



Iltatähti

Evening Star



Finnish Heritage House

Officers

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Clerk/Secretary: Mariann Ahola

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Newsletter Editor: Reggie Montgomery

Send newsletter articles to regimon@roadrunner.com

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Kathleen Anderson (April 2021)

Steve Gifford (January 2022)

Anne Little (January 2022)

Kirsti Fish (January 2022)

Building Committee

Chairman: Neil Harjula

Finnish Foreign Correspondent

Alex Anttila

Finnish Heritage House

P.O. Box 293

South Thomaston, ME 04858

Finnish Heritage House Welcomes Visitors from Minnesota

Mark, Nels and Noah Räsänen, from Buffalo, MN, originally planned on traveling to Finland this summer, but due to Covid travel restrictions they couldn't go. They planned on playing a lot of disc golf at the many beautiful courses in Finland, so they searched for other places in the US that have good disc golf. They found that the Lewiston/Auburn area is one of the nation's top disc golf areas. They spent the first two full days playing the best courses in Maine and spent their last day visiting Acadia National Park and making their way to the Mid-Coastal region. On Wednesday, July 29, the Finnish father and his two sons made their way to the Finnish Heritage House late in the afternoon and were greeted by Reggie Montgomery, who gave them a short tour of FHH and some local history. They signed the guest book and put a pin on the Finnish map to show where their ancestors were from.



Nels, Noah and Mark Räsänen atop Cadillac Mtn.
Acadia National Park

CHECK YOUR MAILING LABEL! HAS YOUR MEMBERSHIP EXPIRED?

If the date on the label is in red, it means your subscription has expired. Your name will be removed if you are more than two years overdue. We will send a notice when your membership has been expired for nine months. Newsletters will stop one year after expiration.



FHH Finnish Foreign Correspondent Weds

Alex Anttila, the Finnish Foreign Correspondent for the Finnish Heritage House took his long time fiancée, Mimosa Halonen, as his wife at 2:00 pm on August 1, 2020. They had a wonderful ceremony at the beautiful Haukipudas Church in Oulu, Finland, where they currently reside. The wedding ceremony was recorded and streamed to a Facebook audience of their friends and relatives in the U S and Finland, who were unable to attend.

Alex's brother Emil was best man and videographer. The Anttilas will have their honeymoon at a later date. They are hoping the corona virus will have passed by the planned date. The newlywed couple will move their residence from Oulu to Helsinki in late August. They have both landed new jobs there and will be moving into a brand new apartment which is currently under construction.



Mimosa and Alex Anttila

Edna Montgomery admiring the beautiful lilies she raised at the Finnish Heritage House. Edna is our "Wonder Woman". She mows the lawns, makes bread, doughnuts, fudge and cookies for the bake sales and is the Treasurer for the organization. She opens FHH for our Saturday morning sales. We are very lucky and grateful to have such a devoted member.



FHH Notes

Despite the corona virus, The Finnish Heritage House has been open on Saturdays from 9:00 am to 12:00 noon since July 11. FHH has had good sales of baked goods and some tori items. We have had visitors from as far away as Florida, Maryland and Minnesota who have been pleased to find us open, and happy that we were able to open after hours for them.

The Tori (gift shop) has been restocked with Finnish coffee, mustard, Finn Crisp and Finn Toast. There is still a good supply of 2021 Finnish calendars. These and many other items, such as books, CDs, hand carved Finnish figurines, T-shirts and ball caps are available for sale.



Recipe Box

Finnish Lihapiirakka Recipe



These Finnish meat pies use ground beef, rice, and spices. The dough is flaky with a nice crust when baked. Yummy!

Ingredients

Dough Ingredients:

1 package active dry yeast (2 1/4 teaspoons)
1 1/4 cup lukewarm milk
1 teaspoon salt
1 egg
1/2 cup sugar
4 1/2 cups of white flour, more for kneading,
enough to be firm but moist. (more for dusting)
1/2 cup melted butter

2 eggs for Egg Wash
1 Tbsp. milk, if desired

Meat Filling Ingredients:

2 pounds lean ground lean
1/2 cup onion (finely chopped)
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup finely chopped fresh parsley
1 cup pre-cooked rice (white or brown)

Directions

To make dough, first add yeast to warm milk and let sit for about 15 minutes until foamy.

In a mixer, combine yeast/milk mixture, egg, salt, melted butter, sugar and add flour a little at a time until dough begins to come together, and you can knead.

Knead dough into a large bowl and set aside for 1 hour to rise. Place a warm towel over the bowl to aid in this process.

While the dough is rising start making the filling .

Cook ground beef and onion together, add salt pepper, and parsley to taste. Set aside.

Add cooked rice to the beef and stir well. Set aside while the dough continues to rise.

After dough has risen, roll it flat to about 1/4 inch thickness, cut out circles of dough (freehand). Circles will be roughly 4 inches in diameter. You can use a cookie cutter if you have one large enough or trace a bowl with a knife to make the circles of dough.

Divide the meat filling into even sized portions, equal to the number of dough circles and put each portion in center of each circle, fold it over and close it up by using your thumbs to crimp the edges.

Beat eggs and milk to a froth to make the egg wash. Use a pastry brush to brush the egg mixture on each pie.

Some recommend letting pies rise again for 1 hour before baking (optional).

Heat oven to 400°, place the pies on a parchment paper lined cookie sheet and bake for 20 minutes until golden brown.

Serve and enjoy!

We at The Finnish Heritage House regret that we are not able to have our usual coffee and social visiting this year, until the Covid 19 virus has passed. We don't have enough room for social distancing.



Look at this! Then and now



Elmer and Edna Matson Montgomery
The twins were 8-10 years old when this picture was taken.



A more recent pic of Edna. Taken July 16, 2019 on her 80th Birthday.
Her twin brother Elmer passed away several years ago.



Kathleen Anderson, pictured here with a doll she made. The doll is wearing a traditional Finnish costume. It has been donated to the Finn-Am Society of Midcoast Maine and is to be raffled off with the proceeds going to the college scholarship fund. Finn-Am gives one or two scholarships each year. Tickets are available from Kirsti Fish, Finn-Am President. Tickets are \$1.00 each or 6 for \$5.00. Kirsti can be reached at 594-5032. Please call during daytime hours. The doll is on display at The Finnish Heritage House for viewing.

Joke

Finnish Soldier

A young female reporter from a British newspaper was sent to Finland to write an article about Finnish soldiers returning from the Winter War. Interviewing one infantry-man, Jussi, she asked "When you came home, when the war was over, what was the first thing you did?"
"My wife and I had sex," Jussi replied bluntly. The journalist went red, and tried to change the subject.
"After that, I mean. What did you do after that?"
"We had sex again," he answered.
The journalist turned an even darker shade of red. "Other than that! Uh - what did you do when you were finished with all that?"
"I took off my skis and had a beer."



Sirkka Holm Turned 100!

Sirkka Tuomi Holm, long time "Past& Present" writer for the Finnish American Reporter (FAR) has turned 100. She had her special birthday on August 15, 2020. Born to Finnish immigrants in Virginia, Minnesota, Sirkka lived in many states and cities. She embraced her Finnish culture throughout her life. She acted in plays, directed them, played violin, sang and danced. She was persecuted for being a Finn and a socialist. An early visionary for an English-language Finnish newspaper, The FAR was created in 1986. Married and widowed, Sirkka is a real Finnish-American woman who is not afraid to show SISU. Whatever she did she gave it her all. She is full of life and showed her writing skills in the FAR where she wrote articles for 34 years. She just stopped writing for FAR this past year. Earlier are still being printed.



Jim Kurtti, Sirkka Holm and Kristin Ojaneimi

Jim is the Editor In Chief of FAR and Kristin is a Finnish-American filmmaker. They produced the documentary "Sirkka Past & Present" The video can be found online and a copy is available for loan at FHH.

If you would like to send a card or well wishes, send them to:

*Sirkka Holm
183 Old Dublin Road Suite 208
Peterborough, NH 03258*

Patricia A. Benner Aho



Pat being a "Galvanized Finn" St. Urho's Day celebration 2016.

Patricia Ann Benner Aho, 84, passed away Aug. 20, 2020, at the Knox Center in Rockland after a long illness. Pat was lovingly cared for by her husband, Gary, at home for many years. Pat was born in Rockland Dec. 4, 1935, to parents Henry Benner Sr. and Phyllis Snowman Benner. Pat attended St. George schools from the 1940s, graduating in 1954.

Pat loved to collect and sell antiques, which she displayed in many antique group shops, the last being in Warren at the Village Group Shop.

Pat was proud of being a Master Gardener at Brae Maple Farms in Union, as well as writing quilting, cooking and craft articles in the Back Home Magazine. Pat authored two quilting books published by Downeast Enterprises, including "Lighthouse Designs for Quilters." She also loved to travel and was fortunate to have visited Italy, France, Norway, Scotland, England, Canada and all but six U.S. states.

Pat always stayed active as a member of the Mid-Coast Writers Group, The Finn-Am Society and was president of Lionesses of Bath. She was a Brownie, Girl Scout and 4-H leader in Skowhegan. She was also a Cub Scout leader in Bath and was active in All Saints Episcopal Church in Skowhegan, where she taught Sunday School.

Pat leaves her husband Gary, and children Cynthia, Claudia, Andrea, Timothy, Michael and David, a sister-in-law Aini, and many grandchildren and great grandchildren.