



SONS OF NORWAY

Rib Fjell Lodge 496, District 5

Wausau and North Central Wisconsin

Sons, Daughters, and Friends of Norway Newsletter

December 2024

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December Potluck Dinner

Our Christmas potluck will be held at 5:30 p.m. on **Thursday, Dec. 19th** at Immanuel Lutheran Church, 630 Adams St., Wausau. Please park in the lot at the back of the church and use the rear entrance. Then go down the stairs (or elevator) to the dining room. This year, Kris Peterson will be bringing leftover meatballs and fish from the Torsk dinner for our main dish. Please bring a salad or dessert to share. We will also have lefse that was frozen immediately after the Torsk dinner so we should not need additional lefse. Hope to see you there!

Book Club

Next meeting: 9:30 AM, **Thursday, January 23, 2025**, at 2510 Deli. We will discuss "The Master of Hestviken: In the Wilderness," book 3 in The Masters of Hestviken tetralogy by Sigrid Undset.

December Birthdays

1st – Dave Berge

4th – Reno Wolf

10th – Valerie Wolf

15th Mary Henkelman

28th – Mike Moen

Upcoming Meetings

Saturday, January 18, 9:00 a.m., 2510 Deli breakfast

Saturday, February 15, 10:00 a.m., Marathon County Public Library in Wausau

Saturday, March 15, 10:00 a.m., Marathon County Public Library in Wausau

Thursday, May 15, 5:30 p.m., Potluck Dinner at Immanuel Lutheran Church

Future Newsletters

Newsletters are published at the beginning of each month that we have a meeting. Please have all information that you would like placed in the newsletter to the editor, Kris Peterson (krisp3@msn.com), by the 25th of the previous month.

From the Sons of Norway News Service

Sing A New Julesang



What is your favorite Norwegian Christmas carol? Chances are, if you live in the US or Canada, it's *Jeg Er Så Glad Hver Julekveld*, a song written by Marie Wexelsen, published in her 1860 collection of children's songs. This carol gained popularity just as Amerika fever broke out and was carried cross the Atlantic on the lips of Norwegian immigrants.

A much newer carol with similar staying power is *En Stjerne Skinner i Natt*—A Star Shines Tonight. With a melody by composer and music professor Tore W. Aas and words by pastor and prolific lyricist Eyvind Skeie, the text to both

carols mention an angelic chorus, the newborn child in the manger and bring stars shining above. While *Jeg Er Så Glad* remembers the prayers of the little ones, *En Stjerne* underscores peace on earth.

Both of these carols became the most famous work by their respective authors.

In 1992, the Oslo Gospel Kor (choir)—founded by Aas—was in the studio, and the song was written in time, to be added to their Christmas album. Three decades later, *En Stjerne Skinner i Natt* has been incorporated into several songbooks and recorded by a score of other artists.

Listen to this new classic on YouTube:

<https://www.youtube.com/watch?v=BhwKEv51dIM>

A Tower for Peace and Reflection

Imagine buying a water tower for just 1 Norwegian krone, or roughly 10 cents USD. That is just what cinematographer, Martin Otterbeck, did in Røst, Norway. The purchase was inspired by the life of Per Fugelli, a respected doctor and social justice advocate, who many say was one of Norway's wisest men. While making a documentary about Per Fugelli, Otterbeck learned of his and his wife's idea to restore the town's water tower and make it a place for thought and reflection.

Otterbeck brought this idea to life and began refurbishing the water tower, which was no easy task. Because there was no road or bridge to the tower, they had to use a helicopter to transport material. Nonetheless, the project came to fruition on August 10 this year when the water tower, now known as Ettertanken (The Afterthought), opened its doors. And on top of the tower is a quote by Per Fugelli: "The best prescription for a good life is to give less of a damn."



Saving Prehistoric Rock Art

Vingen in Norway's Vestland county is the site of one of the largest prehistoric rock carving sites in Northern Europe. Approximately 2,000 carvings and prints depicting animals, geometric patterns, and human figures estimated to date back 6,000-7,000 years. This site was discovered in 1910 by Bergen lawyer Kristian Bing, while looking for land to build on. He bought the land soon after, but ultimately sold the historic site to the Bergen Museum in 1923, who continues to own and manage it.

Now after many years of the site being undisturbed and protected, archeologists warn of a potentially catastrophic threat to the carvings. The nearby area of Frøysjøen was approved to plan for the building of a sandstone quarry near the top of Aksla mountain, as well as a crushing plant and shipping port which would assist the mining operation.



Proponents of the build state that it will provide jobs and would not impact the historic site because of its proximity and distance from the site. However, archeologists and critics of this proposed development state that the noise, light, vibrations and dust could have a devastating impact on the prehistoric cultural heritage site. They point to a quarry that currently exists further away, yet whose blast vibrations can be felt at Vingen. They emphasize that once a site like this disappears, it is gone forever. They also warn that this new quarry and facilities could destroy the region's best opportunities, which are its tourism, education and cultural knowledge.

Almond Star Cookies

Ingredients:

For the Cookies

2 sticks unsalted butter, softened
1 cup whole blanched almonds
1/2 cup sugar
2 cups flour
1/4 tsp. salt
1 tsp. almond extract

To Decorate (optional)

Powdered sugar for dusting
Various colors of sanding sugar
Luster pearl deco dots
Frosting for piping designs



Recipe

Step 1

Puree 1/2 cup of the whole blanched almonds in food processor and set aside. Coarsely chop the remaining 1/2 cup of almonds and reserve for later.

Step 2

In a large mixing bowl, whisk the flour and salt together and set aside.

Step 3

Cream the butter with an electric mixer. Add the pureed almonds and sugar. Blend together until well-combined. Remember to scrape down the sides of the bowl occasionally. Add almond extract and mix until well combined. Next, add the flour mixture and beat until just incorporated.

Step 4

Prepare a lightly floured surface and pour out the dough, dividing it in half. Shape each half of the dough into a disc and wrap it in plastic wrap. Refrigerate the discs for at least an hour.

Step 5

While dough is resting, line cookie sheets with parchment paper.

Step 6

After dough has rested, preheat oven to 325°. (Use an in-oven thermometer to make sure that the temperature of your oven is accurate. Most ovens are 10-25° off of the temperature shown.)

Step 7

Lightly flour your work surface and roll out one disc of dough until it is about 1/4" thick. Cut out shapes using various star cookie cutters. Sprinkle with coarsely chopped almonds.

Step 8

Place the cut cookies onto cookie sheets lined with parchment paper and bake for 15-20 minutes. Keep an eye on your first sheet of cookies. You will know they are done when the edges start to turn golden brown. You now know how long each batch should take and can set your timer with no guess work.

Step 9

Place your cookies on a wire rack to cool.

Step 10

Once your cookies have cooled, dust them with powdered sugar or with sanding sugar if you want more color. Another great option is luster pearl deco dots.

Makes about 4 dozen cookies. *(Note: These cookies can be stored in airtight containers for about a week.)*