

Kahden Uutiset

Volume 14, Number 5

Syyskuu/Lokakuu ~ September/October 2017

PRESIDENT'S MESSAGE

I awakened at 2:00 AM Sunday morning of picnic day at Cullaby thinking I needed signs redirecting people to Suomi Hall. As the morning progressed I thought about the Seattle Lodge guests who had driven down the night before to take part in our event, and I was sure the sun would come out! And it did. We had plentiful food, good conversation, laughter, and a beautiful lakeside venue. I only wish I had brought horse shoes and our Kubb game set. The people who stayed away because of the weather missed fun and fellowship.

We are working on a busy schedule for September. The hall is rented to VASA (the Swedes for a convention) on the 7th, 8th, and 9th, followed by our regular lodge meeting. Some of our members will be involved in the Grand Lodge Officers meeting. On the 20th in the evening we will ask for RSVP's for the Finnish Foresters dinner with guests, Nordic dancers, and a celebrity or two.

I hope many of you will make a commitment to attend our anniversary in November. The Lodge provides the turkey and a ham, members bring sides and starters. We are working on a special program without side speakers and will share details at lodge meetings.

On our 100th year of freedom, I did a bit of reading on the "Flying Finn", Paavo Nurmi. As a young teenager he watched a famous runner at the Stockholm Olympics, and found direction in life. He was self-taught, designed a brutal training program with a stopwatch, and through determination and hard work traveled Europe, the USA and other countries representing Finland. In his early thirties he began to slow down and experienced coronary problems but not before winning many Olympic gold medals. In six days in 1924 at the Paris Olympics he won five alone. He then changed careers and became builder in Helsinki, but always found time to support his country and assist in the training of young athletes when asked. He also donated a significant amount of money and medical buildings for coronary research.

We can't all be gold medal winners and catch the attention of the world, but we can make a difference in our community and in the vitality of our lodge. It is only by working together and contacting each other that we build our heritage and make our mark. We will have a rieska demonstration at the September coffee time, maybe a salmon soup to taste by another member in December, and the kitchen will be humming with baking for items to be sold at the laksloda dinner in October. We have well over two hundred members. We just need to see more of you at the meetings and we want to share ideas. Don't forget movie night the last Friday of each month at 6:30 PM. All are in Finnish with English sub-titles. Join us.

Thank you to each and every one who helped on the picnic, and to all of you who worked so hard on rice pudding. I just don't understand how those same buckets get heavier every year, but with sisu, they get to the fairgrounds and it happens.

Truly,
Trudy Enke
President of Lodge #2

Lodge Officers:

President – Trudy Enke
 Elder – Ron Collman
 First VP – Marvin Hautala
 Jr. VP – Karen Reintzell
 Financial Sec. – Bernie Bjork
 Recording Sec. – Leena Riker
 Treasurer – Faith Swanson
 Conductress – Kathy Hendrickson
 Doorkeeper – Kurt Koivu

Board of Trustees:

President – Leena Riker
 VP – Marvin Hautala
 Secretary – Arnold Hummasti
 Treasurer – Willard Nyberg
 Members at Large:
 LeRoy Adolphson
 Bernie Bjork
 Nettie Blair
 Trudy Enke
 Stan Hendrickson

Auditors:

Greta Passetti
 Stan Hendrickson
 Cindy Daly

Auxiliary Officers:

President – David Drafall
 VP – Dea Helligso
 Secretary – Peggy Nikkila
 Treasurer – Beth Kandoll

Lodge Historians: Liisa Penner &
 Arnie Hummasti

Newsletter- Sherry Bjork

LODGE COMMITTEES *The Lodge has a number of standing Committees, which are always in need of help. Please contact:*

Auxiliary	David Drafall 325-6197
Cultural and Heritage Activities	Vacant
Historian	Liisa Penner 338-4849
Membership	Vacant
Safety Committee	Lynn Thompson 325-0918
Scandinavian Festival Princess	Vacant
Scandinavian Midsummer Festival	Nettie Blair 325-4964
Sunshine	Karen Reintzell 325-2672
Union Town Association	Leroy Adolphson 325-6197



Matt and Erin Crichton Wedding - Saturday, August 19th, 2017

LODGE NEWS,

By Leena Riker,
Secretary of Astoria Lodge #2

During the July meeting the Secretary read several announcements:

The Liberty Theater will present a concert by the Portland Chamber Orchestra on Saturday, September 23rd at 4 PM, with the great granddaughter of Jean Sibelius, Ruusamari Teppo as the piano soloist. The founder of the Portland Chamber Orchestra in 1947 was the Finnish conductor, Boris Sirpo. This concert will be one of the orchestra's 70th Anniversary celebrations.

An announcement was read about the current exhibit, titled *Behind the Bar, the Folk Art of Arvi Ostrom and the Snug Harbor* at the Heritage Museum. The exhibit continues through this year and is open to the public

The Astoria Lodge will celebrate the 100th Anniversary of Finnish independence during the visit of the Metsälehti, Finnish forestry magazine's tour group at Suomi Hall on September 20th. The event is open to the public by invitation only, and members who wish to attend must send in their reservations no later than September 11th, the time of the September Lodge meeting. Space is limited. Dinner will be served. Members are asked to bring an appetizer or salad dish. Main Course and Dessert will be provided. See a special announcement of the event elsewhere in this newsletter.

Trustees report: Report on the Svensen Cemetery: President of Trustees has sent an e-mail message to the Friends of the Cemetery who organize a cleanup day each year in July. The only contact information for the group is an e-mail address. No reply has been received.

The Trustees discussed final arrangements for several rental events at Suomi Hall. The Steering Committee, charged with organizing the September 20th Metsälehti visit, has made plans for the dinner and the program, and presented them to the Trustees for approval.

Movie Nights at Suomi Hall will be held the last Friday night each month. Kurt Koivu will show Finnish movies. The July movie will be shown on July 28th at 6:30 PM, the movie *Mother of Mine* will be presented. Peggy Nikkila stated that she really enjoyed the last movie.

Scandinavian Midsummer Festival: Nettie Blair reported that the 2017 Festival was good, and the concert was excellent. Financial report has not been completed yet.

The Finnish flag was not returned after the Scandinavian Festival. Katrina Ivanoff would know where it is. Secretary's note: Our flag has been returned.

Lodge Picnic at the Cullaby Lake County Park will be held at the South Shelter of the Park on Sunday, August 13th at noon. Members are asked to bring potluck dishes, chicken will be served by the Lodge. Members of the Seattle Lodge will be visiting Astoria and will join us at the Picnic. The Park charges a \$5 fee for parking, which is provided next to the South Shelter.

Budget Committee Report: The Committee has worked on the budget but has not yet completed the task. The two-year budget must first be approved by the Committee before it is presented to the Lodge membership.

Auxiliary: Peggy Nikkila read the July minutes of the Auxiliary. Seven members were present. Scandinavian Festival turnout was not as good as in previous years. It was pointed out that more decorations were needed at the booth. The Sauna structure was not used. Members of Auxiliary felt that it was too difficult to assemble, and expressed the need to have drawings and instructions for the assembly.

For next year it was suggested to have instructions for booth workers about adding more milk and stirring the rice to keep it from becoming too thick.

The picnic was also discussed: members are to bring side dishes.

Leroy will chair Laksloda in October, menu will be the same as last year. The possibility of offering Lutefisk this year was also discussed.

Dance: Another dance has been organized by Katherine Hendrickson on July 16th from 1- 4 at Suomi Hall.

Decorating: Help is needed for the decorating of the Hall for the September 20th Metsälehti visit.

Grand Lodge Constitution: Carole Lyngstad asked about the revisions to the Grand Lodge Constitution. Copies of the revisions had not been distributed to all members. Carole stated that members have the right to see the changes made to the Constitution. Carole hoped to have comments on the constitution to report back to the Grand Lodge. The deadline for comments is July 31st. This was the first time the request for distribution of the proposed changes had been made. Due to the close deadline, the Secretary offered to immediately distribute the documents by e-mail, with a request to send any comments to Carole Lyngstad, also by e-mail. Carole gave the Secretary permission to give members her e-mail address.

Anniversary Dinner: The Lodge will hold the Anniversary Dinner during the November meeting.

Next Lodge meeting: The next regular meeting will be on Monday, September 11th, with social hour at 6 PM and business meeting at 7:00 PM.

Happy Birthday Members!

September Birthdays:

Patricia Roberts	2
August Schulbach	4
Nettie Blair	7
Martha White	7
Stanley Hendrickson	12
Cindy Daly	14
Kristina Berney	16
Lisa Tolonen	16
Diane Piippo	17
Sirpa Duoos	18
Deborah Kindley	18
Dirk Schulbach	18
Mark Tolonen	18
Kenneth Olson	20
Linda Takalo	20
Betty Curtis	22
Dana Gunderson	24
Eija Stevenson	24
Kurt Koivu	26
Kay Bartholomew	29
Jennifer Cline	29
Geraldine Johnson	30

October Birthdays:

Kathleen Kinkela-Love	1
Dea Helligso	2
Robert Bridgens	6
Trudy Enke	7
Margaret Capps	9
Barbara Junkkarinen	10
Katherine Ryding	11
Nancy Ceaser	12
Lisa Allgeyer	13
Frederick White	14
Willard Nyberg	15
Alice Nielsen	16
Elizabeth Newton	17
Greta Passetti	17
Anja Harper	23
Arnold Hummasti	24
Myron Salo	27
Karen Reintzell	30
Greg Jacob	31

ANNOUNCEMENTS

Wednesday, September 20, 2017 at 6 PM: The Finnish Metsälehti Tour Group visits Suomi Hall
Members are welcome but reservations are required no later than at the September 11th Membership Meeting. Dinner will be served, free to members who bring a potluck salad or an appetizer dish. Entrée and Dessert will be provided by the Lodge.

Thursday, October 19, 2017, at 11:30 AM – 1:30 PM: Laksloda Luncheon at Suomi Hall
The traditional fundraising event is organized by the Astoria Lodge Auxiliary.

Sunday, November 12, 2017, at 1 PM: The 135th Anniversary Dinner of Astoria Lodge with a celebration of Finland's 100th Anniversary of Independence
Turkey and ham dinner will be served. Local dignitaries and special speakers will be present. Members are asked to bring potluck side dishes.

Sunday, December 10, 2017, at 1 PM: Finnish lohikeitto — salmon chowder is planned

SAVE THE DATES AND PLAN TO ATTEND THESE FESTIVE EVENTS AT SUOMI HALL!

FINNISH METSÄLEHTI

TOUR GROUP VISITS ASTORIA'S SUOMI HALL



WEDNESDAY, SEPTEMBER 20, 2017, 6 PM

DINNER WILL BE SERVED

Members and Guests are welcome

Reservations Required by the September 11, 2017

Lodge Meeting

Free of charge if you bring a potluck salad or appetizer dish

Main course and dessert will be provided

LONTO

Here is a short report on an excursion to Garibaldi harbor where we had booked a charter fishing boat with ten other customers. We shoved off for the Pacific Ocean with hopes of drifting for rock fish. I had visualized a group of people in lounge chairs drinking coffee, talking, and casually watching their fishing rods. The tranquility of the moment disturbed only by an occasional zing of the reel and the twitching of the rod tip.

However, we found ourselves in a 41 foot fiberglass boat with a PA system, an electric fish finder, a laid back captain who looked like a guy off Hawaii 5-0 who steered the boat with bare feet part of the time, and a very energetic first mate.

We left the bay for a calm ocean with two foot swells. The captain put on full power, and we skimmed over the surface passing flocks of pelicans, cormorants, and common mures. We saw whales, dolphins, and passed several rock islands covered with medium sized gray sea birds. We then made a twenty five minute run around the area where we had the pleasure of dumping crab pots over the transom. We stopped at three rocks with arches that came straight from a post card.

The captain slowed the boat and gave us our orders over the PA system. "Poles out. 1. Ready and hold, with the weight dangling over the side above the water. 2. When we are over a school of fish, I will say drop 'em and you will lower you line to the bottom. 3. When it hits, reel up your line, and the fish will hook themselves. 4. Reel up out of the water, yell 'fish on' and hold you rod. The first mate will put your catch in the totes.

When the boat has drifted past the school, I will say real up and we will repeat the process until everyone has caught their limit."

This REALLY WORKED WELL. It was ready, drop 'em, say fish on, wait for the first mate, fish in tubs, and wait for the next pass. We were headed back with 6 to 7 fish per person much sooner than anticipated. I could have stayed out a bit longer but... then we drank coffee.

We then pulled up the crab pots with a dozen or so per pot. The first mate sorted and female and under size crabs went flying like Frisbees back into the bay. Our first experience with "flying crabs".

Our catch was off loaded, cleaned, and bagged. Same with our keeper crabs which were cooked for us. We wandered over to a restaurant and ate a hearty breakfast on the dock. We were totally delighted, everything was provided, and aside from a short nap on the way home, it was a perfect day.

The fish, rock, and a few kelp greenlings, will be baked and fried with sides as dinner for our next movie night.

Wait for the next adventure and we hope others will join us. Hope all of you went to the eclipse with glasses on August 21st.

Kurt Koivu

CORNISH PASTY RECIPE by Leena Riker

Cornish pasty is a meal of vegetables and beef baked inside a crust. It originated in Cornwall where it was cooked for miners to take along as lunch that could be held in the hand and eaten either warm or cold. The firm crimped edge of the crust kept the contents from getting soiled while the pasty was eaten. The correct pronunciation of the word pasty is [pæsti], or as any Finn would say [pästi].

When immigrants from English or Welsh mining towns came to Michigan's Upper Peninsula and to Wisconsin in the mid-1800s they brought the practice of baking pasties for the miners' lunch. The tradition of making miners' pasties in the Midwest remained strong among all immigrant groups, including the Finns. The following recipe is my adaptation of the original authentic Cornish recipe and is very good indeed. It takes a bit of work to make the pasties but the resulting flavor is worth the effort.

INGREDIENTS FOR THE DOUGH:

1.3 lbs (4 $\frac{3}{4}$ cups) bread flour
0.33 lbs (10 Tablesp) lard
0.33 lbs (10 Tablesp) unsalted butter
1 teasp salt
 $\frac{1}{2}$ cup of cold water

METHOD:

Mix the flour and salt in a large bowl, add the lard and butter in small pieces and rub them into the flour mixture until it resembles breadcrumbs. Add $\frac{1}{2}$ cup of cold water to bind the dough. Knead until smooth. Divide the dough into three sections and flatten it, then wrap in cling wrap and refrigerate for 30 minutes.

INGREDIENTS FOR THE FILLING:

2 – 3 medium Yukon Gold potatoes, peeled and cut into $\frac{1}{3}$ " to $\frac{1}{2}$ " cubes
2 – 3 small rutabagas, peeled and cut into $\frac{1}{3}$ " to $\frac{1}{2}$ " cubes
1 small onion, finely chopped
1 lb of beef skirt steak finely chopped across the grain (or use chuck, cut into $\frac{1}{4}$ " pieces, do not use ground beef)
1 Tablespoon of flour
Salt and freshly ground black pepper to taste; make sure to season the mix well. Mix all ingredients.

TO MAKE THE PASTIES:

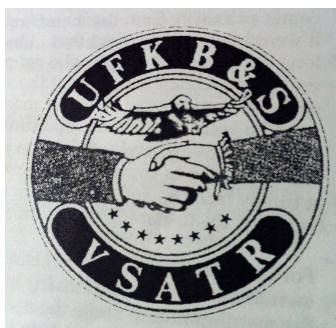
One section at a time, roll out the dough until it is 0.2" to 0.25" thick. Cut out two 8" diameter disks. Place four tablespoons of the filling in the center of each disk. Add a dab of butter onto the filling. Brush the edges of the disk with egg wash (one egg beaten with 1 tablespoon of cold water), then close the disks by folding one side over the filling to meet the edge of the other side. Crimp the edges to close the pasty. The edge must be firm. The best way to accomplish this is to first fold the edge to make a double thickness, then crimp all along the edge. Use the remaining two portions of dough to make another four pasties.

Preheat the oven to 360° F. Place a piece of parchment paper on a large baking sheet. Place pasties on the baking sheet, prick each in the center with a sharp knife or a fork to allow for steam to escape, and brush each all over with egg wash. Bake for 50 to 60 minutes until golden. Allow the pasties to cool. Serve warm or cold.

Now pick one up and hold by its crimped edge, and enjoy!

KAHDEN UUTISET
c/o PO Box 2366
Gearhart, OR 97138-2366

FIRST CLASS MAIL



ASTORIA LODGE CALENDAR

Tuesday, September 5, Auxiliary, coffee at 10:00 AM, Meeting at 10:30 AM

Monday, September 11, Trustees at 5 PM, Lodge Social Hour 6 PM, Business Meeting at 7 PM

Wednesday, September 20, Finnish Metsälehti Tour Group visit, 6 PM, members are welcome but reservations are required no later than September 11th. RSVP at September Lodge meeting or contact Lodge Secretary at leenariker@gmail.com or leave a message at 503.791.0399. Dinner will be served and we need to know how much food to prepare.

Friday, September 29, at 6:30 PM, movie night at Suomi Hall, the Finnish film Härmä, meaning frost or blight will be shown.

Monday, October 2, Auxiliary, coffee at 10:00 AM, Meeting at 10:30 AM

Sunday, October 8, Trustees at 12:00 Noon, Social Hour at 1 PM, Business Meeting at 2 PM
Note change of meeting times to winter schedule.

Thursday, October 19, Laksloda Luncheon 11:30 AM to 1:30 PM