

# VIKING DAILY

Monday, December 1, 2025

**Weather:** Cloudy. 36-43° F / 2-6° C

**Sunrise:** 8:12 AM | **Sunset:** 4:29 PM

## MORNING

### 3:00 AM

**Cast Off!** *Viking Einar* leaves Koblenz for Cologne.

### 6:00–11:00 AM

**Café Breakfast:** Coffee and pastries are available at the coffee station in front of the *Lounge*.

### 6:00–10:00 AM

**Aquavit Breakfast:** A selection of beverages and breakfast items are available on the *Aquavit Terrace*.

### 7:00–9:30 AM

**Breakfast:** Enjoy a breakfast and a choice of dishes cooked to order in the *Restaurant*.

### 9:00 AM

**Welcome to Cologne:** *Viking Einar* arrives in Cologne.

### 9:30 AM–11:00 AM

**\*Shore Excursion: Christmas in Cologne.**  
**Group A, B, C, D, E & L (Leisurely)**  
 Meet your guide outside the ship.

### 12:00 PM

**Lunch:** Join us for lunch in the *Restaurant* or on the *Aquavit Terrace*

## AFTERNOON

### 2:40–4:45 PM

**\*Optional Excursion: Top of Cologne.**  
**Group G**

Please meet your Program Director Emilie in front of the Cathedral. **Tour leaves from city.** No backpacks allowed in the Cathedral.

### 3:10–4:30 PM

**\*Optional Excursion: Historic Cologne Cathedral.**

#### Group H

Please meet your Program Director Emilie in front of the Dom Forum. Dom Forum is the building across the Cathedral entrance. **Tour leaves from city.** No backpacks allowed in the Cathedral.

### 4:30 PM

**Enrichment Lecture: Germany Today.** Join our guest lecturer Marcus Pohl in the *Lounge* as he discusses the daily life of a modern German citizen, covering topics such as average salaries, taxes and housing prices; education and the public transportation system; and cultural idiosyncrasies. Alternatively, you may watch the briefing on your stateroom TV.

### 5:30 PM

**Live Demonstration:** Learn how to make Christmas Cookies and decorate gingerbread in the *Lounge* with our Chef Russ.

## EVENING

### 6:00–6:45 PM

**Drinks & Live Music:** Join fellow guests for a casual get-together in the *Lounge*.

### 6:45 PM

**Port Talk:** Program Director Emilie invites you to the *Lounge* to find out about tomorrow's excursions and events. Alternatively, you may watch the briefing on your stateroom TV.

### 7:00 PM

**Dinner:** We invite you to join us for dinner in the *Restaurant* or on the *Aquavit Terrace* which will open 15 minutes after the *Restaurant* hours.

### 9:00 PM

**Evening Entertainment: Christmas Sing Along:** We welcome you to the *Lounge* for traditional advent carols, as well as some old favorites performed by your *Viking Einar* staff. Or, enjoy an after-dinner drink with music featuring our onboard musician Tiago.

### 11:00 PM

**Cast Off!** *Viking Einar* leaves Cologne for Dordrecht, Netherlands.

*\*Please bring your personalized ticket, the audio receivers and earpieces from your stateroom with you.*

## *Viking Einar*

### Contacts

Reception: +49 152 225 80 835

Program Director: +49 152 225 82 420

**Ship Location:** Viking 0,

## CRUISE CERTIFICATES - AN EXCLUSIVE OFFER ONLY AVAILABLE ON BOARD

Purchase a certificate and apply it toward a new booking. **\* Receive a \$200 certificate** toward another Viking itinerary **for just \$100.** See Guest Services for more details or to purchase your certificate.

\*Certificates, which are only redeemable after the current voyage ends, may be applied toward new bookings only, are limited to ten per guest with a maximum of one per person (two per booking), and may be transferred if the recipient's full

### Shipboard Account

Your shipboard account can be accessed via your stateroom TV or the Viking Voyager app by navigating to the “Onboard Account” option. We kindly ask that you check this information and direct any inquiries to Guest Services in a timely manner.

### Settling Your Shipboard Account

Please note: if you have already provided your credit card information, we will use it to settle your account. If not, please visit Guest Services at your earliest convenience. You will need to settle your account prior to disembarkation.

## The history of Christmas ornaments

The first Christmas tree is believed to have been erected in Freiburg, Germany, in 1419 and decorated with sweets and nuts. By the 16th century, German church plays were known to feature evergreen trees festooned with nuts, berries, apples and candles, a practice which soon came to be replicated in people’s homes both in Germany and across Europe. German settlers in the United States continued this custom in their new home, adorning their trees with popcorn, paper and metal foil in addition to the usual trimmings. During the 16th century’s latter half, the first known hand-blown glass ornaments, called baubles, were produced in Lauscha, Germany. Though these surged in popularity during the 1800s they were not seen as a commercially viable commodity until 1848, when an engraving was published featuring Queen Victoria and her German husband, Prince Albert, placing ornaments on a Christmas tree. In response, American entrepreneur Frank Winfield Woolworth began importing lead and glass baubles from Germany to sell in his eponymous department stores. These proved to be a massive hit, and over the ensuing decades ornaments began to be mass-produced in regions such as Japan and Eastern Europe. Today, these decorations are an integral component of Christmas celebrations across the globe.

## Unwrapping the candy cane legacy

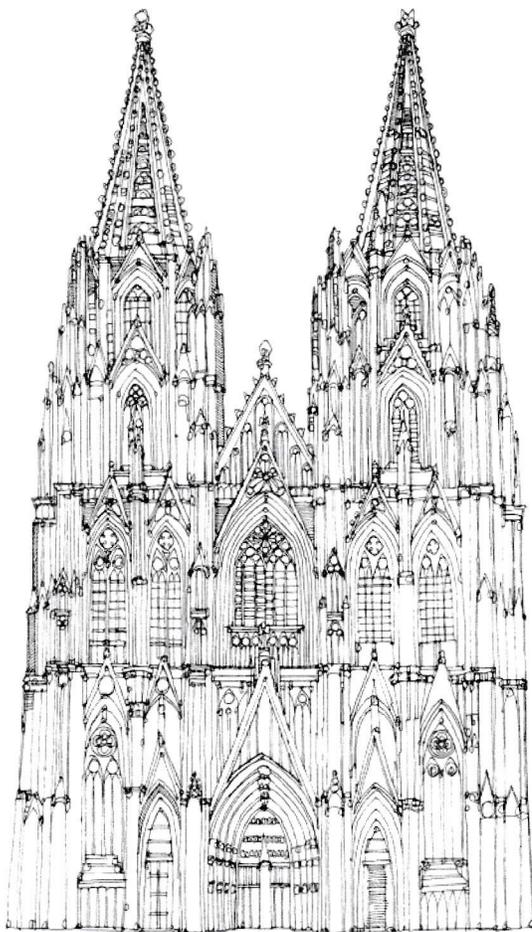
With their cheerful red-and-white pattern and distinctive curved shape, candy canes are a ubiquitous holiday treat served at parties and adorning Christmas trees throughout the festive season. However, the candy canes we know today did not always look this way.

The first candy cane was a Christmas tree candy—which was originally a straight stick and solid white in color—and used as a Christmas tree decoration alongside cookies and other foods in European homes. By the 17th century, however, the sugar sticks were bent into the shape of canes. Historians believe this change had a religious connotation, as it was intended to mimic a shepherd's staff.

Ultimately, the credit for the confection’s new shape goes to a choirmaster at Cologne Cathedral in Germany. He was known for passing out all-white candy canes to children to keep them quiet and occupied during nativity services.

Over time, new variations of the beloved confection emerged. By the mid-1800s, a German immigrant introduced curved candy canes to America. By the early 1900s, the sweet became associated with Santa Claus and the North Pole, as they all shared the same color scheme. Yet it was not until the early 20th century that the first red-and-white-striped candies appeared. This pattern may also have been influenced by the classic barber shop poles of the time. Around this same time, candymakers began adding peppermint and wintergreen flavors to their confections.

Candymaker Bob McCormack was the first American producer to gain fame for his candy canes through his Albany, New York-based business, Famous Candy Company. Mr. McCormack cast his oldest child, daughter Anna Louise, in Famous Candy Company’s ads. Meanwhile, his brother-in-law, Gregory Keller, invented a machine to automate candy cane production, which allowed the company to mass produce the confection. The company’s continued growth and success made it one of the few candymakers to survive the Great Depression. Today, Mr. McCormack’s company is known simply as Bobs Candies (*without* an apostrophe) and remains the largest manufacturer of striped candy in the world.



Cologne Cathedral

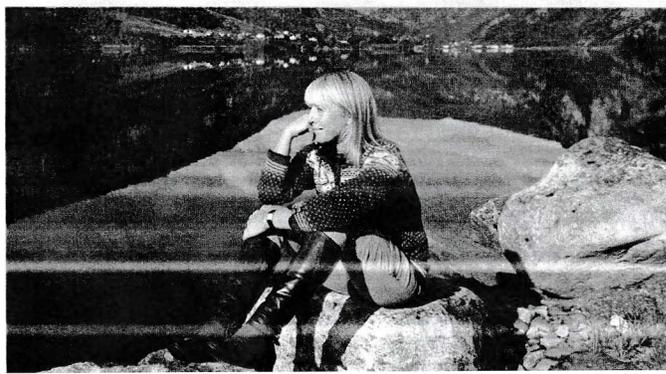
## Cologne, Germany

An intriguing mix of old and new, Cologne reveals its Roman heritage in its city layout and the ancient ruins that lie scattered through the town. Cologne's modern plazas and Hohe Strasse, a pedestrian-only shopping zone, host welcoming shops, enticing restaurants and, of course, Cologne boutiques. Of particular note is the city's 14th-century cathedral, a stunning example of Gothic artistry and a UNESCO World Heritage Site. Spared Allied bombs during World War II, the cathedral's imposing twin spires are visible for miles; stained glass windows fill the interior with brilliant colored light. Its 509 steps lead to a 312-foot platform with astounding views.

### *Discover the* PERFECT MEMENTO

Be sure to visit our onboard shop featuring signature Viking keepsakes, including books and jewelry.

**To learn more, visit the onboard shop or contact Guest Services.**



## Food for thought: Raclette

The enticing aroma of traditional dishes brings warmth and joy to gatherings during the Christmas season. Among these cherished culinary delights is raclette, a warm cheese dish that embodies the spirit of togetherness and indulgence.

Originating from the Swiss Alps, raclette is both a type of cheese as well as a dining experience. The name "raclette" comes from the French word *racler*, meaning "to scrape," which perfectly describes the method of serving this dish. Traditionally, a wheel of raclette cheese is heated with an open flame, and the melted part is scraped over or near pieces of bread, meat or vegetables on diners' plates.

The history of raclette dates back over 700 years, when it was known as *Bratchäs*, meaning "roasted cheese." It was first made in the canton of Valais, home of the Matterhorn, in southwestern Switzerland. Shepherds and farmers would place a block of cheese by a hearth or campfire, allowing it to soften before scraping the melted cheese onto bread, sausages, turnips, onions or pickles. This simple yet hearty meal was easy to transport and provided much-needed sustenance in the harsh alpine environment.

Raclette is frequently a centerpiece of festive celebrations across Europe. Family members and friends gather around a special raclette grill that is often placed at the center of the table, enabling all participants to engage in the cooking process. Raclette is also commonly found at Christmas markets, particularly in Switzerland. The rich, creamy cheese and hearty sides are perfect for warming up on a chilly evening.

The preparation of raclette is delightfully simple. Slices of raclette cheese are placed on small pans, known as *coupelles*, and then slid under the grill to melt. Once the cheese is golden and bubbling, it is poured over traditional accompaniments, including boiled potatoes, pickles and cured meats. Additionally, mushrooms, bell peppers and onions can be included, and may be grilled with the cheese. The combination of the melted cheese along with the tangy and savory sides results in a blend of flavors that is both satisfying and rich.

Raclette is appreciated not only for its taste but also for the way it encourages people to come together. Sharing a meal, cooking together and enjoying each bite helps foster a sense of community and connection during the holidays.



*Today in History*

## DECEMBER 1

**1955**

African American Rosa Parks is arrested in Montgomery, Alabama, for refusing to give up her bus seat to a white man.

**1990**

The two ends of the Channel Tunnel, or Chunnel, are connected, linking Great Britain with the European mainland for the first time in 8,000 years.

**BIRTHDAY: 1760**

Marie Tussaud

*French artist; known for creating human figures out of wax & establishing the museum that bears her name. (d. 1850)*

**BIRTHDAY: 1945**

Bette Midler

*Award-winning American actress and singer, best known for her roles in *Beaches* and *The Rose*.*



## NAUTICAL TERM

*– of the day –*

### ABOVE BOARD

This is anything on or above the open deck. If something is open and in plain view, it is "above board."

