



# NORDIC RELOCATION GROUP

## NEWSLETTER – SUMMER 2018

### **Sommarlov – school's out!**

What an amazingly warm start of the Swedish summer we've had! The month of May has offered temperatures never before recorded!

During the summer months, June to August, the beaches and parks are filled with happy children enjoying their summer break, in Swedish called 'Sommarlov'. Life in Sweden slows down as many offices close or aren't working at full speed as many of their employees have taken some weeks off. Schools begin their autumn term in August.

Summer in Sweden is the high season for social gatherings, so we've gathered a little information about typical events taking place in the summer. Furthermore, this issue includes some updates from Nordic Relocation Group.

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### **The Nordic Relocation family keeps on growing!**

Since the beginning of 2018, we have had the pleasure of welcoming eight new employees to our company! Two of our experienced consultants in Lund, Helena Gotthardson and Lena Jönsson, were promoted to Team Leader, taking a bigger responsibility of our operations in the southern region of our country.

We are proud to see that our good work is showing positive results as we have a big increase in number of work permits and home findings handled by our staff.

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### **GDPR**

For the last couple of weeks or even months, your inbox has most likely been spammed with countless e-mails regarding information about EU's new General Data Protection Regulation, GDPR. This updated framework is spelling out the digital rights for citizens of the European Union. Our work to comply with the new data protection regulation has been intensified during spring, and of course, your data is handled with the utmost care at our offices.

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### **Nordic Relocation Group Office hours during summer**

During the course of summer, Nordic Relocation Group will be ready to assist you as usual with the same good service! We are ready to help you during our normal office hours: Monday to Friday, 9am-5pm.

We wish you a happy midsummer, but before we leave you to the summer festivities, we invite you to read a little more about other traditional summer dishes that you might get served.

**Glad midsommar!**  
**Your team at Nordic Relocation Group**



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## Kräftskiva (Crayfish Party)

As the summer draws to an end, crayfish parties with schnapps and singing are very popular. Due to the risk of over-fishing, restrictions on river crayfishing were introduced back in the early 1900s. The season was limited to a couple of months from August. Crayfish thus became an exclusive and much sought-after delicacy.

Today, imported crayfish are on sale all year round, but few Swedes are prepared to abandon the seasonal tradition. In some years, Chinese crayfish are deemed best, in others those imported from the US. But Swedish crayfish – needless to say – always win. Whatever their origin, crayfish in Sweden are cooked as the Swedes like them – in a brine, with plenty of crown dill.

Crayfish are to be eaten outdoors, and gaily coloured paper lanterns should be hung round the table. The most popular type of lantern shows a smiling full moon.



Photo credit: Cecilia Larsson Lantz

People wear bibs round their necks and comic paper hats on their heads. You eat crayfish cold, with your fingers. Sucking noisily to extract the juices is perfectly acceptable behavior. People mostly drink beer and the inevitable schnapps.

## Surströmming premiär – Fermented herring premiere

Not all Swedes eat it, but the dish has become increasingly popular, even among gourmets. While sour herring is a Swedish tradition, it is also fair to say that those who eat it do so because they like the taste. No one eats it for fun!



Photo credit: Lola Akinmade-Åkerström

The dish is made from the small Baltic herring, which is caught in the spring, salted and ‘soured’ (fermented) according to a time-honored process. About a month before it is due on the table, it is packed in hermetically sealed tins, but fermentation continues, and in time the tins swell, both on top and underneath. As considerable pressure has built up in the tin, it should be opened under water. You then wash the herring before serving it. The tin should be opened outdoors but its contents are best eaten indoors as the smell attracts flies!

The taste is simultaneously rounded and sharp, spicy and savory. Accoutrements are needed, however, to maintain a balance. The sour herring premiere takes place at the end of August, when the spring catch comes onto the market. True enthusiasts, however, eat the previous year’s vintage. By that time, the herring is fully matured and tender.

(Source: [www.sweden.se](http://www.sweden.se))

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