

Into Scandinavian Culture ?

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RESERVATION FOR FEBRUARY

Friday, February 25, 2011, at BJ's Hide-A-Way.

This month, please phone in your reservation to our treasurer

Kris Johnson, at 419-836-7637, by Noon on Friday, Feb. 25.



Worlds Best Restaurant

For those in the know, chef Rene Redzepi's colossal achievement of winning the World's Best Restaurant Award in such a short space of time is no surprise. But just look at the legends he has leapfrogged and you cannot help but think something truly significant is taking place at Noma, Rene's **Copenhagen** restaurant.

Noma is an homage to soil and sea, a reminder of the source of our food. Take his starter of crunchy baby carrots from the fertile Lammefjorden region of Denmark, served with edible "soil" made from malt, hazelnuts and beer, with a cream herb emulsion beneath – you are literally eating the earth!

Great restaurants are a blend of sophisticated cooking, imaginative ideas and respect for ingredients. Noma is more than this. It's an experience that reminds you why some restaurants deserve to be revered, and why we created this list.

Noma is located on the ground floor of a newly renovated 18th Century warehouse in the old Christianshavn district of Copenhagen. The building has one of the best locations in the city:

the very end of a quay in the Copenhagen Harbor, straight across from Nyhavn. The Chef serves up a multi-course dining experience using only fresh ingredients from local Nordic sources. If its not in season somewhere in Scandinavia, he won't serve it.

The trend setting eatery has climbed steadily to its #1 spot, up from third last year, and tenth the year before. Also of note, the Swedish restaurant Mathias Dahlgren is ranked at 25 in the world, up 25 spots from last year.

The S.Pellegrino World's 50 Best Restaurants list is the result of an extensive poll of the world's most celebrated chefs, renowned food critics, leading restaurateurs and well-travelled gourmards. Collectively, they are The World's 50 Best Restaurants Academy.

Noma Awards: Worlds Best Restaurant 2010, Best Restaurant in Europe 2010, and Chef's Choice 2009.

Noma, Strandgade 93, 1401 Copenhagen K, Denmark

—www.theworlds50best.com/awards/1-50-winners/noma

—www.noma.dk

At noma, we wish to offer our personal rendition of Nordic gourmet cuisine with an innovative gastronomic take on traditional cooking methods, fine Nordic produce and the legacy of our shared food heritage. Moreover, we regard it as a personal challenge to help bring about a revival of Nordic cuisine and let its distinctive flavors and particular regional character brighten up the world. **Noma is not about olive oil, foie gras, sun-dried tomatoes and black olives.** On the contrary, we've been busy exploring the Nordic regions, discovering outstanding foods and bringing them back to Denmark: Icelandic skyr curd, halibut, Greenland musk ox, berries and water. In much the same fashion, we continue to look out for new sources of inspiration in Denmark — and in the rest of the Nordic countries. www.noma.dk



Chef Rene Redzepi and his dish of crunchy baby carrots in edible "soil".
LEFT

BELOW

Rainer Juslin, Department Head at the Provincial Government of Åland, Finland, holds a bottle of beer that was retrieved from a shipwreck in the Åland archipelago.

Finns To Revive Beer From 19th Century Shipwreck

ASSOCIATED PRESS

HELSINKI — February 8, 2011

Finnish scientists say they hope to re-brew an old ale after studying ancient beer found in a 19th century shipwreck at the bottom of the



Baltic Sea.

VTT Technical Research Centre of Finland, in Espoo, is to study the contents of the beer to determine what kind of recipe was used in the brewing of the beer and what kind of yeast caused the fermentation process.

"It is very interesting to find out what kind of yeast was used in beer brewing in the early 1800s, and what the beer's quality was like," Annika Wilhelmson of VTT said in a statement. "Was it perhaps very strong and bitter? The role of yeast in beer brewing was not yet fully understood in the early 1800s."

The golden, cloudy drink was among five bottles of beer and 168 bottles of champagne (the BBC says 145) found last summer in a two-masted ship, which apparently sank during the first half of the 1800s during a voyage between Copenhagen and St. Petersburg (Russia's capital at the time), near Finland's Åland Islands.



The wreck and its finds belong to the semiautonomous islands, situated between Finland and Sweden, which hopes to be able to develop a new beer if scientists are successful. "It would be good to get the ingredients so that breweries could re-brew a new product from it," said Rainer Juslin, a member of the provincial Åland government.

Sources: NPR, USA Today, and Newser:

— www.npr.org/templates/story/story.php?storyId=133590070

— content.usatoday.com/communities/ondeadline/post/2011/02/finns-hope-to-brew-new-beer-from-19th-century-bottle/1

— www.newser.com/article/d9l8ocvg2/finns-hope-to-re-brew-ancient-ale-found-in-19th-century-shipwreck.html