

## Message from your President, Kristi James-Denver

This has been an active time for New Sweden. As we approach Midsummer, we have had many occasions to gather together. Walpurgis was so successful many are discussing expanding the evening to include a korv or two. We had the bonfire to roast them! Our thanks go out to Dave Carter and his family for hosting our evening to welcome spring. We won't mention too loudly that it did sprinkle a bit. But this did nothing to dampen the spirits of the guests. I can guarantee a fun time if you choose to join us in 2009. Next, Fogelbo was the site of yet another amazing party. Three hundred of Ross Fogelquist's friends help him usher in his 70<sup>th</sup> birthday. Incidentally, it was Fogelbo's 70<sup>th</sup> birthday as well. The sun cooperated, and we had a wonderful time greeting old friends, and making new ones. Many young children added to the party. We New Sweden members love to include the young ones. Please know they are welcome. May 30<sup>th</sup>, we returned to Fogelbo for a more somber gathering. The Swedish Consulate shuttered its doors, leaving Swedes to travel to Los Angeles or Seattle for their official business. We all join in thanking Ross for all he has done, and hope to reestablish a consulate here once again. Never say never!



Midsummer is approaching, and two of our members have been hard at work planning for a most successful event. Gun Marie Rosqvist and Ingeborg Dean will create a little bit of Sweden for all of you who visit our booth. The Scandinavian Heritage Society and The League of Swedish Societies will host 80<sup>th</sup> Midsummer. For the third year, we will meet at The German American Cultural Center at 79<sup>th</sup> and S.E. Division on June 28<sup>th</sup> from 11:00A.M. to 9:00 P.M. (Booths close at 6:00 P.M.) Arrive hungry, and you will not be disappointed.

Kräftskiva promises to be another great time to gather. New Sweden and Skandia Lodge co-sponsor this event at Fogelbo. The date is August 16, 2008. The party begins at 7:30. Bring your favorite dish, Swedish style. Vicki Cole is taking reservations again this year, as I'll be in Sweden all of July. (503) 255-6697.

It is with sadness that I inform you that Arvis Franks has retired her pen as the editor of our newsletter. As editor, she followed in the footsteps of John Hanson, and left her own very positive mark on the publication. I would like to express my personal thanks to Arvis for a job well-done. Her skills have been appreciated by all of our members. I'm pleased to say I hear from many of you who read every word! When all was looking grim, Leif Rosqvist stepped up to the plate, and has taken over as our newsletter editor. Thank you Leif! Arvis has assured Leif she will offer advice whenever he needs it.

My mother and I are visiting Iceland and Sweden this summer. The Göta Canal awaits us. I will have a full report upon my return. Many of you travel to Sweden, and we would love to chronicle your trip in this newsletter. Pictures are always appreciated.

## Midsummer

**The meaning of Midsummer** may simply refer to the period of time centered upon the summer solstice, but more often refers to specific European celebrations that accompany the actual solstice, or that take place 24 June and the preceding evening, related to the birthday of Saint John the Baptist. European midsummer-related holidays, traditions and celebrations, many of which are pre-Christian in origin and have been Christianized as celebration the Native of St. John the Baptist and "Saint John's Day" festivals, are particularly important in the Scandinavian countries, Europe and the USA.

In modern Sweden, *Midsummer's Eve and Midsummer's Day* (Midsommarafton and Midsommardagen) are celebrated from the eve of the Friday between June 19-25. The main celebration take place on the Friday and the traditional events include raising and dancing around a huge maypole. Before the maypole is raised, greens and flowers are collected and used to cover the entire pole. Raising and dancing around the maypole (*majstången* or *midsommarstången*) is an activity that attracts families and many others. People dancing around the pole listen to traditional music and many wears traditional folk costumes. The year's first potatoes, pickled herring sour cream, and possible first strawberries of the season are on the menu. Drinking songs are also important to this feast, and many drink heavily.

Because Midsummer was thought to be one of the times of the year when magic was strongest, it was considered a good night to perform rituals to look into the future. Traditionally, young people pick bouquets of seven or nine flowers and put them under the pillow in hope of dreaming about their future spouse.

Midsummer celebration is also held throughout the US. The NYC Swedish Midsummer celebration in Battery Park, New York, attracts some 3 - 5,000 people annually, which is one of the largest celebrations after the ones held in Leksand and at the Skansen Park in Stockholm. Midsummer is also celebrated in other places with large Swedish populations such as Portland and Seattle on the west coast.



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### ~~ 80th Portland Annual ~~

#### **Scandinavian Midsummer Festival 2008**

*A summer solstice celebration for the entire community*

Presented by

The Scandinavian Heritage Foundation &  
The League of Swedish Societies

Saturday, June 28, 2008

11 a.m. to 6 p.m.

Dancing 6 p.m. to 9 p.m. ~ Music by Fossegrimen

Rising of Maypole 1 p.m.

German American Cultural Center

7901 SE Division Street ~ Portland, OR

Admission: \$5 Adults, \$3 Children 6-12, Family \$15

Scandinavian Food & Vendors

Beer Garden, Music, Dancing, Games

Parking available at Portland Community Collage

## Most common and popular dish in a Swedish smörgåsbord at Midsommar

**Baltic Herring** (*Clupea harengus membras*) is a species of herring found only in the shallow, temperature waters of the Baltic Sea. It's smaller than the common herring found in the North Atlantic or North Sea, and contain less fat. Although Baltic herring is relatively small in size and has low market value, it is the most economically important species fished in Scandinavia. It contains healthy fatty acids and minerals and is a vital source of protein and vitamin D. Besides eaten freshly salted, fried, bales or smoked, Baltic herring is also salted, pickled or marinated in numerous ways, being one of the most popular fish spices consumed in Scandinavia. Herring and Baltic herring dishes are an indispensable part of the Swedish smörgåsbord.

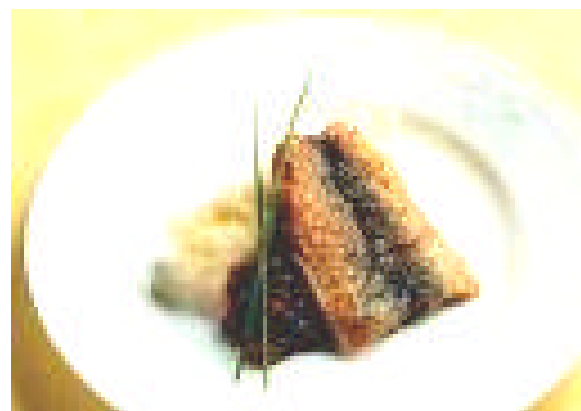


### *Recipe for Strömmingsflundra (4–6 servings)*

*1 kg (2¼ lb) Baltic herring filet  
coarse rye flour  
salt, white pepper  
butter*

#### **Marinade:**

*350 g (12 oz) sugar  
300 ml (1½ cup) distilled white vinegar (12% alcohol)  
600 ml (3 cups) water  
2 tbs whole allspice  
2–4 bay leaves  
2 red onions*



### **Preparation**

*Place the Baltic herring filets skin side down on a cutting board or similar surface. Salt them and give them a few turns from the white pepper mill, then put together the filets in pairs. Roll the filets in coarse rye flour and fry them in butter until golden brown on both sides. Eat them right away with potatoes and lingonberries, as in the photo, or make a marinated version as follows.*

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### **Walpurgis at the Carter's farm in West Linn**

Many thanks to Dave and Melinda for hosting the Walpurgis event this year. It was a very enjoyable evening despite the fact that it was very cold and rainy.

*We are in Oregon, are we not?*



## A 70<sup>th</sup> Birthday Celebration for Ross Fogelquist

On Sunday, May 18<sup>th</sup>, a beautiful spring day, over 230 people gathered at Fogelbo to celebrate Ross Fogelquist's 70<sup>th</sup> birthday. There was hardly a cloud in the sky, as guests enjoyed a beautiful buffet, wine and locally brewed beer. You could have easily imagined yourself in Scandinavia as the strains of local Swedish fiddler Don Schute provided background to the laughter and conversation in the lush Fogelbo gardens. Two of Ross's friends, Edda Sigurdar and Ann Grangaard were the chief organizers and presenters of the event, with help from Kristi Johnson-James, Erik Thorin and other friends.

Ross was born on May 16, 1938 to Charles F. Fogelquist and Jesse Taylor Fogelquist. Growing up in the Wallowas, and later in Portland, Ross developed a passion for international and especially European affairs. He worked many years as a German and Swedish Language teacher in Vancouver, Washington high schools, and along the way he has joined and served in almost every imaginable international club and organization in the Portland Metro area. He has been at the forefront of providing and seeking support for the Scandinavian Heritage Center. Along with his Lure (a Swedish long flute-like instrument made of birch) and folk dress from the Dalarna Region, Ross can be found leading celebrations of Scandinavian culture from local classrooms to the national stage. As most of you know, Ross was among the founders of the New Sweden Cultural Heritage Society and continues to support our organization today as the Board Vice President.

Ross and his friends used this event as a reason to help preserve a little of the Fogelquist and Fogelbo history in two video programs. Glen Ekberg and Denver James worked with Ross to produce the programs. A video tour of Fogelbo (Ross's home) with Ross produced by Glenn, and a music and photo program tracing Ross's life produced by Denver are captured on a single DVD. Nearly 80 copies of the DVD went home with party guests who provided a small donation to help cover production costs.



### More happy faces from Ross's 70th birthday party



## Honorary Swedish Consulate of Oregon to be Closed

by Ross Fogelquist, Honorary Vice Consul and Acting Consul

The Swedish Foreign Office in Stockholm is closing the Honorary Swedish Consulate in Portland, Oregon effective June 1st, 2008. The Swedish Consulate of Oregon, opened in 1938, is one of the oldest consulates on the West Coast. Many distinguished men have served over the years of its operation providing important services for the local Scandinavian community. An important mission of the Consulate has been to increase the visibility of Sweden, Swedish resident nationals and recent immigrants as well as Swedish-Americans in Portland and throughout Oregon. There are over 2,000 Swedish citizens living and working in Oregon and SW Washington, and ten Swedish organizations in the Portland area alone.



Closure of one of Oregon's oldest honorary consulates could be seen as a blow to international diversity and the state's global business presence -- an ominous sign for the two dozen foreign representative offices that process election ballots, notarize documents, promote trade and rescue citizens in medical or legal emergencies.

Swedish nationals who require consular services, such as assistance with passports, will now have to travel to Honorary Consulate in Seattle, or the Consul General's Office in Los Angeles.

Information for Swedish Consulates in Los Angeles and Seattle:

### Los Angeles, CA

Phone: (310) 473-3350

E-mail: [consularinfoLA@foreign.ministry.se](mailto:consularinfoLA@foreign.ministry.se)

Web: <http://www.swedenabroad.com/losangeles>

### Seattle, WA

Phone: (206) 622-5640

E-mail: [seattle@consulateofsweden.org](mailto:seattle@consulateofsweden.org)



**Honorary Swedish Consulate  
of Oregon, serving the  
Swedish community  
1938 — 2008**



## Crayfish party time!

En *kräftskiva*, eller *kräftfest*, är en traditionell svensk fest i samband med kräftfiskesäsongen under sommaren/hösten. Huvudrätten utgörs vanligen av hela kräftor kokade i en lag bestående av vatten, öl, rikligt med dillkronor och andra kryddor.

Vanliga kompletterande maträtter vid kräftskivan är bröd, olika sorters ostar och räkor, samt traditionella smörgåbsrätter. Till brännvinet sjungs snapsvisor, gärna relaterade till kräftan.



A *crayfish* party is a traditional Swedish celebration in conjunction with crayfish harvest during the summer/fall season. The main course consists of whole crayfish cooked in a brine that consists of water, beer, lots of dill and several other spices.

Additional dishes on the crayfish party table include, bread, different kind of cheeses, shrimp as well as the usual Swedish smorgasbord dishes. Accompanying the snaps are drinking songs celebrating the beauty and good taste of the crayfish.



### NEW SWEDEN & SKANDIA LODGE Invite you to

#### BENGTS KRÄFTSKIIVA

In the garden at Fogelbo  
8740 SW Oleson Road – Portland, Oregon  
Saturday, August 16, 2008

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	Swedish Salads
Prins Korv – Sausage	European Cheeses and Knäckebröd
Meatballs	Sill – Pickled Herring
Swedish Desserts	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 8. 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)

**Reservation form at the end of newsletter!**

## By popular demand!

Recept för Kardemummakaka (Swedish)

Recipe for Cardamom cake (English)



### Kardemummakaka

*Ugnstemp: 175 °C, varmluft 175 °C*

200g margarin eller smör

2 ägg

3 dl socker

3 dl mjölk

8 dl vetemjöl

4 tsk bakpulver

1 tsk kardemummakärnor

#### *Garnering:*

4-5 msk pärlsocker

15-20 grovt hackade sötmandlar

Smörj och bröa en rund, slät form ca 2 liter.

Smält matfettet och låt svalna.

Vispa ägg och socker några minuter.

Tillsätt mjölet, bakpulvret, de grovt stöta kardemummakärnorna, mjölken och matfettet.

Häll smeten i formen. Strö över pärlsocker och sötmandel.

Grädda kakan mitt i ugnen ca 1 tim.

Stjälp upp och vänd den.

#### *Variation:*

Bred ut smeten i en smord och bröad långpanna 30x40 cm. Grädda som ovan. Skär kakan i bitar när den kallnat.

### Cardamom cake

*Oven temp: 350°F*

7 oz margarine or butter

2 eggs

1 1/4 cup granulated sugar

1 1/4 cup milk

3 1/2 cup flower, minus 1oz

4 tsp baking powder

1 tsp cardamom kernels

#### *Garnish:*

4-5 tbsp pearl-sugar

15-20 coarsely chopped almonds

Grease and cover with bread-crumbs

a round baking pan, about 8 1/2 cup size.

Melt butter or margarine and let cool.

Whip eggs and sugar a few minutes.

Add flour, baking powder, the coarsely pounded cardamom kernels (this is easiest done with a hammer and the kernels in a zip lock bag), milk and melted butter.

Pour mixture into the pan.

Cover with pearl-sugar and chopped almonds.

Bake in the middle of the oven for about 1 hour.

Release cake from the pan and turn right side up.

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## **SRIO is SCA 2008 Grant Recipient!**

The Swedish Council of America makes grants for projects that promote knowledge and understanding of Swedish-American culture, Swedish heritage, and/or the cultural ties between Sweden and United States. The "Swedish Oregon" book project is such a project and as such been selected for a SCA grant recipient. The grant will not cover the entire book funding project so the local effort in raising funds is still alive.

More information: [www.SwedishRootsInOregon.org](http://www.SwedishRootsInOregon.org)

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**Remember, the editor needs your stories for the newsletter!**

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

**Please return this Kräftskiva reservation form with your check**

Please make checks payable to "New Sweden" and mail to:  
Vicki Cole  
14344 S.E. Main St.  
Portland, OR 97233

**NO REFUNDS AFTER AUGUST 8**

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Email: \_\_\_\_\_ Potluck Dish: \_\_\_\_\_  
Number of member tickets \_\_\_\_\_ X \$20. = \_\_\_\_\_  
Number of non-member tickets \_\_\_\_\_ X \$25. = \_\_\_\_\_  
CHECK TOTAL: = \_\_\_\_\_

**Please list the names for the ticket!**