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Trustee (2018-2020)

Mark Hansen

Trustee (2017-2019)

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**Vennligfolk Lodge
meets the second
Sunday evening, 5:00 pm
September thru May
at Saint Paul's
United Methodist Church
600 Wilshire Blvd
Stevens Point Wisconsin**

Vennligblad

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

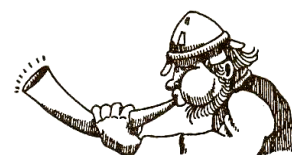
VOLUME 26 ISSUE 2

MARS OG APRIL 2019



SONS of NORWAY

Fra presidenten:



Vennligfolk Lodge certainly has very talented members! Tusen takk to Jerry Trzebiatowski for his presentation "Vesterheim Museum Programs" and to Carl & Lynn Rasmussen for their program "Sentimental Journey Take 2."



Your programs were outstanding, and your willingness to share them with our lodge is appreciated.

Our membership is growing! A big "Velkommen" goes to new member Kathy Clucas. Kathy and her three daughters are going to Norway this summer to explore their Norwegian roots, so this was a perfect time for Kathy to join **Vennligfolk Lodge**.

Your officers have been busy planning the calendar for the rest of 2019. Please mark your calendars for the following: Our May meeting has been moved up a week to Sunday, May 5th at 5:00 PM. This year the Portage County Cultural Festival is on Saturday, May 11th. Midtsommer is set for Thursday, June 20th at 5:00 PM. Finally, an overnight Road Trip to Vesterheim in Iowa has been planned for September 24-25. There will be lots more information on each of these events at our next few lodge meetings.

Vennligfolk Lodge has an opening for the position of Sunshine Coordinator. Recently, Rachel Favor has had to step down from her

job as Sunshine Coordinator. The position involves sending cheery notes and cards to members who could use a bit of "sunshine" in their lives (health concerns, loss, etc.). It may seem like a job of small importance, but to the persons needing a bit of cheer, a card or note can be a huge boost. Please consider taking this position, and if interested, please let me know.

Our Cultural Skills classes have started up again. The weather finally cooperated, and Marv Lang was able to meet with his genealogy class. **Vennligfolk's** knitting class is also going strong. If you think you have to already know a lot about genealogy or knitting to be a part of these classes, rest assured, you don't! We offer these interesting classes so you can learn how to do these skills. I am still a beginner at knitting and haven't yet graduated from making simple scarves, but I love attending knitting class! And sometimes we accomplish more fun than knitting. If interested in joining either of these classes, please contact Marv Lang for genealogy or Karen Trzebiatowski for knitting.

In closing, I just want to express how much I enjoy being president of **Vennligfolk Lodge**. Five years ago I was such a rookie at this position, but you helped and encouraged me in my new journey. Officers with

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March
 Gratulerer
 med
 dagen

March

- Cathy Williamson - 14
- Diane Beversdorf - 14
- Everil Quist - 16
- Patti Rous - 17
- Jerry Trzebiatowski - 21
- Adam Johnson - 25

April

- Don Johnson - 1
- Charolene Lieber - 2
- Martin Lieber - 2
- Jane Gjevre - 10
- George Alfson - 11
- Tracy Johnson - 12
- Daniel Walvig - 12
- Charlotte Hensler - 15
- Gary Anderson - 27
- Mark Hansen - 29



What's Happening at Vennligfolk???

March 10, 2019 (Sunday): **"Norsk Wedding on 2nd Lake"**



Vennligfolk member **Patti Rous** will speak on *Bryllupet av Sarah Adler Rous og Anders Johan Andreassen* held on June 2, 2018, Junction City, Wisconsin. She will be sharing the story of her daughter's marriage to Anders - joining two lovely people, two families, two countries, two cultures, and how that all came about - a ski trip in New Hampshire and a chance trip "someplace wintry" in Europe two years later! Note: Daylight Saving begins

Servers: Diane Beversdorf, Karen Clifford, Birde Granum **Table:** Karen Trzebiatowski **Marshall:** Mark Hansen

April 14, 2019 (Sunday): **"Medical Memoirs of the Last Century"**

Dr. Lowell Peterson will discuss the major events affecting healthcare and especially cardiology that occurred in the 20th century and he will give some insight into advances that continue to play out in the early years of this century. Anecdotes of interesting patients that he encountered should liven up the presentation. Dr. Petersen has a B.A. degree from Luther College and an M.D. degree from the University of Wisconsin.



Servers: Don & Lori Johnson, Nancy Schroeder, Marv & Louise Lang **Table:** Susan Morton **Marshall:** Don Johnson

May 05, 2019 (Sunday): **"Maria the Midwife"**

Glenn Borreson of Holmen, Wisconsin will be Vennligfolk's guest speaker and will present "stories of Norwegian Midwives in the Midwest." Note date change!

Servers: Donna Van Dresser **Table:** Susan Morton **Marshalls:** Mark Hansen

May 11, 2019 (Saturday): **"Portage County Cultural Festival"**

Again, Vennligfolk will have a significant part in this decades old event at SPASH. Mark your calendar; plan to contribute and participate.

June 20, 2019 (Thursday): **"Midtsommer Fest"** will again be held at South New Hope Church, time and arrangements to be announced later.

September 08, 2019 (Sunday): **"Marvelous Monarchs"**

Guest speaker Kathy McGrath has agreed to make a presentation regarding butterflies.

September 24-25, 2019 (Tuesday-Wednesday): **"Road Trip"**

A trip to Decorah, Iowa is being planned along with a visit to Vesterheim Museum.

REMEMBER: Vennligfolk Lodge meets the second Sunday evening, 5:00 pm September through May at Saint Paul's United Methodist Church, 600 Wilshire Blvd, Stevens Point, Wisconsin

Continued from page 1

way more knowledge in how things needed to be done, gently guided me and had faith in me. So many members stepped up and volunteered for committees, refreshments, set-up, clean-up, planning road trips, teaching classes, filling in where needed, and the list goes on and on. Vennligfolk Lodge is a great lodge to lead because of the people in it. *Tusen takk.*

Susan Morton

Norwegian Meatballs and Gravy (Kjøtt Kaker)

by Ron Hensler

Ingredients

- 2 tablespoons butter
- 1/3 cup minced onion (or more and maybe some garlic)
- 1 egg
- 1/2 cup milk
- 1/2 cup fresh bread crumbs (I used at least a cup of whole wheat bread or)
- 1 1/4 teaspoon salt
- 2 teaspoon sugar
- 1/2 teaspoon all spice (I used 1+ teaspoon)
- 1/4 teaspoon nutmeg (I used 1/2 teaspoon)
- 1 pound finely ground chuck (or chop with knife for finely ground)
- 1/4 pound finely ground pork (or more and chop with knife for finely ground)

In 2 tablespoons hot butter in a large skillet, sauté onion (and garlic) until golden. Meanwhile, in a large mixing bowl, beat egg, add milk, and bread crumbs and let stand for 5 minutes. Add salt, sugar, allspice, nutmeg, meats and onion and blend well (squish/mix by hand, or potato masher)

In same big skillet, heat 2 more Tablespoons butter, shape meat mixture into 3/4 inch balls (more or less) and drop about 10 into the skillet and brown on all sides. A slotted serving spoon worked well to roll the balls around to brown thoroughly and then scoop them into a casserole bowl or crock pot. Repeat the procedure until done. (Refrigerating the meat mixture between frying batches helps keep the mixture from getting too sticky as you make the balls and place the meat mixture container on a bed of ice while making balls and frying the balls).

The gravy: (I double the recipe below for a batch of meatballs from the recipe above; that might be too much gravy for some).

- 2 tablespoons butter
- 3 tablespoons flour
- 1 teaspoon sugar
- 1 1/4 teaspoon salt, 1/8 teaspoon pepper, 1 cup water
- 3/4 cup light cream or evaporated milk

Into fat left in skillet, stir flour, sugar, salt and pepper (I blend these in a small bowl and pour them into the skillet while stirring). Then slowly add water and cream/milk and stir until thickened. Either combine gravy and meatballs or keep them separate.

For gluten free recipe: Substitute gluten free bread for bread crumbs and I added a second egg to enhance ball making. For the gravy, substitute gluten free flour. All other additions were the same.

This can be frozen and then thawed and reheated in a crock pot.

Many, including some Norwegians, call these Swedish meatballs. Some recipes include 1/4 pound ground veal, 1/8 teaspoon ginger and extra onion.

Date Balls

by Ron Hensler

This recipe makes about 40 balls 3/4 to 1 inch balls

First, I measure 3 1/2 cups krispy rice that is gluten free and add 1 cup of finely chopped walnuts

Then I proceed with the following:

- 1 cup sugar
- 1 egg
- 1 - 8 ounce package of chopped pitted dates or 1 cup
- 1/2 teaspoon salt
- 1/2 cup butter

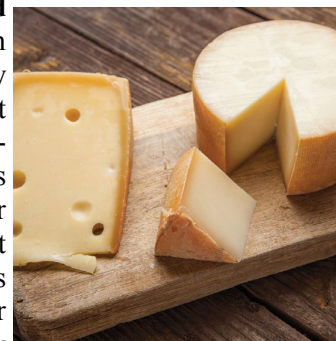
Mix all of the above in a large saucepan, cook over medium heat until thick, stirring constantly.

Remove from heat and add 1 teaspoon vanilla and stir. Add this molten mixture to the Rice Krispy's and stir until everything is dispersed and cereal/walnuts are coated.

Let cool until you can form into balls and roll in finely ground walnuts (or powdered sugar, coconut, or cocoa). These freeze well.

Norwegian Cheese Claims Top Prize in 2018 International Competition

The annual **World Cheese Awards** - known as the largest cheese-only competition on the planet - has been bringing together cheese lovers around the globe for over three decades. The recent 2018 competition was particularly exciting for Norwegians as it not only



took place in Norway for the first time ever, but was also a home win for the local Norwegian cheese producer Ostegården.

Out of the record breaking 3,472 cheeses from 41 countries that participated in the past year's competition, Fanaost, an aged Gouda-style cheese, came out on top. This champion cheese took nearly 12 years to produce and was made on a small Norwegian farm of just 12 cows.

The event took place in Bergen in partnership with Hanen, a local organization promoting the best that the Norwegian countryside has to offer. With the increasing popularity, pride and knowledge in Norwegian food culture and traditions, timing played a wonderful role in this year's win.

Dagny Snustad went to see a doctor about her condition. Dagny told the doctor "I been to a fortune teller, a faith healer, and a tea leaf reader." The Doctor responded "And what dumb advice did those quacks give you?" Dagny replied, "Dey advised me to see YOU!"

a little in English...

Liv Ullmann Celebrated on Her 80th Birthday

Actor and director Liv Ullmann is known throughout the world. On Sunday, 16 December 1938 she turned 80 years old. She was given a proper celebration. Prime Minister Erna Solberg was among those who will pay tribute.

Liv Ullmann is one of Norway's international stars. As an actor she has been nominated for an Oscar twice. She has not won the highly regarded statuette, but she has received many other awards, **both** as an actor and director.

Liv Ullmann has lived abroad for years. But there has never been any doubt about her home turf. The newspaper *Dagbladet* recently visited her in Florida in the U.S. The journalist asked her if she still feels Norwegian. "Oh, yes! I have traveled a lot, at times. But Norway will always be my home. Always," she said.

Ullmann played her first role in the Rogaland Theater in 1957. Then she played the girl Anne Frank. She became known through the role of Nora in the play "A Doll's House," but then she became a film actor. Ullmann played in 10 films directed by Ingmar Bergman.

Ullmann is also very popular in the United States. She played in several shows on Broadway, the theater street in New York. Later she has played in even more international films. She directed her first film in 1992. It was called "*Sofie*."

litt på norsk...

Liv Ullmann hylles på 80-årsdagen



Skuespiller og regissør Liv Ullmann er kjent i hele verden. Søndag blir hun 80 år gammel. Det feires skikkelig. Statsminister Erna Solberg er blant dem som skal hylle Ullmann.

Liv Ullmann er en av Norges virkelige verdensstjerner. Som skuespiller har hun vært nominert til filmprisen Oscar to ganger. Hun har ikke vunnet den gjeve statuette. Men hun har fått mange andre priser, både som skuespiller og regissør.

Liv Ullmann har bodd i utlandet i årevis. Men det har aldri vært noen tvil om hvor hun hører hjemme hen. Nylig besøkte avisa *Dagbladet* henne i Florida i USA. Journalisten spurte henne om hun fremdeles føler seg norsk. «Å, ja! Jeg har i perioder reist mye rundt. Men Norge vil alltid være hjemmet mitt. Alltid,» sa Liv Ullmann da.

Ullmann spilte sin første rolle på Rogaland Teater i 1957. Da spilte hun jenta Anne Frank. Hun ble kjent gjennom rollen som Nora i stykket «Et dukkehjem» Men så ble hun filmskuespiller. Ullmann spilte i ti filmer som Ingmar Bergman regisserte.

Ullmann er også svært populær i USA. Hun spilte i flere show på teatergaten Broadway i New York. Senere har hun spilt i enda flere internasjonale filmer. Hun regisserte sin første film i 1992. Den het «*Sofie*»



Archaeologists Find Over 9,000 Year-Old Nut in Sykkylven

Archaeologists in Møre og Romsdal are very pleased with a discovery they made in Sykkylven this past summer - a 9100 year-old hazelnut.

"The nut was partially burned. So either there was a fire in the area, or someone roasted nuts here about 9,000 years ago," county curator Bjørn Ringstad told *Sunnmørsposten*.

The nut was found during archaeological surveys on the Bakke Islands in Sykkylven this summer, on a site where a new school will be built.

"We also found nutshells in one of the fire pits at the excavations in Auremarka. Then we found a whole pit full of burnt hazelnut shells. But we have not determined their age yet," he says.

The nutshell found in the Bakke Islands was analyzed by a laboratory in the United States. Ringstad says it is a fun find, which proves that hazelnuts have grown on the discovery site for several thousand years – all the way back to the Stone Age.

Fish Waste to Power Cruise Ships

A new initiative will use green energy to power ships in Norway. Norwegian company *Hurtigruten* plans to convert at least six of its cruise liners to use biogas made from fish waste by 2021. Converting the ships to use this fossil-free fuel will reduce greenhouse gas emissions and help efforts to eliminate pollutants.

The reason for using fish waste is due to Norway's high number of fishery sectors and access to high volumes of organic waste, placing Norway in a great position for the biogas market. The ships will also use large battery packs capable of storing energy produced from renewable sources.

In addition to using biogas, *Hurtigruten* will be banning single-use plastics to create environmental sustainability. *Hurtigruten's* numerous efforts will help decrease the ships' negative impact on the environment and will

be a solid step toward environmental preservation. To learn more about *Hurtigruten's* efforts in going green, visit <https://www.hurtigruten.com/us/press-releases>



Oslo Ranked 2nd Healthiest City in the World



Oslo was recently named the world's second healthiest city. Using key metrics like life expectancy at birth and work-life balance, the online home rental company, Spotahome, created a healthy index to rank 89 global cities. Of the global cities analyzed, Oslo and Helsinki were the only two Scandinavian countries to make the top 10.

While it's no secret that Norway continues to top lists for work-life balance and happiness, Oslo also scored particularly high in green space, life expectancy and air/water quality. Since the city has already unveiled plans to go green by 2025, it's easy to see why it ranked so high. The initiative includes making the city center car-free, and adding more pedestrian and bike friendly areas.

Additionally, the life expectancy in Norway is 84 years for women and 81 years for men, which is among the highest in the world. In total, Oslo scored an average of 6.61 points out of 10. Amsterdam took the number one spot on the list with an average of 6.97 points. To view the full list, visit spotahome.com/healthiest-cities-world.

SPAM® and Norwegians

SPAM® was introduced in 1937 as the first canned meat product marketed in the United States. It enjoyed immediate success because it required no refrigeration and could be conveniently toted on extended trips without concern for spoiling.

Actually, Hormel – the proud manufacturer of SPAM – had produced canned meats for a decade prior to SPAM, but found these were losing market share to rival companies who stole the idea and introduced their own – no doubt inferior – product. The head honchos at Hormel decided they needed a short, easily remembered name that would roll off the tongue in any language. Thus, the brother of a Hormel vice president won \$100 for coming up with the name. It was originally thought to be short for spiced ham, but this is incorrect. It actually refers to “shoulder of pork and ham.” If that is true shouldn't in fact be SHPAM? That sounds like a keen sound effect you'd hear on the old Batman show – SHPAM!



Continued on Page 7

Ringebu Stavkirke

A “stav kirke” is a medieval wooden church with post and beam construction. The wall frames are filled with vertical planks. The load bearing posts - called *stavr* in Old Norse and *stav* in Norwegian - lend their names to the building technique.

The Ringebu Stavkirke is situated in the municipality of Ringebu, Gudbrandsdal, Norway. It is located on the old King’s Highway through the valley, which was the main artery through inland Norway. Originally constructed in about 1220 AD, it is one of the few remaining large stavkirke in all of Norway.

Architecturally, all joints in the structure are dovetailed. No nails were used. To help strengthen the construction, “St. Andrews Crosses” - or arches - were employed. There were no windows, initially. Benches for the old and infirm ringed the outer wall, but the rest of the congregation was expected to stand. Only the nave remains of the original building. A statue of St. Lars and two crucifixes date from the mid-thirteenth century. Also from this time period, are two runic inscriptions, two animal drawings and figure of a man etched crudely in the wall. The soapstone baptismal font dates from an earlier church in the twelfth century.

The alter piece was made by Johannes Lauritsen Skåstad in 1686. Ringebu’s own Kristen Listad, master carver, creat-



ed the large candelabra at the end of the eighteenth century.

After the protestant reformation, master-builder Werner Olsen rebuilt the Ringebu church in 1630, adding its characteristic red spire and the cruciform shape. Olsen had the external gallery, the side aisles, and the apse removed as well as lowered the ceiling. Dragonheads on the roof were intended to scare away evil spirits. The doors were originally narrow so that one could not bring evil spirits into the church. Following the 1832 fire in Grue Church in which 113 people perished, the doors were widened and changed to open outward.

There have been archeological surveys and excavations of the ground under the church, the most recent occurring in 1980-81. About 900 coins, mostly dating from 1217-1263 AD from the reign of Håkon Håkonsen, were recovered. Post holes from an older church were located. Several coffins were also found. Most were for clergy or their families, but others also earned this honor, such as Baroness Sophie Amalie Rosenkrantz, who had donated several gifts to the church. The Ringebu Stavkirke continues in use today as the main parish church in the municipality and is open to the public to visit.

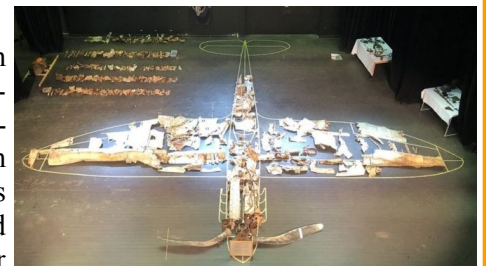
Unique WWII Airplane Unearthed in Norway After 76 Years

A rare World War II fighter plane piloted by a Scotsman who was a key figure in the “Great Escape,” was recovered largely intact from a Norwegian mountainside. In 1942, RAF Flight Lieutenant Alastair “Sandy” Gunn, 22, was on a clandestine mission to take photos of a German battleship in Trondheim Fjord when his plane was shot down by German fighter planes. Gunn and nearby villagers first considered whether he could escape to safety in Sweden, but he abandoned that idea because he didn’t know how to ski. Gunn turned himself in and after four weeks of interrogation, was transferred to the Stalag Luft III prison camp for Allied POWs in Poland. As one of the men who carried out the famed “Great Escape” breakout in March of 1944, Gunn and 49 others were ultimately re-captured and executed by the Nazis.



This plane wreckage is a rare find. Of only 400 Spitfire AA810s that were made, 398 were lost in WWII - one is in Sweden, and this last one was left mostly untouched for over seven decades. Because they were used for espionage, this ultra-lightweight long-range aircrafts had no armor, weaponry, or radio, but extra fuel reserves increased their range from 600 miles to 2,000. Spitfire AA810 pilots went on risky missions to photograph infrastructure, buildings, troop locations and German battleships.

As part of its “Digging for Britian” series, The BBC produced a documentary about Alistair Gunn and the recovery of his plane. The show aired last Nov 11, 2018, showing how military historian, author and Spitfire enthusiast Tony Hoskins enlisted the help of local historians to locate and remove wreckage from a peat bog in Møre og Romsdal county. The fragments were first pieced together and displayed in their approximate layout at the Surnadal Culture House, and then shipped back to the UK for restoration. The iconic plane, about 70 percent recovered, will be fully reconstructed using parts from other Spitfire wrecks. Engineers hope to fly the aircraft again by 2022 - 80 years after its last flight!



Two Norwegians bought a truck and went into the hay business. They traveled to Nebraska, buying hay for \$1 a bale ...then hauling it back to South Dakota where they sold it for \$1 a bale. After a month or so, they did a little figuring and found out they were losing money. "Vell, dere's only vun ting to do," said one of the Norwegians. "Ve'll jüst have to get us a bigger truck."

SPAM® (continued from page 5)

SPAM came into its own during World War II. It had two advantages that benefited our fighting men: 1) it could be slogged around in any climate for months without spoiling; 2) it could be eaten right out of the can. Consequently, mess halls and ship's cooks introduced the stuff to millions of American soldiers. Hormel also packed up and shipped all over the world, throughout millions of cans to allied forces. Nikita Khrushchev once stated that SPAM was the principle reason the Red Army survived the German onslaught.

SPAM is consumed all over the world, though the biggest consumers live in Guam where 16 cans are eaten each year per person. On average 3.8 cans of SPAM are consumed every second in the United States. Folks in the United Kingdom developed a taste for the canned meat during WWII and as a result Hormel opened a branch distributor in Denmark to meet western European needs. It even popped up in a famous Monty Python sketch when an aging couple goes to a dinner and are stunned that SPAM is part of everything on the menu. At several points, conversations are interrupted by Vikings breaking into song, "SPAM, lovely SPAM, wonderful SPAM."

Today, SPAM is the butt of many jokes (forgive the pun). It is lampooned as an unhealthy food eaten only by persons of low character, like Swedes. Nothing could be further from the truth since we know Norwegians eat it too. It is also proposed that SPAM is an acronym for "something posing as meat," or "specially processed artificial meat." Likewise, its trademark name became associated with all sorts of bad internet activities. Uff Da!



The Tale of Three Vowels

The Norwegian alphabet has 29 letters. It is identical to the Latin-based English alphabet from A to Z, though not all the sounds and characters are used in modern Norwegian. The letters C, Q, W, X, and Z were used in medieval times. Today, they are only used for names and international words. Then there are three additional vowels – Æ, Ø, and Å. These vowels appear in historical order as they were introduced into the language.

The oldest of the three - Æ - was used in both Old English and Old Norse. Its origin is probably from Latin. It represents a vowel intermediate between A and E. In written texts, it classifies as a ligature, the typographic term for two letters joined together. Æ is archaic in English though it may appear in older texts such as the Encyclopedia Britannica and the King James version of the Bible. Its sound persists in British English in words such as aeon and aesthetics. In many Norwegian dialects æ is also the first singular pronoun "I" and is thus a normal spoken word.

Ø is somewhat enigmatic, a letter of unknown origin. One theory suggests it evolved from the French Œ, the ligature of O and E which is still in use. Although in French Œ is not a separate letter, in Norwegian its status has been raised to a distinct letter with its own section in the dictionary. Another theory places its origin in Anglo-Saxon England as a combination of O and I written in the same space,

Å is both the oldest and newest of the three additional vowels. It is newest because it replaced the Old Norse Aa or aa in official spelling in 1917. Its use became mandatory in documents and school books in 1938 though aa persists in surnames and place names. Å is however very old in its origin. It was adopted from Swedish where it was first used by historian Olaus Petri (1493-1552) in a Catechism published in Stockholm in 1526.

Editor's Note For those individuals wishing to type these vowels directly from their PC keyboard, try this:

To type an Å. Hold down the ALT key while simultaneously typing 143 on the numeric keypad; then release. Here is the rest of the codes - note that the **umlaut a** and **umlaut o** are used in Swedish texts:

å = ALT 134	æ = ALT145	ø = ALT 0248	ä = ALT 132	ö = ALT 148
Å = ALT 143	Æ = ALT 146	Ø = ALT 0216	Ä = ALT 142	Ö = ALT 153



Vennligfolk Lodge #5-627
 Marv Lang, *Editor*
 3015 Cherry Street
 Stevens Point, WI 54481 U.S.A.



Sunday, March 10, 2019
“Norsk Wedding on 2nd Lake”
 by Patti Rous

Sunday, April 14, 2019
“Medical Memoirs of the Last Century”
 by Dr. Lowell Peterson



Vennligblad, the official newsletter of Sons of Norway’s 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 15th of the even-numbered months. You may send it to Marv Lang at 3015 Cherry Street, Stevens Point, WI 54481 or by e-mail to cmlang@charter.net.

Mange Tusen Takk

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.



This is the season of the year when we get many colorful postage stamps. Recall Sons of Norway’s *Tubfrim* project ... cut the postage off the envelope leaving an ¼ inch boarder. Bring your stamps to the next regular Vennligfolk meeting.

Actual exchanges between pilots and control towers

Many years ago, a DC-10 came in “hot” and had a long roll out after touching down. San Jose tower noted, “American 751, make a hard right turn at the end of the runway, if you are able. If you are not able, take the Guadalupe exit off Highway 101, make a right at the lights and return to the airport.”

German air controllers at Frankfurt airport are renowned for short tempers. They expect one to know one’s gate and how to get there without their assistance. The following exchange was between Frankfurt ground controllers and a British Airways 747, call sign *Speedbird 206*; it went something like this:

Speedbird 206: “Frankfort, Speedbird 206, clear of active runway.”

Ground: “Speedbird 206, taxi to gate Alpha one seven”
 The BA 747 pulled on to the main taxiway and slowed to a stop.

Ground: “Speedbird, do you know where you are going?”

Speedbird 206: “Stand by Ground, I’m looking up our gate location now.”

Ground (with impatience): “Speedbird 206, have you not been to Frankfort before?”

Speedbird 206 (coolly): “Yes, twice in 1944, but it was dark - and I didn’t land.”