

Swedish Club of Houston



Third Quarter 2019

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Swedish Club of Houston

www.swedishclub.org

Inside this Issue:

- Page 1 Smörgåsbord, Lucia Celebration, Dues Notice for 2020 & General Meeting
- Page 2 Summer Fika, Swedish Movie Night Results
- Page 3, 4 A Family's Journey by Dina Jo Colburn
- Page 5,6 Hembakat Recipe
- Page 7 Friends of Lucia Support
- Page 8 Member Updates & Announcements
- Page 9 Advertisements

Smörgåsbord

The Swedish Club of Houston hosted its annual Smörgåsbord on Friday, November 8th at the Brae-Burn Country Club.

All who attended enjoyed another wonderful evening of music, Swedish fare, drink and of course Snaps songs!

Christmas Traditions—Lucia Celebration

Our Lucia Celebration will be held on Saturday, December 14th at the First Evangelical Lutheran Church starting at 4pm. **Nina Fisk**, daughter of longtime member Pelle Fisk is our Lucia this year!

The reception following the service includes the Scandinavian Folk Dancers, Raffle, Silent Auction, Glögg and lots of Swedish cookies and treats.

Dues Notice for 2020

Please don't delay, send in your renewal check today or pay online using this link: <https://swedishclub.org/component/forme/?fid=1>

Family \$35
Individual \$25
Student / Au pair \$10 (fall-spring)

Only those members who have paid their 2020 dues will be entitled to vote at the Annual Meeting.

Upcoming General Meeting

Please make plans to attend our Annual General Meeting held on January 25, 2020. Chef Soren Pedersen will be serving his amazing Pea Soup and Pancakes along with Swedish Punsch.

Chef Soren Pedersen, 2314 Dunlavy St, Houston, TX 77006

Event starts at 6:30 p.m. Valet parking included in the price:

\$20 Members
\$25 Non-members
\$10 Youth (12 and under)

Submit your reservation online by close of business Wednesday

January 23, using this link:

https://swedishclub.org/index.php?option=com_forme&fid=4

Newsletter By:

Madelyn Mauritz Bossé

3rd Generation Swede

Rabarberpaj Fika



The Swedish Club of Houston hosted the summer Fika featuring Rabarberpaj pies and Swedish coffee. Members and guests enjoyed the pies, coffee and conversation plus games for the kids as well as fresh raspberries! Keep a lookout for our next FIKA celebration!

Swedish Movie Night



The Swedish Club of Houston's first Movie Night of 2019 was well received at the Penny Whistle Pub. The movie viewed was [Becoming Astrid](#), a 2018 biopic of Swedish writer Astrid Lindgren followed by a discussion about the life and times during her childhood in Sweden. While there are English subtitles, it is always enjoyable to hear the Swedish language and pick up on the ebb and flow of the language!

A FAMILY'S JOURNEY

By: Dino Jo Colburn

John Peter Sjolander was my paternal-great grandfather. I am his great-granddaughter. I do not speak or understand the Swedish language but I wish I could.

John Peter Sjolander arrived by ship in Galveston, Texas on March 25, 1871, his twentieth birthday. Traveling with him were his brother, Eric, and two other Swedes. **Because they so loathed the captain's tyranny, they decided to not make the return voyage to Sweden on that ship. Rather, they chose to remain in a strange, beautiful land called "Texas".**

John Peter never returned to Sweden, but his brother did. Eric later brought their mother, Margreta Sjolander, to Texas so she could be closer to them.

During his younger years, John Peter worked as a longshoreman. He also built boats and worked in brickyards. Eventually, he married Caroline Johanna Busch and settled in an area of Cedar Bayou that now is part of the city of Baytown, Texas.

John's primary and most beloved occupation was farming. However, while working in the fields during the days, poems frequently came to his mind. In the evenings, he penned his thoughts and wrote poetry. A lot of his poems praised the beauty and wonders of nature. While his days of farming eventually gave way to his writing career, John's writings show that he never lost his love of the land, nature, and all of God's great creations.

His writings resonated so well with most people of his day that his works were published in local newspapers, magazines and even school textbooks. As his acclaim grew, he became known as the "Sage of Cedar Bayou". John also commissioned to write column articles for several newspapers.

In 1912, John wrote "Rhymes of Galveston Bay". These stories were based on legendary tales that he had heard from sailors. Many of his works were compiled in a book called "Salt of the Earth and Sea". Some of his poems were published in Swedish American newspapers such as "Texas

Posten and Svenska Teibunen—Nyheter and used the pen names "Hudik" and "Jotte von Hudick".

Another recognition of honor that was bestowed on John was that of being included in the biographical dictionary, Who's Who in America. In 1921, John Peter Sjolander helped form the Poetry Society of Texas. John's works so connected with his readers that many unofficially referred to him as the first "Poet Laureate of Texas".

In Baytown, Texas, Sjolander Road was named in his honor. In 1968, a Texas historical marker was placed roadside near his original homestead.



Of a personal note, in 2004, I went to Sweden with my daughter, sister and niece. Each summer, The Swedish Club of Houston sends a "Lucia" to Barkeryd. That year, my daughter, Sjerrie was selected "Lucia". We were warmly received by the citizens of Hudiksvall which is north of Stockholm and was where John Peter was born and raised. After Eric, we were the first of John's family to return there.

Homebaked Hembakat

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

Smulpaj med rabarber och vaniljsås | Rhubarb Crisp with Vanilla Sauce

A classic Swedish summer treat – unfussy, rustic, delicious. This recipe comes from my mother-in-law Ulla Arvidsson and is a family favorite. Rhubarb can be really difficult to source in Houston. It's available fresh seasonally and frozen year-round at the Central Market on Westheimer. (You can add strawberries to stretch the rhubarb or to suit personal taste.) The vanilla sauce is a little tricky – so if you're caught for time or a little intimidated – the crisp can be served with vanilla ice cream or freshly whipped cream.

First in Swedish:

Ugn: 225

Smulpajdeg:

2 dl vetemjöl

2-3 msk socker

75 g margarin eller smör

Hacka samman allt till en grymig deg.

Rabarberpaj:

400 - 500 g rabarber

1 - 1,5 dl socker

1 msk potatismjöl

Skölj, putsa och skär rabarbern i centimeter-tjocka skivor. Lägg dugnssäker form. Blanda socker och potatismjöl och strö över det. Ska-ka ner det i rabarbern. Fördela smuldegen ovanpå.

Grädda pajen ca 20 min.

Bjud den ljummen eller kall med vaniljsås, vispad grädde eller vaniljglass.
em i en smord.



Homebaked Hembakat

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

Rhubarb Crisp with Vanilla Sauce: And here is a translation that will work with our American kitchens and Ingredients.

Ingredients

For the rhubarb

- 1 pound rhubarb – cleaned and cut into ½” half-moon slices
- ¾ cup granulated sugar
- 1 tbsp corn starch

For the topping

- 1 cup unbleached all purpose flour
- 3 tbsp granulated sugar
- 6 tbsp cold butter (75 grams) – cut into ½” cubes
- 1 tsp salt

How To

1. Preheat oven to 425F.
2. Grease a 9x9 baking dish with vegetable shortening or butter. Do not flour.
3. In a large bowl toss rhubarb, corn starch and sugar. Transfer to prepared dish.
4. Add flour, sugar, salt and cold butter to a food processor. Process into a coarse dough. Don't over process or the crumble will be tough. No need to add water. (If you don't have a food processor, you can cut the butter in with two butter knives or a pastry cutter.)
5. Sprinkle crumble on top of rhubarb mixture. (I press dough into largish clumps with my hands as I sprinkle). On a center rack in the oven, bake for 20 minutes or until bubbly and golden on top. Careful to watch for overbrowning. Serve warm or cold.

Vanilla Sauce

Ingredients

- 6 extra-large egg yolks
- 1/2 cup sugar
- 1 cup whole milk
- 1 cup heavy cream
- 1 tbsp vanilla extract

How To

1. Fill a large bowl with ice water and keep nearby.
2. In a large metal bowl, whisk egg yolks until very smooth.
3. Add the sugar and whisk for at least 2 minutes until the sugar is incorporated and the eggs are a pale yellow.
4. Heat the milk and cream in the top of a double boiler until almost simmering. Do not boil. 180F on a candy thermometer.
5. Slowly and carefully, pour the heated milk and cream into the egg mixture. Whisk constantly, go slowly and be sure not make scrambled eggs.
6. Return custard to the double boiler and gently heat, stirring constantly until it reaches 185F. It will be thick and pourable – the consistency of high quality melted ice cream. Move top of double boiler into the bowl of ice water - stir to quickly cool down. Add vanilla extract and stir to incorporate. Liberally pour over individual servings of rhubarb crisp immediately before eating.

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 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.

If you would like to become a member of the Friends of Lucia and help support this long-standing tradition of the Club, you can either mail a check along with this form, or donate online via the link at <http://swedishclub.org>.

Sponsorship Level:	<input type="checkbox"/> \$500 – Speaker of the Riksdag	<input type="checkbox"/> \$75 – Cabinet Minister
	<input type="checkbox"/> \$300 – Prime Minister	<input type="checkbox"/> \$50 – Governor
	<input type="checkbox"/> \$150 – Deputy Prime Minister	<input type="checkbox"/> \$30 – County Councilor
		<input type="checkbox"/> \$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

Swedish Recipe Book in the Works

We are gathering recipes from members and friends to create 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.

Popular Swedish Song in "Swenglish"

Swedish Version:

Helan går, sjung hopp fadderallan lallan lej, Helan går, sjung hopp fadderallan lej
Och den som inte helan tar, Han heller inte halvan far, Helan går! (drick snapsen)
Sjung hopp fadderallan lallan lej!

"Swenglish" Version:

Hell and Gore, Chung Hop father Allan Allan Leh, Hell and gore, Chung Hop father Allan Ley,
Oh handsome in the hell and tar and hell are in a half and four hell and goooooore (drink)
Chung Hop father Allan ley!

Movie Review by Marie Teahen

Britt-Marie was Here (Britt-Marie var här) 2019.

Britt-Marie Was Here is the third novel by Swedish blogger, columnist and author, Fredrik Backman, and is flawlessly translated from Swedish by Henning Koch.

Summary:

Britt-Marie, a woman in her sixties, decides to leave her husband and start anew. Having been housewife for most of her life and living in small backwater town of Borg, there isn't many jobs available and soon she finds herself fending a youth football team.



Swedish Club of Houston



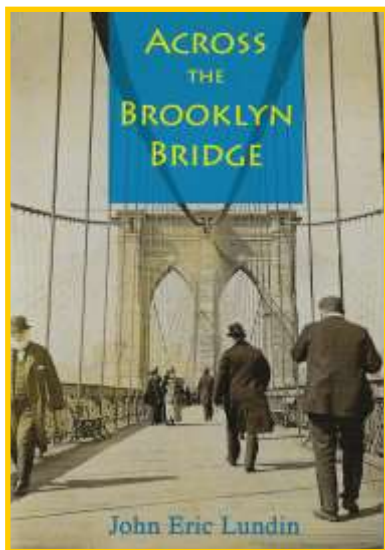
Advertisement

Across the Brooklyn Bridge

Written by John Eric Lundin

“The story of a family across three generations and three continents and cultures, *Across the Brooklyn Bridge* is a uniquely American chronicle.... The author’s grandfather, William, became a seaman in 1898 at the age of 15 and left his native Sweden.... The author’s father, John A. Lundin, who grew up in Brooklyn.... anchors the story. His diaries offer a window into the life of a young engineering student in wartime Brooklyn... and a soldier in the U.S. Army Signal Corps in New Guinea and the Philippines.... The author’s exhaustive research to ensure historical accuracy and the inclusion of many photos add to the depth of this multifaceted work.”

--- *The Foreign Service Journal*, American Foreign Service Association



“*Across the Brooklyn Bridge* does not begin in the United States but many, many years earlier in Sweden.... History, genealogy, romance, biography, geography, adventure, and drama are included in this book.... The attention to detail is impressive. Perhaps, when he [author’s father John] mentions movies, radio programs, school plays, and all the rest, it will bring a smile and a nod.... John did end up in the Philippines and it was there that he met the love of his life.... As the war winds down and he is sent back to the States, he must leave her and their son in the Philippines. John’s longing to bring them to the States reveal his character. John had persistence, determination, and doggedness to unite with his family. He accomplished this against great odds.... Going back and seeing how things were back then and what they are today is mind-boggling. A book well worth reading.”

---Alice Johnson, *Swedish American Genealogist*

(Available from online booksellers, including Amazon and Barnes & Noble)