



Uutiset

NEWSLETTER OF THE FINNISH AMERICAN CULTURAL ACTIVITIES, INC.

June/Kesäkuu 2011

12th Annual Nisswa–Stämman

Nisswa-stämman Scandinavian Folkmusic Festival, June 10 and 11, features 130 folk musicians performing on three stages, day-long dancing opportunities on two dance floors, dance instruction, a cultural children's activity/performance tent, and great Scandinavian food—all under the shade of the majestic Norway pines of the Nisswa Pioneer Village in Nisswa, Minnesota. We are going into the 12th year of the festival, and yet another special line up of award winning musicians has been arranged. The line-up includes Arto Järvelä, legendary Finnish multi-instrumentalist; Kaivama, (Sara Päijunen and Jonathon Rundman), Kip Peltoniemi, Finn Hall Band, and about a zillion others! The event is open to the public. There is a fee involved.



June 10, 10:00 a.m.–3:00 p.m. Scandinavian music and dancing workshops, Finn Hall will play a set at the Pine Grove stage in Pioneer Park.

7:00 p.m. Gala Opening Sampler concert, Lutheran Church of the Cross, Nisswa, \$15/person. All tickets available only at the door. Sales start at 6 pm.

9:30 p.m.–1:00 a.m. Old-time dance featuring many bands, including Finn Hall, Cole Memorial Building, Pequot Lakes (under the Bobber Water Tower). Finnish dance taught on Friday and Saturday by Ralph Tuttila.



Finn Hall

June 11, 10:00 a.m. –5:00 p.m. Nisswa-stämman Festival (Nisswa Pioneer Village) \$10–adults/ \$1–children 15 and under. All tickets available only at the gate.

4:30 p.m.–7:30 pm Smorgasbord (Christ Community Church, Nisswa) \$15 (Tickets available on Friday night and Saturday at the events).

7:00 p.m. –1:00 a.m. Old-time dance featuring even more bands than Friday night, Cole Memorial Building, Pequot Lakes.

For more information, visit the web page at www.nisswastamman.org, or contact Paul Wilson, (218)764 2994 nisswastamman@gmail.com

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Baking Day 2011

By Junelle Bernard

On Saturday, April 30, twenty-three of our members gathered at White Bear Lake High School South Campus kitchen to prepare food items for sale at the Festival of Nations. Sixty four cakes, 207 dozen cookies, and 288 *piirakka* later we decided we had enough product to sell for the four days of the festival. It is amazing what can be accomplished in just a few hours when we put our minds to it! *Kiitos paljon* to: Stella Arola, Stu Bernard, Edie Boos, Kathy Chambless, Linda Davis, Kathy Jackson, Kaarina Kotkavuori, Dixie Luoma, Kara Middleton, Bob Nelson, Jane Olson, Andreas Ostenso, Urho and Pam Rahkola, Bette Ruskanen, Dan and Delores Salin, Ruthann Swanson, Kaisa Taipale, George Valo, Becky Vogsland, and Merja Wilenius. Thank you to all who brought mixers, cooling racks and other equipment (and treats!) from home, and a special thanks to Dan Salin for cutting all the cardboard and bringing boxes to help in the packaging operation. Baking day is a lot of work but also a lot of fun for all who participate.

Festival of Nations Café

By Junelle Bernard

The Festival of Nations is a wonderful multicultural event featuring educational exhibits, handicraft demonstrations, performances of ethnic song and dance, and a bazaar with things to purchase from all around the world; but I have to believe that the favorite place at the event is the Café area, where delectable foods from many nations are available to savor. Thirty-five volunteers helped me show attendees what types of food are enjoyed in Finland. Our strawberry shortcake and lemon cookies make a beautiful display that is hard to resist; and lovers of pickled herring seek us out, as we are the only booth with this delicacy. The curious tried out our reindeer sausage sandwiches, *piirakka*, and *pulla* and washed it down with egg coffee and lingonberry cocktail. We were financially successful as well, with sales exceeding expenses by around \$1500. But the real purpose of participating is to be a part of the global community celebrating our heritages as part of the American "melting pot."

Kiitos paljon to all who helped out in the booth: Stella Arola, Marlene Banttari, Jane Bergstrom, Stu Bernard, Edie Boos, Kathy Chambless, Linda Davis, Sharon Filiatrault, Anita and Bert Johnson, Merryalice and Bob Jones, Dawn and Gil Kinnunen, Kaarina Kotkavuori, Bernice and Anna Kuure, Dixie Luoma, Bob Nelson, Jane and Keith Olson, Margaret and Veijo Paine, Carol and Ray Pesola, Pam and Urho Rahkola, Bette Ruskanen, Ruthann Swanson, Jeanne Swope, Becky Vogsland, Jeanette and Rick Weidner, Betty Wheelecor, and Merja Wilenius. Thank you for all your hard work and *sissit*; it would not have happened without you!

Volunteers Make Festival Exhibit a Success

By Kara Middleton

A warm and sincere thanks goes to all of the volunteers who made the Finnish Exhibit a success at the Festival of Nations this year. Clyde and Theresa Lund, Jeanne Swope, and Dan Salin donated their creative energy and labor to construct the exhibit. Volunteering in the booth during the festival were Harlan and Marlene Stoehr, Linda Mehle School, Dan and Delores Salin, Kaarina Kotkavuori, Kathy Chambless, Bob Nelson, Betty Ruskanen, Gil and Dawn Kinnunen, Tiina Watts, Al Norgard, Kaisa Taipale and Andreas Ostenso, Glen and Marie Bay, and Jeanne Swope. *Kiitos paljon* to all of you for volunteering your time!

Board Notes

By Jeanne Swope



L-R Kara Middleton, Glen Bay, Jane Olson, Jeanne Swope, Edith Boos, Ray Piirainen

President Kara Middleton called the meeting to order at 7:30 at the home of Ray Piirainen on Wednesday, May 18, 2011. Present at meeting: Kara Middleton, Ray Piirainen, Edie Boos, Glen Bay, and Jeanne Swope. Andreas Ostenso, past treasurer, and Bud Berry, who is interested in being on the board next year, also attended. Minutes of the April meeting and the Treasurer's report were reviewed and approved.

We discussed the Finnish contributions to the Festival of Nations. Besides the FACA exhibit booth showing Finland's contributions to the "Marketplaces of the World" (Festival theme) and the fine goodies at our café, there were folkdancers from Kisarit and from *Suomi-koulu* and a handcraft exhibit by Susan Harstad of Finnstyle. Very nice!

The May FACA program is the annual meeting. Edie and Ray will present the budget, showing a comparison with past years. The nominations committee has found candidates to take the places of Jane Olson, Ray Piirainen, and Jeanne Swope on the board for the new three-year terms. Beatrice Ojakangas is our speaker. Refreshments will be fine food from the Festival café. Some café items will also be available for purchase.

The next board meeting will be Wednesday, August 10, at 7:30 p.m., at Kara's house.

JUNE

June 10-12 Nisswa-stämman Folk Music Festival Nisswa. (See page 1.)

June 11 Finnish American Summer Festival sponsored by the *Sisu* Heritage organization, will celebrate its 25th year. Festival hours: 10:00 a.m. - 4:00 p.m. There will be two tours to the Seitaniemi Housebarn which is in the process of restoration. Finnish food, children's events, boot throwing contest, music, crafters, and demonstrators. The Nelimark Museum and Gift Shop will also be open with new exhibits to view. A day of fun for all! Timber Hall is located in Embarrass, on Hwy. 21, ap-

proximately three miles east of the Four Corners Cafe at the Junction of Hwy 135 and 21.

June 12 Kaivama performance with Finnish fiddler Arto Järvelä, Kaleva Hall, 7:00 p.m. Virginia, \$15 at the door, \$10 for students and seniors. (218) 741-0830.

June 13 Kaivama performance with Arto Järvelä 7:30 p.m. Sacred Heart Music Center, Duluth, \$10 advance, \$15 at the door.

June 14 Kaivama performance with Arto Järvelä 7:00 p.m. Cambridge Lutheran Church, Cambridge. Suggested donation \$5-10.

June 15 Kaivama performance with Arto Järvelä 7:00 p.m. Bethania Church at Vesterheim Norwegian



Arto Järvelä

American Museum, Decorah, IA
June 16 Watch Kaivama and Arto Järvelä at 10:00 a.m., on *Showcase Minnesota* (Ch. 11, NBC, Mpls.)

June 17 Kaivama CD Release performance with Arto Järvelä 8:00 p.m. Doors open at 7:00 p.m. Seated show, Cedar Cultural Center, Minneapolis; advance: \$15.00 day of show: \$18.00.

June 17-19 Finn Fest celebrates the Finnish heritage of the Frederick, S.D., community with the Finnish tradition of *Juhannus*, or Midsummer. Activities include baseball, *Juhannuskokke* (Fire on the Water), 5K Road Race and Fun Walk, *saappaanheitto* (boot toss) followed by *eukonkanto* (wife carrying) and more! Music by Saana Ensemble both Saturday and Sunday. www.fredericksd.com/dynamicdata/FrederickFinnFest.aspx.

June 21 Be Green for Midsummer! Celebrate a "green" Midsummer at FinnStyle with a casual, thought-provoking discussion led by experts from the Finnish community. Learn about the electric car movement, architecture and home design. Co-sponsored by Finnish American Chamber of Commerce. FinnStyle, 160 Glenwood Ave., Minneapolis. (612) 333-2127.

June 24 Kaivama performance, Brigid's Cross Irish Pub, Bemidji.

June 26 The newly-formed Finlandia Foundation Northland Chapter is recreating a Finnish *Juhannus* Celebration at Sampo Beach on Little Grand Lake, 7095 Saginaw Road, Saginaw, Mn. from 3-7 p.m. The family-friendly event will feature traditional and contemporary Finnish activities and games such as *mölkey*, boot throwing, cell phone throwing, and *vihta/vasta* making. Finnish dance, *kantele* playing, and a Finnish conversation table. A sauna, swimming, and a *kokke* (bonfire) will round out the Finnish experience. Coffee and *pulla* available. Bring your own food or purchase picnic fare on site between 4-6 p.m. Everyone welcome and the event is free. Finlandia Foundation is a national organization providing scholarships and support for Finnish music and cultural activities. For more information, call Marlene at (218) 525-3924 or Arlene at (218) 289-5080.

Values, innovation, and environmental concerns guide Finnish companies

By Leena Kurki, secretary, Finnish American Chamber of Commerce Minnesota

The Finnish American Chamber of Commerce Minnesota hosted a panel on Finnish business culture in Minneapolis on May 19. University of Minnesota's Carlson School of Management Executive MBA graduates traveled to Finland in April and visited Finnish companies Fortum, Kone, Neste, and Nokia. Panelists discussed their perspective on the strengths and weaknesses of Finnish companies.

It is critical that today's business executives understand global markets, different business cultures, and international leadership, said Kenneth Roering, professor of marketing at the Carlson School of Management. "Finland was chosen as a travel destination for the graduates because of its unique characteristics—it is a small country with very strong companies, has a reputation focusing on innovation, and the government has a close relationship with businesses," Roering explained.

In fact, the Finnish government owns more than 50 percent of energy companies Fortum and Neste. According to Roering, this circumstance turns out to be an interesting asset. "It provides stability and opportunities for long-term strategies. The state does not interfere with daily operations," said Roering, adding that typically companies struggle when quarterly reports alarm shareholders, who then draw hasty conclusions and demand short-sighted actions.

All the panelists acknowledged that certain values are widely accepted and respected in Finland and also become part of the overall Finnish business culture. There is a societal agreement on what is the common good and such values as honesty, respect, and accountability drive organizational behavior and are embedded in decision making and operations.

It is characteristic of Finnish companies to encourage and invest in innovation, the panelists told. Resources are directed to invention, creativity, research, and development. This is also reflected in the workforce. "Training is important and companies actually want employees who challenge the current state of affairs and think creatively," said Rao Konidena, manager of resource forecasting at Midwest ISO in St. Paul, Minn.

The panelists pointed out a few more things that the U.S. could learn from Finland. Finnish companies seem to have a true, honest concern for the environment. "Ecologically friendly products and practices are not just a trendy move or a marketing gimmick," said Dan Ehler, manager of MBA recruitment at Minneapolis-



Panelists from left to right are Jennifer Niemela, moderator, Kenneth Roering, Rao Konidena, and Dan Ehler. Photo by Jouko Sipilä

based Target Corp. "In addition, there is a high level of collaboration and openness within the company structure as well as among different companies," Ehler continued.

The audience also heard some insights of the ongoing turmoil at Nokia. According to Konidena, Nokia admitted that they had missed the smartphone opportunities and miscalculated the importance of U.S. markets. "Their decision making processes were too slow and bureaucratic to compete on smartphone development," said Konidena, noting that in the future, Nokia will focus on emerging markets in China, India, Indonesia, and Africa.

The panelists agreed that Finnish companies also have their weaknesses. "Finns do not understand the importance of marketing or how to go about it. Often they do not know their customers either," said Roering, who is an international expert on marketing strategies. And although Finns take great pride in execution, detail, and achievement, they lack assertiveness. "The idea that actions speak for themselves is not always enough or true," added Ehler.

Finns are very proud of their education system, which provides great skills and high scores in international tests. However, the system is old-fashioned. "It is teacher-focused and lacks communication between the teacher and students and among students. Students are not challenged to be interactive and assertive," emphasized Ehler. This could in fact explain why Finns are still poor in marketing and selling themselves and their products.

The Finnish chamber was founded in 2010 to promote business and commercial relations between Finland and Minnesota. Its next event will be the annual meeting in October, when the topic will be Finnish innovation. For more information, please visit www.facc-mn.com.

JULY

July 7 Kaivama performance, 7:00 p.m., L'Anse Bandshell, L'Anse, MI. Free.

July 8 Kaivama performance, Vista Theater, 7:00 p.m.

Benefit for Vista Theater, Negaunee, MI.

July 9 Kaivama performance, early afternoon (time TBA) Sugar Island Finn Hall, Sault Sainte Marie, MI.

July 11 Kaivama performance Orpheum Theater/The Studio Pizza, Hancock, MI 7:00 p.m.

July 12 Carl Rahkonen, Finlandia Foundation Lecturer of the Year, will give a talk entitled *The Finnish American Musical Journey: From Rune Singing to the Rockland Opera*.

He will perform on a number of musical instruments. This event is co-sponsored by the Copper Country Finlandia Foundation Chapter. 5:00 p.m., Jutila Center, 200 Michigan Street, Hancock, MI. Free.

July 12 One of the leading brass septets in the world, *Ameriikan Poijat* has been playing together for more than 20 years

throughout Finland, the U.S., and Canada.

We are proud to have them join the Festival to help celebrate *The Rockland Season*. 7:30 p.m., Ironwood Theatre 109 E. Aurora

Street, Ironwood, MI. Adults \$15, Child/Student \$10. www.ameriikanpoijat.org

July 12-14 Finnish Folk Music Camp, Hancock, MI.

We have planned an exciting array of offerings, taught by experienced musicians: fiddle, guitar, mandolin, kantele, bones, spoons, dance, singing. Build your own five-string *kantele*. The camp has a number of instruments available for student use. If you want to enjoy the camp experience but do not want to play an instrument, other activities will be offered, including classes in Finnish cooking, wood carving and ornament making from objects found in nature. The camp is located on a secluded section of Rabbit Bay, and campers are invited to partake of nature walks and beachcombing in lieu of or in addition to other activities. For more information or to reserve your spot at camp visit www.finlandia.edu/musiccamp or call (906)487-7505.

July 14 Ameriikan Poijat (concert in the theatre; followed by Finnish dancing in the ballroom) 7:00 p.m., Calumet Theatre, Calumet, MI 340 Sixth Street, Calumet, MI \$15 Child/Student Cost \$10

July 14 Lecture: *History and Conditions of the Mining Industry in the Copper Country*. Historian, teacher,



Kaivama



Ameriikan Poijat

and author Larry Lankton will talk on the history and conditions of the mining industry in the Copper Country around the time of the incidents portrayed in the *Rockland* opera. 5:00 p.m., Jutila Center, 200 Michigan Street, Hancock, MI. Free.

July 15-16 Aura Jamboree 35th Celebration, featuring Finnish and Folk Traditional, Blue Grass, Country, Folk Rock music. Performances by *Ameriikan Poijat* and Kaivama, Aura, MI. www.aurajamboree.com

July 15-17 New World Premiere performances of its new opera *Rockland* at Pine Mountain Music Festival, Rozsa Center for Performing Arts, on the campus of Michigan Technological University in Houghton, Michigan.

July 16 Lecture: *Finnish Impact on the Cultural Landscape in North America*. Historian and retired teacher Arnold Alanen will give a talk, illustrated with slides, on the Finnish impact on the cultural landscape in North America, with special attention to Rockland. 7:00 p.m. Jutila Center, Hancock, MI. Free.

July 17 Minneapolis Sister City Day, 1:00-5:00 p.m., Nicollet Island Pavillion. Learn more about the Minneapolis Kuopio Partnership and hear Kaivama perform.

July 28 Kaivama at the Nordic Heritage Museum, Seattle, WA, 7:00 p.m., \$12 non-members, \$10 members Festival Stage.

July 29-31 FinnWest, Vancouver, BC.

VOLUNTEER OPPORTUNITIES

FACA needs your ideas and your helping hand. If you can help with any of the committees or events, please return this form. Thanks!

- | | |
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| <input type="checkbox"/> Program | <input type="checkbox"/> Meeting Hospitality |
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Return to FACA, P.O. Box 580708, Minneapolis, MN 55458-0708 or bring to the next program.

One on One with Beatrice Ojakangas

By Ray Piirainen

FACA members and visitors were treated to a wonderful evening with Beatrice Ojakangas at the May 2010 FACA program. Ojakangas' one-on-one conversations and personal comments were followed by a formal presentation entitled "Finland's Quiet Food Revolution".

During the presentation, Ojakangas referred to her classic *Finnish Cookbook*, but also referred to Mina Wallin's *Keittokirja* and Anna Olson's *Cookbook*.



Ojakangas discussed how Finnish cuisine emphasizes "slow" food, meaning more locally grown and in-season foods. Some dietary changes have been promoted by the Finnish government for health reasons. In addition, the increase of people traveling and the reduction of border restrictions per Finland's European Union membership has created the "fusion" of traditional foods in non-traditional ways, e.g., cloudberry with flat bread.

Ojakangas was asked to define Finnish cuisine. In response, she quoted from Alfred Lord Tennyson's *Ulysses*, "I am a part of all that I have met." Ojakangas said that Finnish cuisine is based upon the grains, dairy, berries, mushrooms, fish, and game that grow within its border but is influenced by neighboring Sweden and Russia. Even within Finland, the foods and preparation differ from south to north and east to west.

She gave examples of *piirakka*, *sultsina*, and *tsupakka* as having Russian influences, while butter cookies and butter breads being influenced by Swedish cuisine.

Finnish breads are defined by the grains which would grow in the short summer—rye, wheat, barley, and oats. Traditional breads are the sour rye, light rye, and *riiska*. She also discussed how the classic Finnish great room with central stove, baking oven, and home heating element emphasized the importance of food in the Finnish home. Ojakangas broke into song at one point:

*Tule meille vaan, (Come to our place,
meillä leivotaan. (Baking is going on at our place.)
Saat lämmintä leipää (You'll get warm bread)
jos annetaan. (If it's given to you.)*

Ojakangas described many traditional Finnish foods and preparations which are evolving and in some cases returning to traditional roots. Roasted vegetables such as rutabaga, potatoes, and carrots have grown in use. Finns have always searched the forests for mushrooms

such as black trumpets, chanterelles, boletus (including cepes and porcini), and false morels. Berries such as blueberries, cloudberry, lingonberries, low-bush cranberries, and currants have always been favorites; but their applications have become more creative. Lingonberries are now served on chanterelles, and currants are served with mushrooms on reindeer meat. Ham and fish are traditional Finnish meats. Crayfish, although expensive, are a later summer and early fall treat for many Finns.

Ojakangas mentioned that she enjoyed the relatively new Finnish combination of peas and strawberries with champagne as a summer treat. The traditional Russian *blini* with caviar remains one of her favorites.

The formal presentation ended; but the conversations continued. Ojakangas's passion, hard work, and success related to food are outlined in the accompanying *Utiset* article. Her intelligent and diligent research and presentation of Finnish and Finnish-American foods and traditions are always outstanding. What a wonderful way to end the FACA 2010-2011 season!

Some Ojakangas History

Twelve year old Beatrice "Peaches" Luoma was trying to figure out a way to get out of late summer work on the family farm near Floodwood. She learned that friends in 4-H were creating projects which, in some cases, were good enough to earn a two-week trip to the Minnesota State Fair in August. And that was how the wonderful story of award-winning author, entrepreneur, and educator Beatrice Ojakangas began.

FACA members and visitors were delighted at the May FACA program by the one-on-one conversations, impromptu initial personal comments, the formal presentation, and question and answer period with Beatrice Ojakangas.

Ojakangas spoke of how hard she researched, prepared, and practiced for the presentation of her first County and State Fair entry—chiffon cake. The hard work paid off and she won a blue ribbon at the State Fair. The next year her cheese soufflé won the Grand Champion award. Then Ojakangas's father, who was likely more concerned about losing the helping farmhand of the oldest of ultimately 10 children for two weeks during late summer, said she would need to prepare something he would be more likely to eat if she planned on competing during the following summer.

Ojakangas chose a Finnish rye bread recipe and, sure enough, she won the National Grand Champion award! A star was born.

Ojakangas met her husband Dick at the University of Minnesota Duluth, from which both graduated. Then Dick's military service led them to England where Ojakangas created a cheese bread recipe while driving with Dick late one evening from London to Oxford. Ojakangas had heard of the Pillsbury Bake-Off cooking contest through the US Information Service in England. Ojakangas tried the recipe, but the cheese simply settled into a soggy mess at the bottom of the loaf. Without any remaining ingredients, she thought that maybe inserting the cheese in chunks into the loaf before baking would solve the problem. She simply revised her recipe and mailed the entry.

Months later, back in the US, Ojakangas received an invitation to the awards ceremony in California where she won second prize. A career was born!



A surprised Bea wins.

Ojakangas began working as a food writer for *Sunset* magazine while Dick was completing his Ph.D. at Stanford University. Then an opportunity arose where they could live in Finland while Dick studied under a Fulbright scholarship, and she could research those Finnish recipes which she had learned along with the Finnish language as a young girl. After traveling about Finland, the classic *Finnish Cookbook* was born. Over 25 books, hundreds of newspaper and magazine articles, radio and television shows, numerous classes, and too-many-to-count personal appearances followed and continue.

Ojakangas' formal presentation on Finland's quiet food revolution and Finland's food traditions was delightful. She is a passionate and articulate ambassador of Finnish-American culture.

Conversational Finnish Class

Tuesdays, 4:30 to 6:00 p.m.

St. Anthony Library

Corner of Como and Carter Ave.

St. Paul

Everyone is welcome.

For more information, please call
Urho Rahkola at (651) 429-3319

FinnFest—San Diego 2011

FinnFest 2011 will take place during August 10–14 and feature the traditionally multi-faceted schedule of programs and events. FinnFest 2011 offers four days of events spanning the spectrum of entertainment, cultural, educational, sport, family-focused, and business programs.

Most FinnFest 2011 events will take place at the Town & Country Resort, ideally located near major San Diego attractions and public transportation. Come "Catch the Finnish Wave" in four main program streams featuring modern Finnish contributions in:

- Education—Gain insights into what makes Finland a world-leader in education according to the global PISA ranking (Program for International Student Assessments).
- Well Being—Discover the physical and mental health benefits from Finnish foods, drinks, and Finnish sauna, as well as unique Finnish sports.
- Clean Technology—Learn about the pioneering work of the Finnish Cleantech Cluster, recently ranked in the top three with the world's best Green Tech Clusters by the international Cleantech Group (USA).
- Arts and Culture—Be entertained by a wide spectrum of Finnish music, dance, theater, arts, photography, and much more! You will find traditional FinnFest favorites side-by-side with the next generation of Finland's best.

For more information: www.finnfest2011.com

Cruise SD's Harbor

By Erin Belanger

One of the best ways to experience San Diego is to get out and enjoy the water. Another Side of San Diego offers a variety of harbor excursions. My favorite is the Sunday Champagne Brunch Harbor Cruise. This is the perfect way to spend a Sunday. Relax and enjoy fresh sea air and year-round sunshine aboard the two-hour cruise. Once you board the ship you are handed a glass of champagne and are free to dive into a lavish brunch buffet. With free-flowing champagne, a savory selection of breakfast and lunch favorites, fruit juices, soft drinks, coffee and tea, what more could you ask for? Delight in the sights, listen to relaxing music, linger in the sun and visit with the Captain. With Another Side of San Diego Tours, it's not just brunch, it's an experience.

Historical Church Tours

Free docent-led public tours of Christ Church Lutheran are offered on the first Sunday of the month at 11:00 a.m., following the 9:30 worship service. Private and group tours may be arranged for other times by emailing reservations@christchurchluth.com. The \$10 per person fee includes a \$5 souvenir booklet about the building. Tour fees go to preserving this National Historic Landmark.



Finnish American Cultural Activities, Inc.
P.O. Box 580708
Minneapolis, MN 55458-0708

FACA

Finnish American Cultural Activities, Inc.
is an organization dedicated to preserving and
promoting the cross-cultural heritage of
Americans with Finnish ancestry.
Information: (612) 374-2718, www.finnfaca.org

AUGUST

Aug 5 Kaivama performance at Braham Pie Day,
Braham, Mn.

Aug 7 Saana Ensemble Concert, 7:00 p.m. Followed
by a reception with the musicians and tour of our Fin-
ish and Jewish gallery exhibition. Sabes Jewish Com-
munity Center, 4330 S Cedar Lake Road, Minneapolis.
Tickets: \$13 general admission, \$10 community and
premium members; students.

Saana Ensemble is a vocal group made up of five
native Finns who live in the Twin Cities and perform
Finnish music. Their repertoire is eclectic and ranges
from hymns to folk songs and dance tunes. Saana En-
semble includes Ulla Tervo-Desnick (alto/accordion),
Elina Ruppert (alto/guitar), Sari Rönholm (soprano/
clarinet, piano), Elina Kala (soprano/mandolin, guitar,
piano), Eeva Savolainen (soprano/piano, recorder).

Aug 10 FACA Board Meeting, 7:30 p.m., at the home
of Kara Middleton.

Aug 11-14 FinnFest 2011 San Diego, CA

Aug 26 FACA newsletter deadline.

Aug 26-27 Kaivama performance, Porcupine Moun-
tains Music Festival, Ontonagon, MI

SEPTEMBER

Sept 16 FACA Program

FACA Membership

A one-year membership provides you with
eight issues of this newsletter, plus other ben-
efits, for \$25. To subscribe or renew, complete
this form and mail with your check to FACA,
P.O. Box 580708, Minneapolis, MN 55458-
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Welcome New Member!
Faye Ledoux of Minneapolis
Tervetuloa!