

SCANDIES' NEWS



Experience a little taste of Scandinavia

Christmas 2005

Christmas Specialties

Christmas is nearly upon us and it's a busy time of year for everyone. A huge THANK YOU to all our valued customers who have supported us during the year as we finally made the BIG MOVE! It has been an exciting and challenging time, so thank you for letting us continue to offer you *a little taste of Scandinavia!*

We will have special Christmas lines available during the weeks leading up to Christmas. Get your orders in early!! An order form is enclosed for your convenience.

Some traditional Christmas goodies:

Finnish Christmas Pastries - Stars & Half-moons (Joulu Torttu)

Gingerbread Biscuits (Piparkakku/Pepparkakor)

Lucia Buns/Saffron Buns (Lussekatter)

Spiced Christmas Loaf (Joulu Limppu)

Carrot & Rice Casserole (Porkkana Laatikko)

Cabbage Casserole (Kaalilaatikko) & more!



Gingersnaps and "Lucia Cats" (lussekatt), a saffron-flavoured wheaten bread occurring in many shapes, are an old-fashioned festive delicacy kept alive mainly as part of the Christmas celebrations. Anette Nilsson/Allerforetagen

Christmas Stock just arrived!!
see over for details

Gluten-free Treats!

When you have a family member with gluten-intolerance, or are simply trying to cut down on wheat, it can be difficult to find baked treats that taste good and are free from artificial additives. Order from our delicious range of Gluten-Free and Gluten & Dairy-Free baked goodies:-

Gluten-Free:

Marabou Milk Chocolate Chunk Cookies
Dark Chocolate Chunk Cookies
Frangelico Fantasy (flourless chocolate cake)
Forestberry Friands / Hazelnut Choc Friands
Cointreau Orange & Almond Cake

Did you know?

Our sourdough rye bread is 98% gluten-free!



Scandinavian
BAKERY CAFE
SINCE 1982

Shop 9 Springwood Plaza
3-15 Dennis Rd, Springwood
Phone (07) 3208 1067
info@scandinavianbakery.com.au
Open Mon to Fri 8-5, Sat 8-3

Christmas in Scandinavia

Christmas is the greatest festivity of the year in the Nordic countries, lasting for the whole month of December.

Christmas for most Nordic people stands for the first and most important holiday break of the winter, a colourful celebration to cope better with the harsh winter weather and the lack of daylight.

By Advent, Nordic towns are decorated with festive displays and large Christmas trees and lights. Every city and village put up a Christmas tree in the main square and the shopping centres show off their Christmas windows.

Ginger biscuits and saffron bread are baked for the whole family, and everyone enjoys non-alcoholic mulled wine.

The youngest (and grown-ups) light the first of the four Christmas candles and open the first window of their Advent calendars.



Lucia Day

St. Lucia Day is celebrated on December 13, most particularly in Sweden, from where this old tradition spread to the rest of the Nordic countries.

A typical Lucia celebration is the Lucia Procession, where a group of girls and boys sing traditional songs.

Every town elects a Lucia, and she parades through the streets dressed in white and wearing a chandelier on her head.

Accompanied by her attendants, Lucia visits schools, hospitals, offices and churches, bringing coffee and sweets to everybody.

Christmas

In the Nordic countries, Christmas Eve is always celebrated at home. For those who do not have a family, the town halls organise a celebration with a Christmas meal and entertainment. It is very unusual to celebrate Christmas Eve at a restaurant or pub.

Christmas dinner is abundant and generous. A typical family will spend the

whole day baking and cooking. The most popular foods are salmon and pickled herring, ham and sausages, salads and rice pudding.

Presents are opened on Christmas Eve.

Both Christmas and Boxing Day are quiet family days spent

attending church, then staying home watching Christmas TV programmes, eating Christmas food and going out for a short walk in the snow.



A Scandinavian Christmas Table

Christmas Stock now in store!!!

Julmust—in Sweden, this is THE drink to put on the Christmas table. The sweet and spicy Julmust flavour comes from 30 different spices, among them malt and hops, but the recipe is a well kept secret.

500ml Only **\$2.50!**

Marabou—World famous, creamy, rich Marabou chocolate! Available in many flavours in rolls, blocks, bars & gift boxes.

Noblesse Original. Loved Chocolate Box Classic from Marabou. Very thin milk chocolate discs with crisp. A great chocolate experience with Marabou's high quality chocolate.

150g **\$6.50**

Herrljunga Glogg Alcoholfri

This is the non-alcoholic version of the classic spicy Swedish Christmas drink made with red wine and whiskey. Serve warm, over a few flaked almonds and raisins.

750ml **\$7.20**

**Much more in store!
Stocks are Limited.**

Why not book your next function at Scandinavian Bakery Café?

Call Phil on (07) 3208 1067

Christmas/New Year Hours

We will be open with normal business hours until
12.30pm Christmas Eve.

Closed from Christmas Day until 16th January

Open from **Tuesday 17th January 2006**

Did you Know??

We use Rice Bran Oil for frying. Contains Vitamin E & Gamma Oryzanol, a powerful anti-oxidant. Low in saturated fat, contains Omega 3 & 6. Cholesterol Free & Preservative Free.



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BAKERY CAFE
SINCE 1982

ORDER FORM

Phone/Fax to (07) 3208 1067
or Post to PO Box 1493 Springwood Q 4127
or drop in at Shop 9, 3-15 Dennis Road Springwood

Customer name:

Phone:

Address:

Date required: (min. 48 hours notice)

Prices valid as at November 1, 2005

Item	Bulk	Quantity	Cost Each	Bulk Price	Total
Bullar					
Cinnamon Bullar (korva puusti)	10+		1.60	1.30	
Flavoured Bullar Apple/Blueberry/Nutella	6+		2.60	2.00	
Lucia Buns	10+				
Farmhouse Cheesecake Tart			7.60		
Fruit Pie Apple			5.90		
Fruit Pie Wild Blueberry			6.90		
Fruit Pie Lingonberry			6.50		
Sultana Almond Braid (Rusina Pitko)			6.50		
Swedish Cinnamon Twist (Kaneli Pitko)			6.20		
Hazelnut Chocolate Twist			6.50		
Danish					
Jam & Custard	6+		2.50	2.00	
Royal Danish	6+		2.00	1.50	
Vanilla Almond	6+		2.50	2.00	
Donuts					
Cinnamon	6+		1.80	1.50	
Chocolate-glazed	6+		1.80	1.50	
Glazed	6+		1.80	1.50	
Custard-filled / Apple-filled	6+		2.20	1.80	
Joulutorttu					
Finnish Christmas Pastries: Stars / Half-moons	10+		2.25	1.80	
Cakes					
Finn Roll Chocolate			7.95		
Finn Roll Jam			8.50		
Spice Cake			7.50		
Tiger Cake			7.95		
Tosca Cake			7.50		
Celebration Cake: Butter Cream / Fresh Cream / Fruit Salad / Apricot Brandy / Chocolate Sponge			POA		

Item	Bulk	Quantity	Cost Each	Bulk Price	Total
Gluten-free					
Chocolate Chunk Cookies – Marabou (gf)/ Dark (gf,df)	10+		2.50	2.20	
Frangelico Fantasy (Flourless Chocolate Cake)			30.00		
Friands Forestberry / Choc-Hazelnut	10+		3.20	3.00	
Orange & Almond Cake			30.00		
Pies					
Continental Beef & Onion	6+		3.00	2.25	
Family size			9.00		
Continental Beef Pie	6+		3.00	2.25	
Karelian Pastie - Rye & Rice	10+		2.25	1.75	
Karelian Pastie - Rye & Potato	10+		2.35	1.85	
Piroski – Beef Rice & Egg	10+		3.00	2.20	
Bread					
Farmhouse Loaf			4.50		
Finnish Light Rye			4.50		
Oat Loaf			3.70		
Rye Cob (Limppu)			4.50		
Rye Hole (Reikäleipä)			3.20		
Rye Loaf			4.65		
Rye Minis			0.85		
Rye Ripped (Revitty)			3.50		
Spiced Bread (Joulu Limppu)			5.50		
Imported Products (subject to availability)					
Finn Crisps thin			3.30		
Finn Crisps round			2.95		
Leksands Crisps Special/Extra Crispy			2.50		
Leksands Round Crispbread			4.50		
Slotts Original Mustard			6.95		
Jam – Lingonberry			7.35		
Jam - Cloudberry			8.95		
Jam – Raspberry/Blueberry or Gooseberry			4.50		
Cordial – Elderberry / Lingonberry			5.60		
Coffee – Juhla Mokka / Presidentti			15.00		
Cod Roe Crème			5.50		
Salmon Spread			3.90		
Herrings – (small) classic/dill/mustard/tomato			4.50		
Herrings – (large) Matjes			5.90		
Herrings – (large) Anchovy-spiced			7.90		
Herrings – (large) Onion			6.90		
Anchovies – whole sprats			7.90		
Other					