

has its main Danish exponent in Thorkild Hansen. *Jens Munk* (1965), translated as *North West to Hudson Bay* (1970), relates Munk's seventeenth-century search for the Northwest Passage; *Slavernes Skibe* (1968) and *Slavernes Øer* (1970) are concerned with the Danish slave trade.

The anthology of poetry *Færøyske digte 1900-1971* (1972), edited by Poul P.M. Pedersen, reflects the considerable literary activity in the Faeroes. It includes the work of the brothers J.H.O. and H.A. Djurhuus, of William Heinesen and Christian Matras. Later poetry by Heinesen, the Faeroes' most distinguished literary figures of recent times, is included in the collection *Panorama med regnbue* (1972).

Skýr

This Icelandic version of curd cheese must have been eaten in the Age of the Settlements and is still part of the daily food of most Icelandic families. It is remarkably filling and, in earlier times, probably went a good way towards satisfying hungry stomachs in a country where there was no porridge, pasta, rice or baked bread. The acidity of skýr may well have kept the Icelanders free of scurvy, for their diet was almost totally lacking in fruit or vegetables.

Skýr is a very dense cheese and needs to be diluted with milk or milk and water — Icelandic ladies take sides quite passionately about which is best. It is eaten in a bowl with pouring cream and sugar and is also excellent with fresh blaeberries or, indeed, with any soft fruit.

The following recipe has been kindly supplied by Mrs. J.T. Coppock:

2 pints of milk with the cream poured off.

1 teaspoonful of old skýr

1 drop of rennet

Boil the milk and let it cool to 40°C. for about 5 hours, until it has set like junket. Cut the curds and leave till cold. Tie a muslin cloth over a wide bowl, put the curds into it and leave to strain for 24 hours.

45.

Remember to save a bit of skýr for next time!

The whey can be used for making scones.

