



WarmStone NEWSLETTER

Created and Distributed by Ron Pihl
Cornerstone Masonry Distributing, Inc.



Greetings From Ron

This year has "gone up in flames" for this Tulikivi Distributor! It is hard to believe that a whole year has passed since I published the first WarmStone newsletter. It has been a very busy year, to say the least, with increasing sales of Tulikivi fireplaces, soapstone countertop and sinks becoming ever so much more popular, and our exposure to the public through articles written about Tulikivi masonry heaters in both the November 2001 Ski Magazine and the January/February 2002 issue of Montana Living magazine.

This past November we did a baking demonstration at Crazy Mountain Cabinetry's pre-holiday Open House, here in Montana. This is becoming a tradition for us. We look forward to baking and cooking on the cooktop there and seeing old and new Tulikivi friends. In February I took it one step further and did a Baking Demonstration for area Tulikivi bakeoven and cookstove owners. We felt fortunate that Aira Martikainen was here from Tulikivi Finland to lend her expertise at Karelian and Finnish baking. I must say that I was quite proud of my Finnish sourdough rye bread and Desiree and Melanie did great jobs preparing Karelian dessert fruit tarts and herb mushroom tarts. A special thanks to Tulikivi owner Brenda Spangler for lending a hand with the preparation of these taste delights! We had a lot of fun and hopefully our owners/guests learned a little more about baking in their Tulikivis. We are looking forward to doing more of these demonstrations not only here in Montana but in other states as well.

In March we installed a TU2700/1 with a bakeoven at Rocky Mountain Stove in Wheatridge, CO. Colorado Sales Representatives Kevin Wood and David Holiway will be doing (continued on page 4)

Caring for Your Soapstone Counters

Over and over we receive calls from our customers telling us how happy they are that they chose soapstone for their countertops and or sinks. They "love the ambiance the soapstone brings to their kitchen and dining area," they find that they are "practically maintenance free" and find that the soapstone brings "a luxurious look" to their homes.

Soapstone has been used in American homes for over 300 years, not just for its attractiveness but for its many unique and functional characteristics. Its durability and its high resistance to acids and stains are just some of the qualities that are making soapstone the choice of many for countertops and sinks, once again.

Many ask, "Isn't soapstone too soft for countertops?" The answer is no. Although soapstone is easy to cut and shape, it is also very dense (more dense than granite) and is nonporous.

Scratches are inevitable but can be easily removed by sanding away the blemish with fine sandpaper. Soapstone countertops can resist red wine or lemon juice, yet oil can turn untreated soapstone splotchy. Although the oil does not soak into the stone the most common treatment to prevent splotching is to rub mineral oil over the surface of countertops and sinks once or twice each week during the first month after installation. The oil can darken but also enhance the color of the stone. Applying the oil wherever scratches have been sanded out will maintain a uniform appearance. Part of the charm of soapstone countertops and sinks is the rich, dark, satiny patina as they age.

Homeowners who wish to retain the light, fresh-from-the quarry look of their soapstone will need to apply liquid stone impregnators every few years. ●

Customer's Corner

Plant Growing Business Chooses Tulikivi

Debbie Erdman and Andreas Luder began creating their home on a beautiful span of property overlooking Paradise Valley south of Livingston, Montana about twenty years ago. The tremendous views of the Absaroka and Gallatin Mountains define the valley below and remind me of my love affair with the Big Sky Country and its open spaces. They have stretched their living space to the out of doors which in turn has expanded into a successful business, Deep Creek Green.

They're an interesting couple: Debbie worked seventeen years as a gynecologist while Andreas did genetic research for seven years. Andreas embraced gardening fulltime in 1991 and Debbie retired from doctoring nine years later.

Together, Debbie and Andreas landscaped home and yard with wild and ornamental flowers and shrubs, shelter belts to cut the wind, a pond above their home that irrigates half of their one hundred acres and a large vegetable garden on a more sheltered bench below. Their first greenhouse was built in 1987;

three more solar greenhouses would follow over the years.

Debbie, passionate about growing perennial and annual flowers, created colorful wreaths from her garden's dried flowers for several years. In addition to vegetable farming, Andreas has a knack for engineering feats such as greenhouse and irrigation systems. Their business is a marriage of their interests; it is exciting to behold what Debbie and Andreas are cooking up next at Deep Creek Green, now in their eighth year.

Our story of Tulikivi masonry heaters and Deep Creek Green begins in Swiss Alps in the 1950's. Andreas has fond memories of the Kachelofen or tile oven in his family's summer cabin. The Kachelofen stood between kitchen and living area; the fire was fed in the kitchen while the bakeoven door opened into the living area. Common throughout Europe three hundred years ago, masonry fireplace design varied according to the local stone available.

Debbie and Andreas first contacted Ron Pihl for his stone masonry talents, but were delighted to discover that he was also building Finnish fireplaces similar to the tile oven of Andreas' boyhood cabin. Back in 1983, Ron skillfully created a beautiful fireplace for the couple from local sandstone blocks; after proper firing, the rock's mass radiates heat for three days. The massive fireplace is a functional yet lovely centerpiece in their home and they have used it well – keeping Paradise Valley winds and Old Man Winter at bay.

After turning to growing plants fulltime, projects really began to bloom on their land. Andreas and Debbie, tired of



converting their guest house to business-space, decided to construct what they call a 'headquarters' building for Deep Creek Green. The 7000 square foot building is grand to behold: from the exposed beams overhead to the fine details of hand-forged iron railings to the showcase greenhouse on its southern end rejoicing with nursery starts and ancient rosemary bushes. It has a commercial kitchen, two walk-in coolers and a large central room for customer conferences or floral arranging.

Happy customers always come back. After twenty years of comfortable heat to woo them back to Ron Pihl and Cornerstone Masonry, the choice was simple for Andreas and Debbie: they wanted a masonry fireplace for Deep Creek Green's new building. Ron was now building Tulikivi soapstone fireplaces for people across the West. They are the epitome of functionality and beauty and suited Deep Creek Green's needs just fine.

Andreas compared their home's Finnish Fireplace with their business' Tulikivi masonry heater and noted how quickly the soapstone of the Tulikivi heats up and radiates warmth. The Finnish Fireplace took three days to warm fully due to its six inch chunks of stone, while in just three hours the Tulikivi is ready for baking. The Tulikivi gently radiates heat for up to 24 hours from one firing.

The Tulikivi TTU2700/5 looks great in their headquarters kitchen and is bakeoven equipped. Ron and I prepared and baked eight gourmet pizzas with



gusto, garlic and greenhouse herbs in the Tulikivi during a recent “Wrap” party. Debbie and Andreas hosted a bash for people who designed and contributed to the construction of their new building.

That Saturday afternoon in March the masonry fireplace was still quite warm to the touch due to its firing the evening before. Ron built a fire directly in the Tulikivi’s bake oven because of this residual heat and used dry, small diameterwood; he stoked it up three times and then let it soak. With a quick rake of the coals to the rear of the bakeoven, cascading them to firebox below, the Tulikivi was ready for our creations of dough, herbed sauce and vegetable and protein accoutrements.

Ron normally uses an oven thermometer to test the oven, but had forgotten it. Not to worry. He simply sprinkled a little cornmeal on the bake oven floor and it quickly blackened – it needed to ‘soak’ awhile longer. This resting period evens out the heat for better baking. Interestingly, once the soaking period is finished, the temperature is not that critical. Ron said he turns out a great Tulikivi pizza with a bakeoven temperature anywhere between 275 and 500 degrees Fahrenheit – only the baking time varies. We had our eight pizzasbaked in less than two hours – one at a time!

Debbie and Andreas look forward to baking a variety of delectable breads in their bakeoven, a practice until now that was undertaken in their home’s conventional oven.

Debbie commented that her most important Tulikivi benefit “...was the serenity and peace one has sitting in front of the fire when it’s cold. It’s a spiritual thing really – so happy and so warm...” Andreas added “I can imagine Debbie setting up a work space nearby.” Their two dogs were already curled up in front of its radiant comfort as we talked, but the Tulikivi’s benefits and warmth will also spread to employees and customers.

Debbie and Andreas shared with me their vision for Deep Creek Green. In addition to the daily operations of growing plants, they would like their new building to host a variety of educational programs that emphasize the importance of sustainable agriculture, the joy of flower or herb gardens and how to create from them. They are owners of a Tulikivi because in keeping with that vision, they want to be an example and resource of self-reliance for people and offer them a warm, cozy place to learn. 🌸

Karen Reinhart of Paradise Valley Montana is a Yellowstone Park ranger, willow basket weaver and freelance writer.



Customer Tips

We always enjoy hearing from Tulikivi owners!

Terrylee Altemus, TU2700/1 owner warns, “make certain you use proper cookware when baking or cooking in your bakeoven.” She popped a glass baking dish into her bakeoven without testing the temperature. The oven had not had time to “soak” properly and was over 600 degrees. The glass pan broke. Solutions: Get yourself an oven thermometer. Use soapstone or cast iron cooking pots.

Brenda Spangler of Pray, MT warns, “look for birds in your cleanout” during fall maintenance. She has seen live birds through her bakeoven door!

Meri Berberet of Newman Lake, WA suggests using Soft Scrub and a gentle cloth on your Tulikivi unit to get out stubborn stains. She had melted wax from a candle on her mantle. It took a while for the stain to come out but she was persistent and the stain finally disappeared.

Let us hear from you soon!! 🌸

Berry Tartlets- As Prepared by Desiree at the Baking Demonstration

Pastry:

5 oz. butter
1/3 cup very fine sugar
1 egg
1 2/3 cup white flour

Patisserie:

1 cup whipping cream
1 1/8 cup milk
1 vanilla bean, split
5 egg yolks
1 tbsp. cornflower
1 cup very fine sugar

Jelly:

1 cup red berry syrup (Desiree used strawberry)
1 packet gelatin, softened in water
1 pound fresh berries (blueberries, raspberries, blackberries)

1. Prepare the tarlets. Cream the butter and sugar together.
2. Add the egg and flour. Mix until smooth.
3. Shape the pastry into a roll. Cut into pieces and press them into greased tart tins.
4. Bake in a 400 degree oven for about 15 minutes. Cool on wire rack.
5. Prepare the patisserie. Place the milk, cream and vanilla bean in a saucepan. Bring to a boil.
6. Stir the egg yolks with a fork. Add the sugar mixed with cornflour.
7. Pour on the hot cream and milk mixture, stirring continuously. Then return to the saucepan.
8. Heat in a double saucepan until thick.
9. Leave to cool, stirring at times. Remove the vanilla pod.
10. Dissolve the softened gelatin in some syrup. Add the rest of the syrup.
11. Spoon the cream into tartlets. Arrange a layer of fresh berries on top.
12. Brush the berries with the jelly.

2002 Greetings From Ron Continued...

their own Baking Demos soon! We think that having one of our Tulikivis showcased in Colorado will give us more of the exposure that we have been looking for there. Stop in and say hello to Ryan Carpenter, store owner!

I am quite proud of the new soapstone brochure "Indulge Your Habitat" that came out this past winter. Designer James Bennett and I spent many hours working on this endeavor. Although I spearheaded the project, the publishing of this brochure was a cooperative effort of several of the U.S. Distributors. Each distributor had his/her own contact information printed on the back of the brochure to personalize it but the text and photography was the same in all of the brochures. We felt that we needed this tool to merchandise not only our fireplaces but even more so for our soapstone tile and countertop/sink materials. To say the least, we are all very happy with the final result.

If anyone is interested in having a copy please do not hesitate to email me at ronpihl@warmstone.com or call Melanie here at the office. We will be very pleased to send you one!

In May I will be traveling to Finland to the annual Tulikivi U.S. Distributor meeting with my partner Jerry and showroom partner Joel. Being at the factory and soapstone quarry always renews my faith and love of these wonderful soapstone products. There are new unit and feature designs that I am very anxious to see first-hand. And it is always great to network with our fellow Distributors and our associates in Finland.

I look forward to hearing from each and every one of you!

With warm regards, **RON PIHL**

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Crazy Mountain Cabinetry Open House

The Holiday Season was kicked off on November 15, 2001 for Cornerstone Masonry and Crazy Mountain Cabinetry with an Open House at Crazy Mountain Cabinetry in Livingston, Montana.

Crazy Mountain Cabinetry is home to four Tulikivi fireplaces and cookstoves, soapstone countertops and an installed soapstone sink. Owner of Crazy Mountain Cabinetry, Joel Reinholz, Ron, and Jerry Jessen became partners two years ago at the showroom. Joel's store also offers tiles, saunas and a variety of home and office cabinetry from standard to custom.

Over 100 guests stopped in to take a look at what is new at CMC and to mingle and taste refreshments baked in the Tulikivi bakeoven. Joel's daughter Paula Goodman acted as head chef, with Melanie acting as her eager assistant. They did not have all of the fun though. Guests joined in to help prepare and bake such delicacies as cookies, foccacia topped with-caramelized onions and goat cheese and asiago cheese pepperoni pinwheels. The roaring fire of the Tulikivi provided a nice nook for many to enjoy the piping hot treats from the bakeoven and a glass of wine.

Crazy Mountain Cabinetry is open Monday through Friday 8 a.m. to 5 p.m., 8 a.m. to noon on Saturday or by appointment. Located at 114 North B Street in Livingston. 406-222-5635.

HOMESHOWS

Log Home & Timber Frame Expo
 Merchandise Mart, Denver, CO
 September 27-29, 2002

Log Home & Timber Frame Expo
 Salt Lake City, UT
 November 15-17, 2002

SHOWROOMS

Rocky Mountain Stove
 4300 Kipling Street
 Wheatridge, CO 80033
 303-420-9000
www.rockymountainstove.com

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Builders Showcase
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