The Quarterly

Vol. 23, No. 4 Spring 2016

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

Jorvas Village, Kyrkslätt

The Location of 13th C. Swedísh Settlement

By Gunnar Damström

According to C.F. Meinander, the first Swedish emigrants landed in southwestern Finland in the latter half of the 13th century. The Finnish-speaking inhabitants who had lived in the area since the beginning of the Middle Ages were primarily farmers[1]. Soon after, Swedish-speaking settlers arrived in Kyrkslätt, west of what is now Helsingfors. Based on archaeological finds (or lack of finds) the Kyrkslätt area had been unpopulated during the Iron Age 500 BC – c.1150 AD [2].

The Swedish immigrants built simple log cabins, cultivated the soil, and kept cattle. Oxen and horses were used. The most common grains were rye, barley, kale, rutabaga and peas in addition to flax and hemp.

A sparse population spread over the Kyrkslätt Parish in the 14th and 15th centuries. The village of Jorvas comprised the homesteads of Jorvas, Gillobacka, Kvis, Nägels, and Ingvalsby.

A bay extends from the Gulf of Finland deeply into the Parish of Esbo (Espoo). The bay, Esboviken branches out into a narrow waterway popularly called "Sundet" or the "Sound", all the way

continued on page 100

Stor-Kvis Main Building.

Contents

Regular Content

Calendar—Spring 2016	91
From the President	92
From the Editor	93
Recipes—Spring 2016	110
Donations to the Archive	112
Member News	114
Associated Organizations & Contacts	115

Feature Content

Jorvas Village, Kyrkslätt	89
The Flagabräde	94
2016 SFHS Annual Luncheon	96
The First Ambassador of Reading	98
Maria's Back in Town!	99

The Swedish Finn Historical Society

The Quarterly

Vol. 23, No. 4 Spring 2016

The Quarterly Staff

Editor-in-Chief
Gunnar Damström
bergvik@msn.com

Editor/Design/Layout
Rikki Nyman
rikki@rikkinyman.com

Editorial Assistant
Sandra Witt
sandyjwitt@gmail.com

Mail Crew
June Holden
Elaine Stevens

Translators
Syrene Forsman
June Pelo
Ulla Karlsen
Ulla Forsström

The Swedish Finn Historical Society Office
1920 Dexter Avenue North
Seattle WA 98109

Phone
206.706.0738

Email
sfhs@qwestoffice.net

Website
http://finlander.genealogia.fi/sfhswiki/index.php

Hours

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.

Board of Directors

Executive Director
Kim Jacobs

President
Bill Carlson

Secretary
Johanna Padie

Treasurer
Dick Erickson

Syrene Forsman
Johannes Helander
Mark Hillman
George Miller
Hasse Nygård
Börje Saxberg
Ulf Wallendahl
Wendy Sundquist

Adjunct Board Members
Gunnar Damström, Quarterly Editor
George Sundquist

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.

The Quarterly and its editors assume no responsibility for errors in fact or views expressed, nor for the accuracy of the materials presented or the books reviewed.

Calendar – Spring 2016

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.

April 4, 2016. Swedish Language Classes start at the Swedish Club in Seattle.www.swedishculturalcenter.org/Events/classes.htm

May 1, 2016. Mostly **Nordic chamber music series**: Evan Drachman, cellist & Lisa Bergman, pianist. *Fjords of the Norwegian Heart*. Cellist Evan Drachman and pianist Lisa Bergman in a program of evocative and lively Norwegian masters; Edvard Grieg, Ole Bull, and Christian Sinding. Nordic Heritage Museum, Seattle

May 4-8 2016. Vasa Choir Festival http://www.vaasachoirfestival.fi/choirfestival

June 5, 2016. Mostly **Nordic chamber music series**. Saeunn Thorsteinsdóttir, cellist and Skuli Thorsteinsson, guitarist. *Winds of Change — The Icelandic Spirit*. Brother and sister team brings the Icelandic spirit to this program of a combination of old and new — with "fresh ink" pieces by Skuli and old Icelandic folk songs in sizzling new arrangements.

June 2016. The Midnight Sun Film Festival, Sodankylä. http://www.msfilmfestival.fi/index.php/en/

June 30-July 3 2015. The Medieval Market in Åbo (Turku) Finland's largest medieval and historical event held at the Old Great Square of Åbo http://en.keskiaikaisetmarkkinat.fi/

July 17-24 2016. Jakobs dagar in Jakobstad. Carnival style fest http://jakobsdagar.fi/

July 8-10, 2016. Baltic Jazz, Dalsbruk, Finland http://www.balticjazz.com

July 11-17, 2016 Kaustby Folk Music Festival, Finland http://www.kaustinen.net

July 12-17, 2016 Kimito Music Festival, Finland http://www.kimitomusicfestival.fi/

New therapy to help celiac disease patients?

By Gunnar Damstrom

In *Duodecim* 2015, the voice of the Finnish Society of Physicians, Professor Markku Mäki, head physician at the Tampere University Clinic reports on promising new therapy being developed for celiac disease patients.

Celiac patients suffer from a deficiency that prevents natural break down of gluten. A person with this ailment must adhere lifelong to a strict gluten-free diet all his/her life. Most patients gladly do—the symptoms of gluten allergy are not pleasant and there is a grave risk of future severe complications. A problem, however, is that totally

continued on page 109

From the President

Bill Carlson

2016 is starting off with a lot of activity at SFHS. Our Executive Director, Kim Jacobs, has engaged the Board to help out in many different areas. We are moving our off-site storage into a new facility that has better environmental control. At the same time we are beginning the process of digitizing more of our records so that we can make them available to interested members and historians. We will begin with the Order of Runeberg *Leading Star.*

Nancy Erickson with Alicia and Ingegerd Carlson at the 2016 Annual Meeting luncheon.

We also have a great many photos digitized and will be making those available. Our *Documenting Every Emigrant* project is progressing well and will be online later in the year. Please add your family as soon as possible!

Our luncheon and annual meeting was held Saturday, March 12 at the Swedish Cultural Center 1920 Dexter Avenue North in Seattle. Kal Gellein created a delicious Swedish Finn meal to share with friends and new acquaintances. This year we featured two speakers. The first was Roger Johnson from Chisholm, MN, who spoke on Swedish Finn history and culture in Northern Minnesota. Roger's wife Gloria described their last Swedish Finn luncheon in our Summer 2015 Quarterly (Vol 15, No. 2 p. 40-41). They have been meeting together annually since 1986. Some of the photos of the annual meeting are shown in a photo spread on pages 96–97.

Dick Erickson has completed his book on the Swedish Finn emigrants of Independence Valley in central Western Washington. Dick was our second speaker, and made his book available to members attending the annual meeting.

If you haven't renewed your membership for the year, please do so. We rely on your support to keep the wheels turning on recording your history and making it available to you. Please also enlist your younger generations to join with you in membership in the Swedish Finn Historical Society. Family history and the histories of our communities in Finland and across the world are fascinating. In order to understand our world we must have the perspective of knowing where we came from. Give your younger generations that perspective by giving them a membership in SFHS. We need their energy, their interest, their questions and their support as we need yours.

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.

From the Editor

Gunnar Damström

We need to import Swedish Finn lifestyle to North America!

Looking at how young U.S. families suffer makes me sad: the workplace rat-race; the career considerations; the fast food luncheons and dinners; lack of sleep; insufficient exercise, etc. etc. Is that an enviable lifestyle? No. Is it any better in Scandinavia? No.

In 2001 and 2003 two researchers published astonishing reports showing that, in a Finnish community of genetically indistinguishable individuals, members of one group on the average lived ten years longer, had lesser job absenteeism, lower divorce rate, less early retirement and better self-perceived health than members of the other group. The difference between these two groups was their lifestyle. The individuals belonging to the "happy" group were more socially active: interacted with their neighbors, participated in church volunteer functions, were members of choirs, hobby groups, youth societies, cooking classes, sports clubs, book clubs, etc. Individuals of the other group were more socially passive. The members of the first group spoke Swedish; the latter Finnish. Does that mean Swedish speakers are happier and healthier than Finnish speakers? No. The research project only shows that people who are socially interactive are happier and healthier.

The report stirred up controversy, as one could anticipate. But after the dust settled, a remarkable thing happened. People in Finland, all over and irrespective of home language, changed their lifestyle, becoming more socially engaged.

In future issues we plan elaborating on the findings of said report. What is the Swedish-Finn recipe for living longer and happier? Though we can't say absolutely, we will report the latest research for you to contemplate.

Why These Millenials Live in a Retirement Home

From the Web

Posted recently on Facebook is a YouTube video about the high cost of housing in Helsinki and the obstacle it places in the way of young people moving away from home. One creative solution is the Homes That Fit project that places young adults in retirement homes to live side-by-side with older Finns. The benefits for both include social interactions and friendships as well as a little extra financial security.

Watch the video online: https://www.youtube.com/watch?v=Xiofjk9rYAM

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.

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.

The Flagabräde: A Nearly Forgotten Part of Our Cultural Patrimony

by Vincent Erickson. Fredericton, New Brunswick, Canada

In past generations our female ancestors used numerous artifacts in the home preparation of fibers destined to become fabric: metal brushes or cards, the spinning wheel, and the loom are likely the tools that come to mind, but there are other hand-made wooden artifacts that were often elaborately decorated either in terms of the selection of colors used or in the skills shown in their construction.

One such piece, called a distaff in English, linfäste in standard Swedish and linbräde, rockbräde, flagabrä or flagabräde in the Swedish dialects spoken in Finland, came to me through inheritance from an aunt some years ago. My example is roughly rectangular in shape and slightly concave. When viewed from the front, the top and bottom of the object jut slightly forward. At its greatest length, it is about 19 inches (49cm) long, 3 ½ inches (14cm) wide at its thickest point and about 3/8 of an inch (ca. 1cm) thick. The bottom of the distaff has a rotatable foot which allows the tool to turn when it is placed into a small opening at the front of the spinning wheel. In the second half of the 19th century, the distaff was used for holding and facilitating the orderly unwinding of flax fibers in the production of linen thread.

The process is as follows: a bundle of flax fibers is tied around the distaff and the spinner slowly draws the fibers from the bundle, twisting and turning them to produce a thread. The thread is passed through the eye of the flyer where it winds around a slender spool. The flyer is operated by a pulley which is driven by the wheel of the spinning wheel. The wheel itself is set in motion by a treadle that is controlled by the spinner's foot. The linen thread is formed by means of the mechanism of the flyer. Both hands of the spinner, therefore, are free to control the flax fibers coming off the distaff. With skill and patience a reasonably constant thickness of thread is produced. People who have attempted to spin linen thread tell me that flax is a very difficult fiber to work with. The spinning of woolen fibers is said to be easier. The flagabräde can be used in the preparation of hemp thread and possibly woolen yarn, too, but the name itself suggests that its association with flax fibers was primary.

Antique distaff referred to as a flagabräde in Swedish-speaking Finland.

Although my grandmother had both a spinning wheel and a distaff, I have never seen her using either. From my earliest memories as a child, I remember seeing the distaff hanging on a nail in the dining room of my grandparent's farm house near Mount Vernon, Washington. The distaff was a constant source of conversation for both first time visitors and for my grandparent's contemporaries who knew how linen thread had been spun by this method in Finland at one time.

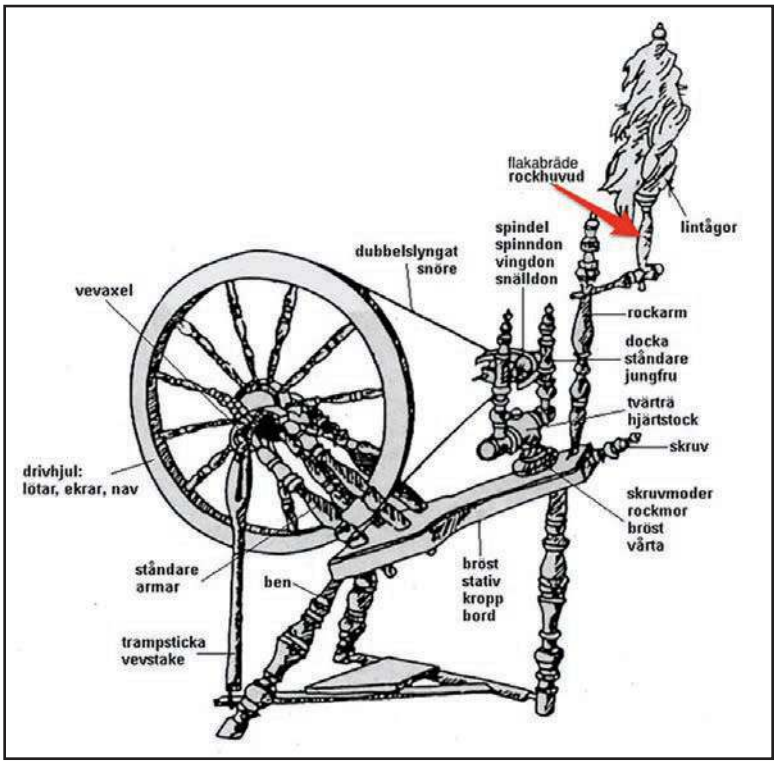
For us grandchildren, the distaff was an exotic cultural artifact from the past, not particularly pretty from our point of view – but so elaborately carved that we knew that it must have had great significance and was to be handled with respect. We were never convinced, however, that this strange object had ever had any practical use. This distaff was not among the items which my grandmother had brought with her when she and her children had emigrated to the United States in 1905. Grandmother and her second oldest daughter, my Aunt Bertha, had made a visit to Finland in 1928 and the artifact had been found in the main house of the farm (Gertruds/Soklot/Nykarleby) where my grandmother had been born. Aunt Bertha had

discovered it there and, not being certain what it was, brought it downstairs. Great-grandmother explained how it was to be used and provided a brief history of the piece. Bertha asked if she might bring it back to America as a souvenir, and the wish was granted. When Bertha died in 1949 the distaff was taken over by my grandmother.

It had been used as a hackle, an implement used to break up the flax fiber prior to its being tied onto the distaff. The tines of the crown had not been rugged enough to stand up to this rough treatment and one had broken off. Grandmother had suggested that this was unfortunate because, if the distaff had been in perfect condition it would be worth a great deal of money. From my point of view as a child, I wondered why anyone would have gone to the effort of carving such elaborate designs in a piece of wood and then to cover them with red-brown, dark olive green, blue, and yellow paint.

I did not think much about the distaff during the next ten years until about 45 years ago, when I purchased a copy of Veera Vallinheimo's 1956 monograph, "Das Spinnen in Finnland". It was included among the duplicate books on sale at the Yale University Library. The book contained excellent illustrations including one of a distaff from Nykarleby which looked quite similar to the one my grandmother had had. Although Aunt Elvera had inherited the distaff after my grandmother's death, I thought that the book would make an ideal present for my mother's approaching birthday. Mother knew some German, and the illustrations would be useful to any family member who might glance through the book. Now the distaff hangs on the wall at an out of the way corner of my den. Vallinheimo's publication is on a nearby shelf.

Vallinheimo's book is full of useful information. Most of the carved or painted distaffs were in museums or other public collections. Of the 2729 pieces she had located, only 221 were in private collections. She found that 1036 of the total came from Swedish Ostrobothnia, while 863 were from the Finnish–speaking communities of that province. We assume that she had used only 19th century or even earlier representatives in her sample because, in the years following WWII, home craftsmen have begun to make reproductions of earlier styles for sale. Very likely, however, Vallinheimo missed other old examples besides ours when making her inventory.



Among our widespread group of first, second and third cousins in North America, the example which Aunt Bertha brought home from Finland is the only one we know about in our family. Unlike the spinning wheel, the bridal chest, wool carders, bobbins and shuttles used for weaving, the Finnish distaff did not often make its way across the Atlantic.

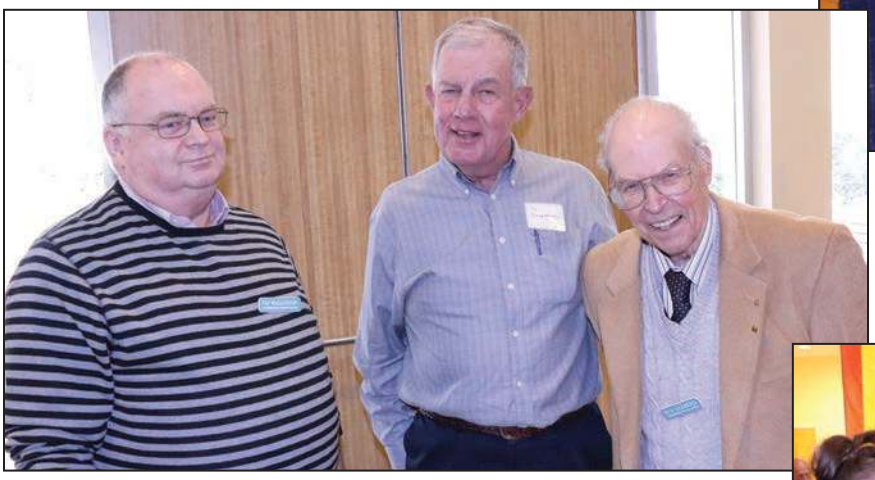
I became increasingly interested in the distaff after it had been passed on to me. By this time, my grandmother was long dead, so none of us could rely upon her great store of knowledge for more information. My mother, her eldest daugh-

continued on page 105

2016 SFHS Annual Luncheon

▲ *Jeannie and Vern Lindquist provided musical entertainment.*

▲ *Kent Fredrickson and Shirley Jenkins.*



▲ *Ulf Walendahl, Ed Brannfors, and Börje Saxberg.*

► *George Miller and friends.*

◄ *Thelma Mosebar and Monica Mason.*

▲ *Dick Erickson and Head Chef Kal Gellein.*

▲ *Nancy Erickson and Beverly Huchala.*

◀ *Concentrating on lunch.*

▲ *Carin and Tanya Shapiro.*

Dick Von Hagel being served by Gunnar Damström, Eivor watching. ▶

The First Ambassador of Reading:
Parents Are Critical in Children's Reading Habits

By Rabbe Sandelin, Svenska Folkskolans Vänner

Katarina von Numers-Ekman has worked as the new Ambassador of Reading in Swedish speaking Finland since August 2014. The website www.lasambassadoren.fi is now up and running and she has already toured throughout most of Swedish-speaking Finland. She says that she has been an awaited guest, and she has experienced a great need for discussion and new ideas about children's and young people's reading habits.

Katarina von Numers-Ekman.

Reading habits have been on many people's minds in recent years. Fears are growing that young people don't read at all, or at least cannot manage to concentrate on longer texts. At the same time, studies show that reading comprehension is deteriorating.

The Ambassador of Reading – Läsambassadören – is a three-year project funded by the The Swedish Cultural Foundation in Finland, and it was created on the initiative of Swedish Mother Tongue Teachers' Association in Finland and the organization Newspapers in the School. Läsambassadören's headquarters are in the Sydkusten Center in Helsinki, but all Swedish-speaking Finns are the target audience.

Katarina von Numers-Ekman stresses that her mission is not primarily to travel out to children and young people to try and persuade them to start reading. "You cannot force children to read. My mission focuses instead on inspiring the adults who are working with the topic. The ultimate goals are long-term reading promotion activities", she says.

Her job description includes providing greater visibility to the subject of reading, for example by highlighting current research. Läsambassadören will also create networks and coordinate reading promotion activities already underway in various parts of Swedish-speaking Finland. "I am cooperating with organizations that want to implement reading promotion projects and I also organize local training, primarily for educators who work with young children."

Great demand

Ms. von Numers-Ekman has already managed to visit many classrooms in Swedish-language schools, and the reception has been entirely positive. "For many people it has long since been clear that reading is about much more than just learning the alphabet, and decoding individual words. But still it does not feel as if I'm preaching to the choir – there is a lot of new research that needs to come out and many tips and ideas about reading that are worthwhile to spread. If somebody has a workable solution somewhere, it is of course unnecessary for everybody else to reinvent the wheel", says von Numers-Ekman.

Parental responsibility

Läsambassadören points out, however, that children's and young peoples' reading skills are not only dependent upon what schools and teachers can do. The decisive starting point is in the home—everything depends on the parents. "It's a fact that the school has significantly more difficulties in getting children interested in reading, if reading has been absent in the home. I tend at all times to emphasize how important it is to read aloud to children. That's where you acquire the vocabulary, embrace the language syntax, learn what semantic meanings words have, and how stories are constructed. Besides, it's easy and affordable entertainment compared with many other hobbies—and you do not even have to take the children

continued on page 114

Maria's Back in Town!

Interview with Maria Männistö by Gunnar Damström

Maria Männistö has an extensive performing history as a singer, pianist and organist. Moving comfortably among Baroque, Classical, Romantic and contemporary works, Ms. Männistö has been praised for her "lovely and pure" voice (The Seattle Times) and for her ability to "handle the most complex twelve-tone riffs alongside soaring melodies" (The Glass). Her recent European engagements include Tomoe in Garrett Fisher's new opera "Katitsubata" and Margaret in Fisher's "Passion of St. Thomas More" with EOS Oper Kiln, as well as a recital of Schubert lieder in Cologne, Germany. Other recent engagements include Pergolas's "Stabat Mater", Morton Feldman's "Rothko Chapel" and Mo-zart's "Exultate Jubilate" with Seattle Symphony, Orff's "Carmina Burana" and Mendelssohn's "A Midsummer Night's Dream" with the Pacific Northwest Ballet, and Samuel Barber's "Knoxville: Summer of 1915" with the Seattle Metropolitan Chamber Orchestra.

She has performed over 30 solo recitals in the US, Finland, Belgium, and Germany. Ms. Männistö has performed and recorded with The Tudor Choir, Vlaams Radiokoor, and The Byrd Ensemble. She is the primary organist at the Finnish Lutheran Church in Seattle.

GD: Maria, welcome back. We have missed you. Did you perceive the stint in Europe was beneficial for your artistic development?

MM: Living abroad has been a

wonderfully rewarding experience for me, allowing me to explore my passions of yoga, performing and writing, and to deepen my singing practice. I made my home in Ghent, Belgium but spent much time in Brussels as well, teaching yoga classes at YYoga in Brussels since the spring of 2014.

GD: Tell us about your professional experience in Europe.

MM: I performed recitals of Jean Sibelius and other Nordic music in both Ghent and Brussels, and sang in multiple concerts and a Christmas CD with the Flemish Radio Choir in 2015.

GD: Did you enjoy the Belgian culture?

MM: I really enjoyed the Belgian culture, which was definitely different from what I was used to in Seattle. Things are slower-paced over there. People take their time strolling through the streets, and will spend hours drinking Belgian beers with friends on cafe terraces. One of the things I particularly enjoyed was not having a car; I could walk, bike, or use public transportation to get anywhere I needed to go. Ghent is a stunningly beautiful medieval town with winding canals and cobblestone streets, so the scenery was in and of itself a good excuse to opt for long walks. Though I did my best to learn French and Flemish through immersion, I ended up getting by speaking primarily English. Belgium is a very international country, and people there are used to defaulting to English as a common language. Like Finland, Belgium has more than one national language, with a northern Flemish-speaking population, a southern French-speaking Wallonian population, and a tiny portion near the German border that speaks German. Interestingly, it's quite common for Flemish and Wallonians to speak English with one another rather than master each other's language.

GD: What are your expectations for the future now that you are back in Seattle?

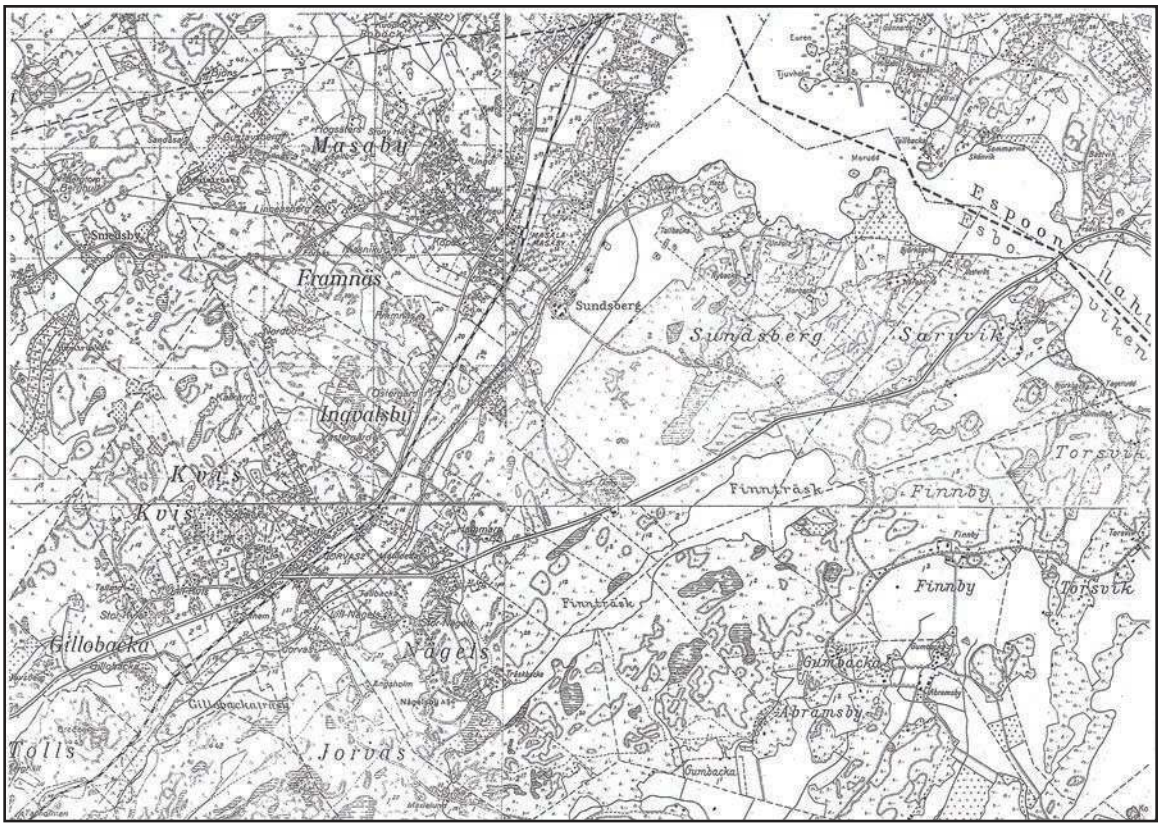
MM: I have begun an exciting new collaboration with colleagues in Belgium and Seattle on a new monodrama entitled "Hämärä", to be premiered in 2016/2017. The

continued on page 114

Jorvas Village
continued from 89

to the Jorvas village. Still, before WWII the waterway was navigable and fish found the way from the sea all the way into Jorvas.

For centuries, farm families lived an isolated life, happily unaffected by Government. That changed as the Swedish Government needed funds to finance expansionist policies. Taxing the farmers was the solution, so the King's bailiffs prepared tax ledgers, starting in 1540, listing all the farmers. From this data, it's clear that Kyrkslätt Parish was thinly populated in the 16th century[3].



JorvasMatbygrundkarta1929, kompletterad 1944.

Initially, lack of money used as a medium of excahnge made it necessary to collect the tax as farm produce. On top of the Government tax, the farmer also paid 1/10th of his production to the Church. When collecting taxes, the Government gave little consideration when hardships such as crop failure and famine occurred. Failure to pay the tax often resulted in the farm being foreclosed by the Government, becoming a so called "kronohemman" (crown estate) that could then be leased to a farmer or converted to an officer's homestead.

Conscriptions to the army constituted a heavy burden on the farms, reducing the availability of farm labor. The chances of a conscript returning alive were slim. Some actually fell in battle, but most succumbed to diseases. In the early 1600s, every tenth male was conscripted to the army.

By the late 1600s, the allotment system replaced the earlier conscription system. In the new system Jorvas belonged to the conscription area of the Nyland Infantry Regiment. Lill-Nägels, Stor-Nägels and Jorvas formed a "rote", which was obligated to sustain a soldier. The soldier could be recruited from outside the conscription area.

According to Richard Korkman, current farmer at Lill-Nägels, there are cornerstones 3-400 meters from the main building that may have been the foundation of the soldier croft that the farms had to sustain during the Swedish time.

Bigger farms could sustain a mounted soldier instead of a foot soldier. This gave the farm some tax advantage. Ingvaldsby was such a "rusthåll".

After Sweden ceded Finland to Russia in 1809, the Swedish allotment system was dismantled. The Czar exempted Finland from military subscriptions for a period of

continued on page 101

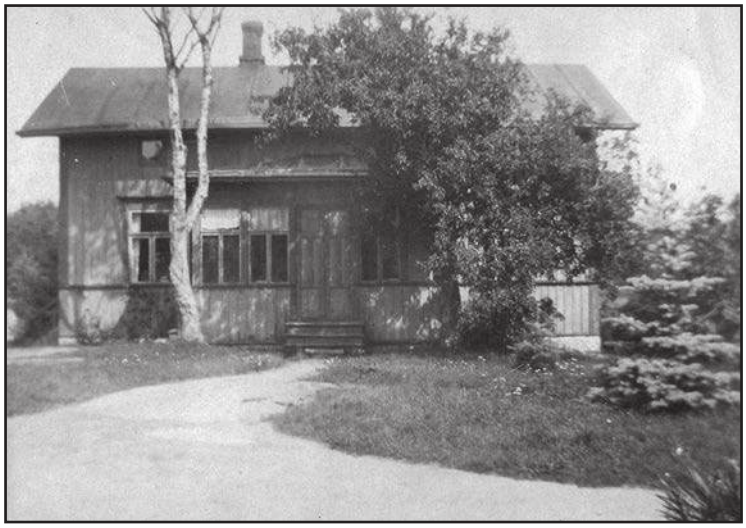
50 years. Later the exemption was extended to 1878. Swedish army officers who had had the privilege of an officers homestead were allowed by the Russians to hold on to their homestead for life[4].

In the fall of 1944, world events interfered dramatically with the peaceful life in Jorvas. Following the armistice of September 5, 1944, a large swath of Kyrkslätt was to be leased to the Soviet Union for a period of 50 years. This area included the Jorvas farms which had to be evacuated in ten days. However, already in 1956 the Soviet Union agreed to surrender the leased area.

The first known owner of Gillobacka homestead in Jorvas was Peder Nilsson who paid tax in 1540, according to preserved tax ledgers. His son Eskil Persson took over the farm in 1562 and lived there until 1584 after which the farm was vacated until Erik Persson took over in 1588.

Later Mickel Tomasson owned the homestead but became destitute (unable to pay taxes?) and the farm was sold to Chaplain Olaus Petri in 1637. His son, Sheriff Per Olofsson took over the farm after his father's death in 1663 and converted it to a boarding house. Per surrendered the farm to his son Isak Persson who died young in 1709 greatly indebted, leaving behind destitute small children. Isak's sister Sofia Gillberg took over the farm.

The Great Nordic War was raging. In the fall of 1709 the Swedish army surrendered to the Russians at Poltava in Ukraine. The Swedish King, Karl XII, refused to enter into peace negotiations which prompted Czar Peter to invade Finland aiming to force a peace settlement. During the ensuing occupation, which has gone down to posterity under name the Great Wrath, Gillobacka was plundered. Sofia was taken away as prisoner. Her husband, Corporal Jonas Ask who was enlisted in the Nyland Infantry Regiment, survived the retreat of the Finnish Army around the Gulf of Bothnia, but perished in a mountain snowstorm during Karl XII's ill-fated invasion of Norway 1718.



Gramp's cottage. Lill-Nägels.

Nägels comprises two farms: Stor-Nägels and Lill-Nägels (big Nägels and small Nägels). The first known owner of Lill-Nägels, according to the Government tax ledger was Mikkel Persson 1556-1584. At the time of the Great Wrath, the homestead was owned by Henrik Hahnsson from Danskarby (between 1704-1712). After his death, his widow married Erik Göransson who owned the farm 1722-1744.

In 1839 Karl Gustav Korman purchased Lill-Nägels. The farm has been in the Korman family ever since. Karl Gustav Korkman passed in 1845 and was succeeded by his widow Eva Karolina Korkman. Their son was the farmer from 1860-1882; upon his death, his wife Matilda Karolina took over and ran the farm 1882-1896 until their son Johan Richard Korkman came of age. Johan Richard was the master of Lill-Nägels 1896-1930. His son Holger Johan Korkman was the farmer 1930-1959.

Ulla Karlsen, nee Korkman, an SFHS member resident of Kirkland, Washington reminisces:

"My dad, Holger Johan Korman was the farmer at Lill-Nägels. Grandpa Johan Richard Korkman lived in "Villan" the "Grandpa cottage" (Sytestugan). Grandma died before I was born. Grandpa had a housekeeper whose name was Dagny Johanson. We had a milkmaid; her name was Helga Rönn.

continued on page 102

▲ *The garden behind Gramp's cottage. L to R: Verna Korkman, Richard Korkman, standing Eva Korkman.*

▼ *Ladies gathered outside Gramp's cottage at Lill-Nägels. Eva Korkman second from left.*

She had two sons, Eugen and Fjalar.

We had a farmhand, Lindström, living at the edge of the "Nyängen" meadow with his wife and his son Sven. We had about 20 cows, calves and a bull. We had five horses, a couple of pigs, and a couple of sheep that gave us mutton and wool, very useful as the [winter] war broke out [in 1939]. Mom and I attended carding and spinning classes at the end of the 30's. My thread was not very even and lumpy. We raised chicken, but only for our own consumption.

Dad worked full time at the farm, mom attended to the household, including laundry, baking in an old-fashioned baking oven, cooking soap, conserving vegetables, etc. My sister Lisa and I never learned to cook; we were always busy in the field. One of our chores was to mend jute sacks used for threshing and other purposes. We weeded endless rows of turnips, planted and harvested potatoes, and trampled in the barn as we harvested hay and threshed. I "rolled"- managed the horse and the roller. The horses scared me and I was never comfortable harnessing the horse. We did not possess a tractor at Nägels; all farm equipment was horse-drawn.

Hostess Signe Korkman, married to Holger Korkman, Lill-Nägels.

We did not have a real smithy on the farm. Either the blacksmith visited us to shoe the horses or we took the horses to him.

We had numerous apple-trees and in the autumn Grandma sold

continued on page 103

Nägels Folk School.

our apples at the marketplace. [My maternal] Grandma's name was Hulda Backman, Grandpa's name was Allan, and they lived in Masaby village, about 5 km from Lill-Nägels, and were horticulturists. We also sold white, black, and red currants and gooseberries.

Lisa and I were members of the agricultural club. Krisse, my sister born 1938 was too young, as I remember she was not a member. We each had a garden plot; we took part in the fall exhibition and often in the general program.

I started in elementary school at the age of seven. The school was named Nägels Folk School. Grandpa donated the lot to the community for the construction of the schoolhouse. We had two teachers: Edit Bäckström was the first grade school teacher and Eva Bäckström the second and third grade. Edit's husband was a merchant marine captain and she was titled "kaptenskan". Eva was unmarried and came from Skeppars village; her brother was Axel Bäckström. Aina Dahlström, who lived in the school attic was the school attendant . She had a knitting machine and knit many pairs of socks for the four Nägels children.

Nägels Folk School in the 1910s with teachers Edit and Eva Bäckman.

The school day commenced with prayer and ended with the blessing. Everybody learned to read, and everybody knew the multiplication tables to perfection. Anita Wessman was one year ahead of me; her dad was the superintendent at the Jorvas Cooperative. The Nordström family lived behind Lake Finnträsk and had many children. I think Harry Nordström was in my class. There was another Nordström family living close to the railway station. Mrs. Nordström was named Thea, they had a daughter Margareta who was in my class.

Konstantin Sundkvist fishing in Sundet.

In winter we skied to school, otherwise we walked. The way to school went down the hill behind Stina Korkman's henhouse. When I was a child there was the so-called Sound between Nägels and the highway. The new highway that heads west was not yet built and the Sound then was located where the new highway now runs. There was a bridge over the Sound and the road was

continued on page 104

often flooded. The many leeches in the water made a lasting impression on us. You had to remove your shoes and socks and run fast through the water to avoid them.

Dad went fishing in the Sound. He placed fish traps and had a flat bottomed boat propelled by a pole. In the winter we skated on the Sound. It was our gathering place.

After the second grade in the folk school I went to elementary school in Grankulla, a year before the evacuation.

Playing bandy on Sundet late 1930's. Left to right: Per Engberg, Ingeborg Wilcken, Hjördis Myrberg, Börje Myrberg.

The evacuation. Lill-Nägels.

In the fall of 1944 the war ended with the armistice. At the time Dad was at the front; Lisa and Krisse evacuated to Sweden as war children, at home were just Mom, Johan and I. I was 12, Johan one. We had heard rumors that Porkala peninsula [including parts of Kyrkslätt] was to be surrendered to the Russians and were concerned that we would have to leave with short notice. I remember that Mom went to town to fetch suitcases. My chore was to pick out the most essential clothing from the closets while she was gone. I remember standing at the closet trying to do that, then in despair throwing everything back.

Everybody was listening to the radio; thus we learned that we had ten days to get ready. I remember that most of all I wanted a single normal day; there were so many other things I wanted to do.

Mom and Grandpa started contemplating where we could move. One of dad's second cousins lived in Lill-Raula in Lappböle parish. Her name was Martha Henning, nee Simolin from Herrla Estate. Mom called her on the phone and she immediately promised to receive us all, cows, horses, all our belongings and all our people.

Dad came home and people started arriving from near and far to help with the evacuation. There were people everywhere: In the fields, people busily harvested potatoes, while in the kitchen others were busy cooking for helpers. The slop pile was emptied directly out of the kitchen window, something that would never have happened normally. When the chaff from the threshing filled the barn they just knocked out a wall and continued the work.

I remember crying on one occasion. Dad said there is no need to cry, since we were all alive and together.

On the seventh or eighth day, Aunt Eva, Grandpa's sister living in the other end of "Villan", Johan and I left Lill-Nägels. We took the train to Snappertuna village and lived with Aunt Verna Nyholm on Total farm until Mom and Dad came to fetch us. I remember Grandpa giving us his "Gold-suitcase" to bring along. I had no idea what the suitcase contained; however we had to look after it carefully.

The cows were driven to Lill-Raula; all but my cow Doris. Doris was born the same year I was. About the time of the evacuation Doris was going to calve. At 12 Doris was relatively old for a cow to calve. Doris got to ride in a truck. She later had twins; Jutta and Juliana.

We lived at Lill-Raula for five

continued on page 109

ter, was also very vague on details. Undoubtedly, my mother had been told the story over and over again; but when the persons involved had been distant relatives, themselves long dead, the details were seen as less important.

I doubted whether I would find more information, but I thought that I should at least try. The late Kate Evans of Blue River, Oregon, the family genealogist of the Olin family of Soklot (Gertrud's farm), told me that she had got much information from Åke Aspnäs of Jakobstad, her second cousin. Both he as well as June Pelo had done much in the past year or two to fill in great gaps in my family record, so I turned to him for help.

I knew that the distaff was frequently given as an engagement gift by the prospective bridegroom to his intended bride. My distaff had the initials MMD carved into its surface in addition to the date 1855. Since the distaff had been found in great-grandmother's house (in point of fact, the farm had belonged to one of her late brothers who had sold it to his nephew, Henrik Danielsson Sundqvist, Greta's son), I assumed that the distaff had been given to some young woman in the Sundqvist/Danielsson family in 1855. Moreover, since my great-grandmother, Greta Jakobsdotter Olin/Gertruds, gave the distaff to Aunt Bertha, I assumed that Greta had considered herself the owner. Obviously, however, the distaff had not been carved for her, because these were not her initials and the date 1855 was problematic. Greta was born in 1845.

I suggested to Åke that the distaff in question must have been an heirloom by the time that Greta received it from her future husband, Daniel, and that the person MMD must have been related to him through one of his ancestral lines. I suspected that this was someone in his parental generation, since Daniel was named after his grandfather.

Was there a Maria Magdalena Danielsdotter for whom the distaff was made and for whom it was offered as an engagement gift in 1855? The dates did not seem early enough, and the genealogical data I had were inadequate. I was certain that Åke Aspnäs could provide the information. I wrote to him at the end of January and received an answer in early April 2002.

Aspnäs' letter was long and detailed containing information for which I shall be forever grateful. Without saying so directly, he implied that my hypothesis was too narrow. Great-grandfather Sundqvist's mother was born in 1816 and married in 1841. Moreover, she did not have a younger sister named Maria Magdalena nor was it even necessary.

He wrote me that the final initial on distaffs is often D, and it stands for dotter (daughter). The middle initial stands for the patronymic, i.e., the father's first name. The first initial represents the female's first name. If the woman has a middle name, it may be omitted in the monogram. If this is true, then MMD might be Maria Mattsdotter, Magdalena Markusdotter, Matilda Månsdotter, Maja Mårtensdotter, Mia Mikkelsdotter or any similar combination of the above. Aspnäs told me that the farm name is usually not included in the monogram used on women's

continued on page 106

objects, although it occurs on objects owned by men. Perhaps the logic of this rests on the fact that the bride was expected to move to her husband's farm or more likely the farm of her husband's father. Exceptions, however, were not rare.

A second factor which Aspnäs brought to my attention was one not discussed by Vallinheimo. There were other men who could give the distaff as a gift to a female besides her fiancé. For example, a girl's father could do so as early as for his daughter's sixth birthday. I can see why this was done: it was done to encourage a young girl to learn and attempt to master tasks which would be of use to her when she married. The gift of a distaff was something highly portable and might be one of the first items placed in her bridal trousseau.

Which names, therefore, come into consideration for my distaff? There was an Anna Maria Danielsdotter Pörkenäs born in 1836. She was a younger sister of Daniel Mattsson Sundqvist's mother. She would have the monogram ADD or AMDD, not the MMD we are looking for. Although the date is promising, the initials are not.

Greta Danielsdotter Pörkenäs did have a daughter, Maja Lisa Mattsdotter, who was born August 20, 1843. If one omits the girl's middle name, she has the monogram MMD. She would have been twelve when the distaff was made. Could it have been as gift from her father? The answer, unfortunately, is negative: he died in 1854! Could it have been made by her fiancé? It could have, if twelve year old girls have fiancés, if she and her future husband had a 14 year engagement and if he had carved it when he was 15. Maja Lisa married Anders Johansson Nyman Gunnila, July 3, 1869, in Pedersöre. She was the sister of my great grandfather, Daniel Mattsson Sundqvist. While Daniel moved to the Gertruds farm in Socklot, neither Maja nor Anders had any connection to the place. Since their first six children were born on the Gunnila farm in Bennäs/Pedersöre, we assume that the newlyweds were living on the farm of the groom's father. In the early 1880s the family moved to Åbo. This was the same year that Daniel Mattsson Sundqvist died, so it is likely that Maja Lisa only rarely visited her sister-in-law in Soklot after that date.

Photo credit: Annina Nygård. 2016..

While it is possible that a fifteen year old could carve and decorate such an elaborate distaff, would he have done so? Community mores would never have permitted him to marry a girl of twelve. Maja Lisa was yet to be confirmed, and it was only with confirmation, which proved that she could read and write, that the clergy would allow her to marry. If a fifteen-year-old is so committed to marrying a twelve year old, why does a couple wait 14 additional years before they go through the ceremony? It seems doubtful that Anders Johansson Nyman Gunnila was the maker of the distaff.

I can anticipate a scenario, however, in which Maja Lisa became

continued on page 107

Photo credit: Annina Nygård. 2016..

the recipient of the distaff and can suggest how it ended up later in my great-grandmother's possession. When Maja Lisa's father died, another male family friend might have made the distaff for her, perhaps in sympathy, perhaps as he was temporarily unattached, he hoped that she might eventually accept him.

Maja Lisa may have accepted the distaff because she saw the maker as a father substitute but not as a potential husband. Some years later this became even clearer to her when she found a younger man to be a more suitable life's partner. He, Anders Johansson, resented the fact that a competitor had earlier given his future bride a distaff. Consequently, Maja Lisa left the distaff in her mother's home when the newlyweds moved to the home of Anders' father.

Daniel Mattsson Sundqvist, Lisa's brother, and a man with few financial prospects, became interested in Greta Jakobsdotter Gertruds Olin of Soklot. He offered her the distaff which had been made originally for his sister. Greta accepted the distaff even though it did not have her monogram. The couple married October 17, 1868. The distaff, in a sense, was akin to a recycled family engagement ring.

There is another person, however, having the initials MMD. This was Maria Mattsdotter Aspnäs, born December 30, 1849. In 1870 she married Jakob Jakobsson Olin, Greta's brother. Unlike Maja Lisa Mattsdotter, Maria Mattsdotter Aspnäs had a connection to the Gertruds farm in Soklot. Upon her marriage, she moved from her father's home in Staraby/Pedersöre to the Gertruds farm. Greta Jakobsdotter and Daniel Mattsson Sundqvist lived in a small cottage at Gertruds. Jakob Jakobsson Olin and Maria Mattsdotter lived elsewhere on the Gertruds place. This continued for seven years until 1877 at which time Jakob bought the Snåre farm in Soklot. How did Maria Mattsdotter get the distaff? It may have been a gift from her father on Maria's sixth birthday.

Aspnäs suggests that at the time of the move to Snåre, Maria's distaff was knowingly or inadvertently left behind. Perhaps Maria presented it as a friendship gift to her sister-in-law. Perhaps Maria had only misplaced it and, sometime later, some member of the Sundqvist family had brought it into the attic when linen thread was no longer spun at home by rural housewives.

There are conflicting dates as to when Maria Mattsdotter Aspnäs died. Åke Aspnäs indicates December 27, 1928. Kate Evans gives December 27, 1927, but this is likely a typographical error. It is very likely that Maria was still living at the time my grandmother and aunt visited Soklot during the summer of 1928. Maria, however, does not appear on any of the family photographs which Aunt Bertha made. Another elderly in-law of the Olins appears on the pictures, so this may mean that Maria was too ill to attend this family gathering. Maria's husband, Jakob, appears along with his sisters. It is possible that Greta gave away the distaff while her sister-in-law was still living.

Too many years have passed for any of us to give conclusive answers now. Undoubtedly, my grandmother would have had an opinion – and certainly would have known which of her two aunts by marriage had been the original owner. Some Gunnila descendants in the Åbo area may know whether indeed Maja Lisa and Anders had a fourteen-year-long engagement

continued on page 108

The Flagabräde
continued from 107

and whether Anders was known to have had remarkable carving skills as a fifteen-year-old. Inasmuch as Greta Jakobsdotter did not die until 1933, one or another of Henrik August Sundqvist's surviving daughters in Finland or Sweden may remember stories their grandmother may have told them about the distaff. If Maria Mattsdotter Aspnäs had sisters, perhaps their father had given them distaffs, too, on their respective sixth birthdays. If so, these interesting works of folk art may be compared with the one I have. Perhaps they all represent a distinctive style attributable to a single carver.

When I discussed the family distaff with Arne Applegren in Vasa in 1964, he was surprised that we had one so both elaborately carved as well as painted and told us elaborately carved pieces are kept in their natural color while painted distaffs are usually not elaborately carved. Mine consists of four rosettes. The one near the base is very large. Above it are two small rosettes, one to the right and the other to the left of the large rosette. Above these three is a medium sized rosette. At the very bottom are the date 1855 and the initials MMD. The sides of the distaff are smooth, but the front has a border consisting of a relief of parallel, v-shaped and zigzag lines. A similar border decorates the largest rosette. Besides the crown which tops the distaff, the remainder of the surface of the front is covered with stylized leaves and grasses. Near the top of the distaff beneath the crown is a configuration of four circles or dots painted yellow. They might be seen to form a face and a part of the vegetation to comprise a beard. The back of the distaff is uncarved and painted a dark olive green.

Aspnäs suggests a third possibility as to the original owner: it could have been neither Maja Lisa Mattsdotter nor Maria Mattsdotter. The distaff may have been purchased at auction making the MMD no relative whatsoever. To me this is the least likely option. Greta's husband Daniel died at sea in 1880. After this time, funds needed to support her large family became even scarcer than when the family's revenues came from Daniel's skills as a fisherman.

By 1928, the distaff appears to have been rarely if ever used by women of the Olin family, otherwise it wouldn't have been relegated to the attic. Was it still used in 1877? If so, how could Maria Mattsdotter have gotten along without it when she and her husband moved from the Gertruds farm? Undoubtedly, the distaff used in the production of linen thread had sentimental value long after it had any practical value. When linen thread could be produced by more modern means and less costly in terms of "womanhours", linen distaffs took on a sentimental value.

As to whether it was Greta's, Maja's or Maria's distaff, I suspect that we will never know for certain. Nonetheless, we can all reflect on its artistic merit, appreciate the excitement the original owner experienced when she received it as a gift, and know for certain that someday this distaff will find its permanent home in a suitable museum where it can be appreciated by all. This document may help some future curator and, I trust, our own appreciation of our patrimony.

Source: Vallinheimo, Veera: Das Spinnen in Finnland: Unter Besonderer Berücksichtigung Schwedischer Tradition. Kansatieteellinen Arkisto 11. Helsinki 1956

Email vericks@nb.sympatico.ca

Photo credit: Annina Nygård. 2016.

Jorvas Village
continued from 104

years. Dad leased the farm from Aunt Martha. We lived on the bottom floor and Aunt Martha and her family on the top floor. I still attended school in Grankulla. The first year I and my cousin Märta Bäckström lived with our Uncle Hans. Uncle Hans used to have a shop in Jorvas before the evacuation. Now he owned a shop in Grankulla. Later my sister Lisa also entered the Grankulla School. We lived with the School Principal Siri Laurent for three or four years.

Later Dad and his Uncle Ivar from Mellangård bought Råbäck farm in Mankby village. Mom and Dad lived there for the rest of their lives.

In 1955 I married Leon Einar Karlsen (b. Gryllfjord, Senja, Norway) and moved to the US. Leon wanted to pursue a career as an engineer. In those days there was a scarcity of schools in Norway. He was accepted to Michigan Tech in Houghton. When we left, we planned to be away two years. Now 52 have passed.

We lived in Michigan when Porkala was returned. Time magazine had a long article with many pictures. One picture showed Uncle Ivar.; everybody at home was amazed at seeing my relative in Time magazine.

I still feel more at home at Nägels than at Råbäck. That's where I grew up. I was small and close to the ground. I remember a flat stone in the road by the gate at Nägels. I used to step on that stone when I went through the gate. Every time I visit Nägels I look for that stone; however it is no longer there. Strange that is has disappeared.

At 16, Johan Korkman became the farmer at Lill-Nägels, since his father Holger Johan Korman had passed during the occupation (popularly called the "parenthesis"). An active farmer and researcher, Johan was educated in agricultural chemistry and defended his PhD thesis. He farmed at Lill-Nägels for forty years and had many positions of trust in the Kyrkslätt community. He passed in 1999 after which his oldest son Richard took over the farm.

Author End Notes

1. Carl Fredrik Meinander: Om svenskarnas inflyttning till Finland. Historisk Tidskrift för Finland 68/3 1983.

2. Sigbritt Backman, Hans Brenner, Hjördis Nyman: Jorvas- En Kyrkslättbygd genom tiderna. Ekenäs Tryckeri Aktiebolag, Ekenäs 2009. ISBN 978-952-99678-1-0

3. Sigbritt Backman: Det Gamla Kyrkslätt, Kyrkslätts Hembygdsförening, Ekenäs Tryckeri Ab, 2003. ISBN 951-96384-9-0

4. Lars Ericson: Svenska Knektar, Scanbook, Falun 2002. ISBN 91-89442-52-0.

Photo credits: Stefan Engberg, Christine Korkman, Ann-Lis Preisfreundt, Inger Jakobsen

---

Celiac Disease
continued from 91

avoiding gluten is difficult. Miniscule amounts may be present in the most unexpected foodstuff. The purpose of the new therapy is to break down this "occult" gluten.

ALV003 is an enzyme product that breaks down gliadin in the esophagus. Finnish researchers developed an enzyme compound from oat grain sprouting protease and bacterial protease. Clinical medical research showed that ALV003 significantly reduced the damage done by gluten to the mucous membrane of the small intestine. The researchers intended this drug specifically to support a gluten-free diet; to treat "occult" gluten (less than 2000 mg). People without celiac disease typically consume 15-25 gr/day of gluten. Larger clinical tests are underway. ALV003 is the drug closest to market release.

Other drugs being researched include laratsotidiasetat, and a polymer BL-7010 which carries the gluten through the intestine. BL-7010 is not a medicine but a medical device and thus does not come under the national drug administration regime.

Continuing research can be expected to result in new treatment that replaces or supports diet. Celiac disease patients would find social interaction and traveling easier.

Ref: *Duodecim* 2015: 131:303-304.

Recipes—Early Spring 2016

Veal Shanks with Roasted Cauliflower and Almond-Herb Sauce

Serves 6

My friend Patrik and I get together a couple of times a year to cook, eat, and be merry. Recently we prepared dinner of veal shank and roasted cauliflower. Veal shank often is called ossobuco at the butcher store. [GD]

Preparing the Veal

2 lbs veal shanks, cut in six 1" slices
2 yellow onions
2 carrots
6 celery ribs
½ stick unsalted butter
2 c. dry white wine (e.g. sauvignon blanc)
5 small garlic cloves
Sprigs of thyme and rosemary
2 bay leaves
1 lemon
1 small bunch of flat leaf parsley

Peel and cut the vegetables into a neat, fine dice. Season meat well with salt and pepper. Heat 1 Tbsp. olive oil and ½ stick of butter in a large cast iron frying pan over medium-high heat. Brown meat on both sides, then place in a large baking dish so the most exposed marrow is pointing upward. Discard any fat remaining in the pan and add 2 Tbsp. olive oil. Sauté vegetables in the hot oil for 10-15 minutes but don't let it take color. Pour in the wine.

Place garlic, thyme and rosemary sprigs, and bay leaves between the meat slices. Scrape the pan juices and pour over the meat in the baking dish. Tuck vegetables under the meat so they braise in the liquid. Add a little water so the liquid level comes to ⅔ the depth of the meat. Cover with buttered paper, place in the oven at 300º F and cook at least 2 hours.

The Cauliflower & Sauce

By Julia Moskin, New York Times

1 large cauliflower
⅓ cup blanched almonds
3-5 anchovies
2 garlic cloves, peeled
2 Tbsp. unsalted butter at room temp.
½ cup extra virgin olive oil
2 tsp. sherry wine vinegar
½ cup coarsely chopped parsley, tarragon, cilantro mix
½ to 1 tsp. red pepper flakes
Salt and freshly ground black pepper

Prepare the oven at 375ºF. Place a medium glass Pyrex oven dish with 1" of water on the lower shelf of the oven. Place a heavy oven proof skillet or dish above the water bath. Remove the outer leaves from the cauliflower, cut off the bottom of the stem, then use a small sharp knife to cut off the leaves closest to the stem. Carefully cut out the hard core of the cauliflower, near the bottom. Leave the main stem intact and make sure not to cut through any of the florets. Rinse the cauliflower (leave the water clinging to the outside) and place on a work surface, core side up. Drizzle with olive oil and use your hands to rub over the cauliflower until evenly coated. Sprinkle with salt.

Place cauliflower in the hot dish in the oven, core side down. Cook until tender all the way through when pierced with a knife (1–2 hours). While roasting, baste 2–3 times with olive oil. It should brown nicely. If you have a convection feature, use it toward the end of baking to brown the crust.

Make the sauce: in a small frying pan, toast almonds over low heat, shaking often, just until gold and fragrant. Set aside to cool. Soak anchovies five minutes in cold water then filet. Combine almonds, anchovy fillets, garlic, and butter in a food processor; pulse until smooth. Mix in oil, then vinegar. Add herbs and red pepper flakes. Season to taste with salt and pepper. Set aside.

Serve the cauliflower directly from the skillet. Cut into wedges and place a tsp of sauce on the plate with the veal shank.

Kåldolmar —Traditional Cabbage Rolls

From: www.maku.fi

Makes 18 cabbage rolls

1-2 heads of green cabbage
2 Tbsp. dark baking syrup
1 yellow onion, chopped
1 Tbsp. unsalted butter
1 lb. ground meat (beef or beef/pork mix)
2 eggs
½ c. heavy cream
1 tsp. salt
1 Tbsp. marjoram
Freshly ground white pepper (about five turns on the pepper mill)
1 cup of wholegrain rice (cooked)

Using a small, sharp, stiff knife carve out the stem of the cabbage head. In a saucepan bring 2 quarts of water to a boil, add 2 tsp. of salt, and immerse the cabbage head. As the cabbage leaves loosen, remove them one after the other and plunge them in a bowl of cold water. Place to dry on a kitchen towel. When the leaves get too small to use for making cabbage rolls, remove what remains of the head from the saucepan. Retain the water in the saucepan for basting.

Chop remaining cabbage for the filling. Sauté onion in butter until translucent, don't let it take color. Mix the filling ingredients and the chopped cabbage in a big bowl.

Place a cabbage leaf on a work surface, add 1-2 Tbsp. of filler at the base, turn up the sides of the leaf, then roll it. Place the cabbage rolls side by side in an oven baking dish. Dribble the dark baking syrup on top. Prepare the oven at 400º F. Turn on the broiler. Place the oven baking dish on the middle shelf and let the cabbage rolls take on some color. Turn down the heat to 300º F and bake the cabbage rolls for 1½ hours. Baste rolls occasionally with leftover cabbage water.

Use the liquid accumulated in the dish to make a sauce: Melt some butter in a saucepan and stir in 1 Tbsp. of flour or gluten free flour with a wire whisk. Stir in the baking liquid. Finally stir in ½ cup of whipping cream. Adjust the salt and pepper. Heat up the sauce at serving time, but don't let it come to a boil.

Toast Skagen

Makes 4 servings

Tore Wretman was the most famous Swedish chef of the 20th Century. He was an avid sailor, the proud owner a sailboat, Salta Marina—not to be confused with Columbus's flagship Santa Maria! On year, Wretman was taking part in the Skagen regatta in northern Denmark. The race was not going well and the mood of the crew was down. Wretman decided he had to do something to cheer up the crew and dived down in the galley. After a while he came back on deck with his new creation, the Toast Skagen, ever since one of the most popular hors d'oeuvres in Sweden. [GD]

4 slices white bread
2 Tbsp. butter
400 g (1 lb.) Greenland shrimp in their shell
2 Tbsp. mayonnaise (make your own!)
2 Tbsp. chopped baby dill and some sprigs for decoration
50 g salmon roe
Juice of ½ lemon

Peel shrimp and chop coarsely. Place the mayonnaise in a bowl and mix in the lemon juice, chopped dill and cayenne. Fold in the shrimp. Place in a refrigerator for ½ hour min. Make round disks of the bread and fry the slices until nicely brown in butter. Place a disk of bread on each plate, add a tablespoon of shrimp mixture and decorate with a shrimp tail, dill sprig, salmon roe, and a small thin wedge of lemon.

Lingonberry Parfait

Serves 8-10

2/3 c. water
¾ c. sugar (generous)
6 egg yolks
¾ lb. frozen lingonberries
1 pint of heavy whipping cream

Remove lingonberries from the freezer and place them in the refrigerator the night before preparing the parfaits. Place the thawed lingonberries in an electrical mixer and mix until thoroughly blended.

Add water to the bottom of a double boiler and bring to a boil, then reduce heat to medium. Place the egg yolks in the top pan of the double boiler. In a second pan dissolve the sugar in the water to make a light syrup. While whisking vigorously, pour the hot syrup in a fine stream into the pan with the egg yolks. Place the top pan over the hot water bath. Maintain a moderate heat while continuing to whisk vigorously until the egg mixture "sets" and becomes kind of creamy. Take the pan off the water bath and place it in cold water while continuing to whisk five more minutes. Next, beat whipping cream until it forms stiff peaks.

Mix the lingonberries into the egg mixture, then fold the whipped cream into the egg/berry mixture. Use your artistic talent to create a "streaked" parfait rather than a plain pink mixture if you wish.

Pour the mixture into a 2-liter aluminum cake form, then place in freezer for 2-5 days.

Remove parfait from freezer and place in the refrigerator one hour before serving. Place the aluminum form in hot water briefly before turning it upside down on a cake plate. Serve with tjinuski sauce.

Hint: To remove the parfait easily from the aluminum form, drill four ⅛-inch holes at the center in the bottom of the form and cover with a small piece of plastic wrap before pouring in the parfait mixture. Remove the plastic wrap before serving! [GD]

Donations

TO THE ARCHIVE, QUARTERLY Vol. 23, No. 4

Syrene Forsman: Book titled Hufvudstaden, En bildbok vid Hufvudstadsbladets 110-årsjubileum den 5 december 1974. 159 pages. Helsinki 1974. Book titled Österbotten. 160 pages. Helsinki 1975. Book titled Strength in Diversity, Worcester`s Finnish Community. A Collection of Photographs and Recollections. Nancy E.H. Austin, Project Manager. 180 pages. Worcester, MA 1994. Book titled Born From Iron, Iron Mountain, Michigan 1879-1979. Researched and Compiled by Mary Louise Dulan. 258 pages. Michigan 1978. Book titled Korsholms Skolor 1859-1958. Minneskrift Sammanställd ab Knut von Schantz. 287 pages. Korsholm 1959. Book titled Gamlakarleby Stads Historia, Del 1-2. 228 and 314 pages. Åbo 1944 and 1951. Book titled Gamlakarleby Stads Historia Del III, Tidsskedet 1808-1878. 536 pages. Borgå 1973. Book titled Finlands Ödesår 1939-1943. By C.O. Frietsch. 536 pages. Helsingfors 1945. Book titled Karelarna i Petalax och andra minnen frn 1940-talet. Lars Hyöty, Kursledare. 96 pages. Vasa 2004. Booklet titled Vi Har Våra Rötter Från En Stubb. Jakob Mattsson Stubb och Brita Mattsdotter Fors Ättlingar. 275 pages. Malax 1997.

Syrene Forsman: Book titled Finland Living Design. By Elizabeth Gaynor, photographs by Kari Haavisto. 250 pages. New York 1984. Book titled The Wounded Angel--Hugo Simberg. By Marjatta Levanto. 100 pages. Helsingfors 1993. Book titled Vår Flora I Färg. By Ivar Elvers, illustrated by Henning Anthon. 321 pages. Stockholm 1965. Book titled Crash Course in Genealogy. By David R. Dowell. 221 pages. Santa Barbara, CA 2011. Book titled Form-Function Finland. 2-1995. Anne Stenros, Editor in Chief. 67 pages. Book titled Finland, Golden Anniversary 1917-1967. By Embassy of Finland. 24 pages. Book titled Rubelgömman. By Solveig Rabb. 357 pages. Vasa 2000. Book titled Amerikahatten. By Solveig Rabb. 317 pages. Vasa 2002. Book titled Åbo Akademi, The Swedish University of Åbo, A Brief Introduction. 1957. 31 pages. Åbo 1957. Pamphlet titled Summer-March, Wedding Tune From Finland. Swedish words by Ernst V. Knape. Åbo 1950.

Syrene Forsman: Book titled Johan Ludvig Runebergs Fänrik Ståls Sägner. Med inledningar och kommentar av Ruber Berg och Ivar Hjerten. 267 pages. Stockholm 1913. Book titled Puget Sound Plywood, Inc. A Cooperative Association 1941-1974. 64 pages. Tacoma 1974. Book titled Årsbok, SFV-Kalendern 2015. Årgång 129. 190 pages. Book titled Sanning och Dikt av Lennart Fogde. Dokumenterade händelser i berättande form från Malax. 168 pages. Vasa 1981. Book titled Manifestet, En berättelse om livet under Lilla ofreden Husarvintern och Hattarnas krig Medio 1700. By Max Svedlund. 160 pages. Finland 2003. Book titled Esbo Kyrka Under Fem Sekler. By Knut Drake. 102 pages. Ekenäs, Finland 1958. Notebook titled Early Swedish Immigrants to Grays Harbor. A Polson Museum Survey. Compiled by J. Gordon Edlund. Notebook titled Post Cards of the Lyle A. Mattson Collection and his Genealogy. Compiled by John L. Mattson. March 16, 2006. Everett, WA.

Syrene Forsman: Book titled Puget Sound Plywood, Inc. A Cooperative Association 1941-1974. Tacoma, WA 1974. 33 post cards in Swedish and Finnish. Some are seasonal and some of places like Jakobstad and Helsingfors. Book titled Gamlakarleby Skyddskår, Några Historiska Anteckningar. 118 pages. Gamlakarleby 1978. Book titled Brage Folkvisor från Svenskfinland. Arrangerade för Blandad Kör. Andra Upplagan. 172 and 120 pages. Helsingfors. Book titled Amerikan Suomalaisten Sivistyshistoria. Rev. S. Ilmonen, A.B. 256 pages. Hancock, MI 1930. Book titled Coos County, The Glory Years. The Coos County Historical Society. 128 pages. Coos Bay 2000. Book titled Johan Ludvig Runebergs Samlade Skrifter, Andra Bandet. 527 pages. Stockholm 1911.

V. Carlson: Book titled Svensk-Finska Nykterhets-Förbundets Sångbok. Andra Upplagan. 110 pages. Chicago. Book titled Fältsånger Hemtake från "Fridsröster." 54 pages. Seattle, WA. Book titled The Order of Runeberg Song Book. 27 pages. Order of Runeberg 1959. Book titled Vår Hemby II Eljasus 1750 - 2007. Eljasus - Ånäs Byaforskare. 280 pages. Vasa 2007.

Marita Agnew: Book titled The Czar of Tar - Tar Kaiser. An Epic of Life in the Period of Tar and the Black Gold Rush at the end of the 18th Century. By Max Svedlund. 175 pages. Finland 2006. Book titled Hemhushållningens Grunder och En Samling Recept Av Runa Melander. Femte Upplagan. 380 pages. Helsingfors 1937. Book titled Smårätter från ICA Provkök. 106 pages. Göteborg 1969. Book titled The Complete Scandinavian Cookbook. By Alice B. Johnson. 422 pages. New York 1959. Book titled Lion Among Roses: A Memoir of Finland. By David Bradley. 278 pages. New York 1965. Book titled Det Gamla Borgå. Av Gunnar Mårtenson och Paul Nyberg. Borgå 1965. Book titled The Island Remembers, A History of Harstine Island and Its People. By Beulah Hitchcock and Helen Wingert. 160 pages. Shelton, WA 1979. Book titled Carol and Karin Larsson, Creators of the Swedish Style. Edited by Michael Snodin and Elisabet Stavenow-Hidemark. 242 pages. New York 1997. Book

titled Efter 1809. En Krönika I Ord Och Bild Om Finlandssvenskarna. Redaktion Professor Patrick Bruun. 680 pages. Helsingfors 1968. Book titled Korsholm, Hambygdsbok för lågstadiet. Redigering: Siv Vähämäki, John Österlund. 123 pages. Vasa 1984. Book titled Finland illustrated. Edited by Maija Suova. 128 pages. Finland 1956. Book titled Bild ur livet som det var förr. Av Nelly Fågelbärj. 156 pages. Finland 1999. Book titled Karleby Sockens Historia I. Av Birger Räbb och Yngve Jungner. 491 pages. Åbo 1967. Book titled Josef Herler och hans museum. By Anna-Maria von Schantz och Bo Kronqvist. 55 pages. Nykarleby 2013.

Marita Agnew: Book titled Murder at the Met. By David Black. 300 pages. New York 1984. Book titled The Rumford Complete Cook Book. By Lily Haxworth Wallace. 241 pages. Providence, RI 1908. Book titled Any one can Bake. Compiled by Royal Baking Powder Co. 100 pages. New York 1926. Book titled Folk Medicine, A Vermont Doctor's Guide to Good Health. By D.C. Jarvis, MD. 182 pages. New York 1958. Book titled My Father's Legacy, The Story of Doctor Nils August Johanson Founder of Swedish Medical Center. By Katharine Johanson Nordstrom and Margaret Marshall. 147 pages. Seattle 2002. Book titled The Complete Book of Home Preserving. By Anne Seranne. 384 pages. New York 1955. Book titled Emigrantbreven berättar. Edited by Carita Nyström. 218 pages. Vasa 1985. Book titled Krydd Kokboken, 110 kryddor--300 recept. Edited by C.A. Strömberg. 243 pages. Stockholm 1957.Book titled Sju sorter kakor. 136 pages. Uppsala 1966. Book titled Swedish Cooking. Edited by Asta Östenius and Brita Olsson. 112 pages. Göteborg 1971. Book titled Scandinavian Cook Book. 29 pages. Lake Mills, Iowa. Book titled Minnesskrift 1902--1917. Svenska-Finska Nykterhetsförbundet av Amerika. 150 pages. Chicago 1917. Book titled Memorabilia of the International Order of Runeberg 1898--1968. Anders Myhrman, Editor. 199 pages. Book titled Oravais Sockens Historia. Av Bror Åkerblom. 613 pages. Vasa 1971. Book titled Dag Hammarskjöld, En minnesbok. Svenska Folkets Historia. Del 1. 156 pages. Malmö 1961. Book titled Vägmärken. By Dag Hammarskjöld. 179 pages. Stockholm 1963.

Syrene Forsman: Book titled Finlands Natur i Dikt och Konst. Sammanställd av P.O. Barck och Ola Zweygbergk. 159 pages. Helsingfors 1947. Book titled Suomi Finland, Suomeksi, Svensk, English, Deutscher Text. By Volker von Bonin and Werner Nigg. 140 pages. Helsinki 1968. Book titled Finlandia. Finlands Natural Scene in Pictures. By Reino Kalliola. 182 pages. Helsinki 1959. Booklet titled Arvidsjaur Lapland. 23 pages. Published by Arvidsjaur Tourism. Booklet titled Vägledning I Åbo Stads Historiska Museum I Åbo Slott. 67 pages. Åbo 1961.

Ed Brannfors : Order of Runeberg ledgers from: Tacoma Lodge No. 106; Vancouver, BC; Lodge No. 124; Eureka, CA Lodge No. 102

Norm and Benita Westerberg: Book titled Fångster i tidens ström II. Redigerad av Ernst Lindroos. 252 pages. Ekenäs 1991. Book titled Modernismens Genombrott. Nordiskt måleri 1910-1920. 262 pages. Sweden. Book titled Generalens Fånge, En Ålandsflickas Roman. By Ingunn Grönstrand. 451 pages. Helsingfors 1949. Book titled Barndom Kring Sekelskiftet. By J. Chr. Fabritius. 346 pages. Helsingfors 1945. Booklet titled Transfigurations, Finns in Russian America. The Godenhjelm Project-The Finnish Connection. By Maria Enckell and Heikki Hanka. 50 pages. Finland 2004. Booklet titled Scandinavian Department 75th Anniversary, University of Washington. Seattle 1985.

Betty Eckman Rottman: Book titled Hammarlands Kommunala Självstyrelse 1869-1944. 41 pages. Mariehamn 1945. Book titled Det åländska folkets historia, 1 Från stenåldern till Gustav Vasa. By Mats Dreijer. 491 pages. Mariehamn 1979. Book titled Åland och Ålänningarna, Undra upplagan. By Matts Dreijer. 218 pages. Helsingfors 1945. Book titled Havets bröd. By Håkan Mörne. 202 pages. Helsingfors 1954. Book titled Nordlandens Fornsagor, Tolkade Från Isländskan. Av Rolf Nordenstreng. 105 pages. Lund 1922. Book titled Kalevala, Svensk Tolkning av Björn Colliander. 367 pages. Uddevalla 1960. Book titled Maja I kamp med havet. By Anni Blomqvist. 270 pages. Helsingfors 1973. Book titled Margareta Jönsdotter till Bastö. By Valdemar Nyman. 217 pages. Helsingfors 1950. Book titled Åländskt Skärgårdsliv. By Sven Anderson. 328 pages. Helsingfors 1945. Book titled Fänrik Ståls Sägner. En samling Sånger av Johan Ludvig Runeberg. 268 pages. Helsingfors 1931. Book titled Åland, Midsommarstångens Land. Av Valdemar Nyman. 150 pages. Helsingfors 1955. Book titled Nordlandens Fornsagor, Tolkade Från Isländskan. Av Rolf Nordenstreng. 116 pages. Lund 1922.

Lawrence Backlund: Book titled New Sweden on the Delaware. A Photographic Tour of the Historic Sites of America's First Swedes and Finns. Photograph by Kenneth S.Peterson. Text by Kim-Eric Williams. Edited by Ronald A. Hendrickson. 127 pages. Philadelphia, PA 2013.

Member News

Maria's Back in Town!
continued from 99

NEW MEMBERS

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

Lois Kline
47950 Blue Heron Trl.
Rush City, MN 55069-2804

Janice Mattson Gallant
21681 Logsden Rd.
Blodgett, OR 97326
stitcher@gmail.com

Michael Fredrikson
2319 Roosevelt St. N.E.
Minneapolis, MN 55418
Rikssson@gmail.com

Donations Winter 2016

Anita Kattleman.
To support SFHS
1016 Doyle Street
Bakersfield, CA 93308-3526

Stephen Sundquist
In memory of Paul Sundquist
(d. 8/29/14)

multimedia piece uses music, film and monologue to investigate how emigration, language and culture affect the construction of identity. In addition, I'm excited to continue performing, teaching, and creating. I will be performing with the Seattle Metropolitan Chamber Orchestra in late May, and with Aaron Otheim and Cameron Peace at the Swedish Club's Happy Hour on June 3. I am available for private voice lessons at my new home in the Maple Leaf neighborhood in Seattle. I can be contacted at mhmannisto@gmail.com or 206-713-1957.

Reading Ambassador
continued from 98

anywhere. It only requires that mom and dad take a little time, or adjust their own schedules slightly."

She compares this with the widespread fear that so-called screen time takes up too much of young peoples' time. "But what about adults' screen time? Quite a few adults also spend most of their waking hours glued to their computers or phones. Why not skip some of this, and instead take the kids on an enthralling fantasy ride? Reading aloud is good for everyone. It's real quality time, when it is not about coercion, or about studying. Hearing a narrated story is very relaxing and increases the sense of community. All the linguistic benefits come automatically."

But the idea with Läsambassadören is of course not to blame anyone. During the parent meetings Katarina von Numers-Ekman takes part in, she usually emphasizes how important it is to develop communications between teachers and parents. "Children's and young peoples' reading and reading comprehension is everyone's concern. And while the young may have given up on book reading, they course face many other kinds of texts, especially online."

New kinds of reading habits?

Läsambassadören says it would therefore be wrong to suggest that young people nowadays do not read at all—the big question is how they read, and if they have the ability to read longer texts, and really understand the underlying meaning. "The research is still in its infancy, but it tends to show that a traditional printed book overall is still the best when it comes to longer texts. There is something in the experience of reading a physical book that favors deeper understanding, and the development of the imagination. A connection to the Internet can easily redirect your attention and distract you with many things that are irrelevant from a reading standpoint."

As the technology changes, von Numers-Ekman says, you shouldn't moralize about changing reading habits. It is just a simple fact that reading habits are changing. "But the bottom line is what happens if a child only gets used to the new kind of short attention span reading. Will the connections in the brain—during this important, formative period – form in such a way, that it will be difficult to deal with longer text in adult life?"

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

Helsingfors Släktforskare
Dragonvägen 10 TH 25
00330 Helsingfors
Helsingfors.hsf@elisanet.fi
www.hsf.webbhuset.fi

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

Karlebynejdens Bygde-och Släktforskare r.f.
c/o Jan-Erik Nygren
Klockarbackvägen 5
FI-68410 Nedervetil
jenygren@gmail.com

Kronoby bygde-och släktforskare
http://pp.kpnet.fi/hasse.andtbacka/bygdeen.htm
hasse.andtbacka@pp.kpnet.fi

Lovisanejdens Släktforskare RF
Långholmsgränd 8
07920 Lovisa

Migration Institute Center Svensk Finland
Kronoby Folkhögskola, Torgarevågen 4
68500 Kronoby

Munsala bygd i förvandling, Munsala

Nykarlebynejdens Släkt-och Bygdeforskare
Högbackavägen 11, 66900 Nykarleby

Närpes Släktforskare
Johannesbergsvägen 18
64230 Närpes St

Oravais Släktforskarförening
Öjvägen 41, 66800 Oravais

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

Suomi-Seura R Y (Finland Society)
www.suomi-seura.fi

Svenska kulturfonden
PB 439
FI-00101 Helsingfors, Finland
www.kulturfonden.fi

Svenska Folkskolans Vänner
Annegatan 12, 00120 Helsingfors
Finland. +358 9-6844 570
http://www.sfv.fi/start/
Johan.Aura@sfv.com

Swedish Emigrant Institute
Växjö, Sweden
lars.hansson@vxu.se
www.utvandrarnashus.se/eng

Turun Seudun Sukututkijat RY -
Åbonejdens Släktforskare RF
PL 939, 20101 Turku

Vasa Släkt-och Bydeforskare
Klemetsögatan 11 A 26
65100 Vasa

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

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

Vexala Byaforskare
Storhagavägen, Vexala
66950 - Munsala

Vörå Emigration Center Finland
www.emicenter.fi
info@emicenter.fi (Torbjörn Nikus)

Vörå Genealogical Society
FIN-66600 Vörå
www.netikka.net/voraslaktforskare
info@emicenter.fi (Harry Södergård)

Åland Islands Emigrant Institute
emi.inst@aland.net
www.eminst.net

Åland Islands Landskaps Arkiv
www.arkivet.aland.fi

Ålandsforskarna
Sundby, Sundsvägen 640
22520 Kastelholm

Regional Contacts

Finland

Jakobstad – K-G Olin
Ejdevägen 36, 68600, Jakobstad
olin@multi.fi

Närpes and Korsnäs – Matias Nylund
matias1976@hotmail.com

Vasa – Thorolf Aspholm
Strandgatan 9 C 39, FIN-65100, Vasa

Vörå – Harry Södergård
harry.sodergard@netikka.fi

Sweden

Levlin family research webmaster:
henrik.roman@multi.fi

Ingemar Ekman at
ingemar_ekman@hotmail.com

United States

USA-SE – June Pelo (941) 627-0629;
june2010@centurylink.net

USA-SW – Sharon Billeter (623) 875-9259; sbilleter@cableone.net

Boston, South Shore, MA – Curtis Balduf; (508) 668-1398

San Francisco Bay Area – George & Marion Sundquist, (650) 368-2696;
GeorgeSund2@aol.com

USA-NW – SFHS Office (206) 706-0738; sfhs@qwestoffice.net

SFHS needs your support. To become a member or renew your membership, fill out the application on the back of this page!

The Swedish Finn Historical Society
1920 Dexter Ave. N
Seattle, WA 98109
Address Service Requested

Non-Profit Org.
U.S. Postage
Paid
Seattle, WA
Permit No. 592

The Swedish Finn Historical Society

MEMBERSHIP APPLICATION

Mail to: 1920 Dexter Avenue North
Seattle, WA 98109

Please fill out and return to the above address along with appropriate payment. Please print.

Name _____

Address _____

Telephone _____

I learned about SFHS through _____

Relative(s) emigrated from _____

Relative's name _____

Relative's date of birth _____

I am interested in participating in
- ☐ Discussion groups ☐ Genealogical research
- ☐ Swedish Finn Language & Culture ☐ Trips

I can volunteer to assist in
- ☐ Membership ☐ Archives cataloging, indexing
- ☐ Newsletter ☐ Computer entry
- ☐ Photo ID ☐ Photo recopying ☐ Publicity
- ☐ Fundraising ☐ Oral Interviewing

Signed _____

Membership is on an annual basis. When a new member joins during the year, membership will extend through the following year and Quarterlies will begin at the time of joining. One publication per address unless otherwise requested. For mail outside the United States, please add $5 US/EU for postage.

Individual: $25 US/EU	Patron: $50 US/EU
Senior (65+)/Student: $20 US/EU	Business: $100 US/EU
Family (one address): $30 US/EU	Life member: $500 US/EU

European members are encouraged to use this account to pay their dues: Aktia Bank, Östra Centrum, Helsingfors. The account number is 405500-1489157 and corresponding IBAN account number is FI9240550010489157 and bank BIC code HELSFIHH.

Enclosed is my check in the amount of $ _____

Remember your loved ones: SFHS accepts donations, including those in memory of others, and all donations are tax exempt under Section 501(c)(3) of the Federal IRS Act.