



Photographs courtesy of Aska, New York

Nordic Roots in New York

New York City is renowned for its multicultural, vibrant food scene, and Scandinavian cuisine is no exception. In fact, there are currently five Nordic restaurants scattered throughout the Five Boroughs. From *Agern* in Grand Central Terminal to *Aquavit*, the three-decades old forerunner of New York Nordic, the Big Apple is itself a tasting menu of contemporary Scandinavian cuisine.

ASHM's 2020 Outstanding Achievement Honoree is at the forefront of this Nordic wave in the Big Apple. Chef Fredrik Berselius has catapulted into New York's culinary scene with his award-winning restaurant, *Aska* (Swedish for "ashes") in Williamsburg,

Brooklyn. Originally from Stockholm, Berselius has spent most of his career in New York City, bringing his love for nature to his urban surroundings through food, combining Scandinavian flavors and techniques with ingredients from the surrounding American Northeast.

Chef Berselius opened his first restaurant—the now-closed *Frej*—in 2012. *Frej* was Berselius' interpretation of an affordable Scandinavian tasting menu, housed in a pop-up location. Later that year, Berselius opened the first rendition of *Aska*, earning his first Michelin star and being named one of the 10 Best New Restaurants in America by *Bon Appetit* magazine. In 2014, Berselius

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Note from the Director

There is nothing quite like spicing up a rainy February day by giving a tour to a group of 3rd graders. From the moment kids walk into the museum the sounds of “wow,” “ooh,” “cool” emerge like popcorn! Awe is the reaction that founders and architects were aiming for as they built palace-like museums, usually at the top of a large flight of stairs. Such awe is a wonderful way to start the learning process; there is a sense of surprise and curiosity that immediately occurs.

Over the last 20 years, the field of positive psychology has studied the effects of awe in human life. Awe is related to reverence, respect, fear and wonder. Experiencing awe often has the result of making you feel smaller, but in a way that acknowledges that the universe is incomprehensibly large. Psychologists believe that this sense of smallness is an important antidote to feeling like the most important person in the world, helping us to step back and consider how we connect to the larger world around us. Awe puts us just a little off-balance and that opens us up to learning and to new experiences.

A surprising result of experiencing awe is that it actually feels like time slows down. In research studies, people become more patient and giving! I know for me, it feels remarkably decadent to slow down, and drink in a painting, or a sunset, or the sound of water lapping the shore.

The experience of learning that happens in museums is difficult to replicate in another setting, because without the architectural context, the lesson does not begin with awe. And it turns out that awe opens the human spirit in a way that other experiences don't. The next time I am welcoming a group of 3rd graders in the Grand Hall, I think I'll pause a little longer and let them soak up the awesome atmosphere!


Tracey Beck

Nordic Roots in New York *continued from front cover*

temporarily closed *Aska*, reopening in the summer of 2016 in a new, bilevel space located in a restored 1860s warehouse in Brooklyn and earned a second Michelin Star within only months.

Described by the New York Times food critic Pete Wells as “the rare chef who thinks like an artist and gets away with it”, Berselius’ passion for the culinary arts first began when visiting his sister, Michaela, in London as a teenager. She was living with her boyfriend, now husband, Scottish chef Tom Kitchin, and speaking to Michelin in 2019, Berselius noted “I would listen to stories about cooking and all the pressure and excitement that came with it. It was like putting on a performance every night. I found it fascinating and it planted a seed.” This curiosity led Berselius to New York City in the early 2000s where he honed his skills at prestigious locations including *Aquavit* and *Per Se* beginning his own creative ventures with *Frej*.

Chef Berselius often speaks of the influence that his Swedish upbringing has on the menus he creates, the ingredients he chooses to use and the techniques in which he prepares them. Speaking to Michelin, Berselius states “the flavor profile at *Aska* is primarily based on my growing up in Sweden, but the menu, in many ways, is a New York-driven menu. I look at similarities between New York and where I’m from—in the landscape, in the vegetables, in all the products that we use in the restaurant. When I create a menu, many of the courses somehow reflect back on memories of growing up in Sweden yet the ingredients are primarily from New York”. Most of the ingredients are sourced from farms in the Catskills region of upstate New York and other parts of the Northeast, while others are grown at a small plot at an urban farm only minutes away from the restaurant, and some from *Aska*’s own garden.



So what does an evening at *Aska* look like? Guests are welcomed into a dining room that is minimalist and predominantly black with a focus on clean lines and smooth, natural surfaces enhanced by contrasting lighting which evokes a sense of welcoming and warmth. The dining room is centered around an open kitchen which acts as the beating heart of the restaurant. It is the place of most activity, so to have the kitchen in clear view where guests can observe their food being prepared is something designed to add to the feeling of hospitality throughout the meal. The plates, designed by Fredrik in collaboration with a Catskills-based ceramicist, feature food sophisticated in taste and gorgeous in preparation. Critics have found particularly memorable razor clam seasoned with preserved black pine and cucumber reduction along with scallop with a broth made from roasted onion and black currant leaf.

Chef Fredrik Berselius also published a cookbook in 2018, inspired by his work at *Aska*. You will have the opportunity to ask him about it yourself at the American Swedish Historical Museum’s annual **Spring Ting** dinner and auction event on **Saturday, May 2nd**.

Announcing New Reciprocal Membership Partners!

As a part of our mission to connect with Scandinavians of all backgrounds, we are pleased to announce that ASHM members will now be able to enjoy free admission at two additional museums: Museum of Danish America in Elk Horn, Iowa and the Vesterheim National Norwegian-American Museum in Decorah, Iowa.



Our current exhibit *New Nordic Cuisine*, originated at the Museum of Danish America and we hope that we will continue to grow our partnerships with these institutions. Additional museums in our reciprocal membership program are the Swedish American Museum (Chicago), American Swedish Institute (Minneapolis) and Nordic Museum (Seattle).

Members of these museums are able to visit the ASHM free when they are in our area. Free admission is the full extent of reciprocal benefits, and does not include any other benefits such as discounts in the gift shop, guest passes or event discounts. We hope that you will take advantage of this benefit in your travels across the country. More info on member benefits can be found on americanswedish.org.

Images courtesy of the Museum of Danish America and the Vesterheim Museum.



Thank You and Farewell to Caroline Rossy!

It is with mixed emotions that we say goodbye to Caroline Rossy, who has worked at ASHM for the last 12 years. Caroline started as an intern at the museum when she was getting her Master's Degree at the University of the Arts.

Not long after graduation, she became the museum's Marketing and Membership Manager. We will dearly miss Caroline's amazing memory, her ability to stay calm under pressure and the way she makes everyone her friend, as well as all of the professional skills she brought to her job. We wish her all the best in her exciting new endeavors!



Spring 2020 Upcoming Events and Registration Info

There is always something going on at the American Swedish Historical Museum. See below for scheduled events. Please check with the Museum to confirm dates and other details. Refunds will not be granted for cancellations after the registration deadline. To register for events by phone call (215) 389-1776. Online registration is available through links in the museum's email announcements or on the Events Calendar page of our website, americanswedish.org/events.



MONTHLY PROGRAM:

Toddler Time

10:30 am - 11:30 am

The third Tuesday of each month ASHM offers specially

designed programs to introduce Swedish culture through art, science, and literature in fun and creative ways for children ages 18 months to 4 years old. The cost is \$5 per child or free for museum Household Members. There is no charge for accompanying caregivers. Pay at the door.

Tuesday April 21, 2020

Exploring New Nordic Cuisine

Tuesday May 19, 2020

Have You Any Wool?

Tuesday June 16, 2020

Adventures of Pippi Longstocking



**extrABBAganza!
ABBA Dance Party
Saturday, March 21
7:00 - 10:00 pm**

Break out bell bottoms and platform shoes! What better place to celebrate the iconic music of ABBA than the American Swedish Historical Museum? WXPN's own DJ Drake will spin the throwbacks as everyone lets out their inner Dancing Queen! Highlights of the evening will include dancing and a costume contest along with other surprises. Tickets include food; there will be a cash bar. Be sure to register early before tickets sell out! \$30 members, \$35 non-members. Costumes are encouraged, but not required.

Film Screening: *Äideistä Parhain* "Mother of Mine"

Saturday, March 28

1:00 pm - 3:30 pm

Together with the Finnish American Society of the Delaware Valley, ASHM will be hosting a screening of the 2005 film *Äideistä Parhain* "Mother of Mine". The film explores the complicated history of Finnish children who were evacuated to Sweden during World War II through the story of a 9 year old boy. Visitors will have the additional opportunity to learn more about this topic through the exhibition *The Finnish Cause is Ours: Finnish War Children in Sweden 1939-1945*. This event is free for FASDV and ASHM members, and included with general admission for non-members.



Easter Family Fun Day and Egg Hunt

Sunday, April 5

2:00 - 4:00 pm

Introduce your little ones to Swedish Easter traditions. Children can make Swedish Easter crafts, dress up as Swedish Easter witches, enjoy face painting, and join in on an egg hunt. Free for members and children 2 years and under, \$10 for non-members. Pay at the door.



Healthy & Nutritious Swedish Food – A Talk and Food Demo with Amy Von Sydow Green

Saturday, April 11

2:00 - 4:00 pm

Amy will take us through what a healthy Swedish diet looks like, simple and clean cooking, a balanced way of eating, and seasonal and tasty ingredients. She will demonstrate recipes based on traditional nutritious ingredients used in Nordic cooking for generations back such as fresh fish, root vegetables, rye, oats, apples, flax seeds, berries, and much more. You will taste a sample of these foods including the simple-to-make whole grain "filmjök" bread with a variety of toppings, a Swedish style salad, baked salmon, and some fresh and healthy desserts. Space is limited, pre-registration required. \$45 members, \$50 non-members. Visit our website to register or call 215-389-1776 x106.

To Register For Events

call 215-389-1776, or visit online at

www.americanswedish.org/calendar.htm

Spring Ting Fundraiser Dinner and Auction Saturday, May 2, 6:00 pm

Join us at our special fundraiser, featuring a silent auction, three course dinner, and Outstanding Achievement Award recipient Chef Fredrik Berselius. Tickets start at \$95, RSVP by April 20th. Call or check our website for more information.



Swedish National Day

Saturday, June 6

12:00 pm - 4:00 pm

What better place to celebrate Swedish National Day than the American Swedish Historical Museum! Enjoy free admission including a guided tour at 12:15pm and children's crafts from 12-2pm with a guided family tour 2pm. Guests will also enjoy a special Swedish summer dessert treat. Free admission, no need to pre-register!



Midsommarfest

Saturday, June 20

4:00 - 7:00 pm

Celebrate summer at our annual *Midsommarfest*, complete with food, drinks, home-made Swedish pastries, music and maypole dancing, and games for the kids. Members \$8, Non-members \$12, Children 4-12 \$5. To preregister, please visit our events webpage. Admission is also available at the door.

Images from Recent Events

Photographs by ASHM Staff



▲ Tomtar performing at the Lucia Fest.



▲ Karin Kornaga helping out at December's Toddler Time where children got to make their own pepparkakor from Play-Doh!



◀ As part of the programming for Nordic Changes: Works by Diane Burko, the Museum hosted a paint night where people got to paint their own northern lights landscape.



▲ The Museums Facility and Building Manager Frank Sanders cutting the cake at his 20th Work Anniversary Party!



▲ Tova Brandt, Executive Director at the Museum of Danish America, speaking at the opening reception of New Nordic Cuisine.



▲ Celebrating at the Lucia Fest with Lucia Sophia Lund



▲ Enjoying traditional food with a modern twist at ASHM's Pea Soup Dinner!



◀ Members of Midsommarklubben volunteering at Christmas Market

▶ Guests enjoying the Julbord.



◀ Executive Director Tracey Beck leading a tour group as part of our Special Collection Tour Series

Do you want to make a contribution? There are several easy ways to support us. Visit our web page americanswedish.org/support or call **215-389-1776** for more information.

Contributions

New Members

November 1, 2019- February 18, 2020

Organizational

The Ardmore Free Library

Household

Brigitte Anderson
Perry & Cary Borish
Tracy & Steve Carr
Danielle & Michael Caruso
Lisa Ciocci
John Chappo
Maureen & Ben Evers- Callope
Daniel Forber
Samantha & Jonathan Hesslein- Todd
Joel Jorgenson
Jeffery & Caitlin Lecksell
Michael Lenz
Rachel & Orlando Mancini- Almonte
Hilary & James McAndrews
Rachel & Damian McCay- Hruszkewvcz
Mary & Larry McGettigan- Caputo
Andrew & Susan McLuckie
Olympia & Paul Moshovis- Hackenburg
James & Betsey Richards
Annika Rodgers
Jeremy Sairsingh
Ann Marie & Richard Sasselli
Anna Schenk
Julia & Bob Shaw
Pamela Shaw
Oskar & Leah Silleri- Persson
Rebecca Simmons
Margareta Sorenson
Karin & Tom Trask
Steven Wit & Donna Gatewood

Individual

Emily Carlson
Michael Ciocci
Adam Erickson
Julie Haveri

Seniors/Students

Juli Anderson
Paul Andull
Lei Ke
Basle Lavery
Maryann Laverty
Robert Rudin
Robert Shaw
Sargit Warriner

In Memoriam

ASHM lost some very special members over the past few months. We send our condolences to their friends and family.

Dr. Signe Rooth
Nicholas Roosevelt
Esther Kasper
Emily Tepe

Annual Giving and Contributions

November 1, 2019- February 18, 2020

Vasa

Anonymous
Kristina & John Antoniadis
A. Monica Kruse
Mary McCoy
Timothy Nurvala
Margot Patterson
Sandra Pfaff
Wade Sjögren
Susan Sjostrom
Fanny Warren

Gold

Eleanor Barlow, *In honor of Kristina Kalb*
Clarissa Bonde
Margaret Copeland
Kenneth & Tina Cook
Gordan & Jane Downing
Ruth Lindeborg & Leonard Busby
Duane Malm
John & Kristina O'Doherty

Silver

Bruce & Cynthia Brandt
Elisabeth Brown
Gudmund Iverson
Doris Lehman, *In honor of Erik Muther*
Earl & Sylvia Seppala, *In memory of Gene McCoy*

Virgina Sweberg
Cynthia & James Traverso

Bronze

Anonymous
Linda & Kenneth Alexy
Nancy Alley
Ann Anderson
Kenneth Anderson & Ann Carlson
Marianne Baeckstrom
Christer & Patty Baeckstrom
David & Ingrid Beery
Gorel Bengtson
Alison Bennet
Sen Berglof
Gregory & Linton Brown- Stables
William Callahan & Rut Vivianne Englund- Callahan
Ralph W. Dowdell
Ruth Ekstrom
Marna Feldt
Ulla Heinicke
Thomas & Mary Ann Hudson
Lavonne & Eric Johnson
Karin E. Kornaga
Barbo & Ernst Larsson
John P. & Eleanor McCain
Mary Anne Carlson Morgan,
In memory of Lila P. McCleary
Eric A. & Deanna R. Nordstrom
Kenneth Nuttall
Thomas & Julia Patterson
Mary Anne Powell
Karen Reeds
Edith Rohrman
Kjerstin & Dominic Sama,
In memory of Gunnar Berglof
Barbara Sippel, *In memory of Raghild Bergquist*
Rudy & Jean Soderland
Inger Stone
Kim-Eric Williams

Multiply your Gift!

How can a member of the American Swedish Historical Museum make more of an impact with their donations to our museum? It's as easy as checking with your employer to see if they have a Matching Gift Program. Corporate matching gifts are a type of philanthropy in which companies financially match donations that their employees make to non-profit organizations.

Research shows that many "match-eligible" donors have no idea whether their company offers a Matching Gift Program. Some companies even extend this benefit to retirees. Some of the companies who are currently giving to the ASHM through their program are Merck, Pfizer, Exxon, PNC, Pew Charitable Trusts, Glenmede Trust, and Bank of America. We would be grateful if you would take that extra step to research your company's giving policy. You can double your impact and our museum will benefit!

Membership

Please print all information as you wish it to appear on the membership roster.

Return this form to:

American Swedish Historical Museum
Attn: Membership
1900 Pattison Avenue
Philadelphia, PA 19145-5901

Among the benefits of membership are:

- free admission to the Museum and library
- use of the ASHM Swedish Film Library borrowing system
- guest passes
- subscription to the newsletter
- 10% discount in the Museum Store
- discounts on admission to most events, workshops and Swedish language classes

For more information, please call 215-389-1776.

 Please detach here and return.

Friends

Anonymous
Frank & Karen Anderson
Helene Yocum Basile
Daniel Barron, *In honor of Debra Rosner*
Dr. & Mrs. Leonard Back
Walter Sigrid Carlson Jr.
Catharina & David Copeland
Evald R. Barbara Eskilson
Barbara E. Good
Dawn Gould
Sylvia Holteen, *In memory of Edward G. Holteen*
Sigurd & Tsehay Johnson
Fredrik & Catherine Kayati
Delmar & Irene Karlen
Peter Lagerberg
Marlin R. Mattson
Roger & Margareta McCrea
Karen A. McKillip, *In memory of Anna Birgit Seaman*
Rosemary & Jeffery Moller
Maud Batt Palmer
John & Kerstin Radel
David O. & Mary H. Segermark
Pete Wilcox

Application & Renewal Form

Name(s) _____

Address _____

City _____

State _____

Zip _____

Telephone _____

Email _____

- \$35:** Senior/Student
 \$75: Organizational (Non-profit only)
 \$500: Patron
 \$50: Individual
 \$125: Friend
 \$1,000: Key Contributor
 \$65: Household
 \$250: Sustaining
 \$2,500: Life

Make check payable to ASHM or Charge my: VISA | MasterCard | Discover

Account # _____

Exp Date _____

The official registration and financial information of ASHM may be obtained from the Pennsylvania Department of State by calling toll-free, within Pennsylvania, 1-800-732-0999. Registration does not imply endorsement.

Your membership contribution to the American Swedish Historical Museum is tax deductible to the extent allowed by law.

ASHM Abroad!

We need your recommendations! ASHM's Curator Trevor Brandt and Education/Public Programs Manager Lauren Burnham will be traveling through Sweden in early June. Trevor and Lauren will be spending several days in Stockholm; from there they are driving north to Uppsala. After Uppsala, they are heading west towards Dalarna Province, staying near Falun and Mora. From there, they are embarking for the south, passing through Karlstad on the way to Gothenburg. After staying in Gothenburg for a night, they are looping back towards the east, through Jönköping and north along Lake Mälern and back to Stockholm.

They are eager to connect with other museums and cultural centers such as Millesgården, the Zorn House, Astrid Lindgren's House, Falun Mine, Selma Lagerlöf's home at Mårbecka, and several other institutions.

Do you have any other suggestions about what to visit and where to eat? Email them at tbrandt@americanswedish.org and lburnham@americanswedish.org.

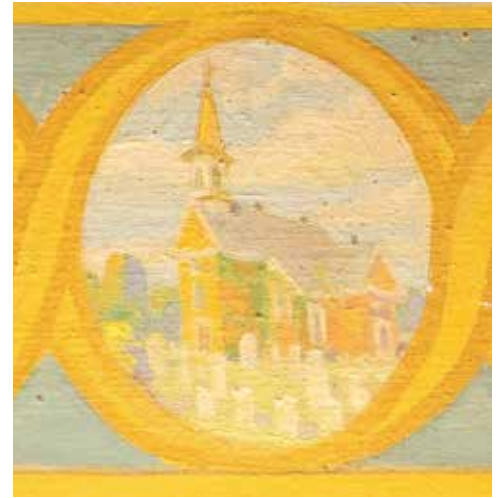
Take a Closer Look!

The American Swedish Historical Museum is proud to announce the launch of a specialized educational website to interpret the Grand Hall murals. This guide is designed to give visitors a closer look at the side and main panels as well as the detailed features of the ceiling mural painted by Christian von Schneidau. Visible from the balcony are 140 smaller circular “cameo” murals featuring individual subjects chosen by Dr. Amandus Johnson that have Swedish or Swedish-American historical significance. Many of the cameo images represent U.S. States in which Swedish immigrants settled, coats of arms from historically significant regions in Sweden, or people who have contributed to Swedish or Swedish-American history. Thanks to high resolution photography, these smaller cameo images are visible like never before. Information about each image is available by simply clicking on the image of your choice.



Photography by Hampus Öberg

While some facts are known about each cameo, we welcome any new information which connects the meaning of the images to the Museum. While exploring, please feel free to reach out to us at info@americanswedish.org and share any new information you may have! The Mural Interpretation site is now accessible through the webpage.



It is our hope to integrate it into a new interpretive platform which will include each of the Museum galleries and aid visitors in exploration.

Please visit and explore the site at www.ashmcameos.wixsite.com/website or from our main webpage at www.americanswedish.org/exhibitions/gallery/building-and-grand-hall