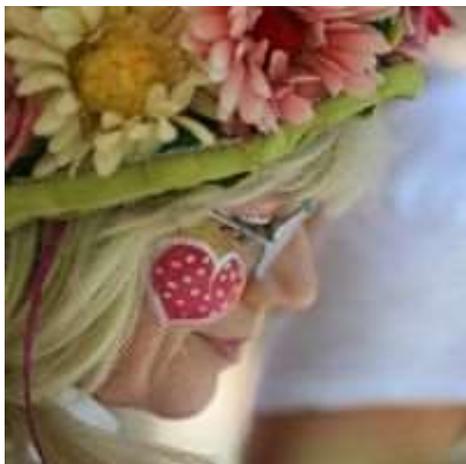


Den Danske Forening
HEIMDAL
October 2018



*Miss Flora, Lars Glerup and his Nimbus, Valther Hansmar at work in the bar, Faxe Kondi was a winner at the Scandinavian Festival 2018
(photos by Kira Kealy-Watz)*

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 **17 October 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.

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From the Editor



Great to see so many of you turn up at the Scandinavian Festival 2018 and help make it such a fantastic event. Lots of Danish winners in the raffle. Ylva from the Swedish Club will be handing out raffle prizes at Café Danmark. We also hope to see many of our volunteers and entertainers at the Café to

thank them for their hard work. The festival wouldn't be such a success without you.



Next month will also see our annual general meeting (think we'll have glögg and æbleskiver). A good opportunity for a discussion about the club's future. See you there!



WELCOME TO OUR NEW MEMBERS

Esteban Nelson, New Farm
Henrik & Dorthe Holm,
Camira

What's on at the Danish club?

Café Danmark

**Friday 28 September 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.

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

Annual General Meeting

**Sunday 7 October 2018
3 pm**

Serving æbleskiver and coffee/tea for all!

Café Danmark

**Friday 26 October 2018
from 6 pm**

**Christmas Lunch
Store Kolde Bord**

**Sunday 11 November 2018
12:30 for 1 pm start**

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)



Fresh supplies have just arrived:

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
(Birkebryg, Bøgebryg, India Pale Ale, Egebryg)	
SKOVLYST Gift pack 4x50cl	\$ 20

Snaps

Red Aalborg (Taffel) 100 cl	\$ 75
Jubilæum 100 cl	\$ 75
Brøndum 70 cl	\$ 55

Other

Gammel Dansk 100 cl	\$ 70
Ga-Jol Blå Original 30% 70 cl	\$ 55
Ga-Jol Gul Salt 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 Cruise Mix 500 g	\$ 10	Pingvin Stangmix 300 g	\$ 6
Haribo Matador Mix 500 g	\$ 12	Fazer Tyrkisk Peber 150 g	\$ 4
Haribo Super Piratos 425 g	\$ 12	Ga-Jol blå, gul, sort 2x23 g	\$ 3
Haribo Matador Mix Dark 120 g	\$ 4	Toms Bridgeblanding 225 g	\$ 7
Pingvin Blanding 300 g	\$ 6	Toms Kæmpeskildpadder 28 g	\$ 1.5
Pingvin Blue Jeans 250 g	\$ 6	Amanda Torskerogn	\$ 5
Pingvin Finsk Lakrids 130 g	\$ 4	Anthon Berg Blomme I Madeira	\$ 12
Pingvin Heksehyl 400 g	\$ 8	Anthon Berg Opera Mints 350 g	\$ 10
Pingvin Hitmix 275 g	\$ 6	Anthon Berg 10 Mini Marcipanbrød	\$ 5
Pingvin Lakridskonfekt 375 g	\$ 8	Anthon Berg 5 Marcipanbrød 125 g	\$ 8
Pingvin Poletter 250 g	\$ 6		

Danish Association Heimdal Inc Annual General Meeting 2018

Notice of Annual General Meeting

The Secretary hereby gives notice that the Annual General Meeting will be held at 36 Austin Street Newstead on Sunday 7 October 2018 at 3 pm

AGENDA

1. Welcome by the President
2. Approval of minutes of the previous Annual General Meeting
3. President's Report
4. Treasurer's Report and annual accounts
5. Auditor's Report
6. Appointment of Chairperson to conduct the election of the Management Committee
7. Election of the Management Committee for the year 2018/19
8. Assumption of Chair by the elected President
9. Appointment of Auditor for 2018/19
10. General Business

Nomination form for the Committee of the Danish Association Heimdal Inc.

I, nominate and I,second
(name of nominee)

for the position(s) of President, Vice President, Secretary, Treasurer, Committee Member
(circle relevant position)

Signature Signature

Date Date

I accept the above nomination(s) to the Committee.

Signature Date
.....

Send or hand to the Secretary (Maria Faurkov Nielsen) by 28 September 2018

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.

For information, order forms and delivery details, go to our website:

www.brittsorganic.com.au

Unit 5/10 Energy Crescent, Molendinar QLD 4214 **Phone: 07 5571 6881 Fax: 07 5571 6947**

Email: brittsorganic@gmail.com

This week's saying

If something in Danish goes completely wrong, Danes will say '*it has gone completely to fish*' (gået helt i fisk)

It's really true

Copenhagen's *Strøget*, at 3.2 km long, is the oldest and longest pedestrian street in the world.

All about rain

If a Swede says '*Pretend it's raining*' he simply means to act normally, so as not to attract any attention (*Låtsas som att det regnar*). The Danish word '*regne*' means both '*to calculate*' and '*to rain*'. And there is an Icelandic superstition that says that if cows lick the trees, it will rain.

(Titbits from ScandiKitchen.com.uk)

JULEFROKOST 'CHRISTMAS LUNCH'

Sunday 11 November 2018

12.30 pm for 1 pm start



Photo: Soren Hoimark

It's hard to believe but the Christmas season will soon be upon us and what better way to celebrate than by enjoying a Danish smorgasbord with family and friends – invite them along to a delicious lunch at the Danish Club. There are many favourites on the menu including pickled herring, roast beef, smoked salmon, fish wedges with remoulade, roast pork with red cabbage, leverpostej, rullepølse and cheese. The bar is stocked with Skovlyst and Tuborg brews from Denmark and a variety of snaps.

Price: \$40 for members and \$45 for guests (children under 12 \$20/\$22.50).

All tickets must be booked and pre-paid by Tuesday 6 November 2018. Email Lone Schmidt at treasurer@danishclubbrisbane.org or ring on 0437 612 913 to make your booking. Book early to avoid disappointment!

Payment by EFT to Suncorp Bank, BSB 484-799 Account 02495 1468 in the name of Danish Association Heimdal

Payment details: 11Nov18, your name and membership number



From ScandiKitchen.com.uk comes Danish baking: Lagkage - Layercakes basics



As Danish as the Little Mermaid and Lego, Lagkage (Layer cake) is served for birthdays, anniversaries, coffee mornings and any other time where there is an excuse. Danish layer cakes come in many different forms – only your imagination set limits for fillings and toppings, so we thought we'd share a few of the basics here.

The layers: Danish lagkage is usually always 3 layers of sponge. Most people can't be bothered baking their own, so they buy 3 ready made layers. If you are making your own, the recipe is below. You don't need any tins for this as you simply use baking paper to trace the shape.

The filling: Pastry Cream is the most common filling – in Danish known as Kagecreme. We have added the recipe to make your own. Sometimes, the filling is flavoured with cocoa.

Fruit: Usually, some form of berries or fruit is added. The most popular is strawberries or raspberries. Many add sliced banana when they are making a kid's birthday layer cake.

Decorating: For a homely layercake, simply assemble the layers and top with a thin layer of icing (make from icing sugar and a little hot water until treacle consistency and then poured over the top. Some add chocolate icing or ganache. Piping of whipped cream all around the edge is usually done – although you can leave the sides 'naked'.

Basic lagkage layers (makes 3 layers)

Ingredients

25 g butter, melt and set aside to cool

a pinch of salt

4 eggs

1 teaspoon vanilla sugar OR extract OR use the seeds of 1 vanilla pod/bean

120g caster sugar

120g plain flour

3 baking sheets, greased and lined with baking paper. Use a 20-cm/8-inch diameter plate to draw three circles on the baking parchment. Use a pencil.

Preheat the oven to 180°C.

Beat together eggs and sugar on high speed. Beat until the mixture reaches ribbon stage – you will be able to see the traces of the mixture when you move the whisk – and the traces should stay for a good 6-7 seconds. This can take up to 5-7 minutes – the mixture will almost triple in volume.

Mix flour, salt and vanilla in a separate bowl. Sift into the egg mixture, bit by bit, carefully folding using a figure-of-eight movement until incorporated. Pour the cooled melted butter down the side of the bowl and fold carefully again, try not to knock out air. This is really important: if you knock out the air, your layers will not rise.

Divide the mixture evenly between the parchment circles on the baking sheets spreading right to the edges of each circle with the back of a spoon. If they go over a bit, don't worry, you can cut these bits off afterwards.

Bake in the preheated oven for about 5–7 minutes or until light golden brown.

Remove from the oven and allow to cool completely before removing the baking parchment. If the parchment sticks, slightly dampen the paper side with cold water and the paper will come off easily. Trim any untidy edges using a sharp knife.

Pastry Cream (Kagecreme)

Making your own pastry cream is easy. Use it for anything from filing for cakes to baked in pastries. Use leftover pastry cream heated on top of cakes and crumbles, too.

The difference between custard and pastry cream is the amount of starch used (pastry cream is quite a lot thicker). Also, custard is often served runnier and warm, whereas pastry cream is usually cold (but can be both). You can thin out pastry cream and heat if you want to use it on crumbles and other desserts.

Ingredients

500 ml whole milk

1 vanilla pod/bean, seeds scraped out

1 whole egg plus 1 egg yolk

100 g caster sugar

30 g corn flour

a pinch of salt

25 g butter

MAKES APPROX 600g

In a saucepan, heat the milk with the scraped out seeds from the vanilla pod/bean. In a separate bowl, whisk together the eggs and sugar and add the corn flour. Whisk until well combined.

When the milk has just reached boiling point, take off the heat and pour one third into the egg mixture, whisking continuously. Once whisked through, pour the egg mixture back into the remaining hot milk. Return to the stove and bring to the boiling point, carefully. Whisk continuously as the mixture thickens, for just under a minute (this will remove the corn flour taste as well as thicken it), then remove from the heat and stir in the salt and butter.

Pour into a cold bowl and place a sheet of baking parchment on top to prevent the cream from forming a crust as it cools. Refrigerate before using. The mixture will keep well in the refrigerator for a few days.

You need almost one batch for one cake. Don't skimp on the pastry cream.

How to assemble:

On your serving plate, add layer 1. Add pastry cream in about 1cm layer. Add chopped fruit or berries, then the next layer of sponge. Add another layer of pastry cream and more fruit – and then the final layer of sponge. Cover the top with a water-icing and pipe whipped cream around the side. Add flags and candles.

Danish Folk Dancers dance at Nordlek 2018

Again this year the Danish dance group has had another fantastic trip overseas. It is the fourth time we participate in Nordlek, a gathering for all the Nordic countries coming together doing performances, workshops and dancing and having fun learning each other's dances. This time it was in Falun, Sweden and 11 from our group attended and what an adventure that was.

Eight of us meet up at Kastrup train station for our eight hour trip to Falun and six of us had only got home from our Danube River Cruise the night before. We were catching the 6.33am train from Kastrup to Malmo where we had the first change and what happened, on the board in Kastrup, it said train cancelled, we were quite shocked especially because it was the third time Swedish Railways had changed the train times due to track works.

Second time which was while we were on the cruise they wanted us to reorder our tickets because we were now being directed to a different route to Falun. Luckily Kurt had his smartphone with him and he/we managed to get new tickets and Esmee hadn't left Australia yet, so she was kind to print out and bring our new tickets. So we thought now we are ready to go, how wrong we were, when we saw the cancellation.

As it turned out when we asked we were told to take any train to Malmo and your train will be there. The only problem was, now we had a lot less time in Malmo to get to the platform for our new train with all our suitcases and sure enough my worst nightmare that someone should fall on the escalator, happened. Allan fell backward but luckily his big backpack saved him from any really bad injury and a strong man behind him helped getting him upright again, phew, he damaged his fingers but with Dettol wipe and a band aid, he was as good as new, and we could now relax at the next train journey for some 3 hours before the next train change. I must say this train was very good and with a café carriage, just what we needed after all the dramas.

Next train change, we said no more escalators, so we headed off to the lift, only trouble there was a huge queue but we waited and we got to the platform just in time but they blew the whistle and we were still three more to get on the train with our suitcases, so I had to yell at the railway officer to stop.

Third and last train change were going to take us to Falun and when Elizabeth got on the train with her suitcase then one of the steel flaps between carriages went up and she stepped down the hole with her foot, another injury but luckily only surface scratches and another Dettol wipe and she was fine.

Falun here we come, but 15 minutes before Falun we suddenly stopped on the train track, it took a while before we were told why we stopped but eventually they said there were people on the track and they had to call the police to remove them. An hour later we finally moved on and we were told 19 people had to be removed from the train track, we don't know why but guessing it was people demonstrating for something.

Finally we got there after a very eventful trip and we were met by a nice lady in folk costume that showed us to our hotel. Luckily our return trip was without any incidents.

Falun is a lovely little town in Dalarna in Sweden and we stayed at a great hotel not far from the train station where we had both breakfast and dinner included, nice not to have to find somewhere to eat every night and dinner was from 6 – 9pm, so even if we

were busy at Lugnet, we could fit it in and they even changed dinner time for us, so it was from 5 – 9 because we had a few things happening at Lugnet from 6pm, very nice gesture from the hotel.



The event itself was 3 km from the town of Falun at Lugnet, which is a beautiful winter sports area, and we could just imagine how great it would look with the snow on the mountains in winter time. There were quite a lot of tourists camping even here in summer; there was a big swimming pool which the younger generation enjoyed very much. Walking 3 km before or after dancing we didn't feel like, so off we went to get a go card to the bus but their time table was a bit of a mystery to us as it was often changed, I don't think we never got it down pat and a few times we simply had to walk. They did eventually put some free buses on at night but it wasn't advertised very well.

We had some good trips walking around town, some had longer bus trips and some went to the mine just outside town. Some shopping had to be done by the women of course, in between all the events taking place at Lugnet and there were lots to see and do for everyone. We performed on the Thursday with the Danish National team and we managed to get two couples and their dance leader to dance with us, so we could form two quadrilles. We knew them back from Viborg in 2015 and they also visited us in 2008, very happy to catch up with such lovely people. Also Anders, Merete and little Helena came from DK to catch up with us and especially with Esmee who made great friends with them in Viborg and they also visited us at the Scandinavian festival in 2016 where they stayed with Esmee. I will never forget Helena's little face, how it lit up when she saw Esmee, she is definitely her special friend.

Saturday was the big day, again in our costumes in 30 degrees temperature; we were marching from Falun to Lugnet 3 km, us behind the Danish flag with all the Danes and all the other Nationalities behind their flags. People were taking photos of us and some even out of their car windows, so we felt quite special walking along but it was a long walk in that temperature and the bonnets and scarves went off along the way but only us Australians, not anyone else when you looked around. We did have some comment that we should be used to the temperatures, they didn't look happy to see us stripping off bits of our costumes. After the walk we had to dance the common dances, one from each country participating, which was quite hard after the long and warm walk but we

did it, some cheated though and took the bus to Lugnet and they felt ready to dance, we should all have been that smart. It was also on the Saturday when we were in costumes, that Brian sang and took a video of us dancing to the Sound of Music that was put on face book, Esmee's idea of course, but it should have been on top of the mountain but unfortunately the cable car had broken down just that day.

Sunday morning after breakfast we were ready to say good bye to Falun and Nordlek 2018 after a lovely week of dancing and socialising. We said goodbye to Pam, Brian and Mary who headed to Scotland and Ireland and us eight headed back again to Copenhagen by train.

We said good bye to Eva and Merete Kern in Kastrup and the last six of us were in Copenhagen for four days before we went on a bus trip to Maastricht in Holland to go to an Andre Rieu concert. After a long bus trip we arrived in Valkenburg 12 km from Maastricht and the next morning exploring this beautiful old town, lots of local tourists as well as a lot of people probably also going to the concert the next day. The atmosphere in Maastricht was electric when we arrived there two hours before the start of the concert; everyone was excited and talking to each other like one big family. What a thrill it was, sitting under the night sky on a warm summer's night listening to this beautiful music and being invited up to dance in the aisles. It is something that will stay with me/us forever, I am sure.



Ready for Andre Rieu

Experiencing Maastricht in daytime the next day and some sightseeing to The Netherlands American Cemetery and Memorial was interesting. We also went to where the three countries met, Holland, Belgium and Germany before heading back to Denmark again the next morning.

That was the end of a great and very busy holiday.

Thank you from Kurt, Pat, Esmee, Elizabeth, Allan, Merete, Eva, Pam, Brian, Mary and Tom & Lis.

SCANDINAVIAN FESTIVAL RAFFLE PRIZE WINNERS

PRIZE DESCRIPTION	TICKET	WINNER
IKEA Gift Voucher	156	Neil Benson
IKEA Gift Voucher	50	Niels Andersen
BLÆST Rain Coat donated by Amake	1788	Swedes Down Under
FINNAIR Gift Hamper	899	Peter Lee
Nilfisk One Vacuum Cleaner	179	Vivi
Alvar Aalto vase by "Iittala" donated by Finnish Club	4116	Toni Griffith
Scanpan Fry Pan Set	58	Aase Andersen
Norwegian Lifestyle Hamper donated by Norwegian Club	4813	Gillian Bowman
ECCO Gift Voucher	3917	Kirsten Wyeth
Georg Jensen Vase donated by Danish Club	3623	Lara Canfeld
Scanpan Spectrum 6piece knife set in block	4543	Beverly Rintala
Scanpan Spectrum 6piece knife set in block	1961	Swedes Down Under
Scanpan Spectrum 6piece knife set in block	3500	Swedish School
Latvian hand carved ornamental plate & Balzams (blackcurrant flavour) liqueur donated by Latvian Club	2117	Anneli Salo
Estonian Beverage Hamper donated by Estonian Club	2304	Seppo Ylönen
Trambas Shoes - Gift Voucher	1963	Swedes Down Under
Kånken Backpack by Fjällräven donated by Swedish Club	3481	Vivian Treagus
"Just Do It: Roll" - Grass Skiing 1hr Lesson	406	Ilse & Allan Day
LEGO Box Set - Friends Friendship House	188	Kim Tvede
LEGO - City Mining Heavy Driller & Power Splitter	2305	Leena Kivinen
Venue Voucher - Isles Lane Bar & Kitchen	412	Justin Fenner
Pasta Fresca Voucher	603	Adolfs Lacis
Pasta Fresca Voucher	4381	Kristina Read
Pasta Fresca Voucher	2950	Annette Peters
LEGO - Town Airport & Juniors Mountain Police Chase	411	Tina Mortensen

INFO FOR MEMBERS

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

Raffle prizes from the Scandinavian Festival will be available for pickup at the September Café Danmark. Ylva from the Swedish Club is in charge.

New prices on **Matador Mix** and **Super Piratos** – the big bags are now \$12. Over the past seven years or so, prices from our supplier (and Haribo) have gone up steadily and we have finally had to increase our prices as well. Still the best price in Australia. The big bags flew out at the festival.

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.

It's spring and time for **painting**. Tired of not getting around to fixing up that water damage in the corner of the ceiling or oiling the deck? Call **Henrik Hansen** on 0422 267 093 and he'll get the job done for you while you relax – or make him a nice cup of coffee.

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 Will be held Sunday 7 October 2018. 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.

At the café, we'll be putting out a trolley with **books** from our library (mainly in Danish): they may be by **Danish authors or translations**. Feel free to take a couple away with you, keep them, give them to other Danes or bring them back at the next Café.

Brisbane Open House

Get out and about in the weekend 13 – 14 October 2018 where many Brisbane landmarks, offices and even private homes (pre-booking may be required) are open for viewing. You can focus on one suburb or area like Valley/ Bowen Hills/ Newstead/ Herston or Lytton/Port of Brisbane to make the most of your day. Cloudland and Empire Hotel, Brisbane Powerhouse, Miegunyah House Museum, Newstead House, Valley Baths are just some open houses in the area surrounding the club. Have a look at the programme for Brisbane Open House 2018 at their website.



Miegunyah is a heritage-listed [detached house](#) at 35 Jordan Terrace, [Bowen Hills](#). It was built c. 1885. It is also known as Beverley Wood. It was added to the [Queensland Heritage Register](#) on 21 October 1992. It is now home to the [Queensland Women's Historical Association](#) and operated as a late 19th century period [historic house museum](#). (photo: Miegunyah House, text: Wikipedia)

At Lytton you can visit the old Quarantine Station, the military precinct as well as Graincorp's Fisherman Island facilities and the Port of Brisbane.



Ny strålende raffineret Plumrose specialitet:

SPAGHETTI a la Napoli

en herlig middagsret færdig på 2 minutter!



»Netop så fint sammensat og krydret som italienerne laver den«

- siger den italienske mesterkok
Sebastiano Ferrara fra hotel
TERMINUS og LA BELLE TERRASSE

»Spaghetti a la Napoli« er en sydlandsk specialitet, som straks vil blive yndlingsvariationen i Deres middagsplan. Alle kan lide den fine kombination af spaghetti, tomatpure, cocktailpølser, kødboller, løg og lufte krydderier. For husmoderen er det en morsom ret at servere... og så er den færdig på 2 minutter!

Hav altid et par dåser i spisekammeret, så kan De nemt og hurtigt lave rigtig »italiensk aften«. - Prøv den allerede i dag. Der er rigeligt til 3 personer for kun ca. 95 øre pr. portion.



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