Swedish Club of Houston



Second Quarter 2019 Volume XXXI, Issue 2



Swedish Club of Houston www.swedishclub.org

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Heja Sverige!!

Congratulations Sweden for securing the bronze medal in the 2019

FIFA Women's World Cup!!



Newsletter By:

Madelyn Mauritz Bossé

3rd Generation Swede

Rabarberpaj Fika

The Swedish Club of Houston will host its summer Fika featuring Rabarberpaj pies and Swedish coffee. The Fika celebration will be held on **August 17th** from **1-3pm** at the Saengerbund Haus, 3410 Austin St. (adjacent to the First Evangelical Lutheran Church where we held our Lucia Celebration the last four years). The cost is \$10 for members, \$15 for guests and \$5 for youth 12 and under.

The information will be posted on our website and look for details on our Facebook page along with a notice to all our members! We look forward to enjoying another Fika together celebrating our Swedish heritage and love of coffee!

Our Houston weather may permit some outside games and shaded seating.

Swedish Movie Night

The Swedish Club of Houston's first Movie Night of 2019 will be on Friday, **September 20th** at Penny Whistle Pub, 1625 Richmond Avenue, Houston, Texas 77006 (in the TV room).



We will be showing **Becoming Astrid**, a 2018 biopic of Swedish writer Astrid Lindgren (the author of numerous children's books and creator of Pippi Longstocking), in Swedish with English subtitles.

Penny Whistle does not serve food; because of this, they always allow guests to bring in outside food (snacks or meals); *Revelry on Richmond* and *Oui Banh Mi* are conveniently located right next door as well as a food truck in the parking lot! Come early for socializing and order a beer/wine/cocktail to enjoy during the movie. We will start the movie around **7pm**. A discussion of the film will follow.

KrÄftskiva Party



Since the Monument Inn was closed where we usually have our Crawfish Party, we found a great second option!

The Ragin' Cajun on Richmond Avenue proved to be a great second spot! Thanks to Swedish Club of Houston's secret recipe, the restaurant prepared Swedish crawfish to perfection!!!





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Val borgsmässoafton

The Valborg celebration for Spring was held on April 27th in Brenham, Texas at the amazing ranch of Dr. Margit Winstrom. It was a beautiful day with lots of sunshine! There were fun games for the kids as well as the adults and trailer ride through the property to the pond. As the sun set, the lighting bugs came out and the bonfire was set!





Origination of Valborg

Valborg got its name from Walpurga, an Anglo-Saxon missionary who lived during the 7th Century A.D. She was an English princess who was called to Germany to help evangelize the pagan Germans. She was canonized a saint on May 1, 870. Because her feast day is May 1st, the eve of her feast day April **30th is "Walpurgis night" aka Valborgsmä**ssoafton.

During medieval times, St. Walpurga was hailed for battling witchcraft because she was successful in converting the local populace to Christianity. People believed they could protect themselves from evil spirits and witches by lighting bonfires.

Today it is still a celebrated event, even though perhaps all the witches have been scared away. Valborg signals the start of spring and a way to celebrate the end of winter. It is also one of the main festivities at universities and colleges as students prepare for finals and graduation.

Traditional songs like Vintern rasat (Längtan Till Landet) are very popular and celebrated!!!

















Swedish National Day







A BIG thanks to the Consulate General of Sweden, SACC, SWEA, and the Swedish Club of Houston, along with IKEA, for a successful celebration of Sweden's National Day. There were meatballs, herring, knäckebröd (crisp bread), potatoes, lemonade, wine and beer, strawberry cake and coffee! The kids enjoyed special games and Swedish candy prizes!

















Some fellow genealogists, programmers and I have worked with Omar Henriksson to make his huge collection of portraits available to the general public. To date, his collection contains almost 750,000 portraits of Swedes and people with a connection to Sweden, each with a photo of the person, name and birth date and in many cases also a short summary of the person's life story. The archive goes back to the early days of photography with the oldest people portrayed being born in the 1700's and most people born in the 1800's and 1900's. If you have ancestors from Sweden from that time period. There is a big chance that you will find some of them. If not, you can preserve their memory by sending copies of your old portraits to the archive.

Before the days of Facebook, people already wanted to have their picture and life achievements published. With improved photography and printing technology, it became possible for everyday people, not just nobility and celebrities. Hundreds of portrait books with different themes were published; associations, clubs, fraternities, geographical regions, occupations, companies, sports, politics, military, hobbies, religion, schools and universities. Some books just required that you buy a copy to become featured in it with a photo and a short summary of your life achievements.

The archive is free for everyone to use. There is a donation option for the Swedish Portrait Archive Society whose purpose is to fund and develop the website and ensure that this treasure remains free and available to the public in perpetuity.

You can search for your ancestors' names in the search option on the website, or if you have built your family tree and have a GED-COM file you can upload it to search for all your ancestors and relatives at once. I hope that you will find something interesting!

Links:

https://swedishportraits.com (English version)

https://porträttarkiv.se (Swedish version)

https://www.facebook.com/groups/154464358718716/

(English language Facebook group)

https://www.facebook.com/groups/592177787549600/

(Swedish language Facebook group)

Examples of Swedish Texans:



HANSSON, ALBERT HILDING, Ingenjör.

Box 1296. Borgu, Texas, U. S. A.

Född i Läderup, Krist. L., '/o 00, usex. fr. Tekn. el.-ek, mek. l.

Zl. jagnajör vid Brooklys Edison Co., Brooklys, N. Y., vid Kosmee
Carhou Co., Borgu, Texas, ogift.

Albert Hilding Hansson, Engineer. Born in Löderup 1900, Skåne, technical exam 1921, engineer at Brooklyn Edison Co. in New York and at Carbon Co., Borqu, Texas, unmarried.



Maj Agerlid

AGERLID, MAJ (öjes)

D.D.S., Houston, Texas, USA f. i Kumla fürs., Örebro län 15 maj 1920. Föräldrar: Edvard Öjes o. h. h. Karin. Tandläkarex. i Stockholm 1944. Doctor of Dental surgety at Baylor Universitet, College of Dentistry, Dallas, Texas USA 1958. Assistent hos tandl. H. Gifvars, Storvik juni—nov. 1944, Folktandvårdstjänstgöring i Pajala dec. 1944—maj 1946. Egen praktik i Orsa 1946—48, i Sandviken 1948—36. Tvl års studier vid Baylor Universitet, Dallas Texas USA 1956—58. Egen praktik i Houston, Texas sed. 1958.

Gift m. leg. tandiäkare Eskil Agerlid. Barn: Catharina, f. 1941, Göran, f. 1942, Eva, f. 1945, Marie, f. 1947. Frânskild 1959.

Maj Öjes Agerlid. Born in Kumla parish, Örebro 1920. Dentist exam Stockholm 1944. Studied in Dallas and had her own dental clinic in Houston from 1958. Married to dentist Eskil Agerlid with 4 children, divorced in 1959.



Omar Henriksson

Omar is a retired gentleman from Sandviken, Gävleborg who has been gathering old portrait books from antique shops for many years only to cut them up, put them in his scanner and publish them online, one portrait at a time, thousands of hours of work, for everyone to enjoy. Earlier in life he has been a nurse, paramedic in Minneapolis and New York, Professor of Health Information Technology in Kenya and an IT technician, to name just a few.



John Stenholm, 1848-1913, from the New Sweden cemetery in Texas.

Född 1/5 1924 i Göteborg, Studentexamen i Göteborg 1942, Därefter vid Svenska Orient Linien, Göteborg, Ex. G 1946, Därefter vid Swedish Marine Underwriters, New York, 1948 vid Svenska Brazil-La Plata Linjen, Göteborg, 1949 förste sekreterare vid Statens Industri-

kommission, Stockholm. Sedan 1950 vid firma Anderson, Glayton & Co., Houston, Texas, U. S. A.

Tingström, Arne



Arne Tingström. Born 1924 in Gothenburg. Student exam in 1942. Thereafter Swedish Orient Line, Gothenburg. Thereafter Swedish Marine Underwriters, New York. 1948 at Swedish Brazil-La Plata Line, Gothenburg. 1949 first secretary at the State Industry commission, Stockholm. Since 1950 at Anderson, Glayton & Co. in Houston, Texas.



ANDERS TORVALD GRORG ARONSON f. 3/j 88 i San Antonin, Texas, U. S. A. Stad-ex, 97(aust, kamb 12; mrd, lie, 16. Overlikere vid Centraleamsforket (Viscorbottens kins tuberkulosojuklusd. Hallude

Anders Torvald Georg Aronson, born 1888 in San Antonio, Texas. Exams 1907, 1912 & 1916. Surgeon general at Västerbotten's tuberculosis sanatorium.

HELLSTEN, Roland *25:n 1943: Palum, Stud vol Dullas Theid Seminary Yesse, USA 66—73. P. Saronf, Götebog 23— Fd kand psykologisth.

G 29/7-67 m Solveig Carlson.



Roland Hellsten, born 1943 in Falun, Dalarna. Student at Dallas Theological Seminary, Texas 1969-73. Exam in psychology.

Married to Solveig Carlsson.



Ake Espmark

ESPMARK, J AKE, professor, Solna, f i Strömsund, Jämtl 1, 1/3 25 av hemm: ag Jöns E o Anna Vikström. - Gift 52 m leg läk Siv-Ann Molin f 27, dtr t lekt, fil dr Kurt M o Karin Booberg. - Barn: Stefan f 52, Måns f 55 d 62, Henrik f 56, Lena f 64, Björn f 67.

Studex Falun 45, MK Upps 48, ML Upps 55, MD Sth 64, doe i virologi KI sed 65; ol aman- o ul:förordn 49-55, lab:läk virol avd Stat bakt lab 55-67, prof o förest där sed 67. - Assoc prof Houston, Texas, USA 66-67. - Marinläk:stip 54, marinläk av 1:a gr i mlk sed 61. - Medl OD. - Skr i virol o serol. - Hobby: botanik.

Åke Espmark, professor in Solna. Born 1925 in Strömsund, Jämtland. Married 1952 with doctor Siv-Ann Molin. 4 sons and 1 daughter. Associate professor in Houston, Texas 1966-67. Hobby: Botany



Carl-Fredrik Liedberg

LIEDBERG, Nils CARL-FREDRIK, ML, Malmö. F i Lund 10/12 27. Föräldrar: lasl Nils L o farm kand Ella Carlquist. — Gm (52) Siv Nilsson f 29; småskollär, dtr t köpm David N o Elsa Johansson. Barn: Bodil f 55; Sven f 58.

Studex 46 Eksjö, MK 50 L, ML 22/4 58 L. Eo aman Lunds univ med kem inst 9 m 49—50, e läk Eksjö sanat 2 m 51, eo aman Malmö allm sjh kir klin 3 m 51, vik ul o aman 14 m 52, 54, 56, 57 o 58, Special Research Assist, Surgical Research Unit, Brooke Army Medical Center, Fort Sam Houston, Texas, USA 18 m 53—54, 1:e assist Malmö allm sjh bakteriol inst 8 m 57—58. Skr om brännskadebehandling.

Nils Carl-Fredrik Liedberg. Born in Lund 1927 to Nils Liedberg and Ella Carlquist. Married to Siv Nilsson with children, Sven and Bodil. Student exam 1946 in Eksjö. Special Research Assistant at the Surgical Research Unit, Brooke Army Medical Center, Fort Sam Houston, Texas for 18 months 1953-54. Writes about the treatment of burns.

Wickman, Henry Carroll

*13.3.12 i Fort Worth, Texas, USA, †9.4.42 i Barbados, Västindien. Döpt 21.11.26 i Stockholm. Stud.ex. i Sthlm 32. Betelsem. ht 32 och vt 34, kl. 4, missionärsutbildn. Gift 23.12.38 i Barbados med Hildy Bergvall, Gävle.



Born 1912 in Fort Worth, Texas. Baptised 1926 in Stockholm. Student exam 1932 in Stockholm. Bethel Seminary 1932-34. Missionary education. Married 1938 in Barbados with Hildy Bergvall from Gävle. Dead 1942 in The West Indies.



Maud Kerstin Marianne Stuart

Fühl 3 mov. 1932 i Jüsköping. Försldrar; anajoren Allan Seuser a Kur Jonson. Sraders. i Karlstad vr. 50. Inder, v Uppelsaire, Irt 50; jur. stud. r. In 52; mikr. v Soeboune, Paris vr. 53. Stud. v Southern Meebodist Univ., Dallas, Texas, USA fr. vt. 56. (674)

Maud Stuart, born 1930 in Jönköping. Parents: Major Allan Stuart and Rut Jonson. Student exam in Karlstad 1950. Studied at Uppsala university 1950-52, Sorbonne, Paris 1953. Studies at Southern Methodist University, Dallas, Texas from 1956.

EUGENE L. SWENSON, son of Carl Swenson, a wholesale fish dealer, was born March 12,



EUGENE L. SWENSON

1879, in Chicago. After graduating from the Franklin School, he attended the English High and Manual Training School and the Chicago Athenæum.

Having gained a general business experience during the past few years, Mr. Swenson in 1905 organized Swenson's Land Agency, with office at 171 La Salle st., for the purpose of attracting Swedish colonists to Bovina, Texas, a new settlement in the northwestern part of that state. Farmers in the northern states are finding that they can sell their farms and obtain with the proceeds from five to ten times as much equally fertile land in Texas as they originally owned. Mr. Swenson is the owner of Swenson's Hotel in

He is a member of the Immanuel Swedish Lutheran Church of Chicago.

In June, 1906, he was united in marriage to Miss Torell, daughter of Rev. J. Torell of Swedesburg, Neb.

A column with recipes for Swedish baked goods from Sarah Rodriguez Arvidsson





Jordgubbstårta | Strawberry Cake

A classic Swedish summer cake and a total celebration of strawberries. For me, this is a place to embrace tradition; a rustic strawberry cake with cream is perfect the way it is. That said, there is a lot of variety between bakers in how this cake is made and decorated. I like mine super rustic: I roughly chop my strawberries into big quarters; I don't trim or level or my cake layers; and I leave the sides naked. Other bakers cover the sides with cream, layer custard along with the strawberries, or cut strawberries neatly into fine disks. This recipe relies heavily on a stand mixer. If you don't have one, a handheld electric egg beater will work fine.

This recipe is adapted from *The Sugar Hit* by Sarah Coates.

Makes 1 9" inch two-layer cake. (Note – in the pictures I doubled this recipe to make 2 cakes)

A column with recipes for Swedish baked goods from Sarah Rodriguez Arvidsson

Ingredients

For the cakes:

8 eggs, separated

½ tsp salt

1.5 cups (360g) sugar

1 tbsp vanilla extract (we have excellent Mexican vanilla available in Houston from the vendors behind the Canino's farmers market on weekends – the brand I use is called La Vencedora)

2 tbsp water

1.5 cups (230g) unbleached all purpose flour

For the berries:

2 pounds (900g) strawberries

1 tbsp sugar (I use raw demerara cane sugar here)

1 small lemon, juiced

For the cream:

3 cups (700ml) heavy whipping cream confectioner's sugar to taste

1 tbsp vanilla extract





A column with recipes for Swedish baked goods from Sarah Rodriguez Arvidsson

How to:

- Preheat oven to 350F.
- 2. Prepare two 9-inch round cake pans. (Don't shortcut this step. I liberally coat each pan with vegetable shortening and line with parchment paper cut to size. I pop them in the fridge for about 10 minutes and then apply a second coat of vegetable shortening on top of the parchment and flour the pans knocking out any excess flour.) Set prepared pans in fridge while preparing the batter.
- In a stand mixer with a whisk attachment, beat the egg whites and salt to stiff peaks. Scrape into a separate bowl and set aside.
- 4. In the mixer bowl, place the egg yolks, sugar, vanilla and water and beat with the whisk attachment until very pale and at least doubled in volume.
- 5. Gently fold egg whites into the egg yolk mixture, and then gently fold in flour, being careful not to lose too much air. Divide the batter between the two pans, and bake for 20-25 minutes, or until golden brown and springing back when touched. Turn and rotate the cakes at least once during baking. Start checking at 18 minutes.
- Allow cakes to cool slightly. Remove from pans and allow to cool upside down on cooling rack. This is a rustic cake so there is no need to trim or level cakes.
- 7. Pick out the prettiest strawberries and set aside to decorate the top of the cake. Wash the remaining berries, remove the tops and roughly chop them into quarters. Place them in a bowl and toss with the sugar and lemon juice, then set aside. (This can be done the night before and left in the fridge.)





A column with recipes for Swedish baked goods from Sarah Rodriguez Arvidsson

How to cont .:

- 8. When the cakes are completely cool, using a whisk attachment in a stand mixer, whip the cream. Once you are getting close to whipped cream consistency, add sugar to taste and vanilla. It shouldn't be crazy sweet. Don't walk away or over whip the cream will eventually separate so keep a close eye.
- 9. To assemble the cake, put about a half cup of whipped cream on the bottom of a cake plate or cake bat. Place one cake on top to secure it a little, and then top with about a third of the cream. Spread it to the edges, and then top with the strawberries, leaving any juice behind in the bowl. I use a slotted spoon for this or drain the strawberries through a fine mesh strainer.
- 10. Place the second cake on top and firmly press it down to anchor it.
- 11. Pile the remaining cream onto the top of the cake. (Some people cover the sides with cream some don't there is a lot of personal variation to the strawberry cake.)
- 12. Use the back of a spoon and make big swoops in your cream.
- 13. Decorate the top with the reserved whole berries.
- 14. Serve immediately. (This cake doesn't do well in the fridge so it can't be assembled early. If you want to make it in advance – prepare all of the components and then stack your cake just before serving.)







Friends of Lucia

The Swedish Club of Houston is soliciting donors to its Friends of Lucia fund so that the tradition of sending our Lucia to Sweden can continue.

The Swedish Club of Houston has been represented by its Lucia at the Texas Day celebration in Barkeryd, Sweden every year since 1988. The Club will be represented this August by our 2018 Lucia, Anna Meikle. The Lucia program has provided a wonderful way for the members involved to travel and learn about our Swedish ancestry and our Texas connection with Barkeryd; a complete list of the Swedish Club of Houston's Lucias is at http://swedishclub.org/lucia.

Why is Barkeryd (a small parish near Nässjö in Småland) important to Texans? This small parish had half of the population emigrate to Texas between 1836 and 1927! The conditions were bad and the opportunity of settling in America was given to the people of Barkeryd. Around 1867 many young people left Barkeryd; S.M. Swenson and Svante Palm paid for their passage to come to work for them in Texas, where workers were needed to help on the farms. The immigrants worked off their passage in about 2 years. After the debt was paid off they were free to live and work for themselves. There are many Swedish communities around Central Texas which were settled by the Barkeryd immigrants. In their honor, the people of Barkeryd Sweden were proclaimed honorary citizens of Texas on May 27, 1975 by Gov. Dolph Briscoe.

Sponsorship Level:	\$500 – Speaker of the Riksdag	\$75 – Cabinet Minister
	\$300 – Prime Minister	□ \$50 – Governor
	\$150 – Deputy Prime Minister	\$30 – County Councilor
		\$15 – Municipal Commissioner

☐ Yes, please list my name as a Friend of Lucia	☐ No, I wish to remain anonymous		
Name:			
Address:			
City/State/ZIP			
Make check payable to: The Swedish Club of Houston			
Mail to: Swedish Club of Houston, c/o Karen Wolz, 4526 Waynesboro Dr., Houston, TX 77035			

Swedish Club of Houston



Member Updates & announcements



With a heavy heart, Knut Arvid Johanson, Jr. has passed away.

KNUT ARVID JOHANSON JR. ROSENBERG - Knut Arvid Johanson Jr. went to heaven on June 11, 2019 at the age of 83 after a short illness. At the time of his passing, he was surrounded by his family. He was born in St. Augustine, Florida, on Feb 27, 1936, to Knut and Connie Johanson. Arvid attended schools in Florida, Louisiana, and Texas, and graduated Salutatorian from Aransas Pass High School in 1954. While in high school, he earned the Silver Explorer Award from the Boy Scouts of America. He was later named to the Aransas Pass High School Hall of Fame. Arvid obtained his Electrical Engineering Degree from Texas A&I in Kingsville in 1959. While attending college he met Eleanor, and they were married in 1956. This union lasted 63 years, and produced 3 sons and 8 grandchildren. After graduation, Arvid joined the U.S. Army, where he served his country between 1960 and 1962, and a few more years in the Reserves. He was First Lieutenant in the Signal Corps where he trained radio operators. Arvid had over 40 years of professional experience in his Engineering career, many of them working for Union Carbide in Texas City; Taft, La; Seadrift; and Sugarland. He was a member of the National Society of Professional Engineers, and the Instrument Society of America, where he earned the ISA Life Achievement Award. He also was presented with the Albert Nelson Marquis Lifetime Achievement Award by Marquis Who's Who. Arvid was an ordained deacon and served in teaching and leadership positions at several churches including Arcadia Baptist Church, First Baptist in Luling, La; Baptist Temple in Victoria, Texas; and Calvary Baptist Church in Rosenberg, Tx. Arvid was proud of his Swedish Heritage. His father was born in Malmon, Sweden, and Arvid visited his relatives in Sweden several times. He was also a member of the Swedish Club of Houston. Arvid was an avid reader and enjoyed working in his gardens, as well as spending time with his family. Arvid was preceded in death by his parents, Knut Arvid Johanson Sr, and Constance Elinor Johanson of Aransas Pass; brothers Joe Johanson of California, Jack Johanson of Morgan City La, and Gene Johanson of Aransas Pass Tx. Arvid is survived by his wife of 63 years, Eleanor, of Richmond; Sons, Mike (Jana) Johanson of Fort Worth, David (Christy) Johanson of Navasota, and Phil Johanson of Temple; and grandchildren Madison, Mary, Molly, Mathew, Sarah, Lexi, Faith, Chase. Visitation is at Davis Greenlawn Funeral home in Rosenberg, Tx from 6 to 8 pm on Friday, June 14, 2019. Services will be held at Calvary Baptist Church in Rosenberg, Tx at 10:00 am on Saturday, June 15, 2019. Graveside services will follow. In lieu of flowers, please send donations to the Gary Sinese Foundation: "Serving Honor and Need". This foundation is committed to ensuring veteran sacrifices are never forgotten.



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Swedish Club of Houston



Member Updates & announcements

The Swedish Club of Houston

Swedish Recipe Book in the Works

We are gathering recipes for our own Swedish Club's Recipe book!

Please submit your Swedish recipes at recipes@swedishclub.org for publication. Share any photo or story to accompany your entry. If you submitted recipes in the past, we still have them; we just need more to fill a cookbook!

Poll from our Swedish Club: Which one are you from?

16. Öland

17. Östergötland



1. Ångermanland 18. Skåne 2. Blekinge 19. Småland 3. Bohuslän 20. Södermanland 4. Dalarna 21. Uppland 5. Dalsland 22. Värmland 6. Gästrikland 23. Västerbotten 7. Gotland 24. Västergotland 8. Halland 25. Västmanland 9. Hälsingland 10. Härjedalen 11. Jämtland 12. Lappland 13. Medelpad 14. Närke 15. Norrbotten