through and give you more detailed information on reservations, lodging, etc. for a group trip.



Mead, Not Just for Vikings Anymore – Part 2

By Carl Rasmussen

Readers may remember a Nov-Dec 2023 Vennligblad column about mead. The Rasmussens were on an east coast trip and able to sample mead made by Charm City Meadworks of Baltimore. Recently, on another trip east (this time to Appleton), the author discovered another mead brewer called B. Nekter Meadery. Their mead is named, "Odins Blessing." How could one go wrong?



As a refresher: mead is an alcoholic beverage made by fermenting honey with water and yeast. It is one of the world's oldest known alcoholic drinks dating back to 7000 BC. While there is evidence of historic mead making around the world, the Vikings often come to mind first for being mead drinkers.

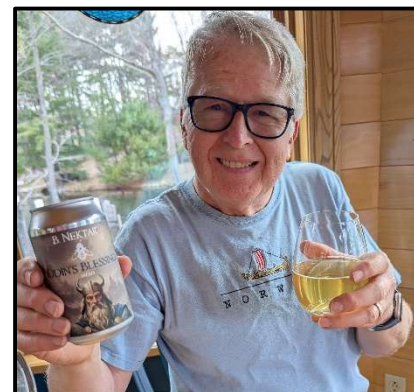
Vikings believed mead was the drink of the gods, and their mythology abounds with stories of their gods drinking it in the halls of Valhalla. In addition, the mere mortals of Midgard also consumed mead.

With HBO's popular series, "Game of Thrones" the image of the Vikings and mead got a huge bump beginning in 2013. The series relied heavily on Nordic themes and a lot of mead was consumed by people of all social classes by the horns full. The Game of Thrones depiction quite interestingly paralleled an uptick in demand and interest for the drink which continues today.

Located in Ferndale, Michigan, B. Nekter Meadery began operation in 2006. 20 years later, B. Nekter Meadery now produces a wide variety of flavors and styles and continues to benefit from the uptick in mead curiosity.

Odins Blessing is defined as "traditional mead" meaning that it made solely with honey, water, and yeast. Its light golden hue reflects its orange blossom and amber honey sources, and its flavor is smooth and refreshing with just a hint of sweetness that goes down easy. Carbonation provides freshening sparkle as a stand-alone beverage or when consumed with a heavy meal as we did with an Irish style corned beef and cabbage feast with all the fixings.

We found Odins Blessing in the mead section of Total Wines and Liquors in Appleton. This national chain is relatively new to this region. If you have not visited, it represents a whole new shopping experience with a mind-boggling array of choices for wine and spirits. Odins Blessing (6.4% ABV) is sold there as a reasonably priced four pack of 12-ounce cans. Direct purchases from B. Nekter are also possible through their website at: www.bnektar.com



Enjoy one today. **Skål!**

a little in English... The children's spokesperson

Anne-Cath. Vestly's big breakthrough came with her book about Ole Aleksander Filibom-bom-bom in 1953. Through the 50 books she wrote up to 2004, she introduced new perspectives on children, childhood, family and social life.

Researcher Agnes-Margrethe Bjorvand at the University of Agder says that Vestly's books are best suited for the age group of four to seven. Children like to read about someone who is the same age as or a little older than themselves, says Bjorvand.

The researcher recommends choosing the books about Ole Aleksander or Little Brother for 4-5-year-olds and Guro or Aurora for 6-7-year-olds. All Norwegian children should be introduced to, for example, Little Brother and Knerten and Grandma and the Eight Children

litt på norsk... Hun var barnas talsperson

Det store gjennombruddet til Anne-Cath. Vestly kom med boken om Ole Aleksander Filibom-bom-bom i 1953. Gjennom de rundt 50 bøker hun skrev frem til 2004 introduserte hun nye perspektiver på barn og barndom og familie- og samfunnsliv.

Forsker Agnes-Margrethe Bjorvand ved Universitetet i Agder forteller at bøkene til Vestly først og fremst passer aller best for aldersgruppa fire til sju år. Barn liker best å lese om noen som er like gamle som eller litt eldre enn seg selv, sier Bjorvand

Forskeren anbefaler å velge bøkene om Ole Aleksander eller Lillebror for 4-5-åringen og Guro eller Aurora for 6-7-åringen. Alle norske barn bør få bli kjent med for eksempel Lillebror og Knerten og mormor og de åtte ungene.



Vennligfolk Lodge #5-627
Carl Rasmussen, Editor
3136 Dans Ave
Stevens Point, WI 54481

**Sloyd – A Swedish word for a system of
handicraft-based education**

by Jerry Trzebiatowski
Sunday May 4 at 5 PM

Midtsommer

Tues June 24 at 5 PM
South New Hope Church



Help Spread the Sunshine! Our Lodge Sunshine Coordinator Bea Berg, asks if you hear of a member who has been ill, had surgery, a family circumstance, or something to celebrate, phone Bea at: 715-252-8853 or email to: beaberg96@gmail.com.



Takk and stay sunny!

Do you have an interesting program about Norway or Scandinavia? Know of a speaker with a great general interest topic? Please contact our lodge Program Director, Charlotte Hensler at: chensler@wi-net.com.



Tusen takk

Stoughton Norwegian Dancers Coming! October 19, 2025

The Stoughton Norwegian Dancers are coming to Stevens Point to perform Sunday afternoon October 19. Mark your calendars now. The Stoughton Dancers are comprised of high school students performing and explaining various authentic Scandinavian dances and will include a "bunad parade." First organized in 1953, the group has since performed and impressed throughout the country and internationally. Vennligfolk will host and sponsor the hour-long event located at the Woodlands Church, 190 Hoover Ave, Plover, WI.



The mission of Sons of Norway is to promote and preserve the heritage and culture of Norway and to provide quality insurance and financial products to its members.

Vennligblad, the official newsletter of **Sons of Norway Vennligfolk Lodge (#5-627)**, is published at the beginning of the odd-numbered months of the year. If you have an item of interest to **Vennligfolk** members, please submit it to the Editor by the 10th of the even-numbered months. Send it to Carl Rasmussen at 3136 Dans Dr., Stevens Point, WI 54481 or by e-mail addressed to: **Vennligblad@gmail.com**; Takk *Carl Rasmussen, Editor*