

HARVARD LAW SCHOOL ASSOCIATION OF EUROPE

Annual Meeting, Helsinki (Finland), May 30 - June 1, 2003

Dear fellow Alumnae and Alumni,

Please find below the definitive program with some comments and notices that might be of your interest. Information package will wait for you at the hotels.

FINAL PROGRAMME

Friday, May 30

16.30 – 18.00

Business Forum. Speaker Mr. Jarmo Mäkelä. Hotel Kämp, Mirror Hall
(address: Pohjoisesplanadi 29)

Mr. Jarmo Mäkelä is a renowned and respected Senior Diplomatic Correspondent of the TV News in the Finnish TV Broadcasting Company. He will give a speech under the title "Finland, a success story - will it continue". Since the beginning of 2002 he has been hosting and editing a Finnish version of "Meet the Press" broadcasted every Sunday morning on Finnish TV1. Mr. Mäkelä served the years 1997-2001 as the Press Counsellor at the Finnish Embassy in Washington DC. He is a former fellow of the Center for Foreign Affairs at Harvard University (1990-1991).

19.00 –

Registration and welcome at Restaurant Savoy (address: Eteläesplanadi 14)

19.30 – 24.00

Get-together / Music Event / Buffet at Restaurant Savoy

Savoy was first opened in 1937. It has been one of the top restaurants in Helsinki since the 1930s. Savoy is still representing the finest level of Finnish gastronomy- tradition, quality, good service and cosiness. The best ingredients of the season are used in the menu. The wine cellar is also well-known for its high standards. Savoy was chosen as the restaurant of the year in 1999. Alvar Aalto has designed the timeless elegant restaurant with the textile artist Dora Young and the Artek company.

Saturday, May 31

09.00

Guided walk from the hotels to the vessels at Eteläranta

09.30 – 14.00

Sea Adventure and lunch on the vessels M/aux Svanhild and M/aux Astrid. Historical information on Helsinki and the surrounding archipelago. (Warm and casual clothes are recommended.)

Svanhild is a wooden sailing vessel with two masts. It was built in 1948 in Porvoo, Finland. First it was used for wood transportation and then later for sand transportation. As to other similar vessels, an engine was installed to Svanhild; the abbreviation M/aux means a motor auxiliary vessel. Svanhild was one of the first vessels to begin charter/leisure traffic (in 1974). Astrid is a traditional sailing vessel launched in 1947.

15.00 – 17.00 Business Meeting, Hotel Kämp, Paavo Nurmi Hall (address: Pohjoisesplanadi 29)

15.30 – 17.00 Optional program for the Avecs: Guided Tour at Marimekko Fashion House (address: Pohjoisesplanadi 31)

Fashion designer Ritva Falla presents her latest collection.

Armi and Viljo Ratia founded Marimekko Oyj in 1951. In 1991, Workidea Oy owned by Kirsti Paakkanen acquired the company. Marimekko is listed on the I-list on the Helsinki stock exchange.

Ritva Falla was born in 1952. She graduated in fashion design from the University of Art and Design in Helsinki. She has had design contract on ladies' wear with Marimekko since 1997. She has received many awards on fashion and design. She has held exhibitions in Helsinki in the museum of Applied Arts and in Design Forum.

17.00 – 19.00

Free Time

19.00

Guided walk from the hotels to the boats for the Dinner. (Boats leaving from Eteläranta)

20.00 – 24.00

Dinner at Nyländska Jaktklubben (Valkosaari, Blekholmen)

Nyländska Jaktklubben is one of the yacht clubs in Helsinki. The restaurant NJK is historical, it has been open since 31 August 1900.

Sunday, June 1

10.00

Buses leave from the hotels for sightseeing tour.

10.00 – 12.00

Sightseeing in Helsinki by buses

The tour includes eventually the center of Helsinki, including the quarters of Kruununhaka and Eira and of the diplomatic quarters of Kaivopuisto, the Presidential Residence, the City Hall, the House of Parliament, the Finlandia House and the Opera House. Stopovers at the Senate Square, the Rock Church and the Russian Orthodox Cathedral.

12.00 – 14.00

Lunch at Restaurant Nokka (address: Kanavaranta 7).

Restaurant Nokka is situated in an old storehouse in Katajanokka in the center of Helsinki. The restaurant's chef Markus Maulavirta demands first class and fresh Finnish ingredients for his menus, the wines are carefully chosen, as well.