

Iltatähti

The Evening Star



The Finnish Heritage House and Finn-Am Society of Mid-Coast Maine Newsletter No. 85 – Summer / Kesä 2026

The FHH Museum is open

By Steve Gifford

Finnish Heritage House is open Saturdays from 9:00 to 12:00 until the third Saturday in December 2026. If you find you are in the area at other times call Jackie Harjula at 975-1476 or Steve Gifford at 273-2877 and we will do our best to accommodate your schedule. Tervetuloa!

FHH FLOWERS

By Jackie Harjula



FHH always looks beautiful when fresh flowers brighten up the front of our building. Once

again, Steve and Mary Gifford left our window boxes at the nursery and returned them filled with beautiful posies.



Our group purchased new whiskey barrels, and the flowers that I planted in them have flourished: new containers and new planting soil (and lots of water) guarantee a great display. I often think of how our Finnish minister, from years ago when this was the parsonage, must have enjoyed sitting on the porch with his family, maybe enjoying a cup of coffee, and looking across the street at the beautiful water.

Edna Montgomery is no longer with us, but her legacy lingers in many ways. The yellow lilies that she planted come up every year, bigger and more beautiful than the year before. The handicapped ramp she donated in honor of her parents is a big help to those who prefer it to climbing stairs. Her memory lives on!

The Finnish Heritage House now features a reading room.

By Mariann Ahola

The reading room upstairs at the Heritage House is



being organized with all the items that have been donated over the years. We have a few chairs, a rocker and a rya rug by the window. The

books

downstairs are in English, however, there are many Finnish books upstairs as well as a collection of Finnish music, both 33 and 78 rpm records. We could use a turntable and record rack. There are many photos, newspaper clippings etc. that all need sorting. Little by little and as time allows the room will become spacious and comfortable. A nice place to research, read and spend some time.



Joanne Nelson enjoying the new space.

The Finnish Heritage House Tori

The FHH Tori is also open Saturdays from 9:00 to 12:00 until the third Saturday in December.



Featured are handmade aprons, gift bags, rag rugs, books, decals, desk flags, CDs, license plate frames, flag buoys, Finnish American label pins to mention just a few.



The popular t-shirt featuring birch trees is being offered in a long sleeve style this season.

In the food department you will find mustard, lingonberry sauce, licorice, multi-grain FinnCrisp and tea. And of course **Pulla/Nisua**.



How to view the Finnish Heritage House Public Facebook Page Without having a Facebook Account.

Using Search Engines

Search engines like Google, Bing, and DuckDuckGo can index publicly available Facebook pages and profiles. This means you can often find and view content without directly visiting Facebook.

- **Open your preferred search engine.**

- **Type your search query.** Use specific keywords like “**Facebook Finnish Heritage House**”.
- **Review the search results.** Look for direct links to Facebook pages.
- **Click the link.** If the page is public, you should be able to view it.

Direct URL Access

If you know the exact URL of a Facebook profile or page, you can try accessing it directly. This method works best for public pages and profiles with open visibility settings.

- **Open your web browser.**
- **Enter the Facebook URL.** Type the full URL of the profile or page you want to view into the address bar. For Finnish Heritage House it is:
<https://www.facebook.com/finnishheritagehouse/>
- **Press Enter.** If the page is public, it should load without requiring you to log in.

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Pulla/Nisu Lessons

By Jackie Harjula

FHH knows that everyone (or almost everyone) loves Finnish coffee bread. One whiff of that cardamom and it takes you back to your Finnish roots. This article is just to learn if there is an interest in a class to learn how to mix it, braid it, bake it, and decorate it. For \$25 you will mix up your bread, braid it, and go home with a one-pound package of raw dough to let it rise and bake at home. You will also receive a copy of our Finnish Cookbook. No date has been set, but it will probably be late fall, early winter. Class will be limited to five people. Please email or call Jacqueline Harjula to add your name to the list for a future class. Kiitos!

207-975-1476 or jackielee207@gmail.com

SOS From Helsinki

By Steve Gifford

Finnish Heritage House occasionally receives a request for assistance or information from individuals outside our membership. These requests come to us via our website (finnheritage.org) or our Facebook page. It is important to maintain this presence online as part of our mission of providing research assistance. Recently, Elias Pihala, a resident of Helsinki, asked for assistance in locating a book that may have been published in the United States about his *Great Uncle Olavi Pihala*, a Finnish Army veteran of the Continuation War. It seems that in the 1970s, a group of Finnish Americans traveled to Finland to interview Elias' grandfather about his brother Olavi and his activities during the war with Russia. They were writing a book either about Olavi or one in which his story played a significant role. Olavi was involved in the weapons cache scandal and helped secure safe passage to Sweden for many war veterans forced to leave Finland after the war with Russia. Olavi and his wife Marjatta lived in New York for most of their married life and after his death Marjatta moved to Rockland and was active in local Finnish organizations.

Apparently, the book was never published in Finland, and family members would like help in locating this book. We recommended that he contact Dave Maki at the *Finnish American Reporter* with this request as that publication is widely read by the Finnish American Community. Also, if anyone has information regarding this book you may contact the Finnish Heritage House and we will forward your information to Elias Pihala.

Finlandia Foundation National

Report

By Jackie Harjula

FFN held its Spring Board meeting in Philadelphia in April. In addition to our all-day board meeting, we toured many historical sites relating to Finns who immigrated to the US. We were honored at a reception at the Kalmar Nyckel museum, home of the ship that brought Finns and Swedes to the

Delaware Valley in 1638, about a decade after the Mayflower landed in Plymouth. We visited the Finnish Settlers monument in Chester, PA, given to the US by the government of Finland in 1938, to commemorate the arrival of those Finnish settlers 300 years ago. Several groups are supporting the move of this large granite monument to a new site in the Tinicum Township.

The FFN Lecturer of the Year, John "Jay" Smith, spoke to us about John Morton, a Finn who cast the deciding vote for the Declaration of Independence. We gathered at the American Swedish Historical Museum for the opening of their new exhibition in honor of their centennial anniversary year. At this event, our long-time board member, Tim Nurvala, was awarded one of Finland's highest honors, the Order of the White Rose of Finland, presented by Ambassador Jarmo Sareva. We were honored that Ambassador Sareva joined us for all of our weekend events.

Our meeting, in addition to transacting a lot of business, also reminded us that it was also Finns who helped to establish our nation, and who continue to contribute to shaping our country and building our future.

2026 FinnFun Weekend 2026

By Jackie Harjula

It's not too late to register. Don't miss out on this weekend dedicated to all things Finnish-music, food, dancing, humor, movies, lecture, saunas, tori, workshops, art displays, and a big raffle. Also, if you are so moved, please donate an item or two for our raffle. The proceeds are used to help pay for our program expenses. Eight of our FHH members are already registered!

The FinnFunn 2026 committee is encouraging attendees to invite their adult or young children. For the first 20 family members who register and who are between the ages 30 and 60, there is a 50% discount for the cost of the weekend. It is important that we encourage the younger generation to learn about and celebrate their Finnish heritage.

For more information, go to our website:

www.finnfunn2026

To register, contact East Hill Farm in Troy, NH.
(603)242-6495

Finlandia Foundation Performer of the Year

By Jackie Harjula



Ruut DeMeo (artist name, Ruut) is the FFN POY and will be here on September 26 with her masterful piano and singing performances at the Thomaston Federated Church at 5:00 pm.

She is a Finnish-born, multidisciplinary artist whose work as a musician, author, and educator celebrates the transformative power of creativity and cultural heritage. Known for two decades in Baltimore as the city's beloved "piano girl," she has released nine independent albums and performed internationally.

Eeppi Ursin Concert

By Jackie Harjula

Sunday, October 4, 2026, at 3 p.m. at The Federated Church, 8 Hyler Street, Thomaston, Maine
Beloved Singer and Pianist, Eeppi Ursin, returns to Maine for her fifth visit to celebrate the release of her new album, *My Finnish Soul Vol. 2*, released in May 2026. Based in New York City, Eeppi continues her musical journey into Finnish nostalgia with this second volume of Finnish classics. The album includes three original compositions inspired by Eeppi's experiences as an expatriate Finn.

Sisu Song reflects the well-known concept of sisu - determination, resilience, and inner strength. Eeppi writes, "My own ancestors came to the U.S. in the early 1900's and their stories have fascinated me and inspired this album." Eeppi is touring throughout the U.S. and Finland through the spring of 2027. We are honored that she is including this stop in Thomaston on her tour!

Eeppi's concert is sponsored by the Federated Church of Thomaston with the assistance of the Finnish Heritage House in South Thomaston.

This will be a benefit concert. All donations will be given to the Thomaston Interfaith Food Pantry in Thomaston. Suggested donation at the door is \$15,

but larger donations will be gratefully appreciated. All donations are tax deductible.

For more information contact Rev. Dr. Susan Stonestreet at freerangepastor@gmail.com or via phone at 207-322-1948.

Follow Eeppi at www.eeppiursin.com & on her Facebook page Eeppi Ursin.

How To Build a Sauna

By Greg & Annie Koski

Tervetuloa Meidän Sauna: A Maine-Made Tribute to Finnish Tradition

Early last summer, Annie and I came across an unexpected opportunity at a local lumber yard: three sprawling piles of rough-cut spruce boards, too imperfect to sell and destined to be turned into wood shavings. To most eyes, they were scrap. To us, they were the beginning of a dream. For about \$100, we bought the whole lot and headed home with a plan that felt both ambitious and delightfully Finnish — we would build a traditional wood-fired sauna.



Through the warm months, our backyard became a workshop filled with the scent of fresh-cut spruce and the steady rhythm of hammers. With the help of our dear friend Charlie, we framed a 9 x 7 lean-to structure with a sloped shed roof, then enclosed it with the sturdy one-inch spruce boards. The floor rests on 2x8 joists, the roof on 2x6 rafters, and every wall cavity is packed tight with rock-wool insulation. A heavy-duty vapor barrier sealed the interior, ready for the final flourish: clear red cedar clapboards, glowing with color and fragrance.

(continued on Page # 5)



Inside, we crafted slatted benches from white cedar, their pale grain contrasting beautifully with the warm red walls. A compact wood stove from the Tiny Wood Stove Company sits near the door, fed by split logs from our own property. On each side of it, two octagonal double-pane windows — rescued from the Habitat for Humanity ReStore — catch the afternoon light like facets of a lantern.

By early fall, after months of satisfying work, we fired up the sauna for the first time. Annie painted a small sign for the door: Tervetuloa Meidän Sauna — Welcome to Our Sauna.



The entire project cost under \$2000, mostly due to the price of the stove and cedar clapboards, but the reward is priceless. Just a short jaunt from the sauna to our dock, the lake awaits that exhilarating plunge. Some evenings, as steam rises and loons call, it's

hard to believe we're not in Finland.

Finnish Flag Memorial

By Jackie Harjula



Many happy memories of our beloved Kirsti Fish were shared at her recent memorial service and committal service. Her friend, Jill Neagle, created this

beautiful flag to be displayed at each service. Kirsti's family felt that the appropriate location for this should now be the Finnish Church, so it has a place of prominence in our sanctuary. When you see it, think of Kirsti and all the wonderful

contributions she made of her time, talents and funds to all three of our Finnish groups.

Finn-Am June Meeting

By Anne Little

At the June Finn Am meeting Juhannus (summer solstice) was celebrated with a picnic style luncheon. Hot dogs and a variety of salads were

served as well as yummy desserts.



A presentation on the wildflowers of Finland and their meanings as well as several myths associated with Juhannus. The participants fashioned bookmarks from freshly picked local wildflowers.

Suomalainen Kirjasto - Finnish Library

Long Cove, Maine

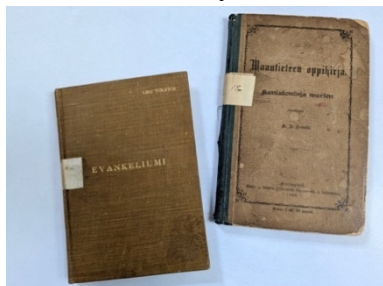
By Scott Hodgkins

One of the most lasting and beneficial effects of the granite quarry strikes of the 1890s was the arrival of Finns to help break the strikes taking place in Long Cove (St. George), Maine. After they had been in the area for a short time, other Finns arrived from Fitchburg and Rockport, Massachusetts. Eventually Finnish children began filling the District 2 school on Englishtown Road that led from Smalleytown to Long Cove. Education was important to the Finns, as was retaining much of their Finnish language and heritage. Being as civic minded as the natives, the newcomers established organizations such as the Temperance Movement, a Socialist Club and a small lending library in Long Cove.



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The earliest record of the library was a meeting held April 22, 1893. Erik Harjula was elected chair and John Silva, clerk. An entertainment committee was elected consisting of Joshua Koskela, Erik Harjula, Edward Hendrickson, and Johan Johnson. This Finnish library maintained a collection of several hundred volumes of poetry and prose, all written in Finnish. When the quarry closed, the library building was sold to Harold Watts and moved to his farm to be used as an outbuilding. The books were taken to the Mary Elinor Jackson Library in St. George where they sat on shelves, mostly unread. When fire destroyed part of the newly renovated library in 1988 the Finnish books were saved. Today that collection is on display at the St. George Historical Society Museum in Tenants Harbor,



which is housed in the original Jackson Library building at 38 Main Street. A record book of library meetings also exists.

2026 FHH Raffle

By Joanne Nelson



This wool rag rug (25" x 58"), created by Martha "Tooty" Wilson of Hollis, Maine, will be raffled off at the Finn-Am / Finnish Heritage House Pot Luck in September 2026. The tickets are \$1.00 each or 6 for \$5.00. You do not need to be present to win.

Win a Piece of

FINNISH HERITAGE

Rag Rug Raffle

This wool rag rug (25" x 58") created by Martha "Tooty" Wilson of Hollis, Maine, will be raffled off at the Finn-Am/Finn Heritage Pot Luck in September 2026. The tickets are \$1.00 each or 6 for \$5.00. You do not need to be present to win.

TICKETS
\$1.00
EACH
OR 6 FOR
\$5.00

Support. Preserve. Celebrate.

All proceeds benefit the Finnish Heritage House, a nonprofit dedicated to preserving Finnish culture and history in Midcoast Maine.

Woven with History. Made with Heart.

For generations, Finnish families transformed worn clothing into beautiful, durable rag rugs—woven with care, resourcefulness, and love. Every ticket helps preserve that heritage for future generations.

DRAWING DATE:
Saturday, September 19, 2026

DRAWING HELD AT:
Finnish Heritage House
South Thomaston, Maine

TICKETS AVAILABLE:
At the Finnish Heritage House
Saturdays 9am–12pm
or from a board member

YOU DO NOT NEED TO BE PRESENT TO WIN!

Honoring Our Past. Enriching Our Future.

finnishheritagehouse.org Finnish Heritage House

Welcoming Frank Eld

By Jackie Harjula

When FHH received word that Frank Eld, from Boise, Idaho, would be in New England with his Finnebago for the last time, we wanted to honor him with a little get-together, hosted by Marianne Ahola.



Left to right. Frank Eld, Steve Bogusz, Steve Ahola, David Little, Joanne Nelson. Seated left to right Jackie Harjula, Mariann Ahola, Anne Little.

Many of you may remember his many visits to our area over the past few years, since as he has said many times, "New England is my favorite place to visit, because it has so much Finnish history and so many Finnish saunas still standing." Several years ago, he presented a program to both our groups demonstrating with his trusty ax and logs the methods used by Finns in the 18th century to construct their cabins and saunas, with dovetailed and double-notched corners.

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At the gathering, Frank spoke briefly to us about his



work on a 20-year project to which he and others have devoted countless hours, that is finally coming to fruition. Read the full article in the June issue of the Finnish American Reporter. Fabrication has commenced, with a completion date

later this year. In a room at the University of Pittsburg, the Finnish classroom will join 31 other Nationality Rooms and will feature a log savutupa and a savusauna. The room typifies early Finnish life, and will also display various cultural artifacts, including handmade rugs and Kalevala plates. We certainly appreciate Frank's efforts to preserve our heritage and culture "One Building at a Time".

See more at: www.nationality-rooms.pitt.edu/rooms/finnish-room.

Remembering **Cynthia Cremonni**

By Jackie Harjula



Cynthia West Cremonni, age 88, passed away peacefully at her home in Tenants harbor, ME on June 20, 2026. Cynthia was born to Harold West and Helen (MacKenzie) West on November 5, 1937 in Boston, MA. Cynthia and her older brother, David, lived in Norwood, MA and then moved to Wellesley, MA where she attended middle and high school. Cindy met her high school sweetheart when she was a sophomore at Wellesley High

School, dated and eventually married Robert (Bob) Cremonni, the captain of the high school football team. Cindy eventually settled in Tenants Harbor, Maine upon Bob's retirement. Cindy was full of energy, always busy juggling caring for two children, wallpapering and painting each new home and always playing tennis, quilting and knitting. When Cindy and Bob moved to Maine, she opened and ran an antique store in the barn attached to the back of the house for many years. Cindy enjoyed being on the water in sailboats, motorboats, rafts and kayaks, loved planting floral gardens, and always surrounding herself with friends and family for dinners out on the back deck.

The Finnish Soul Bird

By Joanne Nelson



Sielulintu: The Soul Bird of Finnish Night Woods

August Recipe

FINNISH BLUEBERRY PIE (MUSTIKKAPIIRAKKA)



This Finnish blueberry pie, mustikkapiirakka, is an easy and delicious combination of a cookie-like base, juicy blueberries and a sour cream cheesecake-y topping. It's quick to prepare with just a few ingredients and makes a tasty treat that's a great summery dessert.

This delicious dessert has juicy blueberries and creamy topping. Easy, delicious, and even better made ahead.

Prep Time 15 minutes

Cook Time 30 minutes

Total Time 45 minutes

For the base

- 7 tablespoon unsalted butter
- 1 egg
- 1/3 cup sugar
- 1 cup all-purpose flour
- 3 tablespoons oats or oat flour
- 1 teaspoon baking powder
- 1 pinch salt
- 1/2 teaspoon cardamom

For rest of pie

- 1 1/2 cups blueberries wild or regular, fresh or frozen (see notes)
- 1 cup sour cream
- 1/4 cup sugar
- 1 egg
- 1 teaspoon vanilla extract (optional)

INSTRUCTIONS

1. Preheat the oven to 375F/190C. Lightly butter a 10 to 11-inch diameter round shallow baking dish.
2. Place the ingredients for the base (butter, egg, sugar, flour, oats, baking powder, salt

and cardamom) in a food processor and pulse together to mix them well. The mixture will come together as a fairly soft dough. If you don't have a food processor, you can beat the butter and sugar, then add in the egg followed by the dry ingredients.

3. Press the base mixture into the baking dish, pressing all the way to the edges and up the sides slightly to give a slight rim (if your dish is shallow, around 1in/3cm deep) you can press right up to the top edge, but lower if the dish is deeper). Smooth the bottom of the dough relatively flat.
4. Place the dish with the dough in the fridge to chill gently while you prepare the filling. Wash the blueberries and pick over to remove any stems.
5. Combine the sour cream, sugar, egg and vanilla extract, if using, and whisk together to be smooth and well combined.
6. Place the blueberries over the base mixture in the baking dish and spread in an even layer. If you like, you can keep some back to place on top of the cream layer or instead do as I did here and lift a few up after adding and cream and clean off the top edge, so they show through a little.
7. Pour the sour cream mixture over the blueberries and spread evenly. If you like, you can keep all the blueberries under the cream layer or, as mentioned above, you can lift a few up and clean off the top to let a little of the berry show through. Alternatively, if you reserved a few blueberries, dot them evenly so they are partly under cream, partly above.
8. Place the dish on a baking sheet to catch any drips, then bake the pie for approximately 30 - 40 minutes until the edges are crisp and the top is dry and seems gently set (it will firm a little more as it cools). If the cream is gently brown at the edges, that's fine, but you want to avoid the base layer edges being too brown.
9. Allow the pie to cool a good 30 minutes or more before serving.

(continued on Page # 9)

RECIPE NOTES

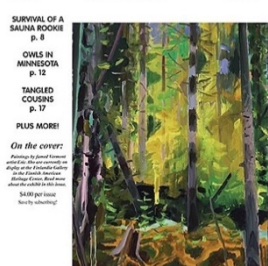
If you use frozen blueberries, toss them with around 1 tablespoon of corn starch (UK: corn flour) to help save them bleeding juice into the sour cream mixture too much. There is no need to defrost them, though, before using. If you use wild blueberries or bilberries, you may want to add an extra 1 tablespoon of sugar to the cream mixture (or toss the berries directly in the extra sugar) since they tend to be a little more tart.

We Recommend Subscribing to:

The Finnish American Reporter

The **Finnish American Reporter** has gone **digital** — and we couldn't be more excited to share what that means for our community. For four decades, FAR has been the heartbeat of **Finnish America** — bringing you the news, stories, history, and voices that connect us across this country and beyond.

Metsä vastaa niin kuin sinne huudetaan
The Finnish American Reporter
The voice of Finns in North America since 1980
488 Spring Street, Helsinki, MI 48061
October 2025



The Finnish American Reporter is a monthly, English-language journal featuring articles and news reports of interest to Finns across North America.

Subscription Rates (12 issues annually)

United States & Canada \$40. All subscription rates are for 12 issues; payments must be in U.S.

dollars. Subscriptions will begin with the next available issue.

To subscribe to The Finnish American Reporter, call (906) 487-7549 or this URL

<https://www.pasty.com/far/> to access a secure order form.

VOLUNTEERS NEEDED!!!

By Jackie Harjula

Please consider joining the Board of one of our Finnish groups. FHH needs another Board Member (we meet once a month for an hour), and a Vice-President is needed for Finn-Am. Also, our FHH Newsletter Editor would be willing to train someone to take over his position if you are so inclined. Speak to Jackie Harjula, FHH President, 207-975-1476 or to Linda Grant, Finn-Am President, 207-542-4850. You also might consider attending our Finnish Congregational Church services on alternate Sundays at 2:00, with a coffee hour to follow. Please give these requests your serious consideration. Kiitos.

Combined Finnish Heritage House & Finn-Am Society Calendar

August 2026

15	FINN-AM Potluck	12:00 noon
18	FHH Board Meeting	3:00 pm

September 2026

15	FHH Board Meeting	3:00 pm
19	FINN-AM Potluck	12:00 noon

October 2026

17	FINN-AM Potluck	12:00 noon
20	FHH Board Meeting	3:00 pm

November 2026

17	FHH Board Meeting	3:00 pm
21	FINN-AM Thanksgiving Meeting	12:00 noon

December 2026

19	FINN-AM Christmas Meeting	12:00 noon
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The Finnish Heritage House

172 St. George Road / State Route 131,
P. O. Box 293, South Thomaston, Maine 04858

Website: www.finnheritage.org

Facebook: www.facebook.com/Finnish-Heritage-House/

Officers

President: **Jacqueline Harjula** 207.975.1476

Vice President: **Joanne Nelson**

Treasurer: **Linda Grant**

Clerk/Secretary: **Mariann Ahola**

Trustees

Steve Gifford

Fred Webel

Greg Koski

Astrid Weaver

open

Newsletter Editor

Fred Webel

Building Committee

vacant

Mission Statement

It is the mission of the Finnish Heritage House to preserve the memory of our Finnish immigrant ancestors who chose a new homeland, came to Midcoastal Maine, and transplanted the seed of the Finnish people to be assimilated within the American dream. In their honor, we pledge to help their descendants in tracing their family roots, as well as promoting closer ties between our two nations.

The Finnish Heritage House is a non-profit organization under section 501 (c) (3) of the United States Internal Revenue Code. Dues / Donations are tax deductible as allowed by law. Our federal Tax ID number is 04-3773388.

The Finn-Am Society of Mid-Coast Maine

P. O. Box 293, South Thomaston, Maine 04858

Officers

President: **Linda Grant**

Vice President: open

Secretary: **Mariann Ahola**

Treasurer: **Scott Hodgkins**

Directors

Barbara Hooper

Joan Harjula

Jacqueline Harjula

open

Membership Chair

Gloria Dennison

Building Committee

Gary Swanson

All Finn Am Society meetings are held on the third Saturday of the month from March through December at noon at Jura Hall. Meetings include a potluck luncheon, a short meeting and entertainment.

All are welcome.

If you are not yet a member, please join us as a supporting member of the Finnish Heritage House
by completing this form and returning it, along with a check payable to **Finnish Heritage House**
to: **FHH, P.O. Box 293, South Thomaston, ME 04858.**

☐ Annual Supporting Membership (\$10.00) ☐ Five Year Supporting Membership (\$45.00) ☐ Donation/Gift \$ _____

Please consider a DONATION, or GIFT to support our work.

The Finnish Heritage House is a non-profit organization under section 501 (c) (3) of the United States Internal Revenue Code.

Dues / Donations are tax deductible as allowed by law. Our federal Tax ID number is 04-3773388.

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) _____

Name(s) _____

Street Address / PO Box _____

City _____ State _____ Zip Code _____ Phone _____

E-mail Address _____

I'd prefer to receive FHH newsletters by ☐ E-mail ☐ U.S. Postal Mail



Finnish Heritage House & Finn-Am Society

P.O. Box 293

South Thomaston, ME 04858

To Finnish Heritage House Members

Newsletter deliveries stop automatically 12 months after a membership renewal date has passed.

Check the month & year on your mailing label to see your recorded membership renewal date.

Please renew your membership in support of our efforts to preserve the memory of our Finnish immigrant ancestors.

To **RENEW** your Heritage House membership please provide your name & address information and your preferences, and return with a check payable to **Finnish Heritage House**
P.O. Box 293, South Thomaston, ME 04858.

☐ ***Annual Supporting Membership Dues (\$10.00)*** ☐ ***Five Year Supporting Membership Dues (\$45.00)***

I'd prefer to receive my FHH newsletter by ☐ ***E-mail*** ☐ ***U.S. Mail***

Name(s) _____

Street Address / PO Box _____

City _____ State _____ Zip Code _____ Phone _____

E-mail Address _____

To Finn-Am Society Members

Please remember that your annual Finn-Am Society dues are payable every March.

To **RENEW** your Finn-Am Society membership please provide your name & address information and return with a check payable to: **Finn-Am Society**
P.O. Box 293, So. Thomaston, ME 04858.

Finn-Am Society Annual Membership Dues (\$5.00)

Name(s) _____

Street Address / PO Box _____

City _____ State _____ Zip Code _____ Phone _____

E-mail Address _____