

**Julfest Pricing Structure:**  
As a benefit to being a **paid club member**, Julfest is a tad cheaper this year. If you haven't yet renewed, include your dues money to Kris, to get the member price. Membership is \$15 per adult.



# RESERVATION FOR JULFEST

**Inverness Club, Sunday, December 18, 2011.**

Number of **Club Members**: \_\_\_\_\_ @ \$30.00 each = \$ \_\_\_\_\_

Number of **Non-Members (guests)**: \_\_\_\_\_ @ \$35.00 each = \$ \_\_\_\_\_

Name: \_\_\_\_\_ **Total \$** \_\_\_\_\_

Make check payable to: **SCANDINAVIAN CLUB OF TOLEDO** and mail to:

**KRIS JOHNSON, PO Box 355, WILLISTON, OH 43468**

**Reservations with checks due by Wednesday, Dec. 14.**



## Lucia — the bearer of light

Alongside Midsummer, the Lucia celebrations represent one of the foremost cultural traditions in Sweden, with their clear reference to life in the peasant communities of old darkness and light, cold and warmth.

Lucia is an ancient mythical figure with an abiding role as a bearer of light in the dark Swedish winters. The many Lucia songs all have the same theme:

*The night treads heavily  
around yards and dwellings  
In places unreached by sun,  
the shadows brood  
Into our dark house she comes,  
bearing lighted candles,  
Saint Lucia, Saint Lucia.*

All Swedes know the standard Lucia song by heart, and everyone can sing it, in or out of tune. On the morning of Lucia Day, the radio plays some rather more expert renderings, by school choirs or the like.

The Lucia celebrations also usually include ginger snaps and sweet, saffron-flavoured buns (lussekatter) shaped like curled-up cats and with raisin eyes. You eat them with glögg or coffee.

—from [www.sweden.se](http://www.sweden.se)

### Lucia Bread

11 T. butter  
6 c. flour  
2/3 c. sugar  
3 pkg. dry yeast  
(or 1 2/3 oz. fresh yeast)  
2 c. milk  
1 gr. saffron  
(-OR- 1/2 t. cardamom, and 15 drops yellow food color)  
1/2 t. salt  
1/2 c. raisins  
1 egg

Grind saffron with a little sugar in a mortar and pestle. Melt butter, add milk and heat to 130° (too hot to keep your finger in), add salt and saffron. Mix dry ingredients and gradually add the hot milk mixture. Knead the dough. Place in a greased bowl, cover with a damp cloth and let rise 30 minutes. Knead again. Divide the dough into 30 parts. Roll into traditional shapes, add raisin decoration and place on a greased sheet. Let rise 30 minutes. Brush with beaten egg. Bake 5 minutes at 450°. Note: Add 1/2 c. raisins to the dough if you like lots of raisins.

—recipe from Univ of Wisc.-Milwaukee—from *Scandinavian Press, Winter 2012.*



### Feeling at Home

**ICELAND** — The best place in the world to be a woman is Iceland, according to Newsweek. The next best country is Sweden followed by Canada, Denmark, Finland, Switzerland and Norway. The USA is in eighth place on the list.

The ranking takes a variety of factors into consideration including the legal sphere, health care, education, workplace participation and women's participation in politics. Iceland scored over 90 out of a maximum of 100 in all areas.

—from *Scandinavian Press, Winter 2012.*

### NO to EU Membership

**NORWAY**— Fully 72% of Norwegian voters are opposed to joining the European Union (EU), according to a new public opinion poll. Only 12% are in favor, indicating record low support that EU advocates claim is clearly a result of the European debt crisis.

"This is a monster poll," Henning Olaussen, leader of the "No to the EU" movement, told newspaper Dagbladet. "For the 'yes' folks, this would be like trying to climb up a monstrous hill in the Tour de Ski without ski poles."

Even among those who normally vote for the Conservative Party, which long has supported EU membership, fully 65% now say they're opposed to joining the EU.

Norwegians have voted twice against EU membership, first in 1972 and again in 1994. Since then, politicians have been reluctant to bring up the issue of EU membership, and in all likelihood, Norway will remain outside the European Union in the foreseeable future.

—from *Scandinavian Press, Winter 2012.*