

Message from your President - Carol Tripp

The New Sweden Cultural Heritage Society has an exciting time ahead. Starting with Walpurgis Eve on April 30 at 7 p.m., then the Garage and Antique sale on Friday and Saturday, May 10 and 11 from 10:a.m. to 5:00 p.m., and then the Mid-Summer celebration at Oaks Park on Saturday, June 15 from 11: a.m. to 9:00 p.m. Valborgsmässaofon/ Finnish Vappu is sponsored by New Sweden, The Finnish Foundation and the Scandinavian Choruses. The Carters have kindly offered their home again this year for this bonfire celebration to mark the end of winter and beginning of spring. For your GPS the street address is 1470 SW Borland Road, in West Linn OR. All sorts of good things to eat will be available, including Korv, hot chocolate, simi (a lemon-flavored carbonated traditional Finnish drink) along with Lingonberry punch and coffee with sweets for dessert. This event is held rain or shine, so bring rain gear if the weather looks "iffy".



The New Sweden garage and antique sale for 2 days in May is a bargain hunters dream. Many of our members are clearing out the things they no longer use, some are down-sizing, and others have gently used items to donate. Please check your closets and cabinets and make a contribution for this sale. The funds from the garage sale support Trollbacken, the Swedish Children's Language and Culture Camp. Buyers benefit from getting great things at a reasonable price while helping Trollbacken to provide a great summer Swedish language and culture camp experience.

In June Midsummer is a summer solstice celebration to benefit the entire Portland area community. The League of Swedish Societies would like each society to provide ten volunteers, if possible, for Midsummer. Volunteers are assigned a two-hour shift throughout the day. Alice Iverson is coordinating the volunteer hours, so we ask the societies to please send your volunteer lists to me, at CarolTripp@frontier.com, or to Alice. Also we need volunteers to help set up and to take down our supplies and equipment. The question has come up about paying admission. Since this is a fundraiser for SHF and the League as well as a gala celebration, we ask that volunteers pay admission, and then they can tour the vendors, food court, decorating and raising the maypole, dancing and games before or after their shift. Of course this is just the start of our celebrations, with Kraftskiva on August 10, ScanFeast on October 19, ScanFair on December 7/8, and The Lucia Fest on December 14. Please make sure all these events are on your calendar so we can keep our Scandinavian heritage active and share them with the public.



The Swedish and Finnish communities came together again to celebrate Valborgsmässoafton och Finnish Vappu on April 30th hosted by Dave and Melinda Carter at their farm in West Linn.

Much hot dogs, coffee and singing were delivered by the audience as well as from the Scandinavia Choruses.

Tack så Mycket to Dave and Melinda!



New Sweden Antique & Garage Sales

Friday & Saturday

May 10 and 11, 2013

Time 10am to 5pm

At Fogelbo, 8740 SW Oleson Road, near Washington Square

Contact: Ross Fogelquist

Phone: 503-244-3697



We ask for your donations of gently used household items and Scandinavian items that are essential to the success of this sale, where the proceeds support Trollbacken, the Swedish Language and Culture Camp for Children. Call Ross Fogelquist to schedule drop-off or pickup of items.



Your donated baked goods for the Café are always appreciated!





New Sweden is participating in the 85th Annual
Portland Scandinavian Midsummer Festival

Saturday, June 15, 2013

A summer solstice celebration for the entire community!

Presented by: Presented by: Scandinavian Heritage Foundation & League of Swedish Societies

Time: 11 a.m. to 9 p.m., Music, Dancing, Games

Scandinavian Foods, Vendors & Beer Garden

Raising of the Maypole 1:00 p.m.

Kids' Zone 11 a.m. to 8 p.m.

Beer Garden noon to 8 pm

Dance: 4:30p.m. to 6 pm, followed by a concert, 6 to 8pm,

by Harald Hugaard and Helene Bloom of Denmark

Oaks Park

7805 SE Oaks Park Way

Portland, OR 97202

\$6 adults / \$3 children (6 - 12 years of age) / Family \$15 (2 adults, 2 children)

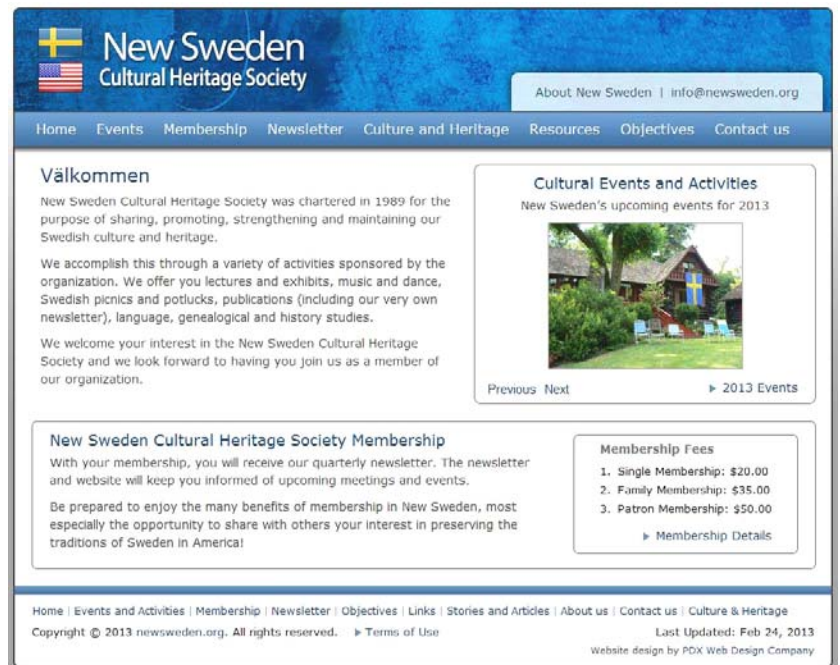
New Sweden's
 New web-site now online!

Our new web-site developed by *pdxweb Design Company* is now operational and on line on servers like Google, Bing and Yahoo.

Check it out as it provides New Sweden with a very attractive communication tool.

Any feedback is much appreciated as we strive for excellence!

Learn more about us from our web-site www.newsweden.org





NEW SWEDEN & SKANDIA LODGE

Invite members and their guests to

BENGTS KRÄFTSKIVA

In the garden at Fogelbo

8740 SW Oleson Road – Portland, Oregon

Saturday, August 10, 2013

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 member guests, or non-members

Last day for reservations (if tickets are still available) is August 4th. Payment must accompany reservation request. For more information and questions about reservations call: Vicki Cole, 503-255-6697, or email them0therthing@aol.com (note: 0= number zero)

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

Vicki Cole

14344 S.E. Main St.

Portland, OR 97233

Did you know?

Members of New Sweden Cultural Heritage Society can subscribe to the quarterly magazine "Sweden & America" at a reduced rate of \$10/year!

Contact SCA to purchase subscription:

Swedish Council of America

2600 Park Avenue

Minneapolis, MN 55407, or 1-800-981-4SCA

www.swedishcouncil.org

Soothing Sentimentality During A Swedish Eurovision Spectacle

by Jimmy Granstrom



Rikard Wolff (left) performs “En forlorad sommar (A Lost Summer)”, written by Tomas Andersson Wij (right), in Melodifestivalen semifinal 2, Gothenburg, Sweden, 02/09/13.

What do the drastically different lyrics “Time’s passing swiftly, how we try to deny it. Still all that ever bloomed will fade away” and “A real carnival with zumba and lambada, raise your flag, go co-pacabanana” have in common? These are translations of the Swedish lyrics for the songs “En forlorad sommar (A Lost Summer)” and “Copacabanana”, two songs that are both musically and artistically worlds apart, performed back-to-back by Rikard Wolff and Sean Banan, respectively, in one of the Swedish semifinals for the Eurovision Song Contest (ESC). One of the two winners from the second semifinal (out of four) was Sean Banan’s “Copacabanana”, written by Sean Banan, Ola Lindholm, Hans Blomberg and Joakim Larsson. “Copacabanana” is an extravaganza featuring 20 costume changes, including a finale involving Sean Banan (stage name for comedian/musician Sean Samadi) in angel wings and giant diapers, with silly lyrics to boot (“So come and get a Visa at our Love Embassy”). If Sacha Baron Cohen’s characters Borat and Ali G adopted a child and hired Bruno as their nanny, then that child could very well grow up to become Sean Banan.

The second semifinal also featured the Melodifestivalen debut by Rikard Wolff, one of Sweden’s most beloved multi-talented actors/singers. His song “En forlorad sommar (A Lost Summer)”, with music and lyrics by Tomas Andersson Wij (TAW), delivers a soothing sentimentality that provides a pleasant contrast from the typical Melodifestivalen number. Rikard Wolff’s somber and heartfelt performance, including a spoken introduction where he shares his intimate reflections on the fleeting Swedish summer, combined with TAW’s soaring melodies and stark lyrical imagery (“Life is a lost summer. A light in the garden blown out by the wind”) add to a live performance and musical experience that is worlds apart from Sean Banan’s “Copacabanana” number that followed next. TAW has a history of singing and writing songs (in Swedish) that evoke images of long-gone times and sentiments, not by grandiose themes and over-blown drama, but by finding the deepest meaning in the most subtle sign. The songs tell profound stories of the great Swedish loneliness, but there are also rays of hope; trains that run late but still arrive, nostalgic memories of the last childhood summer, with the past as the ever present friend but never the only guiding light. That is where true magic begins, and from that point on, anything is possible – even for soothing sentimentality to find its way into the Swedish spectacle that is Melodifestivalen, despite being overshadowed by a Swedish Ali G in diapers.



Chef's
Corner

Fläsklägg (salted pork) och Rotmos (Mashed Rutabagas)

The ham hock is often salt-cured before it's cooked for one-two hours together with onion, carrot and allspice. Rutabaga, potatoes and carrots are then cooked in the broth, drained and mashed. It may be served with different kinds of mustard, the preferred one is a traditional sweet Swedish mustard. The use of allspice is typical in the Swedish cuisine.



Ingredienser för 4 personer

Fläsklägg:

4 stycken rimmad fläsklägg
(250-300 gram vardera)

1 liten gul lök

1 lagerblad

3 vitpepparkorn

5 kryddpepparkorn

Rotmos:

1 liten kålrot

2 medelstora morötter

50 g rotselleri

4 potatisar

Spad från läggkoket



Börk, börk, börk.....



Ham-hock - is a small cut of meat from the leg just above the foot.

Leg - the limb of an animal used for food.

Ingredients to serve 4 people

Salted ham hock:

4 thick pieces of salted pork
(ca 1/2 lb each)

1 small yellow onion

1 Bay laurel leaf

3 white peppercorn

5 all spicecorn

Mashed Rutabagas:

1 large rutabaga

2 mid size carrots

50g celeriac

4 potatoes

Broth from the cooking of the ham-hocks

Do this:

First: Wash the meat and place in a saucepan with cold water so it covers. Bring to a boil and skim. Peel the onion and add it and the spices to the pan. Simmer covered on low heat for about 1 1/2 hour. Allow the meat to cool in the broth. Picking out the meat from the shank. Cut them into smaller pieces. Save the broth.

Second: Peel the vegetables and cut into rough chunks. Boil the pieces in water for about 20 minutes. Pour off most of the water. Pass through a potato ricer or mix quickly - "rotmoset" will be a little course. Season with broth from cooking and add a little allspice.

Third: Serve pieces of the shank with "rotmoset" and several kinds of mustard.

Serves well with a cold beer and a cold spiced snaps

The Film - Swedish Newspaper in America - Nordstjernen.

From longhand writing and backwards typesetting - setting one letter at a time - to a strong presence in interactive media.

To learn more go to about this rich Swedish newspaper tradition.

www.youtube.com/Nordstjernen

2013 Event Calendar May to December

MAY

Friday/Saturday, May 10/11: Annual New Sweden Antique and Garage Sale at Fogelbo. Sale raises funds for the Trollbacken Children's Swedish Language Camp. Your donations of gently used household items and Scandinavian items are essential to the success of this sale!

Call Ross Fogelquist at (503) 244-3697 to schedule drop-off or pickup of items.

JUNE

Saturday, June 15: Midsummer Fest. Hosted by the Scandinavian Heritage Foundation and the League of Swedish Societies at Oaks Park. The Fest will be held from 11 a.m. to 9 p.m. For more information, check the Scandinavian Events listings at <http://www.scanheritage.org/NewWebPage/events.html>

AUGUST

Saturday, August 10: Kräftskiva, our Annual Crayfish Party at Fogelbo. Reservations required.

August 19-24, Trollbacken, Swedish Language and Culture Camp for children ages 7-13. <http://www.trollbacken.org/>

OCTOBER

Saturday, October 19: 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/c-49-scanfeast.aspx>

DECEMBER

Saturday/Sunday, December 7/8: ScanFair Portland Memorial Coliseum. A festive celebration of Scandinavian Culture featuring ethnic crafts, foods, music and dance. For more information, go to <http://www.scanheritage.org/c-50-scanfair.aspx>

Saturday, December 14: Lucia Fest. A beautiful musical program introducing Oregon's 2013 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! Immanuel Lutheran Church, 7815 SE 15th Ave, Portland., at 3:00 p.m.

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

2013 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) 737-9458, or at www.NewSweden.org