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**2016 Event Schedule**

Date and Time	Event	Location
June 18, 2016, 4-8 pm	Midsommar	608 Raintree Road
October 22, 2016 6:30-9pm	Harvest Dinner	Spindletop Hall
12/04/2016 3-5pm Practice 12/10/2016 7-9pm Program	Luciafest	Gethsemane Lutheran Church

**MIDSOMMAR**

Midsommar is upon us and we will gather at 608 Raintree road on June 18, from 4-8 pm to celebrate the occasion. Please bring a lawn chair if you have one and a dish to share. Tack sa mycket! Vi ses snart! (Thank you and see you soon!)

**BUSINESS MEETING**

The Business meeting on April 23 was tiny but those present enjoyed wonderful food and fellowship. Kristie has provided the recipes for Danish dishes that she prepared, "Sillsallet" – a beet and herring salad and Ris a l'amande. We also had open faced sandwiches with salmon, cream cheese and dill, zucchini bread and berry pie along with the Ris a l'amande and other pastries. The Danish theme for the food was a great success and worthy of repetition.

John Paulson gave us a preview of his collection of ancient European coins which we will hear more about at a future meeting. We passed around one that was perhaps 12 inches square and very heavy.

No election was held at this time.

The Treasurer's Report showed a balance in Business checking as of 1/1/15 of \$1,846.11 and 12/31/15 of \$1,508.21 and in the Savings Account as of 1/1/15 of \$3,459.55 and as of 12/31/15 of \$3,259.85. As of 3/31/16 the balance in Business checking was \$1,807.32 and the balance in Savings of \$3,259.96. Anyone desiring to see the full report may see the Treasurer.

Dues are \$30 per family and \$25 per single individual. If you would like to renew your membership please send a check to Anne Keating, Treasurer at 608 Raintree Road, Lexington, KY 40502.

## Syttende Mai

On May 14, SHSKY met at Calvary Baptist Church picnic shelter for Syttende Mai, Norwegian Flag Day. This is the 200<sup>th</sup> anniversary of Norwegian Independence Day. Some 20 people showed up despite the bitter cold spring day. Asmund Vego shared recollections of his celebrations in Norway when growing up. We kept warm with hot drinks and by moving around as we visited. Some potential new members joined us to our delight.



You may enjoy reading the The National on June 12, 2016, that Malmo, Sweden is now a hub for people who love good food that is prepared according to what is seasonal and super fresh. Three restaurants have been awarded Michelin stars. One of the chefs said she grew up hearing the Skane is the pantry of Sweden. I have to say, I can testify to Malmo's good food, although my experience was with home cooking!

Later this year, you may hear about Hygge being exported from Denmark. That's a cozy life style that involves stopping to enjoy the little things in life. Instead of giving up the small pleasures in life, Hygge is more about enjoying time with family and friends, savoring a piece of chocolate, or a piece of cake. This article is in The Guardian, today, The Danish Art of Living Cozily, on its way to UK Bookshops. (and maybe US bookshops, too.)

According to a survey by Central Connecticut State University in New Britain, Finland is the most literate country in the world. Some 60 countries were compared, using a number of literacy behavioral indicators. Not all countries had the statistical information allowing comparison. Are you surprised to hear that the leading countries are Finland, Norway, Iceland, Denmark, Sweden, Switzerland, then U. S. as number 7, with Canada as 11, France 12, and United Kingdom 17. This too is found in The Guardian's article on Finland today. ( June 12, 2016)

In the interest in getting the word out promptly, this newsletter will be short. See you on Saturday!

## Danish "Sillsallet" (Herring Salad)

By Bergy on December 22, 2001



Photo by Bergy

### INGREDIENTS

- 1 (1 lb) jar pickled, sliced beet ( reserve liquid)
- 3/4 cup marinated wine flavored herring tidbits ( about a 6 to 8 oz jar or tin)
- 1 medium tart apple
- 1/2 lb potato, peeled and boiled & cooled
- 1/2 cup finely chopped dill pickle
- 1 small onion, finely chopped

### DIRECTIONS

1. Chop the herring, potato, beets and apple into 1/4" pieces.
2. Mix together.
3. Blend in the dill pickle, onion and add a bit of the reserved beet liquid.
4. The salad should have a firm consistency.
5. Put the ingredients into a bowl, pack down well, cover and refrigerate at least over night or up to 2 days.
6. Serve with Danish rye bread and hard boiled eggs as part of a smorgasbord.

## Danish Rice Pudding with Almonds and Sherry

- 2 cups milk
- 1/3 cup Arborio rice
- 1/4 cup chopped blanched almonds
- 1/4 cup sherry
- 1/2 (.25 ounce) envelope unflavored gelatin
- 1/3 cup white sugar
- 1 teaspoon vanilla extract
- 1 cup heavy cream
- 1 (12 ounce) package frozen raspberries - thawed and drained Optional

1. In a saucepan, bring the milk to a boil, and then add rice. Reduce heat to simmer, and continue cooking for 20 minutes, stirring occasionally. Remove from heat, and set aside to cool to room temperature.
2. In a small saucepan, mix the sherry and gelatin; stir over low heat until the gelatin is dissolved. Stir in the sugar until completely dissolved, and then stir in vanilla. Stir into the rice with the chopped almonds. Refrigerate.
3. Pour cream into a bowl, and whip until light and fluffy soft peaks appear. Fold into chilled rice pudding. Serve in small bowls, topped with frozen raspberries.