



VOLUME XLII
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2017 Event Schedule

Date and Time	Event	Location
2/10/18 from 6-9	Laskiaianen	Gethsemane Lutheran Church
4/ /18	BRIEF Business Meeting and Supper	Gethsemane Lutheran Church

The celebration of Laskiaianen, the Finnish Festival, will be on February 10, 2018 rather than February 24. Please note this change. We discovered that the Lexington chamber Chorale is having a winter concert on that same night and many of our members plan to perform or attend.

The group will present, The Power of Music: Spiritual, in the sanctuary of Second Presbyterian Church at 7:30 p.m. The Ecumenical concert will include Psalm settings from many religious traditions, including Reformed denominations. The featured work is Chichester Psalms, sung in Hebrew, commissioned for an English cathedral, and written by the American composer, Leonard Bernstein. Tickets available the evening of the concert (\$20) students I(\$10). For further information contact Gary Anderson, music director and conductor (ganderson@transy.edu) or 317-3353,

The Luciafest was a great success. Participants included:

DIRECTORS	Kristie Eubank and Anne Keating
MUSICIANS	Kelly Peterson and Marcia Moser
NARRATOR	Theodore Ehrenborg
LUCIA	Edie Ingram
PARTICIPANTS	Emma Sophia Pousette
	Christian Pousette
	Layla Angeles Plakosh
	Isaac Angeles Plakosh
	Signe Ingram
	Jill Peterson
	Savannah Peters
	Sullivan Peters
	Thomas Ehrenborg
CHORUS	Jaci and David Williams
	Margaret Readdy
	Richard Ehrenborg
	Kristie Eubank
	Glenn & Kathy Blomquist

It was a snowy slippery night, but the Scandinavians were undeterred from enjoying the festival of light, and sharing traditional refreshments with friends and family.





We were very sorry to hear that Evelyn Hansson had passed away on January 29, 2018. Evelyn and Ken have been members of SHSKY for many years, and Ken served as our president, too. Evelyn was a delightful person, kind, friendly and enthusiastic. We will miss her. Ken is facing health challenges and will appreciate your thoughts and prayers.

Kristan Lenning's brother, Mark Romig Lenning passed away in Huntington, West Virginia on January 28 at age 65 from a sudden illness. We send our sincere condolences to Kristan, too.

LASKAIANEN

The celebration of Laskaianen, or the Finnish winter festival, originally marked Shrovetide, or the beginning of Lent. Christians began a season of fasting and meditation, often giving up meat, all dairy products and eggs. The meal before that time was a last opportunity to enjoy certain foods. Now the celebration is more secular, an opportunity to get together with family and friends for sledding, saunas, and good food. We always have celebrated that last item! Here are typical recipes for the occasion:

YELLOW PEA SOUP

500 g dried yellow peas (or green peas, as you wish)

3000 milliliters (3 liters) water

1 vegetable stock cube (10 g) or 1 1/2 tablespoon of vegetable stock concentrate

120 g bacon files

1 onion

2 tablespoons butter

2 tablespoons Cognac (optional)

salt according to your taste

Rince peas and cover them with water. Let soak overnight in room temperature.

Pour out water, rinse peas and strain the remaining water from them. Measure fresh water into a pot, add stock cube or fond together with soaked peas, let boil until peas turn soft (about 2 hours). Dice bacon, add to the soup.

Peal and chop onion. Heat the butter in a pan and saute copped onions before adding to the soup.

Pour in the Cognac just before serving, season with salt if needed. Serve the pea soup with strong mustard.

LASKIAISPULLA, SHROVETIDE BUN

500 milliliters (5 dl) milk
1 egg
200 g (2 dl) sugar
1 tablespoon ground cardamon
1 teaspoon salt
22 g dry yeast
910-1050 g (13-15 dl) wheat flour
150 g butter of room temperature

1 extra egg for brushing the buns, whipped cream and your favorite red jam to fill the buns, icing sugar to decorate

Mix the 42-degree of Celsius milk (dry yeast activates in 42C), egg, sugar, cardamon and salt in a bowl.

Mix in an other bowl all the flour and the dry yeast. Mix gradually milk with flours, and in the end also the butter. Knead until the dough becomes elastic and smooth. Set aside in a warm place, cover with tea towel and let rise for 40 minutes.

Punch down dough and turn onto lightly floured surface, knead for 2 minutes, or until smooth. Pick an egg size (or slightly larger) piece of the dough and shape it into a ball. Place balls of dough evenly spaced on to prepared baking trays, set aside. Cover with tea towel and let rise for another 30 minutes.

Brush the buns with slightly whipped egg and bake in an oven of 225 degrees of Celsius (430 Fahrenheit) for 10-15 minutes, until well browned and cooked through.

Let cool before cutting and filling the buns with jam and whipped cream. Dust with icing sugar, just before serving.

See you soon!