

RESERVATION FOR MAY

Belmont Country Club, Friday, May 25, 2012.

Number of people: _____ @ \$30.00 each = \$ _____

Name: _____ Total \$ _____

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

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Reservations with Checks must be in by Wednesday, May 23rd.



The Scream Sells

NEW YORK—Edvard Munch's painting "*The Scream*" has sold for \$120 million at a Sotheby's auction in New York, earlier this month. The 1895 pastel on board is one of only four versions of the work in existence and widely regarded as the best. It is the Norwegian artist's most recognized work, and is one of only a handful of artistic images that have crossed over from the world of high art to popular culture.

The image of a man holding his head and screaming under a streaked, blood-red sky was sold by Norwegian businessman Petter Olsen, whose father was a friend and patron of Munch. It is the only version of "The Scream" not in the collection of a Norwegian museum.

Proceeds from the sale will go toward the establishment of a new museum, art center and hotel in Hvitsten, Norway, where Petter Olsen's father and Munch were neighbors. Norwegian authorities approved the Munch sale a few months ago.

Edvard Munch, who worked in Germany as well as his home country, developed an emotionally charged style that was of great importance in the birth of the 20th century Expressionist movement. He painted "*Skriet*" (*The Scream*) in 1893, as part of his "*Frieze of Life*" series, in which sickness, death, anxiety, and love are central themes.

—from www.guardian.co.uk

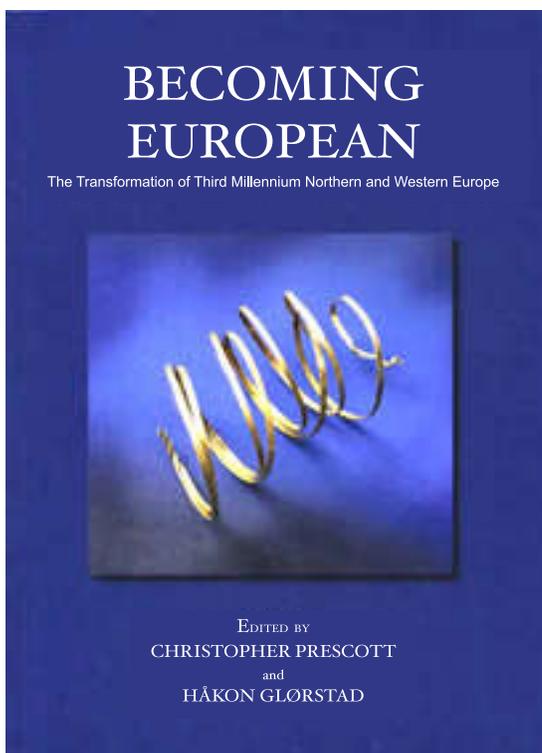
—from *Scandinavian Press*, spring 2012

Norwegian Medalist Dies

A 26-year-old world champion swimmer, who was one of Norway's top medal hopes for the 2012 London Olympics, died of apparent cardiac arrest after collapsing in the shower of his Flagstaff, Ariz., hotel room. Alexander Dale Oen won the gold medal in the men's 100-meter breaststroke final at the Swimming European Championships in 2010 in Budapest, and a silver medal at the 2008 Beijing Olympics for the men's 100-meter breaststroke, and was in Flagstaff with the Norwegian Olympic Swim team for high altitude training.



—Associated Press



BOOK REVIEW

Becoming European: The Transformation of Third Millennium Northern and Western Europe

—Christopher Prescott and Håkon Glørstad (editors)

When did Europe become Europe? This ambitious question is posed by **Christopher Prescott** and **Håkon Glørstad** in their introduction to this new collection of papers searching for the origins of a distinctive '*pan-European personhood*' in the 3rd millennium BC. A comprehensive and far-reaching anthology, it seeks to identify the cultural, social, and political developments that mark Europe's transition from the Neolithic to the early Bronze Age. Big ideas are matched by the huge geographical scope of their compendium, from the Iberian Peninsula to the Arctic Circle. Of particular note are Einar Østmo's paper on Norway's 4,000-year-old shipbuilding tradition (a fascinating insight into the prehistory of what in the Viking Age would become a definitively seafaring country), also Marc Vander Linden's skillful synopsis of population movement in the 3rd millennium BC, and Kristian Kristiansen's impressively interdisciplinary synthesis of the latest evidence for the spread of Indo-European languages.

—reviewed in *Current World Archaeology*, #52

Oxbow Books, \$70

ISBN 978-1842174500

Iceland is considering dropping out of the Euro.

—NPR

Baby Polar Bear in Aarhus, Denmark, raised by people. There was a viral video of him before he could walk.

—ABC News

There is a new tulip named after Prince Daniel. Although it won't be available until next year, there is a lovely color photo of the new "Prince Daniel" tulip, and a description of which two tulips were married to produce the new variety.

"We want to host the European Culinary Championships in Sweden in 2014."

—Ewa Björling, Minister for Trade, Sweden

The UN urged to discuss freedom of expression on the internet at Sweden's initiative.

—thelocal.se

Quark

A creamy, fresh cheese, quark's curds come together to form something magical — rich with a gentle tang, it's spreadable, kind of a cross between sour cream and soft ricotta cheese. Variations of the cheese can be found throughout **Scandinavia** and Eastern Europe. To some milk, add a little acid and let it sit, basically. Easy recipe found at the Splendid Table: <http://www.publicradio.org/columns/splendid-table/recipes/quark.html>