

# LEADING STAR LEDSTJÄRNAN

**CVII EST. 1906** 

La Palma, California

June 2013

Number 2

www.orderofruneberg.org



## **International Scholarship Winner**

We are pleased to award the 2013 International Order of Runeberg Scholarship to Heidi McCarthy, Coos Bay, Oregon, Lodge #126. Heidi McCarthy, has been a member of Coos Bay Lodge for 34 years, where she is currently Financial Secretary. She is the daughter of Clara and Gary Robinson, longtime members of Coos Bay.

Heidi graduated from Southwestern Oregon Community College with honors and received an Associated Arts Degree. She also received the award for being an Oregon Scholar. She has worked at two local pools teaching many levels of swimming from preschool to adults.

She coaches the Gold Coast Swim Team and was an assistant coach for the local Special Olympics Swim Team.

Heidi is currently in Lane Community College's physical therapist assistant program. Her goal is work in the therapy field.

Good Luck and Best Wishes for a future that will meet your expectations.

Lorene Mara Scholarship Chairman

# International Order of Runeberg Supreme Board **President's Message**

reetings to our members in Canada, Finland, and USA. It took longer than usual, but winter is finally behind us here in Connecticut. We're looking forward to the summer.

All of our high school and college students (& their parents!) will be very interested to learn that, during our most recent quarterly Runeberg Supreme Board Skype-conference, the board voted and approved to increase our annual three (3) scholarships from five hundred to one thousand dollars each! This will be effective for the upcoming 2014-year applications. A page at our website is dedicated to the scholarship program (www.orderofruneberg.org, and



click on page-menu item "IOR Scholarship info"). The page includes the down-loadable application form and the rules for applying.

The *BBC News Magazine* web-pub-

lished, on June 4, 2013, an article I found to be fascinating. The article is titled: "Why Finnish babies sleep in cardboard boxes," by Helena Lee, of the BBC. There may be many of you that have personal knowledge of this social welfare program.

### An excerpt from the article:

"For 75 years, Finland's expectant mothers have been given a box by the state. It's like a starter kit of clothes, sheets, and

continued on page 3

## 

# About the new look of your paper

Here are some of your comments about the new look *Leading Star*.

I like the new Leading Star. Better color contrast, easier to read, the smaller form is easier to handle and it saves money. Good for you! Good for the board!

Alfred Nelson, Western District Past President and Coos Bay Lodge member

Just received my copy of the Star and wanted to say I like it. I receive publications from a few organizations that have switched to that format and they seem to be easier to read, more compact. Good job.

June Pelo, Genealogy Corner contributor

Dale and Mary Lou, good job putting together the newsletter. It reads very well and is in a good format. Thanks for making it happen!!!

Let us know if there is anything more we can do to improve upon the look of the *Leading Star*.

Dick Erickson, SFHS President

– DH

# International Order of Runeberg Supreme Board **President's Message**

continued from page 1

toys that can even be used as a bed. And some say it helped Finland achieve one of the world's lowest infant mortality rates. It's a tradition that dates back to the 1930s and it's designed to give all children in Finland, no matter what background they're from, an equal start in life.

The maternity package—a gift from the government—is available to all expectant mothers. It contains bodysuits, a sleeping bag, outdoor gear, bathing products for the baby, as well as nappies, bedding, and a small mattress."

As mentioned, I found the entire article fascinating. If you're not familiar with this program, I recommend reading the BBC article. There's a link to the article and some pictures of the maternity package at our website (click on "Cultural Topics", then click "The maternity package").

As you are aware, commencing with the March 2013 issue of the

Leading Star, we've updated the format of the *Leading Star*. This new format allows us to have the newspaper accessible to read and/ or download from our website (you may read &/or print it—the link is on the "IOR News, Events, Info" web page). This brings a great opportunity to all lodges. Knowing that our website pages are visited over 430 times per month (5,190 times in year 2012), this provides free and easy opportunity to inform potential members exploring the web for Finnish / Swede-Finn cultural information and activities. You / your lodge are encouraged to submit meetings information (pictures and/or text articles) to the Leading Star, enhancing the visibility of the lodge to a wider Internet audience that may include perspective new members—don't forget including contact information for your lodge.

Hoping you all have a wonderful summer.

Stew Lyons



*The LEADING STAR* (ISSN No. 0744-7485) is published quarterly by the International Order of Runeberg for its members and others interested in the Order at 7682 Tracy Lane, La Palma, California 90623-1501.

### The Leading Star / Ledstjärnan

Int'l. President: Stewart Lyons Editors: Dale and Mary Lou Hjort

Subscriptions payable in advance

One Year, U.S. & Canada Overseas

\$15.00 \$20.00

Resolutions, single column, per inch, \$5.00

Advertising rates available upon request.

Address all correspondence to:

Postmaster: Send changes of address to:

The Leading Star, Attn: Dale & Mary Lou Hjort

7682 Tracy Lane La Palma, CA 90623-1501 Telephone/Fax: 714-739-0932 Email: d.mlhjort@juno.com Correspondents: Information received by the first Friday of the quarterly month or as noted will be included in that quarter's issue.

To correct our listing of your address, fill in the requested information in the form below and send your old mailing label to:

Dale & Mary Lou Hjort 7682 Tracy Lane La Palma, CA 90623-1501

Name:	
Street:	
City:	
State:	_Zip
Lodge & Number:	<del></del>

# Friends of Finland Caucus established into the U.S. Congress



Congressman John Carney and the Speaker of the Parliament Eero Heinäluoma shaking hands at the founding meeting of the Friends of Finland Caucus



U.S. Congressman Sean Duffy and Ambassador Ritva Koukku-Ronde at the founding meeting of Friends of Finland Caucus.

The first Friends of Finland Caucus was established into the U.S. Congress on May 9th. So far the Caucus has sixteen U.S. Congressmen as members, four of whom act as cochairs of the group.

The Speaker of the Parliament of Finland, Eero Heinäluoma, took part in the founding meeting of the Finland Caucus. In his speech Speaker Heinäluoma thanked the four co-chairs

and mentioned three especially important political issues in the U.S.–Finnish relations: transatlantic trade relations, arctic matters and cooperation in defense.

The objectives of the Friends of Finland Caucus are to strengthen the ties between the U.S. and Finland and to serve as a forum for dialog among members of Congress and the government of Finland. It also has the task of promoting issues of mutual interest and supporting the interests of Finnish-Americans.

The co-chairs are Congressman John Carney from Delaware, Congressman Sean Duffy from Wisconsin, Congressman Dan Benishek from Michi-

> gan and Congressman Rick Nolan from Minnesota. The latter three states have significant numbers of Finnish-Americans as inhabitants.

> In his speech at the founding meeting Congressman Carney mentioned the long history of the Finns in Delaware. The 375th Anniversary of the arrival of the first

Finns and Swedes to the coast of America was celebrated in Wilmington, Delaware, on May 11th. In 1638 the joint colony of the Finns and Swedes was the first permanent European colony to be established in the area.

Congressman Sean Duffy underlined the strong Finnish influence in his state of Wisconsin in his speech. This matter was also highlighted by Congressman Dan Benishek, whom the Speaker Heinäluoma met before the founding meeting of the Caucus.

*News*, 5/13/2013 Embassy of Finland, Washington, D.C.

# The Finnish National Anthem

The Finnish national anthem, with words by Johan Ludvig Runeberg and music by Fredrik Pacius, was first performed in 1848 by students celebrating Flora Day (May 13) in a meadow belonging to Kumtähti Manor in Helsinki.

J.L. Runeberg, headmaster of Borgå Lyceum in Porvoo, had written the original text in Swedish, called "Vårt land" (Our Land), two years earlier. The poem was published in autumn 1846 as the prologue to Runeberg's Fänrik Ståls sägner (The Tales of Ensign Stål), a collection of 35 heroic ballads set in the days of the War of Finland in 1808–09. As a result of this war, Sweden ceded Finland to Russia in the 1809 Treaty of Hamina.

Runeberg's aim was to stir Finnish patriotic feeling with his epic. He is said to have been inspired to write "Vårt land" by Mihaly Vörösmarty's "Szózat," the Hungarian national anthem published in 1836. Until well into the 20th century, Finns responded strongly to the idealistic and political idealism of Fänrik Ståls sägner and "Vårt land." Runeberg was promptly elevated to the status of national poet.

Runeberg was a conservative and moderate nationalist, and loyal to the powers that be. The main concern of the authorities was to prevent the emergence of radical ideas; the revolutionary spirit of the Marseillaise was finding some support in Finland at the time. "Vårt land" helped appease the patriotic yearnings of the students, and the



## **LODGE NEWS**



### **Lodge #106 Tacoma, Washington**

Held May 18th, 2013

It was with joy that we welcomed some 36 people to our May 18th meeting—unbelievable! Two new members signed up, also—so we are looking at some 50-52 total in our membership.

"Thank you," Elsie Thomson, for decorating each table so nicely with flowers. We know how you enjoy flowers and all the flowers around your own home.

"Thank you," Eileen, for setting up the food and dessert tables and opening the kitchen door at the church. Everybody pitched in to find tables and chairs and soon we had a room full of members—who all helped in one way or another.

Good to see our Treasurer. John Sandstrom, back in our midst-also Suzanne Edwards. Both feeling so much better. Our daughter Karlyn and grandson Sten-Erik Andreassen joined the crowd. Sten-Erik was celebrating his name's day that day, May 18th. In Scandinavia, names' days are more special than regular birthdays, unless you turn 50, 65, 75, 80, 90 years of age. Karlyn Andreassen has been a member of the Order of Runeberg since the age of four. In fact, Sten-Erik was four years old when he and his mother and Mormor Marita traveled to Sweden, Denmark, and Finland one summer.

Someone asked me about Karlyn's name. She is named after her morfar Karl Gustafsson, who was born in Oravais, Fin-

We had several members who had birthdays in April that we asked to stand up and be recognized: Elsie Thompson, Marita Agnew, Scott Alexander, Lena Erickson, Sten-Erik Andreassen, Jane Ely, Debbie Santelli, and Marge Kunschak and one "May Birthday," our vice president Carolyn Nelson on the 12th of May; however, she is celebrating that in Finland with lots of relatives and friends. She will continue on down to Copenhagen, Denmark, then to Sweden and on to Norway. We will hear more about her trip when she arrives back the beginning of July.

Carolyn Nelson has invited our Order of Runeberg group out to her home on Clear Lake in Eatonville. The date is July 20th. It will be potluck. More on that later.

It was good to see Ray and Sally Thompson, Sandra McLeod (looking good), Debbie Santelli, Carina and Joe Mohammadi, Scott Alexander, and also other visitors who joined the crowd: Elaine Larson O'Neal (Norwegian background), Larry Kronquist (background from Finland), Meryl Bernstein, and Don Dale. Several of our regular members were not present—either under the weather, on vacation, or too far away.

Before closing the meeting, a short discussion was held about the size and change and the new format of the *Leading Star*—and only one person did not like the new format. The new size will save us money; and, also, if extra copies are needed, just so many can be ordered; and since some of us do not have computers, mailing a copy to those members can be done and every-

one will be happy.

New suggestions come from your Tacoma #106 I.O.R. President Marita Agnew: So, why don't we in our lodge, send in some interesting articles, photographs of events, from picnics, recipes of food, baked items, etc., that we can share at our potlucks and picnics. Perhaps you have just returned from an interesting trip. Write up an article about that, enclose a photo or two about that. And if you enjoy writing poetry, that would be extra special. A funny rhyme! We have so many of our Tacoma #106 members with different nationalities—where were you born? a picture of yourself maybe?

So, in closing, let's see what each and every one can come up with.

Send them addressed to:

The Leading Star

Attn: Dale and Mary Lou Hjort 7682 Tracy Lane La Palma, CA 90623-1501 Telephone/fax: 714-739-0932 Email: d.mlhjort@juno.com Submitted by Marita Agnew

### Marjakiisseli

(Berry Pudding)

Copied from the cookbook, Kotiruoka (Homecooking)

The first edition was printed in 1908 by Edith Rainila, Sophia Calonius, and Valma

2 cups mashed berries (any kind) strawberry, lingonberry, blueberry, raspberry, red currants, cranberry, etc.

½ to 1 cup sugar (depending on the acidity of the berries)

2 cups water

4 tablespoons potato starch (corn starch can be used, although the result is not as clear)

Mix in a pan the cold water and the potato starch. Heat the mixture on the stove at medium heat continually stirring it. When it forms a thick pudding, remove the pan from the heat and stir in premixed berries and sugar. Pour the Berry Pudding into serving dish, and let it cool.

Serve the pudding in individual dishes and top them with whipped cream. 11/2 cup cooked white rice

Submitted by

Eeva LaLone, Tacoma Lodge #106

Recipes wyith a taste of Finland

1 tsp. vanilla or orange extract

1 tsp. ground cinnamon

1 tsp. ground nutmeg

1/2 tsp. salt

### A traditional Christmas dish in Finland

#### **Finnish Carrot Rice Casserole**

- 1 cup cooked rice (white or brown)
- 2 cups milk
- 5 medium carrots, shredded
- 1 teaspoon salt
- 1 tablespoon dark brown sugar
- 2 eggs
- ½ teaspoon allspice (or nutmeg)
- ½ cup apple, grated (optional)
- 1 tablespoon grated lemon zest (optional)
- 3 tablespoons butter
- 1/3 cup fine bread crumbs (sourdough)

Combine the rice, milk, carrots, salt, sugar, allspice, and eggs. Stir in apple and lemon zest if desired. Pour into a well-buttered 1½-quart casserole. Melt the butter in a separate pan and stir the crumbs into it.

Sprinkle over the top of casserole. Bake in moderately hot oven (375 degrees Fahrenheit) about 40 minutes or until the top is lightly browned. Serves 6.

Submitted by Jane Fant Ely, Tacoma Lodge #106

# Rice Pudding

1/2 cup of eggs (beaten well) (takes 2 eggs) (beaten Lactose-free milk 2 cups Lactose-free milk \_for diabetics Preheat oven to 325°F. In large bowl, combine eggs, milk, enlarge and salt Manager of the preheat oven to 325°F. In large bowl, combine eggs, milk, enlarge bowl, enla Prenear oven to 3/25 E. In large bowl, combine eggs, milk, well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and rutmed in small how.

Blend cinnamon and nutmed in small how. Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Pour rice mixture into
small bowl. Pour rice mixture into
small bowl. Pour rice mixture into
small bowl. Pour rice mixture.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda granular, raisins, cooked rice, vanilla, and salt. Mix well.

Splenda cinnamon and nutmed in small bowl. Pour rice mixture into
Splenda cinnamon and nutmed in small bowl. Pour rice mixture into
Splenda cinnamon and nutmed in small bowl.

Splenda cinnamon and raisins and raisin 1/2 cup Lacrose mee mink

1/2 cup raisins

Sprinkle top with cinnamon/nutmeg mixture. Makes 6 servings.

Return to oven and bake 40 minutes more. Sprinkle top with cinnamon/nutmeg mixture.

njoy!
Sent in by Marita Agnew, O.R. #106 President
Sent in by Marita Agnew, O.R. #106 President
Jum and Leniov this very much.) (Jim and I enjoy this very much.)

### Graavilohi-gravlax

Copied from the cookbook, Keittotaito (The Art of Cooking) First edition printed in 1932, Helsinki, Finland

2 salmon filets, with skin ½ cup sugar ½ cup coarse kosher salt 1 bunch fresh dill

Wash the cleaned, fresh fish, Discard the head, tail, fins, backbone, and the larger bones. Wipe the filets dry with paper towels. Mix the salt and sugar. Put some salt and sugar mixture into the bottom of a glass pan (meatloaf pan). Lay a salmon filet on top of it, skin side down. Now, sprinkle most of the salt and sugar on the filet and cover it with washed dill. Place the other filet on the very top with the skin side showing. Pour the rest of the salt and sugar mixture on top of everything. Cover with plastic wrap and place a weight over the fish (food cans, a rock, a brick, etc.). Refrigerate the fish for 24-48 hours. Afterwards, cut off a part of a filet or eat one filet at a time. Rinse your portion heavily under running water to get rid of the salt and dill. Dry the rinsed filet and cut thin slices of fish off the skin. Serve with boiled sliced potatoes, boiled sliced eggs, and fresh minced dill, or use the lox on decorated open-face sandwiches with plenty of sliced egg, tomato, sliced olives, and fresh minced dill.

In the olden days in Finland, all the fish or meat was either salted or smoked to preserve them for winter use.

Submitted by Eeva LaLone, Tacoma Lodge #106



## **LODGE NEWS**



### Lodge #205 New Haven, Connecticut

The New Haven lodge held its traditional "summer picnic" gathering on June 8th at the home of Inke Sunala. Inke graciously hosted all of us and, as shown in photos accompanying this article, provided delicious entries, such as salmon (smoked by Inke on the outdoor grill), fresh oysters, baked scallops, and grilled chicken. Absolutely delicious, Inke-thank you! ALL the picnic participants contributed delicious foods, such as appetizers, salads, side dishes, and dessert.

All-in-all—a fun day! The "summer picnic" photos accompanying this article may be viewed in color on the Lodge #205 page of the Runeberg website.

Anne-Lilja Rentof, a sophomore at Hunter College, is a member of Runeberg New Haven Lodge #205.

The Hunter College Choir

On May 6, 2013, the Hunter College Symphony & Choir performed Finlandia. There's a link at the Runeberg website (Cultural Topics / Sibelius & Finlandia) that allows you to listen online & since the link opens in a separate window, you may listen to the performance while browsing other pages. Lodge #205 members are impressed



Aaron, Noora & Jamie



Inke preparing smoked salmon



## **LODGE NEWS**





The oysters were a favorite. From L-R: Inke, Jason, Nooora, & Kirsti



Seated, clockwise: *Dottie, Kirsti, Annamarie, Tuula, Kaarina, Sirpa, & David.* Standing: *Chris & Leena* 

with Anne-Lilja's vocal talent and that she travels from Manhattan with her dad, Peter, to participate in our Lodge events on a regular basis!

Advanced information for the New Haven Lodge #205 "Fall Hike & Potluck Dinner" has been published on the Runeberg website (Lodges / L205). Information includes location, date (Saturday, Sept. 28th), and hiking trail details.

For persons / families with an interest in Finnish / Swede-Finn culture, and within travel distance of the New Haven area, we encourage you to join us. Our Lodge's contact info is available at the Runeberg website:

www.orderofruneberg.org, then click "Lodges" / "L205"). Hope to see you! Submitted by *Stew Lyons* 

# Finland's credit rating golden again

Finland once again enjoys a golden triple-A credit rating, following an upgrade in its outlook to 'stable' from Standard & Poor's in mid January.

A year ago the agency downgraded Finland's outlook to negative.

Finland now once again has a stable AAA credit rating and outlook. Luxembourg is the only other eurozone country with such a solid rating from all major agencies.

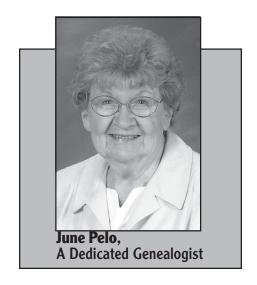
From *The Finnish American Reporter*February 2013

# Genealogy Corner

ohannes Granö felt the urge to travel to Siberia in the fall of 1880 after he met Pastor Udelius who worked at the county jail in Åbo. Udelius had suggested that he go to Siberia and take charge of the destitute and abandoned people. In the summer of 1885 Johannes, his wife Alma, nee Fontell, and two minor-age children traveled to Omsk, Siberia, which became their headquarters. One can wonder why a Lutheran priest would leave secure employment in his homeland for work in a foreign country. In the Abo jail Granö had met a deported runaway who told him of the terrible conditions for Finlanders in western Siberia. That influenced his decision to travel to the unknown.

That's how pastor Johannes Granö, who was born and grew up in Granö village in Terjärv, decided to work as a spiritual advisor for deported prisoners. The post had been vacant since 1879 but had no applicants. Earlier the Church had sent spiritual guides on a temporary basis, but needed someone there permanently.

Siberia had long been a place of exile for prisoners of all types, including Finlanders who were imprisoned there. In Borgå in 1809 there was a proposal to banish Finlanders, but deportation had first begun when a number of prisoners, sentenced to death, were pardoned and sent to Siberia. During the autonomous times 3,321 Finlanders were banished. Among those who were deported, the majority of them were Osterbottningar who had been pardoned from death sentences. Instead of being put behind bars, they were given the choice of being sent to Siberia. Most of them were males, but there were some women who had been sentenced for infanticide.



## Johannes Granö, a Priest in Siberia

At the end of the 1800s some people who weren't sentenced for a crime also went to Siberia with the hope of a better life and work as railroad workers. The Trans-Siberian railroad was completed in 1893 and Finlanders were still going to Siberia in the early 1900s.

Not all prisoners who chose to migrate were approved. The well-behaved prisoners were allowed to travel over 4,000 km to their place of exile. When their term of punishment was served, the Crown gave them land to cultivate and a little initial capital, and they had a chance as a foreign national to seek employment in some venture in Siberia.

Johannes Granö was born in 1850 in Terjärv. As an 18-year-old he became one of the first farmer students to study theology in Uleåborg and Åbo. After his ordination in 1877 he served a short period in Lappo and Kimito. In 1893 Granö wrote a book, *Sex år i Siberia*. He had served 17 years in Siberia, but the book covers only his first period in the country.

His work territory covered practically all of Siberia from the Ural Mountains to the other side of the Baltic Sea. It is 4,000 km between Granö village in Terjärv and Omsk, Siberia. Transportation was limited. Before the Trans-Siberian railway was completed, the methods to get around were boats along the large rivers, horse-drawn carriages, and "shank's mare."

The villages consisted of rundown, ramshackle houses and outbuildings on the musty-smelling marsh. About 2,000 people lived there. Thefts, fights, and lewdness were the business of the day, and drunkenness was a terrible vice.

During the many long trips, Johannes had contact with all types of people. After a while he received permission to appoint his brother Anders as a teacher and policeman, and he served as a cantor at church services. Johannes was active in developing the region. Schools were built and he made sure there were books and newspapers. Many pubs were closed and illicit distilling was shut down. He built a modest log house for his family. He traveled around the area, held church services, performed marriages and baptisms, functioned as a priest for prisoners and in the hospital, and made home-visits. He was both a school organizer and a farmer. In addition to this, he was a priest for Estonian and Latvian congregations in Omsk. There was also a large German colony in Omsk and many from Ingermanland.

After serving six years in Siberia, Johannes returned to his homeland and was installed as a pastor at the Nedertorneå congregation. In 1901 he was elected as a priest representative in the Diet. The following year he returned to Siberia and worked there until 1913. In a letter dated 20 May 1904,

he wrote about the Russian war far to the east. "In Omsk there were 40,000 soldiers and cossacks. We had seven men and two horses. Yesterday they went to the war. We have it warm here. Today it is 40° in the sun."

On 1 Feb. 1905 he wrote a letter to Terjärv:

Dear Emil,

Thanks for your letter I received some time ago, but I have had much work and a lot of travel, so I haven't written. We are well and healthy. Soon I'll begin my travels. Last year I traveled 13,000 verst. Often I have traveled 100 miles by horse. At times I have been on a boat on the river, sometimes on the railroad. In the summer I live at our country place where there is a river and much fish and we fish all day. I shall send you a picture from there. You can see Uncle Anders who just went for a swim in the river. In the other picture we and our guests sit in the yard in Omsk. Did you paint your cottage? When I get old, I'll build a cottage next to your place.

Many greetings to mamma and pappa, Sandvik Anders, Mathilda, Gambestu Matts, Risbacka men, and everyone I know.

God be with you and everyone. Your Uncle Johannes Granö

But Johannes Granö never built the house he mentioned in the letter. He died 1913 just as he was planning to return to his homeland. His son Johannes Gabriel was born two years before the family moved to Siberia. When his father was installed as pastor in Nedertorneå, son Johannes continued his schooling in Finland. He was a student from Oulu Academy and assistant at Helsingfors University.

During 1906–09 J. G. Granö went on a scholarship exploration expedition to Mongolia. After that he published his own doctor's thesis and was installed as a docent with Helsingfors University. He took several trips to the Orient. His book, *Altai*, was re-issued as a new

edition later by Suomalaisen Kirjalllisuuden Seura.

He spent the summers in Siberia. It is understandable that the interest of this newly appointed scientist should concentrate around those summer visits. It awakened in him an interest in future research in geography. In the spring of 1906 he received an invitation from the Finno-Ugric Society to travel to northern Mongolia on a scholarship. He later made two trips between 1907 and 1909.

He traveled over 6,000 km by horse. He had a talent for drawing and in his journal he sketched the stone inscriptions he found. He was also a good photographer. He and his wife moved to Omsk where he built a house on the vacant land belonging to the Finnish priest. Then he accepted a position as professor at the university in Tomsk. His knowledge of languages came from the time he spent in Siberia. He spoke Finnish with his father and Swedish with his mother, but went to a Russian school. The German influence in Omsk added to his knowledge and during his childhood he spoke four languages, learning French later.

In Dorpat, Estonia, he organized and led an extensive research project in cooperation with archeologists and historians. He also started scientific research in Estonia. After three years in Dorpat he returned to Finland as editor for the third edition of *Atlas of Finland*, and was also a professor of geography at Helsingfors University. He was principal at Åbo University and later became Chancellor. His knowledge of languages and of the world, as well as his sense of diplomacy, resulted in an invitation to be Finland's ambassador in Stockholm during World War I. But he turned down the invitation, referring to his research. He died in 1956.

In the summer of 1993 the residing Chancellor of Åbo University, Olavi Granö, son of J. G. Granö and grandson of Pastor Johannes Granö, took a trip to Omsk in Siberia. He became acquainted with the area where his grandfather had worked and where his father did research. He met with historical researcher Alpo Juntunen and followed in his father's footsteps and became a geographer. He has worked at Helsingfors University, Helsingfors School of Economics, and Åbo University. In 1963–88 he was a professor of geography at Åbo University and served as Chancellor 1984-94.

Olavi was born 1925 and has worked as supervisor at Skärgardens research establishment for over 20 years. He is a member of Finland's Academy, which is a central organization for science administration. He was awarded the academic title in 1980.

Ole Granholm, 2004 English translation by *June Pelo* 



# Finland could have massive tornadoes, experts say

A meteorologist and storm chaser says that the kind of tornado that recently killed dozens of people in Oklahoma in the USA is also possible in Finland. Finland suffered extensive destruction in a series of massive twisters that struck in 1932.

On the afternoon of August 4, 1932, Finland experienced unusual weather conditions that spawned a number of tornadoes.

The first stuck in Nurmijärvi, killing a 17-year-old boy. However, the worst of the weather systems tore its way through Oiti in Hausjärvi, north of Helsinki, where it left a 500-meter trail of devastation. Altogether, Finland was hit by a total of more than 20 tornadoes in a three-hour period.

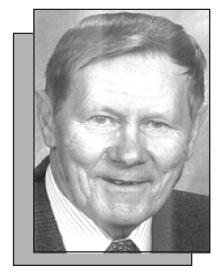
"In terms of their violence, this series of tornadoes can be compared to the tornado outbreak in the United States," said the Finnish Meteorological Institute's chief meteorologist and storm chaser Ari-Juhani Punkka.

Dozens of tornadoes are detected in Finland each year, and frequently occur in the Gulf of Finland. Generally, they leave little or no signs of destruction.

The Finnish American Reporter June 2013



### Lodge #105 Butte, Montana



It is with sorrow that we report the passing of our Brother

### Tauno E. Murto

who won his battle with Parkinson's disease and went home to the Lord on April 3, 2013, at the age of 81.

Tauno was born in Butte January 9, 2013, to Emil and Susanna (Ahteenpaa) Murto and attended local schools. He served his country in the U.S. Marine Corps on the U.S.S. Oriskany and following his honorable discharge, he returned to Butte where he married Delores Moquist on September 8, 1955.

Tauno worked as an apprentice carpenter and for the Butte, Anaconda & Pacific Railway, as well as the Northern Pacific Railroad in Anaconda and Butte before joining the Butte Fire Department. He retired as a battalion chief and was very proud of his service in both the Marine Corps, as well as the Butte Fire Department.

He belonged to Gloria Dei Lutheran Church, Mount Moriah Lodge #24, A.F. & A.M., Bagdad Temple of the Shrine, the Scottish Rite Bodies, the Burikka Patrol and Butte Court #23, Royal Order of Jesters. He also belonged to the Order of Runeberg, was a life member of the Marine Corps League and the VFW, and belonged to the American Legion. He loved spending time at his cabin at Georgetown Lake snowmobiling, hunting and fishing, and was proud of the fact that along with his father, built both his homes in Butte.

Tauno is survived by his wife, Delores Murto; and son and daughter-in-law, David and Kathy Murto all of Butte; and daughter, Susan Murto and her partner, Andy Sorensen, both of Anchorage, Alaska. Also surviving are his granddaughter, Katie Murto and brother-in-law, Glen Moquist, both of Butte, and several cousins and relatives in upper Michigan and in Finland. Besides his parents, he was preceded in death by an infant brother. Emil Murto.

Memorial services were conducted in Gloria Dei Lutheran Church with Pastor Paul Balaban officiating. Interment of ashes took place in Mountain View Cemetery.

Memorials may be made to Gloria Dei Lutheran Church or the Shriners Hospital Transportation Fund, 314 W. Park, Butte, MT 59701.

Lodge #105 extends our deepest sympathy to Delores and family.

Resolution Committee *Pat McCabe* 

### Possibbly the oldest living Swedish Finlander in the USA passes



Lorena Volz and her son Donald at her 107<sup>th</sup> birthday on October 9, 2012

Lorena Leona Volz of Thousand Oaks passed away on April 24, 2013, in Thousand Oaks, at her elder care home, Hillside Manor. She was 107½ years old.

She was born in Au Sable, Michigan, on October 9, 1905, to Arthur and Selma Spring of Finn and Swedish heritage. She was married to Harold (Scoop) Volz on August 16, 1930. Their only child, Don, of Thousand Oaks, was born in 1933.

Lorena spent many years in Saginaw, Mich.; Mesa, Ariz.; Marco Island, Fla.; and the last 11 years in Thousand Oaks.

A memorial service was held at the chapel of Pierce Brothers Mortuary in Westlake Village on Sunday, May 5, 2013. Her ashes were buried in Mesa, Ariz., next to her husband, who died in 1969.

> The Finnish American Reporter, June 2013

Note from June Pelo about her cousin: Lorena was the daughter of Arthur Spring (also know as Adolf Karlsson Källström), 1878–1969, who was married to SelmaVictoriaAlexandersdotter Wargström, 1881–1956. (Selma was my mother's sister). Arthur/Adolf's father was Karl Mattsson Keldo-Källström, 1819–1878, who was cantor of the Karleby church 1861, and he came from a family of church cantors in Finland.

## The Finnish National Anthem

continued from page 3

bloodshed seen in other parts of Europe was averted in Finland.

Several composers had already attempted to set Runeberg's lofty poem to music before Fredrik Pacius, a German-born composer and music lecturer at the University of Helsinki, but his was the first version to gain widespread popularity. The composer himself conducted the university choir in a slow, majestic first performance, andante maestoso, which moved the crowd to tears. Pacius's tune was later also adopted for "Mu isamaa" (My Country), the Estonian national anthem from 1918 to 1940 and again since 1990. Historians like to say that Finland was born on Flora Day, May 13, 1848. Fredrik Cygnaeus, chairman of the student body, made the main speech at the celebration, concluding with the toast "To Finland." The student body had a flag, representing a laurel-crowned lion



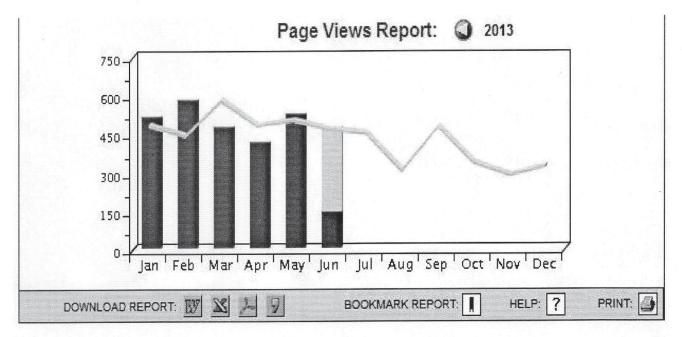
on a white field, made specially for the celebration; this can be said to have been the first Finnish flag. At the end the audience, several hundred strong, jubilantly joined in with "Vårt land." For the first time, the idea of a distinct Finnish national identity had been put forward. "Vårt land" rapidly won general acceptance as an expression of patriotic sentiment, especially after Paavo Cajander published his polished Finnish translation ("Maamme") towards the end of the 19th century.

Updated March 2011 from thisis FINLAND

## **IOR Website Activity Report**

www.orderofruneberg.org

IOR Website Activity Report www.orderofruneberg.org



Totals:

Forecast: 5,272 2012: 5,190

2013: 2,636

Page Views Report Details

	Month	■ 2013	2012
1.	January 2013	510	488
2.	February 2013	574	446
3.	March 2013	473	582
4.	April 2013	413	486
5.	May 2013	524	507
6.	June 2013	142	471

### Website visits - Summary:

2013 thru May	2012 thru May	Delta	% Delta
2,494	2,509	15	0.6%

## Convention News – Vancouver, B.C., August 15 and 16, 2014

Oops! In the last article re: Convention news, I called our freeway the 40!!! "No, no!" my son in-law Richard pointed out! "That was a long, long time ago—it is now the #1." My age is showing! Sorry for the miss-information!

Now to other things...Did you know that visiting Vancouver can be an experience in itself?

#### **Check these out:**

VanDusen Botanical Gardens
Stanley Park
Museum of Anthropology
(Aboriginal artifacts – totem
poles)
Science World
Planetarium
Aquarium
Beaches
Japanese Garden –
University of B.C.
World-class shopping
China Town – just to name a few
of our attractions...

For those interested in the Arts. many events happen in the summer. "Bard on the Beach" is a theatre production that truly takes place at the beach! Nightclubs, movies, and lots of fancy eateries abound, priced from the most economical to the extravagant. Vancouver has an ethnic flare bar none! Name a country and you can and will fine authentic food from that area. Public transport, by both bus and sky train, help you get around and, of course, bus tours are available as well.

In-depth information will be forthcoming for many of the above mentioned venues both before and at registration time. The above experiences are just in Vancouver only. Outlying areas are also tourist friendly. Other venues to note are the...

Capilano SuspensionBridge\Sea bus – just the ride is fun and on the North Vancouver side a shopping Ouay

Whistler (Olympics 2010)
Britannia Beach Mine Museum
Grouse Mountain – Gondola to
the top!

Burnaby Heritage Museum Simon Fraser University – Burnaby

When you come, plan to stay awhile and take this opportunity to experience our wonderful city. Of course, Lodge members are here to help plan your stay before and after the Convention on August 15 and 16, 2014. Have you marked your calendar? Have you started to think and plan ahead? Vancouver Lodge

### Hardtack

No friend have I
Except hardtack made of rye.
It is my faithful love
From cradle to heaven above.
"Knäcke Bröd" thou art
dearer than gold,
More priceless than blood.
I needn't be told.
Superb—lovely—
thou doth bewitch me.
With tears of joy I greet thee.

Originally published in a paper 1928.

This verse has been enjoyed by many folks who are familiar and love hardtack—like so many fullblooded Scandinaviens do. My children and grandchildren love it, so I keep a tin of hardtack on hand—and lots of butter.

Submitted by Marita Agnew

#124 is looking forward to hosting and wants everyone to have a memorable visit. I'll be there and I hope you will be too!

SEE YOU AT THE CONVENTION!

Fraternally, Annabelle Kergan

## Angry Birds movie plotted for 2016

The popular video game *Angry Birds*, by Finnish mobile gaming company Rovio, will jump off smart phones and onto the big screen in a new animated 3D film due to be released in 2016 by Sony Pictures Entertainment

The film is being produced and financed by Rovio, which has said the movie could result in it establishing an animation studio rivaling global giant Walt Disney.

Sony Pictures Entertainment beat several major studios to win exclusive worldwide distribution rights to the 3D movie, it said announcing a deal with Mikael Hed, CEO of Rovio Entertainment.

Despicable Me producer John Cohen and Iron Man executive producer David Maisel will work on the movie, according to Rovio.

"There are few titles out there that bring this kind of excitement, brand awareness and built-in audience to the table," Sony Pictures Entertainment chief executive Michael Lynton and chairman Amy Pascal said in a statement in mid May.

The film will be a joint venture between Sony Pictures Entertainment and Rovio, and follows the game's foray into television with an animated weekly series that began in March this year.

The Finnish American Reporter
June 2013

# **U.S. Vice President Joe Biden honored the 375th Anniversary Jubilee**



U.S. Vice President Joe Biden spoke at the 375th Anniversary Jubilee Gala Dinner in his hometown of Wilmington.

he United States Vice President Joe Biden took part in the 375th Anniversary Jubilee that celebrated the arrival of the first Finns and Swedes to America in 1638. His participation was one of the highpoints of the successful Jubilee Day on Saturday May 11th, 2013. In his speech Biden paid tribute to the bravery, courage and conscience of Finland and Sweden. He also reminisced his visit to Finland and praised Finnish equality.

All of Delaware's political leaders were in Wilmington to celebrate the founding of the New Sweden colony: Governor Jack Markell, Senators Thomas Carper and Christopher Coons, as well as Congressman John Carney and other state representatives from the fields of politics and business. Finland was represented by Speaker of Parliament Eero Heinäluoma and Mrs. Satu Siitonen-Heinäluoma, and Sweden by the King and Queen, as well as Princess Madeleine with her fiancé.

Vice President Joe Biden gave a speech at the gala dinner in his hometown Wilmington's Chase Center. The Finnish and Swedish delegations also bestowed honors. Speaker Heinäluoma gave the Commemorative Medal of the Centennial of the Parliament of Finland to the President of the New Sweden Alliance, Sheila Romine, and to the Vice President Marja Kaisla.

In his speech Vice President Biden said that Finland and Sweden are examples of bravery and courage: "Go to the hardest places on Earth with me, and you'll find Swedes and Finns working there to make a difference." "Go back to Mazar-i-Sharif with me, in a godforsaken part of the world under fire, and you'll find Finns and Swedes working side-by-side with Afghan forces to give the Afghan people a shot at a better life."

The Vice President also mentioned the chairmanship of the Arctic Council that Sweden currently holds and that will pass on to Finland in a few years time. In relation to Arctic matters the Vice President said: "I don't know if there's another people on Earth that can match the combination of courage and conscience of the Swedes and the Finns." Biden declared his admiration towards the nations' physical courage but especially the courage of Finland's and Sweden's convictions and their willingness to be morally intrepid.

The Vice President also took the time to reminisce his two-day trip to Finland before continuing to Russia to meet with President Putin. In Finland he had met the President, the Prime Minister and Members of Parliament. He said he made the visit because Finland knows better than almost any nation in the world the relationship with Russia and what's going on inside Russia. The Vice President traveled with his grand-daughter Finnegan. Biden revealed that they were equally impressed by the gender equality in Finland: at the time both the President and the Prime Minister were women, as well as many of the Members of Parliament.

The 375th Jubilee Day began in Philadelphia with a symposium at the Independent Seaport Museum. The "Making it in America" symposium focused on Finnish and Swedish success stories and entrepreneurship in America. The speakers were design company Artek's CEO Mirkku Kullberg and game-developer Remedy Entertainment's CEO Matias Myllyrinne from Finland, as well as the former CEO Marilyn Carlson Nelson of the travel and hospitality company Carlson, and Master Chef Marcus Samuelsson from Sweden. The CEO of the University City Science Center, Dr. Stephen Tang was the moderator of the discussion.

The ceremonies continued in Chester, Pennsylvania, where the Finnish Monument by the Finnish sculptor Wäinö Aaltonen is situated. Representatives of the Finnish-American organizations, the Mayor of Chester John Linder, and the media were among the crowd as the Speaker laid a wreath at the monument

A public event was held also in Wilmington City Center, where Mayor of Wilmington Dennis Williams and the Mayor of its sister city Kalmar in Sweden, gave speeches. A local children's choir sang all three national anthems – especially well also in Finnish.

*News*, 5/16/2013 Embassy of Finland, Washington, D.C.

## Taste the summer in Finland



Photo by: Leena Karppinen

Virve Räisänen is the owner and head chef of Restaurant Sunn, across the square from Helsinki's landmark Lutheran Cathedral. She shares the secrets of Finnish summer cuisine with us.

The Finnish summer means spending long days outside, relaxing at the summer cottage and enjoying fresh, seasonal cuisine.

If you ever have the pleasure of being invited to a Finn's home or cottage in the summertime, you'll find a great many delights to satisfy your taste buds. A significant part of enjoying summer involves being outdoors, as well as the activity of grilling or barbecuing.

"In the summertime Finns love their sausages and their new potatoes," states Virve Räisänen, owner and head chef of Helsinki's Restaurant Sunn. "Actually, summer officially starts for Finnish cuisine with the arrival of new potatoes."

"New potatoes" refers to potatoes harvested early, while still small, considered a special delicacy. Given the Finn's reputation for being forthright, it comes as no surprise to learn how they enjoy their potatoes. "First you boil them with lots of salt and dill—nothing else," Räisänen explains. "Then serve them with butter—some people use onion, but butter is the main ingredient."

## Eating local, from pikeperch to stinging nettles

Finnish summer cuisine includes a range of sausages—and yes, they have been known to cook them on the sauna



Photoby: SRE

Grilling or barbecuing forms a staple of Finnish summer, when people try to spend as much time outdoors as possible.

stove; it's not unheard of. Fishing is also a popular way to while away the long summer days. Many summer cottage residents prepare the catch of the day in their own smoker, with pikeperch frequently finding its way onto the dining table.

Meanwhile, the abundance of fresh produce available around the country during the warmer months facilitates all manner of culinary indulgence.

"Finnish people eat more vegetables in the three months of summer than during the rest of the year," Räisänen says, laughing. "Fresh peas are very good. We have a summer soup in Finland, which is all about utilizing peas and potatoes as the main ingredients."

This enthusiasm for fresh local produce also extends to the numerous wild herbs that grow here, which are free for everyone to forage, alongside numerous varieties of berries and mushrooms for which Finland is renowned. Finns pride themselves on being able to make use of much of what nature has to offer. Interestingly, perhaps one of the least likely seasonings is found in the shape of the stinging nettle plant. Harmless and tasty when cooked, it



Photo: Visit Finland

A common summer scenario: It's a treat to eat outside during the warm months.

acts as a common summer starter dish, appearing in soups and even pancakes.

### Celebrating the midnight sun

The centrepiece of the Finnish warm season comes in the shape of Midsummer, the longest day of the year, which sets off all manner of celebrations around the country. Giant bonfires are lit alongside lake and ocean shores nationwide as friends and family gather to mark this annual tradition.

Naturally, food also plays a big role. While Räisänen now spends her Midsummers bringing cottage-style celebrations to the capital region at her restaurant, her childhood memories of the event include one notable treat.

"Every family has its own traditional recipe of muurinpohjalettu, which is passed down from one generation to the next," says Räisänen. "These are buckwheat flour pancakes, a Finnish crêpe, prepared in a really rustic way in a big pan over an open fire. The thinner you can get them, with a really crispy edge, the better they are. Fold them in four, and put fresh cream and strawberries on top."

Good company, warm weather and good food–all of this and more is on offer during the Finnish summer.

By *James O'Sullivan*, June 2013 from *thisisFINLAND* 

### THE LEADING STAR

Dale & Mary Lou Hjort 7682 Tracy Lane La Palma, CA 90623-1501

### **Address Service Requested**

# International Order of Runeberg Lodges

CANADA Lodge #124 Vancouver, BC

**Lodge #130**New Westminster, BC

CALIFORNIA Lodge #102

Eureka

**Lodge #104**San Francisco

CONNECTICUT

**Lodge #205** New Haven **MICHIGAN** 

**Lodge #8** Dollar Bay

MONTANA Lodge #105

**OREGON** 

Butte

Lodge #126

North Bend/Coos Bay

**WASHINGTON** 

Lodge #101 Seattle

Lodge #106 Tacoma

# Visit our website: www.orderofruneberg.org

#### **CURRENCY RATES**

1 EUR = 1.3009 USD 1 USD = 0.7687 EUR New York 06/28/13

Please submit all news, resolutions, and articles by September 8 for publication in the September *Leading Star*