



# The Danish Soldiers Club

August 2018

<https://www.danishsoldiersclub.com>

NEWSLETTER FOR THE DANISH SOLDIERS CLUB OF NORTHERN CALIFORNIA, INC. POST OFFICE BOX 41, PETALUMA CA. 94953  
MEMBER OF DANSKE SOLDATERFORENINGERS LANDSRÅD. PROTECTOR HER MAJESTY QUEEN MARGRETHE II OF DENMARK

## THE PRESIDENT'S LETTER

### Greetings,

Despite competing events and a heavy vacation period, we had a decent number of attendants at our August meeting. It seems like everybody even remotely connected with Denmark and other European countries are visiting the old countries this year. It is probably caused by the excellent summer weather the Europeans are having.

But September is soon upon us, and that means our next meeting will be the great barbecue event, which our members very much enjoy. Per is reporting that he is actively getting his famous bbq team together, and we are assured that everything is on the rails. Fortunately we are blessed with members, who are willing and able to ensure that our bbq is always a success.

I am joining the crowd and running off to Denmark, but I will not fail to be back in time for the September meet.

Looking forward to see you all in September.

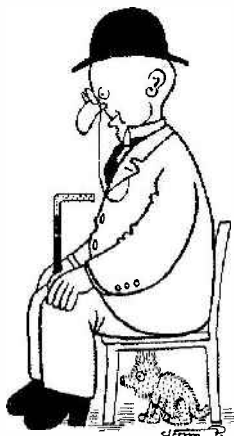
Poul



-Earlier I came before,  
-but now I come earlier than before!

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Post Office Box 41  
Petaluma, CA 94953



-If it was the intent for humans to smoke, they would have gotten a hole in the back of the head to let the smoke escape!



-After listening to all the violent protesters,  
-it is relaxing to listen to the prices on fish.

Address Correction Requested

## The Governing Board for 2018

Poul Poulsen President to 2018	San Rafael (415) 459-7727 pouls Poulsen@gmail.com
Per Madsen Vice Pres. to 2018	San Francisco (415) 928-4509 permads@danishsoldiersclub.com
Margrethe Bækgaard Treasurer to 2020	Santa Rosa (707) 293-7972 margrethebaekgaard@danishsoldiersclub.com
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It is BBQ time again. September 1st. will be the date for the Soldiers Club famous New York Strip Steak with all the trimmings.



We always have a great time at Kastania Park, but specially when we have a big crowd. Singing the national Anthem is always more ceremonial with a lot of people.

Hopefully the new play-things will get a lot of use.

October is election time in the Soldiers Club. The President, Vice President and Director Leo Pedersen are up for election. We hope of course, they all are willing to take another term.

If someone in the membership wants to be part of the team running the club, just let the board know.



## Order form for BBQ lunch at \$20.00 each serving

Yes, I wish to order lunch for the BBQ. A check with member number is enclosed



Mail or email this order no later than Tuesday prior to the lunch to:

[ricksantarini@danishsoldiersclub.com](mailto:ricksantarini@danishsoldiersclub.com)

Or:  
Rick Santarini  
325 La Crosse Avenue  
Santa Rosa, CA 95409

### NEW YORK STRIP STEAK

We will prepare the finest, most tender and well seasoned beef available with three kinds of salads, beans and dinner rolls. Coffee and pastry are included.

For just \$1 there will be Hot Dogs, Ice Cream and Soft Drinks to all children.



Name: \_\_\_\_\_ Member # \_\_\_\_\_ # of Adults \_\_\_\_\_ # of children \_\_\_\_\_

Drink Tickets are 3 tickets for \$12.00 or 6 tickets for \$20.00. Please specify quantity \_\_\_\_\_

1 ticket for any mixed drink, wine or beer. Soft drinks 1/2 ticket. Bottled water free.

Check amount \$ \_\_\_\_\_



## AKVAVIT: Water of Life (yeah, right...)

By Peter steiness

You never want to get caught in the same tragic dilemma this otherwise handsome young man got himself into (see above). Running out of friends and family is easy to stomach, compared to running out of Akvavit. In pretty much all cases, this can be devastating and I believe it is also against many laws in Denmark. So be very careful, please, as in 'stock up or go to jail'. But what is the big deal with this 'water of life' stuff? Sit up straight and I'll enlighten you.

Akvavit, also known in Denmark under the aliases: snaps, braendevin and dram, was born April 13<sup>th</sup>, 1531 when Eske Bille, who was a Danish Lord back in those days, sent a letter (remember those things?) to Olav, an archbishop of Norway, explaining the contents of an attached package. 'Some water, which is called Aqua Vite' (for those of you who are not fluent in Latin, it means: Water of Life). Eske stated that this miracle water (and it still is, duh!) was a help and healer for all sorts of illnesses, internally as well as externally. In my experience, after five shots of this stuff, you seriously don't feel much on the inside or on the outside anymore; healing at its best – ha ha...

Akvavit is an important part of Scandinavian drinking culture. Bringing 'culture' into the equation of consuming alcohol should actually make you feel much better drinking that stuff; it surely helps me. But 'intoxicated' and 'culture' in the same sentence doesn't really sound right, if you think about it – so don't. Akvavit is for the most

part consumed during festive occasions. The Danes (that would be me) especially like snaps with marinated herring and other like foods; pairs well with pretty much anything. Pre-beer or a beer-chaser is a common inclusion while drinking snaps.

Akvavit is distilled from grains or potatoes (or beets?) After the distillation, it's flavored with herbs or spices. Most common flavors are caraway, cardamom, cumin, anise or fennel. The Danish distillery Aalborg makes an Akvavit distilled with amber and it's just so yummy. But caraway is for the most part the dominant flavor. And do you know what 'taffel' is actually referring to? All Akvavit that is clear - excellent knowledge, huh?

I received an E-Mail from a good friend of ours, wherein she informed me that her father had had a bottle of Aalborg Taffel stored in his freezer (where you keep Akvavit; it's the law) for over 20 years. I was shocked, stunned and very confused. I responded the very moment I stopped shaking:

"...yeah, that stuff can last lifetimes; but being of true Danish blood, keeping it that long would be considered the Eighth Deadliest Sin (if not the very first one...) In Denmark it is against federal law to leave any level of un-drunken (look it up) Akvavit for that long. 20 years? What the hell was he thinking? Luckily it doesn't go bad as an 80+ proof keeps 'fresh' forever, if not longer. But isn't that playing with fire - just in case that it could actually go bad? OMG...

To avoid exactly this kind of ignorance, it's just a few years ago that the Sprit-Fabrikkerne in Denmark (the manufacturer in and of Aalborg) was told to put due-dates on their Akvavit. The two sides, Aalborg and the Danish FDA, negotiated for the longest time, but did finally come up with the logical agreement, that the due-date designation should simply say: **Use before: The sooner the better** - true story".

Why it's called 'proof', whatever that means (I could look it up, but I don't want to) I have no idea. But when a spirit, in this case Akvavit, is

listed with '80 proof', it actually means that it contains 40% alcohol; now we are talking... Besides the Scandinavian countries being the main player in this Akvavit business, a few other countries, including Germany, produce snaps or schnapps (whatever); at least that's what they call it, ha ha... The international law of spirits stipulates strict rules which demand an alcohol percentage higher than 36%. Otherwise, don't call it Akvavit; I like that rule.

In spite the name, 'water of life' (aquae vitea), too much consumption of this assumed life-water will on occasion more so become the dreaded, but lesser known 'aquae mortem' or perhaps more so the 'aquae puke & pass out'. Been there and done that, I'm sorry to admit (sigh), but it's really a long, long time ago, so it doesn't count.

Back in the good old days, people would actually start the day with Akvavit. Why that otherwise wonderful tradition ended, I have no clue. Early in the morning, before milking the cows and what-not, those true Danes would put a silver coin in the bottom of a mug, fill it  $\frac{3}{4}$  full of strong, dark coffee, this way making the coin disappear. Then to the exciting part: they'll then pour Akvavit into the mug until they could see the coin again, drink it and then go work on the cows. Life was good back then, don't you think?

I remember the very first time I had Taffel Aalborg. It was in Frederiksund (Denmark) at a friend's 18<sup>th</sup> birthday party. We were 14 boys around that same age and surrounding a table of a great Danish lunch spread. I had consumed beer from early on, but had never had hard liquor of any kind. And here comes his mother and father with several bottles of icy-cold Aalborg – go figure. The first few shots were weird, but after those initial gulps, it started to taste really good – still does.

Lunch was great, I remember, very hilarious as we were all great friends back then. My friend Steen and I sat next to each other, and after a few hours of eating and especially drinking, we decided to take a ride in the birthday boy's brand new Mini Cooper. This somewhat square box with a wheel in each corner and front-wheel

drive, could not be torn off the road, no matter how fast we drove, no matter how much we tried – I was told. Though I had driven this car with such disregard for the safety for Steen and myself, as well as for other people roaming the roads of Frederiksund, I couldn't remember a thing about it. Nothing happened to anybody or to that beautiful little vehicle, but that was simply pure luck. Am I proud of that moment in my life? Heck no and that's why I never share that story with anybody else, duh...

The above sounds like I consider Akvavit a major life-saving food-group. But it's not and it shouldn't be, of course. Moderation in intake of any alcohol is key. A couple of times annually, I'll have some herring, perhaps open-faced smørrebrød with raw meat, raw onion, raw egg-yolk, capers and horse-radish, salt & pepper (tar-tar), accompanied by a nice glass of cold Carlsberg Elephant beer and some ice-cold Aalborg Jubileum Akvavit; it's a beautiful meal. It also brings me back to my life in Denmark in so many ways and I find absolutely nothing wrong with that at all – it's actually very nice indeed...

Skaal and to your health (sigh).

