

Newsletter

November—December 2007 Volume 88

Lucia Court of 2008



This Swedish festival of lights helps to brighten up the long winter nights in December. It celebrates the life of a real saint, Lucia, who was known for her kindness and love.

One of these lovely young ladies, who speak Swedish fluently, will be chosen Oregon's 52nd Lucia Queen at ScanFair, December 2. The candidates are (from left to right):

Shannon Kaufman who attends Portland Community College. She has volunteered at women's shelters and was an exchange student in Sweden her junior year of high school. Shannon is the daughter of Jinrell Cox and John Kaufman. She would like to honor her grandmother, by being part of the Lucia tradition.

Anna Kosatka, daughter of Gunilla Kosatka and a junior at Southridge High School. Anna participates in theater and choir. She is active in the Swedish community in the Portland area and assists with Trollbacken, the Swedish Language Camp for children.

Kristine Olson, the daughter of Anna and Merle Olson, has dual Swedish/American citizenship.

Born in Sweden, Kristine is an honor student (senior) at Wilsonville High School. Her hobby is running and she has lettered in track, both cross country and varsity track.

A traditional Lucia Pageant will be held at St. Paul Lutheran Church, 3880 SE Brooklyn Street (between Powell and Division) in Portland on Saturday, December 8, 2007, and the festivities start at 4 PM.

The Lucia Court will lead the procession and the pageant promises wonderful music of the season by the children of the Swedish School in Portland, Joan Paddock, Joel Godbey, Sara Spencer, Gunilla Kosatka, Anna Kosatka, Anna Frida Abrahamsson, the Scandinavian Men's Chorus, and the Scandia Ladies Court.

Following the program there will be dancing around the julgran (Christmas tree) and a visit by the Tomten. Traditional Lucia Day buns, cookies, pastries and cakes will be served. There will also be coffee, punch and glögg.

Admission is \$6.00 for adults; \$3.00 for seniors, students and children 2-16 years old. A maximum charge for family will be \$20.00.

The event, sponsored by New Sweden, is a major celebration.



Enjoy the sights, sounds, tastes and traditions of this popular Scandinavian Festival and Market. On Saturday, Dec. 1, the hours are from 10 AM to 5 PM; Sunday, Dec. 2 from 11 AM to 4 PM; at Smith Memorial Center, Third Floor, Portland State University, 1825 SW Broadway in Portland. Admission to ScanFair is \$6.00 for adults; Seniors and Students—\$5.00; Children under 12—Free.

New Sweden will again have the sheafs of wheat available for sale at their table. We are in need of volunteers to serve, so if you would like to participate, please call Ross Fogelquist at 503-244-3697.

On Sunday afternoon at 1:00 PM, Oregon's 52nd Lucia Queen of Light will be crowned.

New Sweden Members are asked to help with the refreshments for Lucia on Dec. 8. This is a time to share your cookies, buns, pastries and cakes! Please call Ross at 503-244-3697 for information.

Sweden unfolded in front of our eyes as our Silja Line ship steamed its way to Stockholm. Well, I was up at 5:00 a.m., but Denver was sound asleep! The stugas on the little islands, and along the shoreline, were welcoming us back. Fifteen months ago, we discovered many relatives, and they asked us to return. We took them on their word. The Jonasson family reunion in Listerby was replete with men who looked exactly like my father and twin brother. We were guests in my cousin's house for five days. This house was built by my great grandfather, Jonas Jonasson. My grandfather left Sweden in 1911, never to return. As we were preparing to bid adieu to my family, Sven-Erik, my cousin, presented me with a small hand tool that great grandpa Jonas used when building the house in 1893. It was an emotional time.

My grandmother's family was equally as welcoming. Several of our relatives live in Lidköping. We went out to the house where my great grandparents raised their large family, including my grandmother. The house she left in 1919 when she, her mother, sister and two brothers came to America to join the rest of the family who had already immigrated. Per Svensson, my great grandfather, had passed away. The house is abandoned, so we brought home a few small mementos from the house. It was sad, but I was honored to return just one more time. The house will likely be demolished in the near future.

Mora brought a fabulous visit with Arne and Helena Persson! After a drive around Lake Siljan (so beautiful in the fall), we spent the night in Helena's stuga. Moose pancakes were artfully prepared by Arne in the fireplace. We slept tight. I wish to report that Arne and Helena are living a good life. They are content. We are pleased to count them as friends. Ask me about the bear warnings!!

Gamla Stan awaited us at the end of our long journey. I love to wander the streets, just to see where I'll end up. We won't mention that Denver drove where no man has driven before, right into a pedestrian square! I was in shock. The Swedes helped guide us out, ever so gently.

Next year, the Göta Canal.



Vedbladstorp: This is the home that Kristi's Grandmother grew up in. It is located in Årnäs Sweden, on Lake Vanern, just north of Mariestad.



Kristi and Denver James standing in the doorway of Vedbladstorp.

Arne Persson at the Stuga cooking pancakes to serve with Moose meatballs the night we stayed with him and Helena in Helena's stuga near Rättvik, Sweden.



Sven-Erik Jonasson is the nephew of Kristi's Grandfather, Gustav Adolf Johnson. Gus changed his name to Johnson from Jonasson after he immigrated. Kristi and Sven-Erik are holding wooden carpenter planes that Jonas Jonasson, Kristi's great grandfather used in his work as a carpenter. Sven-Erik gave the small plane Kristi is holding to her as a memento of her Great Grandfather.

There is no limit as to what can be accomplished, if it doesn't matter who gets the credit.

Richard Knuth

2007 Dal-maling Season

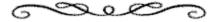
The 2007 "Traditional Swedish Folk-art" class season is currently winding down before the upcoming holiday season. GunMarie Rosqvist led four very successful painting classes, in March, July, October and November respectively at the Scandinavian Heritage Foundation (SHF) building. The classes provided the students with cultural insight into "Traditional Swedish Folk-art". In the classes emphasis was on painting techniques such as; pattern use, basic stroke work and how to handle the paint to obtain best results.

"Dal-maling" and "Kurbits" paintings were painted figure configurations scenes, inspired by religious books, and the areas around them were filled with stylized flowers. The word "Kurbits" refers to a gourd-plant in an illustrated biblical scene, which subsequently got to be synonymous with stylized flower-paintings of Dalarna. Some of the patterns used were painted on canvas-board or directly on the walls, while others were painted on wooden-ware that was used in the home.

In August, GunMarie was asked to be a guest speaker about Swedish "Dal-maling" at the children's Swedish Language-camp Trollbacken. It was a very positive new experience for her. The kids wanted to paint/create a Swedish art-work by themselves. Maybe we can give them their chance to do that next year.

GunMarie will be at ScanFair, December 1 and 2, where she will be painting, and offer some of her art-work and hand painted craft for sale.

Due to popular demand in the Scandinavian community of Portland to learn and practice Dalmaling, new classes are planned for mid first quarter of 2008. The new class schedule with be announced on New Sweden and SHF websites with a description of the projects planned.



The best way to have a friend is to be a friend!

When you are right you can afford to keep your temper; when you are wrong, you can't afford to lose it!



Ross Fogelquist at the tray painting class.



Esther Jarnport with her finished tray!!



GunMarie helping two of the painters, Ingeborg and Marilee.

'Julen' - Christmas

Christmas in Sweden is a time of gathering in, of friends and family drawing together around the hearth.

This is the darkest period of the year in Scandinavia, a season that could be unusually depressing were it not for the light of Advent candles in the windows, the warmth of hot mulled wine and the yeasty smell of fresh-baked saffron bread counteracting the gloom.

The height of the celebration is Christmas Eve, the 24th of December, followed by the two holidays Christmas Day and Boxing Day. Christmas festivities involve numerous traditional activities and attributes, the most important of which are the Christmas tree, the Christmas meal and the visit of the tomte (Christmas gnome).

Introduced in Sweden from Germany, the Christmas tree has been a part of Christmas in Sweden since the 1700s. It was not until the present century that the custom became general. Nearly every Swedish household now brings in a tree one or two days before Christmas and decorates it with sparkling objects, gaily wrapped candies, glass bulbs and so on.

The tree is kept watered and many households keep their tree until the very end of the holiday, which falls on the twentieth day after Christmas, Knuts Day in the Swedish calendar.

Christmas Eve is the height of the festivities. Traditionally it is a day when no work should be done other than seeing to one's livestock. This is the day of the Christmas feast, which comprises a smörgåsbord including a few traditional dishes such as ham, pickled pig's feet, lutfisk and rice porridge. Lutfisk (literally: lye-fish) is most likely a throwback to a period of fasting from pre Reformation times. It is a dish prepared of ling that is dried and then boiled. The Christmas feast also includes a tradition called "dipping in the kettle" (dopp i grytan), in which the assembled family and guests dip bits of bread in the broth left over after boiling the ham. Both lutfisk and "dipping in the kettle" are actually a poor man's

fare from olden days, but they live on thanks to their role in holiday festivities.

After the meal, it is time for a visit from the tomte. He was believed to live under the the floor boards of the house or the barn.

In Scandinavia,
Pixies or Nisse is a
household spirit that is
responsible for the
care and prosperity of
a farm or family. A
Nisse is usually described as a short man
or woman (under four



feet tall) wearing a red cap. While belief in guardian spirits is a very old tradition in Scandinavia, belief in Nisser was prominent in the late eighteenth and nineteenth centuries in Denmark, southern Norway and southern Sweden. Many farms claimed to have their own Nisse. The Nisse took an active interest in the farm by performing chores such as grooming horses, carrying bales of hay, and other farm related tasks. These chores were usually done much more efficiently and effectively than by their human counterparts.

However, Nisser could be temperamental, to say the least. If the household was not careful to keep its Nisse satisfied --usually in the form of a single bowl of porridge with butter in it left out on Christmas Eve -- the spirit could turn against its master.

In the 1840s the farm's Nisse became the bearer of Christmas presents in Scandinavia, and was then called "Julenisse" and has been associated with Christmas ever since.

The Swedish "Jultomte", the Norwegian "Julenisse", the Danish "Julemand" and the Finnish "Joulupukki" still has features and traditions that are rooted in the local culture: he doesn't necessarily retreat to the North Pole, but lives in a forest, field or stream nearby, or in Denmark he lives on Greenland, and in Finland he lives in Lapland; he or she does not come down the chimney on Christmas night, but arrives through the front door, delivering the presents directly to his household friends.

A Highlight of my trip to Sweden

GunMarie Rosqvist

When I traveled to Sweden early this fall, I knew that I would have an opportunity to see a very special summer exhibition, called "Folkkonstens Guldålder" (The Golden Age of Folk Art) of old dalapaintings in the Leksand Museum. I was so excited and marveled at every one of the old canvasses on display. I wasn't allowed to take pictures, so I tried to pack as much information as possible into my memory-cells. I want to use this information, to better my own interpretation of this old Swedish Folk Art, into my paintings on the subject.

I came across a newspaper article about one of the last living true Dala-painters, Gunnar Lindh. I got my courage up and found out how to get in touch with him. He welcomed me for a chat at his log-cabin outside Krylbo in Västmanland (just south of the border of the county of Dalarna). For three hours, over a cup of coffee, we talked about Dala-painting, compared techniques and struggles (which every artist experiences!).

I like to paint in oils, but Gunnar uses acrylic paint, which dries faster, as he tends to put his arm onto his artwork, as he paints it on a vertical surface. He has developed his own characteristic style with very precise borders, and including Viking "runestones" (runstenar) from around Sweden into his

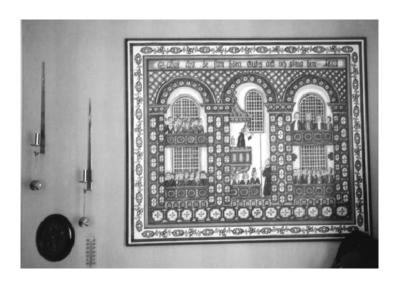
paintings. His paintings are very colorful and refreshing.

Gunnar was born in Gamle Byn in Avesta. He took a course in painting 20 years ago, but has always liked to draw and paint. He has worked as a welder at the Ironworks of Avesta. He also worked with glassmaking at Rejmyre Glass Factory for 14 years. He is now retired and paints (he is working on an order from an American in Minnesota), or works on his never-ending projects around his homestead.

I truly enjoyed meeting this man and his art.



Gunnar Lindh, Dala painter, in his kitchen.



Motis on wall in Gunnar Lindh's Swedish home.

Risgrynsgröt, Rice Pudding (Serves 4 to 6)

3 cups water

1 and 1/2 cups arborio or other short-grained rice

2 and 1/2 cups whole milk

1/2 cup heavy cream

1 teaspoon cinnamon, optional

1 Tablespoon brown or raw sugar

Bring water to a boil over medium-high heat. Add rice. Stir once, cover. Turn heat down to lowest setting

and simmer 20 minutes without removing cover. When rice is done, stir in the milk and cream over low heat, adding more liquid if necessary to reach creamy consistency. Remove from heat. Let rest for about an hour, preferably on a thick wooden cutting board. Pour into serving bowl, sprinkle cinnamon and brown sugar, serve immediately or refrigerate until serving time.

(Just in case you don't have a favorite porridge recipe to keep the Nisser happy.)

Nordic Business Council Luncheon

Come celebrate our business connections with Nordic countries at the Scandinavian Heritage Foundation's Nordic Business Council at the luncheon that will be held December 13, 2007, from noon to 1:30 PM, at the University Place, Portland State University, 310 SW Lincoln, cost \$20.

Meet Charlotte Jorst, co-founder of Skagen Designs (Danish designed watches), sponsored by Nielsen's Jeweler's – proud carrier of SKAGEN watches. See www.skagen.com for more information on Skagen Designs.

The Nordic Business Council is a good chance to network with people interested in conducting business with Nordic countries. Let us know if you want to be included on the invitation list and in our Business Directory.

If you wish to attend the luncheon please RSVP by noon Dec. 10 to Sassa at (503) 977-0275 or shf-sassa@mindspring.com for Nordic Business Council luncheons.

Plan your future lunch for March 20, 2008 with David Chisholm and James Dunn from MAERSK Line (a company of A.P. Moeller).

News from Sweden

In accordance with a Swedish Parliamentary decision aimed at improving document security, all of Sweden's Embassies and Consulates General will install photo stations during 2007 and passport application procedures for Swedish citizens are changing to increase the security of travel documents. Detailed information can be found on the Embassy website

His Majesty Carl XVI Gustaf of Sweden opened a <u>seminar</u> in Washington D.C. last week where 46 leading companies from around the world requested that governments collaborate on developing a global framework to fight climate change. The companies will cooperate in the global business initiative called 3C (Combat Climate Change). Lars Josefsson, president of the Swedish power company <u>Vattenfall</u>, is the founder of the 3C initiative.

Pia Sundhage of Sweden, has been named coach of the Women's National Soccer Team through the 2008 Beijing Olympics. Sundhage had a long career as a player and has coaching experience in Europe, and Asia as well as in the United States where she coached in the Women's United Soccer Association.

Article from Swedish Council of America Newsletter

Bygdeband - A New Initiative from Genline

Genline is an affiliated organization of the Swedish Council of America. Recently a new agreement was reached between Genline (Sweden's only complete digital archive for genealogy research online) and SCA to offer SCA members a discounted subscription rate when using Genline.

Genline is expanding its business with Bygdeband, a social networking archive and a historical treasure chest for the local heritage researcher, for the genealogist and for the person interested in his or her own history of Swedish descent. With Bygdeband, you can search places and people, share your digitized information with other people as well as link your documents and pictures to people and places.

Bygdeband gives you unique access to information which has not been available until now. With the map function, you can search and see places linked to a certain person. You choose which information you want to share with others and which information you want to keep private.

The sites www.bygdeband.com will be launched in the first quarter of 2008. For more information about Bygdeband send an email to usinfo@genline.com.

Glögg is a mulled drink, glögg is traditionally made with red wine; a non-alcoholic version can be made with a mixture of black currant and apple juices. In either case, glögg is traditionally served with a spoonful of almonds and raisins in the bottom of the small glögg glasses.

5 whole white cardamom pods, cracked

- 2 whole cloves
- 1 1-inch piece of cinnamon stick
- 1 teaspoon dried orange peel
- 2 Tablespoons brown sugar
- 1/3 cup Madiera wine
- 1 cup good-quality red wine such as burgundy

Put all of the ingredients in a stainless steel pan and slowly heat but do not boil. Strain and drink immediately or for stronger flavor, let spices steep for several hours or overnight; strain and gently reheat

Lucia Dagen (Lucia Day) Celebration

Sponsored by the New Sweden Cultural Heritage Society

Saturday, December 8, 2007 at 4:00 PM

St. Paul Lutheran Church

3880 SE Brooklyn St. Portland, OR

(between Powell and Division)

A Traditional Lucia Pageant.

The Lucia Court will lead the procession of Lucia maidens and sing several songs.

Following the program there will be lots of Swedish goodies, music and dancing around the tree amd a visit from the Tomte!



Admission: \$6.00 Adults \$3.00 Seniors & Students, Children 2-16

Maximum per family \$20.00

Calendar of Events

Dec. 1 and 2 2007 ScanFair, the Nordic holiday festival market at Smith Center, Portland State University

Dec. 8, 2007 Lucia Dagen (Lucia Day) Celebration — St. Paul Lutheran Church — 3880 SE Brooklyn St. Portland, OR

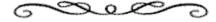
Nordic Business Council Luncheon, University Place, Portland State University — noon to 1:30 PM

Stilla Natt (= Silent Night, Holy Night)

Stilla natt, heliga natt, allt är frid, stjärnan blid skiner på barnet i stallets strå, och de vakande fromma två. Kristus till jorden är kommen, oss är en frälsare född.

Dec . 13, 2007

Stora stund, heliga stund, änglars här går sin rund kring de vaktande herdarnas hjord. Rymden ljuder av glädjens ord: Kristus till jorden är kommen, eder är frälsaren född. Stilla natt, heliga natt, mörkret flyr, dagen gryr. Räddningstimmen för världen slår, nu begynner vårt ljubelår. Kristus till jorden är kommen, oss är en frälsare född.



Merry Christmas

All kinds of good wishes for all kind of good things, at Christmas and through the year to all.



(continued in next column)

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

Membership for 2008 (New or Renewal)

Tusen Tack to one and all for the high rate of membership renewals we received for 2007. Your generous support makes it possible for us to host and participate in many cultural events, such as our upcoming Lucia Celebration.

Our membership dues are renewed each year at the beginning of the year. If you'd like to renew or join for 2008 now, just send in the form below with your check. If you have questions, please contact our Membership Chair, Denver James at email denverims@aol.com, or by phone at 503-454-0135.

Membership Renewal Form					
Date:					
Name:					
Address:					
City:	State	Zip Code			
Phone Number: (_) e-mail:				
Single \$20.00 _	Family \$35.00 _	Patron \$50.00	Scholarship Fund		
Each membership includes a subscription to Nordic Reach magazine. Make checks payable to New Sweden.					
Send completed form and check to Membership Chair:			Denver James,		
			10765 SW Cottonwo	ood Street	
			Tualatin, OR, 97062		
			Telephone (503) 454-0	0135	