



SWEDISH SOCIETY OF CALGARY

739 20 Avenue NW Calgary, AB T2M 1E2 Phone: 403-283-2610
Bringing The Swedish Community Together Since 1975

Last Meeting of the Season Reminder

The Swedish Society of Calgary meets the second Tuesday of every month at the Scandinavian Centre. Start time is 7:00pm. All members are welcome to attend.

The last regular meeting this season will be on Tuesday, June 10th, 2025, at 7:00pm.

Save the Date

The annual Midsommar Celebration will take place at Ersson Ranch in High River on Saturday, June 21st.

- The celebration begins at 2:00pm, with everyone gathering flowers for the raising of the Maypole.
- At 3:00pm, coffee will be served before the raising of the Maypole.
- If possible, we ask that everyone contribute to the potluck supper. We are suggesting that those who live in the NW or NE bring a meat & dessert dish and those who live in the SW or SE bring a fish/seafood dish, salads, or a bread/butter/cheese dish.
- Please bring your own cups and lawn chairs as well as beverages of your choice.

Directions

Travel south on Highway 2 to Highway 23 and on to High River.

Once in High River, turn on to 12 Ave. Travel until you reach 88 St (in the roundabout), then turn south. Travel approximately 3km until you reach 565 2 Ave and turn west for 7km.

You know you have reached Ersson's as they have a Dalahorse at their entrance.

Filmtajm will take place after the October regular meeting on October 14th, 2025. Expect to watch a nostalgic film from the society library.

Lucia 2025 is scheduled for Sunday, December 14, 2025 at Wild Rose United Church.

Family Invite to Swedish School Camp

We would like to extend an invitation to families with school aged (or pre-school) children to attend our Swedish School annual year-end camp, as we have some extra capacity. Please view the email with this subject for additional information.

Final Call

To commemorate 50 years of Swedish School the celebration will continue at the Scandinavian Centre with a party honouring founder Margareta Malik, also on May 31st. The last day to buy tickets is Friday, the 23rd.

AGM Reminder

Reminder that the Swedish Society's AGM will be held on the 27th of May, 2025 at the Scandinavian Centre. A separate email will be sent with details.

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If you wish to contact us, please email us at swedishsocietyyyc@gmail.com

A Taste of Home

Vad är Midsommar utan en klassisk Jordgubbstårta? Njut av den fräscha smaken av sommarjordgubbar med detta recept. Passar bra med lemonad eller rosé.

Tårtbotten:	Fyllning:
4 ägg	4 dl vispgrädde
2 dl strösocker	200 g philadelphiaost
1 dl potatismjöl	1.5 dl florsocker
1 dl vetemjöl	2 tsk vaniljsocker
2 tsk vaniljsocker	500 g jordgubbar
1.5 tsk bakpulver	

Gör så här:

Tårtbotten: Börja med att sätta ugnen på 175°C över/undervärme och klä en springform, 20 cm med bakplåtspapper – höga kanter. Smörj formen med smör och bröa gärna med kokos. Ställ åt sidan.

Vispa upp ägg och strösocker vitt och riktigt fluffigt, vispa med elvisp i ca. 5 minuter. Tillsätt sedan de torra ingredienserna och vänd försiktigt runt till en klumpfri smet.

Häll smeten i formen och grädda i nedre delen av ugnen i ca. 35-40 minuter. Tag ut och låt svalna innan du delar i fyra bottnar.

Fyllning: Finhacka jordgubbarna (spara eventuellt några till dekoration) och låt stå. Vispa upp grädde, philadelphiaost, florsocker och vaniljsocker i en skål, vispa med elvisp till ett riktigt fast fluff. Vänd i jordgubbarna som är finhackade och rör ihop försiktigt tills allt blandats väl.

Montering: Tag fram tårtbottnarna och lägg den tjockaste botten på ett tårtfat. Fyll med ett lager jordgubbsfyllning och lägg sedan på nästa botten. Upprepa till sista tårtbotten och spackla sedan tårtan med resterande fyllning.

Dekorera gärna med färska bär.

Tack till Fridasbakblogg för det härliga receptet.