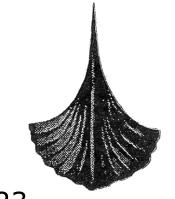
The Scandinavian Scoop

Scandinavian Society of Southwestern Idaho

December 2021 Your Family since 1923



GLAEDELIG JUL, GOD JUL, GLEDILERG JOL, HYVAA JOULUA!

Scandinavian Society Christmas Party Canceled

We are so sad to announce our second year of cancellation. We decided that due to ongoing troubles with this Covid crisis that it would be irresponsible to meet in a closed venue. The CDC also recently claimed that those vaccinated can still receive and give this virus to others. We plan to have Fastelavn in February and of course our outdoor Midsummer next June.

Our 100th anniversary will be 2023!

Personal from Alan: I just experienced double pneumonia, spent 12 days in the Hospital, 2 in ICU and am now on oxygen to heal my lungs. My lungs were shot completely with infection, first viral, then bacterial. Why? I am a strong and healthy man and I caught this? I have a pre-Med background and I think I have answers, but it is theoretical. Nonetheless, I had misunderstood the phrase "shortness of breath" and knew nothing about oxygen levels. I waited it out at home for about 10 days, thinking I could rid myself of it. I learned that the only thing the Medical Profession agrees upon is that whatever is going around attacks everyone differently. My suggestion here, is that people should check themselves for symptoms and see their doctor earlier rather than later.

****Request: Every once in awhile we lose an older member who had been active for decades. You are part of our Society's History! Would you please send a one page Bio of your home-grown Interest in our Society. If you can, send a photo of yourself and significant other(s)(past, current family) in your prime. Old country, new country – it doesn't matter.





**** Dues show your Love. Single \$20.00 Family \$30.00. Perhaps you are behind in their dues. Your mailing label says to which year you are paid through. If you are receiving this electronically, feel free to call Kirk and ask which year you are paid through. Your small dues pay for rents and incidentals needed to support the Scandinavian Society and to help it grow!!

Other messages will be announced on Facebook and to our Email recipients or contact the numbers below.

Movie Nights will be canceled until we hear that this Covid crisis has been concluded. For Info call Kirk 208-841-2622

Ya Sure Ya Betcha Lunch Bunch

Dec 9, 2021 1pm @ Elmer's Restaurant, 1385 Capitol Blvd., Boise.

Jan 13, 2022 1pm @ Sockeye Grill & Brewery, 12542 W Fairview Ave (Just west of Cloverdale Rd.), Boise.

Feb 10, 2022 1pm @ Cottonwood Grill, 913 W River St, Boise.

For Information, call Brian/Jill Stockham 208-965-2877

Welcome New Members !!

Sunshine Person - Know someone who needs a get-well card, sympathy card, or "just thinking of you"? Call Bev Carlson at 208-606-8737.

Spend some time getting to know each other. Scandinavians are known for their shyness, but also for their loyalty. Make our Society your extended Family.



Dancing will be canceled until we hear that this Covid crisis has been concluded. For Information, call Alan at 208-939-4763.

Mark Your Calendar!!

~Feb 20 Fastelavn in February, Scandi Mardi Gras!! June 19 Midsummer Picnic

Would you like to join our Steering Committee? Call Us.

Our usual year-round activities include the following:

February - Fastelavn (Carnival) Festival (Boise)

June - Midsummer Eve and Day Festivals (Boise)

Labor Day - Roseberry Finnish Festival and Weekend Camping (Donnelly)

September - Nordic Fall Festival (Boise)

December - Christmas St. Lucia Festival (Boise)

The 4 Boise Festivals are Smorgasbord potlucks, with singing, dancing, quizzes, games, plays, specials.

Other Usual Activities:

Oct thru June - 1st Friday Movie Night.

Sept thru June - 3rd Friday Scandinavian Dances, with lessons.

Monthly Lunch Bunch; Periodic Language and Cooking lessons;

activities, e.g. hiking, skiing. Scandi Band and Chorus.

Game nights, Barbecues, Community Road Clean-ups, and other

Got another Idea for our Society? Step up and lead it!

Scandinavian Society of Southwestern Idaho – Check this out for some great submissions!! Kudos to those members who offer these delights.

Bring your talents to our Society.

We would love to show you off!!

Check out our site on Instagram: scandisocietyswidaho and request to follow. Then post your Scandinavian-themed photos!

New Scandinavian Cooking is a Scandinavian cooking show. Beginning in 2003, the show debuted on PBS in the United States. It has also been broadcast in more than 130 other countries, to a viewership of 100 million per episode. The first, second, fourth, fifth, and sixth seasons were hosted by Norwegian food writer Andreas Viestad, the third season by Swedish chef and television personality Tina Nordström, and the fifth season was hosted by Danish chef and cookbook author Claus Meyer. The sixth season, rotated the original hosts with the addition of Finnish TV chef Sara La Fountain. In season 10 which was broadcast in 2013, the last of the Nordic countries was introduced to the series namely Iceland, the land of fire and ice. On September 15th, 2020, New Scandinavian Cooking officially announced Christer Rødseth as the new host of the program. The success of the series is in part due to its original format, its hosts and the series production teams. The food is not prepared in a studio but executed on location outdoors, at a mobile kitchen often situated in faraway places, such as remote beaches or mountain precipices. The hosts showcase different regions and dishes of Norway, Sweden, Denmark, Finland, Iceland, and Greenland.

https://www.newscancook.com/

Recipes from the show

Q Search







By season

By category

By chef

Sample:

Season 15 (US season 9)



During the Fall the Scandinavian forest is full of berries, mushrooms and wild game. Andreas visits Hønefoss in Eastern Norway where he makes lunch to some hunters, before he investigates the origins of one of his favorite Norwegian potatoes from Ringerike. It is small and strange looking, but very tasty.



Andreas visits the fertile Nes in Eastern Norway where muscular combine haversters roam the landscape. He will go fishing in a local river and grill the fresh fish over an open fire. Andreas will also introduce us to the world of porridge, and finally make a dish with king crab, served with barley risotto and roasted vegetables.



Andreas travels to Ringerike in Eastern Norway, the land of fairytales and historical farms. On the edge of the forest he will make some traditional Norwegian pancakes with local berries. Then Andreas will head in to the deep forest to smoke fish inside a tent. He will also make a salad with a salad tasting dressing, and a roast steak with peas and local vegetables.





Boknafisk is a variant of

stockfish and is unsalted fish partially dried by sun and wind on drying flakes ('hjell') or on a wall. The most common fish used for boknafisk is **cod**, but other types of fish can also be used. If herring is used, the dish is called boknasild. Boknafisk is mostly associated with Northern Norway, but it is eaten along the entire Norwegian coast down to Bergen.

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Scandinavian Society 259 N Olde Park Pl Eagle, ID 83616

Board Members:

Pres. Alan (Nelson) Stroud 208-939-4763 Vice Pres. Emil Makinen 208-377-3088 Secretary Maud Bolstad 208-898-9384 Treasurer Kirk Higginson 208-841-2622

 Connie Bruijn
 208-250-3361

 Kathryn Evenson
 208-999-8977

 Ruth (Dahl) Pittman
 208-230-1230

 Joy (Fosaaen) David
 208-860-9228

 Mia (Cedar) Martorelli
 208-906-5219

 Jim Ladd
 208-866-7418

"We say cheers to our Friends, and those that we know, and those that we don't know, we say cheers to them as well."-Danish Toast