

# IT'S TIME TO CELEBRATE VAPPU 2009!



The ASFS and the Atlanta Finnish School (Suomikoulu) is hosting the Annual Vappu Party on SATURDAY May 2nd, 2009 starting at 5 PM and ending no later than 10:45 PM.

**Place: Martins Landing Lake Pavilion  
9205 Martin Rd, Roswell, GA 30076**

## Program:

- ◆ We will start the evening at 5:00 PM with the very important Membership Meeting: George Lane will present the new by-laws, etc... and tells us about the new Club which will replace the existing Atlanta Suomi-Finland Society and Suomikoulu organizations.
- ◆ ASFS and Finnish School (Suomikoulu) members will select the new board members.
- ◆ After the Meeting we will celebrate VAPPU in the traditional Finnish way. Food and soft drinks are sponsored by the Club. Let's all have endless FUN!



If you like you are allowed to bring your own wine, beer or cocktails with you. However our Club is not responsible if you drink and drive. Make sure you have your own dedicated driver!

Please R.S.V.P to Riikka Harkonen by 25.4.2009

Email to: [riikkaam@care2.com](mailto:riikkaam@care2.com) or call at 678-428-6590

Welcome all and see you at Martins Landing Lake Pavilion!

For Map and Driving Directions see the link:

[http://maps.google.com/maps?f=q&source=s\\_q&hl=en&geocode=&q=9205+Martin+Road,+Roswell,+Ga.+30076&sl=34.004805,-84.312655&sspn=0.002597,0.004828&ie=UTF8&z=16&iwloc=addr](http://maps.google.com/maps?f=q&source=s_q&hl=en&geocode=&q=9205+Martin+Road,+Roswell,+Ga.+30076&sl=34.004805,-84.312655&sspn=0.002597,0.004828&ie=UTF8&z=16&iwloc=addr)

(From Atlanta, take 400 North, exit 7A (Holcomb Bridge Rd) toward Norcross. Drive about 1.4 miles and turn right at Martins Landing Rd, turn left at Martin Rd, drive about 0.8 mile and the Pavilion is on your right)

## **Finnish VAPPU Traditions:**

### **Mead – a gift from the gods, drink of the kings**

Mead, or sima, has still kept its place in the Finnish vappu celebrations, and is still mostly prepared at home with recipes that have been well tried and tested through the years. Sima is a sweet mead and an almost essential seasonal brew during the Finnish vappu.

Usual flavourings in the sima are the flesh and rind of a lemon. While the sima is being fermented, raisins are added to the bottle to both control the amount of sugars and to indicate when the sima is ready to be consumed. When the raisins have risen to the top of the bottle, the sima is ready to be drunk.



### **Sima**

#### **Ingredients:**

10 litres of water  
1 kilo of caster sugar  
1 kilo of brown sugar  
(sugar can be replaced by an equal amount of honey)  
4 lemons  
10 grams (or 2 teaspoons) of yeast raisins

#### **Step by step instructions:**

- Boil 4 litres of water.
- Meanwhile wash the lemons well and peel them into the bucket that you are preparing the sima in.
- Add the sugar into the container with the lemon peels.
- Pour the boiling water into the container with the sugar and lemon peels, mix well.
- Add 6 litres of cold water so that the mixture becomes lukewarm.
- Slice the lemons finely, carefully removing all the white bits.
- Add the sliced lemons and yeast in small bits into the water.
- Leave it to stand overnight at room temperature.
- Sterilise the bottles (in boiling water) you are going to use for making the sima.
- Add a touch of sugar (about a tablespoon) and a few raisins into each bottle before pouring in the sima.
- After bottling, leave the bottle at room temperature for approximately three days. A good indicator for this is when the raisins start to rise to the top.
- When the sima is ready, put the bottle in the fridge to keep them cool.
- Sima is always best served chilled.

### **Tippaleipä – the Finnish funnel cake**

Sima is usually enjoyed with either donuts, tippaleipä (funnel cake) or rosetti. Tippaleipä is similar to the funnel cake which is often associated with the Pennsylvania region of the United States. Where as in the United States the funnel cakes are seldom prepared at home, the Finns still like to prepare the tippaleipä themselves at home.

Tippaleipä is made by pouring a thin string of batter through a funnel into hot oil in a circular pattern that will make the tippaleipä look like a bird's nest or elephant's ear. The tippaleipä is then coated with icing sugar and is best enjoyed hot.

### **Tippaleipä**

#### **Ingredients:**

3 eggs  
3 tablespoons of Sugar  
1 teaspoon of Salt  
300 millilitres of milk  
600 millilitres of flour  
1 teaspoon of vanilla extract (or 2 fresh vanilla pods)  
Vegetable oil for frying  
Icing sugar for coating

#### **Step by step instructions:**

- Make the batter by mixing the eggs and sugar, but do not whisk them hard.
- Gently mix in the other ingredients.
- Gently start to heat the oil in a pan.
- Pour the tippaleipä batter into a piping bag.
- Cut a small hole to the end of the piping bag.
- Squeeze the batter in thin ribbons into the hot oil in a circular motion so that it creates a nest or ring shape.
- When the tippaleipä is getting golden brown in colour, lift them out of the oil to drain on top of paper towels.
- To finish off, sprinkle the tippaleipä with icing sugar.



*In Finland for everyone, VAPPU is the marriage of spring with summer -- a Finnish carnival.*