



# The 62nd Annual Virtual Julfest

December 6, 2020

~ First Covenant Church, Seattle ~

## CHOIR and STRING BAND

“Sanctus” from “A Folk Mass”

*Holy, holy, holy Lord God of hosts  
The heavens and earth are filled with your glory  
Hosanna in the highest,  
Blessed be he who comes in the name of the Lord*

## WELCOME / CALL TO WORSHIP / PASTORAL PRAYER

Rev. Ellie VerGowe, *Pastor of Outreach and Children/Youth*

## LESSON: Isaiah 9:2-7

Read by Mark Safstrom

*The people who walked in darkness have seen a great light; those who lived in a land of deep darkness—on them light has shined. You have multiplied the nation, you have increased its joy; they rejoice before you as with joy at the harvest, as people exult when dividing plunder. For the yoke of their burden, and the bar across their shoulders, the rod of their oppressor, you have broken as on the day of Midian. For all the boots of the tramping warriors and all the garments rolled in blood shall be burned as fuel for the fire. For a child has been born for us, a son given to us; authority rests upon his shoulders; and he is named Wonderful Counselor, Mighty God, Everlasting Father, Prince of Peace. His authority shall grow continually, and there shall be endless peace for the throne of David and his kingdom. He will establish and uphold it with justice and with righteousness from this time onward and forevermore. The zeal of the Lord of hosts will do this.*

## HYMN: CHOIR

“Var hälsad, sköna morgonstund”

Wallin/Nicolai

Var hälsad, sköna morgonstund, Som av profeters helga mun  
Är oss bebådad vorden. Du stora dag, du sälla dag,  
På hvilken himlens välbehag, Ännu besöker jorden!  
Unga, sjunga, Med de gamla, Sig församla Jordens böner  
Kring den störste av dess söner.

Han kommer, till vår frälsning sänd, Och nådens sol, av honom tänd,  
Skall sig ej mera dölja. Han själv vår herde vara vill,  
Att vi må honom höra till, Och honom efterfölja.  
Nöjda, höjda, Över tiden, Och i friden, av hans rike  
En gång varda honom like.

All hail to thee, O blessed morn! To tidings long by prophets borne.  
Hast thou fulfillment given; O sacred and immortal day,  
When unto earth, in glorious ray, Descends the grace of heaven!  
Singing, ringing, Sounds are blending,  
Praises sending unto heaven. For the Savior to us given.

## HOMILY

Rev. Steve Elde, *Transitional Lead Pastor*

## THE LORD'S PRAYER

Read by Linda Carlson

**Fader vår, som är i himmelen. Helgat varde ditt namn. Tillkomme ditt rike.**

*Our Father, who art in heaven, hallowed be thy name. Thy kingdom come,*

**Ske din vilja, såsom i himmelen så ock på jorden. Vårt dagliga bröd giv oss i dag.**

*thy will be done, on earth as it is in heaven. Give us this day our daily bread;*

**Och förlåt oss våra skulder, såsom ock vi förlåta dem oss skyldiga äro**

*and forgive us our sins, as we forgive those who sin against us.*

**Och inled oss icke i frestelse, utan fräls oss ifrån ondo,**

*and lead us not into temptation, but deliver us from evil,*

**ty riket är ditt, och makten och härligheten i evighet, Amen**

*for thine is the kingdom, and the power and the glory forever. Amen.*

## HYMN: CHOIR

### “Gå Sion”

Servoss/Nyström/McGranahan

Gå Sion, din konung att möta! Jerusalem gläds åt din Gud!  
Strö palmer på vägen för Herren och red dig som väntande brud.  
Var glad! Var glad! Var glad i din Herre och Gud!  
Var glad! Var glad! Och hylla din konung och Gud!

Han kommer från eviga fröjder. Han lämnar sin tron av kristall,  
Sin ära i ljusets palatser. Och lägges på strå i ett stall  
Var glad! Var glad! Var glad i din Herre och Gud!  
Var glad! Var glad! Och hylla din konung och Gud!

O Zion, acclaim your Redeemer! Jerusalem, welcome your King!  
Strew palms on the way for the Savior, his praises exultantly sing.  
Rejoice! Rejoice! Rejoice in your Savior and King!  
Rejoice! Rejoice! Acclaim him your Savior and King!

Var glad! Var glad! Var glad i din Herre och Gud!  
Var glad! Var glad! Och hylla din konung och Gud!

## THE STORY OF SANTA LUCIA

Read by Ann Scranton

LUCIA: Lola Halverson

### “Nu tändas tusen juleljus”

Traditional

*Now shine a thousand candles bright, upon the world's dark sphere  
The deep blue sky is set alight, as myriad flames appear.*

## CHOIR

### “Sankta Lucia”

Traditional

**LESSON: Luke 2:8-20**

Read by Håkan Axelsson

*And there were shepherds living out in the fields nearby, keeping watch over their flocks at night. An angel of the Lord appeared to them, and the glory of the Lord shone around them, and they were terrified. But the angel said to them, “Do not be afraid. I bring you good news of great joy that will be for all the people. Today in the town of David a Savior has been born to you; he is Christ the Lord. This will be a sign to you: You will find a baby wrapped in cloths and lying in a manger.” Suddenly a great company of the heavenly host appeared with the angel, praising God and saying, “Glory to God in the highest, and on earth peace to men on whom his favor rests.” When the angels had left them and gone into heaven, the shepherds said to one another, “Let’s go to Bethlehem and see this thing that has happened, which the Lord has told us about.” So they hurried off and found Mary and Joseph, and the baby, who was lying in the manger. When they had seen him, they spread the word concerning what had been told them about this child, and all who heard it were amazed at what the shepherds said to them. But Mary treasured up all these things and pondered them in her heart. The shepherds returned, glorifying and praising God for all the things they had heard and seen, which were just as they had been told.*

**HYMN: CHOIR**

**“Lyssna, lyssna: hör du änglasången”**

J.Holstedt

*Listen, listen, hear the angels’ song! Listen, listen, “Glory be to God!”  
Listen, listen, hear the angels’ song.  
“Glory, glory, glory unto God!” Glory be to God in the highest,  
Peace on earth, peace on earth. Glory be to God in the highest,  
To mankind, goodwill.*

**BENEDICTION**

Rev. Ellie VerGowe

**STRING BAND**

**“Ritsch Ratsch Filibom”**



**PARTICIPANTS**

**JULFEST COORDINATOR / VIDEO PRODUCTION**  
**CHOIR DIRECTOR**  
**ORGANIST / PIANIST**  
**LUCIA**  
**LUCIA DIRECTOR**  
**SOUND / FILMING**  
**GRAPHIC DESIGN**

Ann Scranton  
Natalie Bartels  
Natalie Bartels  
Lola Halverson  
Emma Whitaker  
Jim Johnson, Christopher Brown  
Sandy Nelson

*Special thanks to Ann Scranton and all who made this virtual Julfest possible!*



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## THE STORY OF SANTA LUCIA

Lucia was born on the island of Sicily in the year 284, a time when Christianity was outlawed and Christians were persecuted in the Roman empire.

Lucia was a young Christian woman who had vowed to live her life in service to Christ. It is said that she used her dowry to secretly buy food, and carried it to the Christians hidden in the caves of Sicily, wearing a candle-lit wreath to light her way.

The man to whom Lucia was engaged did not like what she did with her dowry, and betrayed her to the authorities. But Lucia refused to renounce her faith — and so she was killed in the year 304, at just twenty years old.

Lucia's story has been a part of the Advent season for many centuries. In Sweden, the tradition may have sprung from the medieval story that during a terrible famine, a boat appeared on Sweden's largest lake, carrying a girl dressed in white with a crown of lights. The boat was filled with food, and the girl was assumed to be Saint Lucia, come to feed the faithful.

By the mid-1700s, the Lucia tradition we know today had begun: the oldest daughter would get up before sunrise on December 13, Lucia's feast day. She dressed as Lucia in a white robe, a red sash, and a crown of candles. She woke her family with coffee and a small breakfast.

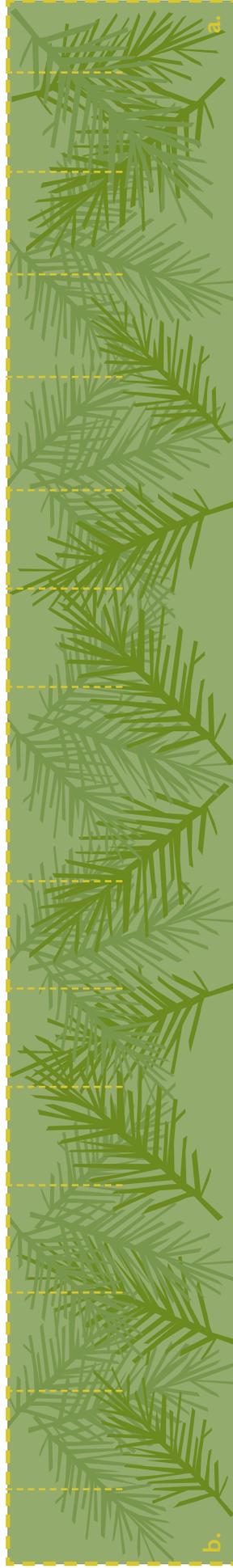
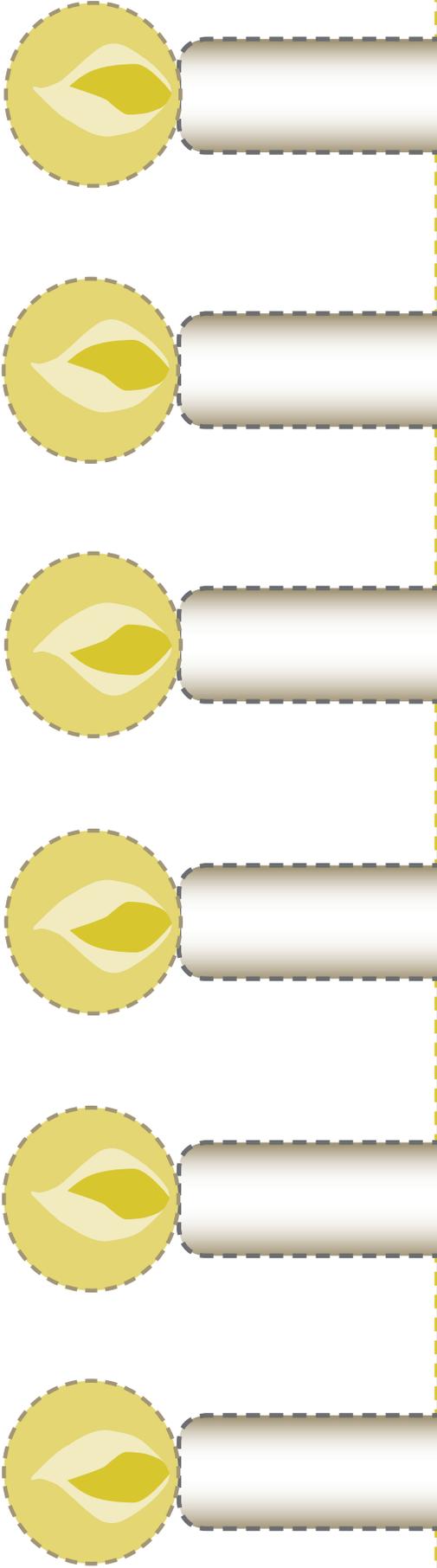
The candles of the St. Lucia procession have long signaled the beginning of the Advent season, a season of hope in darkness, and have prepared the way for the coming of Jesus Christ, the Light of the world.



# CRAFT

## LUCIA CROWN

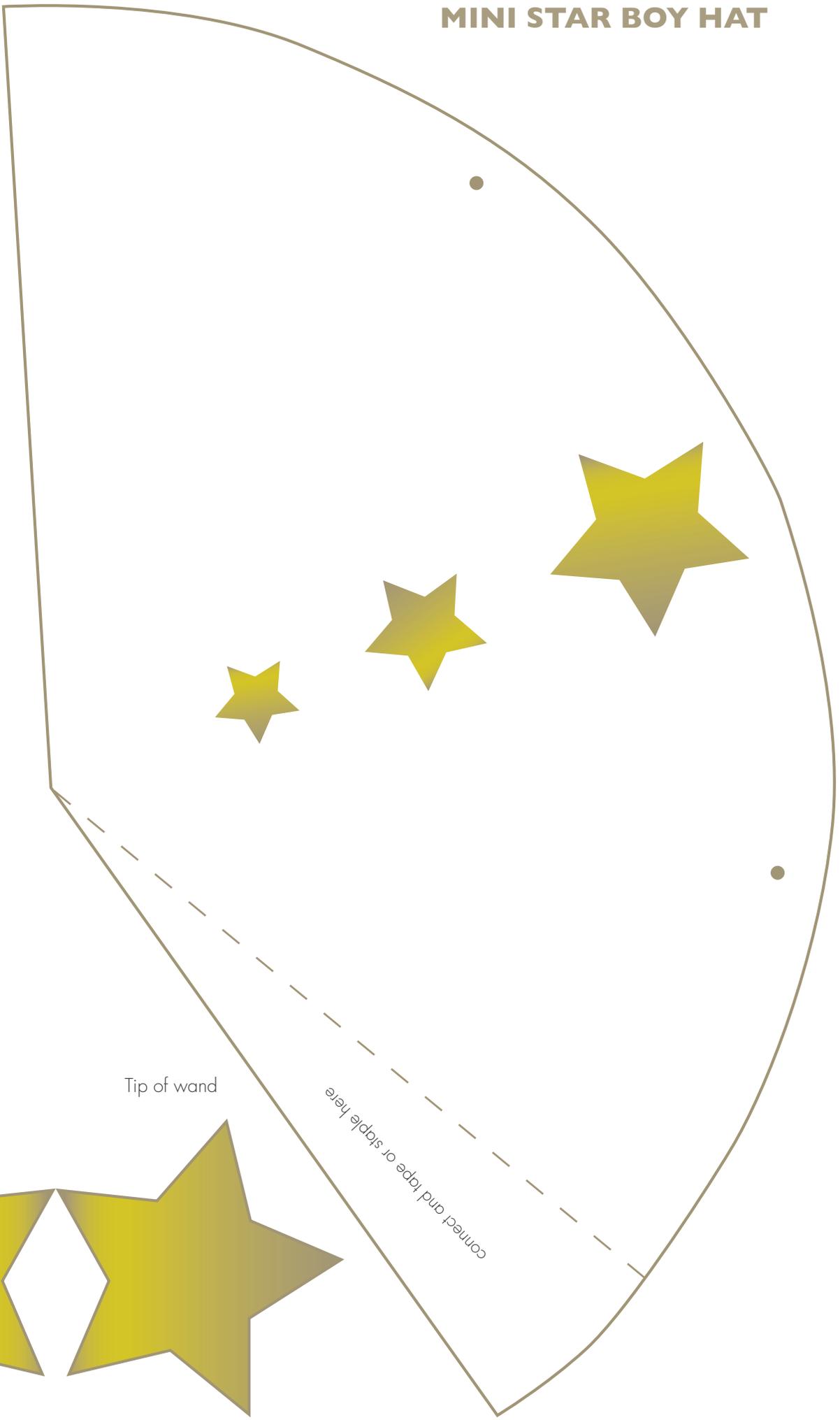
**INSTRUCTIONS:** Print this page on heavy paper. Cut out the shapes along the dotted lines (but don't cut off the candles!) Slip the 3 pieces together by fitting a slot into another slot and adjust to size - match the letters - to create a Lucia crown.



# CRAFT

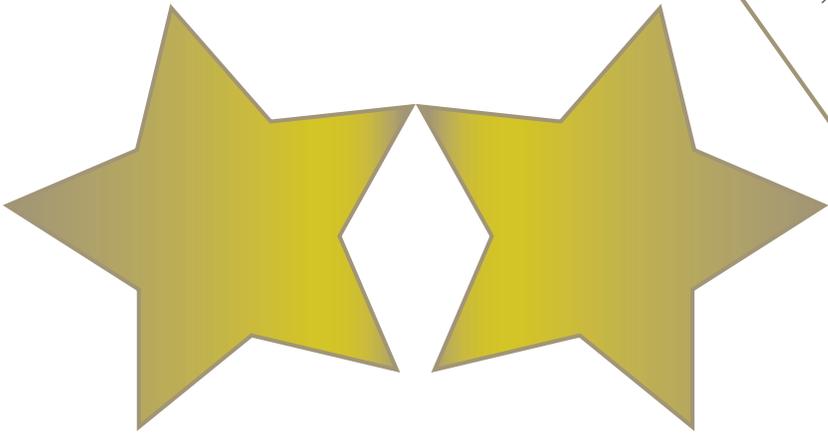
**INSTRUCTIONS:** Print this page on heavy paper. Cut out Hat shape on heavy gold line. Connect and tape or staple edges of hat to create a cone shape. Punch holes where indicated and attach string or elastic for chin strap. For wand, attach larger stars to top of a long stick with tape.

## MINI STAR BOY HAT



Tip of wand

Tip of wand



**LUSSEKATTER**

(ALSO CALLED LUCIABULLAR OR LUCIAKATTER)

*Makes about 5 dozen*

Ann Scranton

**INGREDIENTS**

- 2 packages active dry yeast
- ½ cup warm water
- 1 ½ cups warm milk
- 1 cup sugar
- ¾ cup butter, softened
- 1 egg
- ¾ tsp salt
- ¼ tsp saffron powder or ½ tsp saffron threads  
*(or use less saffron and add yellow/orange food coloring)*
- 1 ½ tsp ground cardamom
- 7 ½ cups all-purpose flour
- ¼ cup raisins or craisins
- 1 slightly beaten egg mixed with 1 tsp water

**INSTRUCTIONS**

In a mixing bowl, combine yeast, warm water, and 1 tsp of the sugar, and let stand 5 minutes for the yeast to wake up and foam.

Add milk, the remaining sugar, butter, egg, salt, saffron (or food coloring), and cardamom. Stir in enough of the flour to form a very stiff dough (about 6 cups).

Knead on a floured board or in mixer. Add remaining flour as needed to prevent dough from becoming sticky.

Put dough in greased bowl, turning to grease top of dough. Cover the bowl and put it in a warm place to rise for one hour.

Pinch off balls of dough and roll into ropes about ½ inch in diameter and about 12 inches long. Make ropes into S shapes or coils and place them on parchment-lined baking sheets. Cover lightly with plastic wrap or clean towel and let rise until almost double, at least 30 minutes.

Preheat oven to 400 degrees. Brush lightly with egg wash and decorate with raisins in the center of each coil. Bake until golden brown, about 8-10 minutes. Place on wire rack to cool. These will keep in a sealed container for a few days, but are best the day they are made.

**SOURCE**

Adapted from  
*Lucia, Child of Light*





## DALA HORSE ORNAMENT

by Mary Hjelm

### SUPPLIES

- Felt pieces, three or more colors
- Embroidery floss/thread (three-strand)
- Embroidery needle
- Stuffing or cotton balls

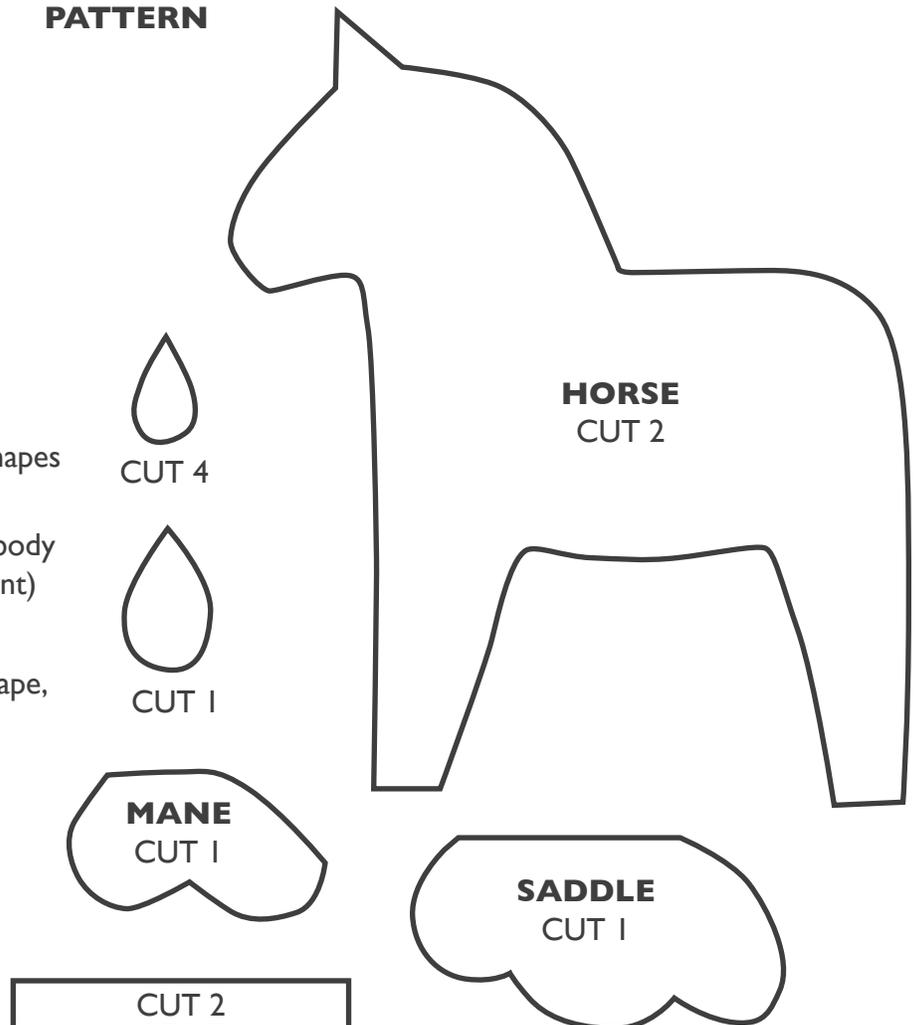
OR

- Glue (Elmer's Glue or hot glue gun)

### INSTRUCTIONS

- Cut pieces out of felt, using the pattern shapes here as a template
- Stitch or glue pieces onto front of horse body (see finished ornament above for placement)
- Embellish as desired
- Sew front of horse to back of horse shape, leaving a space to stuff (*optional*)
- Stuff ornament (*if desired*)
- Attach a long loop of embroidery floss to the top of the saddle to create a hanger

### PATTERN



## SPRITZ

*Makes about 10 dozen cookies.*

Bonnie Nelson

### INGREDIENTS

2 cups butter, room temperature  
½ cup sugar  
4 egg yolks or 2 yolks + 1 whole egg  
2 tsp vanilla extract  
1 tsp almond extract  
5 cups flour

### INSTRUCTIONS

Preheat oven to 350 degrees.

In a large bowl, cream the butter and sugar until smooth.

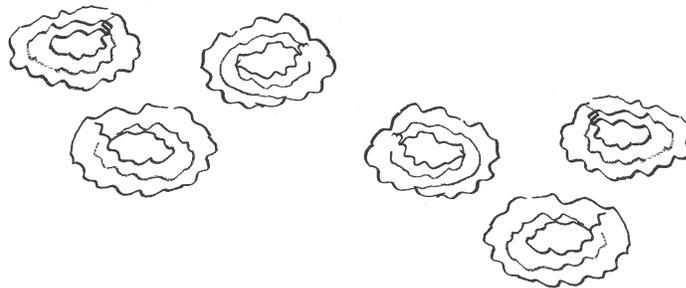
Add the egg yolks and beat until light. Blend in the extracts.  
Gradually mix in the flour until dough is smooth.

Using a cookie press, Press out onto ungreased cookie sheets.  
Form into wreath shapes cutting dough about 4 inches long.

Bake for 12-15 minutes or until just barely golden.

### SOURCE

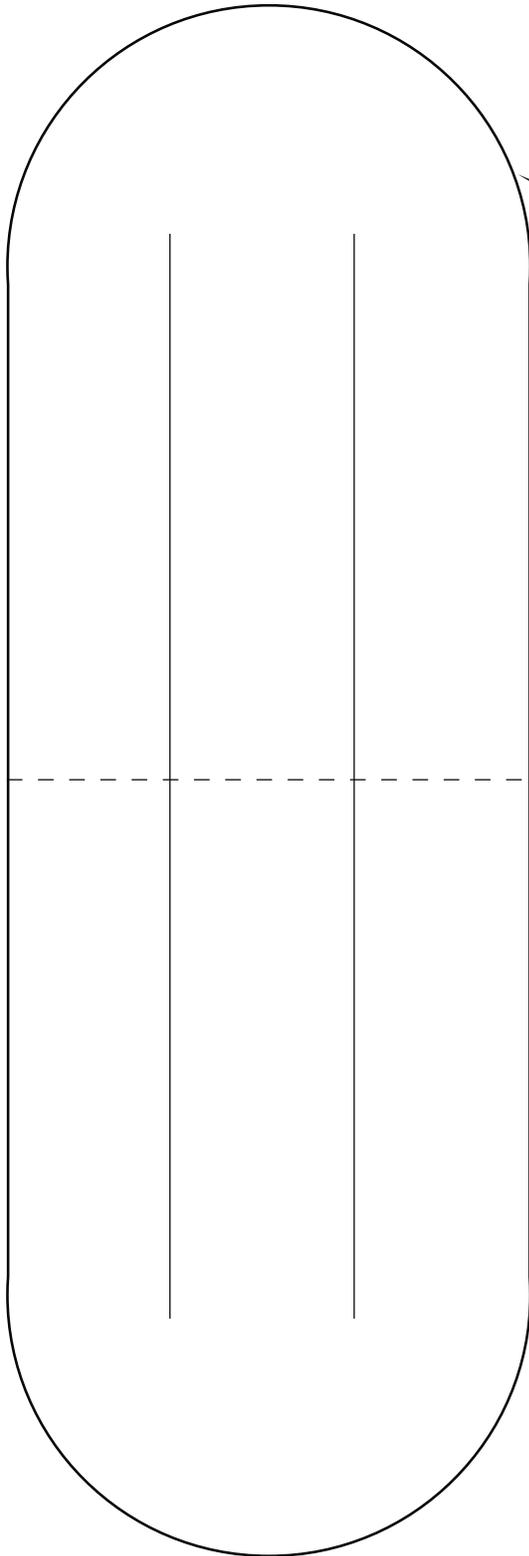
From the 1974  
*First Covenant  
Church Cookbook*



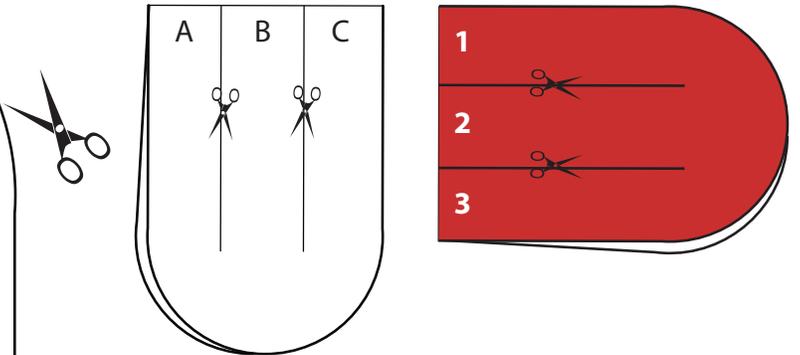
## Instructions for Making a "Danish Christmas Heart"

1. Print this sheet out and cut out the heart shape from the template below from two different coloured pieces of paper.
2. Fold each heart in half on the fold line and then cut the two (experiment with more if you like) strip lines with the folded peice stopping where the line stops.
3. Start to weave the heart as shown in the steps below.
4. Cut a strip of paper for the handle and glue / sticky tape onto the sides for handles.

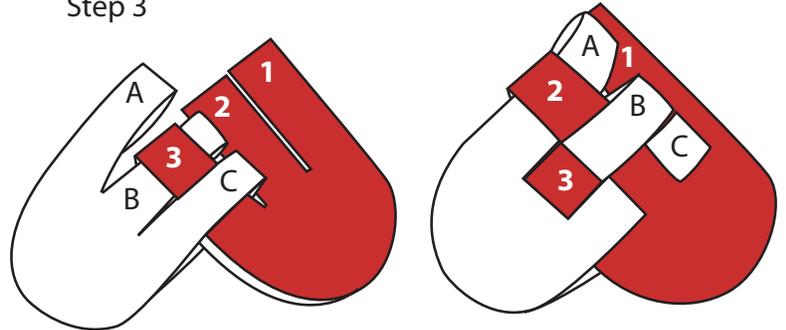
Hang on the Christmas Tree or around the house and you can put special treats inside for the kids (if they have been good -ofcourse) and have a Merry Christmas.



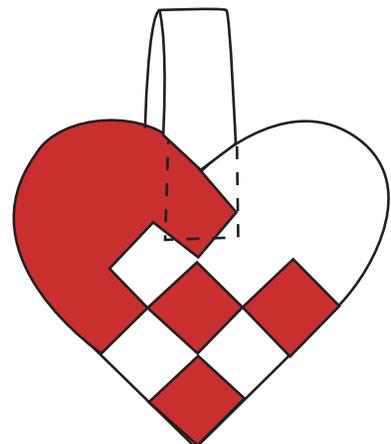
Step 2



Step 3



Step 4



## CARDAMOM BREAD

Mary Hjelm

### INGREDIENTS

1 cup warm water  
3 Tbsp water  
3 Tbsp yeast  
3 cups milk, warmed  
6 Tbsp butter  
5 eggs  
½ Tbsp crushed cardamom  
8-9 cups flour (may need more)  
1 cup sugar  
1 Tbsp salt

### INSTRUCTIONS

Add yeast and sugar to the warm water and let sit for 10 minutes.

Melt butter in warm milk and add to yeast mixture.

Beat in remainder of ingredients to make a soft, but not sticky dough.  
I use my KitchenAid mixer with dough hook.

Let rise in warm place until doubled.

Shape into braids (about 6) and place on greased cookie sheet.

Let rise about an hour.

Toward end of rising time, preheat oven to 350 degrees.

### OPTIONAL:

Brush with egg white and sprinkle with Swedish pearl sugar.

Bake until golden brown, about 20 minutes.

*Can brush with egg white and add pearl sugar before baking or frost with powdered sugar frosting and slivered almonds after baking.*

## KING GUSTAF'S PEPPARKAKOR

Marilyn Elde

### INGREDIENTS

½ cup whipping cream  
1 egg  
½ cup dark syrup (Karo)  
1 cup sugar (scant)  
1 ½ tbsp cinnamon  
½ tbsp ginger  
1 tsp cloves  
2 tsp soda  
½ tsp salt  
1 cup butter  
4 cups flour

### INSTRUCTIONS

Beat cream, add syrup, egg, sugar and spices. Sift flour and soda together and cut in butter as for pie crust. Add to first mixture and mix into a dough.

Wrap tightly and refrigerate overnight.

Preheat oven to 350 degrees. Roll dough thin, cut into shapes, and bake until set and just barely browning at the edges.

Dough gets sticky if not cold, so keep chilled when not working with it.

### SOURCE

From the 1984  
*First Covenant  
Church Cookbook*

