

Vol. 23, No. 3 Fall 2015

The Swedish Finn Historical Society — http://finlander.genealogia.fi/sfhswiki/index.php

Svenska Dagen 2015 at the Swedish Club

By Rikki Nyman

Friday, November 6, 2015, the Swedish Culture Center and the Swedish Finn Historical Society had the pleasure of jointly hosting what may become an annual event in Seattle: Svenska Dagen. After a fine dinner of pork roast, meatballs, red cabbage, potatoes, and apple crisp, Kjell Herberts of the Institute of Migration and Åbo Academi University in Finland, gave an enlightening talk on the multilingualism of the current Finnish population specifically in reference to the many changes in demographics over the last 100 years.

Svenska Dagen, also referred to as Finnish Swedish Heritage Day, is celebrated in Finland by small events, especially in schools, throughout the country. It dates back to 1908 when Swedish-speaking Finns sought a means to strengthen their community. The economical Swedish-Finns tied the event into Gustav Adolphus Day in Sweden, which marked the death of the Swedish king when he was killed at the Battle of Lützen on November 6, 1632.

Though the event originally focused on King Gustav Adolphus and Swedishness per se, over time the emphasis shifted from Swedishness to embracing bilingualism throughout Finland and a deeper appreciation of the cultural cross-pollination that has made Finland what it is today—a small, but strong and flexible culture notable



Kjell Herberts presenting at Svenska Dagen.

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Vol. 23, No. 3 Fall 2015

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The SFHS offices, library, and archive are open Mondays and Thursdays from 9:30 a.m. to 12:30 p.m., Wednesdays 2–5 p.m. To visit any other time, please leave a message at 206.706.0738, or call Syrene Forsman at 206.283.7956. Closed on all holidays and from Christmas through New Year's Day.

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The Swedish Finn Historical Society gratefully accepts donations to support its activities. Donations are tax exempt under Section 501(c)(3) of the Federal IRS Act.

Submissions Guidelines

Articles

We welcome your articles but reserve the right to revise them to meet our content and space requirements. We will send you our writer's guidelines by email or if you send us a SASE. Please send your article ideas to editor Gunnar Damström at the SFHS offices or email to bergvik@msn. com.

Queries

Queries for help with genealogical research, identification of people in photos, finding living relatives, etc., are free; donations are welcome. Print or type queries (include your name and address). Email to sfhs@qwestoffice.net. Type "Quarterly Query" in the subject line. Or, mail to SFHS, 1920 Dexter Avenue North Seattle, WA 98109.

Photographs

Please send original photos, high quality photocopies, or 300 dpi scans in TIF or JPG format on disk or by email. Please do **not** embed photos in articles. Send a SASE for return of photos or disks. Mail to Rikki Nyman at SFHS offices, or email to rikki@rikkinyman.com.

Calendar – Fall 2015

VOLUNTEERS NEEDED

We Could Use Some Help

Task 1. Compile the "Events Schedule" for the Quarterly. Estimated effort hours: 12h/year. Requires internet access.

Task 2. Compile the "Donations to the Archives" for the Quarterly. Using an available Ms Excel file and Ms Word "mail merge" function create a list of donations in Word format. Edit the list. Estimated effort hours: 15h/year. Swedish language knowledge. Access to the Internet required.

Writers

We need people to write about Finnish history and culture, their family histories, family recipes, and more. You don't have to be an expert writer—we can edit your work and make you sound like a pro, even if English is your second language.

To help, contact Gunnar Damstrom, bergvik@msn.com or 206 229 7912.

We feature events from around the world when received well in advance of publication. Please send in your events for publication three months ahead of time. See Quarterly for office address AND email address.

Sunday, Dec. 13. 10:00 AM. Lucia Procession and Mukulamessu at the Finnish Lutheran Church, 8504 13th Ave NW, Seattle.

Monday, Dec. 14. 7:30 PM. Finnish Choral Society Christmas concert at Norse Home, 5311 Phinney Ave N, Seattle 13th Ave NW, Seattle.

Thursday, Dec. 17. 7:00 PM. **Kauneimmat joululaulut**—Most Beautiful Christmas Songs. Celebration with traditional rice porridge. Finnish Lutheran Church, 8504 13th Ave NW, Seattle.

January 14 to January 17. Nordic Heritage Museum's 7th **Nordic Lights Film Festival**. This cutting-edge cinematic festival offers contemporary, award-winning Scandinavian films. The festival is hosted at SIFF Cinema in downtown Seattle.

January 15, 2015 6 PM. Film Festival Reception hosted by SWEA. with a showing at 7:00 p.m.of the Fencer/Miekkaliija Finnish film. Nordic Heritage Museum, Seattle.

Sundays, January 17, 24, 31: Craft School: January Ornamental Woodcarving with Erik Holt. Nordic Heritage Museum, 3014 NW 67th Street, Seattle

Sunday, March 6. Kalevala Day with the Finnish Choral Society at the Nordic Heritage Museum 3014 NW 67th, Seattle.

Saturday, March 12. SFHS Annual Meeting and Luncheon. Swedish Club, 1920 Dexter Avenue North, Seattle.

Pikkujoulu or Lilla Jul?

Speaking of traditions, family, and the Christmas holidays, many American Swedish Finn descendants may not be aware that Christmas in Finland is all about the holidays. Tied into the Advent calendar, it starts on November 29 and stretches (more or less) to the Epiphany on January 6. Include the 98th Finnish Independence Day on December 6, Christmas Eve, Christmas Day, the day after Christmas, and New Years' and that's a LOT of Glögg!

Glad Jul & Hyvää Joulua!

Glögg

1 bottle Merlot (low acid) red wine 1 c. of vodka

5 sticks of cinnamon 20 cloves

1" piece of fresh ginger (or 2 tsp. of crystalline ginger)

1 tsp crushed cardamom seeds

1 tsp of orange peel

4 Tbsp. sugar (to taste)

Raisins

Scalded, peeled almonds

Crush cardamom and cinnamon sticks; slice ginger, and put into a glass jar with a tight lid. Pour the vodka over the spices and let stand over night at room temperature. Pour mixture through a fine sieve. Bring wine and sugar to a boil. Remove from heat; add ½ cup of the spiced vodka to the hot wine. Place some raisins and almonds in the glasses. Pour over the glögg. Enjoy! Note: This brew sure banishes the cold but anesthetizes the taste buds. Serve snacks and a cheeseplate but save the gourmet for another day. Call a cab to take the guests home!

From the President

Bill Carlson

As I write this we have just celebrated Svenska Dagen. It was a fun event with sociologist Kjell Herberts, a senior researcher at Åbo Akademi in Vasa, speaking on the history of migration from Finland in the past and present, and living in a multilingual society. It was very interesting and the event was well attended. It stimulated much conversation on the meaning of being Swedish Finn in the past and in the modern world. There are photos from the event in this issue.

As the days shorten, we are looking forward to Finnish Independence Day and the winter holiday season. It is a time when families and communities gather. Do you know how your family and friends celebrated this season in the past? Do you still use the recipes they used? In this issue we have shared some that we have and hope you will submit some for future issues.

Family gatherings are a good time to remember family history. It is a good time to record an oral history of your family, and to write down the details that family members know so that they will be known for future generations. Do not wait, time passes quickly. If you know your history please share it with the Swedish Finn community by adding it to our database at:

http://www.swedishfinnhistoricalsociety.org/genealogy/submit-emigrant-documents/

We strive to document every Swedish Finn emigrant. Help us achieve that goal.

If you do not know your family history then let us help you find it. This is very easy to do by going to:

http://www.swedishfinnhistoricalsociety.org/genealogy/genealogy-inquiry/

Fill out what information you know. We look forward to working with you to understand and record your family history and the history of the Swedish Finn communities in which many of them lived.

We at the Swedish Finn Historical Society wish you a very Merry Christmas and a Happy New Year!

DO YOU HAVE FOOD MEMORIES TO SHARE?

One of the most important aspects of cultural history is all about the food. Some of our most cherished possessions are the cookbooks, recipes, and tools used in our family kitchens and passed down from mothers to their children over many generations.

In this issue of the Quarterly, David Bawden shares his early memories of lutefisk and what eventually became a personal, seasonal quest for his annual Lutefisk Dinner.

What are your Swedish Finn food memories? What dishes were served in your home growing up? Have you continued the tradition? Do you have a treasured recipe? Would you like to bring back some of those memories with new recipes that evoke the different holidays and special events in your family history?

Please send us yours! Email your recipes and food memories to Gunnar Damström at bergvik@msn.com.

From the Editor

Gunnar Damström

SFHS is proud to maintain a high-quality library and archive where people donate their treasures. In this issue we report some recent donations. Stina Katchadourian has donated a valuable collection of literature about Edith Södergran, Finnish poetess. Stina is a renowned scholar and interpreter of Edit Södergran and has published several English translations of Södergran's poetry. Stina's donation also includes books on the correspondence between

author Hagar Olsson and Södergran, and many other valuable books.

Syrene Forsman, one of the biggest donors to the SFHS library and archives, has recently donated a number of interesting books on Finnish history and Ostrobothnia home country history. Marita Agnew has donated a diverse collection of biographies, fiction, cook books, and home country stories. Betty Eckman Rottman donated a number of interesting books on Åland, some by Valdemar Nyman, legendary Finström, Åland pastor and author. And there is much more!

It's well worth your time to browse through the list of donations at the end of this issue. Maybe you'll find something you would like to borrow.

When a spark triggers an explosion, we may draw the conclusion that there was a potential that we might not have recognized. One recent spark was Kjell Herberts' announcement that he planned to visit the SFHS the first week of November, and, since the visit coincided with Svenska Dagen, he would be prepared to give a talk on the topic of Swedish-speaking Finns, and Swedish in Finland today. The predicament was that we had no plans in place to arrange a Svenska Dagen celebration. Kristine Leander and Kim Jacobs to the rescue!

The result was a splendid evening, co-sponsored by the Swedish Club and SFHS, where close to a hundred people got together for friendly talk, sharing their Swedish Finn experience, good food and merriment. Kjell Herberts' presentation was well received, informative and entertaining.

How come had we not thought of arranging Svenska Dagen celebrations before? Well, next year we'll do it again!



The Svenska Dagen event was lively, entertaining, and informative. We'll be looking forward to carrying this event forward in the coming years!

SFHS Finland Heritage Tour III

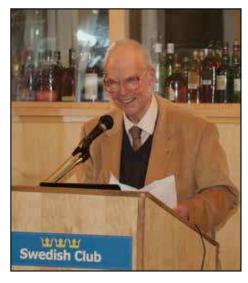
Build connections with your Swedish Finn family and their roots in Finland

SFHS sponsored two trips to Finland (2012 and 2015) and is planning another trip in 2017 or 2018 depending on interest. The two-week trip will focus on where participant's families originated in Finland.

Consider your own reunion trip tailored for your family. A group of 15 people is about right.

If you are interested, please email Dick Erickson at twoswedes@aol.com or call the SFHS office at 206-706-0738.

Svenska Dagen 2015 at the Swedish Club



Our speaker and guest of honor, Kjell Herberts with his lovely wife Siv. .



Bud Saxberg introduced the speaker, Kjell Herberts.



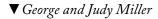
Theresa and Ken Bakken



Clockwise, left to right: Bud Saxberg, Kjell Herberts, Siv Herberts, Gunnar Damström, Rikki Nyman, Dick Erickson, Johanna Padie.



▲ Dick Erickson with Carolyn Oster







More than a hundred members of the Swedish Club and SFHS gathered for dinner, conversation, and a great presentation.



Lively conversation and discussion combined with food, drink, and good company created an enjoyable evening for everyone.



for a nimble economy and rational approach to international problems.

Kjell Herberts, in his excellent talk, delved more deeply into the movement of Finns as they emigrated not only to the US, but to many other parts of the world including Sweden. Many left permanently, but a third returned to Finland.

Many of us believe today, that we in the US are the epitome of a multicultural country, but the reality is that Europe is more diverse with 28 culturally unique states and more than 507 million residents. There are 24 official languages, with 10% spoken regionally by minorities. Rather than being intimidated by this Tower of Babel, Finns have come to recognize the importance of supporting a rich cultural and

linguistic landscape. To that end, they choose a mother tongue, a neighbor language, and a world language.

Finland has two national languages: Finnish and Swedish, but three very active subgroups: Swedish-speaking Finns occupy the Western shore of Finland from the Swedish border in the North to the lower boundary of Ostrobothnia; the Åland Island group is essentially monolingual in Swedish; and, the Saami with its tiny total population of 6,000 speakers and several Saami dialects scattered from the Arctic Circle to Helsinki. Finns may choose which languages they want to use, but are almost universally encouraged

to learn several. It's not uncommon for Finns to speak Finnish, Swedish, and English as well as one or two other languages.

Is this model for encouraging language legislation workable in other countries? That answer is unknowable until more countries actively embrace multilingualism, but Finland has made this as flexible as is possible for its citizens without imposing additional requirements on corporations and business. As Kjell put it during the course of his talk, Finns see language as an essential part of local culture and history, and added that they often, "regard the majority as the problem; not the minority."

The Historial Significance of Svenska Dagen

By Gunnar Damstrom

In the early part of the 19th Century, the National Romantic Movement swept the world. At the time, a group of Swedishspeaking intellectuals, including Johan Vilhelm Snellman, Johan Ludvig Runeberg, Elias Lönnrot, Johan Kremmer, Johan Jakob Nervander and Fredrik Cygnaeus were students at the Imperial Åbo Academy. The group was called the Abo Romantics. They lectured about Finnish peasantry and its culture to Swedish-speaking intellectuals. Increasingly the students became interested in Finnishness and the Finnish language. Later in life all the Åbo Romantics became important contributors to Finnish society and culture.

As a member of the Imperial Finnish Senate from 1863-1868, I.V. Snellman was Czar Alexander II's confidante. He proposed placing the Finnish language on equal terms with Swedish as an official language. The Imperial language edict, prepared by Snellman was promulgated August 1, 1863. However, it would take half a century to implement the edict, due to the intransigence of government officials. Today, Swedishspeaking Finns can be grateful for the foresightedness of J.V. Snellman. Swedish remains one of two national languages in Finland although only about 6% of the population declares Swedish their main language.

All through the 19th century there was a strong movement

to promote the Finnish language and culture. Influenced by national romanticism numerous Swedishspeaking people changed their language, identity, even "finnisizing" their names. In an amazingly short time a Finnish language educated class evolved from almost nothing. Former Swedishspeaking Finns played a major role in this development. For example, renowned Finnish authors Juhani Aho and Aleksis Kivi were born Johannes Brofeldt and Alexis Stenvall to Swedish-speaking parents.

Since his college years and until his passing in 1881, J.V. Snellman was a champion of Finnish language and culture. In 1906, May 6 was declared Finnishness day (Suomalaisuuden päivä) to commemorate the birthday of J.V. Snellman in 1806. The day is an official flag day in Finland

The beginning of the 20th Century was marked by language strife. People who retained their Swedish language claimed equal right to their heritage as the Finnish speaking majority. They felt that a counterweight to Finnishness Day was needed. In 1908 Svenska Dagen, or Swedishness Day was inaugurated. Symbolism was the mantra of the day. The organizers elected Gustavus II Adolphus, the Swedish king who fell during the battle of Lützen, Germany in 1632 as their symbol.



His death date, November 6 was pronounced Svenska Dagen. In Sweden the day is called Gustav Adolfs Dag.

A modern day Swedish-speaking Finn may question the appropriateness of the choice of symbol. Could they not have picked a Finnish person? The Swedish victory in the 30 Year War ushered in an era of unmatched suffering for the Swedish and Finnish peoples. Swedish domain had grown far beyond what it had resources to control. Its enemies were constantly snapping at its borders.

Today all Finns, including Finnish-speaking, celebrate Svenska Dagen. It is a day to commemorate the 600 years that Finland was part of the Swedish realm. It was an era of hardship; however it also marked the evolution of a distinct Finnish culture, anchored strongly in the Western civilization, without which it is doubtful Finland today would be a sovereign nation.

Looking for Lutefisk

By David Bawden

About this time every year something stirs in my Swede-Finn DNA and I start thinking about ... lutefisk. Fortunately my bewildered wife and friends have come to accept this yearly instinctive ritual and humor me.

Some of my earliest Swedish-Finn memories involve my mother and her sisters gathered in the kitchen "oohing and aahing" around a steaming pan of baked lutefisk. Like many, I found the sight and smell disgusting and filed this experience under "crazy relative thing."

I named my first sailboat "LU-TEFISK". I don't know why, but I've got a photo to prove it. As I sailed all over the Salish Sea in Washington State, I kept running across places that sold lutefisk or featured it in a special dinner. From Bellingham to Tacoma this humble fish kept popping up. I thought, "Maybe I should give this a second look."

In Anacortes, where I now live, Anthony's Home Port offers a December Lutefisk Dinner. It will do in a pinch, but to get the real thing, you've got to go to The Skagit Valley Farmhouse in LaConner. While the Trumpeter Swans and Snow Geese winter in the surrounding fields, happy Scandinavians in Norwegian sweaters descend upon the allyou-can-eat lutefisk buffet. It includes lutefisk, Swedish meatballs, ham, fish balls, fish cakes, poached salmon, kumla, pickled herring, Red Bliss potatoes, rice

pudding, salads, lefsa, breads, pumpkin pie, apple crisps, Scandinavian cookies and more. You walk away happy and sated with but one question: What's in the secret white sauce that makes the lutefisk so good?

Sailing further south I've discovered numerous ports where I can satisfy my appetite for this fish. Port Angeles, Port Townsend, Langley, Everett, and, of course, Ballard are just a few. One place that is off the charts on my Lutefisk Scale is Poulsbo. Anchoring in Liberty Bay, it is an easy walk into town. The Scandinavian Force is strong here. At the Marina Market you can get everything needed to reprovision the ship's stores: three kinds of potato sausage, lutefisk, and pickled herring are just a few examples. They even have a Lutefisk TV Dinner! The First Lutheran Church puts on dinners that involve 100 volunteers, and they go through 1000 pounds of lutefisk. The Sons of Norway in Poulsbo, as in Ballard, also provide a rich framework for all

things Scandinavian.

So why do I eat lutefisk? Well, why do you? The short answer is "We like it." The longer answer is more complex. Why do people eat comfort foods? Our earliest memories

of childhood, home, and parents involve the recurring smells and shared meals that came from mom's kitchen. This season you and I will sit down with friends or alone and once again enjoy our lutefisk. We will touch once more, if only for a moment, those people and experiences that shaped our lives and know we've done the right thing.



▲ Marina Market sign in Poulsbo.

▼ David Bawden on the Lutefisk.



Our Island Adventure: The Lidman Family in Petalax

By Jean Helburg

When I contacted our cousin Tommy Lidman in Petalax, Finland last fall to ask if he and his family would be home in June. 2015 for a visit from American relatives, he answered in the affirmative. My cousin Jane Ely and my husband Larry and I had met him and his wife Carola and their four boys three years earlier when we signed on to the first-ever SFHS-coordinated tour to meet and visit relatives in Finland. Tommy's great-grandmother Edla was Jane's and my grandfather John Fant's sister. As a result of Tommy's response, the three of us plus my brother Bob Lohse and his wife Gail committed to the second SFHS tour scheduled from June 6-19, 2015.

Tommy suggested that we spend the night of our 2-day visit at their summer house, which is actually an island retreat off the coast in the Bothnian Sea and just west of Petalax. Tommy inherited the island from his grandfather. Islanders have to haul drinking water from shore, but most of the islands have electricity. A huge plus is that many of the islands are only a short boat ride from the harbor, so the "vacation" from daily life begins almost immediately once you enter the boat. We all agreed that it would be a great way to spend more relaxed time with the family and to have a unique adventure.

On Saturday, June 13th Tommy picked us up at our Vasa hotel

in his Chevy Suburban, large enough to hold all five of us and our overnight bags. Tommy was pleased to accept Larry's gift of a Chevrolet cap, and then we loaded ourselves into the vehicle and headed south.

When we arrived at the Lidman home in Petalax, Larry made a beeline to the barn to see the

Chevelle that Tommy had been in the process of restoring when we were there in 2012. It is beautiful! He has taken it to car shows in Finland and Sweden and has won awards for his efforts. We also saw their newer Chevy pickup in the yard; and the Chevy pickup we saw in 2012 was under a tarp in storage.



▲ The Chevelle that Tommy had been in the process of restoring when we were there in 2012.

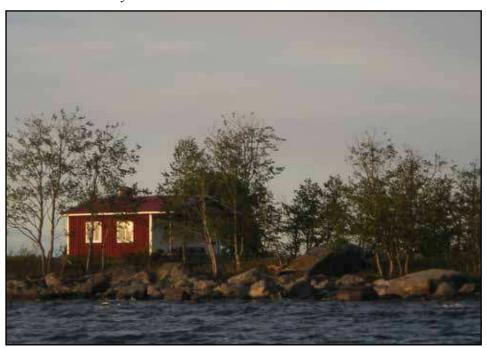
▼ Three regularly-used boats including one with a cabin.





▲ The old woodshed on Petalax was deconstructed, transported, and reassembled on the island.

▼ Island community house.



We were treated to some local sight-seeing and a light lunch, after which we headed to the harbor, piled into the boat, and enjoyed the 15-20 minute ride

to the island. Tommy pointed out where his two brothers have their summer cabins on different islands. The path out of the harbor to open water was marked with upright poles so that people didn't hit submerged rocks and damage their boats.

Their island consists of his grandfather's house (where Jane, Larry, and Jean slept), a newer cabin complete with sauna(!) (where Bob and Gail slept), an outhouse, woodshed, tool shed, tree house, smoker/barbeque, and large dock. They have three regularly-used boats including one with a cabin. Tommy, Carola, and two of the boys—Fabian and Viktor—all slept on the cabin boat. The two older boys, Benjamin and Johannes, did not join us on the island.

Once settled, we explored the small island and relaxed in the pleasant afternoon sunshine. Tommy told us that years ago his grandfather had deconstructed the woodshed in Petalax, numbered and transported the logs to the island, and reconstructed it on-site. Our dinner was freshlycaught sea bass cooked in an iron pan like a shallow wok over a propane burner. Carola also fried small round pre-cooked potatoes in the same pan with a sour cream and herb sauce. Add salad and bread and we had a feast!

After dinner, we got back in the larger boat and took a trip into the bay. On the way out, Tommy dropped his gill net, marking it on both ends with buoys. We stopped at an outer island on which is a community house that belongs to the village of Petalax.

Sideby Shipbuilding Museum Turns 20

By Henrik Teir and Claes Hänel Translation by Gunnar Damstrom

The initiative to establish a permanent exhibition of the Sideby shipbuilding epoch came in December 1994. We were inspired by Erik Appel's book Kom Blankus, kom Skarpus¹. The topics of the book are the events and consequences of the Crimean War (1853-56) and its branching out to the Baltic Sea and the Finnish coast during 1854 and 1855. The joint fleets of France and England bombarded the Bomarsund and Sveaborg fortresses and ravaged the coastal towns and ports along the Ostrobothnian coast, destroying numerous commercial sailing ships. After the war, demand for sailing ships was great, and the shipbuilding industry experienced a boom. The shipbuilding epoch provided tremendous opportunity for the Sideby community.

We started collecting material and information about the ships built in Sideby after the Crimean War. Åland ship owners placed orders for many ships. Information about these ships was provided by the

Åland Provincial Archive and the Åland Maritime Museum.

Phase 1 of the exhibition was opened in the summer of 1995 at the Kilhamn fish-saltery. The exhibit included



Sideby Ship Building Museum.

posters of different sailing ships built in Sideby and a collection of tools. The following year the exhibition became permanent when former police officer Artur Hermans' summer residence at Kilehamn was renovated to become a shipbuilding museum. The building was in poor condition. However, with "talko" work and a donation from Svenska Kulturfonden for

building material, the renovation was successfully completed.

The aim was to create a living ship-building museum to bring information about the shipbuilding epoch, which included the constructed ships, the shipbuilders, and the traditional way of building ships. The purpose was also to illustrate work methods. Through the years various items and tools have been donated to the Museum, which we gratefully acknowledge.

The ships built in Sideby were primarily peasant ships built for Baltic Sea conditions. We have information about eighty ships, including master shipbuilder; type of rigging; tonnage; dimensions; ship owner; master; home port; and also information about the ships later history. The chronological (1836-1918) information is compiled on a wall poster.

The most active master shipbuilders in Sideby were Josef Janson and



Claes Hänel's collection of miniatures illustrates the different phases of shipbuilding.

Viktor Högström. However, at the end of the 1800s a total of about a dozen master shipbuilders were active here. The keels were laid on common ground. The biggest ship wharf was the double wharf at Kilen. Ships were also built at Fladan, Skaftung, Skoängen, Småskärsund and Appelö. The majority of the ships were schooners, barques, and galeases with a length of 25-35 meters.

Work methods used in the construction of sailing ships included steaming the wood; planking and caulking. A sailing ship had several thousand meters of slots that had to be caulked. In the exhibition we describe these methods with numerous drawings and illustrative posters. Visitors are invited to try the difficult craft of caulking.

The ships were delivered "bil-och bolfärdigt" with hull, cabin masts and spars, constituting about 50% of the ship's value. The buyer commonly acquired the rigging, sails, anchor and other equipment, and rigged the ship at the building site. The launching provided great public entertainment.

Showcases contain shipbuilding tools, like cross-cut saws, axes, and drills. One showcase has navigational instruments from this time. One item is the "pin compass," which is not really a compass at all but rather a simple tool for determining sailed distance.

Claes Hänel built a series of miniatures illustrating the different phases of shipbuilding. Police officer Holger Grönlund joined the Shipbuilding Museum in 1996. He was well known for his handiness and helpfulness. Holger donated a number of old boat engines that he had restored.

The Australia Room is dedicated to the barque Fides from Kristinestad and its master Fredrik Asplund. Asplund, one of the authors' forefathers, was born in Kristinestad in 1822. This was to be his first and the executive committee in 2012. Kurt conducted "archaelogical research" in Sideby attics and managed to find old sailing ship drawings. This was a significant find, because previously no drawings of this kind had been found. Whatever there had been was destroyed or discarded by descendants who did not understand the value of such material. The drawings are now displayed on the walls of the Museum. In 2014 Kurt Gullberg published a



Tools, materials, and documents have been made over the years to the museum.

last long voyage, as he perished in Fides' shipwreck at Kangaroo Island outside Adelaide, Australia. Nine sailors were lost at sea.

The honorable Kurt Gullberg has for a long time had an interest in the shipbuilding period and joined major work Shipbuilding Country. Shipbuilding and Shipping in South Ostrobothnia in the 1800s.²

One ship, built at the Kilen wharf in 1870, was the Leo, which was

A 2015 Reunion of Swedish-speaking Cousins

By Rev. Dr. David B. Antonson



At Fort Matanza first row from left: Kristine James, Carol Pace, Roger Oman, Judy Oman och Ann-Sofie Sandström, the others from left: Hans Bergvik, Judy Luna, Birgitta Bergvik, George Luna, David Antonson, Bo Holmlund, Judy Antonson, Anton Öberg, Gun-Britt Holmlund, Rose-Maj Sandström, Robert Virtanen, Johanna Sandström and Bengt Sandström. Photo: Sofia Sandström.

During the summer of 2014 I received a phone call from Cousin Carol Pace who lives with her husband Ed, most of the year in St. Augustine, Florida. She was very excited because she had heard that a group of Swedish-speaking Finns, nearly all cousins, would be traveling to Florida in January of 2015. She said, "they will be visiting family in Miami, but want to drive up to St. Augustine and Ed and I would be happy to open our home and find housing for everyone to

stay; we don't know how many will be coming, maybe eight or ten, but we can make it work. Everyone is welcome to come and I will try and coordinate things." That was the beginning of a wonderful reunion that took place 9-12 January, 2015. Yes, a reunion that lasted four days and we never ran out of things to do together.

Those who would be coming, for the most part, were not strangers to us and the majority of U.S. cousins had been to Finland and visited in their homes. In the end, when reservations and down payments were due, it was clear that ten were coming from Finland and there would be nine cousins from Pennsylvania, Arkansas, Minnesota and Maryland, from the U.S. making their way to Florida for a total of nineteen.

Behind the reunion is the story of two brothers, Anders Johan Isaksson Wargen, who became Andrew Isaacson, born 11 May, 1877 in Petsmo, Kvevlax, and his younger brother, Edvard Wargen (Wolff) who was born 6 July, 1870 also in Petsmo, Kvevlax. Both were baptized in the Kvevlax Church. They were two of eight children, four of whom lived to adulthood. Their father was Isak Johannsson Wargen, born 18 December, 1846 in Kvevlax and their mother was Johanna (Hanna)

Mickelsdotter Kilvik-Wickstrom, born 12 December, 1844, also in Kvevlax.

Andrew came to the U.S. in early February, 1896 traveling on the Cunard Line. He came to New York City but his goal was to work in the mines of northern Minnesota. Immediately he went to work in the Tower-Soudan Mine in Soudan, Minnesota and later worked in the Fayal Mine in Eveleth. While

living in Petsmo, he had come to know briefly a young lady who had moved there from Oravais, Beata Sophia Karl-Johansdotter Karls. When he was living in Eveleth, Minnesota he learned that Beata Sophia had come to the U.S. and was also living and working in Eveleth. After a renewed friendship, a romance quickly developed and they made plans to marry on 12 March, 1901. To marry them they sought out Rev. Petrus O. Hanson, who was the pastor of the First Evangelical Lutheran Church (Swedish speaking) in Eveleth. A problem arose when Rev. Hanson explained that a new church in Eveleth was under construction and would not be completed in time for the wedding, but he could marry them in the First Evangelical Lutheran Church (Swedish speaking) in Virginia, Minnesota. The way now seemed clear.

But there was one more hurdle to overcome. When Andrew was asked who he wanted as the best man he said, "I would love to have my brother, Edvard, living in Finland, as my best man. Even though I am 23 years old and he is only 17, I feel very close to him and if I sent the funds to pay his way, I think our parents would let him come." So he wrote to Edvard and his parents. He most likely said, "I know Edvard is very important to our small family fishing business on the Baltic Sea, and traveling so far poses some risk, but I would love to have him at our wedding. He will be able to see something of Minnesota and where we will be living, and shortly he can return to you again." Permission was given and Edvard made plans to make the biggest trip of his life.

Edvard, also traveling on the Cunard Line, arrived about a week before the wedding of his brother. To the surprise of his parents, Edvard did not return right away

to Finland. On 10 April, 1907 Edvard, who was now living in Duluth, Minnesota petitioned the clerk of court in Duluth to become an American citizen. We believe the parents heard about this step that Edvard was taking and sent a stern letter requesting that he return to Finland to help with the family. As a faithful and obedient son, now 23 years old, he returned to Finland and never completed the process to become an American citizen.

Andrew and Beata Sophia had seven children, six of whom grew to adulthood. They raised them, as a pioneering family, in the small community of Makinen, Minnesota. Makinen is fifty miles north of Duluth.

Back in Finland, Edvard met and married Matilda Johansdotter Karfsor on 9 October, 1909. She had been born 12 May, 1885. They had four children together,



- ▲ Dolphin watching. Photo: Johanna Sandberg.
- ▼ In front, Bengt and Rose-Maj Sandström, behind our guide and Robert Wirtanen. Sofie Sandström with face turned. Photo: Johanna Sandström.



A Story by Sea Captain Johan Eklund in "Finland's Sjöfart"

Translated by Norman Westerberg

In January 1886, I sailed with the bark Libertas with ballast from St. Jagos Island in Argentina with a destination of Pensacola. Heading eastward about 200 English miles east of the "English Bank" on January 20 at 6 a.m., I observed heavy smoke in the southeast direction. As this smoke could not come from the land, which was already too far away, it had to come from a ship a burning ship at sea, possibly a passenger steam ship with many passengers in addition to its crew, but possibly also a cargo ship. Well, whatever it was, it was my duty to investigate the situation and save what could be saved. Up with the rudder!

I commanded, "Steer straight towards the smoke!" "All right, captain!" responded the oarsman. After four hours sailing at a speed of six knots, I was able to see that the smoke came from another bark.

After another hour I could see with my telescope a middle-size boat, crammed with men with completely black faces. After another half hour we were parallel to the burning ship, which was about 1' (one nautical) mile away. We moved next to the boat and put out the gangway ladder, and urged the 14 men, blackened by fire and soot, to come onboard. Needless to say, they responded quickly. It meant they were saved from sea distress—they had already been saved from the fire. In no way could their heavily loaded boat have endured a storm and the 300' distance to land. The ship's other two boats had already

been burned. Our cook was now ordered to quickly prepare breakfast for the shipwrecked.

The captain told us that the ship's name was "Rose of Sharon." Laden with "Consumed and Cambones" as cargo loaded in Boco Riochuelo, the fire had started the previous day. The question now was what to do with these men. It was impossible to take them along to Pensacola; the food supplies on Libertas would not be sufficient. And where would they sleep? There were no extra cabins, and I also had my family onboard. No, it was best to flow with the wind to Montevideo, put their boat in the water and let them row ashore. This was also what the captain of the Rose of Sharon preferred.

After two days of sailing we arrived at the outskirts of the Montevideo harbor. The captain asked me to lower the gig, and come along to shore, and then bring back his boat "as a souvenir." But I did not wish to take the risk; I could have been delayed by the authorities, which I knew to be unpredictable. I did not even let the anchor fall, in order to avoid possible anchor fees. The shipwrecked crew rowed ashore, after having thanked us for humane treatment.

We now continued our journey full speed port tack. When we arrived in Pensacola six weeks later, I received a letter from the English Consul inviting me to visit him at this office. After the normal opening formalities, he said: "Well, you are evidently Captain Eklund from the Russian (!) ship, Libertas, which saved the crew on the English ship Rose of Sharon that burned up in the South Atlantic."

"Yes, I am that person."

"Very good, Captain. I am delighted to get to know you. I have received instructions from my Government to learn what you would most like to receive as a remembrance from my Government for your noble-minded action. This, of course, in addition to compensation for lost time and provisions for the ship's crew."

"My dear sir," I responded, "I do not take any payment for the loss of time and for feeding the saved crew, as I am the owner of my ship and not responsible to anyone else. And also—one day I may be in a similar dilemma and hope to be treated the same way."

"You are very generous," said he, "But what of a memory? A medal, a gold watch, or ???"

"I do not value a medal much, and I already have a gold watch. But a pair of silver binoculars would be a nice keepsake—if it would please your Government to present me with them."

"All right, Captain. It shall be done."

When in 1887 I returned home to Åbo, a messenger from the City Hall brought me notification to appear at the City Hall. I went there the next morning and received the

silver binoculars in a mahogany box. The inscription on the plaque on the box read:

Presented by the British Government to Captain Johan Magnus Ecklund of the Russian ship "Libertas" in acknowledgment of his humanity and kindness to the shipwrecked crew of the Rose of Sharon burnt at sea 20th January 1886.

During the World War, when I made two trips to England, the binoculars were very helpful. It often took up to two weeks to obtain a visa for the passport from the British Consul in Helsinki, and it also happened that no visa was granted. I had the bright idea to bring along my special binoculars. Their impact was astonishing.

At first, as was normal, I was instructed to return in a few days. But, after showing the binoculars and pointing to the inscription, I was asked to sit down. The binoculars and the inscription were examined by the consul, who then asked me to describe the crew-saving operation in more detail. My explanation satisfied him, and he said, "Well, Captain Eklund, You are the first private person to receive a visa without the usual inquiries. But this talisman makes them unnecessary because it is proof that at the time of the event you had good feelings toward our nation, and I am convinced you still have such feelings."

"Please be convinced that my always friendly feelings toward the English nation still prevail." "Now it is my advice to you, to take the binoculars with you to England, as they could also be helpful there." And he added, "If you some time during the war again travel to

England, take them along to my office and I will promptly issue you a visa."

After mutual courtesies and my special thanks, I left with the passport all clear.

I followed the Consul's advice and brought the binoculars with me to England. Despite the export ban, after showing my binoculars, I received permission to bring home merchandise with a value of 300 pounds. When I showed my binoculars in Newcastle, the customs officer did not check my suitcases. The last time the binoculars did me good was for my trip to Lisbon in 1920. It was still fairly difficult to receive an English visa; other visas were easier. But with my keepsake, I got my passport stamped quickly and then all the other consuls cleared in one day. As you can see, the British government for many years rewarded me for my generosity of not requiring the Rose of



Sharon's shipping company to compensate me for food and travel.

Family Note by Norm Westerberg:

Johan Magnus Eklund (1849–1926) was Benita Westerberg's paternal grandfather. He was born in Ekenäs and later moved to Åbo. Benita remembers the wooden box that was stored in the attic of her home, which was a six-floor apartment building. The year she graduated from high school (1947), an attic fire destroyed the attic. The only thing left intact was the small plaque, with the wonderful inscription quoted above. We were married in 1950, and the only thing we knew of J. M. Eklund was that text and his simple gravestone in Åbo. A few years ago we learned that he had written stories about his experience on the world's oceans in a monthly publication name Finland's Sjöfart (translated as "Finland's Navigation"). During a visit to Åbo in 2007 we finally located that journal, and found 34 articles by him published during the period 1920–1926, and his obituary. Among them was this article, which brings to life the character of Benita's grandfather, and gives a wonderful background to her cherished metal plaque rescued from the fire.



Photo: Johanna Sandström.

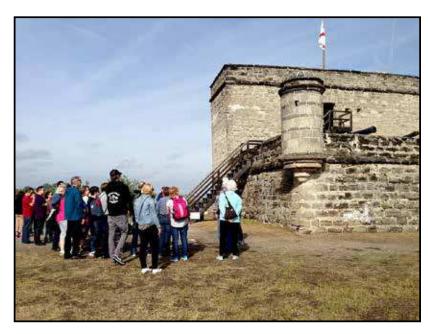
Elin, born 20 February, 1911, Elna Matilda, born 2 October, 1912, Ener Edvin, born 23 September, 1915 and Anni Elisabeth, born 4 September, 1921. All were baptized in the Kvevlax Church.

The cousins coming from Finland to the reunion were descendants of Ener Edvin and Anni Elisabeth: Those who came were Birgitta Bergvik and her husband Hans, from Petsmo, Kvevlax; Gun-Britt and her husband Bo from Vasa; and Rose-Maj Sandström and her husband Bengt from Österhankmo. Rose-Maj and Bengt also brought two of their three daughters, Ann-Sofie and Nina Johanna, and each of them brought a boyfriend.

So how do you plan a reunion over four days that will hold the interest of everyone concerned? Cousin Carol booked rooms at a resort in St. Augustine that had reasonable rates and included a large community room where we could gather together for our opening meal and introductions.

Carol invited us to worship together at her church on Sunday, Trinity Episcopal Parish in St. Augustine - the oldest Episcopal parish in Florida. She organized a personal tour of the Ximenez-Fatio House Museum where a close friend of hers, dressed in period costume, led the tour. A banquet-style luncheon was held at Columbia Restaurant with a tour old St. Augustine following. As a group we toured Washington Oaks Historic District, which was the winter estate of Owen and Louise Young. Mr. Young had been the chairman of General Electric and founder and chairman of RCA.

A special eco-tour was booked for the entire group, showing us the dolphins and birds of the Inter-Coastal.



Visit to Fort Matanzas. Photo: Johanna Sandström.



▼ Judy Luna, Bengt Sandström, Hans and Birgitta Bergvik and Judy Oman. Photo: Johanna Sandström.

One evening it was announced, "We are going on a mystery tour of St. Augustine at night!" and it turned out to be a night drive to see all the wonderful lights of St. Augustine at night and ended at a carousel park where we all rode a merry-goround. Everyone loved it!

During the four days we were looking for a special place to take a group photo, and it turned out that Fort Matanzas, an old Spanish fort, operated by the U.S. National Park Service, became the perfect place and setting for the photo.

The key, it seems to me, to a successful reunion is to have one of two key people in charge in the city where the reunion will take place. They can line up a list of attractions, group meals, and an opening banquet and keep the emails flowing. It is important to send out ahead of time, especially to U.S. cousins, an email or two explaining in detail how we are all related. It's helpful when cousins bring with them small items such as a hand-made rug, or a sad iron or personal objects that a grandparent used—they all tell a story. Often a Finnish cousin will have a keen interest in genealogy and is willing to bring along a summary of their work or post it online. In our case, Rose-Maj Sandström, brought a lot of helpful information with her and we spend several hours at an Office Max duplicating color photos so everyone could have a copy.

In the future, I believe there will be additional reunions with the next one perhaps taking place in Finland. When it came time to say "goodbye" there were tears of joy and sadness, but there are always new forms of electronic means of staying in touch—something our grandparents never had.



The last evening. Pizza at Carol's and Ed's place. Roger showing off one of his magic tricks. Photos: Johanna Sandström.



The house is there for local people to use as a warming or gathering place with table, chairs, fireplace, and outhouse. We took the opportunity to shoot a group photo inside the building. When we returned to the Lidman island, we took numerous photos of the "sunset," even though it did not get completely dark. It was an absolutely gorgeous evening as the western skyline progressed from pink to orange to red. It was apparent that a flashlight would probably not be needed for any late night trips to the "relief station."

Larry entertained the group with a story that he had learned in Swedish, creating much laughter and suggestions of some word and grammatical corrections from the audience. Tommy and Bob took a sauna around 11:00 p.m. When they were done, they jumped into the water by the boats. Jane, Gail,



and I tried out the sauna about midnight. We slept pretty well afterwards.

The next morning, Tommy and Larry with their canine guide Sickan took the older boat out to check the fishing net. We waited a long time for them to return, but they had well over 100 fish — mostly sea bass but also some pike that they had thrown back, a few herring, and one bony fish

called a mort.

After we separated the fish, Tommy took a bucket of live bass to the wharf and sold about 25 of them for 25 Euros. While he was gone, Carola and Bob gutted and filleted the rest of the bass, and Jane and I washed the morning dishes. The bottom shelf of the cupboard was made of wire mesh

- We took numerous photos of the "sunset," even though it did not get completely dark.
- ▼ Tommy, Larry, and Sickan check the fishing net.





so that it functioned like a dish drainer - pretty slick!

Upon his return, Tommy salted some fish to keep, stoked up the smoker and smoked some, and saved some to take to shore. We had smoked sea bass, rye crackers, rolls, Polar cheese (like Swiss), fruit juices, and coffee for lunch. Yum!

We then packed up and sadly returned to the mainland. Tommy took us to visit Doris Nordlund who Jane, Larry, and I had met in 2012. She is a granddaughter of another of our grandfather's sisters. She is 86, lively, and talkative—Swedish only—and ever smiling! She made four kinds of cookies for us, along with tea and coffee.

We returned to Tommy and



Carola's house, caught our breath, and then treated everyone to dinner at a place close to a harbor called Âminne Pub and Restaurang. Besides the five of us, dinner included Tommy, Carola, their four boys Benjamin, Johannes,



▼ Our luncheon feast!

▲ Tommy smoked some fish, which we enjoyed fresh on for lunch.

Fabian and Viktor, Doris, and Tommy's mother Inga Marie. A dinner treat was ice cream with cloudberries. We said farewell to everyone but Tommy, who then drove us back to Vasa to our hotel, where we said a sad farewell

> to him and thanked him profusely for planning such a wonderful two days for us.

We are forever grateful for the marvelous hospitality shown us by Tommy and Carola and their family. We have experienced nothing but positive experiences and very friendly people both times we have visited Finland.

Photos contributed by Jane Ely, Bob Lohse, and Larry Helburg.



Recipes—Christmas Edition

Lutfisk (Lutefisk)

For many years I bought my frozen lutfisk in good time before Christmas. At the right time I thawed it, then placed it in an oven proof dish in the oven at 375°F for ½ hour. After that I took it out and threw away the entire foul-smelling, gooey mess.

However, last year before Christmas my wife and I visited IKEA in Seattle. We had a gorgeous lutfisk lunch. I was fortunate in cornering the delicatessen manager demanding that he reveal his secret. "Steam it," was his laconic reply. Here is what I did:

Buy a package of frozen lutfisk (about 4 lbs.).

The day before, take it out to thaw. Wrap it in cheese-cloth. Place a porcelain plate upside down in your stock pot; fill water up to about ½ the height of the plate (3-4

cups). Place the lutfisk package on the plate.

Heat the water to boiling and boil for 20-25 minutes, or until done. (I used an outdoor gas cooker to avoid any foul smells in the kitchen.) Be sure to add more water as needed.

Serve immediately with drawn butter or Béchamel sauce, and string beans, peas, or boiled potatoes.

Sauce Béchamel

Melt 2 Tbsp. butter in a saucepan. Stir in 2 Tbsp. all-purpose flour or gluten-free flour without letting it take color. Stir in 1½ cups of hot milk. Simmer sauce 5-10 minutes. Season with ¼ tsp salt; freshly ground white pepper; and freshly grated nutmeg. Stir in ½ Tbsp. butter after which the sauce should not be allowed to boil.

(Contributed by Gunnar Damström.)

Red Cabbage

Red cabbage is traditionally served with goose or ham at the Scandinavian Christmas table. (GD)

1 red cabbage head, about 2 lbs (1 kg)

1 yellow onion

2 tbsp butter

2-3 tart, crisp apples

5 cloves

5 whole allspice corns

1 ½ tsp salt

2 tsp sugar

1 ½ tbsp vinegar or lemon juice Optional: black currant juice or red

wine

Split the cabbage; remove stem, and shred. Slice the onion. Cut apples in wedges, leaving the seeds and peel. Melt butter in a heavy pan. When the foam subsides, add the cabbage, onion, apples, cloves, and allspice. Cook at a medium-low heat for 30 minutes. Stir occasionally. When done, add salt, sugar, vinegar, black currant juice, or red wine to taste.

Lussekatter (Saffron buns)

1 cup melted butter ½ tsp. saffron threads 1 cup whole milk ¾ cup sugar 1 tsp. salt 2 pkg. dry active yeast (4 1/2 tsp) 6 ½ cups all-purpose flour

2 eggs, well-beaten

1 one egg white Raisins to decorate

Place saffron threads and salt in a small mortar and grind with a pestle until powdered. Mix into the melted butter; let sit ½ hour. Heat milk to a simmer; stir in butter and sugar. Pour into a mixing bowl and allow to cool until "finger-warm". Stir in yeast. Wait 10 minutes. Mix 3 ½ cups flour into the milk. Stir in the two well-beaten eggs. Mix in more flour until the dough has

the consistency of soft ice-cream. Transfer dough to a large bowl, cover with a towel, and place in a warm spot to rise. After an hour the dough should have doubled in volume. Place the dough on a floured surface and lightly kneed. Take handfuls of dough and roll into "cigars" about 4" long and ½ " diameter. Turn ends to form "S" shapes. Place one "S" over the other at right angles. Place buns on a parchment-lined baking sheet. Cover with the towel; let rise for another hour. Place a raisin in the eyes of the "S"; brush with the egg white, and bake in a preheated oven at 375°F for 15 minutes. At the end, turn on the broiler for a couple of minutes until the buns have obtained the color of your liking.

Rosolli

3-4 whole carrots

3-4 beets

2-3 potatoes

1 small onion

2 brined pickles

Dressing

½ c. sour cream or crème fraiche
1 Tbsp. mayonnaise
1–2 Tbsp. pickle brine
1 Tbsp. white vinegar
Salt and freshly ground white pepper
In the oven, roast the potatoes, beets, and carrots
until cooked through, about 1 hour at 325°F. Remove from oven and let cool. When cool, peel skins
from veggies and cut into ¼ inch cubes. Arrange in
a bowl.

Combine all dressing ingredients and blend until smooth. Toss with vegetables to blend flavors. Adjust salt and pepper to taste. Refrigerate until time to serve. (Contributed by Rikki Nyman.)

Rotmoslåda (Rutabaga Casserole)

This dish is a must on a Swedish Finn Christmas table.

It goes well with oven baked ham. A farm often kept pigs specifically for Christmas. (Contributed by Gunnar Damström.)

2 lbs small rutabagas

1 tsp salt

½ cup bread crumbs (spelt bread if on a gluten free diet)

1 cup whole milk half-and-half cream

1 egg

2-3 tsp molasses

½ tsp ginger or cinnamon

½ tsp mace

½ tsp freshly ground white pepper

Peel the rutabagas and quarter them. Place the rutabaga in a pot and cover with salted water almost to the top. Simmer until the rutabaga is soft. Separate the rutabaga and the water in a sieve, retaining the water. Mash the rutabaga or mix with an electric mixer. Place the breadcrumbs in a small jar and let soak with the milk. Blend the mashed rutabaga, breadcrumbs and milk, an egg, the syrup and the spices. Wisk until the mash is soft and has the consistence of soft ice-cream. Add some of the rutabaga water if needed. Place in a greased form and cook in the oven at 350° F for $1-1\frac{1}{2}$ hours.



Akvavit (Quick Recipe)

1 quart vodka

3 tsp whole cumin

2 tsp fennel seed

1 tsp star anise

3 tsp cane sugar

Place spices and sugar in a tight fitting jar. with 1 cup of vodka. Shake to dissolve the sugar. and let stand at least 24 hours. Pour this mixture through a coffee filter and return the filtered liquor to the jar. Add the rest of the vodka. Store in a cool place as long as your thirst allows. Place the bottle in the freezer the day before serving. (GD)

Merry Christmas! Skål!

Donations

TO THE ARCHIVE, QUARTERLY Vol. 23, No. 3

Anita Löf: Pamphlet titled Till Joh. Ludv. Runebergs Minne, 1804, 1904. By Ivar A. Heikel. 8 pages. Helsingfors 1904. Inside front cover is signed Signe Jakobsson 1904.

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Member News

Recipes - Christmas continued from 83

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Nancy Tharp 24087 W. Flintridge Ln. Park Hill, OK 74451 cruzdirections@aol.com

Donations Fall 2015

Dorothy Bergquist, in memory of the Bergquist/Bloomquist family. 7244 East Mercer Way Mercer Island, WA 98040

If we don't have your email address, please send it to the SFHS Office at SFHS@qwest-office.net.

Gravlax

Gravlax is a delicacy you will often find on a Scandinavian Christmas table, along with several kinds of pickled herring, boiled potato, and other goodies. Gravlax adds to the festive appearance of the Christmas table. (Contributed by Gunnar Damström.)

- 2 lbs boned salmon filet
- 2 tbsp. coarse sea salt
- 2 tsp. granulated sugar
- 2 tsp. coarsely crushed white peppercorns

½ cup of chopped baby dill

Combine salt, sugar, pepper and dill. Place filet skin side down in a stainless steel or porcelain dish. Spread the mixture over the filet. Cover with plastic wrap and put in the refrigerator for 24–48 hours.

When preparing to serve, scrape the dill-pepper mixture off the filet and place on a cutting board. Using a very sharp knife cut the filet in thin slices moving the knife blade in parallel with the cutting board surface. Start from the tail end. You may find it useful to have a shallow dish of water and dipping the knife blade in the water from time to time. Garnish with dill and lemon wedges. Some people like to have mustard dressing with the salmon.

Shipbuilding Museum continued from 73

epitomized by the author Ulla-Lena Lundberg's book with the same name. The master shipbuilder was Josef Janson. Shipowner Erik Petter Eriksson from Granboda, Lemland ordered the ship, which sailed under a fortunate star for 18 profitable years, until the ship was scrapped in 1898. Now this ship is a wreck at Lumparsund³.

The last ship to be built in Sideby was the Neptune III, owned by Karl Sorell. The keel was laid at Utterberget near Kilen.

The demand for wooden sailing ships was diminishing as the steel and steam ships gained popularity. By the end of the 1900s, the epoch of the wooden sailing ships had come to an end.

During the past twenty years the

Shipbuilding Museum at Sideby has arranged demonstrations and courses in wood steaming, caulking, cordage, etc. In August of 2014 a theme evening, "With Swelling Sails" was arranged.

In the summer of 1996, seventeen sturdy men raised a storm warning signal mast designed by Sigurd Nordlund. Hoisting different figure combinations in masts like this, seafarers in the 1920s were alerted to acute weather conditions.

In the granite rock under the storm mast there is an inscription: "Havet ger föda-tar liv". Translated, it says, "The sea provides food, takes lives."

End Notes

1. Erik Appel, Kom Blankus kom Skarpus. Fiskare och skeppsbyggare i Sideby. Scriptum Vasa 1994. ISBN 951-8902-43-7



2. Kurt Gullberg, Skeppsbyggarland. Skeppsbyggeri och sjöfart i Sydösterbotten under 1800-talet, Scriptum Vasa 2014. ISBN: 978-952-7005-13-2

3. Ulla-Lena Lundberg, Leo, Söderströms 1989. ISBN 951-52-1252-9

Associated Organizations & Contacts

Borgånejdens Släkt och Bygdeforskare RF http://www.bsbf.net/ lasse@the-holms.org

Genealogical Society of Finland http://www.genealogia.fi samfundet@genealogia.fi

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Institute of Migration www.migrationinstitute.fi

Jakobstadsnejdens släkt-och bygdeforskare www.multi.fi/jbs bengt.bha@multi.fi

Jeppo hembygdesförening, Jeppo http://jeppo.hembygd.fi/hembygdsforening/

Kantlax byaförening, Kantlax

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Pargas Släktforskare RF

http://suvut.genealogia.fi/pargas/

Raseborgs Släkt och Bygdeforskare, http://suvut.genealogia.fi/raseborg

Sällskapet för Släkt och Hembygdsforskning i Hangö RF http://suvut.genealogia.fi/hango ben@coastmedia.net

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Vasanejdens Släktforskare RF http://netikka.net/wasaroots/

Vexala Bygård http://web.abo.fi/~cwiik/byaforskarna/elvira.html

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