

GEOfood menu

Raijanholvi, located in Parkano, is situated in a former bank. Raijanholvi offers delicious lunches and high-quality café products.

“One day, I was frying cabbage, onions, and carrots in a pan. As I stirred them, I was transported back to my childhood. The scent brought back memories of summers spent weeding the vegetable garden.”

In that moment, the idea of an old-fashioned cabbage pie with a new twist was born in Raija's mind. Raija Laaksonen is the entrepreneur of Raijanholvi. The dough and filling uses grains, milk, eggs and vegetables which are mainly produced in the Lauhanvuori-Hämeen kangas Geopark area. The spices include homegrown oregano and lovage, as well as local honey.

Cabbage has been cultivated in Finland since the 1500s. The climate of the North is well-suited for growing cabbage, as they are frost-resistant and require moisture. In the highlands of Suomenselkä, there is more rainfall compared to the lower coastal areas or Lake Finland.

Carrots, onions, and cabbages thrive in the Geopark area's fertile sandy and silty soils, formed by the Ice Age and washed by glacial meltwaters, on the spacious and sunny southern slopes of river and lake valleys. The bright summer nights of the North produce aromatic vegetables and also give grains their best flavor. The area's expansive pine forests are particularly favorable for lingonberry growth.

Tip! The giant cabbage pocket also makes a great snack for outings!



GEOfood?

GEOfood is sustainably produced local food from UNESCO Global Geoparks. The label highlights the connection between food and geological heritage.

GEOfood includes, for example, berries, mushrooms, and game from the region's forests, fish from local waters, and local agricultural products, as well as processed foods and prepared dishes made from these ingredients.