



The Icelandic Canadian Club of British Columbia

NEWSLETTER

April 2014

XLVI:iv

Nordic Cultural Weekend

Sponsored by the Scandinavian Community Centre, 6540 Thomas St, Burnaby

April 12 & 13, 2014

Class Fee \$10 per day (free for kids and teens but must register)

Pre-ordered Lunch 12 to 1 pm, \$5 pp per day

Please register in advance. Class sizes limited. Some classes are SOLD OUT but you can waitlist.

Registration forms & class schedule online www.scandinaviancentre.org.

Questions? sonjabusch@hotmail.com

Class choices include:

- 2 day class in Swedish Kubits Folk Art painting/Norwegian Rosemaling by Aaslaug Boulier, or
 - 1 day classes in Nordic Woodcarving by Anita McGinnis, or
 - Finnish baking (Pulla bread & Pannukakku) by Tauala Venalainen, or
 - Hardanger Embroidery - (Beginner or Advanced) by Bea Jacobsen & Thelma Lysne
- 1/2 day classes in Swedish Baking (Cinnamon Apple Cake & Cinnamon Cookies) by Sandra Benholm, or
 - Card Weaving (Nordic sweater braid), or
 - Danish Baking (Aebleskiver) or Danish Openfaced Sandwiches by Tina Taylor

Not taking a class? or before or after your classes, enjoy these other activities:

- Free drop-in Craft area for kids & adults - paint wooden easter eggs or mini wooden folk costume dolls
 - Mid-day demonstrations of Icelandic knitting & Wool Spinning & Weaving
 - Enter the Nordic Meatball Challenge to be judged Saturday 12 April; rules online
- Bring your instrument & join the Music Jam with Spelmanslag from 2 to 4 pm Sunday afternoon

Visit the "HomeFront" exhibit in the Hall both days 11 to 4

with displays and stories, photos, videos of home life during WWII

Showings of the "Bomb Girls" at 12 noon, 1 pm & 2 pm |

Iceland Occupied by Allied Powers



Don't miss:

4 pm Saturday, a presentation

"At Home in Wartime"

with stories, music & songs

KRISTMANSON, Lawrence W.

August 5, 1932—February 18, 2014

Kris passed away peacefully and will be lovingly remembered as a wonderful father, husband, an engaging friend and an exceptional artist. His family and friends will miss him and bid him a fond farewell.



NORMAN, Gudrun Johanna

October 17, 1926—March 8, 2014

With great sadness, the sudden passing of Johanna is announced. She will be greatly missed by her husband, Jack, her children Josie (Rick), Arni (Tina), Norma (Marc), Lily and Randy, her 11 grandchildren and 7 great-grandchildren. She was predeceased by her son Brian (Gale).

ScanSports—Floorball Fridays!

March 14, Apr 25, and May 9th, 7-8 pm
at the **Fortius Sport & Health Center** on
Kensington Ave in Burnaby.

Equipment and instruction provided by the North Shore Floorball Association so all you need are running shoes to play - beginners and experienced players welcome! Afterwards we'll head down the street to the Scandinavian Centre, which will be open for you to enjoy a social beverage.

A SunRun Team has been entered in the upcoming Vancouver street run.

ScanSports needs more committee members to help organize events - join us for meetings on the first Thursday of every month at 7pm, check the website or email scansports@gmail.com for more info!

For additional information, contact Karina Ramsay - klramsay@hotmail.com

Farm Holidays in Iceland—Check out our website www.farmholidays.is for great variety of accommodation in the countryside – farm-stay, charming guesthouses, comfortable country hotels or cosy self-catering cottages all around Iceland. Book on your own **ONLINE** or contact us at the office for assistance in putting your ideal visit together, whether it be a self-drive tour or a tailor-made group tour. We also have a **guided heritage tour** this summer, visiting most of the main sites of Iceland while the focus is on the migration from Iceland to North America during 1870-1914 and its history.

For webcam view to Iceland visit: <http://www.livefromiceland.is/> - Jónas Þór and Sandra

Scandinavian Community Centre Annual General Meeting

April 17, Thursday, 7pm

6540 Thomas Street, Burnaby, BC

- Consider the reports of the Directors
- Consider the Financial Statement for the year ended December 31, 2013
- Resolutions
- Elect Directors for the coming year.
- Transact such other business as may properly come before the meeting.

Agenda for the Annual General Meeting has been posted at the Scandinavian Centre.

Membership - If you haven't joined, do it now.

Families, Couples, Singles are \$25 per year.

Give a gift of membership to a daughter/son, a grandchild, a relative or friend. Your membership *is important to the club.*

ICCBC, c/o Scandinavian Centre, 6540 Thomas Street,
Burnaby, BC V5B 4P9

The cost of postage increased substantially on April 1st from 63¢ to 85¢ if purchased in bulk, otherwise to \$1⁰⁰ per letter. This presents a blow to club finances and we are asking you to consider receiving your newsletter via email. It comes in color, and can be printed at home if you are a 'print' person. If in agreement, send an email to: gusta1@telus.net. Thank you for your consideration.

95th Icelandic National League of North America Convention, May 15 -18, 2014, Winnipeg, MB

Agenda and other information at www.inlofna.org.

Hotel Venue - Canad-Inns - Polo Park in Winnipeg.

- Website is www.canadinns.com, with the central reservation line as 1-888-33-22623 (CANADA) and the local reservation number is 204-269-9090.
- The general office phone number is 204-775-8791.
- Rate of \$120 which includes vouchers for 2 breakfast meals. The **group rate number is (238367)**. There is also a plan in place for overflow beyond the 100, room rate \$129.

E-mail: office@inlofna.org - Phone: 204-642-5897

Talar þú Íslensku?

This spring a group of Icelandic linguists, including our friend and former Icelandic class teacher Kristín Jóhannsdóttir, are hoping to come to Vancouver. Their goal is to speak with people of Icelandic descent that learned Icelandic as children in Canada or the US (the descendants of the settlers from 1875-1914 or slightly later).

You don't have to be fluent in Icelandic but have enough skill to be able to describe what's in a picture and chitchat a bit. It doesn't have to be perfect Icelandic.

If you live in Greater Vancouver, Victoria or Nanaimo, contact us. Other places could be included if there is more than one person there to visit. If you would like to help Kristín and her colleagues with their study, please call Gerri at **604-279-0420** or e-mail icc_of_bc@hotmail.com. The group will likely be here in May.

Don't be shy, even if you are a bit rusty, help these researchers learn more about Icelandic Canadians.

Viking Helmet from Gjermundbu, Norway

From the Internet www.vikingrune.com

Contrary to a widespread delusion, Viking helmets did not have horns. The only helmet that may be unmistakably attributed to the Viking armor was found in 1943 in a burial mound near Gjermundbu, Norway. The mound contained many other artifacts of the Viking Age, such as swords, sheath fittings, chain mail and several tools. The Gjermundbu helmet, which dates to ca. 970 AD, is now displayed in the Museum of National Antiquities (Oldsaksamlinga) in Oslo. This **Viking helmet** was found in nine separate fragments that allow us to study its construction. The helmet consists of a framework in the form of a horizontal rim and two vertical metal strips, one of which goes from the back of the head to the forehead, and the other from ear to ear. Four plates are fastened to this framework with rivets, thus forming the helmet's skullpiece. The ocularia, which provided facial and nasal protection, are fastened to the horizontal rim as well. One may suggest that the back and sides of the neck were protected by a chain mail (called aventail or camail). The Viking helmet from Gjermundby also



probably had a pike at the apex and a leather chin strap. The ocularia had inlaid decoration. Earlier Scandinavian helmets, such as those which were found in Valsgärde and Vendel, had a more complex construction.

Among the Central European helmets traditionally associated with the Viking Age a few specimens have to be mentioned: helmet of St Wenceslas (St Vaclav) from Prague; helmet from Olomouc, Czechia; helmet from Ostrów Lednicki, Poland. All these were made of one piece of metal

WOULD YOU?

Would you consider helping with one event once a year? You would be in a group or committee of three, shall we say. The event could be the Children's Christmas party, Eurofest, Porrablót, or the

Scandinavian Midsummer Festival or help when a tour group comes into town, or one sports event. You would not have to attend Board meetings. Would you consider it? If so, contact Jana Helgason 604-590-3898, or email janahelgason@gmail.com.

SCS Nordic Design Show

As a cultural organization it is important for us to participate in events that give us the opportunity to highlight Icelanders and/or Icelandic Canadians. We had this opportunity in February at the Nordic Design Show presented by the Scandinavian Cultural Society and presented at the Scan Centre.

The main focus of this show was Mid Century Modern, however, it was open to that period and beyond. We were very lucky to receive a loan of furniture made by Inga Henrikson's father who was a cabinet maker by profession. Although not mid century modern in style this was a very popular style in Iceland during that period. Thanks also go to people who loaned their treasures from Iceland, Kristjana, Norma, Nina and Gerri.

Note: if you missed this show some of it will be featured at the Mid Summer Festival in June.



COMING EVENTS

May 15-18 (Thurs/Sun)
 May 31/June 1 (Sat/Sun)
 June 17 (Tues)
 June 21-22 (Sat/Sun)

Icelandic National League Convention
 Eurofest
 Iceland's National Day
 Scandinavian Midsummer Festival

Winnipeg, Manitoba
 Swangard Stadium, Burnaby
 Scandinavian Centre
 Scandinavian Centre

Vínarterta: Tasty Ties to the Homeland by Kristi Martinsen

An Essay—*Eating Culture: Anthropology of Food*, taught by Dr. Gillian Crowther, Capilano University

Some 150 years ago the traditional vínarterta (vee-nar-terta) recipe was brought to Canada on a boat with Icelandic settlers, the majority of whom settled on the banks of Lake Winnipeg in Manitoba, naming their settlement Gimli. Vínarterta is a weighty, prune-filled, shortbread-layered cake, customarily served in rectangular slices, usually with coffee. The vínarterta cake is a tell-tale sign of an Icelandic-Canadian, as the traditional Christmas cake is no longer culturally relevant in Iceland. The vínarterta recipe was passed around from family to family within the community of Gimli; so much so that most recipes in Canada today are the same one. Baking the cake in some unconventional way can be provocative at best; there are a few debates over the spices and flavourings, cardamom or cinnamon and almond extract or vanilla extract. These disputes often get impassioned, depending on the amount of stubborn Icelandic-Canadians there are in the room. However, any person from Gimli, Manitoba will tell you that substituting any other fruit for prunes in the filling is absolute blasphemy and simply cannot be done; while in Iceland this is the adopted practice; a mixture of rhubarb and strawberry to replace the prune filling. The dedication to preserving vínarterta in its original form demonstrates that community members recognize that it is a powerful and culturally significant way of connecting to their Icelandic past, while claiming their ethnic identity and ensuring their cultural future.

My family vínarterta recipe comes from Gimli Manitoba, and the lineage of it gets lost sometime before my Lang-Amma (Great-Grandmother) in the 1930's. It was thought to come out of an old church collaboration cookbook, *Best Recipes from the Women's Auxiliary of the Lutheran Church of Christ*. The recipe is hand written on an index card, it is smudged with grease and prune mixture and has little bits of hard flour caked onto it; this particular index card is my Amma's, however my mother's looks exactly the same. The base ingredients are very standard, butter (margarine is never to be used), flour, sugar, baking powder, cream; the flavouring is often the contested issue. Our recipe calls for a dessertspoon of almond and very coarsely ground cardamom in the shortbread layers, a small amount of cinnamon and a teaspoon of vanilla in the prune preserves. The frosting is another

point of contention for most Icelandic-Canadians, with or without? Flavoured with vanilla or almond? Our recipe calls for a 1/4 inch layer of vanilla flavoured buttercream icing, the only person in our whole extended family who does not subscribe to this practice is my great-aunt; no one knows how this happened, and no one is happy when she does the icing.

While doing a quick verbal family survey on what they would think about not adding the cardamom to the shortbread, there was hesitation and weird looks sent my way. The majority of them not taking very kindly to the idea of it, however when asked what they thought about replacing the prune with another kind of fruit, I was met with baffling outrage and confusion. Words like "Crazy" were used, and "That's not vínarterta, then." One cousin asked "Can you even do that?" as though it was completely out of the realm of possibility to change the ingredients. Over the phone, my mother sounded a little bit irritated, she said "Well no, you can't just do that. I've been to Iceland a few times, and their jam filled vína's are disgusting!" Across the board, it was not going to be alright with the members of my family if their vínarterta recipe was tampered with.

Vínarterta is a festive food, traditionally eaten at Christmas time, however weddings and birthdays have become a time in my family when it gets made as well. It is important to us, just as it was important to the original settlers to Canada; there is a sense of national identity, something that is just ours that we can share with one another and with non-Icelandic-Canadians. Even the people who have married into the Icelandic side of my family have grown accustomed to having vínarterta during important events each year. Just last

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Christmas my father, who has been divorced from my mother for over 10 years, called for the recipe; he had missed it and thought he'd try his hand at making it himself. Traditional gender roles apply, the women do most of the cooking and baking, although in our family it has more to do with the abundance of women compared to men, than an established role.

I made vinarterta last week, as a number of my family were in town for Þorrablót (Thorrablót). Þorrablót was a sacrificial midwinter festival offered to the Icelandic pagan Gods of the past. It was abolished during the Christianization of Iceland; however, in the 19th century it was restored as a midwinter celebration that continues to this day. North-Americans members of the Icelandic diaspora have adopted the tradition and all over the country every February there are Þorrablót's that act as ethnospites. The day I made the dessert the stream of people arriving to the house all had the same reaction when they walked in the door; after the pleasantries the next thing out of their mouths was, "Is someone making vinarterta?" The subtle smell of cardamom in the baking, and spicy prune mixture wafting through the house is instantly recognizable to all those who have grown up knowing it.

The method for making the layered confection is laborious. The prunes need to be boiled out of their dehydrated state and the pits need to be fished from them. These days already pitted prunes are available to purchase at any local grocery store, however even with the pitted prunes the method doesn't change. There has to be absolute assurance that there are zero pits in the mixture, otherwise when the prunes get emulsified, one pit in the mix will ruin the whole batch with its gritty and bitter qualities. This happened last Christmas and my Amma threw out the whole mixture and started over. Once it is emulsified, the mixture gets boiled again; trying to reach the perfect consistency, not too liquidly but of course, not too thick. The sugar added is not very helpful as the mixture burns more easily, there has to be someone on constant watch. While this is happening the shortbread gets rolled out to about a quarter of an inch thick, and a 9" round pan tracer is used to cut the massive cookie. Four round pans go in the oven at once for about nine minutes; these too need to be watched constantly. Once everything is ready the layering starts, short-bread, prune mixture, seven times over. It is rare for somebody to make only one vinarterta, the time that goes into pitting the

prunes alone isn't worth just one cake, often two or three are made and then frozen. We have one sitting in the freezer right now, awaiting the arrival of a group of family or friends.

There are a few things about this recipe that are interesting to me. There are cautious unassuming steps and small important instructions that are missing from this recipe. If a person had never seen or made vinarterta and were to pick up the recipe and try it, the outcome would be nothing like my family's vinarterta cake. The important details that make the specific crafting of this cake quintessentially ours are passed along through practice and oral traditions. The perfect colour of the shortbread coming out of the oven is integral, if it is slightly darker than a sheer golden brown it is considered burnt and goes into the discard pile, ready to be dunked in coffee the next morning. The thickness of the shortbread is not instructed on the recipe, however it is very important that it is almost exactly a quarter of an inch, no more no less. The amount of prune mixture between each layer is not stated in the instructions either; it is to be a slightly less thickness as the shortbread, creating seven alternating stripes. It is vital for both the aesthetic quality of the cake, as well as the perfect balance of texture and flavour. The other integral part of making vinarterta that is not in the instructions is wrapping it up and letting it sit for roughly a week. This is the time when everything sets, the flavours meld and the prune mixture infuses the hard cookie, making a soft tasty cake. I know all of these very important details from watching the women in my family make these cakes every single year.

This family recipe has not changed in over seventy years. It is important to everyone in our family that vinarterta is around during celebrations. The cake is a cultural symbol of Iceland, even though this recipe has been removed from their current culture; vinarterta is still something that holds ties to the country it originated from. Every Icelandic-Canadian person will know about vinarterta, have stories around it, and know secrets of baking it. It is always an exciting time to meet someone accidentally who is of Icelandic descent and have a chat with them about vinarterta; the treat brings people together from around the continent. It is amazing how something so small and seeming insignificant can give strangers such a sense of relationship and identity.

Homeowners Can Apply for Debt Cancellation in May

The government announced that it hopes that it will be able to open a web portal for applications for debt cancellation as of May 15. Finance Minister Bjarni Benediktsson announced the news on RÚV. The public will have three and a half months to apply. An estimated ISK 80 billion (USD 704 million) of the state budget has been set aside for the debt cancellation but the entire scope is for ISK 150 billion. Next year's budget will take this amount into consideration, ruv.is reports.

Golden Plover Arrives Early in Iceland

Six golden plovers were spotted on the shore at Seltjörn in Seltjarnarnes February 17. Ornithologist Kristinn Haukur Skarphéðinsson told *Morgunblaðið* that the birds, which are seen as a sign of spring, had arrived in Iceland unusually early. Last year, the first golden plover arrived in Iceland in mid-March. The birds arrive from mainland Europe, where it has been particularly cold recently, ruv.is reports

High Liner Foods Shuns Icelandic Companies Linked to Whaling

North American seafood company High Liner Foods announced last week that it would not purchase products sourced from Icelandic companies linked to whaling. The *Whales Need US* (WNUS) coalition said in a press release that it had written to dozens of major U.S. wholesalers and retailers that source Icelandic seafood and urged the companies to audit their supply chain in order to reassure the public that they are not buying fish from companies linked to whaling, in particular HB Grandi, Iceland's largest seafood company.

Björk and Friends Raise ISK 35 Million for Nature Protection

The ***Stopp - Let's Protect the Park*** project, organized by director Darren Aronofsky, Björk, Iceland Nature Conservation Association (INCA) and

Landvernd, the Icelandic Environment Association, has raised ISK 35 million (USD 310,000) including ISK 24 million donated from the Pálmi Jónsson Nature Protection Fund, for Icelandic nature conservation, as announced at a press conference in Harpa concert hall. The group is calling for the highlands to be made into one national park and demand that the river Þjórsárver and its waterfalls are protected. They also protest plans to change the boundaries of the Þjórsárver protected area so that Norðlingaölduveita or other reservoirs can be utilized. "The task ahead is to try and ensure that the highlands will be left intact," director of Landvernd Guðmundur Ingi Guðbrandsson said at the conference.

Seventeen Hundred Fishing Boats in Iceland

Iceland is a fishing nation. **Statistics Iceland** has published new data related to the Icelandic fishing fleet compiled at the end of 2013. The total number of fishing vessels registered at the Icelandic Maritime Administration is 1,696. The number increased by six vessels from the previous year. The quantity of decked vessels was 783, and number of trawlers was 51 at the end of 2013, and decreased by five from the previous year. In 2013 the number of registered undecked vessels was 862.

Star Wars to be Filmed in Iceland

The new Star Wars film will be partly filmed in Iceland, visir.is reports. The crew is expected to arrive in the country at the end of April. Members of the film crew have been in Iceland scouting for locations, according to *Vísir's* sources. According to *Vísir's* sources, the shots filmed in Iceland may be used as background but nothing has as yet been confirmed.

Reykjavík on CNN's List of 'Great Coffee Cities'

Reykjavík is among eight cities on **CNN's** list of 'Great Coffee Cities'. "Not too long ago, cafés in Reykjavík were more about the food," national barista champion Kristín Þóra Jökulsdóttir told **CNN**. "You'd have coffee and cake and

didn't mind how the coffee was as long as the cake was good. Then, about 25 years ago, people started to care about how their coffee was served." The other cities to make the list are Melbourne, Rome, Singapore, Vienna, London, Wellington and Seattle.

CNN Publishes Guide on "How to be a Reykjavíker"

CNN offers some tips on how best to fit in in Reykjavík. Among the suggestions are that you "get the hip outdoorsy look," and cultivate a love for shark meat and beer. When it comes to fashion, the article recommends that you opt for warm and bright. "Your outerwear should be as bright as possible and worn over a T-shirt bearing the logo of the latest hot emo or death metal band." Icelanders jokes are "so dry they can be hard to digest" but you'll have to get comfortable with all the familiar faces with just 200,000 people in the greater Reykjavík area. Then there's the importance of "hot tub talk," the tradition of chatting about the weather and politics at the swimming pool. Using the phrase "That's so 2007," is also a must, the article states, when you want to refer to something extravagant or excessive. It refers to the period before the banking crash.

Icelandic Website Wins European Award

The Icelandic website paxel123.com recently came first in a European competition for best content for children. The website includes various educational activities for children aged 4-12 years. Some of the activities are also suitable for students of Icelandic.

Icelandic Weightlifter to Compete in Euro 2014

Weightlifter Anna Huld Ólafsdóttir will be the only Icelander to compete at the European Weightlifting Championships in Tel Aviv, April 5 to 12. Anna Huld was the Icelandic Female Weightlifter of the Year 2012 and 2013, mbl.is reports. There will be 112 women competing at the European Championships including nine other women from the Nordic countries and nine men, none of whom are from Iceland.

SCANDINAVIAN CENTRE ACTIVITIES

Website: www.scandinaviancentre.org (for more details)
E-mail address: info@scandinaviancentre.org, Telephone: 604-294-2777

Apr 9 (Wed) The Scandinavian Business Club's monthly Dinner meeting. Dinner 7 pm, \$25, Call Paul Andreassen, 604-484-5345 or Susan Lilholt, 604-948-8010.

Apr 12 (Fri) Scandinavian Seniors Lunch, 12 noon. There is a fee of \$3 if you bring a plate of sandwiches, cakes or cookies to share, or \$8 otherwise.

Apr 17 (Thu) Scandinavian Community Centre Society AGM, 7 pm

May 3 (Sat) Clean Up Day, 8.30 am – 2.30 pm

Bring rakes, leaf blowers, buckets & rags, even vacuums. Indoor & outdoor jobs for all ages. Rain or shine. Breakfast at 8:30 am, served by the Finnish War Veterans. Lunch will be served by the Swedes. Please let the office know if you are attending, info@scandinaviancentre.org and if you will be joining us for breakfast and/or lunch. 604-294-2777

May 28 (Wed) Fantastic Fanø! An Evening of Danish Folk Music and Dancing 7.30 pm—The Scandinavian Dancers of Vancouver present an Evening of Danish folk

Music and Dancing featuring **Peter Uhrbrand** (fiddle) and **Ole Mouritzen** (accordion), two outstanding exponents of music from Fanø. We look forward to sharing this wonderful music with you! Concert begins 7:30 pm; Floor opens for dancing 8:30 pm, with cabaret seating for non-dancers. Coffee and refreshments. Admission by donation.

June 21 & 22 (Sat & Sun) - Scandinavian Midsummer Festival

Choirs: Danish Tivoli Singers; Runeberg Choir;
Scandinavian Dancers, Language classes—contact the office.

Viking Boat Munin: for information contact Marian Hammond 604-782-0639

JOB POSTING—Editor—Lögberg-Heimskringla

Website: www.lh-inc.ca
Send resume to 100-283 Portage Avenue, Winnipeg, MB
Attn: Audrey Kwasnica, Audrey@lh-inc.ca
Application deadline: April 30, 2014

Icelandic Online Club; email: ioc@inlofna.org

Facebook: www.facebook.com/IcelandicOnlineClub
INL Facebook club has 3312 friends—March 2014.



Icelandic Language CDs or Tapes

Get acquainted with the language or brush up on your pronunciation with lessons 1 & 2, each one hour long. Typed lessons are included so that you can learn to read Icelandic as well.

- Canadian Orders: *CDs, 2 lesson sets \$30 CAD/ USD; tapes are also available. Postage & handling included.*
- US and Foreign Orders: *International money order only.*

Send your cheque or money order made out to:
Icelandic Canadian Club of B.C.
3776 Arbor Street, Burnaby, BC V5J 1T4
Tel: 604-433-6329
www.inlofna.org/ICCBC/Tape_Lessons.htm

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Website: Icelandic National League: www.inlofna.org

Icelandic Archives of BC: www.inlofna.org/IABC/Welcome.html

Icelandic Radio (6 stations): www.xnet.is

Morgunblaðið: <http://mbl.is>

Ströndin Internet Radio: www.inlofna.org/SIR

Honorary Consul General of Iceland for BC & Yukon,

Heather Alda Ireland: iceconsul@shaw.ca

Oakridge Lutheran Church

585 West 41st Avenue, Vancouver

9:30 a.m., Sunday Morning Service

English Joint Services

Coffee served every Sunday

Everyone is welcome!



LIBRARY & GENEALOGY

The sorting of books in the Sólskin Library is progressing. Books written by Icelanders in English or translation are available in the Scandinavian library upstairs.

Information regarding the Genealogy Centre can be obtained from Gerri McDonald at 604-279-0420.