



# SWEDISH SOCIETY OF CALGARY

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Bringing The Swedish Community Together Since 1975

## December meeting reminder - craft night

The Swedish Society of Calgary meets on the second Monday of every month at the Scandinavian Centre.

Start time is 7:00pm. All members are welcome to attend.

The next get-together will be on Monday, December 8th, 2025, at 7:00pm. This meeting will be casual, so bring your own craft and enjoy a festive night of fun.

The next regular meeting will be in January.

## Board position available

The board position Resource Person, i.e. Scan Centre Liaison, is vacant. Please contact the board at this email address if interested.

## Save the date

The next two Society meetings will be held on **Monday, December 8<sup>th</sup>** and **Monday January 12<sup>th</sup>**.

**14<sup>th</sup> of December:** This year's Lucia celebration

**18<sup>th</sup> of December:** Lucia performance at IKEA

**8<sup>th</sup> of June:** AGM

## Scan centre Library

If you are interested in any of the media at the Scandinavian centre library, please contact Donna at [Scanctr@telus.net](mailto:Scanctr@telus.net) to arrange a time to come to the library or contact Carin at [carin.pihl@gmail.com](mailto:carin.pihl@gmail.com) for a full list of books and DVDs.

## Året's Luciatåg

### This year's Lucia celebration

Come join us for Lucia on **Sunday, December 14 at Wild Rose United Church**. Enjoy a traditional Lucia concert followed by fika, Swedish shopping, Christmas tree dancing, and a visit from Tomten! Thanks to the Calgary Swedish School and the Calgary Swedish Society for putting the event together.

**Doors open at 2:30 PM | Performance begins at 3:00 PM**

If you would like to help out, please sign up to volunteer with the link in the attached email. More info on attached poster.



## En smak av hemmet

### A taste of home

#### Hallongrottor

#### Raspberry thumbprint cookies

Finns det något bättre än en ljuv hallongrotta på en isig vinterdag? Antagligen inte, särskilt om man blandar lite kanel med sylten. Tack till Camilla Hamid för följande smaskiga recept.

#### Ingredienser:

4,5 dl vetemjöl  
1 dl strösocker  
1 tsk bakpulver  
2 tsk vaniljsocker  
200 g rumsvarmt, mjukt smör  
1 dl hallonsylt

#### Så här gör du:

- Sätt ugnen på 175 grader (över och undervärme). Täck en plåt med bakplåtspapper.
- Lägg alla torra ingredienser i en bunke och blanda ihop.
- Tärna smöret och ha i det i bunken. Arbeta ihop bara precis till det blir en deg. Det är viktigt att smöret verkligen är mjukt och rumstempererat, annars kommer degen att bli smulig.
- Dela degen i 16 lika stora delar och rulla dem till jämna bollar.
- Lägg varje boll på plåten, med ordentligt med mellanrum. Kakorna smälter ut i ugnen och behöver därför generöst med plats mellan varandra.
- Gör en grop i mitten på varje boll. Fyll varje grop med sylt och grädda hallongrottorna i mitten av ugnen i ca 15-20 minuter.
- Låt hallongrottorna svalna på plåten innan du serverar eller förvarar i en lufttät burk.



#### Membership catch-up drive

Please renew your membership through the [swedishsociety.ca](http://swedishsociety.ca) website or at this year's Lucia by February first or you will stop receiving newsletters.

#### Board of Directors

**President** Maria Hawkins  
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#### How to reach us

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