



THE SWEDISH CLUB NEWS

The Swedish Club of Houston
Preserving Swedish Heritage on the Texas Gulf Coast Since 1986

September/October

2007

Volume XX-No. 5

Smörgåsbord 2007

Saturday, October 20th

6:30 p.m. - Cash bar; 7:30 p.m. - Dinner
BraeBurn Country Club

Make your plans now to attend this year's *Smörgåsbord* on Saturday, October 20th. The event will again be held at the BraeBurn Country Club, 8101 Bissonnet St. (See map on page 11.)

The evening will begin at 6:30 with a cash bar cocktail hour, and the *smörgåsbord* dinner will be served at 7:30. Joyce Calderon will again provide live music for listening and dancing.

As in the past, the menu will include:

- Swedish breads and cheeses
- Selection of herring
- Smoked salmon and *gravad lax* (salmon)
- Swedish meatballs
- Swedish ham
- Deviled eggs
- Garden salad with Italian dressing
- Jansson's Temptation
- Boiled new potatoes
- Pickled cucumber slices
- Dessert
- Lingonberry drink, iced tea and coffee

The price for Club members is \$25 (pre-registered) or \$30 at the door; \$30 for non-members, and \$10 for children (12 and under).

Make reservations *online* on the SCH website (www.swedishclub.org); *by mail* using the form on page 11 (must be received by Wednesday, October 17th for advance price), or *by phone* to Karen Wolz (713-283-8044). **Please note:** Reservations are not confirmed until the check is received.



President's Column *by Margaret St. Clair*

We are quickly approaching the end of summer. It has been a hot (and wet!) one here in Houston. I heard that in

Sweden summer was mostly cool and often rainy—not exactly what most Swedes had hoped for. But that didn't stop our 2006 Lucia, Morgan Halvorsen, from having a fantastic time. Accompanied by her grandmother, Florence Halvorsen, Morgan did a wonderful job representing The Swedish Club at Barkeryd's Texas-Swedish Festival on August 5th. I hope you will read Morgan's story on page 4.

Since I am on the subject of Lucia, I want to point out that the Club is now accepting applications for Lucia 2007. Information and the application form can be found on page 10. (Grandparents, please note that your grand-daughters are eligible to be selected as Lucia!)

Whoever will be chosen will have the honor of being the 20th Lucia The Swedish Club of Houston has sent to Barkeryd. In fact, to celebrate this anniversary, the Club will be encouraging all of our former Lucias to travel to Barkeryd the first weekend in August 2008 to participate in their Texas-Swedish Festival. Look for more details in this and upcoming newsletters.

Now that fall is nearly here, it's time we look to our next event—*Smörgåsbord* on October 20. Once again we return to the beautiful BraeBurn Country Club, 8101 Bissonnet. *Smörgåsbord* is one of our biggest events of the year, and it is always a lot of fun with good food, music and fellowship. One highlight of the evening will be the introduction of our new Lucia for 2007. So make plans now to join us for this special evening. I look forward to seeing all of you on October 20!

Margaret

Swedish Language School begins again in September

It's back-to-school time for anyone wanting to learn Swedish. For many years, The Swedish Club of Houston has sponsored Swedish language classes with native-speaking teachers. Classes meet weekly, 7:00-9:00 p.m., at IKEA, with three different skill levels (Beginner and Intermediate classes on Monday evenings, and the Advanced class on Tuesday evenings).

Registration for Beginner and Intermediate classes will begin at 6:30 p.m. on Monday, September 24th, in the restaurant upstairs at IKEA. Advanced class registration will begin at 6:30 p.m. on Tuesday, September 25th.

Tuition for the classes is \$150 for the semester.

For more information, please contact John Stavinoha, Language School Director, at john.stavinoha@memorialhermann.org.



Mark Your Calendar

CHRISTMAS TRADITIONS and LUCIA CELEBRATION 2007

Saturday, December 8, 2007

4:00 - 6:30 p.m.

**Christ the King Lutheran Church
2353 Rice Boulevard, Houston, TX 77005**

Please note: Those of you who would like for your children or grandchildren to participate in the Lucia procession as attendants, please see the Lucia application on page 10 or contact Nancy Webb at Nancy.Webb@kelsey-seybold.com or 713-661-1011.

News from Sweden

(From Swedish Council of America [SCA] eUPDATE, July 2007)

→ The individual Swedish worker enjoys benefits, by law or by union contract, that include five weeks of paid holiday, paid time off for illness or child-care, 16 months of paid parental leave, regulated working hours, overtime compensation and pension benefits.

Vacations and holidays are covered by legislation. All employees in Sweden are entitled to a minimum five-week paid annual leave, after the first year of employment. Normally, vacations are taken so employees can have four consecutive weeks off. Traditionally, vacations have been taken in July, which means that many companies all but close down operations in that month. However, in recent years, because of the much stronger international business environment, full operations continue through the summer, while employees take vacations at other times of the year.

Vacation time can be accumulated up to one week per year for a five-year period. This means an employee could be entitled to a maximum of ten weeks vacation. Sweden also has twelve public holidays per year.

(The preceding information is supplied in a fact sheet produced by Invest in Sweden Agency, www.isa.se.)

(From SCA eUPDATE, August 2007)

→ The Vasa Museum in Stockholm is turning to experts from Texas A&M University and other institutions worldwide for a way to protect the Vasa ship from the sulfuric acid that is destroying it. The acid formed when the ship was exposed to air after it was salvaged in 1961. The ornate wooden ship sank just 10 minutes after it was launched in 1628. Fred Hocker, an adjunct professor at Texas A&M, said this process cannot be reversed but can, it is hoped, be slowed "to a glacial pace" with new treatments under development in College Station.

→ Jonas Hafström has been appointed as Sweden's new ambassador to the United States, replacing Gunnar Lund, who has been appointed as Sweden's ambassador to France.

From the Consulate . . .

2909 Hillcroft Street, Suite 515
Houston, TX 77057
713-953-1417

The **Swedish radio program “Sommar”** is available on the internet at www.sr.se. On the web site, go to (radio channel) P1, then “Program A-Ö” and “Sommar i P1,” and scroll down for the schedule of broadcasts.

The program is in Swedish, but some interesting hosts for the program are Ingmar Bergman (rerun from 2004, aired July 31) and astronaut Christer Fuglesang (aired August 12).

Check out the following **web sites** for information about Sweden:

- ▶ www.sweden.se Sweden.se - the Official Gateway to Sweden
- ▶ www.ud.se Ministry for Foreign Affairs
- ▶ www.swedenabroad.com Sweden Abroad
- ▶ www.isa.se Invest in Sweden Agency
- ▶ www.swedishtrade.com The Swedish Trade Council
- ▶ www.visitsweden.com Visit Sweden - Sweden's official web site for tourist information
- ▶ www.sida.se Sida - Swedish International Development Cooperation Agency


Reminder: New Passport Application Procedures


Application procedures for passports have changed to improve the security of travel documents. As of March 1, 2007, all applicants at the Consulate General of Sweden in New York must be digitally photographed onsite.

In conjunction, the honorary consulates in the New York consular district have ceased to be passport offices and can no longer accept applications for normal passports and identity cards. Applicants must apply in person at the Consulate General in New York or Los Angeles, or at the Embassy in Washington, D.C.


New passports and identity cards may still be picked up at all honorary consulates.


BITS & PIECES

 Broadway Across America - Houston presents the extremely popular musical, “Mamma Mia,” featuring the music of ABBA, September 25-30, at the Hobby Center. For ticket availability, call 713-629-3700.

 The Swedish Excellence Endowment at The University of Texas at Austin has been moved from Germanic Studies into the office of the Dean of the College of Liberal Arts. While expenditures will still be limited to studies, activities and events directly relating to Sweden—its history, language, culture, science and industry—the emphasis now will be on interdisciplinary projects that promote Sweden across the academic spectrum.

Carrin Patman, Chair of the Steering Committee, says, “This is a welcome expansion of the Swedish Endowment’s influence and impact at The University of Texas.”

 Arvid Johanson wants to let other “Swedish-limited” members know of a free language-learning software product he has found. “Before You Know It (BYKI)” offers a free “lite” downloadable version that includes more than a dozen lists of words and phrases with native speaker sound for all of them. For more information, go to www.byki.com.

 The Norwegian Seamen’s Church will hold its annual Christmas Bazaar Friday, November 2 (11-5); Saturday, November 3 (10-4); and Sunday, November 4 (12-4). Experience a bit of Scandinavia in Houston with handmade embroideries, Scandinavian crafts and a wonderful selections of Scandinavian Christmas gift items and traditional foods. The Norwegian Seamen’s Church is located at 4309 Young St., Pasadena (281-998-8366).

Barkeryd Homestead Festival and Sweden 2007

by Morgan Halvorsen

My grandmother, Florence Halvorsen, and I arrived in Stockholm on July 30th to begin our fourteen-day stay in Scandinavia. For the first four days we spent our time in Stockholm and visited many different museums around the city, like the Royal Palace, the Stockholm Cathedral, Drottningholm Palace, and the Vasa Ship. We also spent some time just walking around shopping and taking it all in. My grandmother and I were just simply amazed at the cleanliness of the city and how kind the people were. The public transportation system was very efficient and was how we traveled throughout the whole trip.

After those four days we traveled to Nässjö by train. There we were greeted by Anita and Pelle Johansson.



Anita, Pelle, and I at the overlook in Huskvarna

They picked us up and took us to their home where we stayed for the next three nights.

On the first night we arrived they took us to Huskvarna and

Jönköping and took us to this gorgeous outlook over the two cities which were at the crest of Vättern lake. The countryside was just beautiful. My grandmother and I even got to pick cherries and blueberries right off the tree and eat them. They were delicious!

The next day I was given a tour of Barkeryd's church and the museums where the Heritage Festival was held. This is when I learned about Swen Magnus Swenson. After hearing about all of the history behind this pioneer, I really realized the large influence he had upon today's Swedish-Texans. I was blown away and surprised when I learned all of this. Now that I am back in the

states my grandmother and I want to travel to the Texas towns of New Sweden and Palm Valley to learn more about the immigration of Swedes to Texas.

The next day was the parade and festival. My grandmother and I rode in on a carriage accompanied by the governor of Jönköping area. We were then introduced by Alf Carlson and spent the next few



My Grandmother and I at the Homestead Museum

hours listening to performers sing and dance. Then, around 5 p.m., I gave my speech. It went very well and I had a blast doing it! I figured I would be nervous but after getting out a few lines nervousness ceased. Afterwards I was presented with a pretty handmade candlestick and candle from the town of Barkeryd, two books from the Immigration Institute in Växjö, and a certificate presented by the Vasa Order of America. The

gifts were amazing, especially the handmade candlestick, which has a neat history behind it. The entire experience was only something I had



The Governor, my grandmother, and I after getting off the carriage

dreamed of before. I had a wonderful time and would love to return someday!

The next week my grandmother and I traveled to Växjö and visited Orrefors Crystal Factory. Then we traveled to Gothenburg, which was a lot larger than I expected it to be. There we walked

around the shopping center Nordstan and took a boat tour of the city. We also traveled to Billdal where my great-grandmother was from. We visited the home where she most likely lived (which today is a café), and then we walked across the street to Billdal's church, but a funeral was taking place so we were not able to go in. After departing Gothenburg, we traveled to Oslo, Norway, and despite the rainy weather we visited some very neat places around the city. We walked down Karl Johan's Gate, visited Askerhus



Alf Carlson and I

Fortress and Castle, the Kon-tiki Museum, the Norwegian Folk Museum, the Viking Ships museum, and Vigeland Sculpture Park. During our visit to the Folk Museum we even got to see some traditional Norwegian Folk Dancing. Then we traveled back to Stockholm and returned home.

The whole experience broadened my view of the world. This trip has really increased my desire to travel more and meet new people. I



Receiving my candle after my speech

gained more knowledge on the history of Swedish-Texans and different cultures. We also met some very nice individuals along the

way. For example, in Oslo, my grandmother and I arrived by train at 9:30 p.m. and had not exchanged currencies yet, which in turn caused problems when it came to purchasing subway

tickets to get to our hotel. Three young men were more than willing to give us their tickets and get new ones for themselves without any form of reimbursement. Many were also curious about where we were from and struck up a conversation with us. I just really enjoyed everything about this trip!



My grandmother and I with Inga Lisa Calissendorf

I would really like to thank the Swedish Club of Houston, Scandinavian Airlines, Margaret St.Clair, my grandmother, and Anita and Pelle Johansson for helping me through the whole process of planning and executing this trip. I am very thankful that I was able to serve as your Lucia for 2006. This was truly a wonderful experience, full of history and culture. Thanks again!



Summer in the archipelago, Southern Sweden. Photo: www.imagebank.sweden.se © Bo Lind/VisitSweden

Calling All Lucias!!

Next year will be a special one for The Swedish Club of Houston and The Homestead Association in Barkeryd, Sweden. On August 3, 2008 the Club will be sending their 20th Lucia to the Texas-Swedish Festival in Barkeryd. Both organizations would like to commemorate this important anniversary by inviting all former Lucias to the festival.

The first step in making this happen is to contact each Lucia. Below is a list of all Swedish Club Lucias and the year in which they traveled to the Texas-Swedish Festival:

1989 Kathy DeWitt
1990 Emily Dryselius
1991 Desiree Gay
1992 Jenny Olsson
1993 Amy Acord
1994 Rebecca Cadwallader
1995 Betsy Philen
1996 Elizabeth Webb
1997 Veronica Llanos
1998 Kelly Mauritzson
1999 Kristin Klatt
2000 Karoline Melrose
2001 Kathryn Armstrong
2002 Allana Clark
2003 Cathy St.Clair
2004 Sjerrie Colburn
2005 Frida Sellman
2006 Maren Stavinoaha
2007 Morgan Halvorsen

We have lost touch with many of them and need to secure their home addresses and/or email addresses. Therefore, anyone with such information please contact Margaret St.Clair at 281-493-4978 or margestclair@hotmail.com.

Your Help Is Needed

Our 2007 Christmas Traditions and Lucia Celebration will be here before we know it. To make it the success that it has always been requires the help of many people.

Please read the jobs listed below and contact Nancy Webb to let her know where you can work. Help is needed in all areas.

CHAIRMEN NEEDED:

- Kitchen and refreshments
- Bake Sale
- Raffle
- Decorations -
 - Christmas tree
 - Tables and walls
 - Julgranskarameller
- Song leader for singing/dancing around the tree
- Fish pond
- Bazaar
- Guest check-in

HELPER JOBS:

- Kitchen/refreshment workers (8)
- Many, many people to bake Swedish cookies for refreshments (recipes can be supplied if you need them)
- Make cakes, cookies, breads, candy for the Bake Sale
- 6 people to sell raffle tickets
- Sales help for bazaar
- Make craft items for bazaar
- Greeters for the sanctuary and Fellowship Hall
- Set up
- Cleanup

Please contact Nancy Webb at 713-661-1011 or Nancy.Webb@kelsey-seybold.com and indicate which job—whether large or small—you want, in order to make this year's Christmas Traditions and Lucia Celebration the best one ever!

Why We Send Lucia to Barkeryd

by Margaret St.Clair

Many of you may not be familiar with Barkeryd, Sweden, and may wonder why we have sent our Lucia there every year for the past 19 years.

First, here is a little background information about Barkeryd. Barkeryd is a small parish near Nässjö in Småland. The church is a beautiful rose color and can hold as many as 450 people. This small parish had half of its population immigrate to Texas between 1836 and 1927. Conditions in the parish were bad and the opportunity of settling in America was given to the people of Barkeryd. Around 1867, many young people left Barkeryd, and Swen Magnus Swenson and Swante Palm paid for their passage, with the stipulation that they work for them in Texas.

Texas was a new place where workers were needed to help on the farms. The immigrants worked off their passage in about two years. After the debt was paid, they were free to live and work for themselves.

In honor of the large number of immigrants to Texas from Barkeryd, the people of Barkeryd were proclaimed honorary citizens of Texas on May 27, 1975, by then-Governor Dolph Briscoe.

There are many Swedish communities around central Texas which were settled by the Barkeryd immigrants. Some of these communities are New Sweden, Hutto, Lund, Austin, Manor, Govalle, Palm Valley, Round Rock, Georgetown and many more. The Swedish settlers made a real mark in Texas' history. Many important people are of Swedish descent. Today you can travel in central Texas and see the many beautiful churches and landmarks that Swedes helped build.

So with that historical background, how did The Swedish Club of Houston become involved with Barkeryd? It all began in 1984 when Inga Lisa Calissendorff, a Swede living in Houston, was a trustee on the Texas Swedish Cultural Foundation. She had heard a lot about Barkeryd, and she knew that a large number of Swedish immigrants to Texas came from that parish. Since she didn't know anyone who had ever been to Barkeryd, Inga Lisa and her husband, Gusten, decided to visit Småland to try to find it. As they drove on small, winding roads through the dark forests of Småland, they thought they were lost. Suddenly they came upon a small

country church and soon after, they saw a beautiful homestead museum. They stopped at the museum and had the opportunity to meet Evert and Gunvor Jonsson, representatives for the museum. The contact was made, and the Calissendorffs and the Jonssons became best friends. Both agreed that it was important for Texas and Sweden to re-establish contacts with each other.

In 1986, the Jonssons and the Calissendorffs created a youth program in which a Texas Lucia would visit the Texas-Swedish Festival in Barkeryd every year on the first

Sunday in August. She would bring greetings from Texas (spoken in Swedish) and would learn the history of the Barkeryd immigration to Texas.



The Barkeryd parish church

In 1988, Inga Lisa contacted Scandinavian Airlines and asked them to donate a ticket annually so that the Swedish Club Lucias could fly to Sweden. SAS graciously agreed to this request. So in August 1989, our first official Lucia, Kathy DeWitt, visited Barkeryd, representing The Swedish Club of Houston and the Swedish settlements in Texas.

In conclusion, a very strong youth program has evolved because of the desire to build stronger ties between Barkeryd and Texas. Not only have our Lucias learned valuable history lessons, but some of them have also had the unique experience of discovering their own Swedish roots. Today, as we prepare to celebrate the 20th anniversary of the youth program, The Swedish Club of Houston, their Lucias and the residents of Barkeryd all agree that everyone involved has benefitted from such a strong alliance.

(Author's note: This article was adapted from two previous SCH articles—one written by Inga Lisa Calissendorff and Evert Jonsson, which appeared in the July 2002 newsletter; and the other by Liz Cadwallader, in the December 1998 issue.)

The Swedish *Smörgåsbord*

The *Smörgåsbord* (literally, “open-sandwich table”) is not uniquely Swedish. The Russians have *zakuski*, the Danes have *kolde bord*, and the French have *hors d’oeuvres*. But none of these measures up to the Swedish *smörgåsbord* in composition, profusion of dishes, close association with ancient cooking traditions or importance to the cuisine of the country concerned.

A considerable number of the dishes found on a *smörgåsbord* originated in the impoverished Sweden of the early 19th century. A remarkable development has taken place: foods which in olden times (and one need go back no further than a century) constituted the everyday dietary staples of the poor are now regarded as the country’s true delicacies. Of these, many have become luxuries, due to the high prices commanded by their raw ingredients.

The manner in which food is prepared, or rather conserved, is also a remnant from the past, although for the most part methods have become more refined. It is worth stressing that most of the dishes on the Swedish *smörgåsbord* are excellent served on their own, both for everyday meals and on festive occasions.



Smoked salmon with lemon and dill is a delicacy on the smörgåsbord.

Photo: Ann Lundberg/www.imagebank.sweden.se

Not surprisingly, fish has been an important food since prehistoric times. Supplies of the main varieties of fish—herring and salmon—were irregular, and methods such as salting, drying and smoking were therefore used in olden days to conserve food for long periods of time.

Marinating is one of the oldest curing methods. The Swedish word for it, *gravning*, comes from the word *begrava*, which means “to bury.” Salt was expensive, so fish was salted sparingly and then buried in the ground in order to preserve it from the detrimental effects of air. This process also produced fermentation, another extremely old Swedish method of preserving food.

The modern *smörgåsbord*’s marinated salmon, mackerel or herring have, needless to say, never been buried in the ground nor have they undergone fermentation. Nowadays, the word *gravning* denotes “sugar-salting.” The fish is rubbed with a mixture of salt, sugar and seasonings, and left to cure for a day or two in the refrigerator. It is then ready to serve with no further preparation, accompanied by

its own special *gravlax* sauce, a sweet-sour mustard dressing.

Herring of various kinds have throughout history been caught in large numbers around the coasts of Sweden. But the finest large herring is caught in the coastal waters of Iceland and Norway. This big plump herring is well-suited for pickling of one kind or another. Large herring are also caught off the west coast of Sweden—in the Kattegat—and in the North Sea. Various kinds of small herring, including sprats, used for the Swedish canned variety of anchovies, are caught here. Off the southernmost Baltic coast, with a northern limit at the city of Kalmar on the east coast, yet another variety of herring is caught, namely *strömming* or Baltic herring. The further north you go, the smaller this fish becomes, due to the colder and less salty waters of the Gulf of Bothnia (the northern part of the Baltic). Smoked Baltic herring is called *böckling*, and was probably named after the German who originated this custom sometime in the 15th century. One of the main features distinguishing the Swedish *smörgåsbord* from its foreign counterparts is its large proportion of dishes based on salt and Baltic herring. The varying flavors and characteristics of the many herring dishes depend on the particular herbs and spices used in their preparation. A proper *smörgåsbord* without pickled herring is unthinkable.

The custom of serving all sorts of food on the table simultaneously began in Sweden sometime in the 16th century. The modern *smörgåsbord* originated from the “*brännvin* table” of the 18th century. *Brännvin*, literally “fiery wine,” is a type of Scandinavian vodka. This was the first course of a banquet, and was set up on a separate table in a corner of the dining room, or an adjoining room. The buffet consisted of various kinds of *brännvin*, herring, anchovies, bread and strongly-flavored cheese. Guests would partake of the *brännvin* table standing up before taking their seats around the dining table for the actual banquet. More and more dishes were added to this *brännvin* table, and eventually developed into the gigantic *smörgåsbord* which reached its zenith—for both home and restaurant cooking—in the 19th century.

At that time the great *brännvin* urn, which was large enough to hold containers for several sorts of *brännvin*, was placed in the center of the table. It was just a matter of turning the tap for the fiery liquor one desired as an aperitif. Around the urn, hot and cold delicacies were set out. The *smörgåsbord* was still “only” the introduction to a meal.

Today, eating habits have changed. The *smörgåsbord* constitutes the entire meal. In modern Swedish homes, the *smörgåsbord* has shrunk drastically except at Christmas. A magnificent Christmas table is still the rule for the majority of Swedes. The *smörgåsbord*’s delicacies are complemented, or in some cases replaced, by some typical old-fashioned Christmas dishes such as mustard-glazed Yule ham, headcheese and varieties of sausage. The full

appreciation of the *smörgåsbord* is—thanks to the many delicious specialties—something of an art.

The Swedes still drink *brännvin* and beer with the *smörgåsbord*—there is no question of anything else. Of course, for the teetotaler and motorist, milk and water may be substituted. Swedish traffic laws are strict, so sobriety at the steering wheel is a must.

Brännvin is distilled in the same way as Russian vodka. Its flavor, however, varies greatly, from an unflavored vodka to one strongly flavored with different herbs and spices. There are at least twenty flavored varieties of *brännvin*.

Although *brännvin* was originally made only from various grains, potatoes have also been used in its production since the 18th century. It was in fact Eva de la Gardie's discovery around 1750 that potatoes could be used to make *brännvin* that started a surge of interest in the cultivation of the potato among the Swedish population. Jonas Alströmer had since the 1720s unsuccessfully tried to show the starving Swedes the benefit of growing potatoes for food. Once Eva de la Gardie succeeded in demonstrating its usefulness in making *brännvin*, the potato became a popular crop.

There is a whole ritual connected with drinking *brännvin* in Sweden. *Brännvin* is called *snaps* or *nubbe* when imbibed with food. It is customary to raise glasses for a mutual "SKÅL!" before you start drinking the *snaps*. The Swedes strongly favor a song with their *snaps*. The first glassful is called *helan* ("the whole one"), the second *halvan* ("the half") and the third *tersen* ("the tierce"). Each glassful has its own song. There are countless more or less witty *snaps* song variations. The best-known is *Helan går*:

*Helan går, sjung hopp-fader-allan-allan-lej;
helan går, sjung hopp-fader-allan-lej.
Och han som inte helan tar han heller inte halvan får.
Helan gå-å-å-å-å-år; sjung hopp-fader-allan-lej!*

*(Literally translated, but not really singable:
"The whole is going, sing 'hoppfadirallanlallanlej';
The whole is going, sing 'hoppfadirallanlallanlej.'
And the one who doesn't take the whole, he doesn't get the
half either!
The whole is going, sing 'hoppfadirallanlallanlej.'"*

*Humorous, but singable, transcription:
"Hell and gore, chung hop father Allan Allan lej;
Hell and gore, chung hop father Allan lej.
Oh handsome in the hell and tar
and hell are in the half and four.
Hell and gore, chung hop father Allan lej!")*

Let us now, in a devotional spirit, approach the splendid dinner table in the order dictated by tradition and good sense, in order not to miss any of its delights.

The first and most important rule of all is to take your time; you should never be in a hurry when enjoying the

smörgåsbord. You can return to the table as often as you wish and can change your plate when the preceding dish leaves flavors and vestiges which do not harmonize with the next. You should make at least five visits before you are through with the meal. It is execrable to overload your plate with an indiscriminate assortment.

Your first trip should be devoted to the herring, the cheeses, and other fish dishes, among which salmon is paramount. It should be remembered that cheese in this context means the hard type of cheese typically used for open-faced sandwiches, a product of Swedish peasant life. Soft dessert cheeses do not belong on the *smörgåsbord*.

Crispbread, thin unleavened bread and rye meal loaves are typically Swedish, and go well with both the herring and the cheese. At Christmas, rye bread flavored with wort (an infusion of malt which, when fermented, makes beer) is eaten.



Home-baked and decorated bread, knäcke (crisp) bread and cheese are important to complete the smörgåsbord.

Photo: Ann Lundgren/www.imagebank.sweden.se

In the next round you sample the cold meats. Among these can be specialties such as dried leg of mutton and smoked reindeer, sausages, headcheese, poultry and jellied meats. The meats are served with salads and tasty extras such as gherkins, pickled beets and cucumbers.

Then there is what is called *småvarmt* (the hot buffet) in Swedish: light, dainty dishes such as Jansson's temptation, meat, omelets and potatoes.

The final visit rounds off your meal. After all the salty, smoked and rich food, the palate needs something sweet and refreshing. This is perhaps best provided by a fresh fruit salad or a Swedish apple pie. Dessert is always savored with coffee, the ultimate complement needed to complete your enjoyment of the Swedish *smörgåsbord*.

And now, my friends, the table is laid and we are ready for the party to begin.

(Editor's note: The preceding is taken from the August-September-October, 1994, issue of "The Swedish Club News," which was adapted from Tore Wretman's "The Swedish Smörgåsbord.")



2007 SWEDISH CLUB LUCIA

Applications for The Swedish Club of Houston's 2007 Lucia are now being accepted. Our 2007 Lucia will be presented at the annual Swedish Christmas Traditions and Lucia Celebration scheduled for Saturday, December 8, 2007, 4:00 p.m. This year's celebration will again be held at Christ the King Lutheran Church, near Rice Village.

Candidates for Lucia must meet the following requirements:

- ▶ Single young woman, 16-24 years of age;
- ▶ Member of the club (either **individual** or as **part of a family membership, including granddaughters**);
- ▶ Able to attend the Swedish Traditions program on December 8;
- ▶ Able to represent the club at the Texas Day Celebration and Parade in Barkeryd, Sweden, on the first weekend of August, 2008;
- ▶ Responsible for own ground or air transportation to and from Chicago (round-trip airfare provided from Chicago to Sweden);
- ▶ On her return to Houston, Lucia must write an article for publication in The Swedish Club News about her experience in Sweden.

Participants are also needed for the Lucia procession, which is made up of female attendants, ages 5-20, and star boys, ages 5-15. Attendants and star boys wear all-white clothing and accessories. The Club can provide some articles of clothing, but individuals are encouraged to use their own.

For nineteen years, the Lucia program has provided a wonderful way to travel and learn about our Swedish ancestry and our Texas connection with Barkeryd, Sweden. As an ambassador of the Club, our Lucia will be in a parade and take greetings to the people of Barkeryd from The Swedish Club of Houston.

NOTE: Lucia candidates, in addition to completing the application below, must also write a short *essay* about their Swedish heritage, their interests and why they would like to represent the Club in Sweden, and must provide a *current photo* of themselves. The application must be postmarked by **October 15, 2007**.

For questions or further information, contact Nancy Webb (Nancy.Webb@kelsey-seybold.com or 713-661-1011) or Diana Rodionov (281-636-8153), co-chairs of the 2007 Lucia program.

THE SWEDISH CLUB OF HOUSTON APPLICATION FOR 2007 LUCIA CANDIDATES, ATTENDANTS AND STARBOYS

Name: _____ Date of Birth: _____

Address: _____ Phone No.: _____

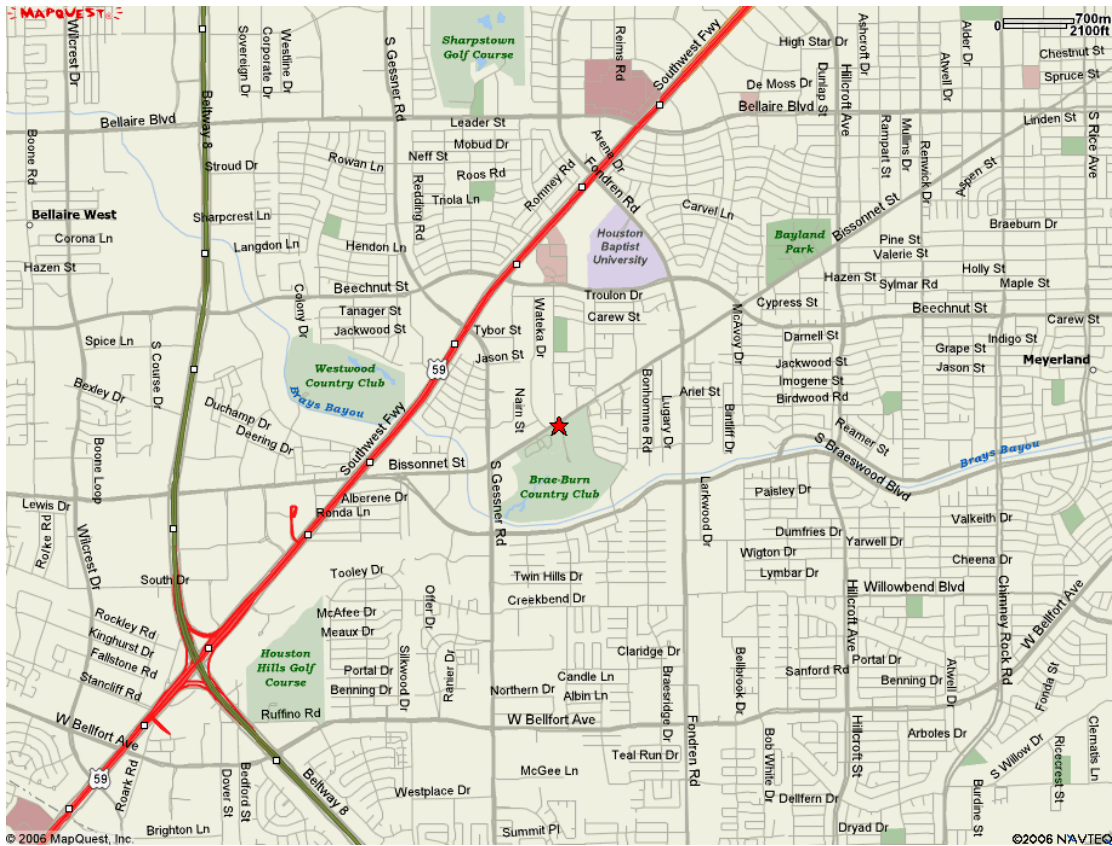
E-mail address: _____

I would like to be (check one): Lucia _____ Attendant _____ Starboy _____

Lucia candidates only: Please include your **essay** and **current photo** with your application, postmarked by **October 15, 2007**.

Mail applications and enclosures to:

The Swedish Club of Houston, c/o Nancy Webb, 3707 Darcus St., Houston, Texas 77005



BraeBurn Country Club, 8101 Bissonnet St., Houston, TX 77074 (713-778-3824)

RESERVATION FORM FOR *Smörgåsbord - Saturday, October 20, 2007*

(Must be received by Wednesday, October 17, for advance price)

Please make checks payable to "Swedish Club of Houston" and mail to:

Swedish Club of Houston, c/o Karen Wolz, 4526 Waynesboro Dr., Houston, TX 77035-3644

Name(s): _____

Address: _____ Phone: _____

E-mail address: _____

_____ Adult members (advance registration)	x \$25.00 =	\$ _____
_____ Adult Non-members	x \$30.00 =	\$ _____
_____ Children (12 and under)	x \$10.00 =	\$ _____
	Total	\$ _____



THE SWEDISH CLUB NEWS

The Swedish Club of Houston
Preserving Swedish Heritage on the Texas Gulf Coast Since 1986

SWEDISH CLUB NEWS

The Swedish Club News is published 6 times a year by the Swedish Club of Houston. Articles, photos, etc., are welcome. We would especially like personal news of our members, explanation of family traditions and Swedish culture, news of Swedes and of Sweden that is not in the general news, and your favorite Swedish shops, products or resources.

Please send **YOUR NEWS** to ljmillikan@sbcglobal.net or by post to the return address below.

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Events Line = 713.774.2739



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c/o Laura Millikan
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Pearland, TX 77584-8064