

Den Danske Forening
HEIMDAL
August 2019



Streetscape in Aalborg with Vor Frue Kirke (Church of our Lady) in the background

Medlemsblad

Newsletter for the Danish Association Heimdal – Established 1872

THE DANISH ASSOCIATION “HEIMDAL” INC

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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 August 2019**. 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

Surprisingly, or maybe not, the New York Times has listed Aalborg as one of 52 places to visit in 2019. There is more about Aalborg inside the newsletter. I happened to visit in 2019, only 51 places left to go now.



St Bodolfi Church

It's a quiet time of the year at the club with many members travelling overseas during the chilly winter months. Luckily for us, the Swedes have both a Kafe Svea lunch on Sunday and a traditional Yabby party in August and have invited us to participate.



The AGM will be coming up soon. Your club needs new committee members – please put your hand up!

WELCOME TO OUR NEW MEMBERS

Kim Richardy, Newstead
Susanne Pilon, Bulimba

What's on at the Danish club?

Café Danmark

Friday 26 July 2019

From 6 pm

Come in and say 'hej', we have lots of 'smørrebrød' (Danish open-faced sandwich) ready for all. Fresh supplies of real Danish beer like Green Tuborg, Tuborg Classic, Tuborg Gold, Tuborg Julebryg and Carlsberg Black Gold have just arrived. It's also an opportunity to try a variety of craft beers from Skovlyst. And there's licorice, so look out for Matador Mix, Super Piratos, Blue Jeans, Poletter and Pingvin Hit Mix.

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

**Kafe Svea
(Swedes Down Under)**

Sunday 28 July 2019

12 pm

Welcome to lunch! The Swedes are serving open sandwiches, meatball and beetroot salad and herring and egg. Ham and cheese toasties for the children. And fika afterwards of course. Cinnamon buns and other delicacies.

**Kräftskiva (Yabby Party)
(Swedes Down Under)**

Saturday 10 August 2019

6 pm

Join the Swedes in a traditional yabby party – see more about price and bookings inside the newsletter.

Café Danmark

Friday 23 August 2019

From 6 pm



Danish beer, snaps, chocolate or licorice?

Price list

Beer

Tuborg Green 24x33 cl (bottles)	\$ 65
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
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Other

Gammel Dansk 100 cl	\$ 75
Ga-Jol Granataëble 30% 70 cl	\$ 55
Ga-Jol Blue Original 30% 70 cl	\$ 55
Ga-Jol Yellow Salt 30% 70 cl	\$ 55
Ga-Jol Grey Salmiak 30% 70 cl	\$ 55

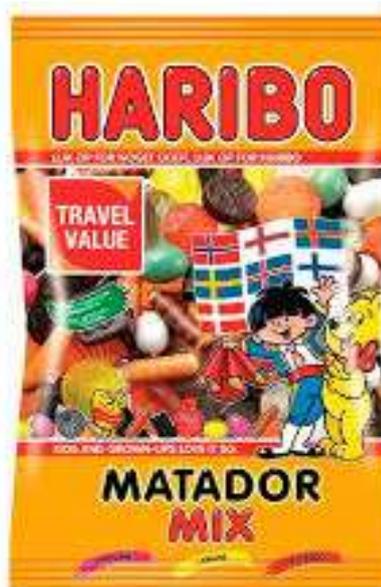
BEER AND SNAPS ONLY AVAILABLE TO MEMBERS OF THE DANISH ASSOCIATION HEIMDAL

Chocolate, licorice and other goodies – mainly from Denmark

Anthon Berg Blomme i Madeira	\$ 12
Bon-Bon Lossepladsen 125g	\$ 4
Haribo Matador Mix 500 g	\$ 12
Haribo Super Piratos 425 g	\$ 12
Pingvin Blanding 300 g	\$ 6
Pingvin Blue Jeans 250 g	\$ 6
Pingvin Poletter 250 g	\$ 6
Pingvin Stangmix 300 g	\$ 6

NEW STOCK ARRIVING SOON

Pingvin Hit Mix 375 g	\$ 8
Pingvin Finsk Lakrids 130 g	\$ 4
Toms Pålægsschokolade 108 g	\$ 6
Ga-Jol Blå, gul, sort 2x23 g	\$ 3





Welcome to Swedes Down Under's

Crayfish Party 2019!

I år är vi tillbaka med den sedvanliga kräftskivan som är ett måste under augusti-september. Kom och fira med oss!

Come to the 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 delight!

When: Saturday 10 August 2019, 6pm to 10pm

Where: Danish Club 36 Austin Street, Newstead

Price: \$45 per member, and \$65 per non-member

Inkluderat i priset är: välkomstdrink, kräftor, räkor, ostpaj, bröd och smör med mera. Efterrätt serveras med kaffe eller te.

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

Hushåll kan bli medlem i Swedes Down Under för \$20 för att få ta del av det rabatterade priset. Hushållsmedlemskap gäller för dom individer som bor i ditt familjehem. Om du vill bli medlem skicka ett meddelande till svenskar@swedesdownunder.org.au med dina kontakt detaljer samt betala den \$20 medlemsavgiften antingen via onlinebokningen, eller till account name: Swedes Down Under Incorporated BSB: 124-069 Account number 10215936 Använd ditt efternamn som referens.

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 using your surname as reference.

RSVP: Saturday 5 August 2019. Booking via Account name: Swedes Down Under Incorporated BSB: 124-069

Account number 10215936

Reference: Name plus "kraftskiva"

Then email bokningar@swedesdownunder.org.au with name and number of tickets as well as if you require any special dietary considerations.

Ashgrove Bowls Club håller baren öppen. Det kommer finnas öl, vin, bubbel, snaps och läsk.

The Bowls Club will have the bar open. There will be beer, wine, sparkling wine, snaps and soft drinks available. Please no BYO.

Egen alkohol får inte medtas.

Svensk musik kommer spelas under kvällen.

Swedish music will be played and as tradition holds, we will be singing songs followed by snaps!

Självklart kommer vi också sjunga snapsvisor!

Pris utdelas för bästa kräfthatt!

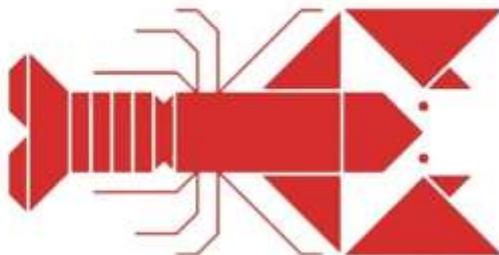
There is a prize for the best crayfish hat!

Vi ser fram emot att se er den 10:e augusti!

We look forward to seeing you on the 10th of August!

Hälsningar,
Swedes Down Under

Yours truly,
Swedes Down Under

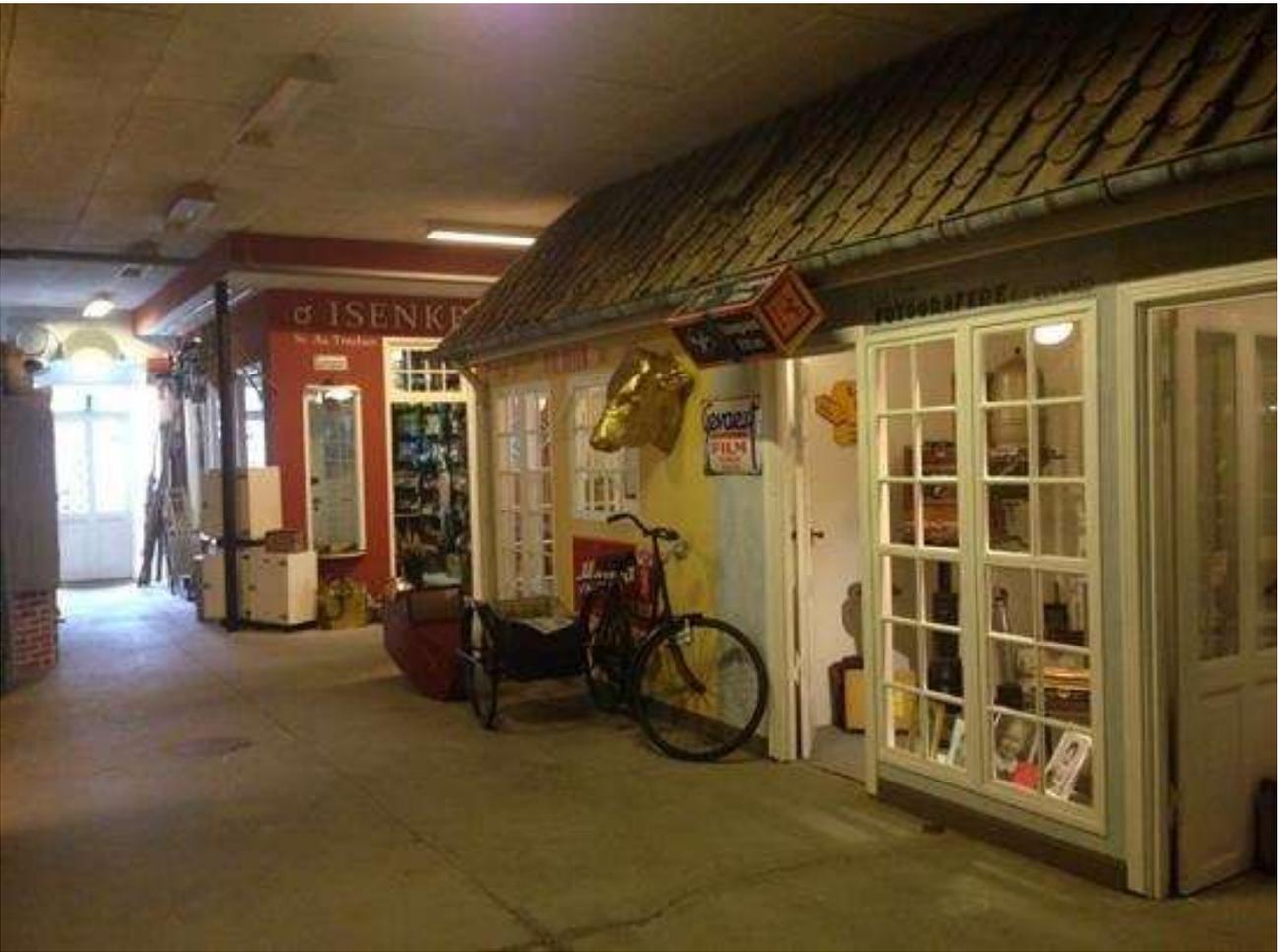


Kräftskiva 2019

2019 Yabby Party



Thorsvang Samlermuseum Stege



The first feature you see when arriving at Thorsvang is the grocery Shop. After being greeted by our smiling volunteers, you'll be temporarily stunned. The grocery Shop is packed from floor to ceiling with old bibs and bobs. From the moment you enter, your senses will be in overdrive - and nothing is fake. All the old boxes, packages, bags and bottles etc. are filled with authentic contents. Rich's coffee, cherry brandy, washing powder, you name it - they are all the genuine goods from a bygone age. Sadly, though, none of these products are for sale. Although you can buy cheeses of all shapes and sizes. Popular hard cheese, slightly tangier, totally addictive cheese, not forgetting vintage cheese to savour with marinated prunes and a wee dram.

Naturally you can also purchase lots of other exciting products from Møn in the Grocer's Shop. There's an abundant selection of honeys with many different flavours, boiled sweets and liquorice from Møn Bolsjer and wonderful beer from Møn Brewery. Thorsvang Classic is a special beer brewed by Møn Brewery for the Museum. You can also buy a variety of organic squashes, ice cream and cut-out dolls etc. And there are all sorts of hand-sewn and hand-knitted items, meticulously created by our volunteer friends. Even Thorsvang's blacksmiths make a contribution with horseshoes, and in the smithy you can see lots of other fascinating items from the smithy's forge. (NB. The selection of items changes from season to season throughout the year)

(www.thorsvangsamlermuseum.dk)

SCANDINAVIAN FILM FESTIVAL

In Brisbane from 18 July to 31 July 2019
At Palace James Street and Palace Barracks

This year's Scandinavian Film Festival includes the Danish comedy *Happy Ending*:

Helle (Birthe Neumann) has been waiting forever for her workaholic husband Peter (Kurt Ravn) to retire, so they can enjoy their twilight years in each other's company. Her dreams to travel and explore the world with her husband are crushed when Peter announces that he is pursuing a new career as a wine importer and has invested all their savings in an exclusive vineyard in Austria. Unable to overcome their differing outlooks, Helle and Peter split up and they each set out on a blazing journey of discovery, filled with new opportunities, problems and dreams --- But can you start again after 50 years of marriage? And will they be able to cope without each other?

Boasting the biggest opening ever for a Danish film at the local box office, *The Purity of Vengeance* is the stylish and chilling final instalment in the Nordic-noir *Department Q* series, based on the novels by Jussi Adler-Olsen.

In an old seemingly abandoned apartment in Copenhagen, construction workers make a shocking and gruesome discovery. Behind a wall, three mummified bodies are seated around a dining table, as a fourth chair lies vacant. Investigators Carl Mørck and Assad (Nikolaj Lie Kaas and Fares Fares) from Department Q embark on a race against time to identify the bodies and also find out who the free space at the table might be intended for. Their search will bring them to a notorious women's hospital on the island of Sprogø where they discover what was thought to be a closed chapter of the past may still be an open book.

After his captivating award-winning debut feature *Reconstruction* (2003) acclaimed director Christoffer Boe reunites with actor Lie Kass to achieve nothing short of an engrossing finale which has been widely heralded as the best of the series.

The festival also includes a repeat showing of the first three Department Q movies: *The Keeper of Lost Causes*, *The Absent One* and *A Conspiracy of One*.

Sons of Denmark (Danmarks sønner) is a futuristic view of a different Denmark: the country is rocked by a terrorist attack which gives a politician rich opportunities to ply his xenophobic and Islamophobic views and gain political traction.

That Time of Year (Den tid på året) celebrates Christmas and what happens when families get together for the big feast.

Check out the show times at the festival website scandinavianfilmfestival.com with a wealth of movies from the other Nordic countries: Norway, Iceland, Sweden and Finland.

VISIT SKAGEN



For visitors to North Jutland, a visit to Skagen and Grenen, the northernmost point of Jutland, is an absolute must. Do not cheat yourself of this fascinating experience of the grandeur display of nature's forces. Combine this experience with a visit to the beautiful town of Skagen, sometimes translated into the Skaw, and its surrounding historical memorials.

Denmark's northernmost point, Grenen, hosts a unique natural phenomenon. Here, two seas meet, namely the Skagerrak and the Kattegat; and the collision of the waves is clearly visible to the naked eye. This fascinating tourist attraction, Grenen, is a spit formation consisting of deposited sand and gravel carried along by the strong currents; and over the last 100 years, this barrier has increased its length by 1 km. As the large beach expanse at the tip of Grenen is constantly moving, there are frequent occurrences of lagoons – attracting both playful children and adults, as well as wading birds. Due to the strong and extremely dangerous currents, bathing is strictly prohibited, though. At the southern part of Grenen, a compass demonstrates that Grenen actually points towards the east.

30 km in length, the spit, Skagens Odde, is considered to be one of the largest spits in the world. It is located only a few kilometers to the north of the centre of the town of Skagen where visitors have an opportunity to explore the nature center, Skagen Odde Naturcenter.

On an annual basis, about 110.000-150.000 tonnes vessels pass by Grenen - and in former times, the spit was much feared by seafarers, as shipwreck was a predominant risk.

The Grenen landscape is a protected nature reserve boasting a rich wildlife: Here seals are calmly sunbathing on beaches teeming with tourists. Also, this location is the one area in Denmark where most species of bird are observed – in particular birds of prey in the spring. Tourists on foot will pass an old German bunker turned into a museum, Skagen Bunker Museum. And out in the dunes, to the east of the museum, you may come across Holger Drachmann's Grave (the tomb of the famous Danish poet and painter Holger Drachmann).

The plant life of the area is also absolutely unique, with interesting occurrences of vegetation, development of new land, beginning dune formation and lush green dune hollows – just to mention a few examples of this plant-rich area.

Another natural phenomenon to behold is Råbjerg Mile, a colossal migrating dune, located at Bunken Klitplantage between Skagen and Frederikshavn. Like most of Jutland's west coast, Skagen became afflicted with sand drifts during the 16th and 17th centuries. Arriving from the west, the sand would deposit in huge inland dunes, ruining farming as well as entire urban communities. In the 19th century much effort was put into curbing the sand drifts – for instance by the plantation of conifers and lyme grass, which, regrettably, proved ruinous to large parts of the natural landscape. After much debate, the area around Råbjerg Mile was purchased by the Danish state in 1900 – as a monument for the destruction - and as an awe-inspiring sight for people to experience.

The sand-buried church (in Danish: Den Tilsandede Kirke) is yet a reminder of the destructive forces exerted by the sand – today, the tower of the church is all that is left sticking out of the dunes. The factual name of the church is Sct. Laurentii Kirke; and from the end of the 14th century to 1795 it was the parish church of Skagen. When it became increasingly difficult for the faithful parishioners to dig their way to church services, the campaign against the sand was initiated until, in the end, the church was closed up, pursuant to a royal decree issued by King Christian VII. The nave of the church was demolished; and today, only the listed tower of the church is sticking up over the sand.

Not to forget Skagen itself, as the center of the town is widely renowned for its vibrant tourist life. But indeed, the Skagen town is also a town with an exciting history – for instance it housed, and lent its name to, a group of Danish painters working in and around Skagen around 1900 and famous for their colorful open-air paintings, namely the Skagen painters.



Photo: www.skagenskunstmuseer.dk

The New York Times columnist, Sebastian Modak, visits Aalborg:

Until around the 1970s, Aalborg, with its fisheries, textile plants and aquavit distilleries, was Denmark's industrial center. Now most of the factories are closed, and after decades of depopulation, it's on the upswing as a destination for culture and, with the establishment of Aalborg University, an educational hub.

There are the telltale signs of redevelopment, common to postindustrial cities the world over. Residents, like Kit Sorensen, a friend of a friend who became my de facto guide, remembers when the city's gleaming waterfront looked very different.

"It was fishing boats and factories when I was growing up," she told me. "You just wouldn't go there."

Today, when the notoriously fickle weather permits, it's full of college students soaking up sunshine and cruise ship tourists hopping between gleaming new buildings. There's the Utzon Center, the last building conceived by Jørn Utzon, who grew up in Aalborg and went on to design one of the most famous buildings in the world, the Sydney Opera House. There, in the rooms hosting exhibitions on Nordic architecture, students meet to trade ideas or attend lectures.



Farther down the harborfront is Musikkens Hus, opened in 2014, a concrete-and-glass jumble of cubes and waves that houses a state of the art concert hall and a music school, and one of the innovative buildings that landed the city on the 52 Places to Go list.

Hitting the bodegas

With Ms. Sorensen's help, I saw the things that really set the city apart and make it so much more than a place pumping money into "revitalization" schemes. The pedestrian center of the city is filled with modern shops and includes Jomfru Ane

Gade, a string of bars and clubs whose clientele makes me, at 30, seem positively geriatric.



Café Ulla Terkelsen London is a major gathering spot for Aalborg locals. Credit Sebastian Modak/The New York Times

But venture down one of the less immediately charming streets and you'll see another side to the night life. On almost every corner, you'll find what locals call "bodegas." Not to be confused with New York convenience stores, these are old school dives frequented by locals, like Café Alpha which claims to be the oldest pub in the city. It's easy to imagine the bodegas filled with factory workers fresh off their shift, instead of the retirees and college students who frequent them now.

Through the cigarette smoke, locals young and old talk the night away. (Smoking is prohibited in bars and restaurants in Denmark, but a legal loophole allows bars smaller than 40 square meters to skirt the rule. I also heard that some slightly larger bodegas will leave out a collection jar for donations to be put toward fines for allowing smoking indoors.)

"Because of the past, we still have a reputation of being a hard, cold city," Helen Jensen told me. Ms. Jensen is one of the people actively changing that reputation, like with her multiroom bar and restaurant, Café Ulla Terkelsen London (named after a famous Danish television journalist's trademark sign off).

"This is so much more than an average bar," Ms. Jensen told me, in the high-ceilinged main room of her cafe decorated in pastel paintings and hanging paper lanterns. "It's a place where people go to really meet each other, even if it's for the first time."



Rosenbrød hører til det fine bagværk, som blev serveret til søndagskaffen af det tynde porcelæn i gamle dage. Der skulle glasur på brødet og glasuren blev rørt med rosenessens, som gav smag og en svag lyserød farve. Dengang kunne man købe rosenessens i små flasker hos købmanden. Men der blev også anvendt rosensirup eller rosenvand i glasuren til det fine brød.

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

INFO FOR MEMBERS

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

Make sure you check out the 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 2019/20 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.

The 8th Scandinavian Festival will be held on Sunday 8 September 2019 from 10 am – 4 pm at Perry Park. If you would like to have your own food or craft stall at the festival, please contact Soren on 0431 881513 or president@danishclubbrisbane.org

We can help you with the various council food requirements, so don't miss the chance of sharing your food with our festival visitors.



We are actively looking for new members for the club committee. Several members of the current committee will be retiring at the next AGM.

The next consignment of beer, snaps and licorice is on its way to Brisbane and we hope to have the fresh supplies ready for Café Danmark in August.

Dual Citizenship for Danes and those who lost their Danish citizenship by becoming citizens of another country prior to 31 August 2015:

REMEMBER if you lost your Danish Citizenship, you can get it back BUT you have to apply before August 31, 2020!

Statsforvaltningen nedlagt - for those who were Danish and lost their Danish Citizenship when applying for and achieving another citizenship before Denmark approved of more than one Citizenship - you now have to apply at UIM (Udlændinge- og Integrationsministeriet) - NOTE: LAST CHANCE TO APPLY IS AUGUST 31, 2020 so better start now!! Please tell all those Danes you know, who might be affected. <http://uim.dk/>

VEJNAVNE I KØBENHAVN (source: www.taxafinn.dk)

LANDGREVEN – Er opkaldt efter Landgreven af Hessen, som var en stor have i 1600-tallet. Den blev i 1711 brugt som assisterende kirkegård ved den store pestepidemi og først navngivet i 1958 efter områdets store sanering.

LERSØ PARKALLE – Lersøen, også kaldet Rørsøen, er en i dag udtørret sø, som fik sit vand fra Øresund gennem Rosbækken, indtil Lygteåen blev gravet ud. Lersøen var en temmelig stor sø, som dækkede det meste af det nuværende jernbaneareal mellem Nørrebrogade og Lyngby. Sporområdet kaldes stadig Lersøen hos DSB.

LYGTEN - Er et relativt nyt vejnavn fra 1912, formentligt fordi man dækkede Lygteåen til nord for Frederikssundsvej nogle år tidligere, måske i forbindelse med Slangerupbanens etablering og indvielse i 1906. Lygteåen og Lersørenden gik fra Emdrup Sø til Ladegårdsåen, der i dag ligger under Ågade og Åboulevarden. Lygteåen blev gravet ud som rende umiddelbart efter Kong Christians IIIs belejring af København i 1523. Lygteåen indgår i et vandledningssystem som i dag er totalt rørlagt. Navnet Lygteåen stammer formentlig fra 1700-tallet, da Lygtekroen blev anlagt på Københavnsiden af den daværende Nørre Landevej.

LØNPORTEN – Var en hemmelig port i fæstningsvolden, som blev nedlagt i 1647 og senere blev fundet ved udgravningen til Belysningsværkets nye store ejendom i 1910.

MARKMANDSGADE – I Markmandshuset, som blev nedrevet i 1922, boede opsynsmanden over Christianshavns Fælled. Han skulle holde opsyn med, at ingen uretmæssigt lod kreaturer græsse på fælleden eller hentede sand eller tørv derude.

MOSEDALVEJ – Var vejen som gik fra Langgade til den gamle Valby Mose. Her opstod senere Valbys gamle gadekær, som nabovejen er opkaldt efter.

NABOLØS – I 1713 anvendes betegnelsen *Naboeløsstrede*. Dette mærkelige navn skyldes formentlig, at huset i nr. 18 i var det eneste med facaden ud til gaden.

NORDKROG – Navngivet i 1924 efter sin beliggenhed som den nordligste afkrog af Københavns Kommune.

NYBODER - Rigsrådet fik i januar 1631 præsenteret et forslag, hvorefter der skulle bygges et helt boligkvarter, en række friboliger for kongens "Skibsfolk". I de næste otte år rejstes i alt 616 nye boliger, alle i en etage. Allerede i Christian 4.s tid kunne antallet af boliger ikke tilfredsstille behovet. Mange af husene deltes derfor til to familier og overbefolkningen steg hermed. I 1756-58 udvidedes Nyboder endelig med 24 huse i to etager og i 1771 ændredes en del af Christian 4.s et-etages huse til to etager. Derefter gik det hurtigere: 1781-83 rejstes 23 nye huse i to etager, 1785 ordnedes en kontrakt på 61 huse, 1790 kom en ny kontrakt om 51 huse og 13 huse aftaltes i 1795. P. Meyn opførte yderligere en vagt i 1787, som endnu er bevaret. Tre af hofbygmester Magens fem officershuse fra samme periode er også skånet. Hele denne dynamiske udvikling vendte brat i 1853, da man begyndte at reducere. 1878 var Nyboder-området mindre end det halve. Af Christian 4.s oprindelige lave boder er kun en enkelt længe tilbage, Sct. Paulsgade 20-40, hvor Nyboders Mindestuer findes.



TILMELD DIG KONFIRMATIONS- UNDERVISNING NU!

Er du født i år 2006 eller før og har du lyst til at møde unge på din egen alder?

Vil du gerne lære om kristendommen på en sjov og spændende måde?

Vil du have en oplevelse for livet?

Hvad skal der til for at blive konfirmeret?

Du skal være døbt, du skal deltage i konfirmationsundervisningen og du skal gå i kirke et antal gange.

Hvad koster det?

Det koster \$375 (al undervisning og konfirmandlejren, minus flybillet)

Hvornår er der undervisning?

Før gudstjenester i St. Mark's Church, i Mt. Gravatt, kl. 12.00-13.30

Derudover er der Skype ca. 1-2 gange pr. måned.

Læs mere på vores hjemmeside

www.danishchurch.org.au/kirkelige-handlinger/konfirmation/

Milepæle i dit liv



Konfirmation d. 22. marts 2020

Konfirmandlejr: 21.-23. februar

Tilmelding: Download blanketten på hjemmesiden, udfyld den og send den med en kopi af din dåbsattest





Der var engang et ishus ude på Kongelundsvej 116: Butikken, hvor hele eventyret startede, har ikke altid været et ismejeri – i hvert fald ikke i klassisk forstand.

Frem til 2003 drev familien Balle bagerforretning på villavejen, et bageri som ifølge naboer og stamkunder var et rigtigt fint bageri med masser af sommergæster, som købte kager og brød til søndagskaffen i kolonihaverne. Ismageriets ejer, Kim, kom tilfældigvis forbi i maj 2003. Han faldt med det samme for forretningens funkis-inspirerede interiør, der var intakt fra da butikken blev bygget i 1958, og han så straks lokalernes muligheder. En forretning på Kongelundsvej blev til flere, og 12 år senere var lokalerne på Kongelundsvej blevet for små. Ismageriet måtte se sig om efter nye butikker, men produkter og filosofi er forblevet uændret, både i Søborg og nu også i nye og større omgivelser nær DR-byen på Amager.

Begge butikker holder fast i den letgenkendelige og charmerende retro-design, med de originale grønne klinker, douche-farvepalet, palisander-detajler og slebne spejle. Vi tror på, at det er dét, der sammen med den gode is er med til at skabe rammerne omkring Ismageriet.

De fleste som kommer forbi, har en holdning til butikkernes udseende, og mange gode samtaler er opstået - og opstår stadig - over disken og mellem kunder, når der bliver udvekslet synspunkter, minder og ideer.

Ismageriet skal være det sted du tager hen, når du skal forkæle dig selv, og dem du holder af. Vi laver nemlig Danmarks bedste is, og vi glæder os til, at du skal smage den.

Is kan være godt for mange ting, og det er bedst, når gode smagsoplevelser deles sammen med venner, familien eller kæresten. Vores is er med til at sætte nye standarder for kulinariske smagsoplevelser, og ønsket er at skabe en lille oase, der bygger bro mellem den velkendte danske hygge og sydeuropæisk sommerstemning.

Hos Ismageriet producerer vi dagligt god, forfriskende is baseret på økologiske råvarer med fokus på kvalitet og omhyggelighed. Vi tror nemlig på, at det betaler sig at gøre sig umage, og vores is produceres derfor fra bunden af i hver butik – og dét kan smages! Så kom forbi til en smagsprøve. Vi lover, at du ikke bliver skuffet!

Hver dag kan du finde 32 smage i isdisken og redaktøren bemærker specielt blandt mælkeis: skildpadde, pecan pie, lakrids, marcipan/pistacie, bastogne kiks, koldskål, rabarbar og blandt sorbet: mojito, havthorn og stikkelsbær – kom til Brisbane!

(Kilde: ismageriet.dk)