

**THE BRONZE BUCKS
HADELAND FOLKEMUSEUM
AUGUST 17, 2025**

Anne Berit wanted to see a theater performance called the Bronze Bucks.

In 1925, the [bronze bucks](#) were found during ploughing in the spring on the farm of Vestby on [Grindvoll](#). This means that the Vestbyfunnet - one of the Nordic region's finest Age of Bronze finds is 100 years this year.

The Bronze Bucks open-air theater premiered in 2000 and has a 25th anniversary this year.

Both anniversaries will be celebrated, including new performances of the Bronze Bucks at the Hadeland Folkemuseum (Wikipedia) 13 to 17 August.



The bronze bucks



Hadeland Folkemuseum is situated here.



A scene from the performance



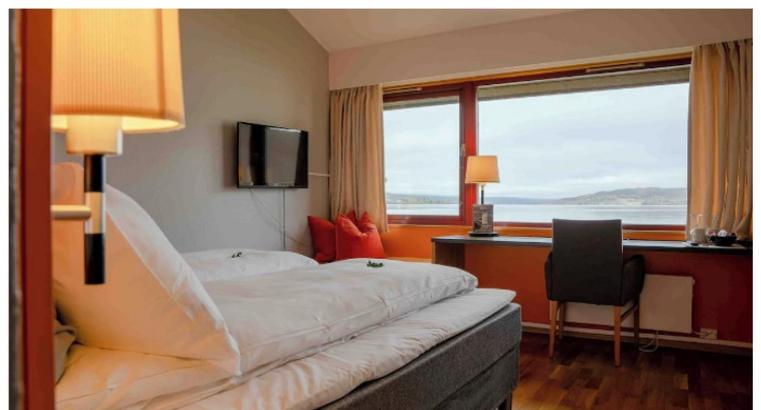
More of the objects that were found



After the performance we drove to Jevnaker for accommodation at [Torbjørnrud Hotell](#). ([Wikipedia](#))



This is the entrance area.



Our room looked like that. It was just a chair to sit in addition to the bed, but the room was good.



After installing ourselves in the room, we had a beer on the terrace outside the reception.



Then we had dinner in the director's residence. We were the first to eat. More guests arrived.



Here I sit waiting for the food. Behind me there was decoration with different kinds of animals. There were several such pictures in the dining room.



The starter; duck breast with rocket salad.



The main course was cod.
Cod loin is the finest piece of cod, also known as the cod tenderloin. It is the thick, upper part of the back fillet, skin and bone-free.



The dessert that was [panna cotta](#). It is made as a pudding of gelatin, cream, [vanilla bar](#) and sugar and decorated with berry sauce. Despite the name, the cream should not be cooked, just heated. Panna cotta is commonly assumed to come from the Piedmont region.



After dinner, we had a beer on the terrace outside the reception. This was a bright beer produced at Torbjørnrud. They also produced a dark beer.



Here we could look at the garden and greenhouse.



Here we look into the breakfast room.



Fine flowers.



This is from the breakfast room before guests have arrived. There was good selection of everything.



There are also glamping tents in the area.

Torbjørnrud was mentioned in written sources in the late 1300s. In 1675 it was taken over by the Norwegian Compagnie, which also owned [Hadeland Glassverk](#). Among other things, the main house has been the director's residence of Hadeland Glassverk. The property has had many owners. In 1986, the hotel business was established. From 2009, the hotel is privately owned. Today, it is owned by 3 Norske AS, which is a privately owned group consisting of companies AS [Hadeland Glassverk](#), [Porsgrunds Porselænsfabrik](#) AS, AS [Christiania Glasmagasinet](#) and [Seadream Yacht Club](#) AS. The group is owned by Atle Brynestad. The Group has about 1000 employees and a turnover of approx. 1 billion. The head office is located at Slependen in Asker.

Thorbjørnrud Hotel was [Environmental Lighthouse](#) certified February 26, 2008,
They have a kitchen garden and herb garden where they harvest everything from vegetables to fruits and flowers
when in season.

They have invested heavily in producing their own wine with over 6,000 vine plants.

They use Norwegian malt in the beer brewery to support local ingredients.

They support local meat suppliers

, vegetables and eggs. Among these are cheeses from Thorbjørnrud Ysteri, sausages and cured meats from Ask farm
and meat from Brandbu sausage to name a few.



This is in the hallway towards our room.



Here we see some of the area where they grow grapes.

We think the hotel must be one of the best hotels in Norway. This is because of the surroundings, locations and
service at the hotel.

The next day, on Monday, we visited Mona Svenbaldrud at Jevnaker and then Isaac, Tiffanie and Lars Henrik before
we drove home.