



Gult och Blått

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Scandinavian Picnic

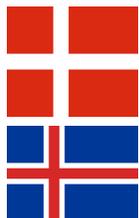
When: Sunday, September 27th, 1-4pm
Where: Simpson Park, Blue Heron Shelter, 1234 Marshall Road; St. Louis, MO 63088
Cost: \$10/adult, \$3 for children from 12 to 18, free for children less than 12 years old.

The Danes are hosting this year, so you will need to make your reservation though The Danish Club of St Louis. They ask that you submit your reservation by September 22nd. You can submit through their website. We have also included a copy of their printed reservation form for your convenience.

According to the Danes we will. "We will sing our national anthems, have games for the kids, and reflect on H.C. Andersen's tribute to our common culture: **Jeg er en Skandinav!** "

Here's the url of their picnic page:
<http://www.danishclubofstlouis.org/picnic/>

See you there.



Important Events for Fall 2015...

September 26 (Saturday) at 10 AM - 4 PM
Symposium on Viking/Norse and American Indian Integration
Missouri History Museum
5700 Lindell Blvd in Forest Park
St Louis, MO 63112

Tickets available through Eventbrite
contact Eric for more information
eiriksohn@yahoo.com

September 26 (Saturday) **Johannes Möller Classic Guitar Concert.** See the St Louis Classical Guitar Society for more information or see insert flier.

September 27 (Sunday) **Scandinavian Picnic** See this GoB issue or the Danish Club of St Louis website

September 30 (Wednesday) **IKEA** opens their St Louis store at 9am.

October 11 (Sunday) **Swedish Council of St Louis October Business Meeting.**

November—**SCSL Gustav Adolf Dinner** details TBA

November **Lucia Rehearsals**—Details TBA

December 12th (Saturday) **Lucia**

President's Column

Hejsan Alla,

At the rime of this writing summer is winding down for us but Crayfish season is in full bloom in Sweden and many are enjoying this summer tradition of crayfish with bread and cheese or a slice of västerbotten pie and, of course, schnapps, beer or aquavit. There is always lots of singing too. So, let's all say skål to each other and sing Helan Går. We all wish that we were there to share in these festivities.

Our new website is just about ready and Britt Benson has been working hard on creating our new fresh look. Also, I'm happy to see that our Facebook page is getting attention. Many thanks to Britt and members who keep us informed. I also want to thank Dave Youngberg who continues to be the editor of Gult och Blått. With his many years of being a Swedish Council member, his knowledge and ideas are invaluable.

We have a busy autumn planned for all who are interested. Check out our events and dates in this newsletter and also try those delicious recipes from Mikael Unger. I definitely hope to see many of you on September 26th at Johannes Möller's performance and at the Scandinavian Picnic on September 27th which is hosted by the Danish Club.

Mitt baste för er alla,

Doris Martin



Who Is Joe Hill

With Labor Day approaching (or passing) perhaps you'd like to know about Joe Hill who was born Joel Emmanuel Hägglund. He was the Swedish-American labor activist, songwriter, cartoonist, and member of the Industrial Workers of the World. Hill quickly became a martyr for the cause of organized labor after being executed in 1915 by the State of Utah. His songs and letters, as well as tributes to him, galvanized striking workers throughout the 20th Century.

Now, 100 years after his death, Hill's life and work have continued to inspire. He remains the best-known songwriter among IWW tunesmiths and his songs are still sung today at union rallies and events.

On September 4th, the Joe Hill Exhibit will open at the American Swedish Historical Museum in Philadelphia. The museum recently published the above information about Joe Hill in its latest newsletter.

Doris Martin

Updated SCSL Website

In this era, there is no more important way for an organization to communicate with its members and the world than with an active presence on the World Wide Web. Britt Benson has worked hard to update our old static website with a dynamic WordPress-powered site. She also created a gmail account for a single point of contact for inquiry about the Swedish Council of St Louis. Please use this as an official source of information in between newsletters. This doesn't replace our Facebook page which is a "social media" presence for us.

Please take a look at
<http://swedishcouncilstlouis.org/>
 And please visit it regularly.

Egg halves with lax and mustard crème (Ägghalvor med lax och senapskräm)

8 eggs (8 ägg)

Lax mix (Laxröra)

0.2 lbs lax (80 g gravad/kallrökt lax)
2 Tbsp red onion (2 msk rödlök)
2 Tbsp parsley (2 msk persilja)
1 Tbsp oliv oil (1 msk olivolja)
1 Tbsp capers (1 msk kapris)

Mustard crème (Senapskräm)

8 egg hard boiled yolks (8 hårdkokta äggulor)
2-3 oz crème fraiche (0,5 dl crème fraiche)
2 Tbsp cream (2 msk grädde)
1-2 Tbsp lemon juice (1-2 msk citronsaft)
1-2 Tbsp dijon mustard (1-2 msk dijonsenap)
1 Tbsp dill (2 msk dill)
1 Tbsp chives (1 msk gräslök)
salt and white pepper (salt och vitpeppar)

Instructions

- 1) Hard boil the eggs.
- 2) Lax mix: Dice the lax. Place in a bowl. Stir in chopped red onion, chopped parsley, oliv oil and capers.
- 3) Mustard crème: Peel and slice the eggs in halves long ways. Remove the yolk and place in a separate bowl. Stir in crème fraiche, cream, lemon juice and dijon mustard. Add chopped dill and chives. Add a small amount of salt and white pepper. Adjust the amount of lemon and mustard based on your own preference.
- 4) Fill the egg whites with the mustard crème.
- 5) Add the lax mix on top.

Tip: Complete steps 1-3 the day before. Store in the

fridge overnight. Take out 30 min before use. Add more cream if the mustard crème hardened. Complete steps 4-5 before serving.

Smaklig måltid!

Egg halves with dill mayonnaise (Ägghalvor med dillmajonäs)

8 eggs (8 ägg)

Dill mayonnaise (Dillmajonäs)

3-4 oz mayonnaise (1 dl majonäs)
1 Tbsp cream (1 msk grädde)
2 Tbsp crème fraiche (2 msk crème fraiche)
0.5 - 1 Tbsp lemon juice (0,5 - 1 msk citronsaft)
1 Tbsp mustard (1 msk senap)
1 Tbsp roe (1 msk rom)
1 tsp granulated sugar (1 tsk strösocker)
5-6 Tbsp dill (1 dl dill)
salt and black pepper (salt and svartpeppar)

Garnish

20-25 small peeled cold water shrimps (20-25 st skalade räkor)
2 Tbsp red onion (2 msk rödlök)
1-2 Tbsp roe (1-2 msk rom)

Instructions

- 1) Hard boil the eggs.
- 2) Mix in a small bowl mayonnaise, cream, crème fraiche, lemon juice, mustard and sugar. Add chopped dill (save some sprigs for garnishing) and some salt and black pepper.
- 3) Peel and slice the eggs in halves long ways.
- 4) Add the dill mayonnaise on top of the egg halves.
- 5) Garnish with shrimp, chopped red onion, roe and a sprig of dill.

Tip: Complete steps 1-3 the day before. Store in the fridge overnight. Complete steps 4-5 before serving.

Note: Crème fraiche is not always available at your local grocery store. Trader Joe's has a good brand. You can however manage without it or potentially replace it with sour cream. Be sure to go easy on the cream/lemon though otherwise the mix will be too runny. Good roe is also hard to find. It adds saltiness, texture and it looks nice, but again you can be without it.

Smaklig måltid!

Mikael Unger

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