

Message from your President - Carol Tripp

Fall is upon us and there are many exciting events coming up for the Swedes in the Northwest. We have ScanFair at the Memorial Coliseum on the first weekend in December: December 5 and 6. We will be setting up the New Sweden tables on the Friday morning before this event. If you would like to join us for this set-up or volunteer to be at the table Saturday and/or Sunday, please let us know: Carol Tripp 503-617-6826 or

carol.tripp@frontier.com. You can check our website for the schedule. Also, you may want to contact a New Sweden Board member for additional information. On Saturday, December 12, New Sweden is sponsoring the Lucia Festival. Jimmy Granstrom will read the Christmas poem, Tomten, at the Lucia service. For the party following the service, we will need a supply of baked goods for the reception. Please bring your wonderful baked goods to the kitchen at the church for all to share.

This is a very exciting time for the New Sweden Board as we work closely with SHF on several jointly sponsored events, and as our membership increases. Be sure to check our website frequently since it is kept up to date on all activities for Portland area Swedes.

As I leave the president's position, it is with great enthusiasm for the future of the New Sweden Cultural Heritage Society. We have made progress over these past years. We became a legally registered 501(c)(3) organization under the charitable trust and corporation act with the Oregon Department of Justice; as a domestic nonprofit corporation with the Oregon secretary of state; and are registered as a public charity with the IRS for deductible contributions to the New Sweden Cultural Heritage Society. The 2015 Midsummer in Oaks Park had the highest attendance we've ever had. Do join New Sweden as often as you can. We would like to have some new board members in 2016 and hope you will consider joining this exciting board as they make decisions that affect the organization.



In memory

Doreen Dwigans, a long time member of New Sweden and very active musician in the Scandinavian community, passed away after a long battle with cancer. She provided accordion music for countless events in the past 35 years. Her service will be held on November 13th at St Andrews Lutheran Church, 1245 S.W. Butner Rd., in Beaverton, at 2:00 PM.



New Sweden Cultural Heritage Society



New Sweden, Skandia Lodge and the Scandinavian Heritage Foundation held the traditional Annual Swedish Crayfish Party in the garden of Fogelbo. There was 90 tickets sold for the event and it was a very nice evening with Swedish food and music.

New Sweden Culture Heritage Society sponsored one Swedish film during the New Scandinavia Cinema event at the Portland Art Museum.

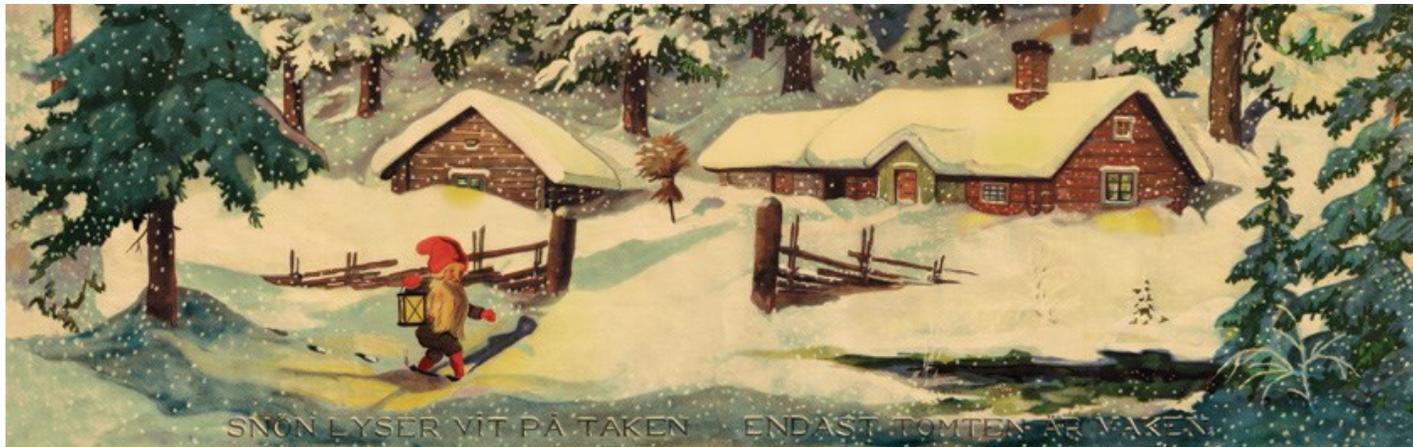
The film by Stig Björkman “Ingrid Bergman: In her own words” was shown on Friday October 23, 2015.

More information about **Ingrid Bergman**; She was a Swedish actress who starred in a variety of European and American films. She won three Academy Awards, two Emmy Awards, four Golden Globe Awards, a BAFTA Award and the Tony Award for Best Actress. She is best remembered for her roles as Ilsa Lund in *Casablanca* (1942), and as Alicia Huberman in *Notorious* (1946), an Alfred Hitchcock thriller starring Cary Grant.^[3]

Before becoming a star in American films, she had been a leading actress in Swedish films. Her first introduction to U.S. audiences came with her starring role in the English-language remake of *Intermezzo* (1939). Selznick started Bergman with a one-film role at her insistence (*Intermezzo*), then signed a four-film contract (also at her insistence) rather than a typical seven-year acting contract.



TOMTE POSTERS - New Sweden Fund Raiser at ScanFair



When Steve Michelsen's grandfather immigrated to America around 1920, among the things he brought with him was a poster, a bit of art that reminded him of home. The tomten poster, a Swedish Christmas decoration, was a gift from his Swedish relatives. Steve's father, born in 1928, told Steve the poster decorated the walls of his home every year at Christmas for as long as he could remember.

Though it was carefully stored each year, over time the poster began to show its age: creased, torn, taped and re-taped, holes poked through in the corners from pushpins. Steve decided that this piece of his family's history should not (literally) fade away, but instead be thoughtfully restored. Last year, he spent many hours in front of his computer restoring the tomten poster, digitally undoing the creases, tears and pinholes.

Steve's first intention was to create prints for himself and his siblings, who like his father, grew up enjoying the picture every Christmas. When Steve saw how nicely the restored print looked, he wanted to share his family's tradition with others.

New Sweden is excited to have the opportunity to market this beautiful poster. The winter scene depicts a traditional Swedish tomten - guardian of family and farm. Tomten posters will be available for purchase at Scan Fair and limited venues during the Christmas season, or you can contact Kristi Gustafson, 503-663-2772. The price is \$16 which includes a protective shipping tube.

Come and Taste traditional Scandinavian Food at Nordia House - Broder Söder Café

8800 Southwest Oleson Rd.
Portland, OR 97223

Open: Tuesday - Sunday: 9am - 3pm

[971] 373-8762

brodersoder@gmail.com

FRUKOST / BREAKFAST	BORDS	MIDDAG / LUNCH
ÆBLESKIVER (DANISH PANCAKES) - 10 served w/ homemade lemon curd & lingonberry jam PYTT I PANNA (SWEDISH HASH) small cubed potatoes cooked w/ bell peppers & onions, topped w/ a soft baked egg & pickled beets served w/ walnut toast <i>smoked trout - 13</i> <i>pork shoulder confit - 13</i> <i>ham & smoked red onion - 13</i> <i>seasonal vegetable - 11</i> LESE - 13 Norwegian potato crepes filled w/ ham, farmers' cheese, & cherry tomatoes, topped w/ 2 soft baked eggs & greens FORLORADE ÄGG (LOST EGGS) - 13 2 eggs on a bed of sliced ham & spinach, baked under breadcrumbs in a cast iron skillet SEASONAL GRIDDLE-CAKES - 12 w/ chicken apple sausage, 2 soft baked eggs, sour cream & syrup BREAKFAST SANDWICH - 11 bacon, Swedish farmers' cheese, spinach, 2 soft baked eggs, grilled scallion, & herb cream BAKED EGG SCRAMBLES - 12 served w/ walnut toast & a choice of side choose a side & select one of the following combinations: <i>ham & farmers' cheese</i> <i>sausage, chive, & smoked onion</i> <i>seasonal vegetable</i> TOASTED PORK SHOULDER CONFIT - 13 served w/ 2 soft baked eggs, dill aioli & a choice of side	SÖDER - 13 smoked trout, gravlax*, thick ham, roasted beets, taste of soup, fruit, brown bread, rye cracker, & flaked FIKABRÖD - 7 a selection of fresh pastries from our bake shop. pair it w/ coffee for a Swedish tradition SIDES DAILY SOUP POTATO PANCAKE FIELD GREEN SALAD w/ our seasonal vinaigrette SEASONAL GRIDDLE-CAKE CHICKEN APPLE SAUSAGE w/ pickled onion & mustard BACON CREAM HERRING SALAD w/ herbs 2 BAKED EGGS (ALL SIDES 4-5 LA CARTE)	KÖTTBULLAR (SWEDISH MEATBALLS) - 12 sherry cream sauce, walnut toast, & lingonberry jam served w/ your choice of side TUNNBRÖDSRULLA (HOT DOG) - 11 a beef frank w/ a potato pancake, skagen shrimp salad, pickled onion, & house mustard wrapped in lavash bread served w/ your choice of side SÖDER HAMBURGARE - 14 a seasoned beef burger on a brioche bun w/ farmers' cheese, house pickles, smoked onion, dill aioli, bacon, & greens served w/ your choice of side --OPEN-FACED SANDWICHES-- BRODER CLUB - 12 gravlax, avocado, tomato, bacon & horseradish cream served on roll/bread, a whole grain wheat bread served w/ your choice of side SMÖRRBRÖD - 12 a trio of small open-faced sandwiches -"gravlax", farmers' cheese, & curvy chicken apple salad- served on roll/bread, a whole grain wheat bread served w/ your choice of side TOAST SKAGEN (shrimp sandwich) - 12 creamy dill shrimp salad, onions, herb cream & tomato on sourdough served w/ your choice of side SALLADER / SALADS WINE ROASTED BEETS - 11 w/ fresh greens, nuts & chive all tossed in an orange fennel vinaigrette STUFFED AVOCADO - 12 w/ skagen shrimp salad, tomatoes, fresh greens & a vinaigrette. CURRY CHICKEN & APPLE - 12 w/ candied fennel, fresh greens & our seasonal vinaigrette.
FULL MENU SERVED 9-3 LIGHT TWO CUPPET CASH PER TABLE *gravlax is cured, smoked salmon, raw eggs are used in preparation of our aioli, consuming raw or uncooked poultry or eggs may increase the risk of food-borne illness.		



Christmas season is coming !

Be prepared for the baked goods starting with the traditional Swedish “Lusse bulle” or Lucia bun.

Chef's
Corner

Ingredients: (30 buns)

50 gram fresh yeast (ca 1.75 oz)

175 gram butter or margarine (ca 6 oz)

1 gram saffron

2 dl sugar (ca 0.8 cup)

5 dl milk (ca 2 cups)

1.5 teaspoon salt

1 1/2 liter wheat flour (ca 6.26 cup)

For brushing and decorating:

Egg and raisins

This is how to make them:

1. Crumb the yeast in a bucket. Melt the butter. Crush the saffron with some sugar in a mortar. Mix the saffron into the melted butter. Add the milk and heat the dough broth to about “finger warm” (body-temperature).
2. Stir the yeast with some of the dough broth. Add the rest of the dough broth, sugar and salt. Mix in most of the flour, and work the dough about 5 minutes in a mixer, or 10 minutes by hand. Strew a little flour over the dough. Let it rise under a towel until double in size (about 30 - 45 minutes).
3. Put the dough on a floured surface. Knead in the rest of the flour.
4. Divide the dough, and shape it into traditional Lucia-buns, braids or loafs to be sliced after they are baked. Put them on lined baking sheets.
5. Let rise again under a towel 30 - 45 minutes. Preheat the oven to 400 F.
6. Brush with whisked egg, and decorate by pressing in some raisins.
7. Bake in the middle of the oven about 8-10 minutes for individual buns, and braids or loafs in the lower part of the oven for about 15-20 minutes.



Swedish “Lusse bulle” (Lucia bun)



Lucia visiting in the morning

Are you interested in working with the New Sweden board in supporting all the Swedish activities we are involved in in our community, please call Carol Tripp for more information. Her phone number is 503-617-6826

You could also visit our website for more information about our activities: www.newsweden.org/Events





Left to right: Sweden's team in the FIFA Soccer World Cup 1994, Thomas "Orup" Eriksson, Håkan Bjerking and their musical adaptation of Snövit (Snow White).

Inspiration can come from unexpected places - A musical fairytale born on the eve of a Swedish sports saga, by J. Granstrom

It's July 16 1994. Sweden has just beaten Bulgaria in the Bronze Match of the FIFA Soccer World Cup in the United States. One of the greatest - and most unexpected - triumphs in Sweden's sports history is a fact. Celebrations erupted on the streets all throughout the country. During a wild night of festivities, singer/songwriter Thomas Eriksson – better known under his artist name Orup – and librettist Håkan Bjerking got the idea to write a musical adaptation of Snövit (Snow White). On that evening, Bjerking had arranged a concert with "Artister för Miljö", featuring Anni-Frid Lyngstad (of ABBA fame) at Ovesholms Castle with a number of artists, including Orup with his fellow singer/songwriters Anders Glenmark and Niklas Strömstedt – at the time better known as the musical super trio GES (Glenmark-Eriksson-Strömstedt). Following Sweden's victory, under a star-filled sky, Bjerking told Orup about his idea for Snövit, and Orup immediately embraced it. Two days later, GES would perform their hit song "När vi gräver guld i USA (When We Dig For Gold In The USA)" together with the victorious soccer team in front of 50.000 people at Rålambshovsparken in Stockholm. One of the greatest moments in Sweden's sports history was amplified by a euphoric soundtrack, written and performed by three of Sweden's most successful artists during the late 80's and early 90's.

Despite recording and/or penning many hit songs since "Guld i USA", it would take almost 15 years before Orup's musical adaptation of Snövit would get its premiere. In a production directed by Bjerking, the show was staged at Norrbottensteatern in Luleå in northern Sweden in 2010. After a successful run in Luleå, the show has been staged at several other theaters in Sweden and Denmark. The Danish production in Århus featured musical arrangements by Glenmark (of GES fame), and Danish pop star Annika Aakjaer in the role of Snow White. Could an English version of the show ever make it all the way to America, following in the footsteps of the ABBA guys Björn Ulvåus and Benny Andersson with the Broadway productions of their musicals "Chess and "Mamma Mia"? On the fairytale eve of Sweden's 1994 soccer world cup triumph in Pasadena, an idea was born which may one day turn into another Swedish success saga in America.



2015 ScanFair will mark the 31th year of this wonderful Scandinavian Christmas Festival.



Get ready to celebrate the sights, sounds, tastes and traditions of Swedish and Nordic Christmas.

The event will be at Portland Veterans Coliseum Exhibit Hall on December 5 & 6, 2015.

New Sweden will attend with its own booth at the event where you are able to meet other members and share Swedish experiences.

December 5, 2015: 10:00 am - 5:00pm

December 6, 2015: 10:00am - 4:00pm

\$7 Adult \$6 Senior \$15 Family (2 adults, 2 children) Kids 12 and under FREE

Looking forward to see you all there!

New Sweden Annual Lucia Fest

Saturday, December 12th, 2015 at Immanuel Lutheran Church, 7810 SE 15th Avenue in Sellwood 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!

The whole church is handicap accessible. The program starts at 3:00pm. If you have been to this program you will agree that the music is second to none.

The cost is: \$10 per adult and \$5 for children 4-12, children 3 years and under admitted free.

Tickets have to be bought at the entrance to the activity room in the building adjacent to the church, prior to entering the church. Please bring your baked goods donations to the social hall prior to the program. We need volunteers to help with set up and take down.

Handicap seating will begin 2:15pm. The doors will open at 2:30pm.

Contacts for more information:

Carol Tripp at (503) 617-6826 or email carol.tripp@frontier.com

Ross Fogelquist at (503) 244-3697 or email ross@fogelbo.com



2015 Oregon Lucia Application

If you are a part of a Nordic or Scandinavian organization and would like to share the news about the wonderful Lucia, Queen of Light scholarship program, please consider including this application information in your organization's newsletter:

The young woman appointed Lucia will receive a \$2,500 scholarship, and a runner-up will receive a \$1,000 scholarship.

Application deadline is November 10, 2015.

More information about the Lucia program and application form is available on SHF's web-site:

www.scanheritage.org and go to [Lucia Application Form 2015.pdf](#)



2015 Oregon
Lucia Sarah
Fagerberg

2016 Events Calendar summary

February 11-28: Portland International Film Festival. Swedish film date and time TBD.

March 6: Sunday, New Sweden Annual Meeting, 2 p.m. at Fogelbo.

April 30: Walpurgis TBD

May 6 & 7: Friday and Saturday, annual Antique and Garage sale at the West Hills Unitarian Church

June 6: Saturday, Sweden National Day

June 11 or 25: Scandinavian Midsummer Festival at Oaks Park date and time TBD (Astoria Midsummer on June 17, 18, & 19)

August 6: Saturday, annual Kräftskiva Crayfish Party, reservations required

August TBD: Trollbacken, Swedish Language and Culture Camp for children ages 7-13

October 1 or 8: Saturday, SHF ScanFeast Auction and gala.

December 3 & 4: Saturday and Sunday, ScanFair at Portland's Memorial Coliseum

December 10: Lucia Festival.

All information will be updated during the year and will appear on the web-site as well.

New Sweden Cultural Heritage Society
2845 NW Circle A Drive
Portland, OR 97229

2016 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 intension 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 ques-
tions, please call: (503) 466-2119, or at www.NewSweden.org