

THE ANGLO-DANISH SOCIETY

NEWSLETTER

Spring 2025
www.anglo-danishsociety.org.uk
Reg. Charity No 313202



The Anglo-Danish Society
Centenary



THE ANGLO-DANISH SOCIETY

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Membership Subscriptions

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Reg. Charity No.: 313202



FRONT PAGE: CENTENARY DINNER OFFICIAL PHOTOGRAPH

Standing from left: Mr William Charnley, Donor and Past Master, HE René Dinesen, Danish Ambassador and our Honorary President, Mrs Kate Sanderson, Head of Representation of the Faroe Islands to the UK and our Honorary Vice President, HRH the Duke of Gloucester KG GCVO, Col. Wayne Harber OBE K, our Chairman, and Mr Philip Lawford, Second Master Warden, the Drapers' Company.

Seated from left: Gräfin Diana von Holstein, Mrs Camilla Dinesen, HRH the Duchess of Gloucester KG GCVO, Mrs Marguerite Harber and Ms Samira Ahmed.

Dear Members & Friends

A Happy New Year and best wishes to all our readers at the start of our 101st year!

To celebrate our Centenary in 2024 a Gala Dinner was held on 6 December at Drapers' Hall in the presence of The Duke and Duchess of Gloucester. This Newsletter features the dinner in most of its pages as the party was the culmination of two years' hard work by members of Council and was a splendid occasion that was thoroughly enjoyed by everyone attending.

So, having marked the end of our first century in such a positive way, we now look to the future and the role of the Society for the years ahead. In my speech at the Centenary Gala Dinner, I quoted our first Chairman, Charles Brudenell-Bruce, who in our first Journal in 1926 posed the question: What good can an international society do? He wrote that: 'Until recent times, the average person only knew Denmark as a country producing the pleasures of the breakfast table, and as the home of those far-distant invaders of our shores, the Vikings. It is our object to make all realise that there are other things in Denmark besides bacon, butter and eggs....by assisting in the encouragement of artistic, commercial, literary, scientific and social relations between the countries.'

With the advances in transport, travel and information technology, we now know a lot more about each other and the bonds that link Britain and Denmark are many and varied: from defence, shipping and trade, to culture, science, the arts and tourism, as well, of course, as education.

Nevertheless, as Charles Brudenell-Bruce said in answer to his own question: 'Nothing but good can come of a closer friendship between the two nations and we cannot fail to appreciate one another more as we get to know each other better'. It is probably not surprising, therefore, that, in my view, such an aim remains relevant a century on, in spite of everything that has happened to, and between, both countries over that time.

During 2024 we were privileged to have two new Royal Patrons, both of whom sent messages of goodwill on the occasion of the Centenary Dinner. In addition, I was invited to attend the New Year's levee hosted by Their Majesties King Frederik and Queen Mary at Christiansborg Palace. This was the first time that we had received such a privilege and although I have visited Christiansborg Palace on many occasions it was very special to be taking part in the reception. When I was presented, I thanked His Majesty for accepting our

Patronage and he said how important it was to maintain the association between our two countries.

So, with our Patron's comment in mind, I think we should all look forward to the Society continuing to play an important and positive role in improving relations between our two countries for the next 100 years.

Wayne Harber
Chairman



PHOTO: PRIVATE

Centenary Gala Dinner 2024

OH WHAT A NIGHT!

On Friday 6th December 2024 we held our Centenary Gala Dinner at the Drapers' Hall. It was an evening of style and elegance, with a delicious dinner, excellent entertainment and outstanding company, all shared and enjoyed by 227 members, their guests and the donors and sponsors of the evening, in the presence of our Guests of Honour, Their Royal Highnesses The Duke and Duchess of Gloucester.



However, it takes a lot of planning, organisation and hard work for such an event to happen and be successful. Previous anniversary dinners at Drapers' Hall in 2014 and 2019 taught the Council that planning needed to start early for such occasions. So, in 2022, we agreed to hold a Centenary Dinner using the same outline format and in January 2023 we approached Drapers' Hall. Our Society was founded on 17th December 1924 and we wanted to celebrate our Centenary as close as possible to that date. Due to pressure from others wishing to use the Hall at that time, the Council decided on Friday 6th December and this was confirmed with Drapers' on 2nd March 2023, some 21 months out from the event.

In the subsequent months we discussed the outline of the evening and the Chairman contacted key people in order to get the date in their diaries. Our Secretary,



Lone Mohr Curtis, came up with the idea of running a competition to find a design for a centenary logo and a number of entries were submitted by members and outsiders. It was a great surprise to us just how far news of the competition had reached when we received the winning entry from someone in Australia! John Fairley's work clearly reflected the brief and his very professional and creative designs were just what we needed.



The first meeting of the Centenary Committee was held on 4th October 2023 – by zoom due to a train strike! The meeting ran through the format of the event and the list of possible tasks involved and we allocated jobs to all Council members to ensure that the workload was spread as much as possible. Inevitably, however, most of the coordination and administration fell to a few people with the Chairman and Secretary working hard to make the plan work. Two key tasks were, of course, the budget and fundraising – knowing what the event would cost and then ensuring we could pay for it. The Treasurer, Alan Davey, was always on top of the detail and kept us on track, while our Fundraiser, Christine Bergstedt, used her skills and contacts to attract donors and sponsors which was essential for the event to be self-funding. But everyone on Council played their part, including the Vice Chairman, Palle Baggesgaard Pedersen, arranging photographers to record the event. We started the ticket sales at the beginning of June 2024 and two months later, when our early-bird

Centenary Gala Dinner 2024

window closed, some 130 guests had already signed up, which meant that we were optimistic about the event being a sell-out event – as indeed it was.

In the autumn we had a menu tasting at Drapers' Hall to choose the dishes for each course – which was one of the more enjoyable tasks! By then we had managed to attract sufficient donors and sponsors to ensure the evening went well, including having five current and



past Scholars attend the celebration. We also arranged for a Toastmaster, Guy Wade, to be the Master of Ceremonies and, in order to ensure that Council Members could enjoy the dinner with their guests, I even managed to persuade my daughter and her partner to help with the coordination of VIP arrivals, parking official cars and managing the musicians.

We heard from Buckingham Palace and Amalienborg

Palace that both our new Royal Patrons were unable to attend due to other commitments. Nevertheless, HRH The Duchess of Gloucester had confirmed she would attend, accompanied by HRH The Duke. As autumn arrived and the plan was being finalised, I was informed that Their Royal Highnesses would be attending the Carol Service 'Together at Christmas' at Westminster Abbey, arranged by the Princess of Wales, and would arrive over an hour later than initially planned. After some urgent discussions and creative thinking, an alternative arrangement was agreed and we then went into the confirmation phase, including recces and walk-throughs at Drapers' Hall and printing the invitation cards and souvenir programme. The final few weeks leading up to the event were very busy with lots of last-minute adjustments.

On the day, I arrived in the early afternoon to do the final run-throughs, including with the Toastmaster, who was able to talk to everyone, especially the musicians, to ensure that he had mastered the fine detail of the programme. Sound checks were carried out and staff briefings were held and then – disaster! The printed place cards were wrong, which caused a lot of stress and extra work only an hour or so before the arrival of all the guests. Lone Mohr Curtis had done the seating plan about a dozen times and knew who was sitting where, so she sat down with a small team in order to sort out the situation and ensure that guests would be able to find their seats. Fortunately, it was all sorted



Centenary Gala Dinner 2024



just in the nick of time.

The wine had been delivered, the champagne was chilling nicely and by late afternoon, the florist had delivered the table arrangements, the Christmas tree favours were delivered, put in boxes and set out on the tables, Council Members and musicians had arrived, followed by Pikemen and Musketeers of the Honourable Artillery Company. The doors opened at 6.15pm and members and their guests entered. As everyone checked-in at reception, received their programme, signed the Visitors' Book and joined the champagne reception, our President, René Dinesen, the Danish Ambassador, and his wife Camilla arrived, as did our Vice President, Kate Sanderson and our official guests.

At 7pm we got ready to receive our Guests of Honour. Their Royal Highnesses arrived perfectly on time, to be met by the Ambassador and myself, followed by our wives and the Secretary, Lone Mohr Curtis. Our Centenary Scholar, Prisca Vilsbol, presented the Duchess with a posy of red, white and blue flowers and Their Royal Highnesses signed the Visitors' Book. The Pikemen then led the Royal Party to the reception, with the Duke meeting our donors and friends from the Anglo-Finnish, Anglo-Norse and Anglo-Swedish Societies and with the Duchess meeting our scholars, Danish residents in the UK, the Second Master Warden of the Drapers' Company, Philip Lawford, and our donor and sponsor of a scholarship, William Charnley, amongst others. William Charnley also commissioned the new portrait of His Majesty The King hanging in the Drawing Room and the Duke and Duchess were able to chat to him while admiring this stunning painting.

As the Toastmaster gave the dinner call, the official photograph was taken and then the Royal Party followed everyone into the Livery Hall as a fanfare was played by Trumpeters of the Royal Yeomanry, followed by the Grace said by Pastor Karsten Møller Hansen from the Danish Church. The evening's entertainment began with a set by two musicians of the Danish Royal Life Guards in their full dress uniform, which was much appreciated by everyone. Short speeches by the Duchess and Chairman included messages of goodwill from Their Majesties King Charles and King Frederik.

During the meal we were entertained by the jazz trio, 3Elements, led by Jasper Høiby, and then the Brass Ensemble of the Band of The Royal Yeomanry. The food was delicious and everyone appreciated the efficiency of the Drapers' chefs and staff who did well to cater and serve so many people. At the end of the meal we all stood for the Loyal Toasts and it was then the finale. The Band of The Royal Yeomanry did not let us down with an outstanding performance of 'Post Horn Galop' that got everyone involved and received a standing ovation! With a final thank you and a toast to the Anglo-Danish Society, the evening was over and the Guests of Honour and official guests left.

As everyone departed, it was clear that the evening had been a great success, with lots of compliments being passed on by members, donors and guests. It was certainly an evening to remember and marked our significant anniversary appropriately.

Wayne Harber
Chairman

Centenary Gala Dinner 2024



"IT WAS TRULY FESTIVE, ENJOYABLE AND A PERFECT WAY TO CELEBRATE A HUNDRED-YEAR-OLD LADY!"



Centenary Gala Dinner 2024



"WE GREATLY ENJOYED THE OCCASION
AND WERE DELIGHTED TO SEE MANY
WE HAVE KNOWN FOR YEARS."



Centenary Gala Dinner 2024



**"THE FOOD WAS WONDERFUL, THE COMPANY BRILLIANT,
AND THE SPEECHES WERE NOT TOO LONG!"**



**"EVERYTHING WENT SPLENDID, AND IT
OBVIOUSLY WENT THAT WAY BECAUSE
OF ALL THE EFFORTS YOU ALL PUT INTO
THE ORGANISATION PRIOR AND
DURING THE DINNER!"**

Centenary Gala Dinner 2024



"THE EVENT WAS EXCEPTIONALLY WELL ARRANGED AND ORGANISED, SO THANK YOU FOR ALL YOUR HARD WORK."



Centenary Gala Dinner 2024



**“THE MOST SPLENDID OCCASION,
FAULTLESSLY ORGANISED”**



Centenary Gala Dinner 2024

DINNER MENU

STARTER:

DOUBLE BAKED GRUYÈRE SOUFFLÉ (V)

WITH COGNAC SULTANAS

OR CANDIED WALNUTS AND HERB OIL (NO ALCOHOL)

MAIN COURSE:

DRAPERS' BEEF WELLINGTON WITH CONFIT POTATOES
AND ROASTED VEGETABLES

OR

ROASTED ROOT VEGETABLE AND SAGE WELLINGTON
WITH WILTED GREENS (VEGAN)

DESSERT:

BLACK FOREST CHOCOLATE MOUSSE
WITH CHERRY GEL AND TUILLÉ

COFFEE AND PETITS FOURS



CHAMPAGNE:

LES CINQ FILLES

WINES:

BOURGOGNE, TERROIR D'EXCEPTION, CHÂTEAU DE
MEURSAULT, 2018

CHÂTEAU ROCHEYRON SAINT-ÉMILION GRAND CRU,
2014

CHÂTEAU COUTET, 1ER CRU CLASSÉ, BARSAC, 2018

GRAHAM'S, VINTAGE PORT, 1994

"THE FOOD AND WINES MUCH ENJOYED"



Centenary Gala Dinner 2024



**"CONGRATULATIONS FOR A SPECTACULAR
AND SUCCESSFUL EVENING"**



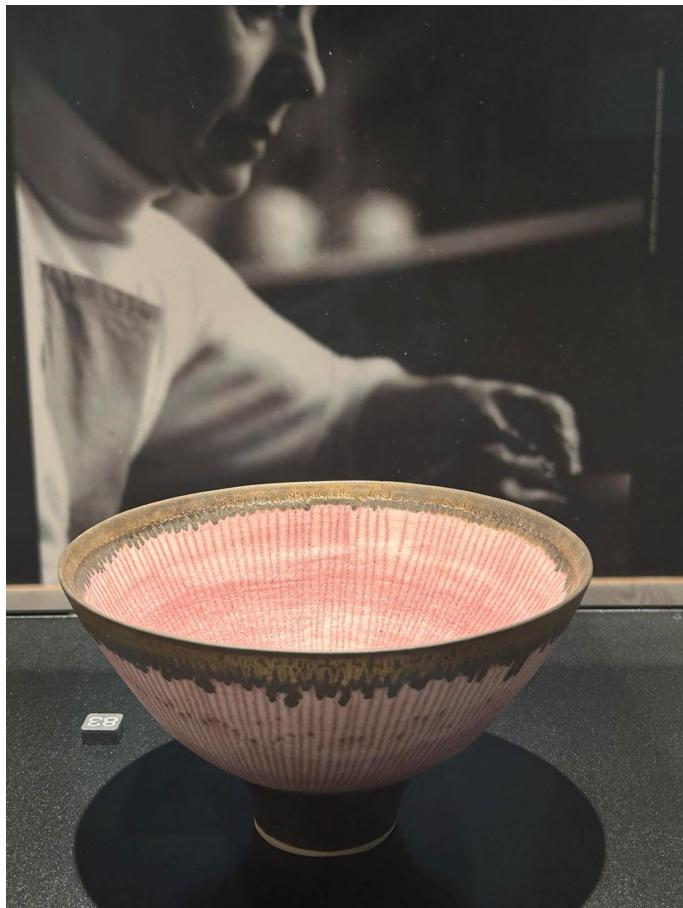
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Lucie Rie : The Adventure of Pottery



The exhibition Lucie Rie: The Adventure of Pottery at CLAY Museum of Ceramic Art is a tribute to the life and work of the Austrian-British potter Lucie Rie. Lucie Rie (1902-1995) is one of the most renowned potters of the twentieth century, who forged her career as an independent potter in a male-dominated art world.

It is the first large-scale display of Lucie Rie's ceramics in Denmark and is based on an original exhibition organised by Kettle's Yard, University of Cambridge and MIMA, part of Teesside University, in association with the Holburne Museum, Bath.

Lucie Rie's ceramics demonstrate a vast technical knowledge and a creative, experimental approach that continued throughout her life. Creating thousands of unique pieces, she has influenced the way ceramics are made and perceived - in the UK and beyond.

The exhibition features more than 100 pieces including bowls, vases, crockery, jewelry and buttons from UK institutions and private collectors.

LIFE IN VIENNA

Lucie Rie was born in Vienna in 1902 into a wealthy and educated Jewish family. Growing up in a time and environment where creativity and new ideas flourished, she enrolled at the city's famous Kunstgewerbeschule at the age of 19. In the 1920s and 30s she won several awards for her work, which was influenced by modernist principles of rigour and experimentation. This approach would characterise her long career, as would the Jugendstil idea of the 'Gesamtkunstwerk' - the principle that all forms of art, craft and architecture should be rethought and integrated into a coherent whole.

A NEW BEGINNING IN LONDON

In 1938 Lucie Rie fled Austria to escape the Nazi persecution of the Jewish people and settled in London with her husband Hans Rie. The marriage dissolved the following year when Hans Rie decided to emigrate to the United States. Meanwhile, Lucie Rie tried to establish herself in London as a studio potter, but soon realised that the status and recognition she had enjoyed in Vienna could not be transferred to her new country. On the brink of the Second World War, she was forced to start her career anew.



Initially, Rie's modernist style was not well received by leading British potters. These included Bernard Leach, who was influenced by the Japanese tradition and ideas about the original ceramic techniques of the East. Nevertheless, the two became close friends and Leach often visited Rie in her workshop at 18 Albion Mews, where she lived and worked until the end of her life in 1995. In order to make a living during the war, she set up a button workshop with a small group of assistants, producing ceramic buttons for the clothing industry and major fashion houses. Many of the assistants were fellow emigrants, including Hans Coper, who arrived at the workshop in 1946. A young man with artistic ambitions, Coper had never worked with clay before, but he was a quick learner and eventually became one of Britain's most important studio potters. Coper shared Rie's studio until 1958 and they remained close friends, their work appearing side by side in countless exhibitions over the decades. Rie's

Lucie Rie : The Adventure of Pottery



buttons came back into the picture in 1989 when she met the Japanese designer Issey Miyake, who wanted to use Rie's 'war buttons' in his collection. The exhibition at the CLAY Museum of Ceramic Art features a wide range of buttons, which Rie herself didn't think much of, but which are now considered small, individual works of art.

INTERNATIONAL ACCLAIM

In 1948, Lucie Rie was granted British citizenship, giving her full freedom to express herself as an independent potter. Throughout the 1950s and 60s, she gained increasing recognition for both her utilitarian ceramics - vases, bowls, teapots - and her unique works.

Throughout her long career, Rie experimented with techniques, clay and glazes. In Vienna she developed the unor-



thodox method of glazing raw clay and firing it only once. In the 1950s, inspired by the decoration on Bronze Age ceramics, she began to work with the sgraffito technique, using a sharp needle to scratch fine lines into the surface of the pot. This technique, along with the elegant spiral vases of the 1960s, became an iconic hallmark of her work. Late in life, Lucie Rie was awarded an OBE in 1968 and a CBE in 1981. When she died in London in 1995, aged 93, she had also been made a Dame, leaving behind a unique body of ceramic work.

Lucie Rie: The Adventure of Pottery at CLAY Museum of Ceramic Art is based on an original exhibition organised by Kettle's Yard, University of Cambridge and MIMA, part of Teesside University, in association with the Holburne Museum, Bath. The Danish display is curated locally and includes loans from 16 museums and private collectors.

The exhibition has been made possible entirely thanks to the generous support of the AKO Foundation.



Centenary Appeal

We launched our Centenary Appeal in the summer of 2024 in order to mark our Centenary and build up some extra funds for the future of our Society. We were fortunate as our members responded positively to this appeal and consequently, we were very pleased to receive a fair few generous donations of £200 or more from the members listed below. We are very grateful to them all.

CENTENARY APPEAL - DONATE100

Mr & Mrs F. Bengtsen
Col. & Mrs Wayne Harber
The Rye Petersen family
The Drapers' Company
Mr Alan Eastwood
Mr & Mrs Christian Williams
Professor & Mrs B. Povlsen
Mr & Mrs John de la Cour
Mr & Mrs Kjeld Jacobsen
Mrs Birte Trautmann and Mr Thomas Trautmann
Mr Peter Lawrence
Anne & Niels Ladefoged and family
The Danish-Scottish Society
Mr & Mrs Claus Hansen-Damm
Mrs Inge Connor
Mr Simon Freeman



The Anglo-Danish Society



SPONSORS FOR OUR CENTENARY GALA DINNER

Ladefoged Business Services
Mr John Weiss
Mr William Charnley
Mr Troels Levring
We Love Seasons - Ms Malene Brøndberg
Mr John Taylor
Georg Jensen
SOREK - Mr Jens Erik Sørensen
Les Cinq Filles - Mrs Yvonne Seier Christensen

We were very grateful to our sponsors for making our special celebrations particularly spectacular by sponsoring various elements of the evening and enabling us to offer tickets for sale to our membership and their guests at a reasonable price.

News

NEW MEMBERS

We welcome the following new members to the Anglo-Danish Society:

Mr & Mrs Hanne and Daniel Greenin
Mr David Greenin
Mr Michael Bager
Ms Sonia Molnar
Mr & Mrs Erik & Anna Østergaard
Mr Mads Ladefoged
Ms Margaret Lewisohn

DECEASED

We are very sorry to report the deaths of:

Mrs Grethe Murden
Mr John Barham

May they both rest in peace.

Danish Fair 2025

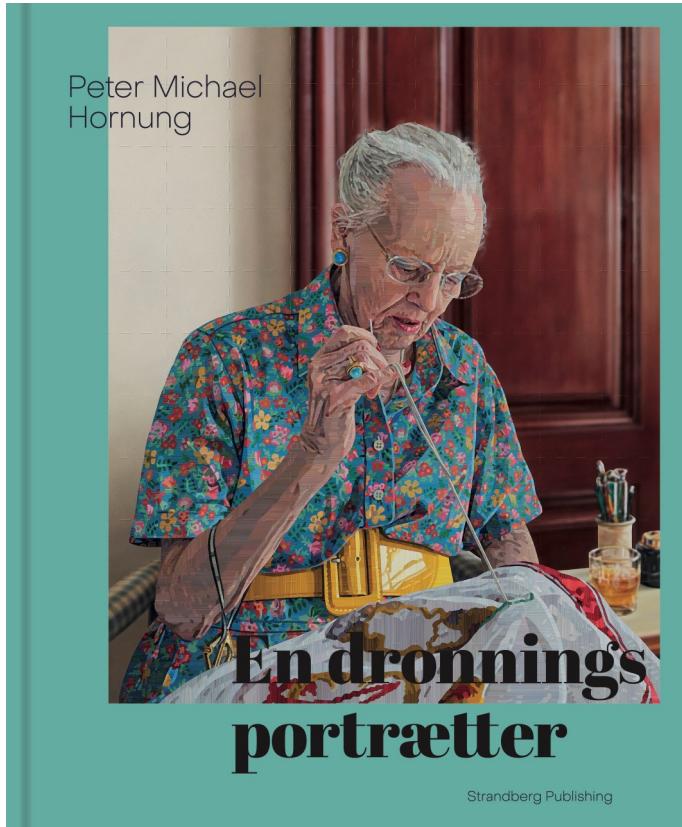


This year's Danish Fair will take place at the Danish Church on **SATURDAY 17TH MAY FROM 11AM TILL 5PM** and is one of the main fundraising events for the church. There will be stalls selling Danish design, crafts, embroidery, books, antiques, pastries and grocery goods. In the garden you will find the restaurant selling open faced sandwiches, salads, and layercake. The famous Danish hot dogs and 'frikadeller' will be sold from street stalls. WHERE: St Katharine's Precinct, Regents Park, NW1 4HH

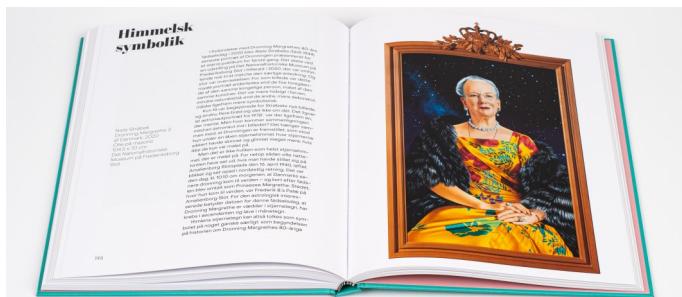
NEW BOOK : PORTRAITS OF A QUEEN

"EN DRONNINGS PORTRÆTTER"

No Danish monarch has been portrayed as richly as Her Majesty Queen Margrethe II. During the more than 50 years she was Queen of Denmark, a wide range of very diverse artists created portraits of her.



In Portraits of a Queen, art critic and art historian Peter Michael Hornung presents 30 of the best portraits of Queen Margrethe, created from 1972 to 2024, when she chose to abdicate. The works are modern contributions to a tradition that is more than 500 years old, and the author draws on these by including portraits of some of Denmark's previous queens, as well as presenting portraits of Her Majesty Queen Mary, created while she was still Crown Princess.



As Denmark – the world's oldest monarchy – has developed, so have the official portraits of our kings and queens – especially the openness of the royal model towards the artist who has been commissioned to create the portrait. Ever since her youth, art has meant something very special to Queen Margrethe, and the close collaboration between painter and model has always interested her. Just as the artists

have respected Queen Margrethe as the very special person she is, she has also respected the artists for the way in which they have each solved the task. As Peter Michael Hornung writes in the book's introduction: "The fact that Queen Margrethe has had herself portrayed by more Danish artists than any of her predecessors is not merely an expression of her unusual interest in art. Her curiosity about other artists' approaches to the task may have been the unofficial justification for many of the portraits she commissioned or for which she posed. But the many portrait commissions are also an expression of her tolerance for the freedom that should be present as a prerequisite for any portrait painted today".

The richly illustrated book features works by a wide variety of artists: from Franciska Clausen, Niels Strøbek and Rigmor Mydtskov to Thomas Kluge, Bjørn Nørgaard and Michael Kvium to Pia Schutzmann and Allan Otte. Mr Otte's brand new portrait of Queen Margrethe is published for the first time in this book and on the book cover. The work was commissioned and begun when Queen Margrethe was still Queen of Denmark. It was completed after Her Majesty's abdication and now hangs at Graasten Castle.

Thank you to Strandberg Publishing for providing photos for this article. The book is widely available in book stores in Denmark.



RIGMOR MYDTSKOV, QUEEN MARGRETHE II OF DENMARK, 1972 PHOTO: RIGMOR MYDTSKOV

VE Day 80 : Newcastle Cathedral

The two minutes' silence in front of a memorial for the war dead is there for thought and contemplation, even prayer for those who gave their lives.

In Newcastle Cathedral, we gather every May in front of the memorial to two thousand Danish war sailors, who never returned from duty on the world's oceans during the Second World War.

And the silence can seem thunderous, as the sound of two, sometimes three British veterans start the two minutes by blowing the Last Post on their bugles and another lowers the Dannebrog in salute of the dead.

The Danish Church in Newcastle has arranged the annual memorial service since the 1980s. It mostly takes place on a Sunday near to 5th May, Danish Liberation Day.



BUT THIS YEAR IS DIFFERENT

2025 sees the eightieth anniversary of the end of the Second World War and it has been decided to move the service to Wednesday 8th May, Victory Europe Day. This was the day when the war actually ended for the war sailors, sailing for the Allies, the day of Germany's final and total defeat.

Newcastle hopes to see a delegation from Denmark, where the charity Frihedskampens Veteraners Mindefond ("Danish Veterans WW2" in English) upholds the high reputation of the Danish freedom fighters.

Her Royal Highness Princess Benedikte visited Newcastle in 1995, when the city celebrated the 50th anniversary of the end of World War Two and a large number of the Danish veterans were still with us and could join the celebrations.

It would be amazing if that were to happen again. The City of Newcastle plans for the Danish memorial service on 8th May to become part of the City's wider

celebration of the anniversary. It will be a truly great occasion.

It was a celebration in 1995. That was the year when the Danish war sailors became recognised as freedom fighters (with the right to wear the appropriate Danish medal). After many years of feeling overlooked and often suffering the same psychological problems that other war veterans are struck by, they now had – and have – full recognition as active fighters.

HOW DID THEY BECOME VETERANS?

On 9th April 1940, Germany attacked Denmark, which had to accept terms of peaceful occupation and a kind of national independence under duress.

"Samarbejdspolitikken" – the Policy of Collaboration – was what this anomalous situation was called, and it confused the British government: was Denmark now a German province of some sort?

On 10th April, the day after, the Danish government asked the Danish merchant navy in foreign waters to return home to Denmark.

The vast majority – some 420 ships and 6,000 sailors and all ages and all ranks – refused and instead sailed to Allied ports.

Some 3,000 ended up in Newcastle, which became the official Danish Home Port in Great Britain.

Eventually a Danish Seamen's Club was established here, opposite the Cathedral, with good leisure facilities and offices where the official Pool of Danish sailors was managed, their wages paid, their next sailings organised – and the lists of the sailors lost at sea created.

The sailors were also supported by the Danish Seamen's Church and two Danish pastors, the one from Hull having moved to Newcastle when Hull's Seamen's Church was bombed.

Newcastle was also where the sailors created their own union, in anticipation that the Germans would suppress all unions in Denmark. The large silken union flag is now in Newcastle's social history museum, the Discovery Museum.

When the war ended, many of the Danes had married and created new lives. They never returned to live permanently in Denmark and in my early years in the UK, I would occasionally meet one of the captains or former crew members in Hull's Danish Seamen's Church and in the Danish Church in Newcastle.

VE Day 80 : Newcastle Cathedral



The majority returned, only to find that Denmark was now at peace and the Danes not excited by the stories of sailors who, as they themselves would have put it, “simply kept sailing, doing their jobs.”

But their sacrifice was great and almost two thousand gave their lives, not just those based in Newcastle.

We remember them every May in the Cathedral, by the memorial. During the Covid years, we were just four, let in by a side entrance, but we were there, laid flowers and sang “Altid frejdig når du går,” one of the Cathedral’s high-ranking priests improvising a short speech, inspired by the occasion.

Usually the Lord Mayor and, when he/she has time the Danish Defence Attaché from London participate. They will, of course, be invited in 2025.

The memorial, in steel and grey slate, leaves no room for levity – it stands like the side of a ship, grey and solemn. Central to it is the memorial book listing the names of the dead on all the world’s oceans, from the earliest days in 1939, when Denmark was not yet at war, to 1945, when at last the war ended.

Above the memorial, a large memorial window, including designs by Her Majesty Queen Margrethe, throws a brighter light on this corner of Newcastle main church. A light reminding one of the peace that follows war, of the hope that faith can give those in peril.

Newcastle Cathedral also houses the flags of the region’s military units of many centuries. It is a sign of the respect shown to the Danish fallen that the Danish flag, the Dannebrog, hangs from the cathedral ceiling like the military flags. The Danes were, indeed, veterans. The flag comes, it is believed, from the Danish Seamen’s Club in the building opposite the Cathedral.

And, so , we shall meet, to remember and celebrate the sacrifice of ordinary men who did their duty when that was the only option open to decent men. There were women, too, serving and servicing the men, but we know so little about their contribution or their sacrifice.

If you can, do come and share this very Danish bit of war history. The sailors deserve our attention and care. If you cannot be there in May 2025, the memorial is always accessible when the Cathedral is open and no religious services underway.

Hans Christian Andersen
Chairman, The Danish Church in Newcastle

Peter Denney : Working with Arne Jacobsen

A recent publication by architect Peter Denney gives personal impressions about working with Arne Jacobsen. The publication is a free transcription of an illustrated talk by Peter Denney at the conference "Arne Jacobsen and St Catherine's College Oxford" in celebration of the 60th Anniversary of the College's Opening.

The publication is richly illustrated with drawings and photos of various Arne Jacobsen designs. But the publication is also the interesting story of how Peter Denney as a young architect came to Denmark and worked at the Jacobsen practice. It's the story of his involvement in several Jacobsen projects but also about the contemporaries he worked with and who later became part of Danish architecture history.

A small extract: "My lucky break came some time later when I was asked to do a survey of Jacobsen's beautiful garden, in preparation for an article in the Danish magazine Arkitektur. When Jacobsen saw my survey drawing he liked it and used it for his own presenta-

tion. That was the start of him getting to know me, which was helped by the fact that by this time my Danish was relatively fluent. Subsequently he noticed my handwriting was suitable for use in Danish competition projects, so he would do his usual fine watercolour presentation drawing of the scheme and I would do the handwritten description. In this way I became accepted and more and more involved in the St Catharine's project, subsequently becoming project architect for the Sunley Building and completion of the scheme on site, and later on several other large projects".

This brilliant publication by Peter Denney is highly recommended. The publication is unfortunately not available to buy in book shops but The Anglo-Danish Society has a copy which we are willing to lend to members who would like to know more about Arne Jacobsen and Peter Denney.

Palle Baggesgaard Pedersen

The history of L'Escargot

We are excited that L'Escargot in London has kindly said yes to host The Anglo-Danish Society for a number of Members' Table Lunches in 2025. L'Escargot is a special place and we are happy to share its esteemed history:

L'Escargot, the oldest French restaurant in London, is housed in a magnificent Georgian town-house dating from 1741. The building was the private residence of the Duke of Portland. At that time Soho was a country area, very popular for horseback hunting – and the name derives from a popular hunting cry of the time – "soohoo".

Soho started to be developed after the Great Fire of London in 1666, when over 13,000 houses were destroyed and 100,000 citizens left homeless. The area, then called Soho Fields was the obvious choice for the wealthy to build their property, being within easy reach of the royal palaces of Westminster, Whitehall and St James's.

In 1896 M. Georges Gaudin established a restaurant at the bottom end of Greek Street called Le Bienvenue. He became famous for his snails and was the first restaurant in England to serve the great delicacy. When in 1927 he moved to larger premises at 48 Greek Street, his customers implored him to rename his restaurant L'Escargot after his most popular dish. He surrendered to them and called the new restaurant L'Escargot Bienvenue. His snail farm in the basement of the new restaurant became quite a talking point. A plaster bust of M. Gaudin riding a snail with the motto "slow but sure" is to this day on display outside the restaurant. After his retirement his son Alex ran the restaurant and it



L'ESCAR GOT

established itself as the best French restaurant in London. In the 1980s Nick Lander and his wife, Jancis Robinson, MW took over the restaurant, they employed Elena Salvoni, who is widely recognized as one of the greatest restaurant managers of the 1980s.

In 1998, Jimmy Lahoud and Chef Marco Pierre White took over the reigns, during their time L'Escargot was voted Best French Restaurant in London and Best restaurant in Soho a reputation it retains to this day. Today the Head Chef is James Tyrrell who trained at Langan's Brasserie with the great Richard Shepherd, and at Claridge's Hotel.

L'Escargot has been host to many celebrities including Coco Chanel, General de Gaulle, Elton John, Sam Smith, Dame Judi Dench, the Kray twins, Shirley Bassey, Petula Clark, HRH Princess Margaret, and was a favourite restaurant of Princess Diana.

Congratulations



PHOTO: THE DANISH EMBASSY IN THE UK

His Majesty The King of Denmark Frederik X has awarded Lone Britt Christensen, Cultural Attaché at the Royal Danish Embassy in the United Kingdom, The Royal Medal of Reward. The award was recently bestowed by Her Majesty Queen Margrethe II in the Danish Ambassador's residence.

Lone Britt Christensen has worked at the Danish Embassy for more than a quarter of a century, and has made an invaluable effort in advancing Danish-British collaborations in the Cultural sector. As the Ambassador, René Dinesen remarked in his speech:

"You have created or helped create a wide range of unforgettable initiatives and collaborations between Danish and British cultural institutions and professionals – partnerships that have left many lasting marks. I know from many of our British partners how highly they value the collaboration with the embassy – and especially with you."

Congratulations to Lone Britt Christensen and thank you for being an active member of the Council and Scholarship Committee of The Anglo-Danish Society.

Palle Baggesgaard Pedersen
Vice Chairman

Events

MEMBERS' TABLE

WHEN: Thursday 6th February 2025

TIME: 12 noon

WHERE: L'Escargot, 48 Greek Street, London W1D 4EF

As we celebrate a new century for the Anglo-Danish Society, we are delighted to announce an exciting new venture. 2025 will see the launch of our Members' Table dining events. The first one will be held on Thursday, 6 February at 12 noon. The venue is L'Escargot, the legendary restaurant in the heart of Soho, which is run by Brian Clivaz, previously Managing Director of the Arts Club where the Danish Club was once based.

The lunches will provide an opportunity for members and their guests to socialise in convivial surroundings. Lunch will consist of a 3-course menu with coffee, and will be served at a long table in one of L'Escargot's private function rooms.

The price is £43 for A-DS members and £48 for guests. Wine and drinks are not included. Lunch is expected to end at 15:00.

We plan to hold three such events throughout the year and to invite a special guest speaker to join us on each occasion. The lunches will be co-hosted by A-DS Council members, Katie Schwarck and Palle Baggesgaard Pedersen who used to serve on the Danish Club committee.

Do come along and join us. We guarantee that you won't be disappointed. Please sign up with Katie as soon as you can - events@anglo-danishsociety.org.uk – as there is limited availability. No cancellations/refunds after January 15th.



Events

DINNER & JAZZ

WHEN: Thursday 27th February 2025

TIME: 18.30 for 19.00

WHERE: Drapers' Hall, Throgmorton Av., EC2N 2DQ

Join us for an unforgettable evening with The London Intercollegiate Jazz Orchestra (LIJO), a powerhouse ensemble led by the exceptional drummer, composer, and Guildhall student Finn Genockey. This electrifying group brings together the finest talent from London's top music colleges to deliver a fresh and thrilling programme that celebrates the evolution of big band music.

Tickets are £72 per person and this includes a three-course dinner in addition to the musical performances. We only have a very limited number of tickets, which is why this event is for our members only. Bookings will be taken on a first come, first served basis. Please sign up via events@anglo-danishsociety.org.uk by Thursday 13th February 2025. Please also remember to let us know of any dietary requirements.



PHOTO PROVIDED BY THE DRAPERS' COMPANY

DINNER & MUSICAL THEATRE

WHEN: Wednesday 2nd April 2025

TIME: 18.30 for 19.00

WHERE: Drapers' Hall, Throgmorton Av., EC2N 2DQ

We are excited to introduce the incredible performers for 'Some Enchanted Evening: Favourites from the great musical theatre tradition!'. Tom Mitchell, Music Director, will lead a stellar cast who have graduated from the Royal Academy of Music and who will be transporting audiences to the places we know and love from musical theatre, in the splendid surroundings of The Drapers' Hall.

Tickets are £72 per person and this includes a three-course dinner in addition to the musical performances. We only have a very limited number of tickets, which is why this event is for our members only. Bookings will be taken on a first come, first served basis. Please sign up via events@anglo-danishsociety.org.uk by Wednesday 19th March 2025. Please also remember to let us know of any dietary requirements.

ROYAL ACADEMY OF MUSIC

WHEN: Wednesday 30th April 2025

TIME: 18.00

WHERE: Drapers' Hall, Throgmorton Av., EC2N 2DQ

Daniel Xia/ Piano & String Quartet

Programme:

BACH English Suite no. 2 in A minor BWV 807

CHOPIN Sonata no. 2 in Bb minor

BRAHMS Piano Quintet in F minor Op 34

Tickets are £55 per person and this includes a two-course dinner at 6pm in addition to the musical performances, which will start at 7.15pm. We only have a limited number of tickets, which is why this event is only for our members and their guests. Bookings will be taken on a first come, first served basis. Please sign up via events@anglo-danishsociety.org.uk by Wednesday 16th April 2025. Please also remember to let us know of any dietary requirements.

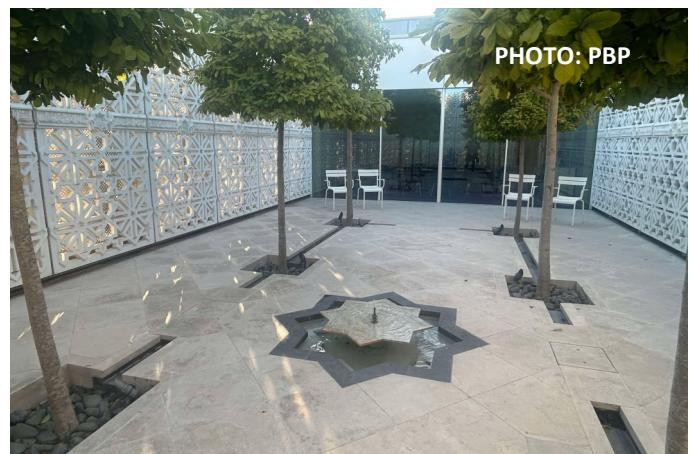
GUIDED TOUR OF THE AGA KHAN CENTRE

WHEN: Thursday 1st May 2025

TIME: 13.45 at the entrance & the tour starts at 14.00

WHERE: Aga Khan Centre, 10 Handyside St., N1C 4DN

Please join us for a private tour of the new Aga Khan Centre at King's Cross - a place of education, knowledge, cultural exchange and insight into Muslim civilisations. The Aga Khan Centre is the UK home for three organisations founded by His Highness Aga Khan IV, the hereditary spiritual leader of the Shi'a Ismaili Muslims.



This building is designed to represent the values of openness, dialogue and respect for different viewpoints. The architecture incorporates a collection of gardens, courtyards and terraces that provides an insight into the diversity and influence of Islamic landscape design around the world and through history. The building was designed by Fumihiko Maki, one of Japan's most distinguished contemporary architects.

Events

The tour will focus primarily on the 5 Islamic gardens which are part of the building (one garden on the top floor with amazing views over London), the library and the art collection.

After the private tour, we'll take a short walk to the café at Kings Place, where a table will be available for us, so we can enjoy coffee or tea with a piece of cake (included in the ticket price). You'll be able to purchase sandwiches and additional drinks if you'd like. You'll also have the opportunity of viewing the various exhibitions at Kings Place.

The price is £18 for members and £22 for guests. Grateful if you could sign up via e-mail to events@anglo-danishsociety.org.uk by Thursday 24th April 2025.

AGM & AMBASSADOR'S RECEPTION

WHEN: Tuesday 13th May 2025

TIME: 17.00 – 20.00

WHERE: The Royal Danish Embassy, 55 Sloane Street, London SW1X 9SR



PHOTO : ANDREW CURTIS

Please join us for the Annual General Meeting at The Danish Embassy. After the brief AGM, we gather for the popular Ambassador's Reception where we will enjoy a few convivial hours amongst friends and fellow members in the Ambassador's official residence. HE Ambassador René Dinesen, Honorary President of the Anglo-Danish Society, is looking forward to welcoming us and treating us to drinks and canapes.

This event is strictly for members only. Please book by contacting Lone Mohr Curtis via hon.secretary@anglo-danishsociety.org.uk no later than Saturday, 3rd May 2025. Please note that we cannot accept any late bookings.

MEMBERS' TABLE

WHEN: Thursday 19th June 2025

TIME: 12 noon

WHERE: L'Escargot, 48 Greek Street, London W1D 4EF

Join us for our Members' Table Lunch event at the legendary restaurant, L'Escargot, in the heart of Soho. This is an opportunity for members and their guests to socialise in lovely surroundings, and a chance to meet other members.

Lunch will consist of a 3-course menu with coffee, and will be served at a long table in one of L'Escargot's private function rooms. There will also be a special invited guest speaker.

The price is £43 for A-DS members and £48 for guests. Wine and drinks are not included. Lunch is expected to end at 15:00.

The lunches will be co-hosted by A-DS Council members, Katie Schwarck and Palle Baggesgaard Pedersen. Do come along and join us. We guarantee that you won't be disappointed.

Please sign up with Katie as soon as you can - events@anglo-danishsociety.org.uk – as there is limited availability. No cancellations/refunds after June 1st.

BOOKING EVENTS

Please check availability and book before making your payments. Further information is also available at www.anglo-danishsociety.org.uk and on Facebook

PAYING FOR EVENTS

After your booking has been accepted, please arrange direct bank transfer payments to the Anglo-Danish Society account:

Bank: NatWest

Sort Code: 55-70-13 Account No. 78325285

Name: The Anglo-Danish Society

Please mark your payment with your name and event for easy identification.

For international payments IBAN: GB43 NWBK 5570 1378 3252 85 and SWIFT: NWBKGB2L (bank fees to be paid by payer's account in order that The Anglo-Danish Society gets the full amount for the benefit of our charity.) Only members can pay by cheque made out to 'The Anglo-Danish Society' and sent to: Mr Alan Davey, Hon. Treasurer, 40 Princes Way, Hutton, Brentwood CM13 2JW.



The Anglo-Danish Society

MEMBERSHIP APPLICATION FORM/BANK STANDING ORDER

Annual Subscriptions		
Individual: £30.00	Family or Partnership: £50.00 (incl. children under 18)	Corporate: £250.00

Pro-rata rates according to calendar quarter you join		
	Individual:	Family
Jan to March:	£26	£44
April to June:	£18	£33
July to Sept:	£11	£19
October to Dec:	£0	£0

I have transferred to The Anglo-Danish Society £ / enclose cheque for the year

Title/s Name/s

Address Post Code.....

Tel/Mobile/s.....E-mail/s

Registered Charity No. 313202

GIFT AID makes every £1 you give worth 25 pence more, at no extra cost to you. If applicable, please tick this box: I am a UK taxpayer and would like the Anglo-Danish Society to reclaim the tax on all eligible membership subscriptions or donations that I make or will make until further notice. I confirm that I pay at least as much UK Income or capital gains tax as will be reclaimed by all charities on my donations in each tax year (currently 25p for every £1 you give) but will advise the Society if and when this should not be the case.

Date Signature.....

For future annual subscription payments every 1st January, please instruct your bank directly to set up a Standing Order or complete below and post signed original form to:

**Hon. Membership Secretary, The Anglo Danish Society, 52 St John's Ave, Old Harlow, Essex CM17 0BB
(hon.membershipsecretary@anglo-danishsociety.org.uk)**

Standing Order to (Name and address of your bank):

Please pay to:

**The Anglo-Danish Society, NATWEST, Tunbridge Wells Branch
Account No: 78325285 Sort Code: 55 70 13
(Swift Code: NWBKGB2L IBAN Code: GB43NWBK55701378325285)**

The annual sum of: £ on the 1st January(year) and on 1st January every succeeding year until otherwise instructed.

Payment reference (please leave blank)

Name

Address

Sort Code Account Number.....

Your Signature (**original, not photocopied!**)