Message from your President - Carol Tripp

Midsummer was a very exciting, fun day at Oaks Park. We don’t have final figures at this time, but everyone felt we had increased attendance over last year. The weather was overcast, but we had no rain and it stayed quite cool. There were several new vendors, who we hope will join us at ScanFair in December. New Sweden had an information booth that we shared with the Swedish Roots in Oregon organization (SRIO). The League of Swedish Societies, of which New Sweden is a member, had a booth that sold warm korv, shrimp sandwiches, and cheese and cucumber sandwiches as well as coffee, soda and water. We did exceptionally well and kept close count on how much of each item we sold in order to adjust our purchasing for next year’s booth. Special thanks to Katarina Braaten and Clint Maurice’s daughter, Megan, who worked in the booth all day: 10-6 p.m. Each organization in the League provides 10 volunteers for Midsummer, and they are what make Midsummer so enjoyable and successful. The profit the League makes off the items sold in the booth are divided equally among all member organizations, with each receiving an equal share. Thanks to everyone who purchased food at the League booth to help us share in this event.

New Sweden will participate in Beaverton’s International Day on Saturday, July 26, 11 a.m. to 5 p.m. We will have an adjacent table with SRIO. There is no charge for being there, and it is great exposure for New Sweden, who will have an information booth. Many different nationalities take part with booths, dancing, and wonderful food, etc. Please plan to stop by.

Our next big event is Kräftskiva, the Crayfish Festival, on August 9 starting at 7:30 p.m. We had large crowds in the past, and several times people who were first in line were coming back for seconds before those in the back of the line had a chance to get their food. Consequently the selection of dishes was considerably diminished for some, and the variety of potluck dishes were not available to everyone. To avoid this problem, this year the event will be catered by the Scandinavian Café. If guests would like to bring a dish to share with their group, please feel free to do so, but there will be plenty of food for first and second servings. If you would like liquor for your evening, please bring it with you. The complete menu and details are available in the Kräftskiva article in this Newsletter. The charge is $40 for members and $45 for non-members. You will note that Vicki Cole again is taking reservations this year, and she does a splendid job of listing everyone who has paid for their reservation. You can use PayPal on our www.newsweden.org website or mail your reservation with a check to Vicki Cole.
New Sweden celebrates its 25th anniversary and Swedish Flag Day, by Ingeborg Dean

Picture a perfect June evening in Sweden…. clear and warm, sunlight reflecting in a lake, flowers all around, music and exquisite food shared with friends. That is how New Sweden celebrated its 25th anniversary and Swedish Flag Day June 6 at the home of Gun-Marie and Leif Rosqvist. The setting was perfect for looking back on twenty-five successful years of efforts to honor and keep alive the deep-rooted Swedish heritage we share here in Oregon. Ross Fogelquist, who was one of the founders of New Sweden Cultural Heritage Society, gave a speech enumerating the many and varied activities our society has been responsible for, such as the annual Lucia Fest, the August crayfish party, the huge garage sale every May to benefit camp Trollbacken and much, much more over the years. Participation in Midsummer celebrations, ScanFair and ScanFeast with much work, planning and enjoyment will continue to be a very important part of our organization’s activities.

As New Sweden celebrated its 25th Anniversary on June 6, Sweden’s national day since 2005, Flag Day before that, we ended the formal part of the evening with our beautiful national anthem “Du gamla, Du fria”.

We thank you, Gun-Marie and Leif, for an unforgettable evening, and we thank Catarina New, Portland’s great Swedish singer and musician, who with her husband, Al, provided a perfect evening with perfect musical accompaniment.

This evening was also a fund-raising event sponsored by GunMarie and Leif, with all the proceeds going to New Sweden. A part of these proceeds has been allocated to sponsor two children to attend the Language and Crafts Camp Trollbacken.

Note: New Sweden is a member of the Swedish Council of America, and members may subscribe to "Sweden and America", the quarterly magazine of and for Swedish America at half the normal price of $20 a year. That’s just $10 a year.

Please send payment to: Swedish Council of America, 3030 West River Parkway, Minneapolis, MN 55406-2361 and mention you are a member of the New Sweden Cultural Heritage Society.
2014 Walpurgis, in the North West

The Swedish and Finnish communities came together again to jointly celebrate Valborgsmässoafton and Finnish Vappu on April 30th hosted by Dave and Melinda Carter at their farm in West Linn, Oregon.

When the sun was setting in the west, after a wonderful day with a lot of sun and warm weather, we lit the bonfire and were dreaming of many more sunny days in the month of May. Members of the Scandinavian Choruses were entertaining with much singing of traditional Swedish and Finnish songs. Some verses from the song “Vårvisa”, by Olav Gertel, represents the warm feelings felt by all.

As the Walpurgis tradition calls for, many hot dogs, soft drinks and a variety of cookies were served, in celebration of a wonderful spring evening.

Many thanks to the organizations putting this event on in the Scandinavian community!

Annual Antique and Garages Sale in support of Trollbacken.

This year’s Antique and Garage Sale in May took place at Fogelbo under gray and wet conditions, but thanks to the generous donations of baked goods to the “Kaffestuga”, New Sweden met their goal of raising $1000 for Trollbacken, the Swedish Language and Crafts Camp for children at Menucha in August.

This Fund-raising event is one of the most important events during the year, and New Sweden appreciates all the efforts by volunteers and donors of items and goodies to sell, so a big Thank You to all of you!

Entertainment was provided by Lise Olden from Norway, singing songs from her CD “Waiting For The Full Moon”. New Sweden has a few CD’s for sale ($15/each).
New Sweden is participating in the 86th Annual Midsummer Event.

There was traditional Music, Dancing, Games, Kids zone and Beer Garden & Scandinavian Foods, raising the Maypole and electing the Scandinavian of the Year.

The Midsummer Day Drama…A Maypole, bolt and a small magnet!

The Maypole couldn't get up as a small bolt that help to hold the pole was missing. Somebody had played with the bolt and dropped it in to the hole, but a very aware visitor had a small magnet to fish out the bolt and the Midsummer Day Event was rescued.

What?...

Drama over!

Midsummer Event pictures

2014 Scandinavian of the Year Award

This year's award was given to Pauline Coleman of Sons of Norway, Grieg Lodge for her work in the Scandinavian community.

Other candidates were:

Carol Tripp of New Sweden Cultural Heritage Society

Alan Maples & Jody Jones of Scandinavian Men’s Choir & Scandia Ladies Choir, Friday Night Lectures Series Committee.

Jeff Klein of Nobel Lodge, Order of Vasa Harmoni Lodge, Order of Vasa Swedish Society of Linnea.

Mary Knutsen Sullivan of Daughters of Norway

Congratulations to Pauline!

Being nominated is, in itself, a great honor!
New Sweden and Skandia Lodge Crayfish Party at Fogelbo

New Sweden invites members and their guests to our Annual Crayfish Party in the garden at Fogelbo, 8740 SW Oleson Road, Portland, Oregon.

Saturday, August 9, 2014, 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.

This event will be catered by the Scandinavian Café this year. We'll enjoy crayfish, Swedish Meatballs w/gravy and lingonberry jam, boiled potatoes, Janson's Temptation, red cabbage, garden salad, and herring. Dessert will be a Prince torte style layer cake.

Bring your own alcoholic beverages.

Make your reservation, and come have a fun evening dancing to the music by Catarina New.

Members: $40: non-members $45

For more information or questions about reservations call; Vicki Cole, 503-255-6697, or email them0therthing@aol.com (0=number 0)

Please make checks payable to “New Sweden” and mail to Vicki Cole, 14344 S.E Main, Portland, OR 97233. You can also make your reservation and pay on-line with PayPal at www.newsweden.org

Catarina New - A new star on the music scene in Portland, Oregon

Catarina New is a new jazz star with a soothing, charismatic rhythm in her performances. She is the newest saxophone and vocal sensation on the jazz club scene in Portland, including clubs like Wilf’s and Jimmy Maks to mention a couple.

Catarina originates from Vindeln, a municipality in the province Västerbotten, in the northern part of Sweden and has played extensively in the New York, and Los Angeles areas prior to arriving in Portland.

Catarina played at The Swedish Flag Day Fundraising Event, SHF Midsummer Event, and she will also play at New Sweden Crayfish Party in August.

Put in to your Calendar the ScanFeast & Gala on October 4, 2014.
Crayfish - And how to eat crayfish

Crayfish, also known as crayfish, crawdads, freshwater lobsters, or mudbugs, are freshwater crustaceans resembling small lobsters, to which they are related; taxonomically, they are members of the superfamilies Astacoidea and Parastacoidea. They breathe through feather-like gills and are found in bodies of water that do not freeze to the bottom. They are mostly found in brooks and streams where there is fresh water running, and which have shelter against predators.

How to eat crayfish:

Eating crayfish takes a little bit of practice, just like eating lobster. The general idea is to twist off the tail, and pull, squeeze or suck out the meat it contains. There are some things which makes this task easier. One is to cook the crayfish just long enough, the others will be discussed below. Always check to make sure your crayfish was in fact alive when cooked. The tail should be curled and relatively stiff. As long as you pay a little attention to this, your should be able to figure out which ones should be discarded. If the crayfish was dead before cooked, it could make you sick, if eaten.

STEP 1: Take a sip of the beverage of your choice and talk about how big this one is. Break off the big legs, which could have a lot of good meat in them. To get to the meat, crack the shell with e.g. a nutcracker. Then lift up the shield-like shell, which covers the upper body, and cut or break away the head carefully below base. The stomach, which is just below the head, should come away with the head. Discard.

The grey gills are not only harmless, but good for sucking on, because normally they have absorbed a good deal of cooking liquid. If you find some “white butter” inside the shells, it’s a delicacy, as well as the roe, if any.

STEP 2: Twist and separate the tail, which contains most of the meat, and makes the whole thing worth the trouble. Bending the tail sideways works better than up-and-down. Peel off the narrow bands of shell material at the opening to facilitate removal of the meat (a couple of sections). Holding tail, gently pinch it along its length to loosen the meat. (Just like squeezing oranges helps the skin come off better). With a firm grasp at the base of the tail, pull the meat from its shell. The tail also contains the intestine, which should always be removed. You may now dip your crawfish into the sauce of your choice, and enjoy eating it.

STEP 3: Take a sip of your beverage of choice and grab another crawfish. Talk about how easy that was.
New Executive Director at SHF

**Greg Smith** was named Executive Director of the Scandinavian Heritage Foundation (SHF), effective July 1, 2014. Mr. Smith is currently Executive Director of the Sacramento Ballet and was a founding member of the Pacific Ballet Theater, now the Oregon Ballet Theater. He has managed a performing and visual arts center (Firehouse Center for the Arts in Newburyport, Mass.), a community historic site transformed into a cultural center (Casa Romantica Cultural Center and Gardens in San Clemente, Calif.), three professional ballet companies, and a classical music festival. Smith believes strongly in the place that arts, culture, and entertainment can and should play in the life of individuals, families and community.

"With his history in the performing and visual arts, as well as managing a cultural center in California, Greg is well-positioned to lead the Scandinavian Heritage Foundation to its immediate goal - to complete the fundraising to build our cultural center in southwest Portland," said Mike Nelson, President of the SHF Board of Directors and CEO of the Walter E. Nelson Company.

Smith is replacing Mike O'Bryant, who is retiring from SHF after nine years as Executive Director. O'Bryant will remain with the organization to ease the transition.

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**2014 Events Calendar**

**AUGUST**

**Saturday, August 9:** Kräftskiva, our Annual Crayfish Party at Fogelbo. This will be a catered event, reservations required, see details on page 6 or on our web-site.

[www.newsweden.org/events](http://www.newsweden.org/events)

**August 18-23,** Trollbacken, Swedish Language and Culture Camp for children ages 7-13.

For more information: [http://www.trollbacken.org/](http://www.trollbacken.org/)

**OCTOBER**

**Saturday, October 4:** ScanFeast Auction and Dinner in support of the Scandinavian Heritage Foundation. Pre-paid reservations required.

**DECEMBER**

**Saturday/Sunday, December 6&7:** ScanFair at Portland’s Memorial Coliseum.

**Saturday, December 13:** Lucia Fest at Immanuel Lutheran Church at 3:00 p.m. followed by a reception with Swedish baked treats, coffee and glögg, ring dances around the Christmas tree and a visit by the Tomten!

For more information: [www.newsweden.org/events](http://www.newsweden.org/events)
2014 Membership Renewals and New Memberships!

Memberships are renewed each year and run from January through December. Please use this form to renew now and save the cost of mailing a separate membership renewal request! You may also renew for multiple years by multiplying the annual dues amount by the number of years desired and indicating your intention on the form.

Thanks for supporting New Sweden with your dues!

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: GunMarie Rosqvist, 2845 NW Circle A Drive, Portland, OR 97229  Membership questions, please call: (503) 466-2119 or at www.NewSweden.org