

## Message from your President – Kristi Johnson-James

I have always felt so honored to be your President, but at Midsummer, I was moved by being honored to represent the entire Scandinavian community. Denver and I were selected as Scandinavians of the Year! But wait! There is more! We shared the honor this year with our esteemed member, Christina Merryman. I have my suspicions she was honored for her Pickled Herring recipe alone. We love it when she shows up with that delicate treat. I always enjoy her sense of humor, not to mention her fashion sense! The three of us pledge to represent you this coming year with enthusiasm and service. We love being part of our Scandinavian community. Thank you once again for this amazing award. Now, should I wear my sash every day?



As New Sweden grows in our outreach, so do our planned events. Kräftskiva will be August 14. Have you called Vicki Cole yet with your reservation? (503) 255-6697 or e-mail them [0therthings@aol.com](mailto:0therthings@aol.com). Skandia Lodge, our partner for this event, and New Sweden members pay \$20 per person. Dust off your favorite Swedish dish, and come prepared for the event of the year!

Do you like Swedish pancakes, good bacon, juice, and coffee? Then plan to drop by Fogelbo on September 19 from 9am to 1pm. Harmoni Lodge will partner with New Sweden to serve pancakes at Fogelbo. Tents will be up, so come rain or shine. Harmoni members will be instructing New Sweden members in grill set up. Call if you want to help. Call Denver or Kristi at (503) 454-0135.

Oh, I can't wait for a Swedish Christmas. This is always my dream event in August. Hope to see you at a New Sweden event soon. Friends and family are it!

## Harmoni Lodge and New Sweden Annual Potluck

by Denver James

We experienced an exciting and beautiful journey when we joined with Harmoni Lodge for a potluck dinner on March 24<sup>th</sup>. Jonathon Ley presented breathtaking images and shared stories of his and David Cobb's trek across the length of Iceland—north to south. The rugged Icelandic highlands are a striking landscape shaped by massive glaciers, powerful winds, roaring rivers and active volcanic geology. David and Jonathon's route crossed some of the most hostile yet breathtaking scenery Iceland has to offer. The evening started with wine and hors d'oeuvres and progressed to a wonderfully diverse potluck dinner before we settled in for Jonathon's fascinating program. We all look forward to next year's event which we will announce in future editions of the newsletter.



# Report from New Sweden Garage Sale

by Leif Rosqvist

On a couple sunny summer days, a very successful garage and antique sale event took place at Fogelbo on Friday, May 14, and Saturday, May 15, with a lot of good "stuff" for sale. The Café had record sales, thanks to all the baked goods donated by several members, providing New Sweden with the funds to support Trollbacken Language Camp with a \$1000 contribution.



Chef's corner

Stefano Catenacci, Chef des Cuisines, at the restaurant Operakällaren, Stockholm presents:

"Fried sea scallops (pilgrimsmusslor) with cauliflower cream and crisp salad"



1 st blomkål	1 cauliflower
16 st pilgrimsmusslor	16 seascallops
2 dl vispgrädd	3/4 cup whipping cream
2 msk smör	2 tablespoons butter
4 msk jungfruolja	4 tablespoons virgin olive oil
En fin blandning jungfrusallad	Mix spring green salad
Salt & Peppar	Salt & Pepper



Stefano

Gör så här :

1. Dela blomkålen, skär bort roten och dela den i små bitar
2. Bryn smöret i en kastrull, tillsätt blomkålen, vispgrädden och låt den koka på låg värme under lock i ca 10 min. Häll sedan allt i en köksmixer, mixa till fin pure, smaka av med salt och peppar.
3. Stek pilgrimsmusslorna i 1 msk jungfruolja tills de fått en fin gyllenbrun färg på båda sidorna. Salta och peppra musslorna när de är klara.
4. Blanda jungfrusalladsblandningen med 2 msk jungfruolja, salt och peppar.
5. Lägg upp blomkålpure på tallrikarna därefter musslorna, salladen och avsluta med att ringla resterande jungfruolja runt om.

Follow these steps:

1. Divide the cauliflower, cut off root and cut it into small pieces
2. Brown the butter in a saucepan, add the cauliflower, whip cream and let it cook on low heat with the lid on for about: 10 min. Pour everything in a kitchen blender, blend to fine puree, season with salt and pepper.
3. Fry the scallops in 1 tablespoon olive oil until a nice golden brown color on both sides. Add salt and pepper the seascallops when they are ready.
4. Mix spring green salad with 2 tablespoons olive oil, salt and pepper.
5. Put cauliflower puree on the plates then the seascallops, salad and finish with the remaining virgin olive oil around.

## Celebration of National Day of Sweden (Sveriges nationaldag)!

by Denver James

New Sweden began a new tradition on June 6 as we celebrated National Day of Sweden (formerly Swedish Flag Day). Of course this involved food, but it would be a mistake to think we just threw a few steaks on the BBQ! Our party was an elegant gathering of nearly 30 people treated to a menu fit for royalty! The setting was sublime. Our view from our host's dining room was a picture-perfect setting of natural beauty centered on Hartung Farm Lake. As we enjoyed artistic and delicious Swedish smörgås hors d'oeuvres, many of us chose to enjoy Gun Marie Rosqvist's garden. Her husband, Leif, the perfect host, had set up lovely round tables that were beautifully set and decorated. Elegance prevailed all evening as the guests lingered over their meal and conversed. Many new friendships were made and old friendships renewed that night. Our thanks to Leif and Gun Marie Rosqvist for hosting this marvelous event!

Some notes from attendees:

*...Thank you both so very much for the most wonderful dinner party. The food was delicious and beautifully prepared...*

*...such a delightful Scandinavian Feast...*

*...We felt as if we dined in Sweden...*

Next year, we are planning a National Day Crab Feed at Kristi's family beach house on the sand in Seaside, OR from 10 A.M. to 2 P.M. June 4. Mark your calendar now and watch this newsletter for details next year.

## Swedish garden and bus shelter at S.W.Oleson Rd. and 89<sup>th</sup>.

by Ross Fogelquist

The Garden Home C P O committee and Oleson Rd beautification committee are jointly planning to landscape and build a Swedish garden and bus shelter with the New Sweden Cultural Heritage Society. They have obtained a \$500.00 grant to build the bus shelter. Ross took pictures of Swedish bus shelters the last time he was in Sweden. One design was selected and the building plans have been submitted to Washington County for approval. Our organization also will give a \$500.00 grant for the project. The material costs have been carefully planned. A Swedish American lady landscaper is involved in plotting the garden. We will need volunteers help construct the shelter and plant the garden. A sign will be needed to identify the area as a Swedish garden and bus shelter. Ross painted the old fence located on the property in a Swedish red color. This is only temporary as the fence will need to be replaced. This will really give New Sweden a visible presence on Oleson Rd, just across the street from Fogelbo. Anyone interested in helping with this project, or if you have any plants or birch trees to donate, please contact Ross Fogelquist at 503-244-3697 or email [ross@fogelbo.com](mailto:ross@fogelbo.com).





## Report from the 82nd Annual Midsummer Festival

Event held at the German American Cultural Center on Saturday, June 26, 2010



More than 1100 Scandinavians celebrated the Summer Solstice, with much music, dancing, games and raising the Maypole (Majstång). We were entertained by three (3) groups from Scandinavia (Sigtuna Brass Band), Finland (Pekka & Perttu Accordionists) and Karelia (Folk Ensemble).

The Viking re-enactors and Encampment definitely won the hearts of kids of all ages. What more could one ask; for nice summer sun, good food and friendly people.



### Remember NEW SWEDEN & SKANDIA LODGE

BENGT'S 2010 KRÄFTSKIVA

In the garden at Fogelbo

8740 SW Oleson Road – Portland, Oregon

Saturday, August 14, 2010, Dinner 7:30 pm to Midnight

Come join us for a fun, tradition-filled Swedish crayfish party with delicious food, singing, dancing and music for all generations.

Please bring your own alcoholic drinks and one (per family or party) of the following dishes:

(serving size: 8-10 people)

Jansson's Temptation (Jansson's Frestelse)

Prince-Korv—Sausage

Meatballs

Swedish Dessert

Swedish Salads

European Cheeses and  
Knäckebröd

Make your reservations early as seating is limited to 120 maximum

#### Ticket Prices

**\$20 per person for New Sweden and Skandia Lodge members**

**\$25 per person for non-members**

Last day for reservations (if tickets are still available) is August 6. Payment must accompany reservation request. For more information and questions about reservations call:

Vicki Cole, 503-255-6697, or email [them0therthing@aol.com](mailto:them0therthing@aol.com)

An unique interview with restaurateur Stefano Catenucci at Operakällaren in Stockholm, Sweden was granted to the New Sweden Editor Leif Rosqvist in May 2010.

The interview will appear in New Sweden newsletter, Nordstjernen and Nordic Reach special edition *Victoria & Daniel* a Swedish Royal Wedding.

Stockholm restaurateur Stefano Catenacci of Operakällaren has been appointed to be in charge of the royal wedding banquet on June 19, 2010

The restaurateur for the banquet at the wedding between Crown Princess Victoria and Mr. Daniel Westling has been announced. Stefano Catenacci, Chef des Cuisines at the restaurant Operakällaren, will be responsible for the dinner at the wedding banquet, June 19, at the Royal Palace in Stockholm.

Stefano Catenacci, gracefully granted me an interview following this important announcement. It is my honor to provide you the following story about him and Operakällaren.

### **What do you think was the reason for selecting you and Operakällaren?**

“ I believe that we were chosen because we have had a long and solid relationship with the Royal Court during the last 35 years, and I have personally been responsible for all Royal banquets during the last 13 years.”

### **Who is Stefano Catenacci?**

He was born in Stockholm 44 years ago and is the Head Chef at Operakällaren, Stockholm. He is married to Therese and they have four children.

*Stefano's Chef training:* On-the-job school with my Dad, Vincenzo, in various restaurant kitchens. As part of my training for the mission as head chef at Operakällaren I have also practiced in high-class restaurants, in Italy and in France and Belgium; Restaurant "L'Gualtiero Marchesi Di Albereta" outside Milan in the autumn and winter of 1994, "Carré des Feuillantes" and "Le Divellec" in Paris in autumn 1995, and "Comme Chez Soi in Brussels winter 1996. I received my Sommelier Diploma in June of 2000.

*Source of inspiration:* The gastronomic depth of the kitchen at the Operakällaren where we have cooks representing several generations, as well as working in restaurants abroad and with skilled colleagues.

*Stefano about being a chef:* I was very young when I decided to follow in the footsteps of my father. When I was 14 years old I began to work as a cook in my parents' Italian restaurant in Stockholm, the Caina. At that time there were only three persons working in that restaurant, my parents and myself. There has never been any alternative profession in my mind ever since.

*Advantages of the profession:* The privilege of cooking excellent food every day. The creativity and continuous development of the art of cooking

### **How significant is this banquet for you?**

“ This Royal wedding dinner will be one of the most important dinners that I will ever do.”



Wedding Couple  
Photo:Scanpix



Stefano Catenacci  
Photo, Max Plunger

## How would you best describe a successful banquet?

"To know that communication in the kitchen is 100 percent, despite the stress and many tasks, while the dining room is filled with happy and satisfied guests."

Maybe these are the main reasons why Stefano and restaurant Operakällaren have received so many awards and distinctions.

Stefano himself has an impressive set of memberships and distinctions that clearly set him apart in the gastronomical scene in Sweden:

- Five red "Couvert symbols" (crossed forks and spoons) in the Michelin Guide since 1998
- Winner of the Silver medal in the Swedish contest "The Chef of the Year" in 1999
- Winner of the Gold medal in the Nordic championship in 1999
- 4th place in the European championship in Bordeaux in 2000
- Elected "Chef of the Chefs" by all the major Swedish chefs in 2000
- Award of the Swedish Gastronomic in 2003
- "The Spoon of Taste" 2007 by Lilla Sällskapet
- "This year's Werner" awarded in 2008 by Restaurants & Catering
- Member of Euro-Toques ("Artisans Chefs serving healthy food!")



## I understand you are not able to reveal the menu, but could you share what some of the popular dishes are?

"The menu is a close secret until the wedding, but typical dishes here at Operakällaren includes; at the "The Hip Pocket" (Bakfickan); Meatballs with cream sauce, potato purée, lingonberries and pickled gherkin, and in the Main Dining Room; pepper-glazed veal-shank with potato-soufflé and a "Guinness-sauce" followed by a dessert of Cloudberry-soufflé, as a couple of examples to whet the appétit."

To add a bit more; a common view expressed among other well-known Chefs in Stockholm indicates that they expect either spring lamb, veal or maybe some game as the King is an avid hunter.

But most likely no soufflé; During The Royal Couples wedding dinner, in 1976, the photo session was significantly delayed as the master photographer, Lennart Nilsson, wasn't satisfied with the pictures. The entire schedule was upset with over 100 dinner guests waiting. The then head chef responsible for the dinner, Werner Vögli, was tearing his hair out as over 100 soufflés collapsed. Nobody wants that again.

## I have heard estimates of about 300 guests. How many other chefs and line cooks will be required to complete this banquet?

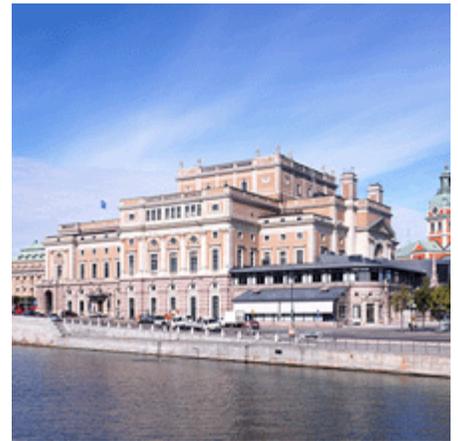
"I'm responsible together with my Pastry Chef, Daniel Roos," in managing a team of about 35 Chefs and Line Cooks to deliver a successful banquet."

## About how many large events are you responsible for in a year?

"Operakällaren has performed several State and Royal dinners per year over the past 35 years following in the footsteps of the famous Head Chefs Tore Wretman and Werner Vögli. I have myself done the same since I took over from Werner Vögli in 1996."

## What is Operakällaren?

During the 1950's Restaurant Operakällaren was worn and was running significant financial losses. Then, a group, primarily of restaurateurs, including Tore Wretman (who already owned Riche and Stallmästaregården), took up the challenge and got the national treasure rebuilt to their liking. This meant including a new modern kitchen, a wine cellar for the regulars and a new terrace in front of Café Opera (which at that time was called The Opera Grill). In addition, a new banquet room was constructed in the open terrace, and Bakfickan (The Hip Pocket) saw the light, a small fast service, similar to the "back pocket" Tore Wretman had seen in restaurants during his time in New York.



Operakällaren

Stefano Catenacci took over as Chef des Cuisines (Head Chef) at Operakällaren following the world renowned Chef, Werner Vögli, in 1996.

Photo, Operakällaren

Under his gastronomical leadership Operakällaren has obtained many awards and distinctions, setting the restaurant apart in the Swedish gastronomical scene.

Operakällaren became the overall winner in the White Guide 2010, "Årets Bästa restaurang – Totalupplevelse, Operakällaren, Stockholm" (This year's best restaurant—total impression, Operakällaren, Stockholm)

## Main Dining Room

Many find Operakällaren's Main Dining Room one of Sweden's most beautiful with its original interior of wall paintings, gilded oak panels, suspended panel ceiling and impressive chandeliers. With the addition of large mirrors, new furniture and fixtures, it has been transformed into a world class modern restaurant.



Main dining room 1895

The Main Dining Room serves international haute cuisine, created by Stefano Catenacci. The wine cellar has an extensive, exquisite selection from around the world. Operakällaren has its own wine cellar.

Operakällaren has been honored with membership in the prestigious association of restaurants "Les Grandes Tables du Monde/Traditions & Qualité" and has been rewarded in The Michelin Guide with five red 'Couvert symbols'.



Main dining room today

Photo Max Plunger

The Opera Lounge, next to Café Opera, opened in 1905. Its interior is a mixture of Art Nouveau and an aristocratic gentlemen's club.

The Opera Lounge has been and still is the meeting place for all kinds of people, a classic hangout for more than 100 years. Artists and intellectuals mix with business people who come to the Opera Lounge for lunch, dinner, or perhaps just a beer and a chance to relish the cultural ambiance and enjoy the view over the Royal Park Kungsträdgården.

The dynamic duo, Tore Wretman and Werner Vögli, worked side by side for decades, from the reopening of Operakällaren in 1961 and onwards. One issue they asked themselves was what could we do so the regulars would feel comfortable. Tore and Werner found out that those who eat out every day easily become tired of gastronomic dishes, what they want is home-cooked dishes (*husmanskost*). So that's why Operakällaren is serving Swedish home cooking. Stefano and his team are continuing this tradition.

The Hip Pocket (*Bakfickan*)

Adjacent to the Opera Lounge is the popular *Bakfickan* (The Hip Pocket), a small and intimate counter restaurant which seats only 28 guests, either at the bar or at the narrow tables set-up around.

"The Hip Pocket" opened in the spring of 1962 and specializes in presenting traditional Swedish quality cooking at a reasonable price. In the summertime, open air seating is also available facing *Jakobs Torg* and the grand *Royal Park Kungsträdgården*.

Operakällaren also has two banquet rooms: *Operaterrassen* and *Entresolvåningen*, and *Vinkällaren Nobis* (Vine Cellar Nobis)

**What does this appointment mean for you and Operakällaren?**

"We are very proud to have the responsibility for the wedding banquet and to be involved in writing the history of the Crown Princess' wedding."



Operabaren 1905



Operabaren today

Photo Max Plunger



Hip Pocket



Hip Pocket today

Photo Max Plunger

## Event calendar

by Denver James

### AUGUST

**Saturday, August 14:** Kräftskiva, our Annual Crayfish Party at Fogelbo. Reservations required, for more information and a reservation form, click here: "[Kräftskiva](#)."

**August 16-21,** Trollbacken, Swedish Language and Culture Camp for children ages 7-13 takes place at Menucha Retreat, Corbett Oregon (about 20 miles from Portland) \$370 for the first child and then \$340 per sibling Registration and payment in full are due May 20, 2010. For a brochure with an application form email [director@trollbacken.org](mailto:director@trollbacken.org), or visit the website at [www.trollbacken.org](http://www.trollbacken.org).

### SEPTEMBER

**Sunday, September 19:** Fogelbo Pancake Breakfast sponsored by Harmoni Lodge and New Sweden. From 9 A.M. until 1 P.M in the gardens at Fogelbo, Swedish Pancakes cooked on the spot with all the fixings including sausages, and coffee, milk or juice for \$6.00.

### OCTOBER

**Saturday, October 16:** ScanFeast Auction and Dinner in support of the Scandinavian Heritage Foundation. Registration required. For more information, go to the Scandinavian Heritage Foundation website at <http://www.scanheritage.org/c-49-scanfeast.aspx>

### NOVEMBER

**Saturday, November 13:** 2010 Lucia Selection Luncheon at St. Mathews Lutheran Church, Beaverton. Watch this space and your newsletters for more information as plans are finalized.

### DECEMBER

**Saturday and Sunday, December 4 and 5:** ScanFair at Portland State University. A festive celebration of Scandinavian Culture featuring ethnic crafts, foods, music and dance. Over 150 vendors and continuous entertainment on two stages. For more information, go to <http://www.scanheritage.org/c-50-scanfair.aspx>

**Saturday, December 11:** Lucia Fest. A beautiful musical program introducing Oregon's 2010 Lucia and her court. The program is followed by Swedish baked treats coffee and glögg, ring dances around the Christmas Tree and a visit by the Tomten! St. Paul Lutheran Church, 3880 SE Brooklyn St., at 4:00 p.m. For more information click here: "[2010 Lucia Fest](#)."

### FOR ADDITIONAL EVENTS LISTINGS:

The Scandinavian Heritage Foundation (SHF) maintains an extensive listing of events throughout the Portland Metropolitan area on their website at <http://www.scanheritage.org/c-57-upcoming-events.aspx>

To receive a weekly email from SHF listing Scandinavian related events simply send an email to [shf@mindspring.com](mailto:shf@mindspring.com) and ask to be added to their mailing list for Weekly Events.

New Sweden Cultural Heritage Society  
10765 SW Cottonwood St.  
Tualatin, OR 97062

### Have you Renewed Your Membership for 2010?

**Memberships are renewed each year and run from January through December. Please check your mailing label (above) on this newsletter for your current membership status. Encourage your friends to join New Sweden too and help us preserve and celebrate Swedish culture and heritage! TACK SÅ MYCKET!**

-----  
Membership Renewal or New Member Form

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ zip: \_\_\_\_\_

Phone: (\_\_\_\_\_) \_\_\_\_\_ Email: \_\_\_\_\_

Single \$20.00    Family \$35.00    Patron \$50    Scholarship Fund donation (\$\_\_\_\_\_)

Make checks payable to "New Sweden" and send to

Membership, Attn: Denver James, 10765 SW Cottonwood St., Tualatin, OR 97062

Membership questions, please call: (503) 454-0135      [www.NewSweden.org](http://www.NewSweden.org)