

## Message from your President - Kristi E. Johnson-James

What inspires a person to give time and talent to New Sweden? Personally, I enjoy the link with friends and relatives in Sweden and here in Oregon. I like the activities that provide us with authentic Swedish traditions. I like the way we feel both old and new. I like learning how to cook from some amazingly talented women. (Maude, GunMarie, Ingeborg and Anna –THANKS!

Some recipes take many phone calls!) I like going to Fogelbo where I am always warmly received. I like spending time with Denver who supports us behind the scenes. I like the enthusiasm of Leif who takes such pride in this newsletter. I like all the praise and suggestions from members. I like supporting Trollbacken, the Swedish Language Camp for children. I like being a part of SHF.



I even like holding one of the eight poles as we raise the canopies for events! But all this means nothing without you—our worthy members---who find time to volunteer. Each hour you give advances the cause of sharing Swedish culture. And it's all done in the spirit of community. Join us whenever you can, and I can guarantee a good time.

Each year in May our garage and antique sale raises money we give to support Trollbacken Language Camp. Our goal is \$1,000, and we have even exceeded this amount. Call Ross at 503-244-3697 if you wish to have a table (10% of your profits to New Sweden), or if you have goods to donate for the sale. Come for lunch too at the Stuga Café! This year we'll be holding the sale on Friday, May 14, and Saturday May 15 (from 10 am to 5 pm) at Fogelbo.

This year, your new Sweden Board has chosen to honor Swedish Flag Day (National Day of Sweden) with a lovely formal buffet at the home of Leif and GunMarie Rosqvist on June 6. The pastoral setting will not disappoint! So put on your coat and tie, iron your favorite dress, and join us for a sumptuous meal. The cost of \$35 per person includes hors d'oeuvres, salad, main course, dessert and wine (see page 7 for details).

Midsummer Fest is coming up, June 26<sup>th</sup>. Please let me know if you can give two hours of your time to help us support our League of Swedish Societies who co-host the event with SHF. Email: [Kristi7711@aol.com](mailto:Kristi7711@aol.com) or call at 503-516-0656.



# TROLLBACKEN

## SWEDISH LANGUAGE AND CULTURE CAMP

August 16-21, 2010

*For Children ages 7-13*

*A wonderful opportunity for children to learn  
Swedish language and Swedish culture.*

### FIVE DAYS OF FUN ACTIVITIES

- Arts and crafts
- Sports
- Music, singing and dancing
- Swedish foods
- Orienteering
- Language
- Campfire and storytime
- Swimming

Trollbacken is located at Menucha Retreat, Corbett, Oregon (approximately one hour drive from the Portland area). The cost is \$370 per child, \$340 with a discount for families with more than one child.

For more information or a brochure with an application form  
call

Tina Kreft-Tengblad (503) 296-4884  
or email

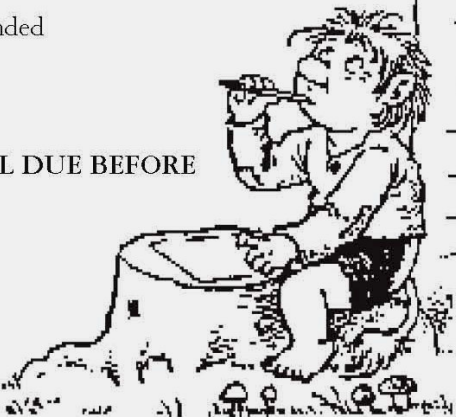
Director@trollbacken.org

website: [www.trollbacken.org](http://www.trollbacken.org)

Early registration is recommended

Space is limited.

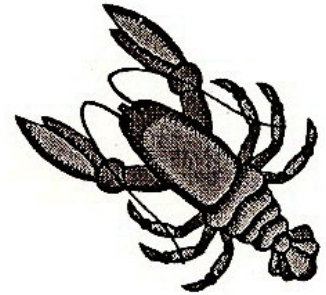
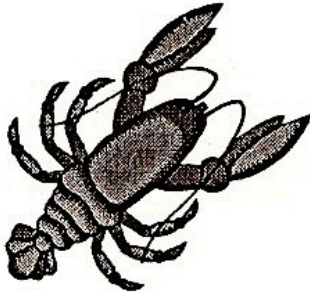
REGISTRATION & PAYMENT IN FULL DUE BEFORE  
MAY 17TH, 2010



# NEW SWEDEN & SKANDIA LODGE

Invite you to

BENGTS 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  
Sill—Marinated Herring  
Fresh Berries

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)

Please make checks payable to "New Sweden" and mail to:

Vicki Cole  
14344 S.E. Main St.  
Portland, OR 97233

**NO REFUNDS AFTER AUGUST 6**



## Chefs Corner

Biff Rydberg (close cousin to Biff Special)

**Biff Rydberg**, eller **Biff à la Rydberg**, är en lyxig variant av [pyttipanna](#). Rätten är uppkallad efter [Hotell Rydberg](#) i [Stockholm](#) som i sin tur har fått sitt namn efter grosshandlaren [Abraham Rydberg](#)



Hotel Rydberg, Stockholm

A classic that is always appreciated. It was created by a resourceful chef who wanted to use pieces of steak or beef tenderloin that was not possible to serve as they were.

Servings: 4  
400 g sirloin steak  
10 potatoes of solid type  
2 yellow onions  
Salt and white pepper  
3 tablespoons butter  
Parsley

En klassiker som alltid uppskattas. Den skapades av en påhittig köksmästare som ville ta till vara bitar av biff eller oxfilé som inte gick att servera som de var.

Antal portioner: 4  
400 g utskuren biff  
10 potatisar av fast sort  
2 gula lökar  
Salt och vitpeppar  
3 msk smör  
Persilja

### Procedure:

1. Peel potatoes and cut them into pieces. Cut the pieces across to dice. Peel onions and chop them. Cut the meat into strips.
2. Brown the potatoes in 2 tbsp butter 4-5 minutes, until soft and have color. Take it up. Brown the meat then in the rest of the butter. Take it up and fry the onion.
3. Serve the fried meat together with potato and onion in a serving dish. Garnish with chopped parsley. Different types of steak sauce (biffsteksås), or strong ketchup is suitable for Biff Rydberg. Similarly a crisp mixed salad.

Often a raw egg-yolk is served in its shell on the dish. The egg-yolk is then mixed in with the dish before eating.

### Gör så här:

1. Skala potatisarna och skär dem i stavar. Skär stavarna tvärs över till tärningar. Skala lökarna och hacka dem. Strimla köttet.
2. Bryn potatisen i 2 msk smör 4-5 minuter, tills den är mjuk och har fått färg. Ta upp den. Bryn därefter köttet i resten av smöret. Ta upp det och bryn löken.
3. Lägg det stekta köttet mellan potatis och lök på ett serveringsfat. Garnera med finhackad persilja. Olika typer av biffsteksås, eller stark ketchup passer bra till Biff Rydberg. Likaså en krispig blandad salad.

Ofta serveras också en rå äggula i sitt skal på rätten. Äggulan hälls därefter över rätten innan den ätes



*“Laga aldrig mat efter kokbok men  
läs recepten, begrunda dem, förstå dem och handla  
sedan efter eget skön.  
Mat skall skapas, inte kopieras.”*

Tore Wretman, Mera Mat&Minnen



Full text "Biff Rydberg", go to Google and type in the text "Biff Rydberg" under Search

"Tore Wretman and Hotel Rydberg", go to Google and type in text under Search





Swedish new potatoes

Long live the potatoes!  
(Leve potatisen!)



The holy grail...the Swedish nubbe!



Midsummer dish

Den heliga treenigheten S.O.S. – Smör, Ost och Sill – det svenskaste av svenskt!  
(The holy trinity S.O.S. – butter, cheese and herring – the most Swedish of Swedish!)

The taste of Swedish summer still starts with the first new potatoes of the year boiled and dressed in melted butter and chopped parsley or dill. Perhaps the taste of summer to you is Midsummer's eve, eating matjes herring with potatoes, chopped chives and crème fraise served with a cold beer and a nubbe (snaps)... Either way, it is the taste of home for most of us!

Full text "Swedish New Potatoes", go to Google Search and type in the text.

"Tore Wretman", go to Google search and type in text under Search



## Donations needed!

New Sweden Antique & Garage Sale  
Friday and Saturday at Fogelbo,  
May 14 and 15, 2010



Your contributions are needed now for this great event. The proceeds help provide our annual donation of \$1,000 to Trollbacken, the local Swedish Language Camp for Children. Donations of antiques, art, furniture, any and all gently used household goods, especially any items related to Sweden and Scandinavia are needed for this sale. We also need your donations of baked goods to sell at the "Stuga Café" during the garage sale.

Call Ross Fogelquist at 503-244-3697 if you'd like to drop off items at Fogelbo in advance. Tables are available for folks who would like to sell their own items for a commission fee to New Sweden.

Please call Ross for details if you would like to reserve a sales table.

Fogelbo, 8740 SW Oleson Road, Portland, OR 97223 near Washington Square.

AND...Plan to come and join in the fun, 10 a.m. to 5 p.m. Friday and 11 a.m. to 4 p.m. Saturday. You never know what treasures you'll find!



Stuga Café 2009



Garage Sale 2009

## As time goes by...

by Kristi Johnson-James

Have you ever truly felt time fall away? Have you ever been transported back to a moment when you found yourself standing with your family long ago? The gap of almost 100 years erased? It all began with a promise from my cousin, Sven-Erik. “Next time you come to Sweden, I’ll take you some place that is very special.” And he did!

It was one of those days in Sweden that makes you wonder how anyone could leave the country. Winter was a distant memory, and the profusion of flowers was, for a moment, distracting my thoughts. As Sven-Erik’s Saab pulled up to the train station in Johannishus, in Blekinge, the mood was somewhat somber and gentle. Why had he taken me here? I was about to be told.



Cousin Sven-Erik Jonasson and his wife Ann-Marie at Johannishus Station with Kristi’s husband Denver

“This is where your grandfather Gustav waved goodbye to his family for the last time. None of us ever saw him again.” It was all an adventure for a young man who was so loved by his family. The spirit that inspired him on that day would cause his parents to grieve and rejoice at the same time. We’ve all felt that profound “push/pull.” We want success for our loved ones, yet the pain of letting them go cannot be put into words.

The family gathered around me, and described how they’d been told he waved goodbye from this very platform....and then he was gone. Letters were exchanged, but he was never to return to Sweden.



Gustav Jonasson, about 1911

My grandfather, Gus, married Greta, and together they bore my aunt Evelyn, and my father, Ralph. All dear, dear people. Do you think that Gus, in his greenhouses full of color and heady scents, was transported back to Sweden on a lovely summer day? We cried, just as if it were today. I waved, and the train was gone.



The train whistles by the decommissioned station at Johannishus, Blekinge



Gus in his greenhouse with grandson Randy in Nebraska, about 1952



## Swedish Flag Day Celebration!

A New Sweden fund raising dinner will be held on June 6th at the home of Leif and GunMarie Rosqvist. Their home is situated in a Swedish Summer House setting at Hartung Farms just West of Portland. The dinner will be a semi-formal event with delicious food and beautiful surroundings



We will start with hors d'oeuvres, followed by the main course consisting of:

Warm Smoked Salmon	and	Roasted Leg of Lamb
Boiled New Potatoes		Potato Gratin
Dill-sauce		Roasted Tomatoes

Dinner Salad

"Maräng Swiss" dessert the Swedish way

Red and White Wine, Coffee and Tea

When: June 6th at 5:00pm

Where: 2845 NW Circle A Drive, Portland, OR 97229

Dress: Shirt and Tie

Cost: \$35 per person

Seating is limited, *ADVANCE RESERVATIONS NEEDED!*

Contact GunMarie Rosqvist at 503-466-2119 or at [leif2845@comcast.net](mailto:leif2845@comcast.net)

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## INTERNATIONALE: UNITED THROUGH MUSIC, by Hans Lundin

On March 13th the Scandia Ladies Chorus and the Scandinavian Male Chorus of Portland hosted a global music concert at St. Matthews Lutheran Church in Beaverton. The concert was titled "Internationale: United through Music" a Multi-Cultural Concert.

At this global music event six choruses performed songs in the languages of the countries they were representing. The combined Scandinavian Ladies and Men's Choruses sang two songs in Swedish. There were also German, Swiss, South Korean and Spanish/Mexican choirs each singing two songs in their respective language. The sixth choir was an ensemble that usually sings songs from various countries. At this concert they had chosen a Portuguese and a Japanese song which were quite different from what we are used to hearing. They were both very interesting and performed extremely well.

The music selection was well done, some soft mellow tones to more lively numbers such as a medley of October Fest sing-along songs by the German choir, and a piece including some yodeling by the Swiss. The final two numbers, "Let There Be Peace on Earth" and "America the Beautiful", were sung by all the choirs together standing in a circle along the outside walls of this beautiful round sanctuary. It was a truly magnificent sight and glorious sound.



Photos: Sassa Anders Carver (2), Russell Young (3)

## ***82nd Annual Midsummer Festival***

**Saturday, June 26, 2010**

11 a.m. to 6 p.m.

Music, Dancing, Games

Raising of the Maypole 1:00 p.m.

Kids' Zone 11 a.m. to 6 p.m.

Dancing 6 p.m. to 9 p.m. with Fossegrimen

Beer Garden noon to 8 pm

German American Cultural Center

7901 SE Division

\$6 adults/ \$3 children 6 - 12

Scandinavian Foods, Vendors & Beer Garden

Scandinavians have a long tradition of celebrating the Summer Solstice with bonfires or raising of the Maypole (Majstång). Here in Portland that tradition has been celebrated for 82 continuous years at the Scandinavian Midsummer Festival.

Midsummer in Scandinavia's northern climate is the biggest coming out celebration of the year and everyone is invited. At Portland's Scandinavian Midsummer Festival, it is a celebration of fertile fields, warmer and longer days with games, dancing, food, Scandinavian crafts and of course the raising of the Maypole.

However, Scandinavian roots are not required to celebrate at this summer solstice festival. As all people of Nordic descent know, it's always a fun, family friendly and important day with century old traditions.

Scandinavians in traditional dress will greet hundreds of visitors beginning at 11 a.m.. Food and crafts are available from local Scandinavian clubs and vendors. Two stages of entertainment and a beer and wine garden promise continuous entertainment with live music and dancing, all with a Scandinavian flavor. The Maypole will be raised at 1 p.m. and the Scandinavian of the Year award will be given during that festive event. Enjoy the sounds of the Sigtuna Brass Band from Sigtuna Sweden this year among the many musical and dance performances.

The festival concludes with folk dancing, 6 p.m. to 9 p.m.



## 2010 Event Calendar

### MAY

**Friday/Saturday May 14, 15:** Annual New Sweden Antique and Garage Sale at Fogelbo. (10 a.m. –5 p.m. Fri., 11 a.m.-4 p.m. Sat. Features many Scandinavian antiques and decorative items.) and a huge selection of household items (furniture, small appliances, books, clothing, etc. ) contributed by many families.

### JUNE

**Sunday, June 6:** Swedish Flag Day Celebration Dinner hosted by Leif and GunMarie Rosqvist. Reservations required, call GunMarie Rosqvist at 503-466-2119, for details.

**Saturday, June 26:** Midsummer Fest. Hosted by the Scandinavian Heritage Foundation and the League of Swedish Societies. To be held at the German American Cultural Center at 7901 S.E. Division Street. The Fest will be held from 11 a.m. to 10 p.m. For more information, check the Scandinavian Events listings at <http://www.scanheritage.org/NewWebPage/events.html>

### AUGUST

**Saturday, August 14:** Kräftskiva, our Annual Crayfish Party at Fogelbo. Reservations required, Watch future newsletters, email and flyers for a call for reservations.

**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 is 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).

### 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/NewWebPage/scanfeast.html>

### NOVEMBER

**Saturday, November 13:** Lucia Luncheon at St. Mathews Lutheran Church, Beaverton.

### DECEMBER

**Saturday and Sunday, December 4 and 5:** ScanFair at Portland State University. A festive celebration of Scandinavian Culture featuring ethnic crafts, food, music and dance. For more information go to: <http://www.scanheritage.org/NewWebPage/scanfair.html>

**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 4:00pm.

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**Web site [www.newsweden.org](http://www.newsweden.org)**

Do you know that you are able to see the "Newsletter" and many other interesting things in color on the New Sweden web-site. Go to [www.newsweden.org](http://www.newsweden.org) and enjoy!

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)