

FINLANDIA FOUNDATION  
SUOMI CHAPTER

# FINNOVATIONS

PROMOTING FINNISH HERITAGE FROM THE  
EVERGREEN STATE TO THE GOLDEN STATE



VOL XI - NO 4 / DECEMBER, 2021

---

## **In This Issue:**

**President's Corner - Pg. 2-3**

**The Sauna Soothes Man's  
Anger and Yields Him**

**Harmony - Pg. 4-6**

**Membership Form - Pg. 6**

**Finnish Nightmares - Pg. 7**

**The (High) Flying**

**Finn! - Pg. 8-11**

**Pehr Kalm - Pg. 12-13**

**Feeding Fish Fungus to Save  
the Trees - Pg. 14-15**

**Happy Holidays from**

**Finlandia Foundation! - Pg. 16**

*Cover Photo: A ladder awaits a  
courageous dipper on an icy  
lake in Northern Finland.*



---

## **President's Corner**

Hyvää Joulua (Merry Christmas) to all you Finns, Finnish-Americans, and friends of Finland here in Whatcom County and beyond! I hope you've all had a great fall and are looking forward to the Holiday season.

In September, Finlandia Foundation Suomi Chapter partnered with PhD student Laura Valli to organize a Celebration of Rye tour of Washington State University's Bread Lab and presentation on the rye-focused research being conducted in Skagit County and elsewhere in Washington, topped off with a rye-centric lunch.

As our last event of the year, we are planning an informal Independence Day (itsenäisyyspäivä) get-together. We will be gathering at downtown Bellingham's Schweinhaus Biergarten on Sunday, December 5 from 2 to 5 pm. The beer garden is a large covered and heated tent where food and beer are available for purchase. Please join us in celebrating!

Christmastime is one of the times of the year that I feel the strongest connection to my Finnish heritage and have the best memories of growing up Finnish in western Washington. Although I grew up here in the States, we celebrated Christmas "the Finnish way" when I was a kid. We ate a classic Finnish holiday meal with potato, carrot, and rutabaga casseroles, pickled herring, and my favorite dish, rosolli, a salad made of potato, carrot, apple, onion, pickle, and hard-boiled egg topped with a pink whipped cream dressing. I felt sorry for my American friends having to wait until Christmas morning to open their presents since Joulupukki (Santa Claus) brought presents to our door on Christmas Eve.

A couple weeks before Christmas, we gathered with other Finns in the Seattle area for a Santa Lucia (Saint Lucy) Day celebration. According to legend, Saint Lucy brought food to Christians hiding in the Roman catacombs, wearing a candle-lit wreath on her head for light and to leave her hands free to carry as much food as possible. Before the calendar was changed, St. Lucy's Day was celebrated on the winter solstice, the shortest day of the year, as a festival of light. Outside of Italy, St. Lucy's day is predominantly celebrated by Nordic Lutheran communities and the tradition continued after the Protestant Reformation and to the present. This celebration of light during the darkest part of the year may have initially been combined with pre-Christian solstice celebrations and remained through the centuries due to the extreme variation in daylight hours from summer to winter and cultural themes of light vs. dark. At the Lucia celebration I attended growing up, there would be a candle-lit procession of all the children dressed in white robes with the oldest girl representing Santa Lucia, wearing a wreath of candles on her head, singing, and recitation of the Lucia address. I got to be Santa Lucia one year and learned the Lucia address in Swedish! It never seemed odd to me to be celebrating the darkest part of the year by commemorating an Italian Catholic Saint (I'm not Catholic) by singing and reciting in Swedish (I speak Finnish and English) surrounded by other Finns, both Finnish- and Swedish-speaking, Finnish-Americans, and American partners of Finns in a Seattle venue far away from Finland.

That's the thing about culture, celebrations, and traditions; many traditions are already a combination of

cultures, places, religions, languages, and themes. The ones that are joyful, bring the community together, and remind us during the dark season that the light will return might be some of the easiest to pass down as communities move around. It also means there's no wrong way to celebrate or practice traditions. I'll listen to my Finnish and American Christmas music as I decorate the Christmas tree, let my kid open presents on Christmas Eve and Christmas Day, and introduce my American friends to the deliciousness of rosolli at a holiday potluck. I'd love to hear how you celebrate your holiday!

The Finlandia Foundation Suomi Chapter board is planning 2022 events to connect you with the local Finnish-American community and celebrate Finnishness. We hope you will join us in watching a film, sharing a meal, or learning about Finnish mythology! If you have any ideas for events, are interested in volunteering, or joining to board, please let me know!

**Hanna Winter**  
**[ffsuomi@gmail.com](mailto:ffsuomi@gmail.com)**



---

## **The Sauna Soothes Man's Anger and Yields Him Harmony**

The Finns persistently want to consider the sauna as their very own invention. I hope that the Finns of America will maintain this image. After all, the number of saunas in Finland (with 5.5 million inhabitants) has already risen to 1.5 million. Imaginations dominate the modern world. But unfortunately this Finnishness is not a historical fact. The oldest description of the northern sauna comes from ancient Russia, 9th century Kiev (Kiev), which is now the capital of independent Ukraine. The earliest Finnish saunas dug into the ground date from the Bronze Age (1500 - 900 BC). The oldest drawing of a Finnish sauna can be proved from 1699 (Virrat parish).

Smoke sauna has been a tradition in Finland, which threatened to disappear from the path of the most modern sauna types in the 1950s and 1970s. For example, electric saunas and disposable wooden saunas took over the field among busy Finns, especially in cities. However, they wanted to build electric saunas for 2-3 people, even in small townhouses. In itself, it has been a great demonstration of the adaptation of the millennial sauna tradition to the realities of the digital age. For example, today's tired businessman can drive home while taking on his cell phone, ready to warm up in a sauna when he gets home.

In the new renaissance of the smoke sauna, calmly slow smoke saunas have also been built on more and more summer cottage plots alongside the busy sauna. Almost all of them have followed the traditions of hundreds of years. Smoke saunas have even grown into a kind of "elite symbol". But fire safety regulations are strict, e.g., the distance to the nearest building must be at least 20 meters. The reason is the sensitivity of smoke saunas to ignite.



*Our Sauna has a so called grass roof, made according to traditional method. On the top of the boards is an insulated felt roof, then some sand and small gravel stones. In the spring you can plant flower seeds into the roof.*

In Central Europe, the Finnish word "sauna" has a bad echo, (ie. it refers first of all to the nudity of saunas, and it is a short distance from sex).

There are very few joint saunas for men and women in Finland today. Today, family saunas are already so limited that when the daughters or sons of the family come of adolescence, the family no longer has a sauna together. The situation was still different in the 1940s and 50s. But in Central Europe, for example in Germany and Switzerland, there are still modern saunas where men and women take a



sauna together.

Smoke saunas ignited frequently if fires escaped from the stove. Or if the red chaff of the stove's nest had escaped from the nest onto the wooden floor. Or if the stove had been heated so hot that the wooden parts on the walls or benches had become too hot. Until decades ago, the benches of smoke saunas were built of very thin trees, with the explanation: "When this sauna, however, sometimes burns."

The new popularity of the smoke sauna in Finland is based on its exceptionally gentle steam, which can last for half a day. When the steam from the heater slowly comes into contact with the skin, it is always clearly softer than in other types of saunas. For decades, experts have debated which type of wood, deciduous or coniferous wood is best for heating. At the moment, the power perception is that both are confused. Admittedly, burning birch thatch produces too much smoke.

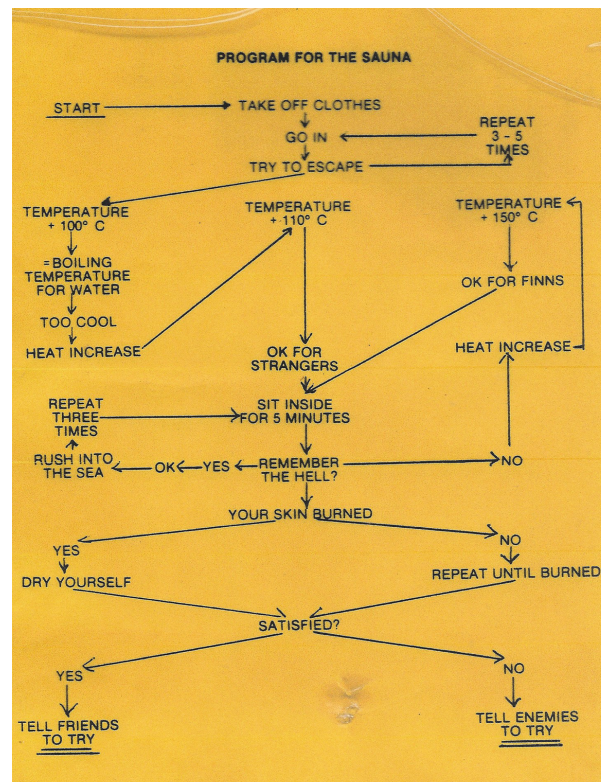
What kind of family saunas are there in Finland today?

I am not at all an exceptional Finnish, perhaps moderately active, once a week saunas. My wife and I have a three-person electric sauna with shower rooms in the apartment building of the city of Tampere in winter. Another 5-person sauna heated by trees is inside the summer cottage in Ikaalinen, 70 km from Tampere, on the shores of the large Lake Kyrösjärvi. The third is 4x5 m in size, height 3 m., Smoke sauna, next to the cottage. It was built from old logs moved from the neighborhood in 1994. The thick logs are 200 years old, dismantled from the logs of a large farmhouse fence.

Their price at auction was only \$400. The total cost of building the sauna was \$1,000.

A few outdated notions of smoke sauna: The use of birch twigs has clearly decreased, although it is a traditional romantic image of "self-whipping" Finns.

Another misconception is that in a smoke sauna, as the name implies, there is smoke inside when sowing, and that the skin always becomes sooty. Under no circumstances may dangerous smoke be present in the sauna. And the benches are always washed, only the walls and ceiling have black soot, which brings a pleasant scent to the sauna. Also, the heating of the sauna is no longer as many hours (6-7 hours) as before, as the heaters are built to be the most efficient.



*The benches of the Sauna are of soft Aspen. The practical wood material, which does not become too hot. The floors are of heavy fir, separated by the inch to allow better ventilation and make waste water to go to sewer.*

Fire safety has also improved significantly under stricter laws. The stove in my smoke sauna is also surrounded by a fireproof wool and a layer of bricks. There is a layer of bricks and a 10 cm air gap between the stove and the log wall.

And above the stove is a copper sheet metal on the roof. In order not to treat hot water inside the sauna (eg for small children), the hot water kettle with the fireplace is outside the sauna. Inside there is a large old-fashioned Iron Pot, where hot and cold water is mixed before washing to suit washing and throwing steam.

All in all, the same is followed in Finland when building saunas.

**By Matti Parjanen**  
**Professor Emeritus, Tampere**



*Finn Fest, Marquette, Michigan in 1996. There were 656 persons in a tent type of Sauna to participate. The purpose was to list the event as a Record for The Guinness Book of World Records. Light heat was generated by the two motors of an airplane. The writer, Dr. Parjanen sits in a T-shirt behind Santa Claus.*



## Finlandia Foundation Suomi Chapter Membership Form

JOIN US OR RENEW YOUR MEMBERSHIP

Single: \$25/yr, Couples/Family: \$30/yr,

Supporting: \$50/yr, Lifetime: \$300

NEW! Student \$10/yr

Name: _____	Dues Enclosed	\$ _____
Address: _____	Newsletter donation	\$ _____
_____	My donation to FFSC	
	Grant & Scholarship	\$ _____
Telephone/Email _____	Total	\$ _____

Please check here if you **DO NOT** wish to be acknowledged as Donor to FFSC

I would like to see my chapter support the following: \_\_\_\_\_

I would like to volunteer  New/returning member  Renewal

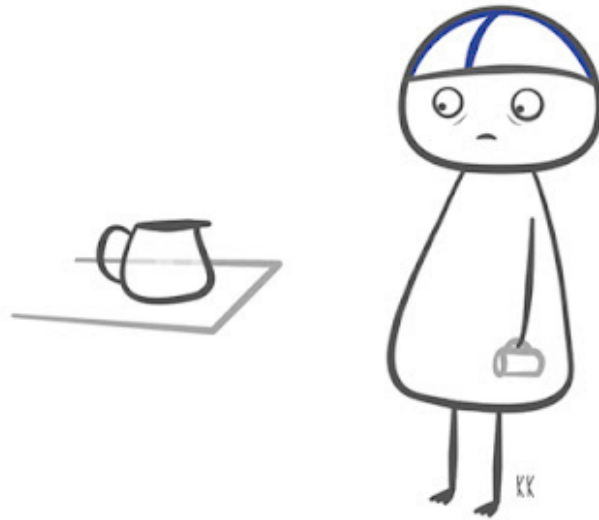
Dues and donations are tax deductible. We are a 501(c)(3) nonprofit organization

Return this form with your dues in the enclosed envelope to:

Finlandia Foundation Suomi Chapter - P.O. Box 2544 Bellingham WA 98227

# FINNISH NIGHTMARES

FINNISHNIGHTMARES.BLOGSPOT.FI -  FINNISHNIGHTMARES  FINN\_MATTI  FINNISHNIGHTMARESOFFICIAL



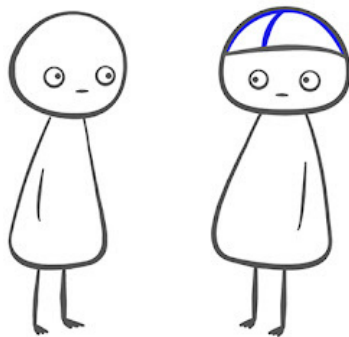
THERE'S NO COFFEE



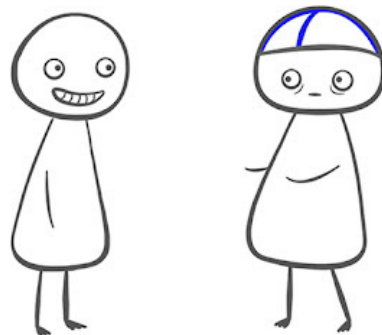
ENJOYING THE FIRST SNOW



AND GETTING CAUGHT



WHEN A STRANGER LOOKS  
YOU IN THE EYES



AND SMILES



## New FFSC Hats Are Here!

Hats come in black, red or blue. The price is \$20 each plus \$5 for postage. One size fits all.



## Learn About Paragliding From the Flying Finn!

Paragliding is an awesome enjoyable sport after you have gone through the proper training. After all, you would not jump off mountain tops or ridges and begin to fly without knowing what you are doing. In paragliding you are suspended from a high tech synthetic fabric wing over your head with thin lines attached to a harness where you sit and control your flight.



What inspired someone at 63 years of age to get into such an activity which is usually taken up by 20 or 30 somethings? In my case it was a bout with bacterial pneumonia where at the hospital I nearly died as none of the current treatments were working. Thanks to my doctors, they decided to try the antidote to Anthrax, as there was nothing else left.....and it worked. I always wanted to fly and now was the time to do it, while I still can! So after two months on an oxygen concentrator, my wife and I left on a trip to celebrate life and I had my first introductory lessons to this amazing sport. I was hooked.

That was over six years ago and now with some 300 flights and almost 200 hours of airtime I still enjoy flying whenever I can. Although I live in the mountains of Colorado and even have my own private launch off our property, I prefer flying in Utah and call "Point of the Mountain" my home base for flying. Sure I have flown in California, Oregon, and Washington as well, where there are great locations to fly,

but this location offers some of the most reliable flying conditions available in the country and getting there is under a seven hour drive. I have also flown in Norway and the Alps in France, Austria, and Italy as well as Slovenia. Can't wait to go back!

So what is paragliding really? Lets start again with the basic equipment which consists of an aerodynamic wing (shaped like an arch when inflated above you) connected by lines to a harness in which you sit and control the wing. The wing size is determined by the pilot weight plus the weight of the wing, harness and everything else that will be in the air with you. The wings which are flown by most pilots range in size from 21 m<sup>2</sup> to 28 m<sup>2</sup>, but can be as small as 13 m<sup>2</sup> or large as 42 m<sup>2</sup>. There are different wing designs depending on the level of pilot you are.



I stick with an intermediate level wing (because of the level of safety designed into the wing) although with my experience, I could handle more of an advanced wing.

There are a number of high strength lines going from the harness to the wing and the brake lines are connected to the trailing edge of the wing. You basically fly a paraglider wing by holding a brake line handle in each hand.

You must, however, first get the wing to fly above you to launch, one way being by running forward and getting the wing to lift off the ground from behind you and go above your head. If the wind is strong enough, you can do a reverse inflation facing the wing and after it comes over your head, you turn around and launch! There is more to it but in the air you pull on the left brake and you turn left and pull on the right brake and you turn right. When you come to land, you pull them both down deep to “flare”, like plane wings do. The flying part is usually easier than launching or landing.

When flying off a ridge top, coastal cliff or mountain top, the wind speed and direction has to be just right. Without enough wind speed, after launching you just glide down over the hill side or mountain and land. If the wind is too strong, you cannot take off. If the wind is correct, steady 15 mph in higher altitude mountains, you can launch off and fly above the ridge for hours as long as the wind keeps up. Usually in the first four hours of daylight and last four hours before sunset, conditions like this exist. During the middle of the day, however, many times conditions are quite rowdy as the sun has had an opportunity to create punchy thermals that can make things very exciting for even experienced pilots.

As the sun travels across the sky, the wind direction typically changes as well. Coastal pilots are lucky as they can often fly all day long as the ocean does not create the rougher conditions found further inland and the wind from the ocean just keeps coming usually from the same direction.

The nice thing about paragliding is also the

portability of the equipment.

You can even pack all your flying equipment into a rucksack and check it in as a piece of luggage when flying commercially to different flying locations. Technically you are flying an aircraft and must abide by rules and regulations set up by the Federal Aviation Authority but no license is required. Flying paragliders is limited to 18,000 feet of elevation and can only be done in defined areas. You do not want to get in the way of airplanes or jets! Actually you also need to have oxygen with you once you get to an elevation around 13,000 feet or above. How does a paraglider get that high you ask? Usually you start off by flying off of a ridge or mountain and then seek thermals which are warm bubbles or streams of air coming off the ground and once you are inside one, you start circling and climbing in it just like birds do. You may need to keep looking for thermals (takes a bit of knowledge as you do not visually see them) and if you have more of an advanced wing, it will “talk to you” by pulling on your harness one way or another and then help you know what to do to fully enter the thermal and stay in there. This takes special skills beyond ridge soaring.

To learn, it will usually take about 10 full days or more to get your beginner certification. Keep in mind that this means flying full mornings and evenings with classroom training during the day. At times exhausting! Then to become an intermediate pilot you usually take another 10 days or more and this can be done on your own. Written tests must be passed for both. In some locations it can actually take up to several years to accomplish these as conditions must be right to fly.

Waiting for the weather to get good and safe enough to fly is often called “para waiting.” So these days I try to time my flying trips where para waiting is kept to a minimum. You must read the weather and know when is it good to fly and what the forecast looks like for your location. I usually carry a mini anemometer in my harness pocket if I am not sure of the wind speed.

Often times people ask how far I fly. I typically stay in areas where I know there is a safe place to land but a number of pilots fly cross country and can go up to several hundred miles in a day. They often then call their spouses or friends and ask to be retrieved. These pilots often carry advance gps equipment with maps and all sorts of flying data as they explore the mountains or even plains. One of the most helpful pieces of equipment which pilots have, as well as myself, is a variometer, which beeps faster and faster the faster when you are climbing and then goes to a lower pitch as you are dropping. When ridge soaring you can tell whether you are going up or down by looking at the ridge. In flying thermals finding them and climbing thousands of feet above the nearest ground to get to the base of a cloud, you have no easy visual reference as to which which way you are going, up or down. It is hard to know just by feel at times. Typically you can catch a climb to cloud base if you fly right underneath the cloud. Cumulus clouds (not tall ones) with clearings between them are the best. Tall ones can provide strong “cloud suck” which can lift you right into the cloud. This is not only dangerous as you can easily become disoriented while in there because it is hard to see anything and it is also illegal.





Younger pilots and others are often surprised that someone near 70 would actually be doing this sort of thing. Many think it must be such an adrenaline rush. Sure, if you fly the special small speed wings fast and close to the ground or do 360 degree loops over your acro wing, yes that would be quite exciting but possibly life threatening too. I do not do this type of flying so for me flying is many times more of a relaxing activity. After enough flights, the wing actually becomes like an extension of your body and flying it becomes almost as easy as riding a bicycle and looking at the scenery. When flying, however, the scenery is from a whole different spectacular vantage point and you are in the air flying with hawks, pelicans or sea gulls just soaring together and at times taking a peek at each other. It is a peaceful wonderful experience.

The key thing to flying is to choose the right place and time to fly as the saying goes “so you can fly another day”. For me, I plan to keep flying as long as I can as there are pilots out there in their 80s and I read about one over 90 years old and still doing it. I have adopted the nick name of Flying Finn as it seems appropriate for what I do and where I was born. I know this name originally belonged to Paavo Nurmi who started winning races a century ago but I would not think he would mind me using it.

**By Timo Lähdekorpi**

---

## Pehr Kalm, Botanist and Professor at the Royal Turku Academy

Pehr Kalm (6 March 1716 – 16 November 1779), also known as Peter Kalm, was a Finnish explorer, botanist, naturalist, and agricultural economist. He was one of the most important apostles of Carl Linnaeus.



In 1747, he was commissioned by the Royal Swedish Academy of Sciences to travel to the North American colonies in order to bring back seeds and plants that might be useful to agriculture. Among his many scientific accomplishments, Kalm can be credited with the first description of Niagara Falls written by a trained scientist. In addition, he published the first scientific paper on the North American 17-year periodical cicada, *Magicicada septendecim*.

Kalm wrote an account of his travels that was translated into numerous European languages; a 20th-century translation remains in print in English as Peter Kalm's

*Travels in North America: The English Version of 1770*, translated by Swedish-American scholar Adolph B. Benson.

Kalm was born to Gabriel Kalm and Katarina Ross in Ångermanland, Sweden, where his parents had taken refuge from Finland during the Great Northern War. His father was a Finnish clergyman and his mother was of Scottish ancestry. His father died six weeks after his birth. When the hostilities were over, his widowed mother returned with him to Närpes in Ostrobothnia, where Kalm's father had been a Lutheran minister.

Kalm studied at the Royal Academy of Turku from 1735. In 1740, he entered the University of Uppsala, where he became one of the first students of the renowned naturalist Carl Linnaeus. In Uppsala, Kalm became the superintendent of an experimental plantation owned by his patron, Baron Sten Karl Bielke.

Kalm did field research in Sweden, Russia, and Ukraine from 1742 to 1746, when he was appointed docent of natural history and economics at the Royal Academy of Turku. In 1747, the academy elevated him to professor of economics. That same year, he was also appointed by Linnaeus and the Royal Swedish Academy of Sciences (of which he had been a member since 1745) to travel to North America to find seeds and plants that might prove useful for agriculture or industry. In particular, they wanted him to bring back the red mulberry in the hope of starting a silk industry in Finland (which was then an integral part of Sweden, today also known as Sweden-Finland).

On his journey from Sweden to



Philadelphia, Pennsylvania, Kalm spent six months in England, where he met many of the important botanists of the day. Kalm arrived in Pennsylvania in 1748; there he was befriended by Benjamin Franklin and naturalist John Bartram.

Kalm based his explorations at the Swedish-Finnish community of Raccoon (now Swedesboro) in southern New Jersey. This town had been founded as part of the former Swedish colony of New Sweden. There, he also served as the substitute pastor of Trinity Church, the local Swedish Lutheran church. Kalm subsequently married Anna Margaretha Sjöman, the widow of Johan Sandin, the former pastor. He remained in Raccoon until 19 May 1749.



Kalm made trips as far west as Niagara Falls and as far north as Montreal and Quebec before returning to Finland in 1751. He took a post as professor at the Royal Academy of Turku. In addition to teaching and directing students, he established botanical gardens in Turku. He taught at the academy until his death in Turku in 1771.

Kalm's journal of his travels was published as *En Resa til Norra America* (Stockholm, 1753–1761). It was translated into German,

Dutch, and French. Kalm described not only the flora and fauna of the New World, but also the lives of the Native Americans and the British and French colonists whom he met. This version has become an important standard reference regarding life in colonial North America and has been in continuous print in several updated editions.

Kalm's paper on the life-cycle of the North American 17-year periodical cicada, *Magicicada septendecim*, was the first published scientific description of the species and its recurrent appearances.

In his *Species Plantarum*, Linnaeus cites Kalm for 90 species, 60 of them new, including the genus *Kalmia*, which Linnaeus named after Kalm. *Kalmia latifolia* (Mountain-laurel) is the state flower of Pennsylvania and Connecticut.



The Mint of Finland issued a coin in Kalm's honor. He is regarded as one of the most notable Finnish explorers. In Finland he is also known as Pietari Kalm.

**By Kaj Rekola**  
**Adapted From Wikipedia**



---

## How Feeding Fish a Long-Lost Fungus Helps Save the World's Trees

Fish is often considered one of the greenest meats to consume, but the soybeans used to raise them can lead to deforestation. A Finnish company is trying to break the fish industry's reliance on feed made from soybeans — and the deforestation that can come with it.

The average person eats almost twice as much seafood compared to half a century ago, and the fish on our plates is more likely to have come from a farm than anywhere else. While the fish industry has a smaller carbon footprint than most meats, it's still dependent on soybeans to feed its stock. The crop is the second-biggest driver of tropical deforestation, including in Brazil's Amazon rainforest.

That's where EniferBio Oy comes in. The company's five biologists spent lockdown in a lab on the border of Helsinki resurrecting a lost fungus called Pekilo. The protein was eaten by pigs and poultry in Finland for decades. It used to be made from byproducts created during paper manufacturing, but disappeared in 1991 when the industry shelved the process that produced the forestry residues.

"I studied biotech in Finland for over half a decade and had never heard of Pekilo," said Simo Ellila, chief executive and co-founder of EniferBio. "Turns out it was a sleeping giant."

The agriculture industry, facing increasing scrutiny over the climate impact of

traditional feed, is searching for more sustainable alternatives.

Giants such as Cargill Inc. and Archer-Daniels-Midland Co. are looking to insects while French oil major Total SE has backed a push to turn captured CO<sub>2</sub> into food for chickens, fish and pigs. The market for feeding fish is set to hit \$72 billion by 2025, according to research firm Markets and Markets, from \$51 billion last year.

EniferBio's lab-grown fungus isn't on sale yet. But results of a first-stage trial released on Nov. 18 found that salmon, the world's most-traded fish, can digest Pekilo just as easily as meal made of powdered bones and offal. Skretting, the aquaculture research center which conducted the trial, said the results were encouraging and a sign of "a new protein raw material coming our way."

The European Union is on board too. The bloc's maritime and fisheries fund granted EniferBio \$1.4 million in October, adding to cash that's already come from venture capital firm Nordic FoodTech VC.

Teni Ekundare, head of investor outreach at ESG solutions firm Fairr Initiative, says investors see the revenue potential of alternative proteins. "Climate change is factoring into almost every investment that exists," Ekundare said. "Investors that weren't previously watching this space are now keeping it firmly on their radar."

Soy makes up over a fifth of aquafeed ingredients, meaning demand for the crop is likely to soar in the future and heap pressure on natural resources. The association with greenhouse gases and deforestation will hinder the agriculture

industry's growth unless novel alternatives are brought in, a 2017 PwC study warned.

Simon Davies, a professor of fish nutrition and aquaculture at Harper Adams University in Newport, U.K., says that single-cell proteins such as Pekilo, known collectively as SCP, have the potential to leap above fishmeal and soybean as the world's most-used aquafeed.

Still, he warned that the scale of production for soy alternatives must reach "enormous levels."

"Fungi is a great SCP that is high in protein, locally sourced and has low processing costs," Davies said. "But millions of tons of soy and fishmeal are being imported every year, so we'll need more and more startups like EniferBio to buck the trend."

**By Damian Shepherd**  
**Adapted from an article on**  
**Bloomberg.com**



---

## Finlandia Foundation Suomi Chapter



PO Box 2544  
Bellingham, WA  
98227  
We're on the web!  
[www.ffsuomi.com](http://www.ffsuomi.com)  
[ffsuomi@gmail.com](mailto:ffsuomi@gmail.com)

**Managing Editor:**  
Tapio Holma

**Contributors:**  
Timo Lähdekorpi  
Matti Parjanen  
Kaj Rekola

**Creative Editor:**  
Cassie Revell

**Finlandia Board:**  
Hanna Winter, Asko Hämäläinen, Joel  
Rautiola, Brend Hunt-Holma, Carol  
Mäkelä, Jeff Eastman, Sharyn Peterson,  
Tapio Holma



---

## Membership and Donation

To be able to offer a number of affordable, high-quality events, our budget will require more resources to keep admission costs affordable for all. We appreciate any and all donations. You may now pay online by credit card via PayPal.

Please visit our website, <http://www.ffsuomi.com> and choose the "Donate" button. Alternatively, you can send a check payable to FF Suomi Chapter to the PO Box listed above left.

**Recently we received an anonymous \$200 donation for our newsletter "Finnervations." Thank you very much for your support!!**