

This year's Dane of the Year truly helps us put the "Danish" in "Danish American Center." She has cooked many delicious meals for us as a caterer for Holiday dinners but she is also a great volunteer. She helps with at least four Wednesday luncheons a year and her menus are always traditional Danish foods. It would not be Christmas without her Flæskesteg and Ris a la Mande. She has made fancy open-faced sandwiches for the sandwich auction at past Danish Days and open-faced sandwiches for Onsdag Frokost, Wednesday lunches. The underlying theme of much of her work is food.... Delicious and traditional Danish food. She started as a baker and with her husband ran Blackey's a renown bakery in NE Minneapolis for years. When she retired, she shared her recipes with Denny's Bakery in Bloomington so we can still buy Kringle and Danish rye bread.... staples at the Danish American Center. She is also a big part of the fall fundraising Cheese Sale making leverpostej, asier and mahjonger cookies. In an emergency she was only a phone call away, which she proved, when a caterer got sick in the middle of a wedding party, and she saved the day.

There is more to this nominee than food, though. Her involvement with the community goes back to Festival of Nation Days where she worked many hours. She is also a prolific knitter and participates in the fall art fair every November selling hand knit children's sweaters. Two years ago, she knit a Danish pattern cozy for the Danish Holiday room at the American Swedish Institute giving the display a handcrafted design touch. Whenever asked, she steps up and creates food and handcrafts with her special Danish touch.

Please join me in honoring the 2024 Dane of the Year, Svea Ernst.