



Vidar was mentioned in 4 of the Eddas. Vidar is the Norse god of Silence and Revenge. He is the second strongest Norse god, he's almost as strong as Thor! His parents are Odin and the giantess, Gridr. The gods turned to Vidar when they felt great dangers! The wolf Fenrir devoured Odin at Ragnarök. Vidar avenges his father's death by stepping on Fenrir with one foot on the wolf's lower jaw while he grabbed his upper jaw with one hand and tore his mouth apart! Vidar's thick shoe consisted of extra pieces of leather that were cut from people's shoes at the toes and heels. Vidar collected the leather through time. So, people who wanted to assist the gods threw away these certain leather pieces for the gods to use. After Vidar killed Fenrir at Ragnarök, it was the world's rebirth! After the rebirth, Vidar and his brother, Vali both experienced the swelling of the sea and a huge destructive fire unleashed by Surtr without any damage to themselves they lived on the field and Íóavöllr which is where Asgard used to be. Vidar is one of the 14 gods to rule the new world once it was created. His hall in Asgard is Vidi.



Víðarr & Vali (1892) by  
Axel Kulle



### **“Snow Blind” by Ragnar Jónasson**

“Snow Blind” takes place in a small isolated fishing village way up in the very northern part of Iceland. The only connection to the rest of Iceland is through a very small tunnel in the mountain! Ari Thór Arason is offered his very first Post by the Chief of Police as a rookie policeman in Siglufjörður far from his home in Reykjavik and his girlfriend, Kristin. She is a Doctor at the National Hospital in Reykjavik and still going to school. Kristin can't understand why Ari would want to move to such an isolated area, so far north close to the Arctic! Ari had studied philosophy and theology before enrolling in Police College! He was an ordained minister. But, Ari's mother passed away when Ari was 13 and then his father just disappeared! So, 2 years ago, when he met Kristin it was the first time he felt a little peace of mind after all those years alone! But, this was the first offer of a job as a police officer since he graduated from the police college, he felt that he should go for the 2 years offered. When he arrives in town, a naked body of a young woman is discovered halfway in the snow, bleeding and unconscious, plus, an elderly writer falls to his death. The community is small and isolated, so, Ari can't trust anyone with all of their secrets and lies! Ari is blinded by the snow and there's a killer loose in this small isolated village!



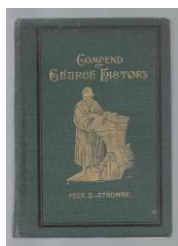
Ragnar Jónasson was born in Iceland. This is his first novel! He is an attorney and writer in Reykjavik. Before launching his writing career he translated 14 novels by Agatha Christie into Icelandic. He is co-founder of the Reykjavik International Crime-Writing Festival Iceland Noir. He, also, has been on several panels for crime-fiction festivals. His debut novel "Snow Blind" was a #1 bestseller in the UK and Australia and in 2016 he was a Barry Awards nominee. Ragnar lives with his wife and 2 daughters in Reykjavik.

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**The gyrfalcon** is the largest of all of the falcons! They are found on the coasts of the Arctic, huge treeless plains and the northern islands of North America, Europe and Asia. They are birds of prey. Gyrfalcons are colored from many degrees of all white to dark brown! The female (like all other falcons) is a lot larger than the male. They prey on ptarmigan and waterfowl mainly, but, they have been found eating fish and mammals. The gyrfalcons in Greenland are the lightest with white feathers flecked with grey on their back and wings. The Iceland birds, also, tend to be pale, while the Eurasian birds are darker and usually no white birds are found! Gyrfalcons fly long distances. Icelandic gyrfalcons are the most distinct, they seem to have less "gene flow" with their neighbors and show less variation in color. The gyrfalcons spend many periods during the winter on sea ice far from any land! Most of their prey is killed on land. They nest on cliff faces. The breeding pair doesn't build a nest, but, they will use a bare cliff edge or an abandoned nest, especially ones abandoned by golden eagles and common ravens. Usually they hatch 2 to 4 eggs, but, some will have 1 to 5 eggs. The average egg weighs 2.2 ounces and is 2.302" by 1.772". Chicks hatch after about 35 days and weigh approximately 1.8 ounces. The babies are brooded from 10 to 15 days and leave the nest around 7 to 8 weeks. They become independent from their parents at around 3 or 4 months old. Many might stay with a sibling throughout the winter. Golden eagles are their predators and rarely do the eagles fight the gyrfalcons. Ravens are the only known predators to successfully pick off a gyrfalcon egg or hatchling from the nest! They will even dive bomb a brown bear! Humans either with hunting or accidents (such as car) are the leading cause of gyrfalcon deaths. A gyrfalcon can live up to 20 years old! The gyrfalcon is the official bird of Canada's Northwest Territories. The white falcon is the crest of the Icelandic Republic's Coat of Arms (it is a variety of the gyrfalcon) and the white gyrfalcon is the official mascot of the United States Air Force Academy.



**Peer Stromme**, also, Per Olsen Strømme was an American pastor, a teacher, journalist and author. He was born in Winchester, Wisconsin on September 15, 1856. His parents, Ole O. Strømme and Elen Haugen Strømme were immigrants from Norway. Peer graduated from Luther College in Decorah, Iowa with a Bachelor of Arts in 1876 and graduated from Concordia Theological Seminary in St. Louis in 1879. He was ordained as a Lutheran minister in 1879. Peer was a Professor of Mathematics at Saint Olaf College in Northfield, Minnesota from 1887 to 1888. He was an editor of Norden, a Norwegian language newspaper in Chicago and he was founding editor of Dagbladet. Peer translated books for the John Anderson Publishing Company in Chicago and the Lutheran Publishing House in Decorah, Iowa. He wrote many books in Norwegian that explored the experience of Norwegian immigration. Many of his articles were printed in the Norwegian-American literary magazine, Smyra. Peer was influenced in his writings by many Norwegian-American authors! His most remembered novel was “Hvori edes Halvor biel prest” published in 1896. It was translated and published in English as “Halvor: A Story of Pioneer Youth”. Peer was editor of Eidsvold, a Norwegian magazine in Grand Forks, North Dakota in 1909. Also, he was associate editor for the Minnesota Times from 1898 to 1900, a special correspondent for a newspaper syndicate in Russia and Norway in 189 and 1906. Peer toured the world as a correspondent for Norwegian papers from 1910 to 1913. He married Laura Erickson on November 12, 1879.



## Blomkålsuppe med rejer

**(Cauliflower soup with prawns) from “Danish Food & Cooking” by Judith H. Dern)**

- |   |                            |                                       |
|---|----------------------------|---------------------------------------|
| 1 large cauliflower – trimmed & chopped | ¼ cup all-purpose flour    | 8 oz. cooked small shrimp, to garnish |
| 1 tsp. salt                             | 1 cup whipping cream       |                                       |
| 2 Tbsp. butter                          | 1 beaten egg yolk          |                                       |
|   | Salt & ground white pepper |                                       |

Cabbage is much appreciated in Denmark. It is the favorite in Danish kitchen gardens.

Put cauliflower into a large pan & add 6 ¼ cups & salt. Bring to a boil & cook over a medium heat for 12-15 minutes until tender. Remove 2 cups of the cooking liquid & reserve. Cover the pan & keep warm. Melt the butter in a separate pan over a medium heat & stir in the flour to make a smooth paste. Cook, stirring constantly, for 3-5 minutes, until the roux is pale beige. Slowly stir in the cream. Remove from the heat & stir in the egg yolk. Stir the reserved cauliflower water into the roux & cook over a low heat, stirring constantly, until the mixture thickens. Do not allow it to boil or it will curdle. Add the cream mixture to the cauliflower. Season with salt & pepper. Divide the soup among 6 warm soup bowls & garnish with a few shrimp. Serve immediately.

**Serves 6.**



## Potato-Bacon Casserole

From “The Norwegian Kitchen” Edited by Kjell E. Innli

2 ¼ Lbs. (about 5 large) potatoes

1 tsp. salt

Scant ½ cup flour

About ¾ cup full fat milk

About 14 ounces bacon, thinly sliced

Preheat the oven to 350. Wash & peel the potatoes. Grate. Combine salt & flour. Stir in the milk. The mixture should be fairly loose. Pour into a greased 1 ½ - 2 liter ovenproof dish. Smooth the top with a rubber spatula. Top with bacon slices. Bake on the lowest oven shelf about 45 minutes. **Serves 6.**



## Hot Chocolate with Snowballs

From “The Norwegian Kitchen” Edited by Kjell E. Innli

4 ounces semi-sweet chocolate

2 quarts full fat milk

1 Tbsp. butter

1–2 Tbsp. sugar

2 ½ tsps. Cornstarch

1 Tbsp. cold water

Snowballs:

2 egg whites

salt

2 Tbsp. sugar

boiling water

Break the chocolate into small squares & melt in ½ cup of the milk with the butter. Add sugar & remaining milk & heat just to the boiling point. Thicken with cornstarch stirred into cold water. Beat the egg white with a few grains salt until stiff but not dry. Fold in the sugar. Form 6-8 balls & poach in the water until set, turning once, ab out 5 minutes. Remove with a slotted spoon & drain. Serve the balls in the chocolate. **Serves 6-8.**