LOUNGING IN LAPLAND

I said... Brr! It's cold up here, there must be something in the atmosphere! Or maybe it's just that Lapland has the cleanest air in the world and the unofficial capital of the region, Rovaniemi, is situated right on the Arctic Circle. Welcome to the home of the official, not-just-another-mall-hire, Father Christmas!

CULTURE

Land of the midnight sun, and home to our favorite nine reindeer friends, Lapland is a sparsely populated area covering parts of Finland, Sweden, Norway, and Russia. While it's known for its vast subarctic wilderness, ski resorts, and natural phenomena including the Northern Lights, the multinational region known as Lapland includes Sápmi, the homeland of the indigenous Sami people who have inhabited the Arctic for at least 5,000 years! The Sami people retain traditions via the use of their language (which is known to have 100 different words for snow) and wearing their embroidered red and blue felt clothing. A traditional Gatki garment can symbolise everything from where someone is from to their family name, or whether or not they are married. Modern Lapland is a destination for the eco-conscious, with the famous Ice Hotel being recycling personified. Each year from December to April, the hotel is reincarnated in a new design, carefully handcrafted by 40 artists from all around the world. Take a tour with the reindeer sleds, enjoy the Aurora Borealis from the comfort of your couch, and let us know, would you spend the night in a hotel of ice?

CUISINE

While we typically know reindeer as Comet, Dasher, and Prancer, reindeer is a major food source in Lapland as the meat can be dried, cured, smoked, or served as steaks. As only the Sami people can herd reindeer, there are no wild reindeer in Lapland and each herder has his own icon, which is marked so everyone knows which animal belongs to which family. The number of reindeer in Lapland is about equal to the number of people in the region, explaining the many wildlife traffic jams! While brave foodies can sample reindeer in assorted forms at restaurants across the Lapland region, the WorldDenver team recommends sourcing your holiday dinner a bit closer to home and visiting a local butcher. A traditional Scandinavian feast can include baked ham, cured salmon, rutabaga casserole, and beetroot salad, as well as plenty of homemade beer and glögi. Learn to make your own Scandinavian gravlax!
BEVERAGE
Glögi is the Finnish version of mulled wine, known as glögg in other Scandinavian countries and Glühwein in German-speaking areas. Introduced as a warming drink for cold dark winter days, glögi features almonds and/or raisins, which give the mulled wine a depth of flavor and when the beverage is gone, there is a delightful snack of the same flavors to enjoy.