

# December 2023 Newsletter

No. 21

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## Viking Manor Friends and Family

Greetings to families and friends & Hello December!

We are very excited for all the upcoming events, and I sure enjoy seeing how much the residents love Christmas time!

All the families were sent letters regarding our Annual Holiday Christmas Parties in December, I hope that you can come and share in the fun that day with us, please remember to RSVP. If you are looking for some good ideas for Christmas gifts for your loved ones, please give us a call and we can assist 😊.

Wishing you all a Very Happy Holiday Season and hope you have a Merry Christmas!!

*Jessie Lunde-Burnside, Administrator*

*HAPPY  
BIRTHDAY!*

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**Lowell J. – Dec 5<sup>th</sup>**

**Irma H. – Dec 10<sup>th</sup>**

**Mary K. – Dec 25<sup>th</sup>**

**Henry S. – Dec 28<sup>th</sup>**

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*Celebrate with us!*

# December Resident of the Month

## Kermit Rodke

Kermit was born 2/22/1938 to Arthur and Freda (Olson) Rodke in Fargo. He was welcomed into his family by his older sister Adele, age 4. He attended country school in District 61 until 1951, then attending Hawley High School, graduating 1955. In high school, he excelled in Vo-Ag, basketball and football, later attending NDSU to play football. He was united into marriage to Ardell Bjorndahl on October 4, 1958. They had 3 children: Debbie (Randy Freed, Steve (Mickie) Rodke and Sheri (Brian) Weninger. Kermit worked for Sellin Bros until 1960 when his father was killed in an automobile accident. Kermit then took over the operation of the home farm in Eglon Township. He was an innovative farmer and hard worker. In 1966 they built the first free-style barn in the county and increased their dairy herd. In 1960 fire destroyed the barn and part of the dairy herd and they replaced with a larger structure. Eventually son Steve took over the farming and milking operations. Kermit & Ardell loved to travel in the winter, sometimes by air but mostly in their motor home. Kermit & Ardell were very active in Hegland Church and community affairs. Kermit was most proud of being on the Board of Directors of State Bank of Hawley (now Valley Premier) for 30 years. He was also a Silver Lake Oil Director, member of Hawley Jaycee's and Hawley Lions and many other organizations. He won numerous awards. He could come in the house from milking and shower, shave, dress, eat a bite and be driving out the driveway in 5 minutes flat to get to his meetings on time! (thanks to mom and not much hair!) Ardell was diagnosed at age 66 with 4<sup>th</sup> stage ovarian cancer and fought a courageous, hard battle for 7 years. Kermit was her rock. In 2012, Kermit connected with Sharon Haugen. Kermit & Ardell and Arlen & Sharon had been friends and neighbors for many years. Arlen passed away suddenly at age 62. Sharon has been a wonderful companion for dad and has brought him much happiness. We cannot thank her enough for everything she has done for him. Kermit has 7 grandchildren: Tyler (died in 2010) & Travis Freed (died in 1982), Tara (Aaron) Anderson, Tracy (Justin) Giere, Erica, Kevin and Whitney Sponsler. And 4 great grandchildren: Carter, Carson, Sadie, & Easton



***We Congratulate you Kermit  
on being Viking Manor's  
December Resident of the  
month, we sure enjoy you here  
with us!!***

**Written by: Kermit's Family**



### DOUGHNUTS

2 c. sugar	2 c. buttermilk
1/4 c. melted butter	2 tsp. soda
2 tsp. melted margarine	1 c. to 1 1/2 c. milk
1 1/2 tsp. salt	6 1/2 c. flour
1 tsp. vanilla	4 eggs, beaten

Mix together first six ingredients. Add soda to milk. Mix alternately with flour. Fold in eggs, beaten. Drop with doughnut maker in hot lard.

Orpha Braseth

### Grandma Jean's Rolled Sugar Cookies:

Bowl 1:

1/2 cup butter  
 1/2 cup Crisco  
 3 cups flour  
 1 tsp cream of tarter  
 1/4 tsp salt

Bowl 2:

2 eggs, beaten  
 1 cup sugar  
 1 tsp soda in 1 TBSP water  
 1 tsp vanilla



Bowl 1: Mix until crumbly then add bowl 2. Cover and chill for 1 hour Roll and use cookie cutters to shape the cookies. Bake at 350 for 8-10 minutes (do not overbake!). Allow to set on cookie sheet before transferring to cooling rack.

Frosting:

1/4 cup butter  
 1 tsp vanilla (or almond flavoring if you like)  
 3 TBSP Milk  
 Microwave and then mix in powdered sugar (2 1/2-3 cups)

Jean Hansen



### December Events Corner:

- December 6<sup>th</sup>: Tom Erickson Entertains
- December 20<sup>th</sup> : East Resident Christmas Party
- December 21<sup>st</sup> : West Resident Christmas Party
- December 24<sup>th</sup>: Christmas Eve
- December 25<sup>th</sup>: Christmas Day

Our "Activity Schedule" is posted on our website under Activity tab if you would like to see more of our fun events. Thank you!

Deb Walton, Activity Director

### Employee Spotlight- We congratulate: Patti Meyers- 5 Years!!

On December 18<sup>th</sup> Patti will be here with us for 5 years. Patti works as a CNA in nursing and in our Activity Department. We are very thankful for Patti; she is so good to our residents and very thankful for all she does here at Viking Manor.



**We congratulate you Patti on this accomplishment and hope to have many more years with you on our team! 😊**

## Social Services News

### December

Happy December! The holiday season is upon us, and maybe its just me but, you can feel it in the air. The decorations, the trees, and the music have a way of uplifting our spirits.

I so love to hear about all the different traditions our residents have followed in the past. Each family celebrates Christmas a little differently. Do you get a real or fake tree and what do you top it with? Do you open presents on Christmas Eve or Christmas Day? What favorite food do you enjoy over the holidays? My favorite traditions and celebrations are not the ones that include a ton of gifts, but the ones that make memories with the people I hold near and dear to my heart. I wish you a Merry Christmas and Happy New Year and hope that you get to spend it with someone special 😊

**Minnesota Fun Fact:** More people choose to have a real tree instead of artificial. Which do you have in your home?

By: Caitlin Halverson, SSD



Check out our facebook page to see fun pictures!