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the

INLNA Newsletter

Fréttabréf

Happy June 17th, July 1st and July 4th



Heilsum þorra hæverskum
hér á borðum vorum.
Hann er drengur hugrakkur
Hreystifenginn aflammur.

(Let us honour Thor with our
feast tonight, for he is a
brave man, of stout heart and strong arm.)

INLNA Newsletter is published four times a year!

Submission Deadlines

- The 20th of...
- ✓ March
 - ✓ June
 - ✓ August
 - ✓ November

Next Edition

September 1, 2021

Send stories, events & inquiries to:

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President's Message

Stefan Jonasson

For the second year in a row, summer is unfolding differently than we would have expected – or liked. Nevertheless, it does feel like we're in the home stretch of battling the coronavirus pandemic and that this coming autumn will see a slow but steady return to what we're accustomed to thinking of as normal. Still, we can likely expect more dust and heat in this final lap.

Despite the limitations we've faced, the Icelandic National League of North America was able to host a successful virtual convention in May where we conducted our annual meeting, received greetings from dignitaries, heard four presentations (one marking the 50th anniversary of the return of the ancient manuscripts, in which we all caught a glimpse of the *Codex Regius*), honoured this year's award recipients, and ended the day with a fun presentation on Icelandic tourism and beer. It was a long day, even though the range of offerings fell short of what we'd experience at a normal convention. Our clubs have been creative in offering programming online, too, such as the Icelandic Canadian Club of Toronto's *Saga Connections* webinars and the Icelandic Canadian Frón's film nights.

Local groups celebrated Iceland's national day online, as best they could, and Íslendingadagurinn in Gimli is planning a hybrid celebration this year with online offerings and such in-person events as public health orders may allow at the beginning of August. Everywhere, our clubs and other cultural organizations have shown resilience and flexibility. And now the time has come to begin looking forward to our return to regular programming, step by step. I'm confident of it.

"The day of joy and good fortune has arrived," wrote President of Iceland Guðni Th. Jóhannesson on the last Saturday in June, as Iceland lifted its domestic health restrictions. "But we must still remain alert," he cautioned. Our own day of joy and good fortune is not far off, I believe, as more and more people become fully vaccinated and we can return to the activities we've missed so much for nearly a year and a half. We, too, will need to be careful – and many of us will be hesitant at first – but I am already imagining fall dinners, *jólasveinar*, and *Dorrablóts* in the New Year.

At the same time, I hope that some of our online events continue. *All Things Icelandic* will return in the fall and carry on throughout the coming year. *INLNA Reads* proved to be perfectly suited for online delivery and this virtual reading club will continue and thrive. So even as we welcome the restoration of activities and events we have known and loved, we have learned how to do some things differently and imagined new things we hadn't thought possible, so some things will change for the better because of what we have lived through. "I know what I have experienced, and I know what it has meant to me," wrote Vilhjálmur Stefánsson at the conclusion of his autobiography. One day, I believe, we will look back in that same spirit on this difficult year and a half and cherish what we learned from the experience.



Íslendingadagurinn 2021 - A Hybrid Celebration

As the COVID-19 pandemic continues to affect our ability to host a full in-person festival, the Icelandic Festival of Manitoba is planning to celebrate Icelandic culture and heritage this year through a series of virtual, hybrid, and potentially – limited in-person events.

ISLENDINGADAGURINN

Bettyjane Wylie

I've been able to pronounce that for 82 years. It was a while before I could spell it.

I spent every summer of my childhood in Gimli, Manitoba, in a cottage one door away from my immigrant Icelandic grandparents' home on Third Avenue. You could say that I know all about Icelandic Celebration Day (The ICELANDIC FESTIVAL). Wrong. I was a kid, and all I remember is that some time back then I ran in a three-legged race, lost, and never did it again.

My cousin Lorna (Tergesen, née Stefanson) grew up in Gimli and she remembers a time when the Gimli Park was surrounded by a fence and people were charged admission to enter. We both remember the stone pillars at the entrance and a plaque commemorating a royal visit, but disagree on whose visit. She thinks it was the Earl of Athlone and I think it was King George VI and Queen Elizabeth. Lorna is right. By that time the event had moved to Gimli, in 1932, the year after I was born. We're both still here.

Astonishing, really, that the town of Gimli, population 2,246 (2016 Census) should continue to host some 40,000 people who attend Isleendingadagurinn annually, until Covid19 raised its ugly head. We live in hope.

Old-timers, i.e. the original immigrants, prepared for the Festival but as time went on younger volunteers backed away because they couldn't speak Icelandic. They helped when translation was no longer a required skill. The actual events (speeches, poetry, toasts, etc.) were still in Icelandic. That, too, would change.

By the time I was invited to give the Toast to Iceland I was grown-up but I couldn't speak Icelandic—one of the biggest regrets of my life. I heard the voices and my accent was perfect, but understanding eluded me.

I learned the food, though.

The Food Issue



Icelandic Canadian
club of toronto

We celebrated Iceland's National Day on Sunday, June 13th with a virtual picnic.

MUSTARD DILL SAUCE (Gravlax Sósue)
 ¼ Dijon mustard mixed with ¼ cup liquid honey
 A few drops of olive oil and a bunch of fresh dill

A perfect match for gravlax, good for potato salad too.

THE LEIF EIRIKSSON ICELANDIC CLUB, CLAGARY FJALLAGRASAMJÓLK--LICHEN CUSTARD

from the recipe book published in 1988 by the club

- 40 g fjallagrös
- 1 1/2 litres milk
- 1 tsp salt
- 1 tbsp brown sugar



Wash the grasses in cold water and clean away any pieces of moss. Boil the milk and add the grasses. Cook for 5 minutes. Add salt and sugar. If this is boiled a bit longer, the milk thickens. Serve as a dessert or with sour blood pudding or with red currant pudding.

This recipe and others are from Margrét Geppert, who added information about the main ingredient: “Fjallagrös” or mountain grasses--really lichen that grows on top of moss in mountainous areas in Iceland. It was usual for entire families to go and pick these (að fara til grasa) on damp spring nights. It is quite likely that these lichen played a large part in preventing scurvy in bygone years. Fjallagrös can be picked, dried and kept all winter. They can be added to all kinds of milk dishes and to blóðmor, and used in baking.” Margrét Geppert, born in Iceland.

Permission to quote her mother was given by Margrét's daughter, Ingrid Geppert. Margrét contributed 34 recipes to the booklet. “She was the life blood of this club for many years. We learned a lot from her cooking, baking, crafts etc. I went hiking with her several times and she knew every plant in the mountains as well as the animals.”

Margaret Grisdale, The Leif Eiriksson Icelandic Club, Calgary



ICELANDIC CANADIAN FRON

The Scandinavian Centre in Winnipeg newsletter featured pancake recipes from the five Nordic countries in its March-April issue. The recipe below was the Icelandic Canadian Fron's submission. No doubt many readers will have a similar recipe.

Pönnukökur (Icelandic Pancakes, Crepes)

2 eggs	1/2 cup sour cream or buttermilk
1/3 cup sugar	1 1/2 cups sifted all purpose flour
1/4 teaspoon salt	1 teaspoon baking powder
1/2 teaspoon vanilla	1/2 teaspoon baking soda
1/2 teaspoon cinnamon	2 cups sweet milk

Beat eggs, add sugar, salt, vanilla and cinnamon. Combine and sift flour, baking powder and soda.

Add sour milk or buttermilk and sifted dry ingredients to egg mixture, mix until smooth. Gradually stir in sweet milk. Fry both sides.

To bake: use hot lightly-greased griddle. Preheat griddle, then lift off the heat while you pour about 1/5 cup batter on it. Re-grease pan lightly with butter each time. Makes about two dozen. Spread with icing or brown sugar and roll. For a more formal dessert, instead of rolling, spread a thin layer of jam on the pancake, add a dollop of whipped-cream, fold in half and then in half again.



The recipe above is from “Our Favorite Icelandic Recipes” cookbook published by the Jon Sigurdsson Chapter of the IODE. The same recipe appears in “Cooking With Lögberg-Heimskringla” published by the Lögberg-Heimskringla in 2009. The best pan to use is one made in Iceland—it’s a heavy 8-inch shallow skillet. It’s a must for every Icelandic Canadian kitchen!



Note: When I made this Pönnukökur recipe I had a hard time making the rounds—had to patch them together. It looked a little messy but tasted fine. (Amma says “Try again”.) It was much easier to cut the next day after the jam and whipped cream filling had soaked into the layers. This recipe was taken from the recipe book **The Culinary Saga of New Iceland** by Kristin Olafson-Jenkyns; this book is a great resource. DAWN HJALMARSON

Gunnthora Gisladdottir’s Kanelterta

(adapted by Elva Jonasson)

3/4 cup margarine
 3/4 cup sugar
 1 1/8 cup flour
 1 tsp. cinnamon
 2 1/4 cup whipped cream

1. Half melt the margarine and mix well with sugar
2. Add the flour and cinnamon to the sugar and margarine mixture and blend well together
3. Divide the dough into eight layers and spread on waxed paper in eight-inch rounds. (I turn layer cake tins upside down and spread the dough on the wax paper.)
4. Bake the layers at 350 F. Watch carefully because the batter burns very easily.
5. Shortly before the cake is to be served, spread whipped cream between each layer. It is nice to have a little raspberry or apricot jam between some of the layers in addition to whipped cream. The top layer may be covered with a chocolate glaze or icing with a fancy garnish of whipped cream as well. (For chocolate glaze or icing: melt milk chocolate bar with a little cream or milk.)

The Icelandic Canadian Fron and the Jón Sigurðsson Chapter IODE celebrated the 77th Anniversary of Iceland’s Independence Day on Thursday, June 17th. Due to Covid-19 limitations, a gathering at the Jon Sigurdsson statue on the grounds of the Manitoba legislature was not possible. A virtual program, that can be seen at www.icfron.ca, was put together. As part of that program, Ambassador Gudmundur Arni Stefansson brought greetings. In his address he noted that it is only a lifetime since Iceland regained its independence. He indicated that June 17th was a day to thank the pioneers who kept alive strong ties to the old country. He is looking forward to the lifting of Covid-19 restrictions



Goodman Writers' Grant

A grant of \$4,000 is available to assist an emerging writer, administered by the Canada Iceland Foundation and offered through the Icelandic Connection journal. Subject of the work must be about the Icelandic-Connection presence, its history or otherwise be related to the author's connection to an Icelandic and/or Icelandic-North American theme. This grant will be awarded in each of the five years, 2021 to 2025.

The 2021 award will be accepting submissions until Friday, October 1 at 4PM CT, with the award recipient notified by December 1, 2021.

The work must be written in the English language with the intention of publication and can be in the style of the writer's choice (novel, treatise, collection of poems,

historical documentation, etc.). There are no criteria around word count, but the writing should be of a length appropriate for the style and content. If the work is longer than a novella, it is suggested that a representative chapter be submitted for the application.

The work must be unpublished at the time of application and the writer should provide clear intentions of the publication plans for the piece. The work may be completed or uncompleted, but if uncompleted, the author should provide sufficient content to clearly demonstrate the character of the finished work. The grant recipient should be prepared to provide acknowledgement of the grant support upon publication.

This grant would not be possible without the generous support of Dr Ron Goodman.

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