



Iltatähti

Evening Star



Finnish Heritage House

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

Finnish Cooking Demonstration, A

It was a light crowd on June 25, at the Federated Church in Thomaston. Everyone who attended the demonstration of Finnish cooking by Soile Anderson and Eleanor Ostman, Finlandia Foundation National Lecturers of the Year, had a good time. They enjoyed the demonstration and eating their creations. They made Karjalanpiirakat (Karelian pasties) and Salmon soup (Lohikeitto).



Soile signing cookbooks



Kathleen Anderson, Mary Gifford, Peggy Smist and Eleanor Ostman. Eleanor is busy explaining the rolling technique for Karjalanpiirakka.

There is a photo album with many more pics from this event at FHH for viewing. (continued on page 2)

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.



Forest Finns *Metsäsuomalaiset* May Be in Some Families' Heritage

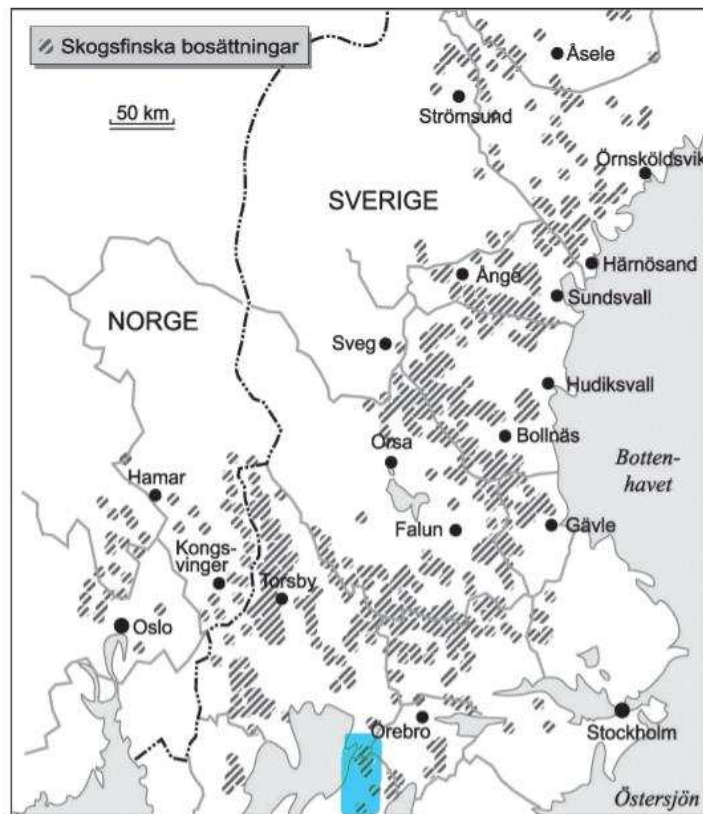
One never knows what a genealogist may find in your background and Forest Finns may be among them especially if there are Swedish or Norwegian ancestors too. In working with the genealogist Margaret "Peggy" Reynolds Oliver, of South Thomaston in 2018, I learned the location of my great-grandfather, Andrew Peter Johnson, who immigrated to the United States in 1867 from the area in between lakes Värnen and Vättern in central Sweden. Recently, with the help of the Swedish National Archives in Uppsala, living relatives were found near Hallsberg, Sweden. They had researched our great-grandfather's family as far back as 1600—to a Clemet "Finne" Larsson and his sons: Jon and Per, also known as Forest Finns, all of whom had lived near Tiveden, Örebro, Sweden in the 1600s.

One might ask what is a Forest Finn? The present Prince Daniel of Sweden is a descendant of Forest Finns and his father, Olle Gunnar Westling, is active in a group that keeps the memory of that migration and culture vivid even though the Forest Finns no longer speak Finnish and became assimilated in Sweden by the early 1900s.

With the encouragement of the Swedish government in the 16th -17th centuries, many Finns came to Sweden to do "slash and burn" de-forestation thereby opening vast areas to settlement and agriculture. The areas the Finns worked—then settled in—were in the far north where Sami (Lapp) people lived as well as further south in Tiveden—between the two large lakes already mentioned. Forest Finns came from Savonia and Northern Tavastis, Finland, and also settled in Norway as did other groups of Finns: the Tornedakians and the Kvens, who were not part of the Forest Finn cultural.

There is good information on Forest Finns in Wikipedia and noted under in External Links (p. 8) is *Highlights of Research in Scandinavia on Forest Finns* by Maud Wedin published in October 2012. It is an excellent resource on this particular Finnish group. Also, website: Finnskogarna.com details opportunities to experience the Forest Finn culture today.

By: Jeannette Lasansky, Vinalhaven



*Where the Forest Finns settled in Sweden.
Map source: Maud Wedin.*

(Finnish Cooking Demonstration, continued)

Soile and Eleanor arrived on Friday, June 24, picked up their rental car, and enjoyed the hospitality of Mary Fairbanks for their first overnight stay. They both expressed their admiration for the beauty of the state of Maine. They found it very similar to Finland.

Mariann Ahola was their host for Saturday and Sunday. With their free time, they were able to play tourist, and especially liked the Maine State Prison Showroom.

FHH sincerely thanks Mary and Mariann for opening their home and cottage, respectively for our guests. Copies of their cookbook, "Celebrations to Remember" are for sale in our tori for the special price of \$15.00



Karl Marlantes Visit ~ Recap

On the afternoon of June 15th, author Karl Marlantes honored the Finnish Heritage House by taking a day out of his Maine vacation to present a talk on his Finnish epic novel “Deep River”. There was sufficient advance notice so that interested folks from not only FHH, but also other Finnish Groups from New England could be invited. There were about 30 people in attendance. Notably Anne-Mari Paster, President of Finlandia Foundation National, attended the gathering and graciously joined us in welcoming Karl to FHH.



Karl Marlantes and Anne-Mari Paster

Following a tour of the FHH and conversation with a number of FHH members, Karl gave a vivid description of how his Finnish heritage and family traditions influenced the writing of this novel about a classic Finnish family’s immigrant experience. He also spoke of how the Kalevala’s folklore and mythology was woven into the themes of his novel. His thoughtfulness and obvious deep connection to the novel’s story left a lasting impression on those in the audience. Karl very graciously signed a number of personal copies of “Deep River” that folks had brought to the event. Kiitos to Karl Marlantes.

There is a book with several photos of the event at FHH for viewing. There are copies of “Deep River” for loan at the FHH library.

Recipe Box

Finnish Salmon Soup - Lohikeitto

Prep time

10 mins

Cook time

25 mins

Total time

35 mins

Cuisine: Finnish

Serves: 4



INGREDIENTS

- ½ stick (1/4 cup or about 50 grams) unsalted butter
- 1 leek, sliced (white & light green parts only)
- 5 cups (1,25l) fish stock (can be substituted with water)
- 1 lb. (450g) potatoes, cubed
- 1 carrot, sliced
- 1 lb. (about 450g) salmon fillet, de-boned, de-skinned and cut into small chunks
- 1 cup (250ml) heavy cream
- 1 cup (about 10 grams) fresh dill for garnish, finely chopped
- salt and pepper to taste

INSTRUCTIONS

Melt the butter in a pot. Add the sliced leek and sauté until translucent, about 7 minutes.

Add the stock, carrot and potatoes. Bring to a boil and cook for about 10 minutes over medium heat. At this point the potatoes should be almost ready.

Add the salmon chunks and the cream, and cook for about 5-7 minutes more, until it starts to boil.

Turn off the heat and add the dill, salt and pepper. Close the lid and wait for another 10 minutes. Enjoy!



Obituary for Neil Arthur Harjula



After high school, Neil was employed at the Thomaston Garage and Shepard's Garage, before starting at Martin Marietta (now Dragon Cement). He was Dragon's longest employee, working there 53 years, and its oldest employee when he retired at the age of 78.

Neil and Joan enjoyed traveling and spending summers at their place on the shore of Waterman's Beach. Neil enjoyed camping, boating and spending time with his great-grandsons. He was a long-time active member of the Finnish Congregational Church in South Thomaston. Neil was a charter member of The Finn-Am Society of Mid-coast Maine, a longtime member of Finnish Heritage House and chairman of the building committee.

Neil was predeceased by his son Bruce, his sister Helen, his brother Gerald, and his parents. He is survived by his wife of 62 years, Joan; two sons, Jay, Chris and his wife Melissa all of Thomaston; granddaughters Katie Harjula(John) of Palermo, Kiersten Harjula (Thomas) of Warren; great-grandsons Gage Neil Miller and Gaven Bruce Miller of Palermo; his brothers David Harjula of St. George, William (Sheila) Harjula of South Thomaston; his sisters Sally Elliot of South Thomaston, and Cheryl Harjula of Thomaston, as well as the extended Monroe and Harjula families.

In lieu of flowers, memorial donations may be made to Pope Memorial Humane Society, P.O. Box 1294, Rockland ME 04841, or AIO Food Pantry, P.O. Box 113, Rockland ME 04841.

THOMASTON - Neil Arthur Harjula, 80, left us suddenly on July 30, 2021 at his summer home on the shore in South Thomaston.

Born in Thomaston, June 6, 1941, Neil was one of 7 children of William Edward and Mary Condon Harjula.

Neil grew up on the family farm in South Thomaston and attended the one room Green Schoolhouse on the Saint George Road, then graduated from Thomaston High School in 1959. Childhood years were spent playing on the farm and helping his father and brothers work the farm and run Harjula's Dairy.

On October 30, 1959, Neil married his high school sweetheart Joan M. Monroe. They resided in Thomaston, raising three sons there.



Obituary for Mahlon Arial Linscott



WASHINGTON — Mahlon Arial Linscott, 82, passed away from Alzheimer's June 5, 2021, at his home in Washington with his family at his side. He was the second son of the late Robert R. and Doris A. (Finn) Linscott.

He was born at his parents home in Washington July 13, 1938.

He leaves his wife of 56 years, Barbara A. (Winchenbach) Linscott and son David Mahlon Linscott (Christina) of Topsham. He is also survived by brother Berkley C. Linscott (Nancy) of Washington and sister-in-law Janice (Gorden) Linscott of Union; brothers-in-law Kenneth E. Winchenbach (Sally) of Sedgwick and Ronald E. Winchenbach (Deborah) of Upper Enchanted Township; sister-in-law Dale (Winchenbach) Tolman of Waldoboro; nephews Milton R. Linscott (Pamela), Richard C. Linscott (Kim), Gregory D. Tolman,

Karl R. Winchenbach (Jessica), Kenneth Winchenbach-Walden (Amanda); nieces Rebecca (Tolman) Stenger (Jason), Sara (Winchenbach) Hamlin and Sharie (Winchenbach) Whelan (Devon).

He was predeceased by his parents, brother Robert M. Linscott and sister Marguerite M. Linscott.

Mahlon graduated from Union High School in 1956. After attending the University of Maine in Orono, he enrolled in an apprenticeship program and graduated as a machinist first class from Portsmouth Naval Shipyard. He took his skills as an inside machinist to Sylvania Electric in Waldoboro where he met his future wife.

Mahlon was a SAD 40 School Board member for the Town of Washington for 18 years and was on the building committee when Medomak Valley High School was in the planning and building stages. He was also a member of the Washington Fire Department and on the town budget committee.

He was a coach for Washington Little League and the Pee-Wee Basketball program. He was a member of the Finnish Congregational Church in South Thomaston, a charter member of the Finnish-American Society of Midcoast Maine and of the Finnish Heritage House in South Thomaston. Along with his wife, he was a board member of FinnFest '98 which took place at the University of Southern Maine.

In 1984, he took a trip with his wife, son and mother-in-law to England and Finland, where they stayed with family members, touring Helsinki, Rovaniemi and the Arctic Circle.

Donations in his memory may be made to Pope Memorial Humane Society, P.O. Box 1294, Rockland ME 04841 or to any animal rescue or shelter dear to your heart.



Newsletter of the Finnish Heritage House No. 71 ~ Autumn/Sysky 2021

“Meet the Finn Cooks”

Soile Anderson has cooked for the King and Queen of Norway, President Obama, the Dalai Lama, Martha Stewart and on June 26, 2021 she traveled to midcoast Maine to cook for our local community.

Soile Anderson and her good friend Eleanor Ostman were selected as Finlandia Foundation National Lecturers of the Year in 2019. It was our good fortune that they had their term extended to 2021, due to the Covid pandemic.



Soile rolling out dough for the Karjalanpiirakka crust.

Soile was a successful restaurateur and hotel owner in Finland, when she decided to travel to the United States to study the concept of fast food. She remained in America and founded The Deco Restaurant and catering business, Taste of Scandinavia bakeries and the Finnish Bistro.



Karen Bennett, Steve Gifford and Arthur Fish rolling out crusts for the karjalanpiirakka and Kathleen Anderson filling them. Eleanor Ostman was a food writer for the “St. Paul Pioneer Press” and her popular column, “Tested Recipes”, appeared for 30 years. The two lifelong friends have presented many joint food demonstrations including at FinnFest USA. They make a perfect team with Soile doing the cooking and Eleanor providing the details of the food being prepared as well as details of their lives and experiences on the road.

They prepared Karjalanpiirakat (Karelian pasties) and Lohikeitto (salmon soup) for their demonstration. Everyone present was able to lend a hand with rolling the piirakat dough, spooning the potato filling and crimping the edges. The saying “the proof is in the tasting” was utmost in our minds as we sat down to a feast of salmon soup and pasties.....the unanimous verdict - delicious!



Eleanor Ostman, explaining the technique of rolling out the crusts to some of the group.

Those taking part in this event included: Jackie Harjula, Robert Brown, Kirsti Fish, Arthur Fish, Kathleen Anderson, Peggy Smist, Diane Laing, Mary Gifford, Steve Gifford, Anne Little, David Little, Mariann Ahola, Kay Dodge, Mary Fairbanks, Martha “Tooty” Wilson and Karen Bennett. Kiitos to everyone who helped to make this wonderful event possible.



Rolling pins, Finished Karjalanpiirakka, Some of the participants enjoying their creations at a beautifully decorated table.

So Far, So Good

The kantele ensemble, “Suomalaiset Jouset”, assembled once again this past May, after a lengthy hiatus due the Covid pandemic. Members have all been fully vaccinated, wear masks and are socially distanced during rehearsal, per CDC guidelines. Rehearsals have now switched to the winter schedule and will take place in Jura Hall on Saturday mornings from 9:00 to 11:00. The Fall dates are September 11th and 25th and October 9th and 23rd. Due to the pandemic the group is taking it one rehearsal at a time. There are no public concerts scheduled at this time. If you are interested in this musical ensemble please contact either Steve Gifford at 273-2877 or email at gifford7tree@gmail.com or Celia Jones, musical director, at 594-4506 or email at cjones9995@roadrunner.com



FINNFUNN WEEKEND OCTOBER 29-31, 2021

If you have never attended FinnFunn Weekend, now is the time to do so. It is two days filled with all things Finnish: food, dancing, movies, cooking lessons, crafts, saunas, woodcarving workshops, a Kalevala presentation, a Finlandia video, a writing workshop, a Finnish trivia game, a raffle, and a Tori. Where else could you get the opportunity to immerse yourself in so much Finnish culture and heritage all combined into one weekend? The committee has been hard at work for several months, meeting regularly, to make this a spectacular FinnFunn.

If you've attended other FinnFunn weekends, you'll certainly want to continue with this one. It's always nice to greet old friends and meet new friends. If you haven't ever attended, here is a little background information. We meet at The Inn at East Hill Farm in Troy, NH, which is a working farm. They have several buildings housing their guests. Maybe the rooster will welcome you with his crowing. Or maybe the donkey will greet you with a "hee-haw." All meals are home made with all the food grown on their farm, and served family style. The coffee pot is always on in the dining room with homemade donuts or cookies or pulla.

One registration covers all the events, except for a small charge for the traveling sauna. One of the movies to be shown is a silent movie called the *Gypsy Charmer*, with Kent Washburn, FFN Performer of the Year, providing background music at the piano. Other Finnish movies with English subtitles are also on the schedule. Dr. Hilary-Joy Virtanen, a member of the Finlandia Foundation National Board, will be leading some of the lectures and discussions. (Note: Finnish Heritage House is a Chapter of this national group.) FHH sponsored the Finnish Chefs, Eleanor Ostman and Soile Anderson here in Maine in June, and if you missed their delightful lessons for Salmon Soup and Karelian Piirakka, you will have another chance to enjoy their demonstrations at FinnFunn Weekend on Sunday morning. There are tentative plans for a chance to dress in a Halloween Costume on Saturday evening. Check out our website periodically for an updated schedule:

www.saima-park.org/ff2021/schedule.html

Finn-Am Society of Midcoast Maine Schedule

The next few meetings and potlucks put on by the Finn-Am Society will be:

Sept.18. celebrating FinnFling and joint meeting with FHH

Oct. 16 Finn-Am potluck

Nov. 20 Finn-Am potluck and Thanksgiving celebration

Dec. 18 Christmas celebration and joint meeting with FHH. **Final meeting until March 2122**

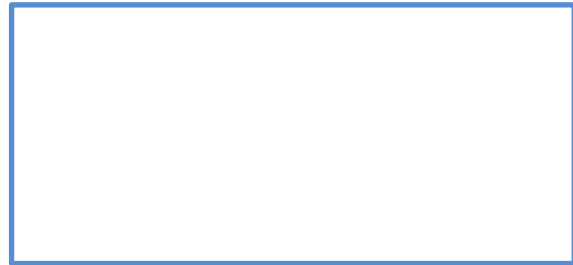
There is Still Time!

You could win this beautiful handmade rag rug. It has been graciously donated by "Tooty Wilson" of Lovell, Maine. The drawing will be at the Sept. 18th Finn-Am joint meeting and FinnFling. Tickets are on sale at FHH. 6 for \$5.00 or \$1.00 each.





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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State _____ Zip Code _____ Phone _____

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I'd like to get involved in the following activity/activities or committee(s)

Exhibits _____ Fund Raisers/ Luncheons etc. _____ Building Maintenance _____ Docent _____

Newsletter _____ Grants _____ Music/Dance _____ Children's Activities _____ Library _____

Other (Please specify) _____

Annual Member (\$10) _____ 5 Year Member (\$45) _____ Gift \$ _____

Make checks payable to Finnish Heritage House and send to P.O. Box 293 South Thomaston, ME 04858

Is it time to renew your membership? Check your address label.