Icelanders celebrate holidays with traditional food that is distinctly Icelandic. In fact, one important holiday, **Thorrablot** (thor-uh-BLOT), honors traditional Icelandic cooking. Historians believe Thorrablot started as a Viking celebration honoring the Norse god Thor. Over time, it has become a month-long, mid-winter festival in which Icelanders attend banquets. At these banquets they celebrate their culture by feasting on traditional foods, singing old songs, and retelling Viking sagas.
A Part of History

Because Icelandic winters are long and dark, it has not always been easy for Icelanders to acquire food in the winter. To solve this problem, Icelanders traditionally spent much of the summer and fall gathering, preserving, and storing food to save for the cold months. Much of this food was pickled, dried, smoked, or fermented to keep it from spoiling. Fermented shark, dried fish, boiled sheep’s head, and blood pudding were espe-