



Wergeland Lodge #5/028 P.O. Box 3591, La Crosse, WI 54602-3591

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Wergeland Kalender

Norskedalen info

- ◆ Dec 4—5:00 Social Hour; 6:00 Heritage Banquet at Harry J. Olson Senior Center, 1607 North St., La Crosse, WI
- Dec 9—5:30 Board Meeting at Perkins in Onalaska—ALL are welcome!
- Dec 15—Deadline for Budstikken articles
- Dec 25—Budstikken mailed to members
- ◆ Jan 8—6:00 Wergeland Lodge Harry J. Olson Senior Center, 1607 North St., La Crosse, WI

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Facebook: Sons of Norway La Crosse Wergeland Lodge Dec 2025 Vol 60 Issue 11

Fra Presidenten



I hope everyone will have a wonderful Thanksgiving with friends and family. Our banquet will be on Thursday December 4th. If you haven't signed up, be sure to give Adrian a call.

Be sure to stay safe and watch out for slick surfaces while walking and driving. See you all on Thursday December 4th at the Harry J Olson Senior Center.

-Dave

December 4th is our **Sons of Norway Heritage** (and **Christmas**) celebration!

\$\left\ 5:00 pm \textbf{Social Hour} at the Harry J Olson community room. Feel free to \textbf{bring your own} beverage!

6:00 pm **Dinner** (catered by Festival Foods) of meatballs, baked chicken, mashed potatoes and gravy, green bean casserole, salad and dinner rolls.



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Dessert - consider bringing some Norwegian baking to share!

Tickets are \$23 at the door but RSVP to Adrian by November 30 (call 608-788-7507).

The program will be Christmas in Norway, presented by Brit Eddy. Wergeland Dancers will join us for a performance as well.



Looking forward to our celebration!



PROGRAM FOR DECEMBER

Heritage Banquet featuring Wergeland Dancers and Christmas in Norway



December 4 is our December Heritage Dinner at the Harry J. Olson Senior Center! Please let Adrian know you are attending by November 30! You may pay the \$23 that evening.

Social Hour (BYOB) begins at 5:00 and the catered dinner will be at 6:00 followed by the program.



Birthdays December

- 05 Barbara Friell
- 05 Rita A Johnson
- 05 Tia Louise Ranis
- 06 Bonnie Jean Koglin
- 06 Isaac Stutesman
- 12 Wayne M Olson
- 13 Kristin Peri Krug
- 14 Hudson Loper Schmitt
- 15 Rebecca Johnson
- 19 Karen M Broadhead
- 20 Lloyd O Hoff
- 21 McKenzie Marsh
- 21 Penelope Marsh
- 22 Adrian C Johnson
- 23 Vilda C Olsen
- 24 Charles L Amundson





2026 Calendars

Program for January 8

Officer Installation and Coulee Region Wood Carvers

Sekretær Notater...

November 6 Wergeland Lodge Meeting, Harry J. Olson Center, La Crosse, WI

Dave calls meeting to order at 6:45.

Pledge was said and "US National Anthem" and "Fedrelanssang" and "O Canada" were sung.

Secretary's report printed in the Budstikken was approved as printed. Treasurer's report was read and approved as read.

A moment of silence was observed for Orlando Wadel.

Calendars available: two choices - \$15.00/each

Raffle: \$22.00 - Winners - Karen Broadhead & Char Smith. Carla passed around directory to check your email. Check it if it's OK, change as needed.

Banquet - Linda Sherwood - Cost will be \$23.00 with menu as follows - Meatballs, baked chicken, mashed potatoes/gravy, green bean casserole, rolls & butter, coffee. All are invited to bring a beverage/wine if you choose. Everyone is also invited to bring Norwegian baking and lefse for dessert. Program - Wergeland dancers & Brit Eddy (Christmas in Norway)

Ramona reads slate of officers for 2026, elected as read. Installation will be in January.

Birthday song was sung - Ilene Pavelko & Kathy Anderson

Dave Glomstad - Good of the order, Columbus Day - We know that Leif Erickson actually discovered America. May peace and harmony reign in out lodge.

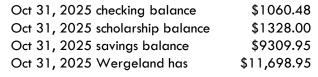
Meeting adjourned at 7:10

Members present - 38

Program - BINGO with prizes. A good time was had by all.

Secretary, Kathy Anderson

Treasurer's Report:





Just a quick reminder we have 2026 calendars left to sell. This year you have the difficult choice of two very nice designs. They are priced the same as last year at \$15.00 each and we expect to sell out. Last year we sold out by Christmas, and we couldn't get more at that time. This year the two designs are very nice, and we even have a few Swedish ones, if anyone has Swedish friends who they would like to gift one to.

Program for December: Wergeland Heritage Banquet including the Wergeland Dancers and Brit Eddy.

Our December tradition is to celebrate our existence as Wergeland Lodge as well as celebrate the coming Christmas and New Year season. This year, we will gather at the Harry J. Olson Senior Citizens Center to enjoy a catered meal, good company, and a great program.

Brit Eddy will tell us about "Celebrating Christmas Growing up In Norway." Brit grew up in Åfjord, Norway, and moved to America in 1977 when she married Gordon Eddy of the Spring Grove, MN, area. They first made their home in North Branch, MN, and since 1984, they have lived in Cresco. Gordon has



passed away. Brit is still in Cresco. They have two daughters, a son-in-law, and three granddaughters. Brit will share about celebrating Christmas growing up in Norway.

Following Brit's presentation, the Wergeland Dancers

enforce the theme of Norsk Christmas customs. For a look forward to the New Year, they will show the actions associated with the Norsk birthday song, complete with Norwegian flags.

From November: Following lunch and our business meeting, we played several rounds of Bingo. Successful players picked their rewards of candy or nuts, but everyone seemed to enjoy playing even if they didn't win!









Bell Ringing

Monday, December 1, Festival Foods Onalaska

2:00-4:00 Bev Ranis & Lisa Cash

4:00-6:00 Shirley Schoenfeld & Carla Burkhardt

Tuesday, December 2, Walgreens on Mormon Coulee Rd

If you would like to ring at a different time, call Carla Burkhardt (608-317-3262) to find a spot under the SON group.

Sven: I told my doctor I broke my arm in two places.

Ole: What did the doctor say? Sven: He told me to stop going to those places.







Dis og Dat



Kondolerer til...

...the family of **Orlando Wadel**, who passed away October 28. Orlando and his late wife, Carole, were past members of Sons of Norway. They lived in Rochester during his employment at Mayo, but retired to Mindoro, their home area.

On the Go! November Travelers included Ilene Pavelko and her friend Bette Stern as well as Bev Ranis and Karen Broadhead, who all traveled to Branson, MO. It seems they were there at the same time, but on two different bus tours.

Also, **Carla Burkhardt** spent a week in Reykjavik, Iceland, seeing many sites. Highlights included the Sky Lagoon hot springs and the Hallgrimskirkje. Unfortunately, clouds hid the Northern Lights.

Going Paperless: Membership cards

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.

Membership renewal notices will continue to be mailed, although membership can be renewed online at sofn.com.

Looking Back

Fem år siden (5 years ago) 2020

Marilyn Rudser thanked the Sons of Norway members for the generous donation of new and used Christmas cards. She delivered 1,500 new cards with messages to Operation Homefront. Marilyn wrote messages on the back of the used cards, which were mailed to the veterans.

Carol and Joe Stekel were spotted, "sharing the peace" in the weekly Our Savior's Lutheran (West Salem) Church service on YouTube.

Tí år síden (10 years ago) 2015

December's program included gathering at Drugan's Supper Club for the annual Heritage dinner. Musical entertainment was provided by the Norskedalen Trio.

Member Randy Eddy was interviewed by the La Crosse Magazine. The interview highlighted Randy's motto of "Life is Good." He is a founding member of theFreedom Honor Flight, he regularly and generously gives back to the La Crosse community, which is the heart of his blessed life.

Femten år siden (15 years ago) 2010

In the December Budstikken, we highlighted Christmas customs from other countries; this year it was Italy. The information was from Christmas in Italy, a World Book Series, and Rick Steves' European Christmas. Italians hang wreaths on the front door. In some rural areas, the shepherds come down from the hills, dressed in the old shepherd's clothes to play bagpipe music to soothe Mary when she was in labor. Another custom was for the children to deliver fruitcake (panettone) to older neighbors with no family. Italian children follow the same custom as ours by writing letters during the holiday season, their addressed to La Befana, asking for special toys. Children who misbehave might receive a lump of coal in their stocking. The children leave out a treat of soft ricotta cheese for La Befana because she has so few teeth! Epiphany is the end of the holiday season.

Right on Time

Oslo's airport, Gardermoen, has received some impressive accolades recently, when it was named the world's most punctual airport. Aviation analytics company Cirium reviewed their data for a month and found that 91% of all departures left on time. It's not the first time that the airport has scored high for excellence and reliability as they scored in the top 10 worldwide for the previous year.

Excellence is not only limited to airport operations but extends to a couple of Norwegian carriers as well. Scandinavian Airlines (SAS) was ranked at the world's most punctual airline, and Norwegian Airlines ranked fourth among European carriers.

The airport is proud of their accomplishment and director of operations Thorgeir Landevaag, credits the dedication and professionalism of every worker. They also self-monitor and regularly calculate their On-Time Performance for flights and have it listed on their website for customers to see. The airport places importance on delivering punctual service to the approximately 25 million customers that travel through each year.

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 awardwinning 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 Quelluono 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.

Janteloven (Jante Laws)

"Don't think you are better than us or that you are special.

This statement is the basis of an old Scandinavian concept that has been engrained in Scandinavian societies since before WWII. The author Aksel Sandemose, a Danish/Norwegian novelist created the concept of Janteloven in his book *En flygtning krydser sit spor (A Refugee Crosses his Tracks)*, in which Sandemose portrays a fictional town called Jante, a small town much like his hometown where everyone knows everyone. "

The above is from a blog at https://nearby-norwegians.blogspot.com/2010/02/dont-think-that-you-are-special.html?m=0.

- Don't think that you are special.
- Don't think that you are of the same standing as us.
- Don't think that you are smarter than us.
- Don't fancy yourself as being better than us.
- Don't think that you know more than us.
- Don't think that you are more important than us.
- Don't think that you are good at anything.
- Don't laugh at us.
- Don't think that anyone cares about you.
- Don't think that you can teach us anything.

Sons of Norway Membership Benefits you should try!

Next in the series of tips for getting the most out of your Sons of Norway membership!!

Benefit Highlight #19 – Leadership Roles and Guidelines

In January, the new year of officers begins with Officer Installation. If you are an officer and want to know more, or if you are looking to take on a position in the future, Sons of Norway lists the positions along with descriptions at

https://www.sofn.com/member_resources/lodge_le adership_resources/administrative_resources/le adership_roles_guidelines/; click each title to download the full description and details.

Discover the roles, responsibilities and guidelines for achieving success for each leadership position in your Sons of Norway lodge.

Spiced Pear Cake with Cardamom

A quick, easy and koselig dessert! Grab your 10-cup capacity bundt cake pan and get started.

Ingredients

- 3 cups all-purpose flour
- 2 tsp. baking soda
- 1 tsp. salt
- 1 tsp. ground cardamom
- 1 $\frac{1}{2}$ tsp. ground cinnamon
- 1/3 tsp. ground ginger
- 1/2 cup unsalted butter

- 1/3 cup canola or vegetable oil
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 1/2 cup sour cream
- 2 tsp. vanilla extract
- 3 cups peeled and chopped ripe pears about 4 medium pears
- Powdered sugar for dusting (optional)



Instructions:

- · Preheat oven to 350 degrees. Grease and flour a 10-cup capacity bundt pan. Set aside.
- Place the butter in a medium skillet (preferably not nonstick or cast iron, so that you can more easily see the color change) and heat over medium, swirling the pan frequently. Once the butter has melted, continue to cook, swirling frequently, until the butter has a nutty aroma and is golden brown in color. Immediately transfer to a bowl to cool briefly.
- · In a large bowl, whisk together flour, baking soda, salt, cinnamon, cardamom, and ginger. Set aside.
- · Combine brown butter, oil, sugar and brown sugar in the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed until thoroughly combined, about 2 minutes. Add the eggs one at a time, fully incorporating one before adding the next. Add the sour cream and vanilla and mix until fully incorporated and smooth. Add flour mixture and mix on low until just combined. Fold in the pears with a rubber spatula.
- Transfer the cake batter into the prepared pan and smooth the top. Bake until a skewer inserted into the middle comes out clean, about 55-60 minutes.
- · Cool on a wire rack for 15 minutes. Run a knife around the edges of the pan to loosen it from the cake and invert onto a serving plate. Allow to cool completely. Dust with powdered sugar if desired, and serve!

Notes:

- · While you could simply use melted butter rather than brown butter in this recipe, I would encourage you not to skip this step! Brown butter adds so much delicious flavor to this cake.
- Don't overmix the cake batter once you've added the dry ingredients. This can cause your cake to be tough in texture rather than tender and soft.
- · Use ripe pears (preferably the Bartlett variety) if possible.
- · Serve simply with a dust of powdered sugar. You can also add a dollop of whipped cream, a drizzle of caramel sauce or vanilla sauce, or even a scoop of ice cream alongside! (recipe and photo from https://true-north-kitchen.com)

Open Village Experience

The cruise company Hurtigruten is taking a new approach to tourism and has an intriguing new offering. They have introduced "Open Village" experiences, which will occur along Norway's remote coastline. Tourists will have the chance to visit three villages on the coast and get to experience everyday life in these places. The stopovers include: Træna, Bessaker and Sæbø. The voyages will be offered from May to September and guests can experience activities such as church concerts, guided town tours, live music, and homemade treats.

One of the reasons this new offering is so innovative is that the cruise company will be contributing 250 Norwegian kroner per guest to each community visited, which is a major benefit for the people and businesses that reside there. Additionally, the idea also helps the problem of overtourism in the most visited destinations. It seems like a win-win for guests who may never have had this opportunity, and it also means that locals can benefit economically.

A little in English...

The Oseberg Ship Arrives at Its Final Harbor – Move Went According to Plan

The 1,200-year-old Oseberg Ship was lowered to its final port on Wednesday evening. The complicated moving process went exactly according to plan.

"I am a little tired, relieved and actually very satisfied. We have managed to follow the plan," project manager at Statsbygg, Lars Christian Gomnæs, said to NTB [Norwegian News Agency].

He has led the extremely demanding moving process, which was carefully planned for ten years.

There was cheering, applause and handshakes among museum employees, Statsbygg employees and architects when the ship was finally lowered into its place.

"It is a very historic day. We saw the ship disappear from the exhibition hall where it has stood for 99 years; it will never return. This is its last journey, its final voyage. It is good to have it here," says Gomnæs.

Museum director Aud V. Tønnessen arrived at the museum early Wednesday morning and felt butterflies: "This is very special. The Oseberg ship has been hidden under cloths for so long. So, it was very powerful to see it here today. Earlier today, when it came in here, the first thing we saw was the bow—the snake head—peeking out. Then you saw how beautiful, majestic and proud it is," says Tønnessen.

"The way it is being moved, it is almost as if it is sailing towards you, very slowly. It made me a little speechless."

The move has a price tag of around 500 million kroner [50 million US dollars] and has been planned for ten years since the ship is so fragile.

The ship was lifted in a large vibration-protected crate. A crane track in the ceiling supported by enormous steel rigs transported the ship.

The Gokstad ship is still inside the old building and will go through the same moving process later this fall. By spring, the extremely fragile Viking sleds will also be in place.

The new Viking Age Museum is scheduled to open in 2027. Before that, the Gokstad ship and the Tune ship will also be moved into the climate-controlled building. The old museum had 15 times more visitors than it was designed for, which affected the condition of the old ships.

Litt på Norsk...

Osebergskipet fremme i siste havn – flyttingen gikk etter planen

Det 1.200 år gamle Osebergskipet ble onsdag kveld senket ned til sin siste havn. Den kompliserte flytteprosessen gikk helt etter planen.

Jeg er litt sliten, lettet og egentlig veldig godt fornøyd.
 Vi har klart å følge planen, sier prosjektleder i
 Statsbygg, Lars Christian Gomnæs, til NTB.

Han har ledet den særdeles krevende flytteprosessen, som har vært nøye planlagt i ti år.

Det ble full jubel, applaus og håndtrykk blant museumsansatte, Statsbygg-ansatte og arkitekter, da skipet omsider var senket ned på sin plass.

– Det er en veldig historisk dag. Vi så skipet forsvinne ut av den utstillingssalen hvor den har stått i 99 år, den skal aldri tilbake. Det er siste reis, siste seilas. Det er godt å ha det fremme, sier Gomnæs.

Museumsdirektør Aud V. Tønnessen ankom museet tidlig onsdag morgen og kjente på sommerfuglene:

- Det er veldig spesielt. Osebergskipet har jo vært skjult under duker så lenge. Så det var veldig sterkt å se det her i dag. Tidligere i dag, da det kom inn her, så var det første vi så stavnen ormehodet som tittet fram. Da så man hvor vakkert, majestetisk og stolt det er, sier Tønnessen.
- Måten det flyttes på, det er nesten så det kommer seilende mot deg, veldig langsomt. Man blir jo litt målløs.

Flyttingen har en prislapp på rundt 500 millioner kroner og har vært planlagt i ti år siden skipet er så skjørt.

Skipet ble løftet i en stor vibrasjonsbeskyttet kasse. En kranbane i taket som er støttet opp av enorme stålrigger, fraktet skipet.

Gokstadskipet står fremdeles inne i gamlebygget og skal gjennom samme flytteprosess senere i høst. Til våren skal også de særdeles skjøre vikingsledene være på plass.

Det nye Vikingtidsmuseet skal etter planen åpne i 2027. Før det skal også Gokstadskipet og Tuneskipet flyttes inn i det klimaregulerte huset. Det gamle museet hadde 15 ganger flere besøkende enn det var beregnet for, noe som gikk ut over tilstanden til de gamle skipene.

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DECEMBER 2025



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Norskedalen Activities

Thrune Visitors Center

Hours From May - Oct: Monday-Saturday from 9am--5pm Sunday from 11am--5pm

Admission rates for all programs with
Heritage classes is \$10.00 for adults (\$6 for seniors/military), \$5.00 for children, \$25.00 for families, and free for members of "Friends of Norskedalen."

All visitors, including Norskedalen organization members, should check in at the Thrune Visitors' Center for your admissions, wristband, maps and information.

Norskedalen Members may use the Norskedalen grounds 365 days a year from sunrise to sunset. Member parking pass must be clearly displayed in front windshield while using Norskedalen grounds.

<u>Non-members</u> may only use Norskedalen grounds during regular business hours and must check-in with office staff to pay admissions and receive a wristband.

Norskedalsn phone: 608-452-3424 Website: <u>www.norskedalen.org</u> Email: infor@norskedalen.org