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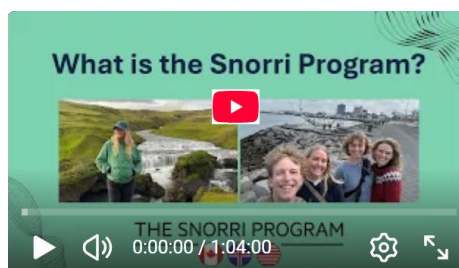
Connect newsletter welcomes your submissions!

Send your news, ideas, photos, and articles to:

info@inlus.org

Connect newsletter is published quarterly.

Final Call for Snorri 2026



Click the graphic to watch a Snorri video.

Is it too late to apply for the 2026 Snorri Program? No!

If you missed the deadline back in January but still want to have the adventure of a lifetime this summer, then you're in luck, because a couple spots have opened up! Applications will be considered in the order in which they're received, so don't wait - go to www.snorri.is and apply today. Open to people of Icelandic descent ages 20-30. Scholarships available!

Snorri Plus (ages 30+, Icelandic descent not required) still has plenty of open spots, and early bird pricing has been extended. Get \$200 USD off when you register by Monday, March 2, 2026.

Don't be a tourist, be a Snorri!



This beautiful picture of horses in Iceland was submitted by Helena Kristinsdóttir for the 2025 INLUS Photo Contest.

@helenakristinsdottir

Connect

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Upcoming Colorado Club Events:

We have a planned bowling night for the first day of summer April 26th

Also a BBQ for June 17th celebrations, which will either be the weekend before or after.

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Magdalena Sadtowska's 2025 photo entry.

2026 INLUS Photo Contest

We're planning another INLUS photo contest for the summer of 2026. Details in the summer issue of the *Connect*.

To whet your appetite, we'll be sprinkling some of last year's contest submissions through out this issue. So comb through your Icelandic photos, or take a bunch this summer.

We'll announce the theme for the 2026 INLUS photo contest in our summer issue.

Icelandic Association of Colorado Recent Activities

Club President Erla Erlingsdóttir recaps a busy period for her young club.

"We had our 2nd annual Christmas get together on Dec. 13th and it was a great success. Wonderful food and our hosts went above and beyond with Santa coming by with gifts for the kids and also a white elephant trivia game.

"On Jan. 24th, we had a game night for *Bóna dagur* (farmers/ husbands Day). We had a good group of people, good food and played a few board games.

"Feb. 20th we held a knitting club get together for *konu dagur* (women's day). Always a fun evening with good food, conversations and company, and *sometimes* knitting :)"

Lögberg Heimskringla Announces Writing Contest

The Lögberg Heimskringla, The oldest continuously published ethnic newspaper in North America, is hosting a writing contest!

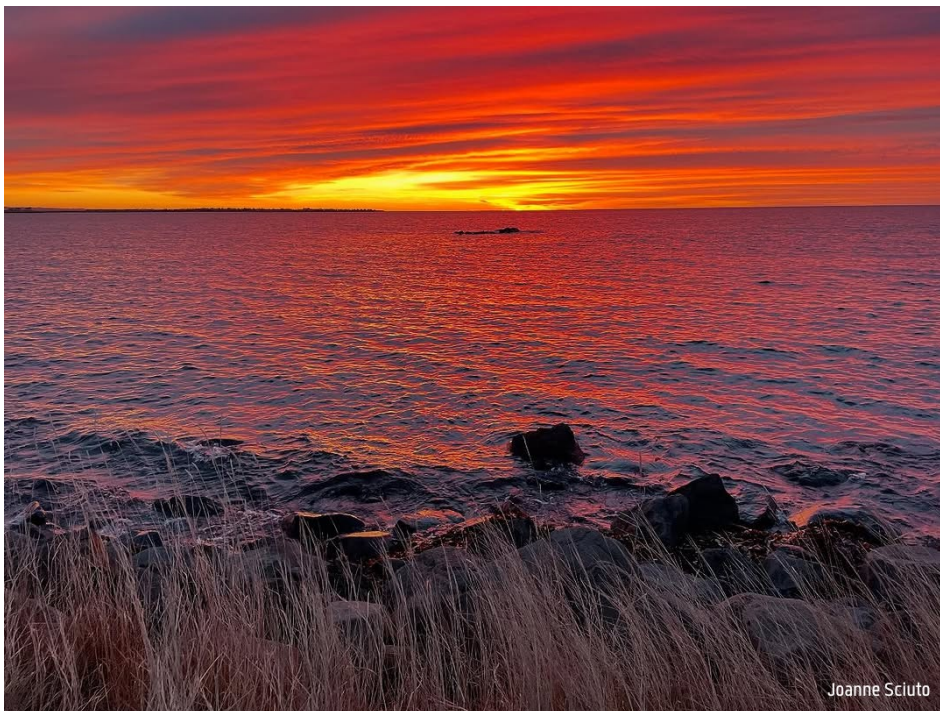
The top submissions for each category will be featured in the May issue of the *LH*. Please notify the *LH* which category you are submitting for. Prizes will be awarded for the winners of each category.

Writers can submit entries in three categories:

- Short story contest
- Historical piece contest
- Young writers' contest

Contest rules are:

- Stories and articles must be submitted to LHCulture@lh-inc.ca by May 1, 2026
- Content must be appropriate for *LH* newspapers.
- Young writers are considered under 25 years.
- The historical piece and the young writers' contest can be also be poetic in nature. Open to multiple types of content.



Joanne Sciuto's 2025 photo entry, sunset over the ocean.



LÖGBERG
HEIMSKRINGLA
WRITING
COMPETITION

Short Stories
Historical
Young Writers

Submit all stories and articles to
LHCulture@lh-inc.ca by May 1, 2026

Matur og Minningar

By Jen Nelson and Susan Sigurdson Powers



Hafrakex* (Oatmeal/Rye Crackers)

- 1 cup old fashioned rolled oats
- 1 ¼ cup scalded milk
- 5 tablespoons butter
- ¼ cup sugar
- 3 teaspoons baking powder
- ¼ teaspoon (heaping) salt
- 1 ¼ cup rye flour
- ½ cup white flour (plus more for kneading/rolling)
- 2 tsp crushed anise or caraway seed (optional)

In a large bowl, mix the rolled oats, butter, and scalded milk. Let stand until cooled, for about 1 hour. Stir in the sugar, baking powder, salt, rye flour, white flour and anise/caraway (optional). Dough will be soft. Chill.

Preheat oven to 425* F. Cut parchment paper to fit baking sheets.

Divide dough into four parts (it will be sticky). Turn dough onto floured breadboard and gradually work white flour in to give texture that is no longer sticky and will roll. Line baking pan (I used half sheet pans) with parchment paper. Flatten dough ball onto lightly floured parchment paper, then roll very thin. (I used a lefse rolling pin first to get a thin layer, then used a hard tack/nubbed rolling pin to finish the roll.) Use a pastry wheel to cut square or rectangle crackers. Separate the crackers slightly to allow for better browning of edges. Bake for 10-12 minutes or until golden. Cool on the sheet pan before removing. Repeat for remainder of dough. Store in airtight containers.

Makes about 120-150 small crackers (1 ½ inch square).

*Adapted from *The Great Scandinavian Baking Book*, by Beatrice Ojakangas

**Hafrakex*—Icelandic oatmeal/whole grain crackers

Your paid memberships and donations help the INLUS offer financial scholarships to all U.S. Snorri participants.



Matur og Minningar is a reflection on **food and memories** tied to stories of ancestors who immigrated from Iceland to North Dakota.

In this series, Jen Nelson and Susan Sigurdson Powers, two Midwestern women of Icelandic descent, explore recipes, stories and traditions passed down through generations. Many of these recipes have traveled from Iceland to the American Midwest, where they evolved into staples in the Icelandic American households. Some recipes might reflect trends in more current times.

Each post revisits a dish served in their families—sometimes humble, sometimes celebratory—paired with the memories and context that keep it alive. This is about more than food. It's about how heritage lives on in kitchens, how identity is preserved through taste and telling the stories, and how even the simplest cracker can carry a story. Many of their recipes are drawn from the Borg Home Cookbook, now in its 3rd edition.

Borg Pioneer Memorial Home

A legacy Rooted in Icelandic History



For the Icelandic communities of northeastern North Dakota, care for older people who could no longer care for themselves had long been a shared concern. As aging pioneers—who had built the farms, churches, and towns of the region—found independent living increasingly difficult, families and churches sought a compassionate solution grounded in Icelandic faith, tradition, and community responsibility.

That solution emerged in 1944, during World War II, when Dr. B.J. Brandson, a native of the Gardar community, proposed building a Home for the Aged to serve Icelandic communities in the area. Despite wartime shortages, eight Icelandic Lutheran congregations—Vikur, Gardar, Hallson, Eyford, Vidalin, Fjalla, Peters, and Upham—joined together to sponsor what became Borg Pioneer Memorial Home. The name “Borg,” meaning fortress or castle in Icelandic, reflected its purpose as a place of protection and care.

Built in 1948 through donations and volunteer labor, Borg opened in 1949. At the cornerstone ceremony, Gamaliel Thorliefson, an 83-year-old pioneer of the Gardar community, laid the stone and addressed the crowd in the Icelandic language.

Since then, Borg has been sustained by volunteers, a volunteer Board of Directors, the Borg Auxiliary, dedicated staff, and the residents and families who have made Borg their home. The Auxiliary’s Borg Cookbook, rich with Icelandic recipes and history, has helped preserve heritage while supporting many Borg projects. Built during wartime and sustained by faith and community, Borg remains a lasting symbol of Icelandic heritage and compassionate care.

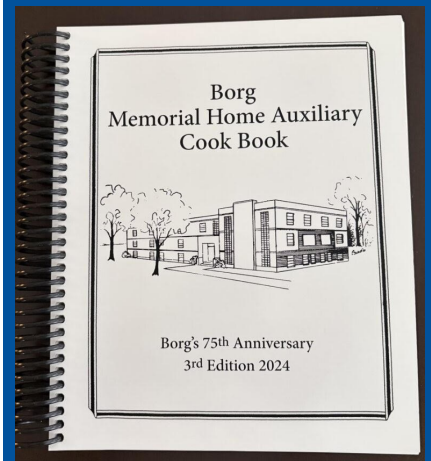
Icelandic Foods:

The INLUS has been given permission to share select Icelandic recipes from the Borg Home Cookbook. If you would like to purchase a copy send an email to:

[borghome](mailto:borghome@polarcomm.com)

[@polarcomm.com](mailto:polarcomm.com)

The price per copy is \$20 plus shipping.



The Icelandic Roots 2026 Focus

Note: Icelandic Roots is an Icelandic Member Organization of the INLUS.

The Icelandic Roots Outreach Team has chosen a wonderfully community-centered theme for 2026: “Exploring and Documenting Local Icelandic Settlements in North America.” It’s the next step in a growing tradition of selecting a yearly focus that deepens our shared understanding of Icelandic history and heritage. Previous years have taken members through emigration stories, the Settlement Era, and Icelandic art and culture. This year’s theme shifts the spotlight to the places where Icelandic immigrants actually built their lives once they arrived—those small, sometimes forgotten communities scattered across the continent.

The focus doesn’t replace the wide range of Icelandic Roots programming; instead, it gently nudges writers, editors, presenters, and volunteers to weave this theme into their work. Members can still expect the usual mix of webinars, book clubs, seminars, podcasts, and conversation hours on all sorts of Icelandic topics. For example, January’s public webinar dove into Viking-era night skies with Professor Gísli Sigurðsson, and the book club recently discussed Jón Kalman Stefánsson’s *Your Absence Is Darkness*. Samtal Hour, the bi-weekly conversation opportunity for members, devoted its first program of 2026 with reflections on what members enjoyed last year and what they hope to see next—possibly including a discussion on Icelandic horses in North America.

But the heart of 2026 programming lies in uncovering the stories of Icelandic settlements across North America. Some offerings are already leaning into the theme. January’s Roots Tips session, led by genealogist Willie Engelson, focused on researching the history of your own local Icelandic community. February’s book club pick, Laura Goodman Salverson’s *Confessions of an Immigrant’s Daughter*, offers a firsthand account of the immigrant experience—complete with the many moves families made in search of stability and opportunity.

On the Icelandic Roots website, the page Icelandic Roots | Emigration-Immigration emphasizes that these migrations weren’t simple or linear. Many families hopped from one settlement to another, chasing work, land, or community. The webpage summarizes why Icelanders left their homeland and where they settled, and this resource will serve as a central hub throughout the year. But it’s far from complete, and that’s where members come in.

The organization is inviting descendants and enthusiasts alike to help fill in the gaps. For Icelandic descendants in North America, do you know where your family first settled? Did they move repeatedly? Who were the notable figures—or the colorful characters—in those communities? Do Icelandic descendants still live there today? Every detail helps, and Icelandic Roots has even set up a dedicated email hotline for tips so no settlement, no matter how small, slips through the cracks.

To guide the year’s exploration, the team has outlined a month-by-month “wish list” of regions to highlight—from Utah and Brazil in February to British Columbia in November and Washington in December. It’s not an exhaustive list, just a starting point. The real goal is a collaborative, year-long voyage to



G. G. GROVE.

HALLSÁN
N. D.

This photo is in the Icelandic Roots Unknown Photo collection. Identifying individuals in the photos is another ongoing project of the group.





rediscover the Icelandic diaspora's local histories and share them widely through articles, events, podcasts, and more.

This year long project fits easily into Icelandic Roots' mission: a nonprofit, volunteer-driven effort to preserve Icelandic genealogy, history, culture, and community connections across North America, Iceland, and Canada. And in

2026, that mission is all about honoring the places where Icelandic families put down roots—and making sure none of those stories fade away.

Do you know about a forgotten Icelandic settlement? You can send information to outreach@icelandicroots.com.

Hekla Club's Busy Times

Hekla Club President Kari Shogren, reports and active club schedule.

"On Sunday, December 7, 2025 we had our annual *Jólabarnaball*.

We danced around the tree, a couple of the *Jólasveinar* joined us, and the Jul Cat was there trying to get the children who did not have new clothes.

After the dancing and singing we had a lovely potluck with many Icelandic treats.

On Friday, January 16, 2026, Hekla Club participated in the Minnesota Orchestra Nordic Soundscapes by displaying Icelandic textiles including national costumes and knitted items. The photo (on the right) shows the *Skautbúningur* costume displayed by Hekla Club at Nordic Soundscapes.

This was the costume of Agustine Bjornson who's granddaughters are now members of Hekla Club.

We had our monthly member meetings on January 17th and on February 21st. Which were well attended with a kaffi, program, and business meeting.

Coming up, we have our monthly meeting on March 21st in person and via zoom.

On Sunday, April 26, 2026 we will have our annual Samkoma Luncheon where we will celebrate all things Iceland, our keynote speaker is Nancy Marie Brown. At Samkoma we also will have a raffle to win two \$500 Icelandair gift certificates to benefit the Val Bjornson Icelandic Exchange Scholarship between the University of Iceland and the University of Minnesota.

Then on May 16, 2026 we will have our last member meeting of the year which is also our annual business meeting.



Fargo Moorhead Klub Recent Events:

The Icelandic Klub of Fargo Moorhead had a Christmas gathering on December 7, 2025 at First United Methodist Church in Fargo. We had about 40 people in attendance. There was a wide variety of Icelandic foods for the lunch. Door prizes were handed out and they were very popular—Icelandic brown bread, half pound packages of rúllupylsa and smoked salmon. There was a short program that ended with the singing of Silent Night in Icelandic.

On February 5, 2026 the Sons of Norway in Fargo, ND hosted Icelandic Night with a menu of Nordic meatloaf sandwich with baby reds. Andrea Baumgartner introduced her new cookbook, *BernBaum's: Recipes from Fargo's Nordic-Jewish Deli*. Andrea also signed copies of the book, which includes some family recipes from her Icelandic family.

–Susan Sigurdson Powers

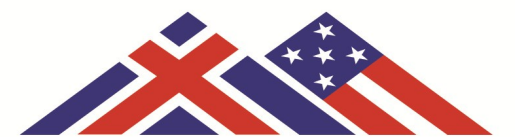


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