



Finnish Center Association

FCA News

October 2016

FOR MEMBERS OF THE FINNISH CENTER ASSOCIATION

CALENDAR OF EVENTS

October

- 01 Saturday Flea Market 10 am - 3 pm
- 02 Sunday Suomi Koulu 12 noon
- 06 Thursday Nisu Bakers 9:30 am
- 07 Friday Night Buffet 5 - 8 pm (see page 8)
- 08 Rental
- 09 Sunday Brunch 11 am - 1:30 pm (see page 10)
- 09 Sunday Finnish Film, "Mother of Mine", at 2 pm
- 12 Wednesday FCA Joint Board Meeting 6:30 pm
- 15 Saturday Food Workshop with Beatrice Ojakangas 1 pm
- 16 Sunday Traditional Finnish Meal 1 pm
- 16 Sunday Suomi Koulu 12 noon
- 19 Rental
- 21 Rental
- 21 Friday Night Buffet 5 - 8 pm (see page 8)
- 22 Rental
- 23 Vietnam Presentation by Ed O'Brien 2 pm
- 26 Wednesday Monthly Luncheon 12 noon
- 30 Sunday Open House 1 - 4 pm (gift shop open)
- 30 Sunday Suomi Koulu/Halloween Party 12 noon
- 30 Sunday General Membership Meeting 2:30 pm

November

- 04 Friday Night Buffet 5 - 8 pm
- 04 Friday Pasty Prep 10 am - 2 pm
- 05 Saturday Pasty Sale 8:30 am - noon
- 05 Rental
- 06 Rental
- 07 Rental
- 08 Rental
- 09 Rental
- 09 Wednesday Board Meeting 6:30 pm
- 11 Friday Bazaar Set Up
- 12 Saturday Scandinavian Bazaar 10 am - 4 pm
- 13 Sunday Brunch 11 am - 1:30 pm
- 13 Sunday Suomi Koulu 12 noon
- 13 Sunday Finnish Film 2 pm
- 16 Rental
- 18 Friday Night Buffet 5 - 8 pm



Weekly Events

- Finnish American Singers
Mondays 7 pm
- Library
Open Monday 10 am-2 pm
- Nikkarin Talo
Mondays 9 am
- Finlandia Garden Club
Mondays 9 am

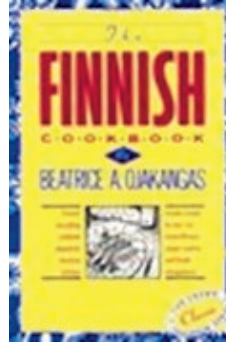
Monthly Events

- Finnish Conversation
1st Friday of the month 10 am
- Sunday Brunch
11:30-1 pm
- Book Club
Last Monday of the month 1 pm
- Luncheon
Last Wednesday of the month
12 noon
- Open House
Last Sunday of the month 1-4 pm

CHAIRMAN'S CORNER

The fall is upon us even though the weather feels more like summer! Our fall schedule is in full swing with the Friday Night Buffet, Open house, Monthly lunch. October will also have a Brunch with a little different format. It will be a buffet style and will feature a special treat for you. Make sure you mark your calendars for the Flea Market and Scandinavian Bazaar as well.

Our 50th anniversary celebrations have started with a Folk Art Day and continuing this month with a Food workshop with Beatrice Ojakangas celebrated cookbook writer. She has written many books on Finnish Food. I personally have used her "Finnish Cookbook" ever since immigrating from Finland. The Ojakangas cookbook has been extremely useful in learning to cook using ounces and pounds versus deciliters and grams. I hope to see you at this event, you will not be disappointed.



Program planning is also under way for the 50th Anniversary Jubilee on December 3rd in conjunction with Finnish Independence Day celebration. We have a lot of exiting plans under way in the form of performances and speeches and will let you know the details once they are confirmed. Mark your calendar for this spectacular event. 50 years of continuous operation is worth celebrating and honoring all those who have made this center a reality and have volunteered here over the years! Hats off to all who have made our Center possible.

Leena Mari, our adult Finnish School teacher is returning to the area again at the end of October and is interested in continuing teaching again as soon as she returns. We received a lot of positive feedback from her classes in the spring and are happy that she would like to continue teaching. Please let us know of your interest so she can plan the class/classes appropriately. We have not found a teacher for the children yet. Leena Mari is considering possibly helping out with that as well.

We would love to hear from our young members their idea of what they would like the Finnish Center for them to be. Please drop us a line and tell us what you would like. Is the Finnish Center important for you in maintaining the Finnish Culture? What kind of functions would you like to have here that would bring you here?

Please contact us with any questions or concerns! We would love to hear from you.

Mia Lamminen
Chairman

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Officers

Mia Lamminen, Chairman
Roger Wanttaja, Vice Chairman
Robert Waissi, Secretary
Marlene Ruuskanen, Treasurer

Board of Trustees

1 Year

Lila Ball, Mia Lamminen,
Margaret Laurila

2 Year

Olli Lamminen, Henrikki Pantsar,
Marlene Ruuskanen

3 Year

Cynthia Haffey, Robert Waissi,
Roger Wanttaja

Alternates

#1 Carol Tudball
#2 Lois Makee
#3 Wayne Walli

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Sarah Wiideman

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Roger Wanttaja

Cultural

Yvonne Lockwood

Education

Katri Ervamaa

Finance

Olli Lamminen

Gift Shop

Mary O'Brien

Mailing

Alice Manley

Membership

Anu Pantsar

Publicity & Publications

Fran Fadie

Social

Lila Ball

SENIOR CITIZEN HOUSING CORPORATION

Paul C. Hendrickson, Chairman

Tapiola Village

Laura Fultz, Manager

(248) 471-3802

Tapiola@ameritech.net

Freedom Square

Theresa Show, Manager

(248) 442-7250

www.fcaseniorhousing.org



FROM THE LIBRARY



Finland sent 54 athletes to compete in 15 events in the 2016 Olympics in Rio de Janeiro this summer. They returned with one medal, a bronze won by Mira Potkonen, a 35-year-old mother of two, in women's light-weight boxing. This was Finland's most disappointing performance in its entire Olympic history.

Finland first participated at the Olympic Games in 1908 in London when it was still a Grand Duchy of Russia; the Finnish team refused to carry a flag when they were told it would be a Russian flag. Fifteen Finnish athletes participated but the star was Hannes Kolehmainen, a runner who, it is said, "put Finland on the map". They took home 5 medals, 1 silver, 1 gold (Kolehmainen) and three bronze.

At the 1912 Olympic Games, Kolehmainen won gold in the 5,000m, the 10,000m and the individual cross-



**Hannes
Kolehmainen**

country race, in which he also won a silver medal in the team event. In his 5,000m victory he broke the world record and was the first person to run the distance under 15 minutes. The Russian flag was raised for Kolehmainen's victories, prompting him to say that he "almost wished he hadn't won".

Finland has never missed a single Summer Olympics since their debut in 1908. Finland and Sweden are the only nations that have earned medals at every Olympic Games (summer and winter) since 1908. Finnish athletes have won a total of 302 medals at the Summer Games, mostly in athletics and wrestling and 161 medals at the Winter Games, mostly in Nordic skiing events.

One of Finland's greatest Olympians is Paavo Nurmi; he was known as "The King of Runners" or the "Flying Finn". He dominated distance running in the early 20th century. Nurmi set 22 official world records at distances between 1500 metres and 20 kilometres, and won nine gold and three silver medals in his twelve events in the Olympic Games. In 1920, Nurmi won three medals for Finland. At the following Olympic games in 1924, he won five gold medals. In 1928, Nurmi picked up another three medals, including one gold. Nurmi set 22 official world records at distances between 1500 metres and 20 kilometres. At his peak, Nurmi was undefeated at distances from 800 m upwards for 121 races. Throughout his 14-year career, he remained unbeaten in cross country events and the 10,000 m.



Paavo Nurmi



(continued on page 4)

Library (continued from page 3)

After he retired from running, Nurmi coached Finnish runners, raised funds for Finland during the Winter War, and worked as a haberdasher, building contractor, and share trader, eventually becoming one of Finland's richest people. He is memorialized in a statue in front of the Olympic stadium in Helsinki. A statue also memorializes Kolehmainen in his birthplace, Kuopio. Unlike Paavo Nurmi, he is wearing shorts because his wife said "He never ran in the nude and therefore you will not make a statue of him in the nude."

Finland has hosted the summer Olympics once, in Helsinki in 1952. They were scheduled to host the Olympics in 1940 when Tokyo pulled out; however the games were canceled altogether after the outbreak of WW2. Sixty-nine countries sent participants. Paavo Nurmi carried the Olympic torch into the stadium and lit the Olympic flame; Hannes Kolehmainen lit the flame at the top of the stadium tower. Only the flame in the tower remained lit during the games. The Soviet Union, the People's Republic of China, Indonesia, Israel, and Saarland made their Olympic debuts that year. Germany and Japan were invited after being barred in 1948. More world records were broken until surpassed by the 2008 Summer Olympics in Beijing. Finland won 22 medals (6 gold, 3 silver, and 13 bronze).

An interesting event at that Olympic games: back in 1924, Bill Havens was chosen to represent the US in coxed eights rowing. However, he declined in order to stay home with his wife, who was expecting their first child. Twenty-eight years later, that child competed in Helsinki. His name was Frank Havens, and he claimed gold in the Canadian singles 10,000m canoeing event.

Lillian Lehto



**Saturday
October 1**

10 am - 3 pm

SOCIAL COMMITTEE

The Finnish Center continues to keep busy with events. Be sure to check your newsletter and calendar. On Sunday, October 23 at 2:00pm our own Mary O'Brien and her son Ed will present a commentary on Vietnam. Refreshments served. Come and see the recent beautiful country versus years ago. Thanks to the O'Brien's for sharing this event!

The October Monthly Luncheon is on Wednesday, October 26 at 12 noon. The menu will be pot pies, mashed potatoes, salad and dessert.

Did you mark your calendar for the Candle Light Service on Sunday, December 11 from 2-4 pm dinner to follow. Call in reservations for dinner and an angel placed on a tree in "Remembrance of Loved One." Donations only.

Have a wonderful autumn season and enjoy our beautiful fall colors!

Lila Ball

**POKER ALL STARS**

Another successful fundraising poker event at Vision Lanes on September 1-4.

Thank you to the following Poker All Stars: Neil Manley, Marlene Ruuskanen, Nancy Sanar, Norbert Leppanen, Paul Rajala, Mark Rikkonen, John Saarienen, Mark Belttari, Bruce Mikko, Roger Wanttaja, Aggie McManus and chairman Gene Belttari.

MEMORIALS

In memory of FCA member **Audrey Sakkinen Heikkila** (9/7/16) a donation has been made by Paul & Lillian Lehto.

In memory of FCA life member **Toini Kesti** (8/28/16) a donation has been made by Neil Manley.

In memory of FCA life member **Doris Heikkinen** (8/25/16) donations have been made by Maria Hill and Kathryn Hill.

In memory of FCA life member **Elvi Saviniemi** (8/19/16) donations have been made by Maria Hill and Susan O'Leary.

In memory of FCA life member **Elsie Kauppila Ahonen** (6/25/16) a donation has been made by Ray & Pearl Wanttaja.

In memory of FCA life member **Willi Rajala** (6/28/16) donations have been made by George & Mary Leviska, Lois Makee, John Malmstrom, Charles & Elaine Lada, Thomas and Kathryn Kozak, Thomas & Sallie Herman, Dorothy B. Maki, and Gene & Marilyn Kramer.

In memory of FCA life member **Rafael Saviniemi** (5/30/16) a donation has been made by Lois Makee.

The FCA would also like to express condolences to the family and friends of the following:

FCA life member **Rosemary Hella** (6/8/16)
 FCA member **Richard "Dick" Maki** (7/11/16)
 FCA member **Doris Mollo Heinonen** (7/16/16)
 FCA life member **Doris Heikkinen** (8/25/16)

When making a memorial donation, you may direct it toward a specific fund. The funds available are: FCA General Fund, Library, Scholarship, Hoijakat Folk Dancers, Finn Weavers, Garden Club, Happiness Fund, FinnFolk Musicians and Finnish American Singers. If a donation is undesignated, it goes to the General Fund for expenses of the Center.

Please make your check out to the Finnish Center Association and send donations to: **FCA, 35200 West Eight Mile Road, Farmington Hills, MI 48335.**

Also include all names of donors. If the deceased is a non-member of the FCA please include city and state of residence.

You may also direct your donation toward the Senior Housing, but then your check must be made out to FCA Senior Housing Corp.

Please include full name, address, and date of death of the deceased as well as the name and address of the next of kin to whom the acknowledgement card is to be mailed.

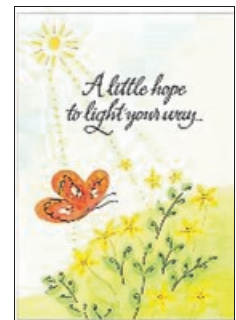


GET WELL, THINKING OF YOU

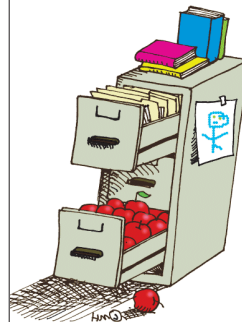
Sending get-well cards, thinking-of-you cards and words-of-encouragement cards to FCA members.

Please notify me if you think someone might need warm and thoughtful wishes from the friends at the FCA. Send or call your card requests to the attention of the "Sunshine Lady" at the FCA.

Thank you,
 Eunice Potti Gould



HELP WANTED



The Center is looking for someone to help out in the accounting office on a part-time basis. If you can help please contact the FCA office at (248) 478-6939.

The Macomb Symphony Orchestra Thomas Cook, Director

Ride the bus to the Macomb Center for only \$5.00. Sign up in the gift shop or contact Paul Rajala at (248) 926-0532.

PRESENTS

“FINLANDIA”

WITH MUSIC AND CULTURE OF FINLAND

AND THE FINNISH AMERICAN SINGERS OF MICHIGAN

FRIDAY, OCTOBER 7, 2016
8:00 PM

MACOMB CENTER FOR THE PERFORMING ARTS
(M59 AT GARFIELD, CLINTON TOWNSHIP)

\$24.00 Admission
\$18.00 Seniors/Students

For tickets call:
Macomb Center Box Office
(586) 286-2222

*For Information call the Symphony (586) 286-2045
or Delores Aebersold (248) 644-8544*



PASTY MAKING



Pasty workers arrive at various times depending on their job in the assembly process. They put on a white apron, hat or hair and sometimes beard hairnet, wash hands and then “glove up.” Lets follow the process from start to finish as one of many yummy pasties is made at the FCA under the FASM coordination.

A chunk of dough pinched off of a 26 pound lump is measured to 3.4 ounce on a small digital scale. Someone rolls it first into a ball and then into a stubby hotdog shape. The next person rolls it in flour, and puts it through the first set of rollers on the dough machine. The resulting dough oval is then fed through the next set of rollers, long side first, either by the same person or by a “catcher” who adds the now thin dough round to a stack of 15-20 others on a plate.

The ground beef, prepared vegetables, butter, salt, and pepper are put into an industrial sized mixer, thoroughly combined, dumped into a large, stainless bowl by the mixing person. Waiting are one or two men (because they have the arm and hand strength for this job), who pack an 8 ounce stainless steel scoop, called a disher, level with the meat mixture, plop it onto a large metal tray, loading the tray with 24 evenly spaced mounds of meat and vegetables.

Baking trays are prepared with a sheet of parchment paper, sprayed with non-stick spray, and sprinkled with cornmeal then stacked in alternating directions near the crimpers.

The crimpers, up to 4 or 5 at a time, stand on either side of two metal tables with a large tray of meat “plops” between them. Each person takes the number of dough rounds as desired from the plate near their pair. The fastest crimper I’ve worked with takes six at a time! I take three usually and another takes one or two. The crimper scoops a plop up with a large spatula and places it off-center on each dough round. The open half of the dough is lifted and pulled over the top and pressed onto the bottom half with the sides of cupped hands. Then the open edges of the dough are turned or rolled together in some fashion, each one’s slightly different, making it possible to tell who made each pasty by the way the edges are turned. After a slight pat on top of the finished pasty to flatten it a little, it is put on a prepared tray with fourteen others before going on a rack for the oven supervisor to poke fork holes in each pasty before putting trays into the ovens.

Pasties are baked to at least 180 degrees, not an exact science since the temperature of a pasty might vary depending on that tray’s location in each oven or whether the pasty is thicker or flatter. When he finds the internal filling temperature consistently high enough, the three trays in each oven are put on a cart and rolled to the lounge for cooling. Someone there gently takes each pasty off of a pan, placing each on the plastic and paper covered long tables to cool. When cool enough to handle, each pasty is slid into a coated white paper bag, the top turned down, and the bag packed with the rest of the order for each person.

However what about the all of the orders taken, order spreadsheets run ready for pasty pick-up, signs made with names and pasty amounts for bags and boxes that are packed and cashiers that handle the transaction. For that matter, what about all of the boxes that are gathered for packing larger orders? Meat is ordered ahead and picked up, vegetables purchased for the peelers that on Friday peel and dice them all, leaving them in buckets of water for the following day. Don’t forget the dough makers Thursday evening that make the dough and refrigerate it for Saturday’s baking. Although a few of the later Saturday arrivals stay for clean-up, one person routinely comes in only for that job, a thankless often rather solitary one it is too! Our coordinators, Paul and Nancy Rajala, stay to put the lounge back in order and to be there for the last pick-ups. Kudos to them for the awesome job they do.

(continued on page 13)

FRIDAY NIGHT BUFFET MENUS

Members of FinnFolk will be playing during dinner!

Menu for October 7
5pm - 8pm

Pork Loin
Baked Fish
Rice Pilaf
Vegetable
Salad & Rolls
Cream of Mushroom Soup

Menu for October 21
5pm - 8pm

Brauts with green pepper & onions
Mac & Cheese with ham
Oven Brown Potatoes
Vegetable
Salad & Rolls
Cream of Broccoli Soup



Coffee, tea and water are included. Cash bar available. Cost is \$12 per adult and \$5 per child (12 and under). Desserts \$2 extra.

TRAVEL FILM

Sunday, October 23
2 pm

Vietnam is still vivid in many of our memories. Some of us lost a loved one, or someone we love was injured or you remember the horrible scenes on the news.

Fast forward some years. Come to the Finnish Center on Sunday, October 23 and see what Vietnam looks like today. Ride the bike thru the streets and see Saigon, Hue, Hoi An, and Hanoi. See the sad and the happy sights. Meet the wonderful people and see the rice making. Ed O'Brien will be at The Finnish Center to share his pictures of his trip to yet another culture on October 23 at 2 pm. Please join us and experience what Vietnam is like today.



GIFT SHOP



Fall is here and things are starting to move along in the gift shop. We are getting new merchandise in for the fall. Be sure to stop in to see what is new.

When you do your fall shopping remember that we have many nice gifts for all events. This is your gift shop and your purchases benefit the Finnish Center.

Special of the month for October is 10% off on all jewelry.

Remember if we don't have what you need, we will make every effort to find what you want.

Mary O'Brien



NOVEMBER PASTIES

Pasties will be baked on Saturday, November 5. Email your reservations to FCA-pasties@comcast.net. Include your name, phone number, and quantity. Note that the price per pasty will now be **\$6.00**.

Save \$0.50 per pasty by ordering 10 or more and picking them up on Saturday. There is no storage space at the FCA, so all orders must be picked up on Saturday the 5th between 8:30 and noon.

Contact Paul Rajala if you would like to help make pasties on Friday the 4th or Saturday the 5th. Your reward will be a complimentary pasty and the satisfaction of supporting the mission of the Finnish Center.

Thanks to our September pasty-making volunteers: John Saarinen, Karen Call, Jon Call, Sandy Reidenbaugh, Jerry Lustila, Fred Page, Charlotte Lytikainen, Katy Koskela, Dave Koskela, Norb Leppanen, Luise Leppanen, Norbert W. Leppanen, Lila Ball, Terry Ball, Gene Belttari, Aggie McManus, Carol Gambotto, Karen Gasinski, Frank Gottberg, Helena Hatten, Nancy Jacobs, Neil Manley, Nancy McClelahan, Jan Mills, Nancy Rajala, Mark Rikkonen, and Elaine Weider.

Paul Rajala



CELEBRATED CHEF BEATRICE OJAKANGAS COMES TO FCA

Mark your calendars for October 15 and 16. This is going to be a food extravaganza you won't want to miss.

The celebrated chef and cookbook writer, Beatrice Ojakangas, will be with us for that weekend. She is offering a workshop on October 15. If you are interested, you must register at the Finnish Center office (248) 478-6939. Enrollment is limited to 30. The fee is \$25.00.

On Sunday October 16, there will be a traditional Finnish lunch at 1 pm at the Finnish Center, planned and prepared by Beatrice Ojakangas. **Reservations will be accepted until October 11** at the Finnish Center office. Tickets are \$20.00.

Beatrice has just published her cooking autobiography. There will be a book signing after the events on both days.



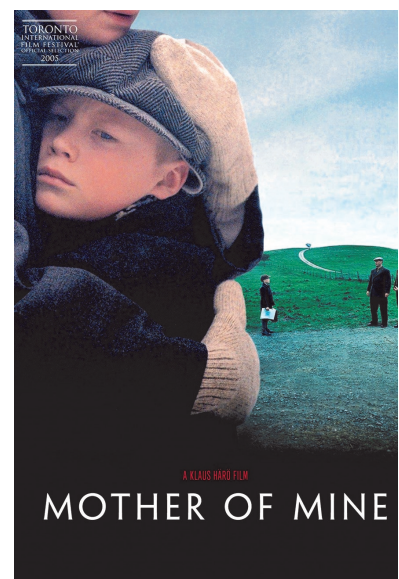
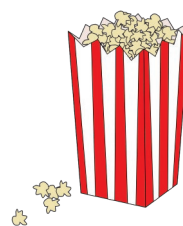
FINNISH FILM

Sunday, October 9 at 2 pm

MOTHER OF MINE, *Äideistä parhain*
Klaus Härö, Director, 2005

During World War II, more than 70,000 Finnish children were evacuated to neutral Sweden. *Mother of Mine* tells of that painful period of history in a tale about 9-year-old Eero, who increasingly feels abandoned by his biological Finnish mother and yet not attached to his Swedish surrogate mom. When he is returned to Finland, his confusion intensifies.

Yvonne Lockwood



ALL NEW!**SUNDAY BUFFET
BRUNCH****October 9, 2016**

11 am - 1:30 pm

Adults \$10

Children (12 & under) \$5

Scrambled Eggs

Sausage

Bacon

Oven Brown Potatoes

Toast

Fruit

Pastries

Coffee, tea, water included

Special!

For this first all new buffet style brunch, we will be having herring as well as Gravlax (salmon) and small boiled potatoes, in addition to the above mentioned menu items! It is our "Welcome Back!" treat for you!

Reservations preferred. Please contact the FCA office at (248) 478-6939 during office hours or leave a message.

The Finnish Film, Mother of Mine, is being shown at 2 pm in the main hall, so you could have brunch and then go watch the movie!



We look forward to seeing you.
Please join us!

OCTOBER IN THE GARDENS

Fall in the gardens already. Days are getting shorter and cooler and we seem to be catching up on the rain we missed this summer. The pergola and the wood portions of the bridge are sporting a beautiful new color as several of us were busy around the Labor Day holiday adding a solid color stain and new lattice in honor of the 50th anniversary of the Finnish Center. This suggestion was made by member Donald Autio and supported in part by his donation to offset a portion of the costs.

We have been collecting seeds of some of our desirable flora from the gardens, drying them, and packaging and labeling them for distribution. Some have been exchanged at seed exchanges, are available to anyone who may desire them for their own gardens (for a small donation), or for garden clubs for use in their garden restoration.



Fall of course seems to be the season of weddings and we had one in September and another in October. That always keeps us busy around the pergola trying to make the area photo-op ready. It's already quieter around the garden now that the swifts and hummingbirds have left and the ducks and geese will be flying south shortly.



If you have any questions, comments, or donations, you can contact me at (734) 546-5190 or email me at gaylegullen@hotmail.com.

Gayle Gullen
Finlandia Garden Club President



**SCANDINAVIAN BAZAAR
SATURDAY, NOVEMBER 12
10 AM – 4 PM**

at

Finnish Center Association
35200 W. Eight Mile Road
Farmington Hills, MI 48335
(248) 478-6939 or (734) 834-6085

Featuring:

Norwegian, Swedish, Danish, Icelandic and Finnish Imports and Crafts, Baked Goods, Pasties, Food, Hand Woven Rugs, Decorative Arts, Pottery, Lavender Soaps and Lotions, Crafts and more.....

You can also enjoy good Scandinavian food and listen to music by Finnfolk.

\$1 donation at the door

**Public
Welcome**



FINLAND TODAY



First, KONE's elevator and escalator business in New York got a big "lift" after it acquired City Elevator Company. "The New York metropolitan area represents a key market for KONE in the US and we are excited to welcome the City Elevator Company employees and customers," says Larry Welsh, executive vice president for KONE Americas. "The acquisition of City Elevator, a company with a strong reputation and a large talented workforce, both strengthens our market position and supports our larger goal of offering the most innovative solutions to our customers." KONE has signed an agreement with IBM, which will transform KONE's operations and technology capabilities around the world, using IBM's technology and experience to harness the potential of digitalization and the Internet of Things (IoT). KONE will use IBM's Watson IoT Cloud Platform to collect and store equipment data, build applications and develop new solutions. The platform will gather data from sensors and systems connected to elevators, escalators, doors and turnstiles in KONE's maintenance base.

Over the next few years, KONE will connect its global maintenance base of more than one million elevators, escalators, and building doors to cloud based services. By gathering the vast amounts of data from equipment operations and using sophisticated analysis and connectivity, downtime can be minimized and repairs done more quickly. KONE is one of the global leaders in the elevator and escalator industry, with sales in 2015 of over \$9 billion and a workforce of about 50,000 worldwide. KONE is the only elevator and escalator company to have been ranked as one of the world's most innovative companies, by Forbes Magazine. In 2015, it made the Forbes' list for 5th straight time, and was named as the 5th most innovative company in Europe.

Neste Oil of Finland produces the world's greatest volume of renewable fuels from waste and residues. Last year, Neste produced nearly 1.3 million tons (1.6 billion liters) of renewable NEXBTL diesel fuel from waste and residues at its refineries in Finland, Netherlands, and Singapore. This represents enough fuel to power all 650,000 diesel powered passenger cars in Finland for two years. The waste and residues utilized include animal and fish fats, used cooking oils and various residues generated during vegetable oil refining.

The Finnish dairy company, Valio, has developed a friable meat substitute made from milk that offers a new type of protein source for those who choose a meatless diet. The Valio "Mifu", is new staple for the dining table, substituting for hamburger, minced ham and chicken. "The product development for Mifu started in 2009, when we noticed that consumers were increasingly looking for meat substitutes," says Tuomas Salusjarvi, executive vice president Valio R&D. "Our R&D division focused on developing a juicy texture that endures frying, working also on shelf life and nutritional value." Mifu is made using a unique recipe and patented technology. Mifu is also lactose free, gluten free, soy free, and egg free.

And finally, Hilma and little Matti were having lunch when Matti told his Mom what had happened that morning.

Matti: Mom, when I was on the bus with Dad this morning, he told me to give up my seat to a pretty Lady.

Hilma: Well son, you did the right thing.

Matti: But Mom, I was sitting on Dad's lap.



Thanks, Leena Floyd

Markku Ketola, marketola@yahoo.com

Pasty Making (continued from page 7)

It takes many willing workers to produce that one little, yummy pasty! Each job is necessary. Each job is important. The crimpers couldn't do their part without the dough roller or the meat "plover." I've found the ability to fill in for another worker if they need a break and to try another task provides a break in the routine and also enables the body to move in a different way, avoiding the stiffness that often accompanies repetitive movement. FASM appreciates your support by buying the pasties made, and we also thank those non-singers that show up with willing hands, making the whole endeavor possible!

As always, we love to have new singers join us on Mondays from 7-9 pm when we practice in preparation for our next concert in December! Hope to see you there.

Katy Koskela, Scribe



Meat plops and 8 ounce disher)



Meat plop on rolled out dough ready for crimping

ADVERTISING RATES

DEADLINE:	DEADLINE FOR NOVEMBER ISSUE IS OCTOBER 5TH
EDITOR CONTACT INFO:	PAUL RAJALA
LAYOUT AND DESIGN:	NANCY RAJALA
E-MAIL:	nrajala@comcast.net

FCA NEWS ADVERTISING RATES & SPECIFICATIONS

FCA News is published 11 times annually (June-July issue is combined) by and for members of Finnish Center Association. Circulation is about 1,000 of your fellow FCA members, and others, per issue, and unknown numbers online.

Deadline/payment for ad is the 5th of the month preceding publication.

Column (ad) width is 2-1/4" for rates quoted below. Other sizes quoted on request.

Rates for a camera-ready, black & white ad, per three month period:

3 month rate 1" ad - \$30.00. 1.5" ad - \$45.00 2" ad - \$60.00

Pay for full year 1" ad - \$100.00. 1.5" ad - \$150.00 2" ad - \$200.00

Photos: B&W photo ads incur a one-time charge of \$25.00 payable at first insertion.

READ THE FCA NEWSLETTER ONLINE

FINNISH CENTER ASSOCIATION



35200 W. Eight Mile Road
Farmington Hills, MI 48335-5208

Prsrt STD
U.S. Postage
PAID
Farmington, MI
Permit NO 250

Current Resident or

FCA MEMBERSHIP APPLICATION OR ____ RENEWAL

Date _____ Phone: _____ email: _____

Applicant _____

Applicant/Spouse _____

Address _____

City _____ State ____ Zip code _____

Signature _____ Are you of Finnish descent? _____

- Annual membership, single, one vote \$50.00
- Annual membership, senior* or youth*, one vote \$25.00
- *Senior, over 65 years, youth under 30 years of age
- Annual membership, couple, two votes \$100.00
- Annual membership, family, one vote \$75.00
- Life membership, one vote \$500.00
- Life membership, senior, one vote (see membership for details)

Amount enclosed _____
Please make check payable to FCA and send to Finnish Center Association,
Membership, 35200 W. Eight Mile Road, Farmington Hills, MI 48335-5108
Recommended by: _____

Visit us on “Finnish Center and Hall” Facebook page and “like” us to get the latest updates!



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