



CHRISTMAS IN SWEDEN

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POPULATION/ MAP

9,555,893 people live sweden(2014)



TREES



HOW TO SAY MERRY CHRISTMAS IN SWEDEN

God Jul and (Och) Ett Gott Nytt År



**WHAT THERE SANTA LOOKS LIKE AND IS
CALLED**

Jultomte. And he looks like our santa



UNIQUE THINGS ABOUT CHRISTMAS IN SWEDEN

Let the Goat Live Until Christmas [Sweden]

In 1966 a 13-metre tall goat figure made of straw was erected in the town square of Gavle. At the stroke of midnight, Christmas Eve, the goat went up in flames. But the town never stopped building it year after year, and vandals never stopped trying to burn the goat down! By 2011, the goat has already been burned down 25 times. The burning of the Gavle goat happened so often that bookmakers began taking bets for the survival of the goat since 1988.



CHRISTMAS CHARACTERS IN SWEDEN

The Yule goat is a Scandinavian and Northern European Yule and Christmas symbol and tradition. Its origin may be Germanic pagan, and the figure has existed in many variants during Scandinavian history.

Modern representations of the Yule goat are typically made of straw.^[1] The custom of wassailing is sometimes called "going Yule goat" in Scandinavia.....

A tomte, nisse or tomtenisse (Sweden) (Swedish pronunciation: [ˈtòm:tɛ]), nisse (Norway and Denmark) (Norwegian pronunciation: [ˈnìs:ɛ] or Danish pronunciation: [ˈnesə]) or tonttu (Finland) is a mythological creature from Scandinavian folklore typically associated with the winter solstice and the Christmas season. It is generally no taller than three feet, has a long white beard and wears red or other colorful clothes.^[1] It is known as a gift bearer^[2] and is considered one of the Swedish and Norwegian versions of Santa Claus, although not entirely the same thing.

RECIPE FOR SWEDISH HAM

PREP TIME; 20 MINS

COOK TIME; 3 HRS; 30 MINS

SERVES; 15 [AS A PART OF A
BUFFET]

Method

1. Place the ham in a large bowl, cover with cold water and leave to soak for 12 hours.
2. Preheat the oven to 130C/gas ½. Put the ham in a large roasting tray, add the water and roast in the oven for about 3 hours and 15 minutes, until a meat thermometer inserted in the ham reads 75C/170F.
3. Mix together all the glaze ingredients in a bowl, along with a little pepper to taste. Remove the ham from the oven and leave it to cool slightly. Raise the oven temperature to 220C/gas 7.
4. Remove the rind from the ham and score a diamond pattern in the top layer of fat. Brush the glaze over the ham and return to the oven. Roast for 10 minutes or until the ham is golden-brown. Leave to cool before serving.

INGREDIENTS

- 3 kg ham, either on the bone or boned and rolled
- 4 litres water

For the glaze

- 2 egg yolks
- 50 g breadcrumbs
- 150 g wholegrain mustard
- 100 g dark brown sugar



WHEN THEY HAVE CHRISTMAS

In Sweden, 24 December is the highlight of Christmas. Schoolchildren are on holiday, as well as most parents. After enjoying the abundant Christmas smorgasbord, everyone is waiting for that special knock on the door, which means that that Santa Claus has finally arrived with the presents.



WHAT THE BAD AND GOOD BOYS AND GIRLS GET IN SWEDEN

I can not find anything about what they get for
christmas



5 INTERESTING FACTS

- 1.Ham. Many people eat herring with all of the other food on Christmas eve. The Christmas ham comes from Sæhrímnir, the pig in Norse mythology that was cooked and eaten every night though alive the next day.
- 2.Jansson. The name of the casserole is Jansson's temptation and consists of potatoes, anchovies and onion. This is also a favorite in the Christmas meal.
- 3.Lutefisk. The lutefisk is dried fish (mostly cod) that first is soaked in water and then in water and lye. At that point the fish is poisonous so you soak it again in just water.
- 4.Donald Duck. "Donald Duck and his friends wish you a Merry Christmas" is the full title. The programme is made up from extracts from new and classic Disney movies. I'll end this with a line from there: From us all to you all, a Merry Christmas.
5. December 24. In Sweden all Christmas celebrations takes place on Christmas Eve. Then the presents are opened and the Christmas dinner is eaten and every other thing that one might do to celebrate the birth of Christ is done.

SOURCES

[Http://www.population.com/](http://www.population.com/)

<http://www.google.ca>



**GOOD
BYE**

