

Den Danske Forening
HEIMDAL
August 2018



Doors of Copenhagen

Medlemsblad

Newsletter for the Danish Association Heimdal – Established 1872

THE DANISH ASSOCIATION “HEIMDAL” INC

36 AUSTIN STREET NEWSTEAD QLD 4006

Contact details: 0437 612 913

www.danishclubbrisbane.org

Contributions

We would love to share your news and stories. You are welcome to send emails with stories, news and photos to the editor for publication. The closing date for the **next** issue is **16 August 2018**. We reserve the right to edit or not publish your contribution. Any material published does not necessarily reflect the opinion of the Danish Club or the Editor.

Editor: Lone Schmidt

Phone: 0437 612 913

Email: treasurer@danishclubbrisbane.org

Webmaster: Peter Wagner Hansen

Phone: 0423 756 394

Skype: [pete.at.thebathouse](https://www.skype.com/user/pete.at.thebathouse)

Email: admin@danishclubbrisbane.org

Web: www.danishclubbrisbane.org

From the Editor



Just had a good look at the club accounts before they went off to the auditors: what a year we've had! Although we cut back on concerts and other activities, Café Danmark and a variety of special events made it possible to generate the same income levels as last year. We have paid for the bathroom renovation out of this year's income which is also a brilliant result. What next? With the annual general

meeting coming up soon, we should all make a point of looking at the future of the club: what's the next step? What do we want to achieve, what can we do for Danes in Brisbane/Queensland/Australia? Do we want to become more political, take part in the immigration debate here and/or in Denmark. Provide Danish lessons for kids/adults, open the club to restaurant activities such as a Saturday dinner club or Sunday brunch? And who'll do it? Most current committee members have been involved for over ten years now and it's time for a fresh influx of ideas and muscle, if we want to maintain the momentum.



Spangsbørg flødeboller - yum

WELCOME TO OUR NEW MEMBERS

Madeleine Dahl Hansen &
Paul Grant, Greenslopes

What's on at the Danish club?

Café Danmark

**Friday 27 July 2018
from 6 pm**

Come in and say 'hej', we have lots of 'smørrebrød' (Danish open-faced sandwich) ready for all. The bar offers real Danish beer, including Tuborg Classic and Tuborg julebryg. The craft beer from Skovlyst is only served in one bar in all of Australia (as far as we know) and that's also us! Add to this lots of your favourite lollies including Matador Mix and Super Piratos. We also have herring back in stock.

Get delicious Danish pastries, rye bread and other specialty breads direct from **Britt's Organic Bakery**.

Scandinavian Film Festival

**Started 19 July 2018 and runs
until 5 August 2018 at Palace
Cinemas**

Go to scandinavianfilmfestival.com for more details

**Crayfish Party
Swedes Down Under**

**Saturday 11 August 2018
See details in newsletter ad**

Café Danmark

**Friday 24 August 2018
from 6 pm**

**Kafe Svea
Swedes Down Under**

Sunday 26 August 2018

**Scandinavian Festival
At Perry Park**

**Sunday 9 September 2018
10 am – 4 pm**

ooOoo

Legestue / Play Group

Every Friday 9.30-11.30

(check times and dates with Maria Faurkov Nielsen on 0427 015 411 or moffe33@hotmail.com)



Do you need Danish beer, snaps, chocolate or licorice?

Price list

Beer

Faxe Premium Beer 24x33 cl (cans)	\$ 60
Tuborg Green 24x33 cl (bottles)	\$ 60
Tuborg Classic 24x33 cl (cans)	\$ 60
Tuborg Julebryg 24x33 cl (cans)	\$ 65
SKOVLYST 15x50cl (bottles)	\$ 75
SKOVLYST Gift pack 4x50cl	\$ 20

Snaps

Jubilæum 100 cl	\$ 75
Brøndum 70 cl	\$ 55

Other

Gammel Dansk 100 cl	\$ 70
Ga-Jol Blå Original 30% 70 cl	\$ 55
Faxe Non-alcoholic 24x33 cl (cans)	\$ 35
Faxe Kondi 24x33 cl (cans)	\$ 35

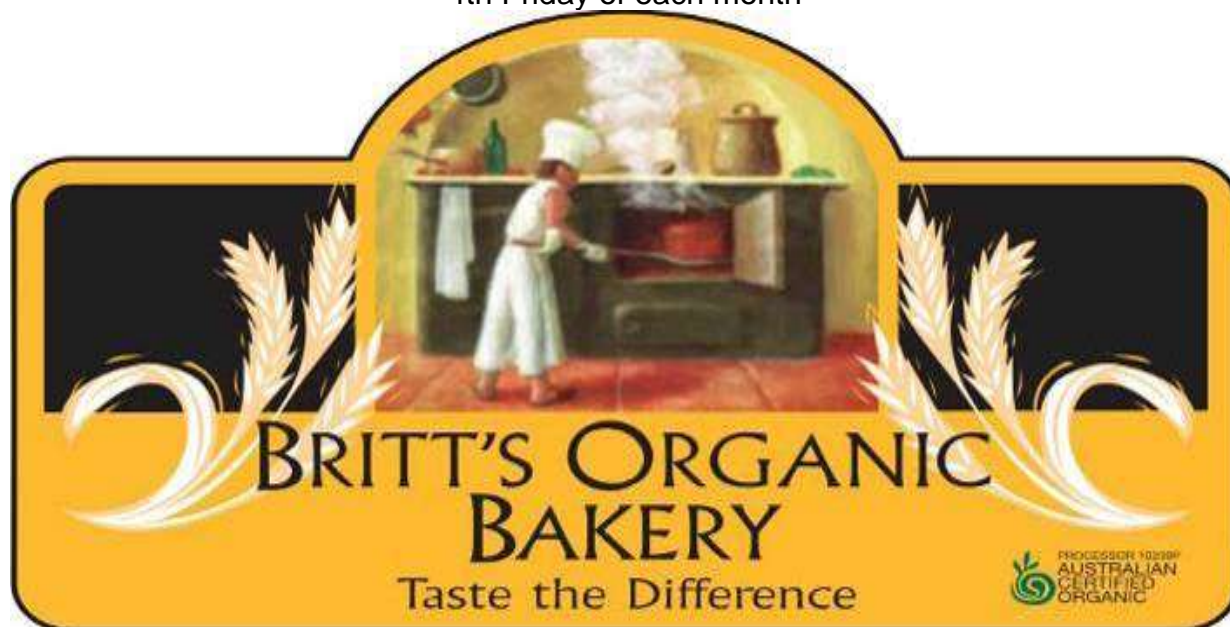
BEER AND SNAPS ONLY AVAILABLE TO MEMBERS OF THE DANISH ASSOCIATION HEIMDAL

Licorice and other goodies – mainly from Denmark

Haribo Skipper Mix 500 g	\$ 10	Pingvin Heksehyl 400 g	\$ 8
Haribo Matador Mix 500 g	\$ 10	Pingvin Poletter 250 g	\$ 6
Haribo Super Piratos 425 g	\$ 10	Pingvin Lakridsflip 125 g	\$ 4
Haribo Click Mix 425 g	\$ 10	Pingvin Stangmix 300 g	\$ 6
Haribo Skipper Mix 135 g	\$ 4	Fazer Tyrkisk Peber 150 g	\$ 4
Haribo Mini Super Piratos 135 g	\$ 4	Ga-Jol blå, gul, sort 2x23 g	\$ 3
Haribo Lakridssvesker 135 g	\$ 4	Makrel i tomat	\$ 2.5
Pingvin Blanding 300 g	\$ 6	Amanda Torskerogn	\$ 5
Pingvin Blue Jeans 250 g	\$ 6	Herring from Viking	\$ 8

Get all your Danish Baked Goodies from Britt's Bakery at Café DANMARK

4th Friday of each month



Authentic Danish Pastry & Organic Bread Products

Kringler, Smørtærter, Kanelstænger, Birkes, Rundstykker, Fuldkornsrugbrød, Kransekagekonfekt, Småkager, Knækbrød og bagerens dårlige øje.

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KRÄFTSKIVA 2018

SWEDES DOWN UNDER'S



Come to our crayfish (yabby) party and be part of the traditional Swedish celebration of the crayfish season (August to September), where we eat, sing and drink to our heart's content!

\$45 for members, \$60 for non-members.

Included in the price is: a welcome drink, canapés, crayfish, prawns, cheese pie, bread and cheese, and more. Dessert is served with coffee or tea.

Households can become a member of Swedes Down Under for \$20 to become eligible for the lesser member fee. Household memberships cover the individuals living in your family home. If you plan on becoming a member please send an email to svenskar@swedesdownunder.org.au with your full details and pay the \$20 member fee either via the online booking system or to account name: Swedes Down Under Incorporated BSB: 124-069 Acc: 10215936 using your surname as reference

The Danish Club will have the bar open. There will be beer, wine, sparkling wine, snaps and soft drinks available for purchase. Please, no BYO. Swedish music will be played and as tradition holds, we will be singing songs followed by snaps! There is a prize for the best crayfish hat!

We look forward to seeing you on August 11!

Yours truly, Swedes Down Under

Facebook Event page link <https://www.facebook.com/events/416690072115170/>

Bookings via Eventbrite

Boy unearths trove of legendary king Bluetooth, who brought Christianity to Denmark



Denmark's first independent type of coin, dating back as far as 958, was unearthed among 600 others CREDIT: STEFAN SAUER/ DPA

A 13-year-old boy and an amateur archaeologist have unearthed a significant treasure trove in Germany which may have belonged to the legendary Danish king Harald Bluetooth who brought Christianity to Denmark.

Rene Schoen and his student Luca Malaschnitschenko were looking for treasure using metal detectors in January on northern Ruegen island when they chanced upon what they initially thought was a worthless piece of aluminium. But upon closer inspection, they realised that it was a shimmering piece of silver.

A dig covering 400 square metres (4,300 square feet) that finally started over the weekend by the regional archaeology service has since uncovered a trove believed linked to the Danish king who reigned from around 958 to 986.

Braided necklaces, pearls, brooches, a Thor's hammer, rings and up to 600 chipped coins were found, including more than 100 that date back to Bluetooth's era. The oldest coin found in the trove is a Damascus dirham dating to 714 while the most recent is a penny dating to 983.

"This trove is the biggest single discovery of Bluetooth coins in the southern Baltic sea region and is therefore of great significance," said lead archaeologist Michael Schirren.

The find suggests that the treasure may have been buried in the late 980s - also the period when Bluetooth was known to have fled to Pomerania where he died in 987.

"We have here the rare case of a discovery that appears to corroborate historical sources," said archaeologist Detlef Jantzen.

Bluetooth is credited with unifying Denmark. The Viking-born king also turned his back on old Norse religion and introduced Christianity to the Nordic country.

But he was forced to flee to Pomerania after a rebellion led by his son Sven Gabelbart.

Bluetooth's lasting legacy is found today in smartphones and laptops - the wireless Bluetooth technology is named after him, and the symbol is composed of the two Runes spelling out his initials R. B.

Source: *The Telegraph* 16Apr18

Go North Volvo Scandinavian Film Festival Brisbane 19 July to 5 August 2018

The Scandinavian Film Festival is a national film festival presented by Palace Cinemas in Australia, showcasing the best in contemporary cinema from Sweden, Denmark, Norway, Finland and Iceland.

The mission of the Scandinavian Film Festival is to ensure that more films from the region are presented where they deserve to be seen, on the big screen. The region of Scandinavia (culturally comprised of the above 5 countries) has produced some of the most iconic films ever made – from the masterpieces of Ingmar Bergman to the radical guerrilla-style filmmaking of the Dogme revolution, to the transnational diversity of Nordic cinema.

Founded in 2014, the Scandinavian Film Festival is now one of the fastest growing cultural film festivals in Australia. In 2017, 20 films exploring the culture, history and contemporary life of the Scandinavian and Nordic regions were screened to over 37,000 attendees nationally. This year's festival includes a strong line-up of 21 films showcasing new talent.

This year's film festival has started at Palace Barracks in Petrie Terrace. The programme includes six Danish movies:

A Horrible Woman (En Frygtelig Kvinde)

Darling Ballet has inspired some of cinema's most sumptuous dramas about the confluence of art, ambition and discipline. With *Darling*, Danish director Birgitte Stærmose has delivered a stylish, suspenseful and arresting contribution to this lineage.

The Saint Bernard Syndicate (Sankt Bernhard Syndikatet)

While We Live (Mens Vi Lever)

Winter Brothers (Vinterbrødre) Winner of countless awards at Danish Academy Awards 2018 (Robert Festival)

Word of God (Gud Taler Ud) based on the memoirs of Danish author Jens Blendstrup

Head for the festival's website (scandinavianfilmfestival.com) for show times.

TIVOLI CELEBRATES 175 YEARS

Tivoli Gardens (or simply **Tivoli**) is an amusement park and pleasure garden in Copenhagen. The park opened on 15 August 1843 and is the second-oldest operating amusement park in the world, after Dyrehavsbakken in nearby Klampenborg, also in Denmark.

With 4.6 million visitors in 2017, Tivoli is the second-most popular seasonal amusement park in the world after Europa-Park. Tivoli is the most-visited theme park in Scandinavia, and the fifth most-visited theme park in Europe, only behind Disneyland Park (Disneyland Paris), Europa-Park, Walt Disney Studios Park (Disneyland Paris) and Efteling in the Netherlands.

The amusement park was first called "Tivoli & Vauxhall"; "Tivoli" alluding to the Jardin de Tivoli in Paris (which in its turn had been named from Tivoli near Rome), "Vauxhall" alluding to the Vauxhall Gardens in London. It is also mentioned in various books, like *Number the Stars* by Lois Lowry.

Tivoli's founder, Georg Carstensen (b. 1812 – d. 1857), obtained a five-year charter to create Tivoli by telling King Christian VIII that "when the people are amusing



themselves, they do not think about politics". The monarch granted Carstensen use of roughly 60,000 m² of the fortified banks outside Vesterport (the West Gate) for an annual rent. Therefore, until the 1850s, Tivoli was outside the city, accessible through Vesterport.

From the very start, Tivoli included a variety of attractions: buildings in the

exotic style of an imaginary Orient: a theatre, band stands, restaurants and cafés, flower gardens, and mechanical amusement rides such as a merry-go-round and a primitive scenic railway. After dark, colored lamps illuminated the gardens. On certain evenings, specially designed fireworks could be seen reflected in the lake.

Composer Hans Christian Lumbye (b. 1810 – d. 1874) was Tivoli's musical director from 1843 to 1872. Lumbye was inspired by Viennese waltz composers like the Strauss family (Johann Strauss I and his sons), and became known as the "Strauss of the North." Many of his compositions are specifically inspired by the gardens, including "Salute to the Ticket Holders of Tivoli", "Carnival Joys" and "A Festive Night at Tivoli". The Tivoli Symphony Orchestra still performs many of his works.

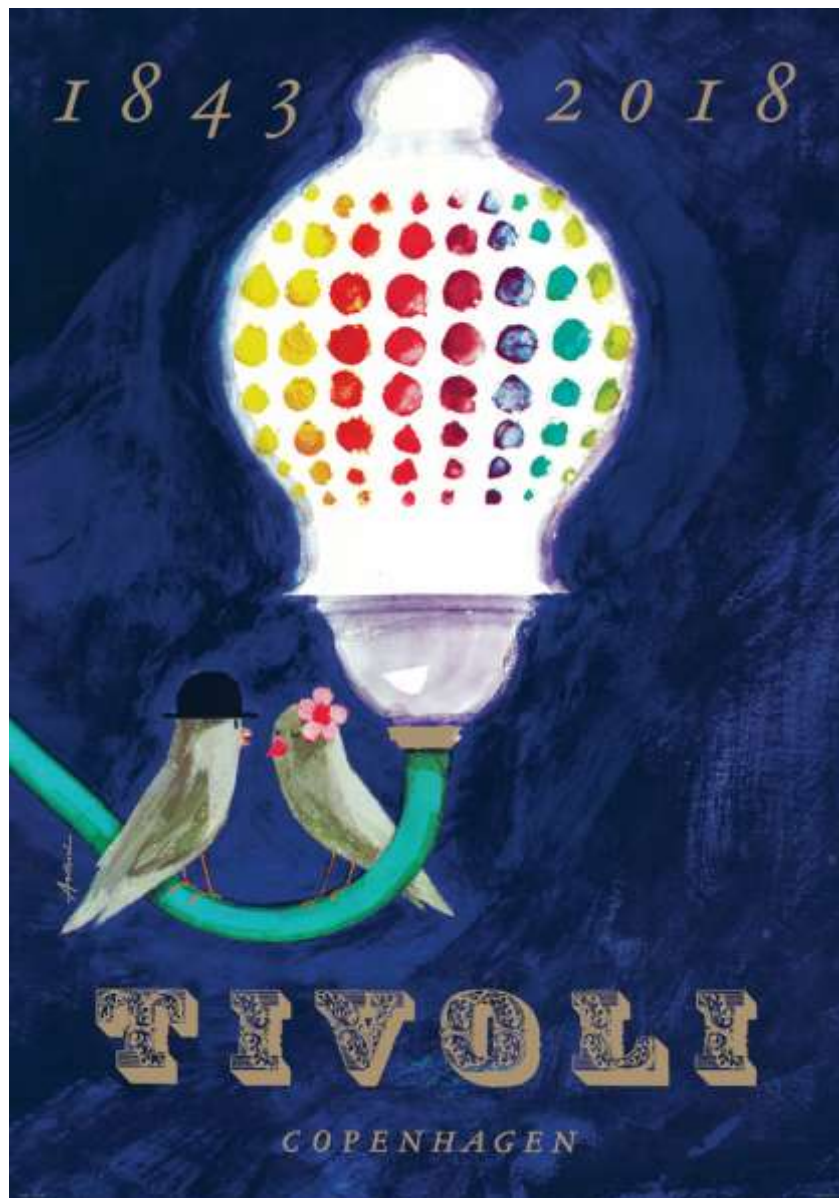
In 1874, Chinese style Pantomimeteatret (The Pantomime Theatre) took the place of an older smaller theatre. The audience stands in the open, the stage being inside the building. The theatre's "curtain" is a mechanical peacock's tail. From the very beginning, the theatre was the home of Italian pantomimes, introduced in Denmark by the Italian Giuseppe Casorti. This tradition, which is dependent on the Italian Commedia dell'Arte has been kept alive, including the characters Cassander (the old father), Columbine (his beautiful daughter), Harlequin (her lover), and, especially popular with the youngest spectators, the stupid servant Pierrot. The

absence of spoken dialogue is an advantage, as Tivoli is now an international tourist attraction.

In 1943, Nazi sympathisers burnt many of Tivoli's buildings, including the concert hall, to the ground. Temporary buildings were constructed in their place and the park was back in operation after a few weeks.

Tivoli is always evolving without abandoning its original charm or traditions. As Georg Carstensen said in 1844, "Tivoli will never, so to speak, be finished," a sentiment echoed just over a century later when Walt Disney said of his own Tivoli-inspired theme park, "Disneyland will never be completed. It will continue to grow as long as there is imagination left in the world." In Norwegian and Swedish, the word tivoli has become synonymous with any amusement park.

(source: Wikipedia)



The gorgeous anniversary poster by Ib Arnoldi

A very Norse tour of Scotland and Iceland (part 2)

By Kim Tvede

The Icelandic experience

A short flight from Edinburgh had us landing in Reykjavik in the evening. In late September that meant cooler temperatures, but not uncomfortable when one considers one is in similar latitudes to Alaska. The weather caused by an Atlantic low followed us. It had made Scotland a wet and windy experience on all except a couple of days. On Orkney the breeze was not considered windy until it was over 30km/hr. Likewise in Iceland we learned not to remove a jacket while facing into or away from the wind unless you didn't mind being dumped to the ground. When standing on the edge of a volcano's caldera you had just climbed or beside a hot thermal spring this was not safe. The katabatic wind gusts were extreme and could push a car off the road. In Scotland we had been told there was '*no such thing as bad weather, just the wrong clothes*'. In Iceland we learned that if one did not like the weather, '*just wait five minutes and it could quickly change*'. The ground in Scotland was usually damp peat bog and soft, and often with heather or blackberry brambles. The ground in Iceland was mostly dry and volcanic sand, light scoria pebbles or solid lava stone sometimes covered in moss. Icelandic silver birch (really the only native tree species) had largely been cleared by Norse settlers for farming (if you see Norwegian spruce, they are from imported seedlings, but can fall in the winds). They imported their timber from Norway, four days sailing on a good trip, ship wreck and drowning on a bad one.

We had arranged a *Glaciers and Volcanoes* tour with *Bentours*. While we found Scotland very oriented towards tourism being the new national industry, with hospitality very evident in its people, Iceland was culturally different. Icelanders seemed more reserved and less inclined to smile or initiate contact, but once engaged we found them every bit as prepared to give friendly and helpful advice and share knowledge. We responded with '*Tak for det*'. Overall though, the country seemed less prepared for tourism and comparatively very expensive. \$12 for a beer, and also for a brat-hot-dog. Interestingly, the Icelanders seem good at claiming food that originates elsewhere as their own. Personally I think I can get a better hot dog at *Heimdal café* in Brisbane once a month than either of the two Icelandic hot-dog venues in Reykjavik's main tourist street. A look through IGA-style stores showed one paid a premium for fast food and catered food, but everyday groceries were also expensive, especially when one considers the average income for a person is around AUD\$8 000 less than Australia. Fish and lamb were local, as were vegetables from thermal greenhouses. One ISK krone was worth about 7.5 cents AUD. We enjoyed the seafood in Iceland, but did not get to try the dried ammonia-tasting shark or baked lamb's head that truly are part of Iceland's traditional food since Viking times. The snaps (*brandevin*) seemed more like vodka but identified as akvavit.

A walk through the main street of Reykjavik revealed that the translation to English of the old Icelandic saga, originally written in Icelandic (which today still resembles Viking Norse and is not sufficiently similar to other modern Scandinavian languages

to be readily understood by Norwegian, Danish and Swedish language speakers, even Faroese is dialectically different) was not a difficult thing to buy. On the last day of our trip I bought several saga books, including one which had a representative collection of seventeen of the forty-nine family saga recorded in the 1300s, begun by the law-speaker Snorri Sturlurson. These sagas tell the stories of the various groups that settled Iceland. To call them farmers is perhaps not really acknowledging that these homesteaders could be responsible for over 100 family, workers and slaves. Before coming to Iceland, I was familiar with the *Heimskringla* saga that tells the story of the Norse kings of Norway (and thus including most Norse rulers in Scandinavia by association). It is preceded by the stories of the old gods but was written when Iceland was already Christianised, so the tale was modified to accommodate this. I was also familiar with the *Havamaal edda*, a teaching saga with sayings of ‘the one-eyed one’ – *Odin*, that tells how one should lead a good life. These helped make sense of the bits of history we learned in Iceland.



Understanding that Norse ‘honour’ was a type of currency that could be enriched, but usually by being taken from someone else through memorable deeds, was key to the history. Both women and men saw their honour as important and to be nurtured and developed, and to lose it meant a genealogy of required revenge. This linked back to the stories from Scotland, and as we learned the Icelandic saga of *Burned-Njal*, how feelings of status and honour of women could equally match men in the disastrous cycle of required revenge passing through families and generations depending on who survived.

Sometimes survival meant leaving Iceland, often for Orkney and Shetland, and if willing to risk royal acceptance, to Norway or Denmark, but sometimes as far as the Varangian guard in Istanbul. A stop-over in Rome might grant forgiveness of sins. These Vikings often entered service of various lords and after a reasonable time, when advised it seemed safe, returned to Iceland. We developed new insight into the Christianisation that I had previously seen as something introduced politically by Harald Bluetooth in Denmark and Harald Fine-Hair in Norway. Christianity brought with it Divine rule, and that was popular with kings, but it also brought a way to break the cycles of revenge through forgiveness. A big change from the ‘old ways’ of inter-family conflict.

(to be continued)

Refshaleøen to succeed Papirøen as host of Copenhagen Street Food



Fans of Copenhagen Street Food, which left Paper Island (Papirøen) at the end of 2017, can again savour the taste of a pulled duck burger. Part of the party island of Refshaleøen has been transformed into a thriving new hub for food, art and crafts, launched in May 2018 under the new moniker 'Reffen'.

Food for thought

Copenhagen Street Food will take over and renovate a 1,042 sqm warehouse known as 'Maskinværkstedet' (engine repair shop), which will house a range of food and drinks venues, with the capacity to cater to 1,150 guests.

Organisers hope the new Reffen location will do more than satisfy visitors' hunger. Rather, planners describe the future site as a "creative playground" where gastronomy will combine with entrepreneurial endeavours, pop-up projects and large cultural events.

Most of these activities will take place on land adjoining the main building, where metal shipping containers will accommodate a range of mobile food stalls (food trucks, bike kitchens etc) and design workshops (clothes-makers, carpenters, hairdressers etc).

In total, Copenhagen Street Food will occupy an area over 10,000 sqm in size – three times the size of the previous site on Paper Island.

Refshaleøen reimaged

Though Refshaleøen's historic shipyard was abandoned by Burmeister & Wain in the late 1980s, in recent years the site has seen a steady increase in commercial activity. It hosted the 2014 Eurovision Song Contest and has also become the favoured venue of Distortion's weekend parties. Additionally, the Haven Festival, which combines music, art and food, was launched on Refshaleøen in 2017 and will once again return to the same location in August 2018.

Other businesses established as permanent fixtures include: 'Blocks and Walls' (rock-climbing centre), the 'Paintball Arena' and 'Bungyjump Copenhagen'.

Nevertheless, the large scale of Copenhagen Street Food's plans marks a change in direction for the largely uninhabited district. Designed with the intent to attract large numbers of both national and international visitors, 'Reffen' will no longer be seen as a peripheral district in the eyes of Copenhagen residents.

With its new addition, the area looks set to rapidly grow in status, wealth and prominence.

(article by Douglas Whitbread at www.cphpost.dk)

INFO FOR MEMBERS

Steen Selmer is our local representative for **Danes Worldwide** – contact him via queensland@rep.danes.dk

Raffle tickets for the big festival raffle with prizes now exceeding \$3,000 have gone on sale – we need your generous support again. If you would like to help by selling tickets at your work place or to friends and family, contact me on treasurer@danishclubbrisbane.org or 0437 612 913 and I'll get them out to you.

Preparations are well underway for the **2018 Scandinavian Festival**, it's our 7th year. Amazing. Sadly, Emirates have not donated any airfares this year, but IKEA have donated **two \$500 gift cards**, thank you. Tickets are still just \$2. The festival date is **Sunday 9 September 2018**, mark it in your calendar. If you have ideas for activities or stalls or want to help out in the stalls or entry area, ring us on 0437 612 913 or write to president@danishclubbrisbane.org. We really need volunteers to work in the club stall and bar. The festival will be at Perry Park.

Membership fees for 2018/19 are now due. Fees remain unchanged at \$60 for a family / couple and \$40 for a single person.

Please pay to club's account with Suncorp BSB 484-799 Account number 024951468 or cash at Café Danmark or even via Paypal.

Need a new passport? The next date for the mobile biometric kit to be in Brisbane is **29 October 2018**. Please contact the Danish Consulate in Brisbane c/o Health & Hearing Ltd for appointments. Telephone hours: Monday to Friday 9am – 4pm
Phone: 07 3366 9355
Mobile: 0423 812 678

AGM Waiting for our accounts to come back from the auditors before we set the date for the AGM, look out for more information in the next newsletter. In the meantime, we need more **members on our committee**, we're down to seven now, after Charlotte left for Denmark on a permanent basis. Get in touch if you're interested, help keep the club ticking over.

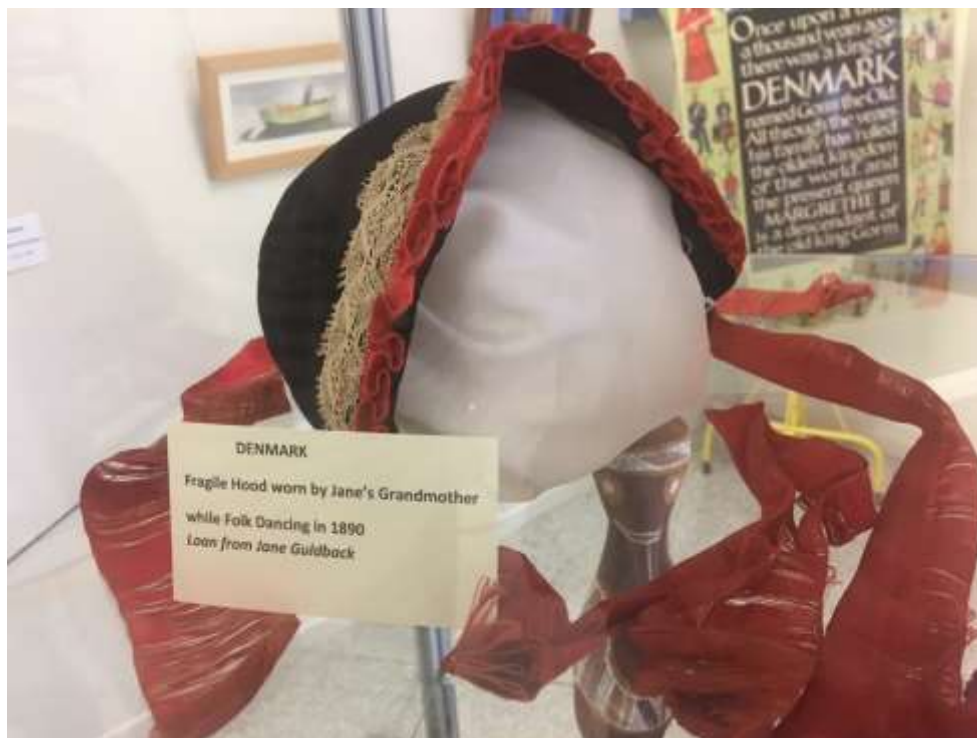
Redland Museum 60 Smith Street, Cleveland

Open daily from 10 to 3:30 pm
Entry fees apply

www.redlandmuseum.org.au

The Redland Museum is the local history museum of South East Queensland's Redlands region, situated in the suburb of Cleveland. It specialises in preserving the Redlands' social history from 1842 to the present day. You can also find exhibits with a Danish flavour.

The clipping to the right tells the story of the Lifejacket from the vessel Kaptajn Nielsen which capsized in Moreton Bay in 1964.



This exhibit is a hood worn by Jane Guldback's grandmother for folk dancing back in 1890.



SKOVLYST Craft Beer- only at the Danish Club!
By Soren Hoimark

Once upon a time, on a sunny afternoon with friends at the Skovlyst kro in Hareskoven just north of Copenhagen, I tasted Skovlyst beer for the first time. Aaah! Outstanding. Subsequent communication with Casper Møller, the brew master, resulted in the first consignment of a selection of wonderful brews arriving in Brisbane for the Danish Club members.

Inspired by the beautiful natural aromas from walking in the forest Hareskoven, Casper decided in 2004 to develop a beer where these aromas could be enjoyed in liquid form and his first brew was Birkebryg (birch brew).

The current selection includes the following 5 beers in half litre bottles. We have mixed cases of 15 beers with 3 beers of each type listed below or of course a full case of either of the beers at \$75 a case, or a gift pack with 4 beers at \$20.

Birkebryg/ birch brew	Golden pilsner
India Pale Ale	Golden ale
Bøgebryg/beechn brew	Brown ale
Nældebryg/stinging nettles	Stout
Egebryg/oak brew	Golden ale

We only have a small quantity available at any given time and get in fresh supplies with our next order from Denmark.

If you read Danish, visit the Skovlyst website – www.skovlyst.com – and read more about the beer and have a look at the full selection.

Bofællesskab køber gammelt kontroltårn

Et gammelt kontroltårn til Værløse flyvestation står overfor en større renovering, der gør det åbent for alle.

Når bofællesskabet Mageløse rykker ind på grunden, hvor den gamle flyvestation i Værløse lå, bliver kontroltårnet gjort åbent for alle, der har lyst til at nyde den gode udsigt. Det kan nu lade sig gøre, fordi bofællesskabet nu har fået støtte fra Realdania.

Det er så fedt! Vi ville så gerne have det kontroltårn, så vi kunne invitere folk indenfor. Der er nogle sikkerhedsting, der lige skal styr på. Vi svømmer ikke i penge, men vi ville rigtig gerne det her, derfor er det virkelig fedt, at Realdania støtter projektet, siger Jannie Rose Christensen, bestyrelsesformand i bofællesskabet Mageløse.

Realdania skyder nemlig 750.000 kroner ind i det projekt, der skal gøre kontroltårnet så sikkert, at alle lige fra børnehaver til ornitologer kan besøge tårnet, når som helst.



Foto: Mageløse

Flyvestation Værløse blev oprettet i 1910 som en teltlejr for Hæren. I 1934 flyttede Hærens Flyvertropper ind og anlagde en flyveplads på området syd for Værløselejren. Området blev derfor kendt som Sydlejren. Flyvestation Værløse blev en af områdets største arbejdspladser. Den sidste flyvende enhed forlod stedet i marts 2004, og i 2008 var de sidste dele af Flyvevåbnet flyttet til andre lokaliteter.

Tårnet skal være åbent for alle

Tanken er, at tårnet skal være midtpunkt i et nyt bofællesskab på 29 familier med åbne hoveddøre og fællesspisning om aftenen. Her er tanken så, at tårnet skal være med til at give samspil til samfundet omkring dem:

Der er en enorm interesse for tårnet. Flyvestationen var førhen spærret af med sådan noget NATO-pigtråd, så man har altid kunnet se det, men aldrig kunnet komme ind. På den måde er det også mega fedt, at vi nu kan invitere alle op i tårnet, siger Jannie Rose Christensen.

29 familier købte for to år siden grunden til den gamle flyvestation, og de første familier forventer allerede at flytte ind i slutningen af i år.

Støtter flere projekter

Kontroltårnet er et ud af 34 projekter på landsplan, som Realdania har valgt at støtte med kampagnen "Underværker", der udvælger projekter som fortjener økonomisk støtte. Fælles for alle projekterne er, at de gør en positiv forskel for deres lokalsamfund, og at deres smittende energi inspirerer andre.

(artikel af Kasper Gangelhoff/www.tv2lorry.dk)