# Third Quarter 2018 Volume XXX, Issue 3

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Young Swedish-American Girl pulls Pre-Viking Era Sword from lake!





"It's not every day that one steps on a sword in the lake!" Mikael Nordström from Jönköpings Läns Museum said when explaining the significance of the find. But that's exactly what happened to Saga Vanecek, who found the relic at the Vidöstern lake in Tånnö, Småland earlier this summer. Saga said she was outside in the water, throwing sticks and stones and stuff to see how far they skip, and then found some kind of stick. She picked it up and was going to drop it back in the water, but it had a handle, and saw that it was a little bit pointy at the end and all rusty. She held it up in the air and said "Daddy, I found a sword!" The water at the lake by the family's summer house was low this year due to drought, which may have been part of the reason Saga was able to reach the sword. The family asked their neighbors and one of Vanecek's colleagues, who has an interest in history and archaeology, and they said the relic was likely authentic and should be reported to authorities, which Vanecek did.

It was initially reported that the sword was at least 1,000 years old, but the museum later estimated that it dated back from the 5th or 6th century AD, pre-Viking Age. The find has prompted huge interest from archaeologists and historians. "It's about 85 centimeters long, and there is also preserved wood and metal around it," explained Mikael Nordström from the museum. The conservation process takes quite a long time because it's a complicated environment with wood and leather, so the museum will have to take several steps to make sure it's preserved for the future. The sword has prompted teams including museum staff to carry out further searches in the area. The first led to the discovery of the brooch but the oldest object found in the second search, was a coin from the 18th century. The sword's handle was what first caught Saga's attention. Saga's father was quoted "It's cool that it will be in a museum and it might even say 'Saga's sword' and it might be there for thousands of years. He said that several friends had joked that the discovery made Saga the new Queen of Sweden! However, the eight-year-old's experience hasn't made her want to pursue a career in archaeology, saying she currently hopes to be a doctor, vet, or an actress in Paris, although she does enjoy learning about "old stuff". She moved to Småland only last year, having grown up in Minneapolis in her father's home state of Minnesota, USA. The family moved back to Sweden in 2017 to be closer to the maternal side of Saga's family. "The cool thing is that I'm a huge Minnesota Vikings fan, and this looks just like a Viking sword!" said Vanecek. As for whether Saga will be involved in future projects or receive a reward for her discovery, the case has now been handed over to the National Archives of Sweden, who will be responsible for making the decision.



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## The Noble Prize—A Swedish Institution

The Nobel Prize was established in 1895 as part of the will of Swedish scientist Alfred Nobel. He was born in 1833 into a family of engineers, and developed numerous patents, one on dynamite being the most famous. The Nobel Prize is widely regarded as the most prestigious award available in the fields of literature, medicine, physics, chemistry, economics and activism for peace. Needless to say the Nobel Prize is an institution of great fame and tradition in Sweden that stands in awe all around the world.

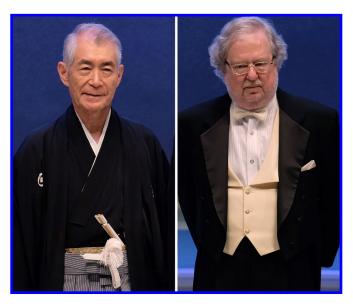
The Swedish Club of Houston is especially pleased to note that this year's Nobel Prize in Physiology and Medicine will be awarded jointly to fellow Houstonian James P. Allison of the M.D. Anderson Cancer Center in Houston and Tasuku Honjo of Kyoto University in Japan for their discovery of cancer therapy by inhibition of negative immune regulation.



The Nobel Prizes in Physics and Chemistry are awarded by The Royal Swedish Society of the Sciences, and Karolinska Institute the Nobel Prize in Physiology or Medicine. The Peace Prize is awarded by the Norwegian Nobel Committee. The more recent Economy Prize commenced in 1968 and is under the oversight of Sveriges Riksbank (National Bank of Sweden). Nobel Prizes are awarded annually on December 10<sup>th</sup> by the King of Sweden during festivities at the Stockholm City Hall, and in the case of the Peace Prize in Oslo, Norway.

Between 1901 and 2017, the Nobel Prizes and the Economic Prizes were awarded 585 times to 923 people and organizations, a total of 892 individuals and 24 organizations. Each recipient receives a gold medal, a diploma, and a sum of money that determined by the Nobel Foundation, as of 2017, each prize worth 9,000,000 SEK, or about US\$1,110,000.

Nobel Prizes have been awarded to scientists around the world, with the largest number of recipients representing institutions in the United States, Europe and Japan.



Tasuku Honjo

James P. Allison

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# SWEDISH CLUB OF HOUSTON



A Taste of Sweden
1990 Swedish Council of American
Winter 1990 Magazine





#### Recipe for Swedish Coffee Bread

## Dough for 20 cinnamon rolls:

2½ cups of milk

2 envelops active dry yeast

7 cups wheat flour

2 cups butter

11/2 - 2 cups sugar

3-4 teaspoons cardamom seeds

1 teaspoon salt

Filling: ½ cup softened butter

1/3 cups sugar

2 teaspoon cinnamom

1/4 cup ground hazelnuts or walnuts

<u>Decoration:</u> Beaten egg for glazing

Pearl sugar

Chopped almonds

## **Directions:**

Heat the milk until it is warm, but not hot. Pour into a bowl and dissolve the yeast in the milk. Mix in 1/3 of the flour, cover the bowl with a cloth, and let the dough rise for 30 minutes. Mix the butter with the sugar until fluffy. Crush the cardamom seeds with the salt. Heat the rest of the milk until lukewarm and pour into the dough. Add the butter/sugar mixture and the cardamom/salt. Mix carefully and knead the dough until smooth, adding the rest of the flour. Sprinkle some four over the dough and let it rise for 15 minutes. Set oven at 450 degrees. Divide the dough into 18-20 pieces. Make 6-8" rolls about a finger in diameter and flatten with a rolling pin. Mix the ingredients for the filling and spread a small portion on each of the dough ribbons, and roll them up. Pinch the edges to avoid them separating while baking. Place the rolls on baking sheet paper and a baking sheet and brush with the beaten egg. Sprinkle chopped almonds and pearl sugar on each roll. Bake the rolls in the middle of the oven for 8-10 minutes. The same dough can be used to make a braided coffeecake. Divide the dough into three rolls and braid them. A braided coffeecake needs 25-35 minutes in the oven.