



Iltatähti

Evening Star



Finnish Heritage House

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St. Urho's Day

St. Urho, the patron saint of Finland, is the legendary saint who was created by a Finn in Virginia, MN. He is revered as the saint who drove the grasshoppers from Finland to save the grape crops. This honorary Finnish saint was created as the Finns' way of competing with St. Patrick of Ireland. St. Urho's Day is March 16 preceding St. Patrick's Day by one day.

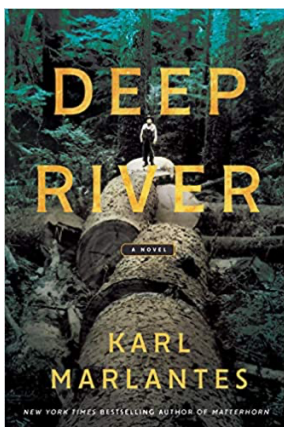


FHH has in the past had a pot luck lunch celebration at Jura Hall in conjunction with Finn-Am Society of Mid-coast Maine. Due to the Covid 19 pandemic we will not be holding the event this year. We are hoping that we will be able to resume our activities next year.

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.





In Karl Marlantes's new novel, *Deep River*, Marlantes turns to the family epic to craft a stunningly expansive narrative of human suffering, courage, and reinvention.

In the early 1900s, as the oppression of Russia's imperial rule takes its toll on Finland, the three Koski siblings—Ilmari, Matti, and the politicized young Aino—are forced to flee to the United States. Not far from the majestic Columbia River, the siblings settle among other Finns in a logging community in southern Washington, where the first harvesting of the colossal old-growth forests begets rapid development, and radical labor movements begin to catch fire. The brothers face the excitement and danger of pioneering this frontier wilderness—climbing and felling trees one-hundred meters high—while Aino, foremost of the books' many strong, independent women, devotes herself to organizing the industry's first unions. As the Koski siblings strive to rebuild lives and families in an America in flux, they also try to hold fast to the traditions of a home they left behind.

Layered with fascinating historical detail, this is a novel that breathes deeply of the sun-dappled forest and bears witness to the stump-ridden fields the loggers, and the first waves of modernity, leave behind. At its heart, *Deep River* is an ambitious and timely exploration of the place of the individual, and of the immigrant, in an America still in the process of defining its own identity.

Invitation from the Cape Cod Finns

Stephen A. Trimble, President of the Finnish-American Society of Cape Cod, (satcapecod@hotmail.com) has invited FHH members to join their group at several Zoom events within the next two or three months. On Saturday, March 20, from noon to 1:00 pm, Hilary-Joy Virtanen will present a program on the Kalevala, the Finnish epic folk tale. She is a professor of Nordic studies and Finnish literature. In April, the club hopes to present a program on Jean Sibelius and his composition *Finlandia*. In order to be invited to their Zoom meetings, please email President Stephen with your email address.

Several FHH members, along with 38 members from several other Finnish groups in CA, CT, VA, TX, PA, MA, and MT, joined the Cape Cod Zoom event on February 20th. Katja Pantzer, a professor, author, editor and journalist from Vancouver spoke about her book *Finnish Ways*, using a question-and-answer format with Stephen. She is currently living in Helsinki, takes an ice water dip every day, and also enjoys walking and bicycling. Her book has been translated into 20 languages. Katja's next book, due out in 2022, is titled *Daily Sisu - How to Tap into Finnish Fortitude*.

Nippa Sauna Stove

Marilyn Kunelius, a member of Finnish Heritage House, has a Nippa sauna stove that she is offering for FREE. Nippa sauna stoves have been manufactured in Michigan since 1930. If you are interested in having this sauna stove, please contact Marilyn either by mail or telephone.

Marilyn Kunelius
635 Stow Road
Stow, Maine
04037
Telephone #207-697-2033



Recipe Box

Rosolli (Finnish Beet Salad)



Ingredients

- 2 cups (300g) diced cooked beets (pickled or boiled)
- 1 cup (150g) diced potatoes
- 1 cup (150g) diced carrots
- 1 red onion peeled and diced
- 1 apple peeled and diced
- ½ cup (75g) diced pickles/gherkins/cornichons
- ¼ teaspoon each salt and pepper
- 1 cup pickled herring, drained (optional)

For the rosolli dressing:

- ¼ cup (60g) plain Greek yogurt or heavy cream - more traditional but fattier
- 1 teaspoon apple cider vinegar note: if using pickled beets, you can reduce this to ½ teaspoon
- 1 teaspoon caster sugar
- ½ teaspoon of beetroot juice if you have it from the jar/can (optional)

Instructions

1. Add the potatoes and carrots to a pan of boiling water and boil for 5 minutes or until tender but not mushy. Drain, run under water to cool, drain again and set aside to cool completely.
2. Meanwhile, make the rosolli dressing by mixing all the dressing ingredients together in a small bowl.
3. When the potatoes and carrots are cold, add them to a large bowl with the beetroot, onions, apple and pickles, season with salt and pepper and mix well.
4. If serving right away, mix the dressing into the vegetables. Otherwise refrigerate both the veggies and dressing and mix before serving or serve the dressing on the side.

RECIPE TIPS

If you're using pickled beets, reduce the amount of apple cider vinegar to ½ teaspoon.

Make sure everything is chopped the same size so that all flavors are evenly distributed in each bite.

Traditionally dressing is mixed into the salad but it can be served on the side.

If you use a yellow or brown onion, the flavor may be a bit stronger.

Some people serve pickled herring on the side and some add it to the salad. If added to the salad, it should be cut into small, bite sized pieces.

Finnish American Reporter (FAR) Cover

An oil painting by Maine artist Lorraine Lans, of Stonington, ME, was published on the cover of the January, 2021, FAR. The painting was called "Sauna Girls". Not only is she a talented artist, but Lorraine is also a member of FHH, and joins us for Finnish Language lessons. She also may be part of a media project sponsored by the Finnish Embassy in Washington, DC. Congratulations, Lorraine!



Our Finnish Daughter, Outi

In 1981 Ron and I hosted a Foreign Exchange student, Outi Kaarina Liemola, from Espoo, Finland. This was through the American Scandinavian Student Exchange program (ASSE).

Outi arrived in August, and we picked her up at the Portland Jetport. She spoke English very well, and right off we knew this was going to be great. We still had one child at home. Lynn, who was 11, immediately made Outi feel at home. We took her to the Union fair, a bluegrass festival, and the ASSE picnic all before she started school at Medomak Valley High School.

Riding the school bus was new to Outi. In Finland she rode her bike to school. She became very active in school, joining the track team, playing basketball, and acting in the school musical "Music Man". She was also an excellent piano player and figure skater. She and Lynn had fun skating on a pond behind our house that winter, and swimming in our pool in the summer.

Our family attended the Congregational Church and Outi joined the youth group there. She had many friends, settling in our small town and our family nicely. Ron really enjoyed talking in Finnish with her, even though his Finnish was not nearly as good as her English. Christmas Day was the only time I remember her being homesick. She was very quiet.

She visited her brother in California while in the United States. The year went by fast, with graduation, school parties, and we were dreading the thought of her leaving. She had definitely become part of our family. We were sad when we took her to the jetport to fly home.

Back in Finland Outi graduated from high school, became a teacher, and had three children. Lynn visited her and the school where she teaches in 2015.

Our relationship lives on. We went to her wedding in 1990. They have visited us, we them, and now keep in touch by computer. We are so glad we invited Outi into our lives.

Kathleen Anderson



*Left: Lynn Anderson
Snow and Outi
Kaarina Liemola
February 2020.
Below: Outi Kaarina
Liemola school
photo 1981*



Finnish Heritage House Re-opening

The Finnish Heritage House plans to re-open mid-May 2021. The hours are the same: Saturday from 9:00 am to noon.

Most likely we will not open on Wednesday, again this year, because of the covid 19 virus.

Despite the pandemic, the bake sales and tori sales were brisk last year. We are hoping for the same this year. We got a new supply of cookbooks, "From A Finnish Kitchen", as we had run out by last Thanksgiving. The recipes are from local Finnish cooks, many of them members of FHH.

We are currently checking on items for restock in our tori (gift shop). We sell an assortment of Finnish made and hand crafted items. The tori has Finnish coffee, mustard and several other items. We have plenty of 2021 Finnish calendars on hand as well as T-shirts and ball caps. The bake sale items are Finnish pulla/nisu, doughnuts, cookies, fudge and sometimes blueberry muffins.

*Stop in and say "Hei" and don't forget to
wear your mask.*



Finnish Language Lessons

Marja-Leena Bailey is getting ready for another course of Finnish language lessons, online, via Zoom. She would like to know if there is any interest in joining for a refresher course.

Here is her message:

1. Due to daylight hours and availability, I am moving the class to Saturdays. I think that daylight enhances our learning experience.
2. For this refresher course, I will combine the 2 levels. In November, I noticed that much of the structural practice needed was the same at both levels. Only the preparedness to use the structures in spoken language differed. Therefore, in this course, I will try to adjust the level of interaction to each student's ability.

Tentative plan: every other Saturday

10:30 to 12:00 Instruction and speaking practice.

12:00 to 12:15 Coffee break "kahvia ja keskustelua" in English.

12:15 to 1:00 Conversation in Finnish.

Note:

1. I will meet those who might need a bit of extra practice in private tutorials.
2. Everyone is welcome to attend the Finnish conversation time, either to speak or just to listen.

The language learning theory is that the more you surround yourself with a language the more you learn.

The dates are: March 13, March 27, April 10, April 24

The course fee: \$40.00 (includes instruction session and Finnish conversation session). Make checks payable to "Finnish Heritage House". Send them to our address on page 1.

Please email, baileysaarinen@gmail.com, text, or call at 978 761-1102 if you are interested in the course. If you have not registered, please do so soon. If, on the other hand, you wish to be removed from the mailing list, please send me a quick email.

Kosti Ruohomaa's Photos Unlocked

Most people remember the wonderful photos taken by Kosti Ruohomaa that were published in magazines during the 1940s, 1950s, and 1960s, especially in Down East and Life magazines. Those few dozen photos were just the tip of the iceberg when compared to the thousands of photos taken by Kosti that have remained, until rather recently, locked away in the vaults of the Black Star Agency, his former photo agent. In 2017 through the efforts of Kevin Johnson, Penobscot Museum's photo archivist, and Deanna Bonner-Ganter, Kosti's biographer, the Penobscot Museum acquired more than 60,000 frames of film that had been unavailable since Kosti's death in 1961. Johnson and the museum staff, after organizing the negatives in 500 folders, each representing one of Kosti's photo assignments, plan on releasing an assignment or two each month. People will recall that several years ago Finnish Heritage House, the Farnsworth Museum, and the Maine State Museum all mounted exhibits of Kosti's work. If you would like to see Kosti's photos, go online to Penobscot Marine Museum's website and search under their photography collections. We are very fortunate that the body of his work is back in Maine and will gradually become available to the general public over the next several years. Paljon Kiitoksia to Kevin Johnson, Deanna Bonner-Ganter and the Penobscot Museum in Searsport for making this possible.



Kosti Ruohomaa



JUST HAVING A SAUNA

One of the conundrums of my life during these past few years has been trying to create some semblance of “sauna continuity,” even as I find myself moving from rental to rental. On the one hand, moving about has allowed me the joy of constructing various ad hoc saunas—one in a back shed, one in a crumbling garage addition, one in an old barn—all created from materials on hand, pieced together in ways that I never would have considered in a former life. On the other hand, even though the saunas have been wonderful experiences, they have all been merely temporary, and each time I have dismantled one, I have dreamed of a time when I could just have a sauna.

That time came when I happened upon an ad for a hot dog trailer, for sale, cheap.



Here is a before photograph of the trailer when I first brought it home.

It was a mess. There was literally no roof, the inside was in shambles, and the floor had huge gaps straight down to earth. The tires were rolling their last miles. But I bought it. I ripped off the upper studs and framed in a 12 inch roof, framed the inside walls from the outside in, and made the grill space into a spacious bench.

Nevertheless, even though I was still roiling in enthusiasm a week into my escapade, I began wondering if I was crazy. Was there really an end in sight? Would I ever feel the soothing tingle of seething heat within that space?

In an amazing twist of fate, I was searching online and found an actual sauna stove--yes, a real *kiuas*! It was a *Tero* stove, built by Toivo Eronen of Pomfret, CT. Coincidentally, this was the same man who had built the sauna stove for the house where I had grown up. My mom, Anita, said that she had known the man. I took it as a sign to continue my journey.

It was, it seemed, a wood-burning stove, but I was able to locate a propane barbeque burner and repurposed it for the stove I had. I insulated, sealed, foiled, spaced, and paneled the walls and ceiling. I tacked together some bench boards, hung up a thermometer, and took a deep breath. It was time. When I lit the burner for the first time, I didn't know what to expect, a wondrous steam or a lackluster dud. But I was pleasantly surprised as I watched the thermometer rise to 50, 60, 65, finally leveling off at 95° Celsius, which was about 200° Fahrenheit, a not so shabby steam.

I reveled in sweat, eased back on the bench, giggling at the thought of hot dogs once warming up in that same space. I soaked in the warmth, breathed in the easeful sense of languid calmness and dreamed of hooking the trailer hitch to my truck and heading on into terrific, toasty times of just having a sauna, no matter where fate might lead me.



Here it is! The finished project, with a snowy backdrop.



Joke

John Smith was the only Protestant to move into a large Catholic neighborhood. On the first Friday of Lent, John was outside grilling a big juicy steak on his grill.

Meanwhile, all of his neighbors were eating cold tuna fish for supper. This went on each Friday during Lent. On the last Friday of Lent the neighborhood men got together and decided that something just HAD to be done about John. He was just tempting them to eat meat each Friday of Lent and they couldn't take it anymore. They decided to try and convert him to be Catholic.

They went over and talked with him and were so happy that he decided to join all of his neighbors and become a Catholic. They took him to church and the priest sprinkled some water over him and told him, "You were born a Baptist, you were raised a Baptist and now you are a Catholic".

The men of the neighborhood were SO relieved, now their biggest Lent temptation was resolved.

The next year's Lent rolled around. The first Friday of Lent came and just at supper time when the neighborhood was setting down to their fish dinners came the wafting smell of steak cooking on a grill.

The neighborhood men could not believe their noses! What was going on??? They called each other up and decided to meet over in John's yard to see if he had forgotten it was a Friday in Lent.

The group arrived just in time to see John standing over his grill with a small pitcher of water. He was pouring small droplets over his steak on the grill and saying, "You were born a cow, you were raised a cow, and now you are a fish."

Finlandia Foundation National (FFN) Update

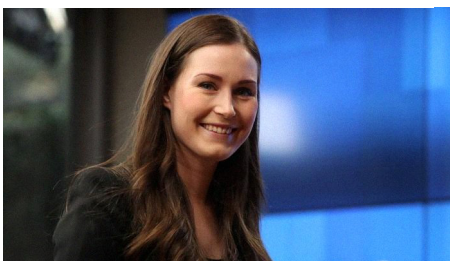
FFN will be holding their semi-annual meeting virtually in March of 2021. Our last in-person meeting was in the fall of 2019. However, we have still been active and staying connected to our 58 Chapters throughout the U.S. We hope you have been reading our monthly e-news: "News of Finnish America". Finnish holidays are recognized, and individual Chapters are spotlighted. At our March FFN meeting we will be voting to approve our scholarship awards and grants-an exciting time to learn about all the wonderful scholarly endeavors and Finland-related projects proposed by our applicants.

Finnposiium is a recent innovation created by FFN for your enjoyment. It is a virtual symposium featuring a variety of online chats, webinars, musical and other presentations related to Finland and Finnish culture in the US. Find the entertaining and informative programs at the FFN YouTube channel.

A recent concert on our FFN Channel featured Cellist Jussi Makkonen and pianist Nazig Azezian performing in Nurmes, Finland. I was honored to attend several live performances of this duo as part of our FFN board meetings. They are very personable, and have presented many programs to youth in schools when they toured in the U.S. Recently, pianist Ruusamari Teppo, hosted by FHH in Maine in 2019, was joined by soprano Maria Männistö for a romantic YouTube Valentine concert.

FFN is hosting a new YouTube monthly interview program, "My American Dream", led by FFN Trustee and tech investor Michel Wendell. He chats with Finnish and Finnish-American entrepreneurs who are pursuing success in the US. Stay tuned!!!

Sanna Marin, Finland's Prime Minister

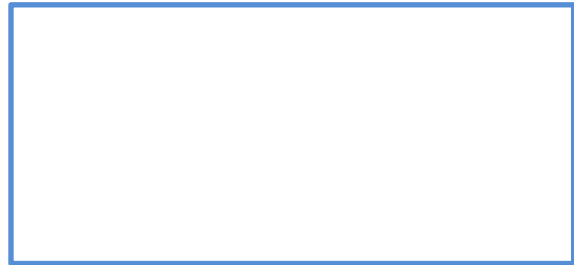


Time Magazine March 1/March 8 Finland in the News!

Be sure to pick up a copy of this double issue, which features Sanna Marin, the Prime Minister of Finland on the cover. She is included in their story entitled "The Next 100 Influential People." It will certainly be exciting to read about this young woman who holds such an important position.



Finnish Heritage House
P.O. Box 293
South Thomaston, ME 04858



Please Join Us!

FINNISH HERITAGE HOUSE P.O. BOX 293 – South Thomaston, ME 04858

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