

# LEIF EIRIKSSON ICELANDIC CLUB OF CALGARY NEWSLETTER



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Scandinavian Centre,  
739 – 20<sup>th</sup> Ave. NW,  
Calgary, AB, T3M 1E2, Canada  
Phone (403) 284 1620,  
<http://www.inlofna.org/Calgary>



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## FALL FEAST

Gwen Mann

Autumn in Iceland, - the rural areas have the huge job of bringing the sheep from the highland where they have grazed all summer. There are more sheep than humans so this is a cooperative effort. At the end of this round-up or Rettir, there is a feast and a social gathering with food, drink and lots of socializing.



As we celebrate Canada's 150<sup>th</sup> Birthday this year, we give thanks for all the people who worked to make this country one of the best places to live. We also give thanks to our ancestors for the many blessings we enjoy today.

Join us as we celebrate our **Canadian/Icelandic Culture**, with food, drink and socializing. **This year Snorri participants** will share their Icelandic experiences.

**WHERE:** Scandinavian Centre, 739 – 20<sup>th</sup> Ave. NW, Calgary, AB

**DATE** Saturday, September 30<sup>th</sup>, 2017

**DOOR OPENS** 5:00 p.m.

**PROGRAM /DINNER** – 6:00 p.m.

For catering purposes please email Gwen Mann at [ldgomann@gmail.com](mailto:ldgomann@gmail.com) or call 403 – 242 9714 if you wish to attend.

Entry price at the door:

LEIC Membership – Adults \$15.00, children 12 and under \$10.00, under 5 free.

Non-Members - \$20.00, Children \$10.00, under 5 free.



On September, 16th there will be another Library morning at the Scandinavian Centre from 10 a.m. to 12 noon.

Christine Stuart-Smith will be available to help you select an Icelandic book to enjoy.  
Most of the library books are in English.

Come for a few minutes or spend the morning and enjoy coffee and a visit with other members.

## LEIF EIRIKSSON ICELANDIC CLUB OF CALGARY NEWSLETTER

### President's Message – Lorie Dobson



We have had a successful first half of 2017 with many LEIC activities. Our Sumardagurinn Fyrsti was a great success with our special guest, **Dr. Marguerite Nering**. Many thanks go to **Margaret Grisdale** and her committee for all their work in organizing the evening. **Our Senior Luncheon** was well attended and enjoyed by all, thanks to **Marg Finnson** for organizing and to those that volunteered to work and donate food for the event.

In June we celebrated **Icelandic Independence Day** with the Edmonton and Markerville Clubs. **Gwen Mann** helped organized this event on behalf of our club. This was our first chance to meet and greet our Icelandic youth visiting as part of the Snorri West 2017 program, - **Guðmundur Vignisson, Egill Sveinbjörnsson, Lína Dóra Hannesdóttir, Marta Maria Halldorsdóttir and Sandra Björg Ernudóttir**.

On July 1st it was our turn to play host to the Icelandic Youth. Our committee headed by **Stan Johnson** kept the young people busy for the week enjoying a trip to Banff as well as the Calgary Stampede. Thanks to Margaret Grisdale who looked after the accommodations for our guests and to **Natalie Wirth** who spent the week with our guests ensuring everyone had an enjoyable time. **Gwen Mann and Shannon Wright** were also on the committee.

So now we are into our upcoming events for the fall and hope everyone will take time to mark their calendars and come out and support our cultural events. **September 16th** we will have another Library morning at the Scandianvian Centre from 10 to 12. **Christine Stuart-Smith** will be available to help you select an Icelandic book to enjoy. Come for a few minutes or spend the morning and enjoy coffee and a visit with other members.

**Our Fall Feast is Saturday, September 30th**, which is well into the planning stages by **Gwen Mann**. If you can volunteer to help or donate, please ensure you give Gwen a call at 403-242-9714.

This year we were pleased to sponsor three southern Alberta youth on the Snorri Program. These young adults were able to spend time in Iceland learning more about their culture and connecting with relatives. **John Woolaver, Cassidy Newfield and Nicole Baker** will be at our Fall Feast to give a presentation on their trip.

We will be having our “Vínarterta“ bees in preparation for the Scan Centre Bazaar to be held on November 12th. If you can host a cake making session or come and help please contact **Lois Yasinko, 403-932-8863**.

**Our Yultide Party is set for November 25th** which is the highlight of our year for all of our LEIC members. We look forward to seeing everyone out at our various events.

### ICELANDIC DAY CELEBRATION IN MARKERVILLE, ALBERTA

**Tannis Johnson**

On Saturday June 17, 2017 Markerville Alberta hosted the Icelandic Independence Day celebrations. The event was co-sponsored by the Leif Eiriksson Icelandic Club of Calgary, The Icelandic Club of Edmonton and the Stephan G. Stephansson Icelandic Society of Markerville. It was a beautiful sunny day with a large turnout of people looking to participate in the festivities.

The afternoon kicked off with races for all ages, including foot races, sack races and the three legged race, with ribbons awarded to all. Following the races, the **Sons of Fenrir** put on an elaborate demonstration of the combat and fighting skills of ancient Norsemen. The children that were present were happy to try out their newly acquired sword fighting skills using rubber swords. Following the presentation, ice cream was served while the younger kids enjoyed rides on the mini train. After the family events in the field, participants joined up at the Fensala hall for the indoor portion of the program. Following introductions and the national anthems of Canada and Iceland there was a variety of musical selections presented and performed. Outgoing 2016 Fjallkona, **Marg Finnson** crowned incoming 2017 Fjallkona, **Della Branson** who was accompanied by her princesses **Diana and Naomi Kure**. This year, there was also an introduction to five visiting Snorris from Iceland that had arrived in Canada the evening prior to the event.

The day was completed with a fantastic potluck supper that featured a huge variety of foods prepared and brought by participants. It was a day enjoyed by all and we look forward to next year's celebration.

### INL CALENDARS ARE AVAILABLE NOW

The theme this year is “**People and Places in NA**” **You've probably never heard about but should know about**. Call Marg Finnson at (403) 289-9827 or Donna at the Scan Centre (403) 284-2610, price is **\$10.00**.

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## UPCOMING EVENTS

|                |                            |
|----------------|----------------------------|
| Sept. 16, 2017 | Coffee time in the Library |
| Sept. 30, 2017 | Fall Feast                 |
| Nov. 25, 2017  | Yuletide Event             |
| Jan. 28, 2018  | AGM                        |
| April 21, 2018 | Spring Dinner              |
| May 24, 2018   | Senior Luncheon            |
| Sept. 29, 2018 | Fall Feast                 |
| Nov. 24, 2018  | Christmas Party            |

## LEIC Bazaar November 12 2017

It has been suggested that we return to the Scan centre. It is too much work.

So we will stay with our Homes- Vínarterta Bees and we need all the help we can get.

We have 3 sets of 8... 9x9 pans.

**Lois Yasinko, Cochrane 403 932 8863:-**

-Will probably have Vínarterta Bee every Wed. in Oct. Many of you have been to my home and we do have Fun. We make 6 cakes starting at 10am, have Lunch and are gone by 2 p.m.

**Gwen Mann Artist Ridge 403 242 9714:-**

-Will host another session - maybe in October.

**Shelley McReynolds Woodlands(SW)**

**403 474 4799**

-Consented last year. Probably in September

**Karen Gummo (Charleswood, NW) 403 284 0747**

-Consented to host this year.

Date undecided - September or October.

Please consider which of these people you could help. Give a phone call and save someone needing to call you. When you do volunteer, consider taking a cake home with you to mellow in your fridge for 3-4 days. Then when the cake is ready to be trimmed - cut in 1/2 and wrap ready for sale. This is a lot of work if left for the hostesses to do. Please bring a cookie sheet to put the cake/cakeboard on and a tea towel to cover.

Another thought - If you cannot help with cake, please consider processing the prunes ready for any of the above homes. Costco-Sunrype Prunes 1.6Kg. - close to 3 lbs. - the price has gone from \$7.99 to \$11.49. You can donate or be re-imbursed as you all know, while we love vínarterta, it is labor-intensive. We need more products for our sale table or consider baking brown bread, pönnokukur or kleinur.

**Bless Bless Lois**

## VÍNARTERTA

In 2009 we changed the format for producing vínarterta. Previous to this we would have a vínarterta Bee at the Scan Centre. This has been tradition to make "Icelandic Christmas Cake" for the Bazaar and the Christmas party in November. It was planned to have vínarterta Bees in individual homes in an attempt to produce a better quality cakes. Five homes were involved and we produced the same amount of cake by making smaller cakes. We now have 3 sets of 8...9X9 square pans. If you have never made vínarterta, it is an interesting experience. There are some videos, but they are long.

The preparing of the prunes is the hardest job. Buy pitted prunes. Costco has large packages - 1.6Kg. This is close to 3lbs. Cover with water to the top of the prunes. Not too much water, but enough.. Bring to a boil for 10 minutes and let stand until cool. Put through a Food Processor or Food Chopper. Add sugar, cinnamon and water (juice from cooking) to make a soft filling. Prunes can be prepared ahead of time and will keep in the fridge (like jam).

The recipe for the **Cake** most commonly used is as follows:

1 Cup Butter  
1 1/2 cups white sugar  
2 large Eggs  
2 Tbsp. Cream  
4 Cups of flour  
1 tsp of Baking powder  
1 tsp almond extract  
1tsp of Cardamom(optional) we use Cardamom

### **Prunes (as above)**

1.6 Kg Pitted Prunes 1600 Grams  
1 1/2 Cup of sugar  
1 Tbsp. of Cinnamon  
1 1/2-2 cup of water(juice)

Mix and heat till sugar dissolved. I do this in the Microwave and add to the prunes.

### **Method**

Cream Butter, add sugar gradually and eggs one at a time. Add flavoring and cream. Sift dry Ingredients and work into first mixture.. Knead in all the flour and divide into 6 parts. If using a round pan, you can use your hand to pat dough into place. If using square pan, you can roll between 2 pieces of parchment paper or press into the pan using small rolling pin or a straight edge glass. Bake in 350o oven for 9-10 minutes. Watch carefully as the edges can burn. When baked turn out on a tea towel to let cool before layering together with the prune filling. Total cake height should be about 2 1/2 -3Inches. When cool, let stand in fridge for 2-3 days, covered with wax paper and a damp tea towel. Cake will soften. Then you can trim the edges and cut as desired. I find the electric knife works well. Usually we cut the 9X9 cake into 2 portions for sale. As a finishing touch some people ice the cake with an almond/vanilla flavoured butter icing. If you are making the cake for the Club, you will be reimbursed.

**Good Luck Bless, Bless**

**Lois Yasinko eyesinko@telus.net**

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## PHOTOS FROM MARKERVILLE

Gwen Mann and Margaret Grisdale



LEIC bus to Markerville



Sack race



Races with Vikings



Tannis Johnson with grandson



Vikings demonstrate swords



Children win sword fight



Snorri west girls



Markerville Fjallkona Della Branson



Calgary president Lorie Dobson giving greetings from Calgary

## PHOTOS OF SNORRI WEST

Karl Torfason and Natalie Wirth

Snorri West Reception



Sandra, Egill, Lina, Marta, Gudmundur



Happy Birthday Gudmundur, Lina



Snorri west reception



At the Stampede



At the Zoo

Dinner at Banff



At Lougheed House



Farewell to the Snorri West group here at the Scan Centre July 8, 2017