



NYHEDER

December 2021

DANISH SOCIAL CLUB OF VICTORIA

Dear Members and Friends of the Danish Social Club Victoria:

It is now the second year that we cannot celebrate Jul and the Store Kolde Julebord that we all enjoy so much. The covid pandemic has definitely changed how we socialize, work and just simply live. As if that has not been enough, we have just experienced a devastating climate event – the worst in the last one hundred years. Floods, summer fires, power outages and road closures have affected most of us and/or our family members and friends.

Just when we need the hope and joy which comes from engaging in social activity, we find that there is now a new covid variant which is very contagious. It is, therefore, not prudent to be gathering in large groups, despite having been double vaccinated (which we hope you all are). To further protect ourselves we are now being urged to get a booster shot as well as the annual flu shot.

The Board has considered carefully the ramifications of holding Julefest celebrations and has decided not to move forward with celebrations on December 17th. The reasons for this are many. Of course the main one is that we need to be safe and with the expectation of 80 attendees this would be too many for covid reasons. People would be packed in pretty tight. Following all the Provincial Health orders would be restrictive (a ticketed event is held to a higher standard). Members would have to prove they were double vaccinated (same as going to a restaurant), movement would be restricted, masks would have to be worn when moving around and sanitary stations would have to be set up. A floor and door marshal would be needed to enforce all this. Sadly there would be no hugging or handshaking allowed. All this is too cumbersome and not really safe. In addition, as of writing this letter, the regulations for renting Norway Hall have yet to be announced.

I have reached out to other clubs and they are not going forward either with their normal Christmas celebrations and deferring to 2022.

These are difficult times. The borders are now open but onerous restrictions are in place. In many cases we have not been able to see friends and family. Sadly some have died in the meantime (aere vaere deres minde). Let us hope and pray that we will come to some normalcy in the near future and the club will be able to celebrate once again whether this is in the spring or summer.

I

In the meantime, on behalf of the Board, I wish you all a Glædelig Jul og Godt Nytaar. Stay safe and healthy.



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Glühwein: an essential part of winter

Brighten up the long winter nights the way Europeans have for centuries with an intensely warming and fragrant drink of hot mulled wine fortified with spices, herbs, fruit and fruit juices, hard alcohol and a sweetener like honey or sugar, or any combination of those ingredients. This favorite traditional beverage can be found throughout many of Europe's Christmas Markets with different variations of mulled wine recipes, depending on the region.

For example, in Hungary, it is forralt; in France, it's vin chaud; and in Germany and Austria, it is called glühwein. Even though there are countless varieties, three ingredients remain common across traditions — red or white wine, baking spices such as cloves, and citrus.



Ingredients

- 3 cups of white wine (Silvaner or Müller-Thurgau)
- 1 cup apple juice
- 1/4 cup Franconian plum brandy (optional but recommended, as a little of the alcohol cooks out of the wine)
- 4 slices of orange
- 2 slices of lemon
- 1 stick of cinnamon
- 1 star anise
- 5 allspice seeds
- 3 whole cloves
- 1 pinch of aniseed
- 1 tsp. honey (if you prefer it sweeter, add a bit more)
- Extra slices of fruit for garnish, if desired

Preparation

In a medium-sized stock pot with a tight-fitting lid, combine all of the ingredients, except for the honey. Stir to combine.

Cover and bring the mixture to a boil, then simmer, keeping the lid on, for 10 minutes. Be careful not to let it come to a boil again; if it boils too long all of the alcohol will be cooked out.

After 10 minutes, immediately remove from the heat. Strain the mixture with a fine mesh sieve; discard the aromatics. Return the mixture to the pot and taste-test. Stir in honey, tasting as you go until you reach your desired sweetness.

Ladle into desired serving glasses. Garnish with sliced fruit, cinnamon sticks, cloves, or star anise pods, if desired. Serve immediately.

Makes about 4-6 servings

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"I'll have the salad"

Speaking of mayonnaise – a word needs to be said about the Danish 'salat'. Don't be fooled by the word's close resemblance to the English 'salad' – a Danish salat has no greenery.

Salat is a topping made from mayo blended with finely chopped ham (skinkesalat), egg (æggesalat), peas and carrots (Italiensk salat) and more. Not so strange you might think, but what about a frugtsalat with mayo, cherries, peaches, raisins and chocolate? Another mayonnaise-based specialty is Rémoulade. Similar to but yellower than tartar sauce, it's flavoured with curry and chopped pickles. The recipe for Rémoulade is fast and loose – horseradish, paprika, anchovies and more can be included. Danes fiercely defend Rémoulade as a standalone condiment. However there's no standard 'chips and ketchup' or 'ham and mustard' equivalent couplet for Rémoulade because it's an existential crisis in sauce form.

It's a car crash of sweet, sour, creamy, sharp, chunky, smooth and only occasionally vegetarian. In that sense it goes with everything ... and nothing.



Queen Margrethe of Denmark is sprucing up her royal résumé. The 81-year-old monarch has been hired by Netflix as a set designer for the upcoming fantasy film *Ehrendag*, overseeing scenography and costumes in the lead-up to its premiere in 2023.



Crown Princess Mary of Denmark has donned her workout gear and sneakers for a special engagement to promote an anti-bullying campaign. The Australian-born royal stepped onto the soccer field with Danish football star Kasper Schmeichel and showed off some of her own sporty moves.

Muhammad cartoonist Lars Vilks dies in car crash

The controversial artist, who caricatured the Prophet Muhammad, was under police protection when he died.

Swedish artist Lars Vilks, who sketched the Prophet Muhammad's head on a dog's body, has died in a traffic accident.



Vilks was reported to be travelling in a civilian police vehicle which collided with a truck near the town of Markaryd in southern Sweden.

Investigators said the collision, which also killed two police bodyguards, showed no signs of foul play. Swedish artist Lars Vilks, who sketched the Prophet Muhammad's head on a dog's body, has died in a traffic accident.

Lynetteholm

The new artificial island in Copenhagen



Danish MP's have approved plans for Lynetteholm, an artificial island in Copenhagen to house 35,000 people and protect the port of Copenhagen from rising sea levels. The 1 sq mile (2.6 sq km) island will be connected to mainland Copenhagen via a ring road, tunnels and a new metro line.

The project is due to start later this year, however, as you might expect it faces opposition from environmentalists who have concerns over the impact of its construction.



New Covid-19 rules and guidelines, primarily relating to use of face masks and the coronapas health pass, will take effect in Denmark on Monday, November 29th.



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*Glædelig Jul og
God Nyt År.*

*We wish all club members and their
families a very
Merry Christmas and a Happy, Healthy,
Prosperous New Year.*

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