

*Den Danske Forening*  
**HEIMDAL**  
*November 2018*



*Christmas Decorations from Hanne's Christmas Stall*

## *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](http://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 **15 November 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](mailto:treasurer@danishclubbrisbane.org)

**Webmaster:** Peter Wagner Hansen  
Phone: 0423 756 394  
Skype: [pete.at.thebathouse](https://www.skype.com/contact/pete.at.thebathouse)  
Email: [admin@danishclubbrisbane.org](mailto:admin@danishclubbrisbane.org)

**Webpage:**  
[www.danishclubbrisbane.org](http://www.danishclubbrisbane.org)

## From the Editor



Before we know it, it's Christmas again, time to get the big box with Christmas decorations out. At Hanne's Christmas stall you'll be sure to find new inspiration for your Christmas tree.

The club had its Annual General Meeting on 8 October and the

'old' committee was re-elected together with one new member. We hope to see more new faces come on board during the year, it's time for the next generation to take over. If you want to be an active part of the club's future, please don't hesitate to talk to Soren or another committee member.



Our popular Christmas lunch will be held next month and already it's fully booked. Sorry if you missed out. It's a big event involving a lot of shopping and work, but well worth it for a great tradition.

**Kay** from **Bridgeman Downs** is using DuoLingo to learn Danish, but needs to talk to a Dane or two to practice her skills to allow her to surprise her Danish friends. If you would like to help Kay converse in Danish, give her a ring on 0424 052 982.

# What's on at the Danish club?

**Café Danmark**

**Friday 26 October 2018  
from 6 pm**

Come in and say 'hej', we have lots of 'smørrebrød' (Danish open-faced sandwich) ready for all. The bar serves real Danish beer like Green Tuborg and Tuborg Classic. 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, Super Piratos and Toms Kæmpeskildpadder.

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

Hanne's **Christmas stall** will be open to give us the first taste of Christmas.



**Christmas Lunch** **BOOKED OUT** **Sunday 11 November 2018**  
**Store Kolde Bord** **12:30 for 1 pm start**

**Café Danmark**

**Friday 23 November 2018  
from 6 pm**

**Christmas Party**  
**Juletræsfest**

**Saturday 8 December 2018  
2 – 5 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](mailto:moffe33@hotmail.com))

# From illustrator to cosmopolitan multi-artist



Bjørn Wiinblad was born in Copenhagen in 1918. At a very early age, he began to show signs of his talent for drawing and creating imaginative worlds. Aged 17, he began an apprenticeship as a typographer, but soon realised that his heart was set on following the path of an artist.

On qualification as a journeyman, he was immediately accepted onto the Graphic Programme at the Royal Danish Academy of Fine Arts.

Even though Bjørn Wiinblad was Copenhagen born and bred, and had trained in Copenhagen, his style was anything but Danish, and while functionalism ruled the roost in Denmark, Bjørn Wiinblad went the other way, espousing a style dominated by wavy lines, bright colours and romantic worlds.

He soon developed his art from 'just' drawing to include ceramic art as well. It is said that his work illustrating the '1001 Nights' inspired him to draw a variety of ceramic objects such as vases and pots decorated with themes from the fairy tales.

Wiinblad taught himself a variety of ceramic techniques, and from there he expanded his vigorous talent for creation and delight in art to encompass 'all platforms': tapestries, complete furnishing designs for hotels, etc. – not to mention grill tables, cutlery, porcelain and matching glassware, fabrics, posters and more.

Wiinblad did not leap randomly from one object to the next. It was more a matter of an ongoing process, in which one object pointed to the next, and where Wiinblad's curiosity served to reinforce the flow.

(source: [www.bjornwiinblad-denmark.com](http://www.bjornwiinblad-denmark.com))



## NYT FRA DEN DANSKE KIRKE I BRISBANE

On Saturday 15 September 2018 we held our church service, Minister Bente brought the two new assistants Andrea and Filip as well, we were glad of the help they provided in setting up and clearing the hall for us. We also thank Melinda, Maja and Pat for helping to do the dishes and clean up the kitchen.

There were 18 in the congregation, and we all had coffee and a lot of cakes after the service in the meeting hall downstairs. Following this we held the AGM, and the Chairman's and Treasurer's reports are also included. Thank you Pat for taking the notes of the meeting.

No new committee members were forthcoming so Asbjoern, Pia and Merete agreed to carry on in their present positions at least until Christmas 2018.

TAKE NOTE OF THE FOLLOWING DATES:  
SÆT DE FØLGENDE DATOER I KALENDEREN:

**LØRDAG 17 NOVEMBER 2018** FROM 8 TO 12:  
JULEMARKED/CHRISTMAS BAZAAR



**LØRDAG 15 DECEMBER 2018** KL.10 ER DER JULEGUDSTJENESTE.  
PLEASE LET US KNOW AT THE Bazaar if you have children or grandchildren who would like to be in the Santa Lucia parade in the church at the Christmas Service. No cost is involved, and we have white robes for all to wear.

On behalf of the Committee  
Merete Kern Chairman

## What do you need for Christmas?

### Price list

#### Beer

Faxe Premium Beer 24x33 cl (cans)	\$ 60
Tuborg Green 24x33 cl (bottles)	\$ 60
Tuborg Classic 24x33 cl (cans)	\$ 60
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

***Faxe Kondi was a winner at the Scandinavian Festival!***



**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		





**Portrait of Carl Feilberg 1872**

**An old and past Dane will be inducted into the Australian Media Hall of Fame on November 16, 2018.**

You can read more here - in the brilliant - but short - biography written by Robert Ørsted-Jensen -

<http://halloffame.melbournepressclub.com/article/carl-feilberg>

With the middle name of Adolph - Carl would surely have had problems today - but living between 1844-1887 - only reaching the age of 43 - he managed to create a fair bit of "oproar" in his very short time on earth.

Writing under the pseudonym of Spencer Browne in a series of articles (May to September 1880) about the treatment of aboriginals, in newspaper "The Queenslander" later to be issued as "The Way We Civilize", Carl writes about the unfair treatment of Australia's native people and the politics of eradication of a whole race of people! A link to the 61 page issue of articles can be found on the www page above and is horrendous reading!

(thanks to Erik Thorup and Young Viking News September)

# MINUTES OF ANNUAL GENERAL MEETING

## 7 OCTOBER 2018

### Attendance

Soren Hoimark, Peter Wagner Hansen, Lone Schmidt, Iben Giessing Lund, Alan Przybylak, Lis Larsen, Aase and Andy Brodersen, Gudrun and Poul Tvede, Kirsten and Glyn Wyeth, Finn Plough, Anita Dombernowsky, Michael Schmidt, Flemming Brinkmann, Merete Kern, Elizabeth Ling, Tom Larsen, Sigrid Dahl Madsen, Ann & Arild Nielsen, Lise Kopittke.

### Proxy Attendance

Nil

### Apologies

Maria Faurkov Nielsen (in Denmark), Charlotte Due Adams (moved to Denmark)

A quorum of double the committee plus 1 member was achieved

**1. Welcome** Soren Hoimark welcomed everyone to the meeting.

### **2. Approval of minutes of the previous Annual General Meeting**

Minutes of last year's AGM held on 3 September 2017 were circulated

**Motion** that the Minutes be accepted

**Moved** Lone Schmidt      **Seconded** Flemming Brinkmann

### **3. President's Report for 2017-2018**

After the completion of our yearlong project of development and construction of the art wall facing Austin Street, we had arranged for the wall to be officially 'opened' by Tom Nørring, the Danish Ambassador to Australia. This took place during his visit to Brisbane for the 2017 Scandinavian Festival, which he also opened.

On this occasion the new Danish Consul to Queensland, Søren Nielsen, was also introduced, so Denmark was again well represented at the Scandinavian Festival.

At the festival our Danish food stall, bar and lolly shop ran smoothly thanks to our regular and new volunteers. It's a great opportunity for our members to work together and share the experience of making a market stall work and all food was sold out, so great result.

Earlier in September last year, Andy Brodersen hosted a special lunch at the club for members of the Anglican church and the club was blessed by no less than two bishops.

Later in September, the Danish Folkdancer Group Heimdal celebrated 25 years with a big party and a lot of dancing – well done, folk dancers – staying young and fit through dancing.

The big Christmas buffet in November attracted 109 happy guests – mostly families or groups of friends getting together for this special event. 109 people exceeded our comfort zone and in consideration of the comfort of our guests as well as the hard-working volunteers in the kitchen, sadly we have already had to decline further bookings for this year's buffet.

The Danish Club is also home to events hosted by the Swedish and Norwegian Clubs of Brisbane throughout the year.

When Lone and I started at the club more than 10 years ago, renovation of the toilets was in our sights, but this was overshadowed by the flood in 2011 and other voluntary renovations.

December 2017 we were ready for the toilet renovation and despite everything being planned, our old building has an ability to hide a few secrets and the project almost got derailed by a rotten wall – however,



this was sorted by Alan Przybylak who together with our Danish tiler, Heine Christensen just before and over the Christmas holidays pushed through the repairs and construction, so in January when tradespeople were back from holidays, we could complete installation of toilets, sinks, vanities and partitions, so we were ready for the first event in 2018, after Alan had also painted the club.

The club runs on volunteer power and I would like to thank Alan for another big effort and also the rest of the committee and our extended group of volunteers participating in our Café Danmark night and our annual festival for giving their time and effort to maintain and develop our club.

We have enjoyed another busy and productive year in the club completing a couple of projects.

**Motion** That the President's report be accepted

**Moved** Soren Hoimark

**Seconded** Merete Kern

#### 4. Treasurer's Report

#### 5. Auditor's Report

*As treasurer, I'm happy to report that the numbers are looking good. In spite of fewer activities and reduced income from the Scandinavian Festival, the club managed to maintain high income levels across the board thanks to the support of our members at club events. At the same time, costs were stable which allowed the committee to make the final decision to go ahead with the bathroom renovation, which we had already discussed for at least a year.*

*The cost of the renovation totalled \$48,000; the amount is included in the balance sheet under the items 'property improvements' and 'plant & equipment'. In the construction process, rotten timbers, rusty downpipes and loose tiles were detected which could have turned into costly repair jobs. New bathrooms don't come cheap, but this project was well worth the money and effort.*

*Membership fees were up in this financial year, our membership is still sitting at around the 300 mark, although as of today only 169 members are financial. We will start chasing members with reminders soon. We don't want to lose any members by not following up, but it is a time-consuming process.*

*The net profit for last financial year was just under \$45,000 which is a fantastic result.*

*Wilson Ross Accountants completed the financial statements for the club which were published in our September newsletter.*

**Motion** That the Treasurer's and Auditor's reports be accepted

**Moved** Lone Schmidt

**Seconded** Lise Kopittke

6. The President and the committee retired and Andy Brodersen was invited by Soren Hoimark to take the chair and to conduct the elections.

Andy thanked the outgoing committee for their work for the club and the meeting congratulated all on the good results achieved.

7. The following committee members having stood down nominated for re-election as follows:



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](http://www.brittsorganic.com.au)

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

Email: [brittsorganic@gmail.com](mailto:brittsorganic@gmail.com)

Visit Hanne's Christmas store at [www.christmasnisser.com](http://www.christmasnisser.com)



Here you'll find nisser, mice, pigs, tree decorations, snowmen, Santa Claus – everything you need for Christmas. See them at the club at Café Danmark in October and November.

# Kafe Svea

of SWEDES DOWN UNDER



**At the Danish Club Sunday 21 October 2018 at 2 pm**

There's also a Tin Thread Bracelet Workshop  
How to make your own!

- Workshop scheduled for 11am - 4pm
- All materials for the bracelet will be provided.
- Coffee / Tea and waffles included as well
- Workshop goes for approx 5 hours and costs \$30
- Held at the Danish Club, 36 Austin St. Newstead

Are you coming? If so then please advise:

- Colour – brown or black
- Instructions – Swedish or English
- Any special food requirements

Payment (\$30) to:

- SDU BSB 124-069 ACC 10215936

Please email your details and payment advice by 25

September to:

[svenskar@swedesdownunder.org.au](mailto:svenskar@swedesdownunder.org.au)

Subject - Sami Workshop





# Rugbrød: I danskernes maver gennem 1000 år (1. afsnit)

(artikel skrevet af Lars Onslev)

**HAR DU TÆNKT OVER...** Brød i alle mulige faconer og med vidt forskellig smag har været en afgørende måde at holde sulten væk på i næsten alle kulturer verden over i hvert fald de sidste 5.000 år. I lige så mange år har vi mennesker æltet, eksperimenteret med kornsorter og ovne for at skabe rigtig gode brød.

Netop fordi brød betyder så meget for os, har det sågar ofte spillet en væsentlig rolle i krige, revolutioner, religiøse ceremonier og fester. Ja, brød er så vigtigt, at det er blevet et symbol på vores liv og velfærd. I Fadervor siger vi "Giv os i dag vort daglige brød", og udtrykker derigennem et håb om at kunne opretholde livet, og vi har flere mundheld, hvor brød nærmest bliver synonymt med liv som i f.eks. "den enes død, den andens brød". Vi finder eksempler på brødets betydning for os overalt i sproget. På arabisk er ordet for brød og liv det samme, 'aysh'. På russisk betyder 'khleb-sol' både brød og venlighed og på engelsk har vi f.eks. 'company', hvor 'com' betyder 'sammen' mens 'pany' betyder brød på latin, altså den vi deler brød sammen med (vi kender det i øvrigt også på dansk som kompagni).

Brød er i det hele taget blevet et symbol på menneskets evne til at lave sin egen mad, et billede på, at vi mestrer naturen. Brød eksisterer ikke i naturen, men kun fordi mennesket ved, hvordan man laver og tilbereder det, fordi vi kender den sofistikererede teknologi og viden, der ligger bag. Et af de brød, der spiller en helt speciel rolle for os i Danmark er rugbrødet, og det har vi kendt til i hvert fald de sidste 1000 år.

## Rugbrød i Danmark

Rugbrød smager godt, synes mange. Det siges ovenikøbet, at der er danskere, der pakker rugbrød med i kufferten, når de skal ud at rejse. De kan simpelthen ikke undvære det. Og måske er det slet ikke noget nyt. Vikingerne havde sandsynligvis også rugbrød med i bådene, da de invaderede England omkring første årtusindskifte.

Uden at vi måske tænker særlig meget over det, så spiller rugbrød en vis rolle i danskernes selvforståelse. Mange vil uden tøven hævde, at smørrebrødet er noget særegent dansk, ligesom skoletidens madpakker med leverpostejssmurte rugbrødsmadder og salami for de fleste vist er noget lidt specielt. Det er nok også et særkende for danskerne, at vi er hurtige til at få rugbrød på bordet til både jule- og påskefrokosterne, ja vi kan vel dårligt forestille os dem uden! Så jo, det er nok ikke helt ved siden af, når vi tænker på det danske rugbrød som noget der adskiller sig fra brødkulturen i andre lande.

Rug er faktisk en del af hvedefamilien (*triticae*) og udover at det naturligvis anvendes som mel i produktionen af rugbrød, så bruges det også i høj grad til ølbrygning og i nogle vodka og whiskytyper og ikke mindst som dyrefoder. Rugen minder ernæringsmæssigt en del om både hvede og byg, men det har et meget højere fiberindhold, og også mængden af vitamin E, riboflavin og folsyre er noget højere end i hvede og byg.



Vi ved ikke med sikkerhed, hvornår rugen opstod, men den kan spores i hvert fald 3000 år tilbage til Mellemøsten i de områder, vi i dag kender som Syrien, Palæstina, Tyrkiet og Iran. I langt det meste af den tid har rugen ikke just været hyldet som en velsmagende kornart, og den mad man frembragte med det ikke en særlig lovprist spise. Vi ved, at der blev bagt en form for rugbrød allerede 900 år f.kr., men vi skal små 1000 år frem i tiden før vi finder den første egentlige smagsdom. Romernes historiker, Plinius den ældre (23-79 e.kr.) så ingen grund til at skjule sin foragt over for rugbrødet:

*“Det er en meget dårlig spise, hvis eneste formål er at undgå sultedøden. Det har en mørk og dyster farve og er umådelig tungt”*

Sammenlignet med hveden og de lette brød man kunne lave med det, faldt det tunge rugbrød helt igennem. Den mørke og bitre smag var ikke noget for romerne med mindre altså man bare ikke havde andet, og var ved at omkomme af sult.

Rugen som kornart kan vel også beskrives som ydmyg eller beskeden. Den er ganske vist den højeste af kornarterne, og bliver i dag mellem 100-150 cm høj. Den grågrønne rug blev dog i begyndelsen opfattet som ren og skær ukrudt i hvedemarken.

Og rugen havde faktisk en velkendt egenskab til fælles med ukrudtet. Den forgik nemlig ikke så let. Rugen viste sig at være en særdeles hårdfør kornsort. Den kunne tåle meget mere kulde end hveden, og derfor blev den en hyppig dyrket kornsort i det koldere Nordeuropa. Det er ikke tilfældigt, at rugbrødet er mest elsket i lande som Danmark, Rusland, Tyskland og Sverige.

Rugen har simpelthen været en yderst nyttig kornsort i det koldere Nordeuropa. Faktisk er skellet mellem rug- og hvedebrøds elskende lande så tydelig, at man taler om en rugbrødsgrænse.

Den deler sjovt nok Europa på næsten samme måde som skellet mellem protestanter og katolikker, og udover de klimatiske grunde så skyldes rugbrødsgrænsen nok også romernes foragt for rugen som kornsort.



# INFO FOR MEMBERS

Steen Selmer is our local representative for **Danes Worldwide** – contact him via [queensland@rep.danes.dk](mailto:queensland@rep.danes.dk)

At the café, we'll be putting out a trolley with **books** and **DVDs** 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.

**Membership fees** for 2018/19 are now due. If you haven't received your membership card for 18/19, you have probably forgotten to pay. 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

## **Christmas Fete at the Danish Church**

Free entry, sing along with Christmas Carol Band, join in Folk dance performance, favourite products from Denmark including remoulade for sale, free childrens' Christmas decoration corner, Viking display, Danish Bakery products from Britt's Organic, Christmas decorations and coffee, tea, cool drinks and light refreshments available. At Danish Church Christmas Fete Saturday **17 November from 8 am to 12 noon at St. Mark's Lutheran Church, 71 Newnham Road, Mt. Gravatt**





**HALLEN** er en kongehal. Med forlæg i Danmarks største hus fra oldtiden genskaber Sagnlandet Lejre den store kongehal fra 700-tallet, hvis fundsted og omrids findes ved Gl. Lejre. Den imponerende HAL bygges af massivt, dansk egetømmer. Med en længde på 61 meter, bredde på 12,5 meter og over 10 meter til kip er den over 600 m<sup>2</sup> store HAL et enestående vidnesbyrd om kulminationen af nordisk arkitektur og håndværk i vikingetiden.

Arkitektoniske analyser viser, at HALLENS avancerede dobbelt-krumme bygningskrop er opnået med enkle og geniale proportionsforhold. Derfor kalder vi den et tidligt symbol på 'Danish design'. Let, elegant og med optimal materialebrug og konstruktionsforståelse.

Vikingernes elegante halkonstruktion og rumforståelse opfører vi på det 21. århundredes fundamenter med strøm, varme, vand og fiberkabler. Ved at kombinere det bedste fra begge verdner sikrer vi, at vikingernes elegante arkitektur går op i en højere, æstetisk enhed med det 21. århundredes love, krav og viden om sundt indeklima, arbejdsmiljø og lyscætning. Kombinationen sikrer, at HALLEN fungerer året rundt og kan favne en bred vifte af kulturelle arrangementer. Alene i HALLENS centrale rum kan op til 300 gæster bænkes. Her får skuespillere, storytellere, håndværkere, musikere, rollespillere og gastronomer en unik arena at udfolde sig i.

**HUSET** er et smukt krumvægget langhus. 20 meter langt, 10 meter bredt og over 8 meter til kip. HUSET bygges i fuldtømmer og indrettes fleksibelt til at akkommodere op til 65-80 overnattende børn og voksne på undervisnings- og aktivitetsforløb, der strækker sig over flere dage.

For at genskabe SAGNKONGERNES VERDEN er der fældet 150 egetræer som har mellem 130 og 200 år på bagen. De skal forarbejdes til svære planker, tagbærende stolper og rygåse med spænd på op til 9 meter. Hertil kommer 18.000 egespån på hver én meters længde. Bare for at dække HALLENS dobbeltkrumme tag!

Bygningen af HALLEN og HUSET bliver en håndværksmæssig bedrift uden lige. Derfor rummer projekt SAGNKONGERNES VERDEN en enestående mulighed for at bevare, fremme og synliggøre de bedste danske håndværkstraditioner gennem 1000 år for næste generation af tømrersvende.