

Message from your President - Kristi Gustafson

Wishing you a Happy New Year! This year promises to be an eventful one for us as we begin to plan the celebration of the 30th year anniversary of New Sweden. This event will take place in the fall and Erik Thorin and Ross Fogelquist have started a planning committee.



Please check out the Upcoming Events in this newsletter and note them on your personal calendar. This year will bring several significant changes to our calendar of events.

In the past, New Sweden and Scandia have hosted the annual August Kräftskiva party. We were notified by Scandia that they do not have a volunteer to fill their organizational role so will no longer be working with us on the event. In the past two years, we have had to pay workers to do some of the physical work like set up and take down the tents, and move the dance floor. This has greatly reduced the profit we made. The volunteers from Scandia were helpful setting up the dance floor, tables and helping with the tents, and we will need to fill the loss of those volunteers.

We are discontinuing the spring yard sale which required a lot of volunteer hours but also brought us income. I'm hoping if we can avoid paying workers for the Kräftskiva set up and take down, but increase attendance, we can make up the loss of income from the yard sale.

This year we are working to add several cooking classes to our activities as members have expressed an interest in learning to prepare smörgåstårter, Swedish sausage, and several kinds of cookies.

Our annual Membership Appreciation meeting has been scheduled earlier than usual this year (Feb. 9) to take advantage of having Lars Berge speak. Lars is an author who lives in Sweden and wrote the book, "Vargattacken" (Wolf Attack) which is on the Swedish best seller list. See page 7 of the digital version of the newsletter for more info (we are providing a 20-page digital version and an 8-page printed version of this newsletter to encourage more people to read the newsletter on our website) for more info.

A reminder that our annual dues are due. While postage and other expenses have continued to rise, our dues haven't. One can pay up to two years in advance and save time.

Finally, we finished 2018 with a holiday bang - Scan Fair immediately followed by our Lucia Fest. A huge THANK YOU to the volunteers!!! I cannot say enough how wonderful it is when people volunteer to make these events a success.

Sincerely,
Kristi Gustafson
President

Review of past events



Craft Day and Holiday Celebration on Nov. 11

New Sweden's Craft Day and Holiday Celebration took place on November 11. Adventurous souls advanced their dipping skills and tried their hand at making the traditional Swedish Christmas branch candle - Grenljus. Maritha Rufus and Anna-Karin Lindbergh-Rednoske taught the candle dipping. Pam Martin and Karen Bloom practiced their skills in making folded strimler (star) and Ute Munger made woven paper hearts. Other than handcrafts, the event also provided everybody with holiday cheer, coffee and traditional cookies.



Review of past events



Scanfair December 1-2

Everybody had a great time at Scanfair in Portland's Veteran's Memorial Coliseum December 1-2. The New Sweden booth was very well attended on both days. Many thanks to all volunteers! The event offered lots of entertainment (including performances from New Sweden members), vendors, food and drinks. Cecilia Tidlund tried the new schnapps (the photos in this article are taken from her Facebook post). Linnea and the rest of the Swedish school worked really hard and did a great job selling beets and other treats.



Review of past events



New Sweden members performed at Scanfair on December 2

New Sweden members Gunilla Admund and Agneta Massa (together with Portland REX Studios producer/audio engineer Brent Rogers) performed songs co-written or translated by Jimmy Granström at Scanfair on December 2. The performance included translations of Swedish songs, e.g. “You Cut Right Through My Soul (Du genomborrar mig)”, by Mette Herlitz (music) and Emma Sandam (lyrics), whose musical “Trollflöjten 2.0” (a free adaptation of Mozart’s “The Magic Flute”) was seen by over 60.000 people in Stockholms parks in 2016.

The performance also included original songs, e.g. “Christmas In Portland (Julen i Portland)” written for the Portland Swedish community. The song has been performed in Swedish at Scanfair 2017, Lucia 2017 and 2018. An excerpt of the sound check for the song can be heard on this website: https://www.youtube.com/watch?v=kLkCtvDGw_s



Varelse Scanfair performance and CD release

Amy Håkanson’s band “Varelse” also played at Scanfair on December 2. The band name is the Swedish word for “creature”, and the band - consisting of Colin Stackhouse, Joe Pornianek and Steven Skolnik - explores modern and traditional Scandinavian folk music. The band will release their debut album in March. More info can be found here: <https://www.amyhakanson.com/varelse/>

Review of past events



Lucia in First Presbyterian Church, Dec. 8

This was the third year celebrating Lucia in Portland's First Presbyterian Church. The program included great performances by Joel Godby, Agneta Massa, Gunilla Admund, Catarina New, The Scandinavian chorus, the Swedish school and the Oregon Lucia court. The treats and glögg tasted really well afterwards, and everybody had a great time dancing (or watching others dance) around the tree. Santa showed up after the dancing around the tree and handed out candy bags to the kids. Many thanks to all the performers, volunteers and organizers for being part of the event!



Review of future events



West Hills Unitarian Church



Author Lars Berge

Member Appreciation Meeting and Lars Berge talk on February 9

New Sweden welcomes its members to the Annual Member Appreciation Meeting at the West Hills Unitarian Universalist Fellowship on Saturday, February 9 at 3pm. This year we will be served finger sandwiches and hear a presentation from Lars Berge, a best-selling author from Sweden who's visiting Portland. More information about Berge and his book "Vargattacken (Project: Wolf)" can be read on the next page. Berge's talk will start at 3.30pm.



Pictures from New Sweden's Walpurgis Night Celebration on April 30 2018

Valborgsmässoafton (Walpurgis night) on April 30

Valborgsmässoafton (Walpurgis Night) is celebrated on April 30th every year. The last two years the event has been celebrated at the beautiful residence of Connie and Morgan Pope, but the location for this year's event has still not been decided. More information will be provided as we get closer to the event.

“Vargattacken (Project: Wolf)” by Portland-visiting author Lars Berge

Author Lars Berge will give a presentation on his book “Project: Wolf” (over 5,500 copies sold in Sweden in a month) at New Sweden’s Member Appreciation Meeting on February 9 at 3pm (see previous page). Here’s more info about the book from the publisher website:

This is not a book about wolves. Neither is it a natural science title. It’s a narrative about mankind; human obsession, greed and ambition. And the entirely avoidable attack in which a woman was mauled and killed by wolves, in modern day Sweden.



On the morning of 17 June 2012, a young woman was found dead inside the wolf enclosure at Kolmården Wildlife Park in southern Sweden. As part of her routine, the 30-year-old licensed wolf guide had entered the pen alone, when the wolves suddenly attacked and killed her. She then lay, undiscovered, among the wolves for several hours before the alarm was raised. The question of what really happened inside the enclosure on the fateful day has gone unanswered. So, too, has the mystery of how the near-extinct Swedish wolf could suddenly make a come-back in large numbers in the Swedish forests in the mid-1980s. PROJECT WOLF is also a book about individuals who wanted to do good; who wanted to save the world. With the fervour of Michelle McNamara in *I’ll Be Gone in the Dark*, journalist Lars Berge tells the story of how nature and apex predators became an entertainment industry through humanity’s desire to control and commoditize wildlife, and our often warped relationships to nature and the animals around us.

Praise for “Project: Wolf (Vargattacken)”:

‘An extremely well-written book, both eerie and witty, about the quest to tame the wild. Superficially, the narrative is about wolves but deep down, it’s about human hierarchies.’ - Fredrik Sjöberg, author of *The Fly Trap* and *The Art of Flight*

‘A page-turner that shakes the ground under your feet.’ - Expressen

‘A spectacular piece of journalism: informative, immersive and distressing.’ - Smålandsposten

New Sweden Cooking Classes

Join us as we explore traditional Swedish recipes in our New Sweden cooking classes. Register at 503-663-2772, or kristigus@aol.com. Both spring classes are at the home of Gun Marie and Leif Rosqvist, Beaverton.

Swedish sausages: March 2, 2019, 10:00am-1:00pm. We'll create Swedish potato sausage and another sausage to be determined. Afterwards, we'll enjoy a lunch of our sausage and students will take home samples of our work. Cost is \$20, class size is 8.

Swedish smörgåstårta (sandwich cake): April 27, 2019, 10:00am-1:00pm. A popular favorite of Swedes at special occasions, smörgåstårta is festive looking and the layered "sandwich" tastes good - flavors and tastes can be adapted to one's preference. After we make the smörgåstårta, we'll lunch on our creations. Cost is \$15, class size is 8.

Semla recipe (from Maritha Rufus)

50 - grams butter or margarine

25 - grams yeast

1 ½ dl milk

1 ml (1 kryddmått) salt

½ dl sugar

½ egg

½ tsp Ammonium Carbonate (hjorthornssalt)

½ tsk cardamom

4 ½-5 dl flour

1/2-2 dl whipping cream to 8 semlor, one pack almond paste. Vanilla sugar for decoration.



Make a dough and let rest for 30 minutes. Bake out eight semla buns and let rise for 30 min to 1 hour. Bake in 400-450° F depending on your oven until golden brown.

Let the semla buns cool completely.

Cut off the top and remove the inside and set it aside.

Soften the almond paste with a fork and mix it with what you removed from the inside of the buns. Add the almond paste mixture to the buns, top with whipped cream and put back the top you removed. Sift some vanilla sugar over them.

Semla can be eaten as is with coffee or put in a bowl, where you add hot milk. This is called "hetvägg (hot wall)".

New Sweden's 2018 Year In Review In Pictures, Page 1/2



New Sweden sponsored opening reception of the Raoul Wallenberg exhibit at Nordia House on February 3



New Sweden's Annual Member Appreciation Meeting on March 18



Walpurgis Night celebration at the residence of Connie and Morgan Pope on April 30



Garage sale at Fogelbo, May 11-12



Midsummer in Oaks Park on June 9



Midsummer at Fogelbo and Ross's 80th Birthday Party on June 22



Kräftskiva at Fogelbo on August 4



Astoria Regatta and Viking Float in Astoria on August 11

Big Wine....on a medium scale.

Oregon is the number four producer of wine in the United States after California, Washington and New York, but still demonstrates a more advanced diversity that is absolute magic. Although we have over 700 wineries in Oregon, each harvesting over 60 tons of grapes per year, and producing over 3 million cases of wine, we also have a vast number of medium style (boutique's) and private winemakers, each producing from 100 cases to several thousands of cases per year of excellent wine.

In 2016 the top five grape varieties produced in Oregon were: Pinot Noir 17,744 acres, Pinot Gris 3,705 acres, Chardonnay 1,482 acres, Riesling 713 acres and Cabernet Sauvignon 626 acres.



Let us take a tour around the Willamette Valley area to find out about the two most fundamental ingredients for growing good wine grapes are: Willamette Weather and Soil (terroir).

The weather in Willamette Valley:

The Cascade and the Coastal mountain range are fundamental to creating the microclimate that make Willamette a suitable wine region. On the western ridge, the coastal mountain range protects the region from the rather cold Pacific Ocean and creates a rain shadow keeping the vineyards healthy and dry. While the cold waters are ideal for fishing, the maritime climate is too extreme, and too cold, for viticulture. The coastal hills buffer the harsher maritime conditions, but they do allow the cool ocean breezes to pass through their wider crevices into the valley. The most significant one in Willamette is the Van Duzer corridor – a channel which allows the cool ocean breeze to cool off the majority of the valley every evening around 5pm through the night. The AVA (American Viticultural Area) currently closest to the Van Duzer corridor is the Eola-Amity Hills, which is renowned for its firmer acidity and tighter tannins in the wines. So while it affects the entire valley we tend to feel the wind the most acutely in the afternoon. We can have an almost 35 degree diurnal shift. The cooling impact of the ocean across the entire valley is a fundamental element for keeping the nuance of varieties like Pinot Noir. Without it they would struggle in the heat of the Oregon summers. So where does the summer heat come from? On the other side of the Cascade mountains is the Owyhee Desert – an extreme continental climate with hot summers and cold winters. They protect Willamette from the intense heat of central Oregon. Laying between these two ranges, the Willamette Valley has a unique climate with the best of both worlds – warm and sunny enough to ripen, but cool enough to retain its trademark acidity.

The terroir in Willamette Valley:

Dirt matters in Oregon! All Oregonians actually care about dirt, and that attitude is part of the Willamette Valley terroir. The monumental Missoula floods thousands of years ago was a starting point, but before that there is an important chunk of history when Willamette effectively was a seabed.

There is also an important volcanic period in Willamette Valley’s history where rich lava flows created new land. The combination of old volcanic soils and the sedimentary soils from its life under water, give the basis to Willamette Valley’s ‘terroir’. Then came the great Missoula floods from Montana and Washington. As the floods washed through Oregon they exposed and deposited a complex mixture of soils and left a rich marshland, which provided the fertile valley floor. The flood deposit soils, though, are mainly too rich for vineyards, and are used for other crops where vigor is a good thing. The Willakenzie soils are the oldest of the soils in Willamette Valley. Understanding the fundamentals we need to develop an understanding of the ingredients for making good wine. We will now look at how Fullerton Wine is making its excellent wine.

There are three major soils of the Willamette Valley:

•Sedimentary Soils in Willakenzie, Bellpine, Chuhulpin, Hazelair, Melbourne and Dupee.

Eroded rock material can be deposited in layers to form sedimentary rocks, such as sandstone, limestone and mudstone, metamorphic rocks, such as marble, quartzite and slate.

•Volcanic Soils in Jory, Nekia and Saum.

They are often very rich in nutrients and hold water well because of their volcanic ash content. These soils are called Andisols, and they are often very young, and acidic depending on which type of volcano they come from.

•Loess Soils in Laurelwood and Cornelius.

Loess is an aeolian sediment formed by the accumulation of wind-blown silt, typically in the 20–50 micrometer size range, twenty percent or less clay and the balance equal parts sand and silt that are loosely cemented by calcium carbonate.

Given the Oregon climate and the Willamette Valley terroir, the Fullerton family, Susanne and Eric and their winemaker son Alex, with Swedish/Danish heritage, made the choice to concentrate their effort on Pinot Noir and Chardonnay grapes and wines, because that was in their mind the best chance for success. Overall, it can also be said that the Oregon winemakers make among the best Pinot Noirs in America. There are, of course, several notable California bottlings well worth savoring, but the terroir of Oregon, particularly the Willamette Valley, seems to possess the perfect aspects of soil and climate to produce Pinot Noirs that rival the better Burgundies.

The wine quality is very much dependent on the quality of the grapes. First you select the vineyards with the best grapes meeting the quality test of the Willamette considering climate and terroir.

Red Wines:

Pinot Noir

Pinot Noir Rose

Designate	AVA	Soil
Bella Vista Vineyard	Dundee Hills	Volcanic
Croft Vineyard	Willamette Valley	Sedimentary
Fir Crest Vineyard	Yamhill-Carlton	Sedimentary
Lichtenwalter Vineyard	Ribbon Ridge	Sedimentary
Momtazi Vineyard	McMinnville	Volcanic/Sedimentary

White Wines:

Chardonnay

Reserve	AVA	Soil
Lux Chardonnay	Willamete Valley: Eola-Amety Hills & Chehalen Mountains	Volcanic/Loess

What is quality when it comes to wine? Judgements, competitions, ratings, and price tag seems to be the most common ways to define quality.....but isn't one persons assessment different from an another persons, or do we blindly go on one judgement and ratings by others for our choice of wine.



Blind Wine tasting and ratings, performed by wine

Most of Fullerton's wines have quality ratings in the 90s which satisfies most peoples' guidance for purchase, positioning Fullerton Wine very well in the market.

<u>Wine</u>	<u>Vineyard</u>	<u>Rating</u>	<u>Source</u>
2017 Three Otters Rose' <small>(60% Pinot Noir/40% Pinot Gris)</small>	LaVelle Vineyard	90 points	IWR
2016 Lux Chardonnay <small>(Chardonnay barrel selection)</small>	Apolloni, Andreas and Nematniki Vineyards	92 points	PDWR
2015 Five Faces Pinot Noir <small>(100% Pinot Noir)</small>	Blend from several Vineyards	91 points	Vinous
2015 Momtazi Vineyard Pinot Noir <small>(100% Pinot Noir)</small>	Momtazi Vineyard	93 points	Wine Enthusiast

To increase the author's ability to present the information given in this article he attended a Fullerton Wine Course: Winemaking in the Winery, given by the winemaker Alex Fullerton, at the Belle Vallee Cellars in Corvallis. It was an unforgettable tour and taste of wine making and production.



Enthusiastic winemaker discussing the pressing process.

After crushing and destemming of the grapes they will pass the wine pressing stage, where they enter the juice extraction and then goes into the fermentation process. Fullerton is a strong believer in, and prefers "*Spontaneous Fermentation*" to reach the level of quality and consistency in their wines.

Spontaneous Fermentation" – What's that All About?

Spontaneous fermentation is the fermentation that naturally occurs when the wild yeast and microorganisms that the grapes bring in with them from the vineyard are encouraged to propagate. Sometimes wild yeast is referred to as "natural" yeast. The term natural is rather ambiguous. There is no such thing as artificial or fabricated yeast. All yeast — even cultured yeast — is natural. The difference is whether the fermentation is from "wild" or "inoculated" yeast.



Pinot Noir from Appoloni vineyard

The fact is, cultured yeasts have only been in the winemaking picture within the last century. For thousands of years previously, all wine was fermented on wild (indigenous) yeast. The question is, if wine ferments on its own, why do some feel the need to inoculate and some do not? "We at Fullerton want you to taste our place, and by using native yeast from our vineyard you get the fullest expression of that site". So, raise a glass to science, *and* all that we do not fully understand.

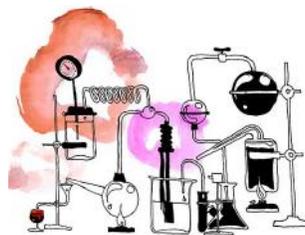
A vital step in the winemaking process, blending, assures the final product will be balanced and layered with flavorful, aromatic, and textural complexities, controlling the many steps "From Barrel to Bottle".

"Many describe winemaking as a melding of art and science".

Alex Fullerton, winemaker, and Eric Fullerton, proprietor, taste through several blends to finalize the final blend to be bottled. The winemaker are taking many notes during blending trials thus assuring the best database and history for best stability in final product.

In the maturing process oak barrels will be used which will add subtly to a wine. New oak will give it a strong woody, vanilla taste and smell. In order to build a complex and layered Willamette Valley blend Fullerton uses French oak barrels (open-top, closed top) for barrel fermentation. For the open-top tanks, they favor punch-down, whereas the closed-top tanks receive pump-over exclusively. The unique rotator barrel spins on schedule yielding a gentle extraction. All methods also receive a minimum two rack-and-returns during rotation at precise times during the fermentation process. Nearly all lots are cold-soaked for up to 10 days, and ambient yeasts carried out the fermentation. In total they use 15% whole clusters, and the wine is aged for 11 months in 29% new French oaks. Please see more information below.

Next time you open a bottle of wine crafted by an independent producer, you can sip knowing you're tasting the result of great care and attention to detail, and the artful use of taste buds.



The chemistry behind the Wine process



Fermentation, including stirring around the yeast precipitate in the batch.

More information for the interested: Fullerton Wines: Web site; www.Fullertonwines.com

Fullerton Wines began in 2011 when Alex and Eric Fullerton partnered with their good friend Roger Wallberg (see earlier article Big Wines - in smaller scale) and made some barrels of Pinot Noir. Today, Fullerton Wines crafts treasured Willamette Valley wines.

Chemistry in Winemaking: Food and Wine magazine

Definitions for rating organizations: IWR - International Wine Report, PDWR - Purely Domestic Wine Report, Wine Enthusiast, Wine Spectator, Wine and Spirits, Wine Advocate (Parker), Vinous - Antonio Galloni report.





Mats Wester plays key harp



Werner & Werner (1988)



Elisa Lindström (2018)

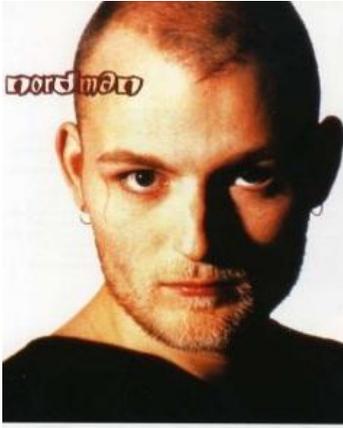
From a Christmas Ham on the run to a key harp well strung - 30 years of musical explorations by million-selling composer Mats Wester (by J. Granström)

Million-selling composer/producer and key harp musician/multi-instrumentalist Mats Wester has been involved in musical projects involving a wide range of styles, artists and songwriters over the last 30 years, from Swedish ethno pop sensation Nordman to Deep Purple's founding member Ritchie Blackmore as well as American blues rock guitarist Joe Bonamassa and the Hooters singer/songwriter Eric Bazilian, who also wrote or co-wrote many hit songs, for example Joan Osborne's "One Of Us" and Billy Myers' "Kiss The Rain" released in 1995 and 1997, respectively. One of Wester's first major productions was the 1988 release "Kockarnas skiva (The Chefs' Album)" by the fictitious "German" chefs Werner & Werner (impersonated by Swedish comedians Sven Melander & Åke Cato). The album featured "Vår julsinka har rymt (Our Christmas Ham Has Escaped)", a humoristic Christmas song written by Billy Butt, Joakim Bergman and Åke Cato, featuring the lines "Our pig disappeared, have you heard what a bastard? But he must have believed in a life after Christmas. Oh yeah, he said goodbye, and went to Hawaii, together with Miss Piggy". Today, "Vår julsinka har rymt" is considered a modern Swedish Christmas classic, and is featured on several compilation albums, for example Absolute Christmas 2018.

Thirty years after "Vår julsinka har rymt", Mats Wester is once again involved in a Christmas album, this time both as a producer and a composer. Elisa Lindström's 2018 release "Nu glittrar trädens kronor (Now The Tree Crowns Are Glistening)" features both new songs - with music by Lindström and/or Wester - as well as classics like "Gläns över sjö och strand" and "Stilla natt (Silent Night)". The album features several songs with Swedish lyrics or Swedish translations of English songs by Py Bäckman, who has known Mats since 1986 and written words for many of Wester's most famous songs.



Py Bäckman



Nordman
1994 debut album



Ritchie Blackmore
(Deep Purple)



Eric Bazilian
(The Hooters)



Joe Bonamassa

The most successful Wester/Bäckman collaboration to date is million-selling duo Nordman, consisting of Wester and singer Håkan Hemlin. Their self-titled 1994 debut album is one of the best-selling ones in Sweden's music history, and ended up selling over half a million copies over there. This is roughly equivalent to 18 million copies in the United States. Only a handful of albums, e.g. Eagles' "Hotel California", have had comparable equivalent sales in either country. Nordman's music combines traditional instruments, e.g. the key harp played by Wester, with more modern instruments such as synthesizers. Many of their most popular albums, including their debut, feature evocative and thought-provoking lyrics by Bäckman. Her lyrics often deal with contemporary issues conveyed in a timeless manner, and many of the lyrics also contain elements and themes inspired by or resembling those found in Norse Mythology and other mythologies that are or have been common throughout Sweden. Nordman's most famous song "Vandraren (The Wanderer)" has been translated to English and recorded by several artists outside of Sweden. English titles have ranged from "The Journeyman" (by Ritchie Blackmore's Blackmore's Night) to "Bird Of Prey" (by Eric Bazilian). The latter was performed by Bazilian and Wester together with a full rock band and orchestra at a Rock Meets Classic concert in Regensburg, Germany in 2013.

Also in 2013, Wester departed on a 2-year long World Tour with American blues rock guitarist Joe Bonamassa. The concerts in Royal Albert Hall and Radio City Music Hall were released on DVD. Wester is currently working on an album with his new band "The Cloudberrries", featuring Ronnie Åström and Bonamassa band member Gerry O'Connor. The first single, "On and on", featured a guest appearance by Bonamassa. The band has also recorded "Wanderer", which is an entirely different song than the aforementioned "Vandraren (The Wanderer)".



The Cloudberrries

In 2016, the English “Vandraren” adaptation “The Vagabond” was recorded separately by Inbal Rotem-Sagiv (produced by Omri Lahav) and Zak Lloyd in Los Angeles. Inbal and Omri have a long experience on working with cinematic projects as producer and composer, respectively, both in Los Angeles and in their native Israel. Producer/songwriter Zak Lloyd has worked in different capacities with a wide range of artists, including Leona Lewis and Charli XCX (Taylor Swift Reputation Tour). The original Swedish lyrics for “Vandraren” and the English translation/adaptation, by myself, Gabriel von Malmborg and Pat Cerasaro, can be read below.

Vandraren har ingenstans att gå
När han kommit fram tills slutet
Månen färgar alla skuggor blå
Han är ensam kvar därute

The vagabond searches deep inside
As the fires of hell are calling
God may save him from where devils hide
But his guardian angel's falling

Långt därborta från en enslig gård
Lyser värmen ut i natten
Väcker hungern i hans frusna kropp
Som har levt på luft och vatten

He remembers feeling warm inside
When he felt loved and protected
Distant lights now feed a starving mind
With a hunger long neglected

REFRÄNG

Det gör ont, men gå ändå
Du kan alltid vända om
Det gör ont, men gå ändå
Du är här och kom hit som en vandrare

CHORUS

Pain runs deep, you must walk on
Letting go of what is gone
Pain runs deep, you must walk on
You belong to the road, you're a vagabond

Klockan ringer för en ensam själ
Den har lånat röst av döden
Vill den illa eller vill den väl
När den räknar våra öden

Desolation echoes in his head
Since his body lost its spirit
Hollow voices from the unmourned dead
And he cannot bear to hear it

Sluta tänka, det är svårt ändå
Man får ta en dag i taget
Vandraren har ingenstans att gå
När han går vid sista slaget

Drifting deep into unending night
As his candle starts to flicker
Pale blue shadows 'neath a moonlit sky
As the fog is growing thicker

REFRÄNG

CHORUS

I had the great pleasure of meeting Mats in Spokane in March 2014. Mats told me that the original meaning of the song “Vandraren (The Wanderer)” is more that of “The Seeker” than “The Wanderer”, but that it is awkward to sing the Swedish word “sökaren (the seeker)” to the vocal melody. The original line in the Swedish version is “Vandraren har ingenstans att gå (the wanderer has nowhere to go)”, but in my English version I wanted to refer more to a seeker, hence the line “The vagabond searches deep inside”. Also, the word “wanderer” doesn’t flow that well with the lyrics, while the word “vagabond” has syllables that fall closer to the Swedish word “vandraren”. Finally, Mats mentioned that the melody for “Vandraren” has some similarities with the Swedish lullaby “Byssan Lull”, and that the strong melodies in Swedish lullabies and children’s songs could be one reason (in addition to a free public music school) why Swedish music export has been so successful.



The author with Mats Wester in Spokane, WA during his 2014 World Tour with Joe Bonamassa.



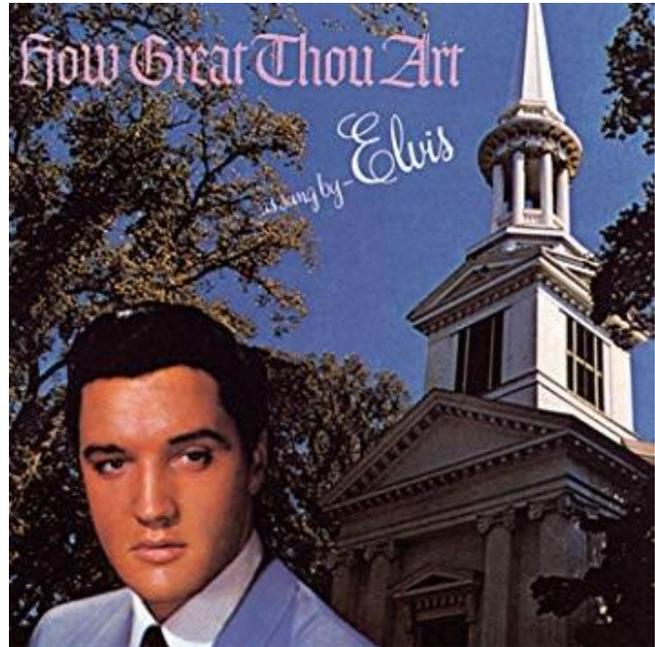
Elisa Lindström in Karlstad



Christmas Night artists Carlsson, Källgren, Lindström, Nilsson.

Returning to the present, Elisa Lindström’s “Nu glittrar trädens kronor” features many of the elements - Wester’s key harp accompaniment, arrangements and memorable melodies combined with Bäckman’s lyrics beautifully blending originality and familiarity - that made Nordman popular. Lindström is only 27 years old but has already enjoyed a long career in the Swedish music industry, including a victory in Dansbandskampen 2010 with her band Elisa’s playing Swedish “dansbandsmusik”, which can be characterized as a mix of swing, “schlager” and country. In an interview on Swedish TV4, Lindström says that she has returned to her folk music roots with “Nu glittrar trädens kronor”. Lindström toured Sweden in November and December as part of the popular annual show “Christmas Night” together with major Swedish artists Magnus Carlsson, Sofia Källgren and Tommy Nilsson. The concert, featuring Lindström’s performance of “Nu glittrar trädens kronor”, opened to rave reviews, e.g. “‘Christmas Night’ is the Christmas show answer to ‘Love Actually’”.

The concert in Karlstad was aired on Swedish TV4 on Christmas Eve. One song that was cut from the TV program was “Det är min gud (It Is My God)”, Bäckman’s translation/adaptation of “How Great Thou Art”, which is derived from the Swedish poem “O store gud (O Great God)” that Carl Gustav Boberg wrote in 1885. The song has been translated into several languages and performed by many artists, for example Elvis Presley, but was considered too religious according to the TV4 executives in Sweden. A video of the cut TV clip of the song can be heard on Facebook: <https://www.facebook.com/elisalindstromofficial/videos/365830880646924/>



Elvis Presley’s “How Great Thou Art”

From a Christmas Ham on the run to a key harp well strung, Wester’s musical versatility and originality has played a key role in a broad range of musical projects, record sales exceeding one million copies and concerts all over the world during the last 30 years.



Nyckelharpa (key harp)

2019 Events Calendar summary

February 9: Sunday at 3pm, New Sweden Member Appreciation Day, West Hills Unitarian Church, 3:00pm, 8470 SW Oleson Rd., Portland.

March 2: Saturday 10am-1pm. Cooking class on Swedish sausages, Rosqvist residence.

April 27: Saturday 10am-1pm. Cooking class on Swedish smörgåstårta. Rosqvist residence.

April 30: Tuesday at 7pm, Walpurgis Celebration.

June 8: Saturday 11am-6pm, Scandinavian Midsummer Festival at Oaks Park.

More events TBD

COMMUNICATIONS

We are relying more on emails to update our members with information that develops after the last newsletter was printed, but would be outdated before the next newsletter.

New Sweden Cultural Heritage Society
PO Box 80141
Portland, OR 97280

2019 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 (\$_____)

I prefer to receive the newsletter only by email and not U.S. mail.

Make checks payable to "New Sweden" and send to Membership Attn: New Sweden Cultural Heritage Society, PO Box 80141, Portland, OR 97280. Membership questions, please call: (503) 644-0787, or at www.NewSweden.org