

ADDRESS CORRECTION REQUESTED

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Vasa Order of America  
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Monitor Lodge  
No. 218  
Editor: Marie Tillman

Wisteria Hall  
3830 "U" Street  
Sacramento, CA



## VASA ORDER OF AMERICA

*A Swedish-American Fraternal Organization, since 1896*

Vol. 16, No. 10

\*

December, 1992

The December business meeting will be held Wednesday December 2, 1992 at 7:00 pm. at the Sacramento Savings Bank, 2150 Watt Avenue, two blocks south of Penney's Department Store on Maryal Drive.

The lodge Christmas party will be held on Friday, December 4, 1992 at Wisteria Hall at 6:30 pm. Members are asked to bring cookies or coffee breads to be served with the other refreshments. There will be music, a cultural program, and a visit from the Tomte. If you wish to exchange a gift, bring a \$3.00 gift, mark whether it's for a man or a woman and who it's from (your name.)

Wisteria Hall will be open at 5:30 pm if you would like to come and help the committee with setting up. They will appreciate your help with cleaning up afterwards.

At this time we remember the members who are ill or are unable to attend the meetings. A table will be set up for home baked goods,

bread or poinsettias to be packaged and delivered to these members.

The Children's Club Lucia performance will be on Friday, December 11, 1992 at 7:00 pm at Wisteria Hall. Peggy Carlson, Camilla Caldwell, and the children have prepared an entertaining evening.

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## CHAIRMAN'S MESSAGE

The holiday season is already here and everyone is busy making plans for family gatherings. Here at Monitor we have our Julfest and the Children's Club Lucia to carry out Swedish Christmas traditions.

Many thanks to Margaret and Peggy Carlson for putting together another successful smörgåsbord with the help of those who worked there or furnished food.

At this time I would like to thank everyone for your support of Monitor Lodge, myself and all the other officers this past year. We had several activities, including our 80th Anniversary and District Convention, which required help from many member volunteers. We are looking forward to the coming year with the continuation of this Monitor spirit.

P.S. There were a few dishes left at the smörgåsbord. Please call Margaret or myself if one of these could be yours.

*In truth and unity,  
— Myrtle Widmark*

## SMÖRGÅSBORD UPDATE

The Smörgåsbord Committee wants to thank all of you who helped make our smörgåsbord the best one ever. Thanks for all your good food, your help in setting up, working in the kitchen, helping to serve, hostessing and brewing coffee. Thanks to all those who helped with the potato sausage and meatballs, all the ones working at the bar serving the aquavit, etc. etc.

Thanks to Nål och Tråd for doing the napkins and table decorations.

It was all very much appreciated, the folks really seemed to enjoy themselves. We received a lot of compliments from our guests which makes it all worthwhile.

Come to our December meeting and enjoy the leftovers and hear the report on how much we made.

*— Peggy Carlson,  
Dede Dahlberg &  
Margaret Carlson*

## CHANGE OF ADDRESS

*Barbara Lutz  
708 Hillcrest Ave.  
Roseville, CA 95678-4009  
(no change in telephone)*

*Amy Glad  
5311-A Lawton Avenue  
Oakland, CA 94618  
Ph# (510) 601-9769*

## FROM THE EDITOR

The deadline for the January issue of the Monitor is **December 15th**, 1992. Send your typed or hand printed information to: Marie Tillman, 1605 Truckee Way, Woodland, CA 95695.

January's newsletter will be my last issue as Editor. So, I want to take this opportunity to thank everyone for sending in their articles. It's been a pleasure working with all of you. A very special thanks goes to **Karin and Viola Bodelson**. I couldn't have done this job without their help in labeling and mailing the newsletters each month.

I wish you all a "God jul och ett gott nytt år."  
*— Marie Tillman*

at this time that Germany began planning the occupation of Norway to prevent that area becoming a corridor to another front on the Baltic. It is doubtful that the French and British aid would have been useful. Those troops would have been unprepared for conflict under arctic conditions.

The Finns were faced with overwhelming odds. Defeat was inevitable. Peace was concluded on March 12, 1940. The peace terms were harsh.  
(to be concluded)

— Ted Olson

## THERE'S A BIRD, BIBLIOGRAPHY

Monitor readers will recall Hank Hjersman's series on familiar birds found in Sweden and the U.S.. To oblige our avid lodge ornithologists, Hank has provided the reference

bibliography below.

For the complete series or articles, refer to these past issues of The Monitor: Apr'91, May'91, Jun'91, Sep'91, Nov'91, and Oct'92.

Garms, Harry. (1967). The Natural History of Europe. 358 pp +ix, illus. Feltham, Middlesex, England: Hamlyn Publ. Grp.

Gruson, Edward S. (1976). Checklist of the World's Birds. 212 pp +xii. New York: Quadrangle, N.Y. Times Book Co.

Peterson, R., Mountfort, G., and Hollom, P. (1989). A Field Guide to the Birds of Britain and Europe. 4th edition, 241 pp, 26 illus., 362 maps, 77 color plates. Boston: Houghton Mifflin Co.. printed by William Collins Sons & Co. Ltd., Glasgow.

Robbins, C., Brunn, B., and Zim, H. (1966). Birds of North America. 340 pp, maps, color plates. Racine, Wisconsin: Western Publ. Co., Inc.. New York: Golden Press.

Udvardy, M., (1990). The Audubon Society Field Guide to North American Birds, Western Region. 16th printing, 852 pp, 627 color plates, maps, illus. New York: Alfred A. Knopf. New York: Chanticleer Press, Inc.

Ursing, Björn. (1960). Fåglar, en Fälthandbok. 254 pp, illus. Stockholm, Sweden: Nordisk Rotogravyr.

## ❁ Get to Know Your Lodge Member

This month we have the opportunity to meet a brand new member of Monitor Lodge - **Jewel Wright**.

Jewel was born near Fiddletown, California, the youngest of ten children. Her parents were both born in California and her father was a gold miner, farmer, and lumberman.

Jewel moved to San Francisco when she was twelve years old. The big city was an immense change from the mountain country home of her early childhood. Now she has two grown children and two grandchildren. Her daughter and family live in Riverside and her son lives in Arizona where he's training to become an airline pilot.

Jewel became interested in Sweden when she met her present

husband John thirteen years ago. It is through his Swedish ancestry that they became members of Monitor Lodge. A year ago John and Jewel started studying Swedish at an adult education class. John continues studying Swedish, while Jewel is concentrating on many other interests, such as taking care of their Swedish exchange student and her school activities. Jewel also works full time at an art store in Sacramento.

This coming summer Jewel and John are planning a trip to Sweden. We are so happy that you joined our lodge. Welcome Jewel!

— Eivor Pfannkuch,  
Cultural leader

## THE WINTER WAR

(continued)

By February 1, 1940, six-hundred-thousand Soviet troops were ready for action. (The six-hundred-thousand troops equated to about fifteen percent of Finland's entire population.) Huge masses of artillery were lined up. In less than twenty-four hours three-hundred-thousand shells were fired on a small sector of the Finnish front, the most massive barrage since Verdun in World War I. Surprisingly the Finns were able to repulse the infantry assaults that followed. This was not for long. The Finnish defenses wore thin. The troops were dog tired and the reserves in manpower and material were used up.

The primary assault was in the southern Finland on the Karelian peninsula. The Finns had withdrawn to rear defense positions, but they still managed to inflict heavy losses on the Russians. In addition, the massive use of artillery in a small sector resulted in many Russian casualties from "friendly fire."

In the meantime other nations became involved. World War II was still active. France offered fifty-thousand troops and the British another fifty-thousand. However, these troops could only be sent through Norway and Sweden. Both nations refused to permit the transit of troops because of historic neutrality and fear of involvement in the ongoing conflict. Germany feared that this would open another front and also warned the allies. It was

## DUES ANNIVERSARIES

If you have already paid, please ignore the listing of your name. Thank you for your promptness.

### December Dues:

Eva Allred  
Karin Bodelson  
Viola Bodelson  
Joyce Burns  
Camilla Caldwell  
Peggy and Kenneth Carlson  
Martha Fredrickson  
Ethel Hoffman  
Christi and Ronny Kågström  
Betty Schoepf  
Audrey Olson Smith

Dues are \$14.00 per year, payable to **Monitor Lodge No. 218**. You may pay them at the December meeting or mail them to the Financial Secretary; *Ethel Johnson*, 4344 53rd Street, Sacramento, CA 95820. Phone number: (916) 457-0966. Please enclose a self-addressed, stamped envelope if you wish a receipt. — *Ethel Johnson*

## BIRTHDAYS

Ja, må de leva!

12/03 Marjorie Skicklig  
12/04 Kerstin Hakansson  
12/07 Ellen Harrod  
12/12 Margaret Carlson  
12/15 Jean M. Barney  
12/15 Lynn Lundberg  
12/18 David Swanson  
12/20 Janice Woodruff  
12/24 Evelyn Anderson  
12/24 Sophia Swanson  
12/26 Dorothy Erickson

Congratulations!

## CHILDREN'S CLUB

### LUCIA

Please join us on Friday December 11, 1992 at 7:00 pm to celebrate Lucia with the Children's Club. Members are encouraged to each bring a plate of cookies to share. Parents of guest children should bring a gift to be placed under the tree for the Tomte to hand out.

—Peggy Carlson

## NÅL OCH TRÅD

There will only be one meeting in December. Tisdagen den 8 December, kl. 19:00, hos:

Christine Bodelson  
2644 La Mesa Way  
Sacramento, CA 95825  
Phn. (916) 482-9762

We will be preparing bags of cookies to deliver to our shut-ins.

## NEW MEMBERS

Welcome to Monitor Lodge.

Lisa Diane Bleasdale  
9222 Kiefer Blvd. #67  
Sacramento, CA 95826  
(916) 369-6734

Elizabeth Dahlstrom Bushnell  
8455 Monterey Pine Pl.  
Granite Bay, CA 95661  
(916) 791-3324

Roy and Janice Sjögren  
2011 Carson Hill Pl.  
Gold River, CA 95670  
(916) 635-7110

Janice Woodruff  
233 Thorndike Way  
Folsom, CA 95630  
(916) 983-9529

—Jean Anderson

## Culture Corner

Our last lodge meeting was really lots of fun thanks to some great members helping out with the program. Ann-Katrin Titus had baked some special bread for us all to taste and she provided us with recipes and advice on bread-making. I had cured a Christmas ham which we all enjoyed with Ann-Katrin's bread, and for "dessert" Karin Dorey had made "rosettes," or "struvor" as we call them where I come from. She even demonstrated how they are made. Thanks to several members of Nål och Tråd, we had materials available to make a decorative item to put on the ham called "skinkpinne." Thanks to all of you who helped.

At our next meeting I thought it would be nice if we had a small Christmas tree to decorate for the lodge meeting and for the Luciafest. Anyone interested in donating a small tree, please contact Myrtle Widmark or let me know. We can decorate it that evening if everyone brings a small ornament (something you have made perhaps.) Later in the evening we will show you how to make some typical Scandinavian Christmas tree ornaments. These trimmings can be reused each year for the lodge tree and eventually amount to a nice collection. You could even put your name and year on the ornament you donate. See you all on December 4.

### \* Christmas in Sweden

The Swedes really make the most of Christmas, coming as it does in the middle of our cold and dark winter. Preparations tend to start earlier each year and the Christmas season, in fact, is not quite over until the twentieth day after Christmas Day. Then the Christmas tree is plundered of its decorations and thrown out into the snow.

Christmas in Sweden, as elsewhere, is a time for good food and plenty of it. Certain traditional foods are prepared according to recipes which have been handed down for generations. And, though modern families have little inclination to spend as much time in the kitchen as in the good old days, some dishes and pastries are still home-made.

Christmas dinner is served on Christmas Eve, which is when the gifts are exchanged. Almost all Christmas tables include a Christmas ham, which will be the mainstay for subsequent meals during the holidays. The ham is usually lightly salted and boiled or baked in the oven. Some kind of boiled cabbage will often accompany the ham. Shredded red cabbage is given a sweet-and-sour taste, and the common cabbage is shredded and browned. Bright green kale is finely chopped and cooked as spinach. Regional and family traditions decide the choice. On the traditional Christmas table there will be many of the smörgåsbord dishes, such as herring salad with pickled beet-root, small meatballs, sausages, brawn, liver pâté, etc.

Lutfisk is served to counterbalance the heavier fare. This is dried cod-fish which has been soaked in lye (to make it soft and palatable) and then boiled. It is served with béchamel sauce, mustard, boiled potatoes and green peas.

A thick rich porridge is sometimes served to end a meal of lutfisk, or as a supper dish on Christmas Eve. The rice is boiled in milk, with cream, and is served with sugar, cinnamon and a pat of butter. One single almond may be added. Whoever gets it will be married within a year. And you should not forget to put out a bowl of porridge for the tomte, the sprite with a red cap who is the guardian of the house! If there is any cold porridge left, it is mixed with whipped cream. Served with fruit syrup or orange sections this makes an attractive dessert.

Christmas baking is almost as important as the Christmas food. Even those who never bake on other occasions like to bake cakes and biscuits for Christmas. The increase in butter sales when Christmas baking starts is an indication of this seasonal baking boom! *Pepparkakor* (spicy gingerbread biscuits) are often baked according to family recipes. You can also buy ready-made dough in the stores. Even the little children help by making gingerbread stars and hearts and men and goats, and all the other traditional designs. *Mandelmusslor* are tart shells baked in small fluted baking tins. Just before serving they are filled with jam and topped with whipped cream. Saffron-flavored

bread is a specialty reserved for Christmas. It is made from fine wheat flour and gets its attractive flavor and color from saffron. This bread is first served on Lucia Day, December 13, in the form of *lussekatter*.

Lucia Day is celebrated in many Swedish homes, schools, offices, and hospitals, when, early in the morning a Queen of Light and her retinue of pretty maids appear. Coffee with *lussekatter* and *pepparkakor* will be served and Christmas carols sung. Nobel prize winners, arriving in Stockholm to collect their prizes at this time of the year, often take home unforgettable memories of these radiant young girls and their Christmas songs.

The hot Christmas cordial is called *glögg*. Following this article, you will find the original recipe for *glögg* and learn how to make *mumma*. Mumma is the modern version of the Viking's mead, which is a traditional Christmas beverage.

And so the Swedish food year comes to a close with Christmas and the New Year celebrations.

#### Mumma

Mix 3 chilled bottles of Porter type beer with 2 bottles of any dark beer and approximately 1 dl of Madeira. Add a bottle of sockerdricka for sparkle, or any slightly sweetened carbonated water (Sprite), but don't use soda or mineral water. Serve at once in a tall glass pitcher.

#### Glögg (Hot Christmas Cordial)

Pour into a saucepan 1 bottle ordinary red wine and ½-1 dl schnapps (or vodka). Add the following spices; one ginger root (whole), ¼ cup sugar, 2 pieces of stick cinnamon, ½ tsp cardamon seed and 6-8 cloves. Let stand and draw. Meanwhile prepare 1 dl seedless raisins and ½ dl blanched almonds. To serve, heat the cordial almost to the boil. Pour it piping hot over raisins and almonds in small mugs or glasses.