



Gult och Blått

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Santa Lucia

The 2015 Santa Lucia Christmas program will be at the Kirkwood Community Center in the Robert Reim Theater on Saturday, December 12th @ 3 pm. Doors open in the theater lobby for the Swedish Butik and Kaffestuga at 2 pm. Tickets are only available at the door and will be \$5.00, children under 5, free.

Kirkwood Community Center is located at 111 S. Geyer Rd. in Kirkwood.



Lucia for 2015: Kacey Kluba

Kacey Kluba has participated in our Lucia program for over 10 years and is thrilled and honored to be this year's Lucia. Kacey is a straight A student at Pattonville High School, where she sits as first chair violinist in their String Orchestra. She has also taught herself to play the piano and fills her home with Chopin, Bach, Tchaikovsky, and Scott Joplin. She loves to paint, draw, and write fictional stories and parodies. She spends her weekends with

friends at football games and dances and is involved with weekly church activities. She has a strong love for animals and hopes to help save endangered species after college. Kacey is proud of her Swedish heritage and is excited for this year's performance.

2015 Calendar

Lucia Rehearsals (Only one left):
will be at Community Covenant Church
777 W Adams Ave, Kirkwood, MO 63122

Sunday, December 6, 3-5pm

December 11, Friday, IKEA Julbord (see page 2)
December 12th (Saturday) **Lucia—See above**



President's Column

Hejsan Alla,

What a wonderful Gustav Adolf celebration we had! I wish all of you could have attended. Many thanks go to Charles Henrickson for the invocation and Dave Youngberg for his program on Gustav Adolf. And, we can't forget to thank Helen Wolf who kept things lively by leading us in a variety of snaps songs. However, the special highlight of the evening was when Dave Youngberg presented David Peterson with our OUTSTANDING SERVICE AWARD as SCSL's Swedish American of 2015. It was truly a memorable evening.

Now, all of us are looking forward to our Santa Lucia performance on December 12 at the Kirkwood Community Center. Members please sign up your tärnor, sjärngosser, peppakakor och tomtar! I hope to see your children and grandchildren at the Community Covenant Church for rehearsals. And, to our talented Swedish bakers, please don't forget the Kaffestuga. We need your delicious treats at the Lucia celebration. Last year we completely sold out of everything.

The Swedish Council will be doing something new this year. Instead of having a Julfest after the Lucia performance, we will be going to IKEA for a Julbord (a full smörgåsbord) Friday, December 11 at 6 pm. See details within this newsletter.

Thank you to those Swedish Council members who have brought their dues up-to-date. We are most appreciative of your support. All of us on the Swedish Council Board wish you a happy and healthy holiday season. God Jul!
Med varma julhälsningar,

Doris Martin

KAFFESTUGA REQUEST

Please bring Lucia Buns, Swedish cinnamon or cardamom buns and Swedish cookies to Lucia for sale in our kaffestuga. The Swedish Council is so fortunate to have such talented bakers. You are so appreciated! Tack så mycket.

Doris Martin



Julbord

When: Friday, December 11, 2015 from 6pm to 8pm

Where: IKEA, 1 Ikea Way, St. Louis 63112

Cost: \$12.99 IKEA Family members, \$16.99 regular cost; Children under 12 \$2.99 IKEA Family members, regular cost \$4.99

This year we will be celebrating at the IKEA restaurant where we will enjoy a full smörgåsbord. IKEA has been nice enough to reserve a section for Swedish Council members. However, this event is opened to the public. Therefore, it is important to buy your tickets early while supplies last. Tickets can be purchased at the restaurant with cash or credit/debit cards. Just mention that you are a member of the Swedish Council so that you will be seated in our reserved section. Any questions please don't hesitate to call Doris Martin @ 636-537-0742.

Mikael Unger on Swedish Pancakes

All Swedes know how to make Swedish pancakes. So to all Swedish-American parents and grandparents spread your Swedishness by treating yourselves and your kids/grandkids. It has been a huge success when our kids have had sleepovers with "American" friends. Everyone wants Swedish pancakes for breakfast.

Most importantly, it's very fast and easy to make.

Now, there are plenty of recipes of Swedish pancakes online. However, I'm going to share my grandma's (farmors). She made the best pancakes.

Swedish Pancakes (Pannkakor)

5 oz wheat flour (1,5 dl vetemjöl)
 2-3 oz whole wheat flour (1 dl grahamsmjöl)
 1/2 tsp salt (0,5 tsk salt)
 2 cups milk (4,5 dl mjölk)
 3 Tbsp cream (0,5 dl grädde)
 6 Tbsp kefir (or sour cream) (1 dl filmjölk)
 2 large eggs (2 stora ägg)
 1 Tbsp butter (1 msk smör)

Instructions

Melt the butter.

Mix flour, salt and half the milk in a bowl or a blender.

Add and mix the remaining milk, cream, kefir, eggs and melted butter into the batter.

Heat a skillet on high heat with a small amount of real butter. For each pancake use enough batter to cover the skillet with a thin layer. After about 1/2 min turn the pancake with a spatula and cook another 1/2 min until golden brown.



David Peterson, SCSL Swedish-American of the Year

At the Gustavus Adolphus Dinner, Dave Peterson was recognized for his contribution to the mission of the SCSL by his long participation in the Swedish Council, contributions to our newsletter, and his leadership in the Viking Workshop.

Serve immediately for best results. Serve with maple syrup, or go Swedish style with strawberry conserve/whipped cream or lingonberry/whipped cream or even apple sauce.

Tip: Invest in a good iron skillet. Google "pannkakslagg" and you will see what it should look like. Making pancakes in a regular teflon skillet is not going to give the crisp texture you want.

Tip: For best results monitor/learn as you go to find the right heat and right amount of batter. The pancake will easily be non-crisp and will not have the bubbly texture if you use too low heat and/or too much batter.

Smaklig måltid!

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