



Gult och Blått

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Swedish Classical Guitarist Johannes Möller Comes to St Louis

The Swedish Council of St. Louis is proud to be collaborating with the St. Louis Classical Guitar Society in its upcoming performance of Swedish guitarist and composer Johannes Möller. The event will be held at the Ethical Society located at 9001 Clayton Road in Ladue on Saturday, September 26, 2015 at 8 p.m. There will be a post-concert reception for the artist in the community room with refreshments. Tickets are normally priced at \$28 each but Council members will receive a \$4 discount for this event only. Tickets can be ordered online at www.guitarstlouis.net or by phone at 314-229-8686.

Johannes was born in Stockholm and is 33 years old. He played his first public concerts at the age of 13. Since then Johannes has made over 500 appearances in Europe, Asia, South and North America. Johannes has won many awards within the European musical community including being the first guitarist ever to win the 2007 Ljunggrenska Competition in Sweden and winning first prize in the Guitar Foundation of America's Concert Artist Competition in 2010, considered by many to be the most prestigious guitar competition in the world.

Member News

Dave Peterson received a notice that Dave Nelson died on May 23 with services at Zion Lutheran Church in Belleville, IL on June 3rd.

Dave was a longtime member of the Swedish Council and the Viking Workshop and was regularly seen in the Lucia Chorus up to a couple years ago. He was an avid sports fan, especially hockey and the St. Louis Cardinals. He had physical problems but largely overcame them with determination. At a Midsommar a few years ago he won a contest for the best Viking costume by wearing a horned helmet. At the Viking Workshop he always did excellent research..

Calendar 2015

Scandinavian Picnic - Sunday, September 27, 2015
October Business Meeting - Sunday, October 18th
Lucia - December 12th, Saturday, Kirkwood Community Center.

Please read his biography and listen to this talented young man on his website at www.johannesmoller.com/press/bio. I'm looking forward to sharing this amazing guitarist's performance with all of you.

Doris Martin

President's Column

Hej Alla!

Summer has arrived-----and we welcomed it with its heat, humidity AND rain! Now is when all of us wish we were in Sweden. Of course, sunrise is around 3:30 a.m. there but we can handle that for sure.

On June 14, we celebrated our Midsommar at Creve Coeur Park. Even though we had showers off and on during our celebration, 60 of us (including Swedish visitors and children) enjoyed utmärkt svensk mat, singing Swedish songs, making floral wreaths, and good conversation.

The Tonsings brought their family and their Swedish visitors. One was Annelie Svensson, a former exchange student, who stayed with the Tonsings in 1989. Annelie was asked to be the Swedish Council's Lucia that year.

We certainly had to wish June Nystrom a happy 90th birthday and we did sing "Happy Birthday" to her. Best wishes were also given to Elaine and Ray Sigler who were celebrating their 57th anniversary. So you see, we had a lot to celebrate this year at Midsommar.

Many thanks to all who contributed their time and food to this event and help make it so successful and fun. Next year we hope to have even more members at Midsommar. Let's continue to show our children the Swedish way to welcome summer.

DID YOU KNOW.....that Prince Carl Phillip married Sofia Hellqvist on June 13, 2015 in Stockholm at the Royal Palace chapel? She was a former reality show participant and model.

In the last newsletter, I requested articles or recipes for our newsletters and Mikael Unger answered my request with 3 delicious recipes. All of you must try them. Tack så mycket, Mikael!

The Martin's Swedish Vacation Part VIII – M/S Byfjorden

Guess what! We are heading back to the "Sneak Hole" aka Smögen but this time by sea. Yesterday Carina, Jack and I purchased our excursion tickets at the Uddevalla Tourish Bureau. Usually the tickets from Uddevalla to Smögen cost 545 kr but our senior rate was 495 kr each. This price included the travel, morning coffee with bread or roll and a cooked dinner on the return trip.

The M/S Byfjorden left the Uddevalla dock on this overcast morning at 9 a.m. We began our journey through the harbor, past the steep rocks beside the Promenade and past Gustavsberg, now one of my favorite little villages in Sweden. Then, under the Uddevalla Bridge we went and into Havstensfjord toward Henån which was our first stop to pick up more travelers and drop off others.

Since it took 1 ½ hours to Henån, we went below deck to a very nice but casual dining area where we enjoyed our coffee and a roll with ham, cheese, sliced cucumber and lettuce plus a slice of red pepper on the side. Our server took our order for dinner on the return trip—a choice of salmon or pork.

After finishing the meal, several of us went up on deck while others remained below enjoying another cup of coffee. This was a perfect time to take a few photographs and look at this interesting landscape. As we glided along the calm water in between the

(Continued on page 3)

Last, but not least, I would like to thank all of you for your get well wishes to my husband, Jack. He is doing much better as everyone could see at Midsommar. We're both looking forward to seeing all of you at the Scandinavian picnic in September. Mitt bäste för er alla,

Doris Martin

rounded rocks, people from smaller boats waved to us and, of course, all of us on deck waved back as well as returning their smiles. This was a new adventure for Jack and me and we were loving every moment.

Our next stop after leaving Henån was Bokenäs Resort a half hour later where we picked up some cartons. Also, on the small dock was an unattended suitcase. As the boat was pulling away, a man came running down the hill waving his arms. But, of course, the captain was on a schedule and didn't turn around to pick up the man and his suitcase. Out in the archipelago we continued to weave our way past a myriad of islands and unforested rocks which had been carved out and deposited by glaciers years ago. The boat made it through narrow passages before approaching Bassholmen 45 minutes later. Then it was on the Lysekil and finally arriving at Smögen at 1:15. With all the stops the trip took 4 hours and 15 minutes.

Upon arrival at the famous boardwalk on Smögen Pier, we discovered numerous stores open just for the summer in old fishing huts selling clothing and souvenirs. Restaurants and cafes, both with outdoor serving, and ice cream shops were there to please your palate. One restaurant had a sign advertising American food: Bacon Beef Burgers, Chicken Wings, Baby Back Ribs, Onion Rings and Cheese Nachos---followed by "WALK IN – ROLL OUT! The boardwalk was a busy place for all ages doing shopping, casual strolling and sitting on benches talking. It is said that Smögen comes alive at night with music filling the air. I can imagine the nightlife is something special for the Swedes and visitors. Smögen definitely has something to offer at all hours of the day and night.

Before we knew it, our 2 hours on this island had flown by and it was time to board the M/S Byfjorden before it left at 3 p.m. I remembered what happened to the man and his suitcase! The three of us were told that dinner would be served at 3:30 so we went below deck to the dining area. In no time we were served our salmon with dill,

mashed baked potato with sour cream & chives and mixed greens. It was delicious.

Returning to the deck I thought about this day on the sea with its breathtaking views and friendly people. I can understand why it was important to Carina to have us share this relaxing experience with her. There was sense of calm and serenity out there on the water. As 7 p.m. and the end of our journey drew near, I watched the hypnotizing effect of the wake from this archipelago boat as it moved through the sea. On either side of us the evening light glowed on the granite rocks turning them a golden orange and, then, once again I saw the ever present Swedish flag waving with the gentle breeze. Boat trips are truly the best way to see the small islands, sunken rocks and charming waterside communities on the Bohuslän coast.

The next day we packed and then decided to have lunch in the garden of Johan Peter Krok's home, the oldest preserved home in Uddevalla. He was a renowned merchant and gardener. A "must see" if ever you are in Uddevalla.

On Thursday, August 1, 2013, Carina locked up her apartment and drove with us to a suburb near Stockholm where her friend met us and we said our good-byes. It was sad because we didn't know when we'd see each other again. By always telling us interesting and historic facts along the way, Carina had been a great guide.

Jack and I drove our VW start/stop diesel wagon on to Arlanda, filled up at the Statoil station and returned the car to the Europcar rental area by the airport. We had driven almost 1500 miles.

I could have stayed another week or two in Sweden but we did see the Rhenmans in Ösmo, my cousin, Rolf, in Visby, my grandfather's birthplace in Öland, and the beautiful Bohuslän coast. I'll miss the blue and yellow Swedish flags flying at every household, the red or yellow houses and the welcoming sight of flowers or lamps in every cottage window and the beautiful flower gardens

outside the homes. I never did get my fill of cardamom buns or the oval new potatoes grown only in Sweden. Well.....I'm just going to have to go back!

Jack and I spent the night at the airport's Sky City hotel and had a relaxing dinner there talking about our fabulous vacation. Our SAS flight to Chicago would leave at 10:20 the following morning. What wonderful memories we shared.

Doris Martin



Here is the photo of Carina, Jack, Me, Inger and Uffe Tingström (Carina's aunt and uncle) in Visby, Gotland.

Majas Fish & Seafood Soup

1 yellow onion (1 gul lök)
 1 leek (1 purjolök)
 1 garlic clove (1 vitlöksklyfta)
 1 can artichoke hearts (quarters) (1 burk kronärtskockhjärtan)
 0.5 Tbsp butter (0,5 msk smör)

1 cup seafood stock (4,5 dl fiskbuljong)
 1 cup heavy cream (4,5 dl grädde)
 3-4 oz dry/semi-dry white wine (1 dl torrt vitt vin)
 1 vegetable bouillon cube (1 grönsaksbuljong tärning) (*Knorr*)
 0.5-1 Tbsp lemon juice (0,5-1 msk citronsaft)

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1 lbs salmon (450 g lax)
 0.5 lbs small peeled cold water shrimps (200 g skalade räkor)

0.25 tsp ground white pepper (1 krm vitpeppar)
 3 Tbsp dill (3 msk dill)

Instructions

1. Place the butter in a large soup pot over medium-low heat. Stir in chopped onion, sliced leek and minced garlic. Cook slowly until the onions are translucent but not brown. Stir in the quarter size artichoke hearts.
2. Add seafood stock, cream, white wine, lemon juice, vegetable bouillon cube and white pepper. Bring to boil for 2-3 minutes.
3. Add diced salmon. Stir carefully to combine and simmer slowly for 5-10 minutes.
4. Stir in scrimp and dill on low heat for 3-4 minutes.

Tip: Complete steps 1-2 the day before. Allow it to gain flavor over night. Complete steps 3-4 right before serving.

Serve with French baguette or sourdough bread

Mikael Unger

Look forward to the recipes for the eggs he made for the Midsommar Picnic in the next Issue of the GoB.