



LEADING STAR LEDSTJÄRNAN

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Even more history of our lodges



Dale Hjort

When I last wrote about the history of our lodges, I said I was going to find out more information about all of the lodges that have ever existed since the Order of Runeberg began in 1920. I am using the book *History of the IOR* compiled in 1977 by C. Vern Mattson, member of Portland, Oregon, Runeberg Lodge #125. The History was compiled with the help of several individuals, especially Anders M. Myhrman, a member of Worcester, Massachusetts, Lodge #204. Anders has written many books and articles and has given talks that have promoted the social and cul-

tural heritage in North America of those coming from Finland.

The Order of Runeberg was formed in 1920 when the Benefit Association and Temperance Association merged in August 1920 at a convention in Waukegan, Illinois. By the end of 1921, there were fifty-nine local lodges in the Order: thirty in the Central District, twenty in the Western, and nine in the Eastern. Total membership was 4,378.

Membership increased in the 1920s to 8,500 at the time of the Convention in New York in 1929. The Lodges numbered seventy-one: 34 in the Central District, 23 in the Western District and 14 in the Eastern District. By the end of the 1930s, membership was at

7,211 with 70 lodges. At the 1939 Convention in Duluth, Minnesota, an interesting event occurred as the Lodge in Baraga, Michigan, was given approval to change its lodge number from #13 to #9.

Klas Bjork from the New Haven, CT, Lodge #205 wrote me a note about his parents belonging to the Branford, CT, Lodge #217. I found that the lodge was formed in the mid-1940s and dissolved in 1963.

My parents and I were members of the Anacortes, WA, Lodge #131 and that lodge was chartered on May 23, 1948.

By the time of the 1954 Convention in Chicago, membership was 5,778. An encouraging note in the 1950s was the organization

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We need your help

As we put each issue of the *Leading Star* together we are always in need of news from the lodges. Any pictures we get are an added bonus. We prefer not to put in articles of a general nature but articles about the people and events in our lodges. So if you have some news, please send it to us.

One easy way that everyone can contribute to the December issue of the paper is through the Christmas greeting. All greetings are free of charge. Just write a short or long greeting and send it to us by mail or email and we will put it in the paper. Wouldn't it be great to have a paper full of greetings from all of our friends in the lodges! So please think about taking the time to send a greeting.

—DH

Even more history of our lodges

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of three new lodges in 1958: #36 in Muskegon, Michigan, #132 in Crescent City, California, and #37 in Sault Ste. Marie, Ontario, Canada.

In 1962, membership was at 4,326 as reported at the Convention that year in Eureka, California. Also, it was reported that new lodges had been organized: #38 in Sault Ste. Marie, Michigan, and #39 in Blind River, Ontario, Canada. In 1973, membership stood at 3,943 and 51 lodges.

As we all know the membership and number of lodges steadily declined over the years despite the best efforts of the officers

and leaders at all levels of the Order of Runeberg. And in 2015 the Order formally dissolved as an organization.

I am still missing some of the locations where there were Lodges. However, I do have totals for the number of Lodges. During their histories the Central District had 39 different lodge locations; the Western District had 32 locations and the Eastern District had 17 locations. I am still looking for the missing locations and I hope to be able to find them and at the same time determine a starting and ending date for each Lodge.

Dale Hjort



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Publication Fund Report

September 2016 Reporting on June LS costs

As with the March *Leading Star* 12-page issue, the June *Leading Star* 12-page issue costs were reduced compared to the previous 16-page format.

Cost summary of the June 2016 issue of the *Leading Star*:

Per *Leading Star* issue:

Editors' stipend:	\$200.
Graphics:	\$360.
LS postage:	\$175.87 (222 copies mailed)
Printing:	\$111.13
Total / issue:	\$847.00

Publication Fund Balances:

Balance reported in March 2016	\$4,815.16
Cost of June 2016 LS	\$847.00
Current Balance, June 2016	\$3,968.16

Please submit all
news and articles by
November 27
for publication in the December
Leading Star

Based on the above costs, it is estimated that the "last *Leading Star* issue," to be the June, 2017 issue (same as previously projected).

Our *Leading Star* editors have suggested we may be at a point with a future issue of the paper that we go to 8 pages – depending on quantity of content submitted by our lodges. The plan is to look at each issue on an individual basis. Thus, the page count would be 8 or 12 depending on what has been submitted. I agree with the editors.

Fund Report submitted by
Stew Lyons

The Root of Finnish Rye Bread

Finns have long been avid consumers of rye bread.

In the summertime Finns head to their summer cottages on the mass in the weekends and during summer holidays. As a result, rural communities around the country often double in size during the warmer months, with this temporary migration giving a considerable boost to the local economies.

There is one product in particular that these city slickers enthusiastically seek out during their temporary stays that can't be found on store shelves elsewhere

"People are really eager to eat the local rye breads," explains **Dr. Johanna Mäkelä**, Professor of food culture at the University of



Helsinki. "I would suspect that some of these local bakeries are surviving just by baking in the summer."

Such enthusiasm is unsurprising. First cultivated in Finland over 2,000 years ago, rye grain's adaptability to various soil types, coupled with its ability to ripen over the short northern summer, has long seen it a staple of the local cuisine.

"Finnish rye bread is a story of a poor country, as you have so few ingredients that were always available," Johanna Mäkelä explains. "Water, leaven, salt and rye flour – that's still the basic recipe. Sometimes you can also add yeast."

Whether it's the round *limppu* originating from the eastern parts of the country, or the west's flat disc-with-a-hole known as *reikäleipä*, Finnish full-flavoured rye bread is noticeably lighter than varieties from Germany and the

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Genealogy Corner

Fishing Families on Isle Royale

From the mid-1800s until 1955, Scandinavian immigrants settled on Isle Royale, an island 52 miles long and 9 miles across. It's only 12 miles from the Minnesota-Ontario shore, in the western part of Lake Superior. Isle Royale National Park was designated part of the National Wilderness Preservation System in 1976 and remains as an example of primitive America. Over 98% of the land in Isle Royale is designated wilderness. The immigrants, mostly Norwegians and Swede-Finns, were attracted by the rich fishing grounds surrounding the island.

For three or four generations these fishing families lived on the island from April to November when the harbors began to freeze; and they returned to the mainland to wait until spring when they returned to their island homes. Year after year they shipped tons of fish to midwestern towns. In 1955 the National Park Service phased out the rights of families to live on



June Pelo
A Dedicated Genealogist

Isle Royale, and the old fishing tradition ended by the 1960s.

When the fishing season ended each November, the island families returned with most of their fishing gear and household possessions to the Minnesota North Shore. Those winter quarters were quite small. Some people rented a place for the winter in Duluth, and some of the men found work in northern Minnesota logging camps, others took odd jobs while waiting for spring.

In the early 1900s children of the Isle Royale families had to complete nine months of school during the months they lived on the mainland in the winter. There were no schools on the island. In the spring when the steamship made its first trip of the year to the island, the families had to pack up everything for the trip: clothes, tables and chairs, nets and supplies. Even the cast-iron cookstove was

taken. Sometimes the men traveled first and the women and children followed a week or two later.

The men and women worked hard. The women got up at 3:30 a.m. and built a wood fire, lit the kerosene lamp, wakened the men and sent them out in the dark morning to begin fishing. When the men came home in late afternoon, they had to dress, weigh and pack the fish in boxes, ice was added, the cover was nailed on and the boxes were shipped to fish companies in Duluth.

There were no stores, schools, theaters, police or fire stations, hospitals, taverns or churches on Isle Royale. If someone died, they were packed in ice and freighted to town. Families got together and provided their own entertainment. On the 4th of July, a potluck picnic was held on a small island and the families pitched in, gathering firewood. They wired trout fillets to birch planks for roasting. The planked fish were propped up about 10 feet away, facing the bonfire. As the fish dried, the planks were moved closer to the coals and left to cook during the sangerfest.

Scandinavian fishermen loved to sing on any occasion, especially if there was a violin handy. They started with drinking songs such as "Skoal, Skoal,

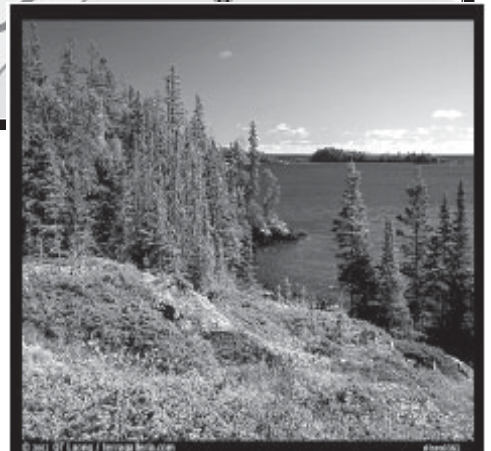


Skoal.” Other songs were “Spinn, Spinn, Spinn Dater Min” and “Nikolina.” After eating, the music became more mellow. Sentimental old-country ballads were sung by rough fishermen in their 40s and 50s who had left their homeland as youngsters. Never again would they return to visit their family.

When they sang “Hälsa Dem Där Hemma” tears ran down their cheeks. It was a sailor’s lament upon leaving his homeland aboard ship for a new land. “On the deck I stand each night, while the stars are shining bright, far away from friends and home, sadly do I roam.” The song was sung to a swallow fly-

ing back to the old country, asking it to “greet my little sister, greet my brother, too, greet all the children, Father and Mother, too.” Embarrassed by their own tears, those tough old guys hugged each other. Some drifted off to watch the sun set through wet eyes. Others walked off into the woods to grieve by themselves. The families then took their boats back to the harbor where they danced until 2–3 a.m. Then they went to bed for a couple hours of sleep before work resumed again.

More than 25 ships ran into the reefs of Isle Royale and more than half are still there on the bot-



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LODGE NEWS



Lodge #205 New Haven, Connecticut

Our Annual Summer Picnic

The New Haven Lodge held its traditional “summer picnic” gathering on Saturday, June 4th, at the home of Inke Sunila. Inke graciously hosted us again and, as shown in photos accompanying this article, provided delicious entries, such as salmon (smoked by Inke on the outdoor grill), fresh oysters, oysters casino, BBQ chicken, and grilled sausage. It should be noted that Inke had 100 oysters on hand for the picnic—the picnic participants consumed them all! Absolutely delicious, Inke—thank you! Our picnic participants contributed delicious foods, such as appetiz-

ers, salads, vegetable dishes and desserts.

All-in-all—a fun day! The “summer picnic” photos accompanying this article, and more pictures may be viewed in color via the Lodge #205 page of the Runeberg website:

www.orderofruneberg.org – select Lodge #205 page, then click on the “Summer Picnic, 2016” button.

Our next meeting, which is the annual Fall Hike & potluck dinner, is planned for October 15th, and will be hosted by Robert and Tuula Berke. We have a change in venue for the hike. The hike will be at Hammonasset Beach

State Park. Upon completion of the afternoon hike, we will gather at Robert and Tuula’s home for a potluck dinner. Check our New Haven Lodge #205 web page at our Runeberg website for details as the date approaches.

www.orderofruneberg.org/lodgesl205newhavenct.html

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!

Stew Lyons

Kaarina, Tuula, & Dave



Finnish flag,

photo by our lodge photographer, Aaron

L-R: *Sirpa, Leena, Roy, Lise, Kirsti, Annamarie*





LODGE NEWS



Marjatta, Robert, & Chris



Noora & Jason enjoying the oysters casino



Dottie & Klas



*Inke grilling sausage (the sausage was savory),
Marjatta is to the right*



*Jason and Inke shucking raw oysters,
Tuula enjoying oysters*

*L-R: Jason, Jamie,
& Aaron*



Order of Runeberg Picnic

It was beautiful sunny day on Saturday August 13th. My grandma, mother and I went to the Order of Runeberg picnic. My dad and sister couldn't join us. It was far away in Maple Ridge. We kept driving and driving and I thought we were never going to get there. After about an hour, we finally arrived. We were greeted by the hostess, Britta Cederberg, who was very nice and had recently broken her wrist but was still able to have the party.

Her backyard was fantastic; it was like a forest. It was big with lots of twisty paths and it was right beside a creek. My mom and I went for a walk with Peter through the pathways and down to the creek. It was like a mini Grouse Grind with lots of overgrown bushes including prickly ones. It was very steep and took us awhile to reach the creek. We rested and enjoyed the view before making our way back up to the top. I didn't know if my mom would make it back, but Peter found a walking stick and it helped her. When we got to the top everyone had already started dinner and

they had been calling us but we didn't hear them. They saved us some food so we didn't go hungry. They had cooked a ham in big metal barrel over a fire and it was delicious. Everyone brought a dish to share and it was all very good. There were also lots of desserts including a fantastic apple cake that Ole Fank made. He was an elderly man who could still make a good cake.

After dinner, Britta gave us a tour of her huge garden. She grew so many things including potatoes, lettuce and carrots. She even let me pick some carrots to take home. Yummy! She is like an 80-year-old super woman. She is in a walking club, tends to her big garden, she even does cross fit! I think she is an Olympian of life.

I really enjoyed the picnic. It was a lot of fun exploring, eating and meeting interesting people. My dad and Martina sure missed a great day.

Linden Kienzle

*Linden and Mom Michelle
at the creek*



Linden at the creek



Linden climbing at the creek

News from the Vancouver Runeberg Social Club (aka – Runeberg Lodge #124)

Well, here we are beginning a new season and a new start to the fall and winter Runeberg activities here in Vancouver. Already we are looking back at summer activities—travel, summertime reading, relaxing in the warm sun, gardening, etc. Whatever your pursuit, I hope it was a pleasant one!

We usually shut down our lodge activities over the summer but have always maintained a summertime picnic tradition. In past years it has gone between home events to picnics at the Scandinavian Centre, and this year we were back to spending a lovely afternoon at a private home.

Our gracious host was Britta Cederberg. She invited us to her home in a beautiful woodland setting in Whonnock, B.C. What a trooper this lady is! We arrived on a Saturday afternoon to find her ready to receive guests displaying a recently broken wrist! To our amazement she had spent the previous week – from Wednesday on, dealing with this break – and yet, she did not cancel us out but instead – greeted us smiling and welcoming! Accolades to a very brave lady!

As our lodge size is slowly diminishing so is a parallel group, the Finland - Svenska Klubben. As many of our members belong to both organizations, it seemed fitting that we combine our picnic gathering together. So it was that both last year and this – it became a reality – a combined gathering for both groups.

The day was sunny and warm. We visited among friends, nibbled appies with beer and wine, and, of course, finished with a lovely supper of pot-luck dishes – all of which were very tasty! The highlight was the main entrée supplied by Britta. This busy lady cooked a succulent ham in a huge outdoor barrel which had been converted to a smoker/BBQ...what a tasty dish she produced—the flavor was amazing. No one went home hungry. To top it all off, was a selection of very appetizing desserts. Thanks to all who participated...it was a very special day. If you missed out, make sure you plan to come along next year as hopefully we will repeat this special event.

Footnote: As I and my family travelled home we made a quick stop to check out Whonnock Lake—just a mile or two from Britta's home. Just as we left the lake, a mother bear and her two cubs crossed the road in front of us. Yes, she really does live in the country!

Submitted by *Annabelle Kergan*

Finnish Rye Bread

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Baltic Region. It is also considerably less sweet than Swedish rye bread, and is commonly enjoyed as a sandwich, dipped in soup or simply by itself, topped with a layer of butter.

Whichever way you look at it, and whatever shape it comes in, the bond that Finns share with rye bread cannot be overstated.

"If people come from a different part of Finland and move to Helsinki, they often long for the kind of bread they have eaten in their childhood," Mäkelä explains.

Rye bread's ubiquity over the years has seen it become deeply engrained in Finnish culture. Aside from being referenced in the national epic *Kalevala*, it also features prominently in paintings and proverbs from earlier ages.

Farmers once took heed that consuming rye gives one power in the wrists if hard work is required, and the grain was said to provide energising fuel for draught horses. These days, such beliefs have been replaced by scientific evidence underlining various health benefits.

"Rye has a very high fibre content," explains **Kaisa Poutanen**, Research Professor from VTT Technical Research Centre of Finland. "Even though it's concentrated in the outer layers of the kernels, the dietary fibre is also found in the inner parts of the grain."

This abundant fibre directly aids the intestinal health of consumers. Not to be outdone, the grain also helps to protect from diabetes.

Last, but certainly not least, the satiating effect of rye bread is widely recognised as being integral for weight management.

"We Finns use rye bread to sustain ourselves and our bodies, but it is also part of our cultural identities," Mäkelä observes. "We are keeping it in our hearts, but on the other hand we are also keeping it on our tables."

"It's a living tradition."

Excerpted from *Finland in the U.S. Newsletter*, September 2016

Genealogy Corner

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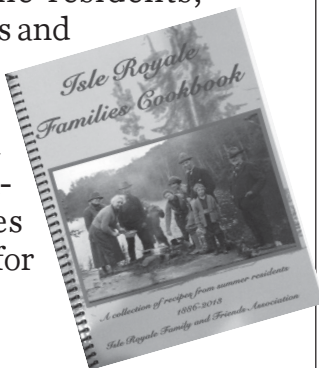
tom. Besides aiding in salvage operations after a disaster, Isle Royale fishermen often rendered assistance to help numerous ships avoid the treacherous rocks and reefs that surround the island, saving many lives.

SFHS member Lou Mattson has been researching the Isle Royale Swede-Finn families and has 22 inter-related surnames from the Larsmo area in Finland. The Swede-Finns lived at the eastern end in Tobins Harbor. The Norwegians lived on the western end of the island in Washington Harbor.

Excerpts from "Once Upon An Isle" by Howard Sivertson

June Pelo

P.S. Recently, I was given a copy of the "Isle Royale Families Cookbook", a collection of recipes from summer residents 1886–2013 Isle Royale Family and Friends Association. The book is full of all types of recipes and many reminded me of food I had eaten when I was a child. There are also interesting pictures of the residents, their homes and boats, as well as the old wood-burning stoves they used for cooking.



The building is expected to open at the end of 2017 or early 2018.



The new space will have more room for exhibitions and storing more than 65,000 items in the collection.

Ballard, Wash. — After 13 years of fundraising, Nordic Heritage Museum finally broke ground for its new building, designed by Mithun architects and wrapped in zinc skin.

Eric Nelson is the CEO of the museum, which started buying property for a new, dramatically expanded site in 2003. "We started purchasing property on Market Street in three different phases: '03, '06 and '09," he said. "Unfortunately, the recession hit right in the middle of that process." The \$44.6 million project had a groundbreaking ceremony this weekend but still has to raise a few million more to meet its goal.

The museum, said spokesperson Jan Colbrese, is the only one in the United States "that celebrates all five of the Nordic countries: Denmark, Finland, Iceland, Norway and Sweden."

It's now housed in a 1907 building rented from the Seattle School District and focuses on the "Great Migration" around the turn of the 20th century, when nearly a quarter of the Nordic population left their home countries.

The current collection, Colbrese said, focuses on household objects: trunks, national costumes, books, bibles, jewelry.

Nelson said the future building—a 57,000-square-foot structure scheduled to open in 2018—will allow the museum to showcase a much broader range of the Nordic experience.

The Finnish American Reporter, September 2016

Obituary

Gilbert Linden

Gilbert Bernt Linden, age 89, passed away peacefully at his home in Tacoma on March 3, 2016. He was born June 16, 1926, in Munsala, Finland, to Johan and Anna Linden.

Gilbert immigrated to the US in 1950 through Ellis Island. He initially settled in Anacortes, WA, where he worked in a plywood mill. He moved to Everett, WA, in 1951 and became a shareholder in Everett Plywood and Door. It was in Everett that he met the love of his life, Rhea, who he married in 1954. Their only child Dean was born in Everett in 1960. The family moved to Tacoma, WA, in 1969, where Gilbert worked for Superlon Plastics until 1980.

Gilbert was the proud owner of several North Tacoma properties. He was actively involved in the Linden Family Real Estate business until his passing.

Gilbert was a member of Lodge #106 Tacoma, WA.

Gilbert is survived by his wife of 61 years, Rhea, his son Dean (Sue), grandchildren Ryan and Rachael, all of Tacoma. Five siblings and their families survive him: Ernst of Langley, B.C., Bengt, Lise, Margit and Britta of Nykarleby, Finland. He was preceded in death by his parents, his twin brother Karl Obert and sister Anita.

Submitted by **Marita Agnew**, Lodge #106 Tacoma, WA



Selma Maria Nousiainen

Selma Nousiainen, 99, of St. Petersburg and Copper Harbor, Michigan, passed away 19 June 2016 at The Marion and Bernard L. Samson Center at Menorah Manor. Selma was born in Sundell (Alger County), Michigan, on 22 August 1916 in the family sauna to William and Selma (Lindberg) Walkonen. She graduated from Eben (Michigan) High School and attended Northern Michigan University where she met the love of her life, George Alexander Nousiainen. They were married for 50 years and raised six children.

The family moved to St. Petersburg in 1955 for the winters. Selma was the co-owner of the family business, the Brickside Store and Gas Stations in Copper Harbor, for more than 40 summers. She was probably the oldest gas attendant in the U.S., pumping gas into her eighties.

Selma worked for her daughter, St. Petersburg dentist Betty Hughes, as an assistant for 10 years and developed many friendships with Dr. Hughes' patients. She was affectionately called "mom" by patients and staff.

Finnish heritage was important to Selma, and she valued her membership in the Suncoast Finnish American Society, which she helped form. She rarely missed a meeting with her friends until the last year of her life.

Selma finally moved to Menorah Manor at age 93. There, she was at first reluctant to meet people due to her shy nature. She quickly made many friends because of her twinkly, Finnish blue eyes, genuine warm smile and gentle little wave to everybody she knew. Before her family knew it, she was bragging about how "everybody knows me" when she was at the coffee shop. She loved her newfound status for being popular in her nineties.

She is survived by children Rose Marie (George Chivses), George A. (Brenda Nousiainen), Karl Nousiainen (Candy Pham), Dr. Betty Hughes (Lee Nolan), Susie Nousiainen Adams; daughter-in-law (Linda Nousiainen); eight grandchildren and three great-grandchildren.

THE LEADING STAR

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Celebrate the Magic of Christmas

with a personal Christmas Greeting . . . in the *Leading Star*

Christmas is approaching

Christmas greetings may be sent to other Order of Runeberg members and your friends through the the media of the *Leading Star*.

Please write your greeting in this form and mail it to your *Leading Star* editors.

All greeting are free!

Thank you,
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