

*God Jul*

# Skandia Nytt

SKANDIA LODGE #247, VASA ORDER OF AMERICA

VOL. 106, No. 12, DECEMBER 2018

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**District Deputy:**

*Peter Lindgren*

## *Chairman's Message*

Welcome to the holiday season!

If you were unable to attend our last meeting, you missed out on meeting our District Board Members---District Master Bertil Winther and John Dorming. You also missed out on a Thanksgiving Feast hosted by the McGinleys (they served a delicious turkey dinner) and Marie Ibsen (she made pumpkin pies from scratch using her Halloween pumpkins no canned pumpkin--they were delicious!

Next is Lucia....December 8th. Please send your reservations to Lori; information was in the last Nytt, and I am sure it will be in this Nytt as well. The deadline is December 2.

The last Nytt also had information regarding the Skandia Lodge Scholarship. Please send in your applications as soon as possible. Why not do it now---nothing is going to change between now and the applications deadline. You should also look at the District Scholarship

information. It would be nice if Skandia members were receiving District Scholarships. It may state to the contrary, but make contact and specifically inquire if you are eligible this year---even if you received one last year. Last year the rules changed at the last minute.

The nominating committee will be presenting the new slate of officers at our December meeting. When asked to serve please step up.....you've had enough fun making faces at the Chairman conducting the meeting.

I hope everyone had a wonderful Thanksgiving and have much to be thankful for.

See you December 8th!

If you are unable to attend the meeting---  
-Merry Christmas!!!

**Beau**

## **ITS BEEN FUN.....**

After about 25 years of editing Skandia Nytt I have decided it was about time to turn the Nytt over to a new editor. Luckily for me, Skandia member Michael Lent (michaellent1@icloud.com) has agreed to accept the task. I wish him well.

Thanks to all you folks that have submitted articles over the years and to my dear Nel, who has proofread every issue I ever did.

Bob Solt

## LUCIA

Our Lucia and Christmas celebration will be on December 8th this year. We would like to have more children and young adults participate in the Lucia program. The rehearsal meeting will be at 2:30 PM on the 8th. Let me know if you can participate.

Tack so mycket,

Birgitta aroodsari@sbcglobal.net

### ***Get your Skandia Nytt In Color !!!!***

If you are still getting your Nytt via US Mail, send your e-mail address to bobsolt@juno.com and enjoy color versions and reduce mailing costs!

### ***December Happenings***

#### ***Birthdays:***

1 Nancy Hedlund  
1 Laura Soderblom  
    Blakeman  
4 Julie Cepielik  
5 Laura Becker  
9 Judith Ann  
    Orcutt  
17 Kathryn Martin  
20 Tanya von  
    Lutzow Bughman  
25 Erik Roodsari  
29 Kristina Cepielik

#### ***Business Meeting: (2 nd Thursday)***

December 13  
5:30 pm Stuff envelopes for  
    Convention  
    mailing  
7 pm Dinner  
8 pm Meeting

***Host:***  
*Ernie Mauritsen*

*Merry Christmas  
and a  
Happy New Year  
to all our readers!*

## *From Our Cultural Leader*

### **Pea soup Thursdays – Ärtsoppa**

with thanks to “SemiSwede” - <https://semiswede.com/2011/11/22/pea-soup-thursday-artsoppa/>

Pea soup on Thursday has been a tradition in Sweden since the Middle Ages. It stems from the Friday fasting historically observed by the Roman Catholic Church as a reminder of Jesus’ suffering and death on Good Friday. Thursdays had a somewhat festive aura and peas were considered a luxury item. Pork was a common meat available in most homes and salted pork became a natural addition to the hearty ärtsoppa (EHRT-soh-puh) that was intended to hold people over on the day of fasting. By the close of the 1700s the aura of luxury had worn off and there are records of prisoners complaining about the recurring pea soup on Thursdays. Many Swedish school kids may feel the same.

In the 1520s the Protestants abolished all fasting ‘rules’ that went along with the Catholic beliefs. Even though there were no longer religious restrictions on what could be eaten when, pea soup on Thursday was so entrenched in the culture the tradition has continued for nearly 500 years. It is still evidenced today in the plastic-cased pea soup tubes that are available in supermarkets year-round.

An interesting complement to the pea soup tradition cropped up in the 1800s when warm punsch started being served along with the soup. The other common part of the traditional Thursday meal is Swedish pancakes with preserves (often strawberry or lingonberry). Although this soup is perfect for fall, it’s year-round fare in Sweden.

So if you are trying to decide what to make for dinner this Thursday, how about making it a Swedish meal? Whole, dried yellow peas are the most authentic but can be difficult to find in the U. S. Split yellow peas could be substituted if need be. I make my soup in the slow cooker but of course it can be cooked on the stove as well. Either

way it’s easy to do, and it freezes well.

**Swedish pea soup** (adapted from Vår Kok Bok) serves 6-8

Adjust the salt and bouillon cubes (because they are also salty) accordingly depending on what kind of meat you are using. Very salty pork can add plenty of flavor to the soup without needing to add much else.

1 pound (500g) dried, whole yellow peas

6 cups (1 1/2 liters) water

1 teaspoon salt (optional)

1 pound (500g) fresh or cured pork (or a ham bone)

1 large yellow onion, chopped

1-2 teaspoons dried thyme

1-2 beef bouillon cubes

1 – 2” piece of fresh ginger, peeled

Stone ground mustard and finely sliced leeks to serve

#### **SLOW COOKER DIRECTIONS**

1. Rinse the peas well.
2. Place all ingredients in the insert of the slow cooker, starting with the peas and ending with the ginger. Cover and cook on HIGH 6-8 hours until the meat is cooked through and the peas are soft.
3. Serve hot with stone ground mustard and finely sliced leeks. The meat can be broken up and left in the soup or removed and placed in a serving bowl.

#### **STOVE TOP DIRECTIONS**

1. Rinse the peas well.
2. Add the peas, water, and salt to a large stock pot. Bring to a boil and remove any skins or scum that rise to the surface.
3. Add the meat, onion, thyme, bullion and ginger. Simmer for 1-1 1/2 hours until the peas are soft. Keep an eye on the meat and remove it before the end of cooking time if need be to keep it from drying out.
4. Serve hot with stone ground mustard and finely sliced leeks. The meat can be broken up and left in the soup or removed and placed in a serving bowl.

## From Our Members

### A SCANDINAVIAN CHRISTMAS: HISTORY AND FOOD TRADITIONS

#### FOOD TRADITIONS

Many Christmas habits owe their origins to Scandinavian traditions: let's have a look at the way it's celebrated in Norway, Sweden, Denmark and Finland.

BY NOAH CHARNEY ON DECEMBER 24, 2014

The land of ice and snow, of warm-huddle-fires and reindeer, Scandinavia is as close to the Christmas idyll as one can get, and certainly more approachable and cuddly than the North Pole itself.

In fact a surprising number of general Western Christmas habits owe their origins to Scandinavian Christmas traditions, some of which are actually of pagan origin.

Early Christians chose their holidays in line with the pre-existing pre-Christian holidays, or holy days, which made it an easier transition to this new religion. Few pragmatists actually believed that Jesus was born exactly on December 25 (the Bible makes no reference as to the date), but rather it was chosen as a symbolic date of birth because it coincides with the pagan Winter Solstice.

The idea that candles and a lively hearth should be part of the Christmas tradition is likewise a hand-me-down from the Winter Solstice, as Stephen Nissenbaum explains in his Pulitzer Prize finalist book, *The Battle for Christmas*. The ancients sent the darkness scattering by filling their homes with fire-light.

For early Christians, the birth of Jesus was not a big holiday to celebrate—Easter was the main event. It was not until the 4th century AD that the papacy made the birth of Christ an official holiday. As Nissenbaum said in an interview with *Livescience*, “It never occurred to [the Church] that they needed to celebrate his birthday.”

The Western focus on Christmas is more of a modern, and quite capitalistic tradition, where the focus is on gifts and Santa. The Christmas Tree is a tradition that comes from a northern European tradition of bringing outdoor greenery indoors in the middle of winter. It was popularized in 17th century Germany, but has been practiced since the ancient times throughout northern Europe and certainly pre-dates the establishment of

Christianity.

A look at the Scandinavian Christmas traditions of Norway, Sweden, Denmark and Finland offers a hint at how the classic idea of Christmas came to be, and offer a selection of wonders to add to your own holiday, or to visit when looking to spend the most magical time of year abroad.

#### SCANDINAVIAN CHRISTMAS TRADITIONS | NORWAY

Norwegians like their Christmases to begin nice and early. Unencumbered by Thanksgiving decorations (which, in the US, hold sway until after the last Thursday of November), Norwegian deck their halls with boughs of holly in late November, with the streets of Oslo lined with illuminated Christmas trees. That warm and fuzzy Christmas feeling does wonders to lighten up the atmosphere in nations so near the Arctic Circle that winters feature only a few hours of sunlight per day. During the period of Advent, locals will be invited to julebord, pre-Christmas parties organized either privately or by companies and societies.

December 23 is its own special holiday, sometimes referred to as “Little Christmas Eve,” which is the time for families to decorate their Christmas trees, bake gingerbread and eat a warming rice pudding, risengrynsgrøt, flavored with cinnamon, sugar and butter. One portion will contain an almond and, if you find it, you win... a pig made of marzipan!

On Christmas Eve, five bells ring from the churches, and gifts are opened at night, not on Christmas morning, as is the tradition elsewhere. Christmas Day itself does not have particular traditions, but in the week leading to New Year's, time is taken to visit family members who you've not had time to see during the year.

The table for the Christmas Eve meal is often set with pinnekjøtt (dry-cured lamb ribs), ribbe (bone-in pork belly), and the acquired taste of lutefisk (cod that has been cured in lye) are local specialties, with the risengrynsgrøt for dessert, perhaps with toasted almonds. The drink of choice is [glogg](#), [a mulled wine](#) that is often used to dip pepperkake, Norway's answer to gingerbread cookies, but which features many more spices than ginger alone.

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## From Our Members

### SCANDINAVIAN CHRISTMAS TRADITIONS | SWEDEN

The traditions of Christmas in Sweden are similar to those of Norway, down to visiting family between Christmas and New Year, or perhaps setting off for a ski holiday. Burning candles may be seen in most homes, and Christmas trees must be as straight as possible. This becomes an adventure for folks who live outside the cities, who fell their own trees.

According to the Swedish tourist board's website, "Many Swedes believe—mistakenly—that their legal right of access to the countryside allows them to fetch a tree from the woods wherever they like, with an axe, a bucksaw or, as in western Värmland, with a shotgun." Blasting away at your Christmas tree actually sounds like good fun, but one can see how it might disturb the local wildlife. There is some overlap in the food department, too, such as the vivacious consumption of glögg, called glögg in Swedish.

The Christmas table will bring with jellied pig's feet, sausage, lutfisk (note the slightly different spelling), ham (boiled, glazed with egg and dusted with mustard and crumbs), homemade pate, an anchovy dish called gubbröra, and pickled herring. In olden days, a plate of porridge was left out for mythical gnome-like creatures called brownies, who lived in the farmyard, and Christmas gifts were given anonymously, much like the popular Secret Santa game played at schools and workplaces, in which each participant is secretly given the name of someone for whom they must buy a gift, and the recipients have to guess who the giver is.

Twelfth Night also features a typically Swedish tradition, in which stjärngossar, star boys, went from farm to farm singing songs and carrying paper stars, represented of the star followed by the Three Wise Men to Bethlehem, in exchange for schnapps and other goodies. Let's just hope that the stjärngossar of western Värmland don't combine too much schnapps with shot gunning down a Christmas tree.

### SCANDINAVIAN CHRISTMAS TRADITIONS | DENMARK

The Danish Christmas begins with the Advent wreath of spruce and red berries, with four candles atop it, one lit every Sunday leading up to Christmas Eve, which is the main festive day. A similar role is given to the calendar candle, which has twenty-four marks on it, and is often decorated with fir trees and little

fairies in red hats and yellow clogs. The candle is lit once a day, from December 1 to the 24th, and allowed to burn down one mark until Christmas Eve arrives, and the candle is no more.

For children, Advent calendars offer a candy per day of December leading up to Christmas, and television networks broadcast 24-episode series for children to countdown the days before the big event. Danish Christmas seals are world-renowned, produce by the Julemaerkefonden charity every year since 1904. These decorations are sold to raise money for charity and often decorate letters and stamps.

The Christmas tree is decked with a silver or gold star at its peak, and Danish flags around it, as well as strips of tin foil to bounce back the light of flickering candles and the fireplace. In the olden days, it was believed that animals could speak on Christmas Eve, and so as not to have anything bad said about you by the family dog or the mule in the barnyard, animals were given special treats to eat.

A Danish spread on Christmas Eve would likely contain stuffed duck or goose with apples and prunes, sweet potatoes, cranberry sauce, sliced beets and red cabbage—a bit of a parallel to the American Thanksgiving, but with a twist. Rice puddings rule dessert here, too, with two variations: risengrød, hot rice pudding or ris à l'amande (a French tradition of rice pudding mixed with whipped cream, vanilla, almonds and cherry sauce).

As in Norway, whoever finds a whole peel almond in their pudding gets a special gift.

### SCANDINAVIAN CHRISTMAS TRADITIONS | FINLAND

Finland looks as we imagine Santa Claus' workshop in the North Pole, and Fins like to joke that "everyone knows Santa Claus comes from Finland." He would certainly be happy with Christmas dinner, which usually features roast pork and a variety of fish and casseroles to flank it.

The rice pudding, popular throughout Scandinavia as dessert, is eaten for breakfast here. Dessert includes ginger biscuits, chocolates and the Finnish version of mulled wine, called glögi. Perhaps the most Finnish of traditions is to decorate your log cabin with candles, inside and out, and alternate between the sauna (a feature of many Finnish households) and the snowy outdoors. Nothing is quite so invigorating to keep the blood flowing!

Reprinted from [finedininglovers.com](http://finedininglovers.com)

Submitted by **Michael Lent**

## From Our Members

### Cashless in Sweden: Implications Unknown

Always on the vanguard of social experimentation, Sweden is now on the brink of becoming a cashless society. In fact, cash is being phased out so quickly that half the nation's retailers predict they will stop accepting bills before 2025.

In the meantime, government and financial authorities who once embraced the trend, as well as privacy experts, are recalculating the societal costs of a cash-free future, particularly for young and older consumers.

The central bank predicts cash may soon disappear from Sweden. Currently, they are testing a digital currency called the e-krona in order to keep a firm control of the money supply. Meanwhile, lawmakers are exploring the fate of online payments and bank accounts if an electrical grid fails or servers are thwarted by power failures, hackers or even war.

Here in the US, citizens may have privacy concerns of cashless society creating a Big Brother state. Imagine a world where both governmental agencies and retailers would have the potential to monitor every purchase and transaction a citizen might make. We might look to China where both social media and public surveillance are monitored and tightly controlled in the name of societal harmony.

### Brave New World

If you ask many people in Sweden how often they pay for items in cash, the answer is "almost never." Further, 20% of Swedes no longer use ATMs. Over 4,000 Swedes have implanted microchips into their hands. These chips allow them to pay for rail travel, food, enter into keyless offices and even pay toilets with a simple wave of the hand.

Consumer groups believe that this shift leaves

many retirees — a third of all Swedes are 55 or older — as well as some immigrants and people with disabilities at a disadvantage. They cannot easily gain access to electronic means for some goods, services and transactions, and must rely on banks and customer service departments.

Many experts believe that going cashless will have major implications for society and the economy. Currently, bills and coins account for just 1 percent of the Swedish economy, compared with 10 percent in Europe and 8 percent in the United States.

Among 18 to 24-year-olds, the numbers are startling: up to 95 percent of this group's purchases are with a debit card or a smartphone app called Swish, a payment system set up by Sweden's largest banks.

### Cashless IKEA? No Problem

In Gavle, about 100 miles north of Stockholm, managers at an IKEA decided to experiment with going cashless for one month after they realized that fewer than 1 percent of shoppers used cash — and IKEA employees were spending about 15 percent of their time handling, counting and storing money.

Patric Burstein, a senior manager, said the cashless test had freed employees to work on the sales floor, improving customer service. So far, about 1.2 of every 1,000 customers have been unable to pay with anything but cash — and mainly in the cafeteria, where people tend to spend change. Rather than deal with bills, Ikea has been offering those customers freebies.

"We said, 'If you want a 50 cent hot dog, be my guest, take it. But next time maybe you can bring a card,'" said Mr. Burstein, who is 38.

So far, the test suggests that cash is not essential and, instead, may be costly, he said.

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## From Our Members

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“We’re spending a lot of resources on a very small percentage that actually need the service,” he said.

The nearby branch of the Swedish National Pensioners Organization has led protests against the experiment, in part, because many retirees like to go to the Gavle IKEA for a bite to eat. “We have around one million people who aren’t comfortable using the computer, iPads or iPhones for banking,” said Christina Tallberg, 75, the group’s national president. “We aren’t against the digital movement, but we think it’s going a bit too fast.”

The organization has been raising money to teach retirees how to pay electronically, but, paradoxically, that good effort has been tripped up by an abundance of cash. When collections for training are taken in rural areas — and the seniors donate in cash — the pensioner in charge must drive miles to find a bank that will actually take the money, Ms. Tallberg said. About half of Sweden’s 1,400 bank branches no longer accept cash deposits.

“It’s more or less impossible, because the banks refuse to take cash,” she said.

Banks have propelled the cashless revolution by encouraging consumers and retailers to use debit and credit cards, which yields banks and credit card companies lucrative fees. That includes the bank-developed Swish smartphone app.

In recent years, banks have dismantled cash machines by the hundreds. So little cash is used now that it has become expensive to track and maintain, said Leif Trogen, an official at the Swedish Bankers’ Association.

The central bank has plans to roll out a pilot program next year of a new type of Riksbank money — the digital krona, or e-krona — that could replace physical cash or at least help calm the current cash conundrum. An e-krona would

mean that the functions of a currency backed by the state would remain, even in an all-digital world that is fast approaching.

Mr. Ingves, the central bank governor, stated, “This is not a war on cash, but no one has argued that this evolutionary motion is going to stop.”

Excerpted From: Liz Alderman, The New York Times, November 21, 2018

Submitted by **Michael Lent**

District  
Scholarships are  
available

See what’s  
going on  
in the District

**vasaDL15.org**

**SKANDIA LODGE NO. 247, V.O.A.**  
**SCHOLARSHIPS FOR 2019**

**DEADLINE FOR APPLICATIONS:**

**FEBRUARY 1, 2019**

Skandia Lodge is proud to offer three (3) \$1,500.00 Scholarships to our deserving student members.

**To be eligible:**

1. Must be a member in good standing of Skandia Lodge for at least one year prior to application submission deadline and presently accepted at or attending an accredited two year or four year college or university (undergraduate or graduate) or trade school. A minimum of 12 units for an undergraduate student (a maximum of 6 units to be taken on line).
2. The applicant, or the applicant's parent or grandparent must have attended at least six (6) Skandia business meetings in the 12 months preceding the application deadline
3. Has not been a Skandia Lodge scholarship recipient in the preceding year.
4. Provide a letter with name of school, major, grade point average and participation in school activities etc.
5. Give some information about yourself and your participation in Skandia Lodge and/or Vasa Order of America events and functions. Special credits will be given to applicants who have assisted Skandia Lodge in its duties at Vasa Park functions.

The deadline for receiving your application with the above information is

**February 1, 2019**

Please mail application early to insure receipt by that date. Applications not received by specified date will not be considered.

In compliance with IRS rules, as recipient you will be presented with a certificate at a suitable time by the Lodge. The monies will be sent directly to your school based on proof of attendance or acceptance.

Scholarship monies must be claimed within 12 months of being awarded.

Send application to: Skandia Lodge Scholarship chairman:  
Beau Stocking, 2915 W. Magnolia Blvd., Burbank CA, 91505  
drbeau@pacbel.net



## SKANDIA LODGE No. 247

### LUCIA AND CHRISTMAS DINNER

DECEMBER 8, 2018 AT 3:00 P.M.

**SKANDIA HALL  
2031 E. VILLA ST., PASADENA CA 91107**

COME AND JOIN US FOR AN AFTERNOON OF FUN, MUSIC, LUCIA, Folk DANCING,  
SANTA AND JULBORD, CATERED DINNER

**RESERVATIONS MUST BE RECEIVED WITH A CHECK NO LATER THAN DECEMBER 2, 2018**

**NO EXCEPTIONS**

SEND FORM AND CHECK TO:

LORI WENNBO : 5703 Primrose Ave., Temple City, CA 91780

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NAME(S): \_\_\_\_\_

Skandia Members and Swedish Folk Dancers                      No. \_\_\_\_\_                      \$ 10.00 \_\_\_\_\_

Skandia Members attending 6 meetings in 2018 will receive their check back at event

Guests    No. \_\_\_\_\_                      \$25.00 \_\_\_\_\_

Children under 12 Yrs    No. \_\_\_\_\_                      FREE \_\_\_\_\_

Lucia Program Participants    No. \_\_\_\_\_                      FREE \_\_\_\_\_

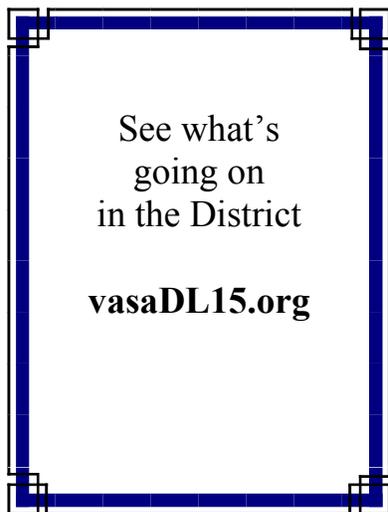
TOTAL \$ \_\_\_\_\_

# *Skandia Nytt*

**Skandia Lodge #247**  
**Vasa Order of America**  
2031 E. Villa Street  
Pasadena, CA 91107



*Bob's Page (con't)*



## ***Skandia Nytt***

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