

VIRGINIA VIKING

SONS OF NORWAY HAMPTON ROADS LODGE NO. 522

President: Bob Rumney Vice President: Michael J. Beck Secretary: June Cooper Treasurer: Ragnhild Zingler

The President's Corner



God Yul and Happy New Year,

As I write this letter we are preparing for the annual Sons of Norway Christmas Party. This is always a great time with the singing of traditional Christmas songs, good food, good fellowship and dancing around the Christmas Tree.

This has been a busy year for the Lodge. (Nothing new about that).

January Meeting

Installation of Officers

Potluck Dinner

Friday Jan 16th at 6:30 in the Presbyterian Church
Fellowship Hall.

Fellowship Lunches Resume in February

Many thanks to all of you who participated in the preparations and running of the annual bazaar. I believe we had more volunteers than we have had in a long time. Everything went very smoothly from set up to break down and clean up. A special thanks to all the members involved in the baking and working in the kitchen.

Just like any family, this year has had its joys and its sorrows. We had to say good bye to Kenneth Olson, George Low, Berit Mesarick, Mario Quaglietta and Joe Gulas. They will be greatly missed.

I am very optimistic and excited as we look forward to the future of the lodge. We have a very strong group of officers to be installed next month. The installation will be performed by Marci Larson, International Director 3rd District. I am especially pleased that Ralph Peterson has agreed to serve as the new President. With these strong leaders, the lodge has a very bright and exciting future looking forward. Please mark January 16, 2015 as the installation date which will be held at Bayside Presbyterian Church, Fellowship Hall.

Serving as your President of the Hampton Roads Lodge has been a great honor. Although I have been a member for over 10 years and have served in other positions, it is only when you become President do you appreciate the amount of dedication and work that is required by a lodge that is as active and as successful as ours. I want to re-emphasize, the amount of dedication and work by the members of this lodge is inspiring and impressive.

When I was Commanding Officer of the USS Josephus Daniels (CG-27) we had a saying "Papa Tango Sierra" or PTS. This stood for Proud To Serve. So, to my fellow lodge members I say,
Papa Tango Sierra: I have been Proud To Serve.

Fraternally,

Bob

District President's Message fra Mary B. Andersen

Christmas is not a time nor a season, but a state of mind. To cherish peace and goodwill, to be plenteous in mercy, is to have the real spirit of Christmas. (Calvin Coolidge)

I love the holiday season. I love the smells, the food, the music and the good cheer that generally abounds. Yes, there is a lot of work and hustle and bustle, but, overall, it is good. So is our beloved Sons of Norway, it is good. Yes, it is a lot of work but the rewards are many.

We had our first 3D Board meeting at Loyal Lodge in October and it was great! Many Board members were able to attend Loyal Lodge's 90th Anniversary celebration; wow, 90 years! What a great celebration! I often wonder why some lodges make it and some don't; why some lodges struggle so and others continue to stay afloat. Success leaves clues, let's look at some of the clues left by Loyal Lodge:

- Ability to reach multiple generations Loyal has varied programs and activities for all generations and interests.
- Fraternalism abounds I will never forget my first District Convention. I was standing by myself at the entrance to a very crowded restaurant and there at a table, three hands starting waving at me and began to move over to make room at an already crowded table. I knew one person (Kris Rasmussen) and made two new friends (Torun Reduto and Karin Ryan-Reduto); I will never forget it. That is the first thing that comes to mind when I think of Loyal Lodge. That is fraternalism in action. Reminds me of the Maya Angelou quote "I've learned that people will forget what you said, people will forget what you did, but, people will never forget how you made them feel." Loyal made me feel great!
- Many helping hands many people were hustling and bustling about; too many to name and I am afraid I would leave someone out.
- Fun everyone had fun! There was a lot of laughter; a break from the everyday.

The 3D Board meeting was followed shortly thereafter by the District President's Council meeting in Minneapolis. District Presidents from across the Order met for two days to discuss issues and update each other on happenings in their respective Districts. There is a lot going on and much to be shared. You will hear more about the 3D Board meeting and the DPC meeting next year.

For now, let's just try to relax and enjoy the holiday season; enjoy each other's company, laugh, eat great Norwegian delicacies and enjoy the moment.

Let's remember our Veterans and those who currently serve! God Jul og Godt nyttår, Mary

CONGRATULATIONS TO OUR SPORTS MEDAL WINNERS

Ragnhild Zingler: 5th Enamel Gangmerke James Zingler: 5th Bronze Gangmerke Cindy Sanoba: 15th Enamel, 16th Bronze Idettsmerke Cindy Sanoba: 16th Silver Idettsmerke

Christmas Word Match

Can you match these holiday themed words with their

Norwegian counterparts? Test yourself and find out!

1. Green	A.Strømpe
2. Songs	B.Gave
3. Snow	C.Nyttår
4. Christmas	D.Vinter
5. Christmas Eve	E.Grønn
6. Greeting	F.Julegrøt
7. Cookies	G.Sletktninger
8. Stocking	H.Pulk
9. Gift	I.Sanger
10.Reindeer	J.Juletre
11.New Year	K.Krans
12.Snowflake	L.Reinsdyr
13.Sleigh	M.Engler
14.Red	N.Snøfnugg
15.Wreath	O.Småkaker
16.Relatives	P.Jul
17.Winter	Q.Snø
18.Angels	S.Julaften
19.Christmas Porridge	T.Rød
20.Christmas Tree	U.Hilsen

Officer's To Be Installed for 2015-2016

President: Ralph Peterson Vice President: Jack Kise Treasurer: Ranny Zingler Secretary: June Cooper Membership Secretary: Michael Beck Counselor: Robert Rumney Foundation: Deanna Rumney Cultural: Harriet Lindenberg Historian: Mary Zimmerman Sports: Cindy Sanoba Social: Judy Grandstaff / Helen Wallace / Debra Bradley / Vivian Zinganelli Marshalls: Edward McCarthy / Ken Reynolds Newsletter: Sara Matthews Website / Email List: Thomas Russell Publicity: Martha & Gerry Blau Adopt-a-School: Carol Johnson Sunshine: Barbra Stehlik / Elaine Murray Greeters: Synnøve Quaglietta / Astrid Gulas

Answers: 1)E, (2)I, (3)Q, (4)P, (5)S, (6)U, (7)O, (8)A, (9)B, (10)L, (11)C, (12)N, (13)H, (14)T, (15)K, (16)G, (17)D, (18)M, (19)F, (20)J

Scandinavian Christmas Bazaar November 8, 2014

















































7 Wonders of Life Insurance

- 1) **Buys Time.** Allows your loved ones to focus on their grief by helping to pay for the funeral and other expenses.
- 2) **Provides a Fresh Start.** Allows you loved ones to start with a clean slate by helping to pay off credit card bills, outstanding loans and even the mortgage.
- 3) *Generates Income.* Helps replace lost income for years to come so that surviving family members can continue to pay for life's necessities.
- 4) *Offers Flexibility.* Gives a surviving spouse the chance to take time off from work or to switch to a job that offers a more flexible work schedule.
- 5) *Creates Opportunities.* Can provide funding to start a business or pay for schooling so surviving family members can train for a new career.
- 6) **Funds the Future.** Offers a way to fund longer-range goals such as a college education for the kids or a secure retirement for a surviving spouse.
- 7) **Leaves a Legacy.** Gives parents the chance to leave future generations with the legacy of long-term financial security.

Michael Beck, LUTCF

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DON'T FORGET TO COLLECT YOUR CHRISTMAS STAMPS FOR TUBFRIM

Deanna Rumney collects the stamps for the lodge.

CHRISTMAS PARTY: DECEMBER 7th at the Cypress Point Country Club



















Multekrem from Sons of Norway

1 1/3 cup whipping cream2 medium carrots3 TBSP. sugarCloud berries to taste

¾ tsp. vanilla extract Lemon balm or mint for garnish

2/3 to 1 1/3 cup cloudberry jam



Whip the cream with sugar and vanilla until it forms soft peaks. Fold in the cloudberries (if using compote, then drain it first) and serve the dessert in small bowls.

Garnish with cloudberries and lemon balm or mint leaf.



