



DANEWS

a publication of the danish american center

The Danish American Center supports and fosters Danish culture through education and the celebration of traditions, customs and history.

DANISH DAY

Sunday, June 6: 11am - 3pm

Please join us on Sunday, June 6, from 11am - 3pm for Danish Day. This year's Danish Day will be limited to members only and their guests. Please bring your own chairs or blankets to sit on. Hot dogs and æbleskiver will be available. You are encouraged to bring your own picnic lunch as well. There will be music, vendor booths and fun activities for the kids. Please bring your masks and safely enjoy the company of friends and members, including some new ones. We look forward to seeing you all this summer!

If you have had a vendor booth at previous Danish Day celebrations or know someone that would like to set up a booth this year, please contact the DAC office.

OUTDOOR WEDNESDAY LUNCHESES ARE BACK!

Wednesday, June 16: 11:30am - 1pm

As the DAC begins to reopen, we are planning outdoor Wednesday lunches starting on June 16. They will be a scaled down version from what we have known in pre-pandemic. Since we are not able to have a large group in the dining room yet, we will gather outdoors from about 11:30am - 1pm. All attendees will need to have a reservation. To make a reservation, you need to call or email the DAC office at dainfo@dac.mn or call 612-729-3800. We will only be able to have 30 people attend at one time. We hope to rotate the attendees based on the amount of interest. Be sure you are on the list before you attend.

We will bring our own food. Beverages will be available for a donation. Although we are outdoors, we will want to distance and mask when we are not eating unless you are fully vaccinated. Of course, these lunches will always be dependent on the weather.

These luncheon gatherings will still require volunteers for set up and clean up. We are grateful to Anelise Sawkins, Grethe Petersen, and Erik Kristoffersen for getting us started this summer. Anyone open to helping with set up and/or clean up starting June 30th? Please let Tina Paulsen or Julie Robbins know by contacting the office.

JUNE 2021

- ANNUAL MEETING
- DAC REOPENING

NOTES FROM THE PRESIDENT

As summer returns, I am excited by all the activity at the Danish American Center. The COVID-19 restrictions are loosening. The north porch is being freshly painted and arranged to serve as our office. The living room has been repainted and mah-jongg has returned on Wednesdays. Over the summer the old office walls will come down and a new gathering space will be created. Life is bubbling again at the DAC.

I would also encourage you to check out the DAC library on the first floor. One of the projects for the summer is to modify the toilet in the library to open into the hallway so we can use it more easily. It has been used for book storage. I want to thank, Julianne Haahr, for her capable contribution on the book sorting project.

Our outdoor æbleskiver breakfast was a huge success. We served about 500 æbleskiver to our members and their guests. And as you will read here, there will be a simplified Danish Day on Sunday, June 6. Check out the details. And on Wednesday, June 16, informal lunches will begin on the lawn.

As we look ahead into the summer and fall, there will be an election at the annual meeting for several new board members.

MEMBERSHIP CORNER

Welcome New Members:

Julie West • Michael Husby
Nathan Carter • Kamrin Duncan
Cheryl Johnsen • Bill Quin
Louise Pechek Morgan

DAC Directory Information - For further contact information on new and current members, please visit the Members Only portion of the DAC website. Use the email you would have associated with the DAC and create your own password in this new system. If you have trouble, contact the DAC office at dainfo@dac.mn or phone 612-729-3800.

Please note that membership information may be used ONLY by members of DAC for personal, non-business networking purposes. **Use of this information for sales or business solicitations or the like, by or for commercial entities or interests is strictly prohibited.** The DAC Board reserves the right to telephone, mail or e-mail solicitations that are deemed necessary for the operation of the DAC.

DO YOU LIKE TO GARDEN?

One of the treasures we have at the Danish American Center is our big beautiful garden. There are 6 water gardens and several small and large flower beds to be maintained. Volunteers are needed to help maintain the gardens. Pick the water garden or flower bed you will care for approximately two to four hours monthly. Contact Grethe at 952-884-5144 or 952-250-4486 if you are interested in volunteering.

DANISH TRIVIA

Last month's trivia question: *Which modern Danish city contains the oldest extant town in Denmark (and Scandinavia)? It dates back to the early eighth century. Ribe*

NO DANNEWS IN JULY OR AUGUST

Deadline for the September issue is August 10

Peter Gantriis, Ginny Leppart, and I will complete our second terms on the board. If you have any interest in serving on the board or would like to nominate someone, please contact the Board Development Committee, Steen Moeller or Niels Billund, or just send an email to dainfo@dac.mn. We plan to have our annual meeting on September 26 at which time those elections will take place. Mark your calendar.

Tusind tak to all who have continued to support the DAC during these complicated times. We have weathered the storm and look forward to smooth sailing into the years ahead.

Diane Greve

ANNUAL MEETING

Sunday, September 26: 4pm

All adult members of Danebo, Inc., d.b.a. Danish American Center, are invited to attend the annual meeting on September 26 at 4pm. Those attending will hear the financial report, the president's report, and vote on the slate for the board. There will also be an opportunity for Q&A. The September issue of the newsletter will include bios of those running for the board. We hope to have some time for socializing following the meeting. You can see some of the updates and improvements around the building as well. For now, put this date on your calendar and plan to join us.

Danish American Center

3030 West River Parkway South
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612-729-3800

email: dainfo@dac.mn

Website: www.dac.mn

Office Hours: Wednesdays: 10am-2pm

Affiliate Organizations

Contact information for all of our affiliate organizations can be found on our website:

www.dac.mn

Executive Board:

Diane Greve, President
Rikke Dierssen-Morice, Vice President
Janet Ogden-Bracket, Treasurer
Laura Forslev, Secretary
Ron Grand, at Large
Catherine Mahowald, at Large

Board of Directors:

Niels Billund, Jane Carlson, Peter Gantriis,
Lars Hesbjerg, Lisa Jensen, Ginny Kirkegaard Leppart,
Erik Kristoffersen, Steen Moeller, Mette Pedersen,
Grethe Petersen, and Julie Robbins

Office Manager: Tina Paulsen

DANews Committee:

Laura Forslev
Bill Holmquist
Betina Kohler
Susan Loschenkohl
Myra Madsen
Michelle Potter-Bacon
Robert Rasmussen
Becky Wifstrand

For submissions, advertising, or any other inquiries, please contact us at danews@dac.mn.

WE'RE OPEN! AND ADHERING TO STATE GUIDELINES

We are happy to announce that the Danish American Center is now available for indoor and outdoor events as well as guest room rentals. Although we aren't quite ready for maximum capacity in the Atrium just yet, this beautiful space is available for gatherings, as well as other areas in the building.

With ventilation and square footage in mind, maximum capacity for each room varies and will be determined on a case by case basis. The Patio and Grounds are also available to rent, allowing for more people to spread out and enjoy spring and summer. The kitchen and scullery are also available, with limited capacity.

Overnight room rentals are also available. In order to allow proper spacing, we're limiting the number of rooms rented per night and once vacant, thorough cleaning and a 24-hour pause will be placed on rooms before renting again.

The health and safety of our members remains a top priority, and our policies are consistent with Minnesota guidelines. Social distancing continues, and masks, for those not fully vaccinated, must be worn unless eating or drinking. Every person entering the building must sign a Covid Waiver, unless your signature is already on file.

One more thing: Get vaccinated! This can be beneficial when renting spaces at the DAC. Guidelines differ when all individuals have received the vaccine. If you're interested in renting, please contact Tina Paulsen at the office, Wednesdays from 10am - 2pm or email at dainfo@dac.mn. She will work with you to determine the best options for your meeting, event or overnight stay.

We look forward to seeing everyone! Until then, stay safe and well.

NOTARY PUBLIC

If you are in need of a Notary Public, the Danish American Center offers this service for members in the Twin Cities Metro Area. Please contact DAC member Ardis Wexler at judgeardis@aol.com to make arrangements to meet at a mutually agreed upon time and location. Rates are \$10 per document and all proceeds go to the Danish American Center. This service is a convenient way to get your documents notarized and support the Danish American Center at the same time.

MAY DAY ÆBLESKIVER GATHERING

Beautiful day, wonderful people and delicious æbleskiver! Does life get any better than this? We had a very well attended event at the DAC on the morning of May 1. Approximately 160 people came and enjoyed talking to old

friends on the lawn with coffee and æbleskiver. It felt SO good to be together after a long winter and year.

In addition to this gathering of members, the DAC Board used this day to take tours of the building. As much as many thought that they knew Danebod and the work that has been done, they still all learned a lot as Grethe Petersen took them around in a few small groups to talk about large spaces as well as nooks and crannies.



I KØKKENET

DANISH RED CABBAGE (Rødkål)

Makes 6 to 8 Servings

¼ cup butter, softened to room temperature

20 ounces shredded red cabbage

(about a 1 ½ lb cabbage)

½ cup white vinegar

½ cup sugar

¼ cup currant jelly

½ cup diced (½-inch) onion

2 teaspoons salt

Brown butter lightly in a Dutch oven or heavy pot over low heat, stirring with a wooden spoon. Add onion and cabbage. Stir well. Add vinegar, sugar, and salt. Cover and simmer 1 hour and 20 minutes, or until cabbage is soft, stirring occasionally. Add currant jelly in last 10 minutes of cooking and stir to combine.

Cool cabbage to room temperature and refrigerate cabbage in a covered container overnight before serving. Re-warm over medium heat.

Tips & Touches: Red cabbage can be shredded with a food processor or by hand. Or to simplify the process, you can use two 10-oz. packages of shredded cabbage.

To reduce cabbage odor, bring the mixture to a boil, then place in a 325°F oven in a covered pot. Cook, stirring with a wooden spoon every 15 minutes, until cabbage is soft, from 1½ to 2 hours.

Serve with Stegt Gås (Roast Goose) and Brunede Kartoffler (Caramelized Potatoes). And how about a dessert of Æblekage (Apple Cake) or Ris a la Mande (Rice Pudding)

Recipe from Ed Steenberg



**DANISH
AMERICAN
CENTER**

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