

The Scandinavian Scoop

Scandinavian Society of
Southwestern Idaho

December 2024 Your Family since 1923

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

Scandinavian Society Christmas Party



Date: Sunday evening, **December 1, 2024**

Time: Festivities start at **3:30 p.m.**

Place: Shepherd of the Valley Lutheran; 3100 S Five Mile Rd, Boise (just south of Victory).

3:30 Welcome Hour and Kids' Craft Time

An opportunity to visit with old friends and welcome new club members. Warm your spirits with some hot cider or the traditional Scandinavian holiday drink, Glogg. The **Scandi Band** will be playing. **Children Craft Time. Silent Auction** (Bring Christmas or Scandi-Themed Items. Call Maud. Cash or checks only) Auction closes at 6:30.

4:30 **Potluck Dinner** - Scandinavian Society will furnish ham. Those attending are asked to bring another dish and a salad or dessert, and table service. Bring enough for your family plus one. Scandinavian cuisine appreciated. Club will be furnishing coffee. This year, there is kitchen access.



5:30 **Program** – Our ScandiBand and other surprises.

St Lucia procession. All girls and boys are invited to be in the procession. We have costumes but feel free to bring your own. We will have traditional dancing around the tree.



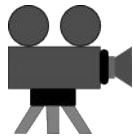
St Nicholas will, of course, arrive to pass out goodies to the children.

Our Festival is free, yet there are many costs. Our membership fee is low. Please donate extra. **We need Volunteers to help set up @ 1:30**



******NOTE ON DUES** - A dollar or two a month is nothing. Single \$20.00 Family \$30.00. **Many of our regular members are behind in their dues. Perhaps you are!** 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!!

We really need your pictures of our activities!



Movie Nights

Friday, Dec 6, 7pm
Friday, Jan 3, 7 pm
Friday, Feb 7, 7 pm

Movie Nights are at Kirk Higginson's home, 6900 West Pomona Road, Boise (halfway between Cole Road and Mt. View, on Ustick Road turn south onto Redway, then turn right onto Pomona, house on the corner). Snacks and conversation following movie.



Ya Sure Ya Betcha Lunch Bunch

Thurs. Dec 12, 1pm Grant's Neighborhood Grill, 1835 W Cherry Ln, Meridian
Thurs, Jan. 9, 1pm, Goodwood BBQ Company; 1140 N. Eagle Rd, Meridian,
Thurs, Feb. 13, 1pm, Cottonwood Grill; 913 W River St, Boise,
Thurs, Mar. 13, 1pm, Casa Robles Mexican Restaurant; 3143 E Greenhurst Rd, Nampa
For RSVP, call Brian/Jill Stockham 208-965-2877



Welcome New Members !!



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](https://www.instagram.com/scandisocietyswidaho) and request to follow. Then post your Scandinavian-themed photos!

Our Website at <https://yasureubetcha.com>

Sankta Lucia

Hark! through the darksome night Sounds come a winging: Lo! 'tis the Queen of Light Joyfully singing.

Clad in her garment white, Wearing her crown of light, Sankta Lucia, Sankta Lucia. Clad in her garment white,

Wearing her crown of light, Sankta Lucia, Sankta Lucia. Deep in the northern sky Bright stars are beaming;

Christmas is drawing nigh Candles are gleaming. Welcome thou vision rare, Lights glowing in thy hair.

Sankta Lucia, Sankta Lucia! Welcome thou vision rare, Lights glowing in thy hair. Sankta Lucia, Sankta Lucia!

Sunshine Person - Know someone who needs a get-well card, sympathy card, or "just thinking of you"? Call Connie Bruijn 208-250-3361

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.



Scandinavian (and German) Folk Dancing

We need a Teacher. We have diagrams, music and training videos. For Information, call Alan at 208-939-4763.

Mark Your Calendar !!

Feb 22, Sat- Fastelavn Scandinavian Mardi Gras !!
June 22, Sun- Midsummer
Sep 21, Sun- Fall Picnic

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

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



Erik Werenskiold (2/11, 1855 – 11/23, 1938) was a Norwegian painter and illustrator. He is especially known for his drawings of Folk Events.



Scandinavian Society
259 N Olde Park Pl
Eagle, ID 83616

Board Members:

Pres. Alan (Nelson) Stroud 208-939-4763
V. Pres. Gunnar Lundgren 208-340-0498
Secretary Maud Bolstad 208-898-9384
Treasurer Kirk Higginson 208-841-2622

Connie Bruijn 208-250-3361
Paul Makela 208-362-0018
Ruth (Dahl) Pittman 208-230-1230
Jacqueline Manderscheid 208-375-7386
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



Kanelbulle (Swedish Cinnamon Rolls)

INGREDIENTS: 3 cups flour; ¼ cup unsalted butter; ¼ cup sugar; ½ teaspoon salt; 2 teaspoons cardamom; 2 eggs (1 for the dough, and 1 for the egg wash); 2 7-ounce packets of fresh yeast (about 15 g / 4 ½ teaspoons); ¾ cup milk; For the filling: ⅝ cup butter (200g), at room temperature; ¾ cup sugar; 3 ¾ tablespoons cinnamon; Pearl sugar for garnish (optional)

INSTRUCTIONS: Melt the butter on the stove, take off the fire and add the milk to it. Make sure it is body temperature (feels lukewarm to the touch, not hot) before adding the fresh yeast to it. Add yeast, dissolve and incorporate. Add sugar, dissolve and incorporate.

In a bowl combine the flour, cardamom, and salt. Make a well in the dry mixture and incorporate the liquid by mixing and kneading. Add 1 egg to the dough and keep kneading for about 5-10 minutes until it has a good solid feel to it. Cover with a towel and let the dough rest for up to 1 hour.

Make the filling: Combine butter (at room temperature), sugar, and cinnamon. Mix well until all elements are combined and you have the consistency of a spread. Set aside until ready to use.

When the dough is ready, roll out to ¼ inch thickness. Spread your cinnamon butter evenly over the whole surface. Roll up the dough into a cylinder, and cut into 2-inch-thick rolls. Place on parchment paper and let proof for 30 mins to an hour.

In a small bowl lightly whisk the remaining egg and brush onto your rolls. Finish by sprinkling pearl sugar (if you don’t have pearl sugar, or don’t want to use it, you can cover them with frosting once they are out of the oven and have cooled down). Bake the buns at 325° for about 40 mins.

