

# House of Denmark

Balboa Park, San Diego



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## Spring at the Cottage



Thanks to some of our tireless board members, new improvements continue to be made to the House of Denmark. Among others, Leif LeLoup has increased our outdoor storage capacity greatly and beautifully; and Anne Goldman has spearheaded an effort to organize and catalogue all our organization's belongings. Many thanks to both of them.

## Top Restaurant

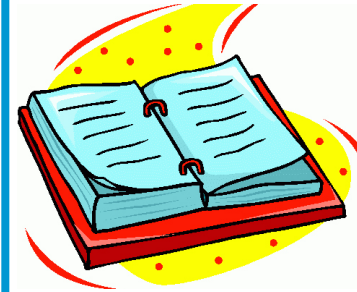
Copenhagen restaurant Noma has been crowned the best restaurant in the world by acclaimed publication Restaurant Magazine.

At the awards in London the Michelin-starred restaurant jumped from bronze position to take the top spot ahead of Spanish El Bulli and English restaurant Fat Duck.

Noma, with its unique fare of Nordic cuisine, first appeared in the magazine's list at number 33 in 2006.



## Mark Your Calendars



### May 30

Food Fair at the International Village. At the House of Denmark we will have a bake sale.

### June 6

The House of Denmark hosts the Lawn Program in the International Village. Danish entertainment and food.

### June 19

Sankt Hans (Danish midsummer celebration) at Moonlight Beach.

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## Cottage Hosting Schedule

### May 2010

**May 23**

Randy & Susan Nielsen

**May 30**

Food Fair (BAKE SALE - YUM)

### June 2010

**June 6**

Lawn Program

**June 13**

t.b.d.

**June 20**

Kevin & Michael Goldman

**June 27**

Ole Prahm

### July 2010

**July 4**

Elsa & Jeff Jensen

**July 11**

t.b.d.

**July 18**

Joan Rollins

**July 25**

Kirsten & Kenneth Felts

### August 2010

**August 1**

Annelise Owens

**August 8**

Vicky Nielsen Armstrong

**August 15**

Margit Bojstrup

**August 22**

Katrina Rasmussen

**August 29**

John & Lene Hartvig

### September 2010

**September 5**

Mabelle & Ove Eeg

**September 12**

Maria & Torben Laursen

**September 19**

Anne Mette & Marc Hertz

**September 26**

Pernille Audish

### October 2010

**October 3**

Charlotte Carroll, Lissa Kalledsoe

**October 10**

Anne Goldman

## Bakers Wanted!

Thanks to the generosity and wonderful baking skills of many of our members, the International Food Fair has become a great fund raiser for the House of Denmark over the last couple of years.

We hope to be able to repeat the success this year - and we hope you will help us!

If you can bake, we would love to hear from you (whether you're a "gal" or not). Please contact Oda at

oaudish@yahoo.com

or (858) 254-6295.



**Please provide juice, coffee, cake and/or treats when you are the host at the cottage.**

**If you find you cannot host from 12:00 noon to 4:00 p.m. on the listed date,**

**please:**

**Call Alice Barnes at (858) 278-8156 to arrange to trade with another member.**



## Letter from the Editor

Dear Reader:

Wow! No less than three fun and important events coming up in the next month.

The Food Fair is always a wonderful experience, and our "Danish Bakery" at the House of Denmark is fast becoming a great tradition.

No sooner have we finished serving cakes and cookies than we host the Lawn Program, entertaining all visitors to the village and serving a good Danish meal.

Then, after a short break, it's time to celebrate Danish midsummer.

And don't forget to find the time to catch up on how the Danes are doing in the FIFA World Cup in South Africa.

I hope you enjoy your newsletter!

... Maj T. Rundlett

House of Denmark  
House of Pacific Relations  
International Cottages  
Balboa Park, San Diego

# House of Denmark

## WHAT'S COMING UP

### Food Fair and Bake Sale 5/30

Visitors to Balboa Park can once again indulge themselves on an entire planet's worth of culinary delights as the House of Pacific Relations' International Cottages serve up the 30th annual Ethnic Food Fair

**Sunday, May 30th,  
from 10:00 a.m.  
to 5:00 p.m.**

Featuring food, music, and costumed entertainers from 32 different countries, the Ethnic Food Fair presents a multicultural feast for all the senses.

For a per-dish fee, guests can tour a vast smorgasbord of ethnic main dishes, sides, desserts, and beverages from China to Columbia to Poland. Doors to all 21 cottages will be open for visitors to explore, while outside on the main stage, music



and dance troupes, representing traditions from around the world, will facilitate further cultural immersion.

### 'Grundlovsdag' and Lawn Program 6/6

The House of Denmark is hosting the Lawn Program

**Sunday, June 6th,  
2:00 - 4:00 p.m.  
at the Cottage**

The entertainment on the stage is being organized and spearheaded by Oda, who also put together last year's wonderful program.

Attendees will be treated to traditional dances by the children's dance group as well as a performance by the Balboa Dancers and music and songs by Niels Lund.

Danish sausage (*medisterpølse*)

and *knækpølser*), meatballs (*frikadeller*), red cabbage (*rødkål*), cucumber salad, and pastry (*kringle*) will be on sale from the cottage, so bring your appetite!

**Come and support the House of Denmark, and help out if you can!**

If you can lend a hand, please contact a board member.

Please be aware that the Rock'n'Roll Marathon will take place on the same day as our Lawn Program, which will make access to the Village, Cottage and parking challenging.

Scheduled to perform at this year's festival are the Ballet Folklorico Tierra Caliente (Mexico), the Scandinavian Children Folkdancers lead by our own Oda Audish, the Silk Road Dancers and Naruwan Taiko Drummers (China), the House of India Dancers, as well as performers hosted by the Houses of Israel, Puerto Rico, Turkey, Palestine, Hungary, Peru, and Lebanon.

The House of Denmark will be turned into a "Danish Bakery" offering all kinds of baked goods. Anyone who has participated in this fund raiser the last couple of years knows that it is very enjoyable and quite successful. We hope many of you can join us and/or contribute to the merchandise. It's a great day to be at the park.

### Midsummer 6/19

*On Saturday, June 19, we celebrate the Danish midsummer tradition of "Sankt Hans" together with local members of the Danish-American business community and "Legestuen".*

*Join us for a potluck, songs and "snobrød" around the bonfire at Moonlight Beach in Encinitas from 3:00 p.m.*

*Read more on page 5.*

*Directions: Encinitas Blvd. west across Hwy. 101 (becomes B St.). Turn left on 3rd St. Parking on right off C St.*

## SINCE THE LAST LETTER

### Spring Members' Meeting

Our members' meeting on March 20th, which focused on Danish spring and Easter traditions, was a very nice day in the park. In all, about 60 people (kids and adults) came. It was hard to get an accurate count because people came and went at different times due to parking difficulties, kids' nap times, or other activities.

There were a lot of decorative chickens, lambs, and bunnies made by young and old. The same thing goes for "gækkebreve". Many adults enjoyed having their memories refreshed about "gækkebreve" traditions.



A huge THANK YOU to Anne, Kevin, and Colin (Goldman family), who were the ones to make it all happen at the event. They set up and cleaned up and kept the activities going. Lene Rickey also assisted in getting supplies and helped out with the crafts and clean-up.

Anne had brought scissors, glue, paper and feathers for the crafts. The house was decorated with daffodils and branches to set the mood.

Participants were served Princess cake from the Swedish bakery in Poway and cup cakes for the kids (big hit all around). Anne had also made candy bags for the kids.



## 'Sankt Hans'

In Denmark, the summer solstice celebration is called "Sankt Hans aften". *Sankt Hans* is an old-fashioned Danish translation for St. John the Baptist, who was believed to be born on June 24th. *Aften* means *eve* or *evening*.

Sankt Hans was an official holiday until 1770, and in accordance with the Danish tradition of celebrating a holiday on the eve of the actual day, it takes place in the evening of June 23rd.

It has been celebrated since the times of the Vikings by making a large bonfire to ward away evil spirits. Today, bonfires on the beach, speeches, picnics and songs are ubiquitous.



In the 1920s a tradition of putting a witch made of straw and cloth on the bonfire emerged as a remembrance of the church's witch burnings from 1540 to 1693. The burning sends the "witch" away to Bloksbjerg, the mountain in Germany where the great witch gathering was thought to be held on this day.

Holger Drachmann and P. E. Lange-Müller wrote a midsummer hymn in 1885 called "Vi elsker vort land..." ("We Love Our Country") that is sung at every bonfire on this evening.

"Snobrød" - bread dough twisted around the end of a stick and baked over the bonfire - is another much-loved tradition often practiced on Sankt Hans Eve.

## 'Snobrød'

"Snobrød" - twisted bread - is what the Danes make when Americans roast marshmallows. Of course, we're all lucky enough to have access to both traditions.

To make the dough, you need:

**1 kg. (8 cups) all purpose flour**

**6 dl. (2.5 cups) lukewarm water**

**2 teaspoons salt**

**50 grams fresh yeast or 3 envelopes (7 teaspoons) active dry yeast**

Dissolve the yeast in the water.

Mix salt and flour and stir it into the the water mixture, kneading well until the dough no longer stays stuck to your hands.

Let rise to double size.

Knead the dough again to remove air.

By fistful, roll the dough into long "snake" shapes. Starting at the tip of a long stick, twist each "snake" around the wood to cover it, continuing down the stick until out of dough.

Bake until golden brown over a charcoaled bonfire (takes a bit of patience).

Slide the bread off the stick and serve alone or with your choice of filling (for instance jam).



## DANISH NEWS

### News in English

#### Workers Strike over Ban on Drinking

A few hundred warehouse workers and drivers at Danish brewer Carlsberg halted work for a second day on Thursday, April 8, to protest a company decision to limit beer drinking at work to lunch breaks.

The strike in Denmark followed the company's April 1 decision to introduce new rules for employees on beer drinking at work, said Jens Bekke, spokesman at the world no. 4 brewer.

"There has been free beer, water and soft drinks everywhere," he said. "Yesterday, beers were removed from all refrigerators. The only place you can get a beer in future is in the canteen, at lunch."

Bekke said drivers retained an old right to three beers per day outside lunch hours, and warehouse workers claimed the same right.

"Because of that, the warehouse staff went on strike yesterday, with others striking in sympathy," he said.

Bekke said as many as 800 had walked out on Wednesday, with 250 still on strike on Thursday, and the Confederation of Danish Industry and trade union 3F had agreed to look into the dispute.

He said there would be no shipments from Copenhagen on Thursday, and delays in the rest of the country, but said he expected the financial effect of the strike to be minor.

He added that Carlsberg's trucks have alcohol locks so drivers would not be able to drink too much and drive.

### Nyheder på dansk

#### Arbejdere strejker over drikkeforbud

Nogle få hundrede lagerarbejdere og chauffører på Carlsbergbryggeriet nedlagde arbejdet for anden dag i streg torsdag den 8. april i protest mod firmaets beslutning om at begrænse øldrikning på arbejdet til frokostpausen

Strejken på Carlsberg fulgte virksomhedens vedtagelse den 1. april om at indføre nye regler for medarbejderne angående øldrikning på arbejdet, siger Jens Bekke, talsmand på verdens fjerdestørste bryggeri.

"Der har været gratis øl, vand, og sodavand overalt," sagde han. "I går blev øl-lene fjernet fra alle køleskabene. Det eneste sted du kan få en øl fremover er i kantinen til frokost."

Bekke sagde, at chaufførerne havde en gammel aftale om, at de kunne få tre øl om dagen udenfor frokostpausen, og lagerarbejderne havde samme rettighed.

"Derfor gik lagermedarbejderne i strejke i går, og andre strejker i sympati", sagde han.

Bekke sagde, at op til 800 havde nedlagt arbejdet onsdag og 250 strejkede endnu torsdag; og Dansk Industri og 3F havde indvilliget i at undersøge sagen.

Han sagde, at ingen varer ville blive sendt fra København torsdag, og der ville være forsinkelser i resten af landet, men at han forventede, at den økonomiske effekt af strejken ville være lille.

Han sagde endvidere, at Carlsbergs lastbiler har alkohollåse, så chaufførerne ikke kan drikke for meget og sætte sig bag rattet.



*e-mail your questions, comments, contributions to:*  
***houseofdenmark@gmail.com***

*Or mail to:*  
***c/o Rundlett, P.O. Box 57, Solana Beach, CA 92075***

■ *Visit the House of Denmark at:*  
***www.houseofdenmark.org***

## CULTURE

### Hotel offers "cycle for your supper" deal

A Danish hotel is pioneering a pedal-power electricity generation scheme it hopes will catch on in other countries.

The Crowne Plaza Copenhagen Towers, 15 minutes from the center of the Danish capital and five minutes from Scandinavia's main airport, is installing two exercise bicycles hooked up to generators.

Guests will be invited to jump on and start pedaling -- and if they produce enough electricity they will be given a free meal.

From June, they will be able to race against the 366-room hotel's solar panel system in a bid to produce the most electricity. "Anyone producing 10 watt hours of electricity



or more for the hotel will be given a locally produced complimentary meal encouraging guests to not only get fit but also reduce their carbon footprint and save electricity and money," the hotel said in a statement.

Hotel spokeswoman Frederikke Tommergaard said the free meal offer applied only to paying guests, not passers-by.

The value of the meal -- any one of the main courses on the hotel restaurant or lobby bar's menu -- is about 240 Danish crowns (\$44), she told Reuters.

The electric bikes have been up and running since April 19 and the plan is to test the idea for a year with a view to expanding it to more Crowne Plaza hotels, part of the InterContinental Hotels Group.

### Danish Dynamite on the Goal Trail



"Olsenbanden" - the Danish soccer team lead by Morten Olsen - finished two points above Portugal in their qualifying group for World Cup 2010.

Denmark's vociferous and colourful fans, the 'roligans', will be a welcome addition to the finals in South Africa.

"We all fight for each other," says player Søren Larsen, "if one of us makes a mistake, then two others will run a hundred yards to come and help out. We're not an easy team to play against."

Denmark's schedule:

6/14 at 4:30 a.m. vs. Netherlands  
6/19 at 11:30 a.m. vs. Cameroon  
6/24 at 11:30 a.m. vs. Japan

### The Recipe Corner (Opskrifhjørnet)

#### Rødkål

Ingredients:

- 1 large red cabbage, finely sliced
- 1 large red onion, chopped
- ¼ to ½ stick butter
- ¾ cup red currant syrup\*
- 4 tablespoons brown sugar
- ¼ cup red wine vinegar

*\*It is hard to find red currant syrup (sweetened juice concentrate) in U.S. markets; but I have successfully substituted other strong juices (black*

*currant/pomegranate). If your juice isn't very sweet you may want to add extra sugar.*

In a large pot, melt the butter and cook the onion until it starts to turn brown, then add the cabbage while stirring. Add berry juice, sugar and vinegar and boil for approx. 20 minutes covered. Add salt and pepper to taste.

The cabbage is best if cooked a day in advance.

### Danish Saying

**Hvad man ikke har i hovedet, må man have i benene.**

*Literal meaning: What you don't have in your head you must have in your legs.*

*Translation: If you aren't too bright you must work harder.*

