



Glogg was discovered in 1846 when Sven Torgersen's 13-year-old nephew, Olaf, accidentally threw a bag of garbage into the open wine cask. Hearing of this, Sven furiously ordered Olaf to scoop out the wine and throw away the cask since he had ruined both. For a scoop, Olaf grabbed the freshly washed Sunday evening coffee pot and scooped out enough wine so that the cask could be easily lifted. The last scoop, approximately half of the pot, was left and put back on the shelf over the stove. This saved Olaf one last trip out to the dry well to dump the remaining wine. Thus that wine remained in the coffee pot.

Later that night, or shall we say in the wee hours of Monday morning, Sven's no-good brother-in-law, Johann, stumbled in with a glass half-full of Absolut still in hand and a flask of Aquavit in his hip pocket. Sven's wife, Fru Torgersen, heard the noise and shouted to her brother: "Johann, have you been drinking again?" The answer came: "Nay, I just fell out of bed—Goot Night!" Before Fru could respond with her "Goot Night" Johann ditched the evidence in the most immediate receptacle. You guessed it...the freshly washed Sunday night coffee pot.

Not too many hours later but still before dawn, Fru Torgersen stumbled into the kitchen to make breakfast for her larger family who would drop by later on the way to the fjord. She picked up the freshly washed coffee pot. For an instant she stood there puzzled by the weight of a two-thirds full coffee pot, but quickly passed it off, when she decided it must be Tuesday. In true Norwegian tradition she tossed in a scoop of fresh grounds on top of the leftover coffee and put the pot on the stove to reheat.

The family poured in an hour later and with few words proceeded with the familiar help your self style of Norwegian meals. Forty-five minutes into breakfast Fru noticed that the men were not leaving for work on the boats. In fact, they seemed to have lost all desire for fishing and work in general now that the conversation had given over to laughter.

About that time Johann limped into the kitchen to find out what all the noise was about. This was Johann's usual time for breakfast but the kitchen

was still crowded. This didn't stop him, however, and he poured a cup of coffee for himself and one for his sister. They found an unoccupied corner of the kitchen and with the first sip Fru asked "What's wrong with this coffee?" Johann's answer was simple and has remained for 142 years: "Next time you make this, leave out the coffee grounds."

Fru named the drink after the sound it made going down Johann's throat...GLOGG! Any resemblance between this story and the truth may be blamed on Milton Heiberg.

If you think you would like to make Glogg, here's the recipe:

For 12 servings

- 12 cups dry red wine
- 4 cups vodka
- 2 ½ cups raisins
- 5 dried figs
- 2 cinnamon sticks
- Peel of one orange, cut julienne
- 20 cardamon pods shelled and crushed
- 1 3-inch piece of ginger root, peeled and sliced
- 10 whole cloves

- 1 pound sugar cubes
- 1 1/2 cups aquavit
- 2 cups blanched slivered almonds

Combine wine, vodka, raisins, figs, cinnamon and orange peel in large pot. Wrap cardamon, ginger and cloves in double-thickness cheese-cloth. Add to pot. Bring just to simmer over medium heat; do not boil. Reduce heat and simmer 10 minutes. Let stand at room temperature 4 hours. Transfer to a nonaluminum container. Cover and let stand at room temperature. (This part can be prepared 2 weeks ahead.)

Bring glogg to simmer over medium heat. Place sugar cubes in large sieve. Ladle enough glogg over sugar to melt allowing sweetened glogg to drop back into pot. Add aquavit. Stir until heated through. Ladle glogg into cups or mugs. Sprinkle with almonds.

