

# FINNAM NEWS

Volume 155

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## **ANNIVERSARY EDITION:**

### **50<sup>TH</sup> ANNIVERSARY CELEBRATION**

On Saturday, November 3, 2012 members will come together to commemorate the past 50 years of the Finnish-American Society of the West and its accomplishments with a buffet dinner at the Red Lion Hotel Vancouver at the Quay in a room overlooking the mighty Columbia River. The buffet will start at 12pm. All members are cordially invited to attend. Members may bring one guest to accompany them, if they so desire.

Members have chosen the Mediterranean Buffet, which includes mixed greens with an assortment of vegetables and dressing, fruit platter, pasta salad with feta cheese, olives, cucumbers and tomatoes, grilled salmon with capers, herb rubbed grilled chicken breast, fragrant saffron rice, steamed fresh vegetables, the chef's selection of desserts and coffee or herbal teas. A short program on the history of the FAHSW will be presented. No regular business meeting will take place.

Founded on December 6, 1962, Finland's Independence Day, the FAHSW dedicated itself to preserving the cultural heritage of America's Finnish settlers. Over the years, many monographs have been written by members documenting the life of those settlers, many of which were family members. The FAHSW has been involved with the Finnish Classroom at Portland State University, the Lindgren Cabin museum in Clatsop County, OR, as well as carrying on the ethnic traditions from one generation to another in every day life.

In recent history, the Society has established the annual Sauna Bucket Award given to noteworthy Finnish-Americans, brought FIN-NIC to area Finns. The latest endeavor, taking the society into the future, involves digitalizing the complete set of monographs for the website. Members have seen many changes over the years, the consensus being that, as a society, we've come a long way in our half-century history.

If you are going, please send your RSVP's to June Waine at 503 289-0508. There is no cost to members or their guest.

*--By Andrea Tolonen*

## Letters to the Editor

Good Morning,

My wife of many years, Lynn Hermanson Blum, who passed away in 2001, was of Finnish ancestry. Both of her parents, Hjalmar Hermanson and Martha Anderson Hermanson, were of Finnish decent.

I'm in the process of sorting books, records (78) and other items that may be of interest to the FAHSW. Some may be of historical value and other items may be sold to raise revenue for the Society.

I wonder if the Society is interested in such a donation, and if so, how shall I make the donation? My only interest is that the Society accepts the donation, perhaps whelping value items, so that I can receive any tax benefit available due to the donation.

I look forward to hearing from you soon either by return email or telephone.

Thanks for your consideration.  
Robert E. Blum

*(Editor: Thank you for thinking of us, however, The FAHSW no longer has a library for book donations. Please be referred to the Appelo Archives in Naselle, WA. They can be reached at: Appelo Archives. 1056 SR4, Naselle WA, US, 98638. Call: 360-484-7103, Tues - Fri 10am - 4pm Saturday 10am - 2pm or by appointment.*

*Email: [info@appeloarchives.org](mailto:info@appeloarchives.org)*

Dear Merle and members of FAHSW:

I am pleased to report that the Finn Room project has been completed. Thank you all for voting to support this project and for donating \$750 toward its completion. Your gift helped support the shelving for the project.

In the enclosed sheet with photos, you'll see shelves up above that hold the collection of Finnish language books you entrusted to the Center. We are so pleased to have them as occasionally, as in the last Finnish American Folk Festival, people will

visit who speak and read Finnish. They are always pleased that books are being held and honored in their own language.

Please visit the Center at any time. We would be so happy to have you and show you our "Finn Room." Thanks to Anita Raistakka, a Center Board member and wonderful volunteer, the Finn Room books are all being accessioned and set up for check out.

Our next project will be lighting as we do not have adequate lighting in the big display room with only limited fluorescent fixtures there. That will be this year's project. Year by year we are making great progress with your help.

Wishing you all the best,  
Karen Bertoch, Grant Writer

*(Editor: See photos of the Finn Room project in this newsletter).*

**. The "It Can't Get Any Better Than This" Column...It's So Exciting to Have...**

### **NEW MEMBERS**

#### **Tervetuloa:**

Sorry to report no new members.

#### **EMAIL ADDRESSES**

Due to technical difficulties the Finnam News will not be available by email at this time. Sorry for the inconvenience.

### **DAVID "Dr. D" DUNCAN**

Long-time member, Dr. David Duncan passed away at the age of 102 his home on May 18, 2012, in Beaverton, OR.

"Dr. D" was known to practice medicine like "an old country doctor," delivering babies, removing tonsils and setting bones in his Alberta St. neighborhood operating room for 40-years.

He is survived by wife, Miriam of Portland, OR and sons, Douglas and Dean, both of Beaverton, OR; four grandchildren and two great-grandchildren.

# Membership Secretary's Reports

## SUSTAINING DONATIONS

ROSE M. LOWRY  
Salem, OR

***Thank You!***  
***Paljon Kiitosksia!***

### **A FINN'S BOYHOOD MEMORIES OF HOCKINSON, WASHINGTON**

By Z. F. Sakrison

(Sachary F. Sakrison was born December 1, 1894, in Hockinson, a descendent of an immigrant Finnish family who homesteaded in nearby Brush Prairie in 1879. He spent his entire life as a farmer in Hockinson, and passed away in December 1974. His observations of early times on the farm provide important insight of conditions and circumstances in rural Clark County).

#### **Living In the Early Days**

The Finns and Swedish-Finn pioneers of the Hockinson area began arriving in 1875 and onward. The Janelle (Browns: Andy and Charles) had come in 1873, the very first Finns to arrive. These people bought land with the intention of establishing their homes and making a living from the land. And, to that intent they directed their efforts. To arrive at this, they undertook an immense task, since the land at the time was covered with virgin timber. They had to girdle the big trees so that they would dry up enough that they could be burned by the sugar method. Many of the stumps and bigger logs were left in place at first, and land was cultivated around them.

The inevitable dairy cow was next on the agenda as the cleared land opened and the herd was enlarged.

There was no cash crop then; they depended on outside earnings from fishing and other work that might be available.

The early cow was not a purebred, but usually cross bred Ayrshire-Holstein-Shorthorn background. Hide colors varied from solid colors of brown, black, sorrel r white. As purebreds came in, the Holstein and Jersey dominated. Calves were veiled, slaughtered on the farms and freighted to town.

For meat, a steer or a cow was butchered at least once a year. And, everyone had their own hogs for pork. Most farmers had a flock of chickens large enough that, regularly, there was the five-pound lard pail full of eggs to be toted by us kids to be exchanged for groceries. And, at the end of the fishing season in June, two 500-pound barrels (one of salmon and the other of salmon heads, salted) were shipped to the dock at Vancouver, from where they were hauled by wagon. In those days, the farm-butchered beef and pork were also salted in barrels.

When an animal was slaughtered, everything was saved. The head and legs were roasted over an outside bonfire. This was done so that the hair was burned and could be scraped off easily. A sort of head cheese was made after the head and legs were burned. The tongue, liver and heart were used. In beef, the stomach was also pickled. Sometimes the small intestines were used for wurst. The blood was also saved and preserved to be mixed with bread dough and baked. The bread was then cooked for breakfast fare. All of the food—which is not prepared anymore—was delicious, and getting to eat these after butchering was a thing we all looked forward to.

Once in a while, still, I have had the pleasure of enjoying a salmon-head soup made by one of the younger

generation Finns. I assure you it is a treat. If you have not had it, you have missed a lot.

Potatoes, rutabagas and lentils were the farm-raised foods, with some wheat for flour. But, the home flour was discontinued as better flour could be bought than they were able to get from their own wheat, which had to be ground at the grist mills. One was at Salmon Creek, north of Brush Prairie. The other was at Lewisville, on the east fork. I remember going with Dad to both of these mills with our grain.

Everyone who established their new home planted an orchard—was larger than necessary, I think. The fruit was then canned in half-gallon jars; the families were large. Plums and some apples were sun-dried on paper placed on roof tops.

Then there was the wild blackberry that was gathered, and in those days they were plentiful. One did not need to leave his own place to pick enough that 50 to 75 gallons of the luscious berries could be canned. If the vines did not play out from one's own property, the adjacent hills were nearby. And, what fun it was for a group of young people to go gathering huckleberries on Larch Mountain. That seven-or eight mile hike was simply lots of fun, especially if there was a pack horse to bring back the berries.]

Many people started raising potatoes in larger quantities from about 1910 on. Just two or three acres at first, but as years went by and machinery for planting and digging became available, the acreages was increased. The planting was done by dropping the potatoes into prepared ground that was again turned as the potatoes were planted. The potatoes were hand-dropped from a bucket into the second or third turned furrow. Then, after this method came the planting on marked rows by a sleight-type marker that had four runners.

The field was run with the marker both ways. The potatoes were dropped with a hand-planter where the lined marks crossed each other. The rows ran both ways, and the cultivation was done both ways.

Then came the horse-drawn potato planters with the diggers. This made it possible to increase the acreage. Some raised up to 20 acres.

IN 1919, table-stock potatoes sold for \$9.00 a hundred pounds. The rest went for seed; even the smallest, thumb-sized potatoes were sold for \$4.00 a hundred. In the following year, as a result of these high prices, everyone thought they would make a fortune with potatoes. But, for years the table-stock potato market was overdone, and prices went to the bottom. In 1920, some people went into certified seed stock for the next several years. Newhouse was the county agent then. But this phase of the potato market got overdone, also.

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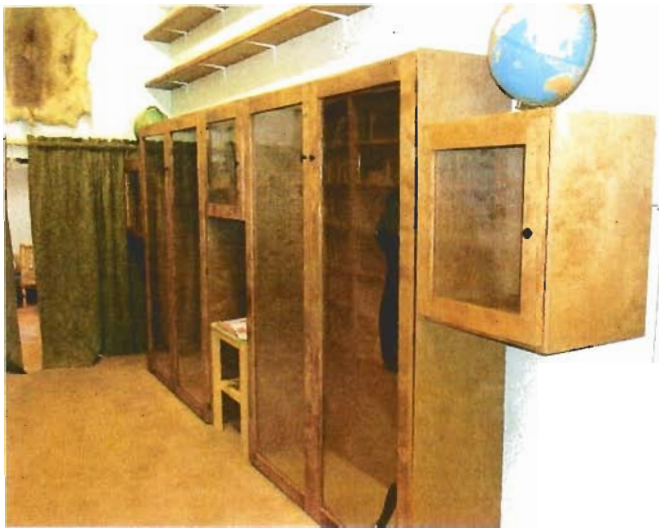
*Learn how to Crow,  
In Case Your Rooster Dies.*

*--Old Finnish Proverb*

*Joulupukki*

I've heard from the reindeer that Joulupukki, Finnish Santa, has plans to be at Scan-Fair on Saturday, December 3 and Sunday, December 4 in his sleigh for those good little boys and girls who would like to come sit on his lap and whisper what they might like Joulupukki to bring to them on Christmas Eve and to have their pictures taken with the jolly elf.

Scan-Fair will be held at the Memorial Coliseum in Portland, OR. It's a Scandinavian Christmas tradition.



These photos illustrate the new cabinets and shelving in the “Finn Room” at the Appelo Archives Center. Books in the Finnish language are on the top shelves. Periodicals, books translated into English and genealogy information are included on the lower shelves.

The cabinets contain four Finnish costumes, as well as a kantele donated by Norm Westerberg from Seattle. A large old family Bible is in one of the smaller cabinets.

The Finnish American Historical Society of the West’s generous gift of \$750 in May, 2011 made this a bigger and better project. We are so grateful for your help and support! The upper shelves hold most of the books you sent us. Please come visit anytime.

