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Maine Summer Events, 1947

For the entertainment of Maine summer visitors and residents alike, more outstanding events are scheduled for this Summer than for any year since before the war. Here is a brief resume, in chronological order, of events thus far listed with the Maine Publicity Bureau.

By Arthur M. Eldridge
Inquiry Manager, Maine Publicity Bureau

More major events of interest to both Maine visitors and residents have been scheduled for this year than since before the war. Following is a schedule of those listed thus far with the Publicity Bureau. Others are being planned, but dates and definite details have not yet been set.

As these become available, they will be listed each week in the Travel Counsel Bulletin, which the Publicity Bureau supplies to its cooperating local Information Bureaus throughout Maine and to other information agencies, such as the Maine State Police.

It is the aim of the Publicity Bureau to help all visitors get the most enjoyment out of their vacation in Maine. Our principal in-state offices are at York Corner, Portland and Bangor. In addition, some 30 local Chambers of Commerce and civic groups will have cooperating information offices in the principal towns and cities throughout the State.

Another informational outlet coordinated with the Publicity Bureau is the Maine State Police. Every State Police car and troop station is supplied with information manuals, booklets and bulletins to enable state policemen to be of informational service to the travelling public. They will be happy to help the motorist decide where to go, what to see and what to do in Maine.

Newspapers throughout the State also will be cooperating and reference to these throughout the Summer will reveal what is going on.

Here, then, is the Maine Calendar of Events as now scheduled:

June 19: Dedication of Maine State Grange Headquarters, Augusta.
American Legion State Convention at Old Orchard Beach.
Canadian Friends' Weekend, Hotel Normandie, Old Orchard Beach. Prominent Canadian and Franco-American personages scheduled for informal weekend program.
July 1-5: Old Home Week at Eastport.
Carnival at Skowhegan.
July 4: Many local Independence Day celebrations, outings and observances. (Watch local papers for programs).
July 20: Kanokolus Fish and Game Club Fiesta, Unity Pond, Unity.
July 20-26: City of Bath Centennial, with pageants, parades, outings, reunions, etc. New England Veteran Firemen's Association Muster, July 26.
July 23: Aroostook County Potato Blossom Festival Coronation at Caribou. Local beauty contests will be held in various Aroostook County towns and cities during July, some in connection with July 4 celebration. Coronation ceremonies, parade, contests, street dancing at Caribou.
July 24-27: Town of Kittery Tercentenary. Colonial Open House Day, exhibits of arts and crafts and an-
tiques; New England Governors' Day, sports program, parade; firemen's field day, Navy Yard open house; historical service at Kittery Point Congregational Church in period costumes.

July 26-29: State of Maine Tuna Tournament, Bailey Island. Exhibits, entertainment, daily weighing and judging, awarding of prizes and trophies, sports program.

July 31-Aug. 2: Maine State Fisherman's Fair, East Boothbay. Beauty contest, coronation ball, fireworks, dragger races, dory races, fish boat races, shipyard exhibits and the "biggest clambake on earth", with a table an eighth of a mile long!

Aug. 1-3: City of Augusta Sesquicentennial. Historical costume pageants, historic homes inspection, exhibits, entertainment, parades, sports program, etc.

Aug. 1-3: Rangeley Lakes Water Carnival, Rangeley. Water contests, canoe and log-rolling contests, fishing contests, Maine guides' open air dinner, parades, beauty contest, dancing, sports program, etc.

Aug. 6: Founders Day Program, Lincoln County Home for Aged, Newcastle.

Aug. 7-8: State of Maine Writers' Conference, Ocean Park, Old Orchard Beach. Readings by Maine authors, poetry discussions, poetry tournament, authors' tea, literary motion picture.

Aug. 9: Maine State Dairy Show, Highmoor State Experimental Farm, Monmouth. Exhibits, prize dairy cattle, machinery.

Aug. 10: Penobscot County Field and Game Club, field day, Green Lake, Hancock County.


Aug. 16: Camden-Rockport Lobster Festival, Camden. "All the lobsters you can eat for a dollar". Exhibits, lobster hauling, races, contests, concert, etc.

HARNESS RACE MEETS: (Other than fairs)

June 16-21: Gorham.

June 23-28: Cumberland.

June 30-July 5: South Paris-Norway and Skowhegan.

July 7-19: Old Orchard Beach.

July 21-26: Gorham.

STATE FAIRS: (with harness racing)


July 28-Aug. 2: Lincoln County Fair, Damariscotta.

Aug. 4-9: Bangor State Fair, Bangor.

Aug. 11-16: Skowhegan State Fair, Skowhegan.

Aug. 18-23: North Knox County Fair, Union.

Aug. 26-Sept. 1: South Kennebec County Fair, Windsor.

Sept. 1-6: Lewiston State Fair, Lewiston.

Sept. 8-13: Oxford County Fair, South Paris.

Sept. 15-20: Franklin County Fair, Farmington.

Sept. 22-27: Cumberland County Fair, Cumberland.

Sept. 29-Oct. 4: Fryeburg Fair, Fryeburg.

Oct. 6-11: Cornish Fair, Cornish.


OTHER FAIRS: (with harness racing, but without pari mutuel)

July 13-Aug. 2: Pembroke.

Aug. 21-23: Exeter.

Aug. 31-Sept. 2: Springfield.

Sept. 1-3: Blue Hill.

Sept. 9-11: Cherryfield.


GOLF


July 12-13: Rangeley Combination Tournament, Rangeley Lakes Hotel.


August 13-15: Maine Open Amateur Championship, Augusta CC.

August 20: Tri-State Matches, Augusta Country Club.


Sept. 4-5: Maine Open Championship, Penobscot Valley Country Club, Bangor.
Pro-Amateur Tournaments:
June 9: Boothbay Golf Club.
June 16: Wawenock Golf Club, South Bristol.
June 23: Webhannet Golf Club, Kennebunk Beach.
June 30: Augusta Country Club.
July 14: Waterville Country Club.
July 28: Martindale Golf Club, Auburn.
Aug. 4: Old Orchard Country Club, Old Orchard Beach.
Aug. 11: Penobscot Valley CC, Bangor.
Aug. 18: Bath Country Club.
Sept. 8: Purpooodock CC, Cape Elizabeth.
Sept. 15: Riverside Golf Club, Portland.

Open Amateur Handicap Tournaments:
April 19: Brunswick Country Club.
May 31: Biddeford-Saco Country Club.
June 14: Old Orchard Country Club.
July 5-6: Goodall Town and Country Club, Sanford.
July 12-13: Rangeley Lakes Hotel, Rangeley. (Combination)
July 26: Bath Country Club.
Aug. 16: Penobscot Valley Country Club, Bangor.
Aug. 30: Martindale Country Club, Auburn.
Sept. 6: Wawenock Country Club, South Bristol.

Women's Tourney:
Aug. 5-8: Women's State Championship Tournament, Waterville CC.

FIELD TRIALS:
Sept. 13-14: Fall Field Trials, Waterville.

SUMMER THEATERS:
(Location)
Bar Harbor:
Belgrade Lakes:
Boothbay:
Bridgton:
Camden:
Falmouth Foreside:
Kennebunkport:
Lakewood:
Ogunquit:
Peaks Island:
Surry:
(Home)
Bar Harbor Playhouse
Belgrade Lakes Casino
Boothbay Playhouse
Riverside Theater
Camden Hills Theater
Furbush Playhouse
Kennebunkport Playhouse
Lakewood Theater
Ogunquit Playhouse
Greenwood Playhouse
Surry Theater

DATES NOT SET:
Maine Three-Quarter Century Club, annual outing.
Open House Day, Wiscasset.
Flight to New Horizons

An aviation reporter for the Guy P. Gannett Newspapers lists the facilities and new developments which are opening up remote northern regions for the enjoyment of vacationers and sportsmen. It looks like a big flying year in the Pine Tree State.

By Roger V. Snow, Jr.

There's a revolution coming off this Summer way up in the northeastern corner of the United States. But there's no blood and thunder to this one.

It's going to be an infiltration—not by fifth columnists, but by you—or thousands just like you.

The difference is that last year you may have crawled over dust-choked highways—this year, however, you're going to fly!

All indications point to a banner year for the air-minded. Tourist bureaus and airport operators throughout the State have been deluged with requests for information on service, and on charter planes. Hotels have been asked about the nearest landing field or seaplane base. And at sportsman shows throughout the East, representatives from Maine have been besieged by private fliers eager to find an excuse to use their new sky buggy.

And it's revolutionary because never before—yes, never!—has the small plane had such an opportunity to justify its existence. Never before has the man with a limited time for his vacation had such an opportunity to explore new horizons.

The awesome Allagash region, the northern extremes of the vast Moosehead Lake region—nearly as large as the entire State of Massachusetts, or the clear crispness of the St. John River Territory—all this Summer are no more than four or five hours from New York—by plane—a half day's travel from the central U. S., or a day's travel from the West Coast.

You can have what you've been daydreaming about as you squeeze into your seat on the Long Island Railroad, as you elbow through the crowds in Philadelphia's 30th Street Station, or as you swelter on a Cleveland bus.

Maybe it's a fishing trip to the Fish River Region, where salmon grow to prodigious size, where the trout regard your lure as a challenge, not a trap. Maybe it's hunting for bear in the wild lands. Or maybe it's a 30-mile canoe trip down Moose River.

But whatever your dream may be—as long as you come in season—if you come by air, it's never more than an hour by your own plane, or by a charter plane, from the nearest air terminal service by regularly scheduled airlines.

Reason for this is that Maine boasts over 70 airports, a score of seaplane bases, and innumerable hunting and fishing lodges that own aircraft. Many of these offer charter service in well-maintained, modern aircraft. Many of them have well-equipped service stations. All of them sell gas and oil.

At almost any field where Northeast Airlines stops (Northeast is the only regularly scheduled airline serving the State), it is possible to obtain charter service to your ultimate destination. These stops are Portland, Auburn-Lewiston, Augusta, Waterville, Bangor, Houlton, and Presque Isle. At the present writing no charter service is available from either Augusta or Presque Isle, but Waterville and Houlton are alternates, re-
A Republic Seabee finds a natural landing place on the shore of one of the Belgrade Lakes at Oakland.

spectively that are nearby and where charter service can be obtained.

Rockland and Eastport provide charter and schedule service to the coastal and island regions.

If you're one of the lucky boys who flies himself and the family, you won't need to worry about arranging for charter flights. Just buy the CAA sectional charts (Boston, Lewiston, and Aroostook together cover Maine) and start on your way.

If you need any inducement, remember the story of the New York Times editor who landed 45 bass on a fly during an August vacation? But perhaps you don't read the Times. Perhaps you'd rather hear of the man who journeyed to the Pine Tree State for deer and took his near Kittery fifteen minutes after crossing the State Line. Then again, perhaps you want to be like the fellow who took the Allagash trip during a hot spell in July and came back—with a tan all over?

Had enough?

One of the most interesting developments since the war in the State has been the emergence of a number of air camps. Patterned to a certain extent after western developments like the Flying L Ranch near San Antonio, Texas or the Mattaponi Sky Club at Croom, Md., the Maine developments rely on the natural beauty of their surroundings as their main attraction.

One such development is the Sky Lodge at Jackman. The lodge maintains a 2,200 foot landing strip with 80 octane fuel and oil available and can also take seaplanes.

Although well over 200 miles from Boston, the lodge boasts all the modern conveniences, food from its own farm, a cocktail lounge, a golf course, and is in the heart of the famous Moose River country, with its fine fishing, great canoeing, and beautiful scenery.

Besides welcoming guests who own their own planes, the lodge maintains a fleet of new Piper Super Cruisers, most of them on floats. With these planes it offers to pick up guests and bring them to Sky Lodge—or it takes

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them on sightseeing tours of surrounding lake country. The ships are also available to carry campers and fishermen to their favorite haunts. Most of these trips are free.

Sky Lodge is not unique, either; it is one of several resort camps that have become more accessible this year through increasing utilization of the airplane.

Many others of these camps own their own ships, most of them float planes, using them to carry in guests and supplies, or for fishing and hunting excursions. Others have agreements with charter operators to meet their guests and fly them in.

The Parmachenee Club at remote Parmachenee Lake, 15 miles from the public road and 20 miles from Rangeley is one such. Fancy dropping in here by air—only 50 minutes from the Auburn-Lewiston field where Northeast leaves you, less than two hours by air from Boston, but a rugged day’s travel by any other means.

This year the former private club has new managers, but the same, famed, Parmachenee Belle awaits your rod in the lake.

Still another camp that welcomes airborne guests is Mopang Lodge, the only sporting camp on Lake Mopang, a wilderness lake 30 airline miles from Bangor or Ellsworth. Inaccessible by ordinary passenger cars, by Down East Air Service seaplane it is but 20 minutes from Bangor.

The Bradford Recreation Camps, located in the mountainous headwater region of the Aroostook River offer hunting, fishing, canoeing and hiking in remote timberlands. Those who have time, and lots of it, might prefer an exciting two-day canoe trip into Munsungan Lake. Those who don’t probably will welcome the opportunity to make a 40-minute flight from Portage Lake in the camp seaplane.

Then there’s McNally’s Sporting Camps 200 miles north of Bangor and 25 miles from Portage—the nearest civilization. At McNally’s, plus the “usual” squaretails for the fisherman, guests can occasionally see a moose feeding in a secluded cove. To get to Big Fish Lake, where the camp is located, requires a day’s canoe trip up the Fish River from Portage—or, a 20-minute flight from the Portage Flying Service.

These secluded camps are not all the ones that break the shoreline of Maine’s many wilderness Lakes. Others, well-known and with a firmly established roster of guests, also have discovered that the airplane is the best way of opening their attractions to people with limited time for vacationing.

If you are planning to come to Maine by air, a little thinking ahead will pay off, particularly if you do not fly your own plane.

First, it’s best to make reservations. Most of Maine’s better camps have a long list of reservations—or will have from the Fourth of July through Labor Day. Most of them, again, can tell you how best to get there, also—where to get off the airplane, where to get in touch with a charter operator, etc.

If for any reason, however, you should get stuck, through weather or other delays—just pick up a phone and call either the Maine Publicity Bureau in Portland or the Maine Aeronautics Commission at Augusta. These organizations can quickly tell you the nearest airport or seaplane base that offers charter service.

The cost of charter service? It isn’t cheap, but it gets you there a great deal faster. And on a short vacation time is everything. Rates, you will find, vary from a usual minimum of $9.00 an hour to $25 an hour for plane and pilot, depending upon the size and speed of the craft you select. If your trip is a long one, you may get some reduction. But generally, provided you take the airline to the nearest terminal, you probably won’t be in the air more than 45 minutes.

Many camps, however, have arrangements with a particular charter operator that gives you the benefit of lower fares. So it is always advisable to ask the proprietor of your camp beforehand just who to see about charters.

If you fly your own plane, you’re independent, of course, of airline schedules and charter operators, time
tables and bee-line flying. You take your time; you drop down and look over a camp that appeals to you. You're literally as free as the air.

But a little planning is still a good, safe idea.

First, frankly, you'll be best off in a plane that can land on water; if you've got a Seabee or a Grumman amphibian, you're just that much better off.

Maine only lists 18 seaplane bases as compared to 75 airports, but don't forget that one-third the State, practically, is water. There are 2,500 lakes and a coastline with literally hundreds of bays and inlets. Most of these make excellent landing places.

Still, unless you know the waters well, you're better off sticking to listed seaplane bases, where you know the water is unobstructed. This doesn't mean, of course, that you can't land on some very attractive lake. But be sure to "drag" it carefully before you do. It wouldn't be any fun to plunk on a rock or a sandspit.

With the exception of Moosehead all the bases have 80 octane gasoline. Portage and Winthrop also sell 91 octane.

None of these bases advertise major repairs, but some of them are affiliated with land bases that can send mechanics over to your ship. If you want the latest lists of bases and repair services, write either the Maine Aeronautics Commission, Augusta, or the Maine Publicity Bureau, Portland, for the latest printed list of both seaplane and land bases. A quick cross check of these lists should show you which seaplane bases are near land service facilities.
Millions of Fish Eggs

Maine's largest fish hatchery, at Dead River, to be opened this Summer, will add 3,000,000 eggs a year to Maine's stocking program of trout, salmon and togue. It will be a "must" for visitors and residents of Maine alike.

By George J. Stobie
Inland Fisheries and Game Commissioner

Sportsmen who have not paused to wonder about what lies behind the good fishing experienced in Maine should visit a plant set up for production of trout, salmon and togue; and there is none more modern than the hatchery at Dead River—Maine's latest addition to her fishery industry as it relates to sport. (I use the term "industry" advisedly, for the production of gamefish eggs, the rearing of legal sized trout or salmon is an industry in every sense of the word.)

Already hatching more than 11 million inland fish eggs annually, the additional output from Maine's huge new Dead River plant will increase that number by at least three million eggs a year. Delayed somewhat by labor and material shortages, the Dead River plant nonetheless will have fingerlings in its pools early this summer and was 90 per cent finished last fall before cold weather and freezing temperatures forestalled activity until spring.

Maine's Inland Fisheries and Game Department would be pleased to have both resident and non-resident sportsmen visit the plant at Dead River. We urge out-of-state sportsmen to call at the hatchery during the fishing season; we know that residents can and will visit the plant at their convenience.

A few facts about the plant should prove of interest and might cause sportsmen to visit the Dead River Hatchery. For example:

Comparable in size to the state's huge Dry Mills hatchery, the new Dead River plant has two triple batteries of outside pools and 15 nursery pools. The outside triple batteries include one 900 feet long and another 600 feet long, or a total of 4,500 running feet of rearing pools. The 15 nursery pools measure 40 feet in length. In the main hatchery building are 60 hatchery troughs, each 16 inches by 10 feet in length.

Up to 3,000 gallons of water a minute will flow through the plant eventually from two brooks: Cold Brook and Black Brook. At present ample water is obtained from these sources but joining of lines will give the top figure.

Buildings at Dead River include a large main hatchery building: 80 feet long by 30 feet wide; a duplex house for the hatchery crew; a garage, 24 by 32 feet, and a grinding house 24 by 14 feet.

Fish from the plant will be stocked over a 45-mile radius from Dead River and should heighten the already excellent fishing in Maine's widely known Rangeley section.

Long recognized as a leading state in point of gamefish production, Maine has not rested on her laurels; nor does she intend to call a halt to the hatchery business where it now stands. Ever-increasing numbers of sportsmen mean ever-increasing pressure on the state's fish and wildlife. To meet this challenge, we have laid plans for the future on this basis:

In addition to the 11 existing hatcheries, we are building two more, own
the land for a third new one and are negotiating for land on which to erect two others. Indeed, we hope to build at least six new hatcheries as soon as material and labor become available.

Financing of these projects was partially solved by the increase in hunting and fishing licenses, as passed into law by the Legislature this Spring. We now are in a position financially to carry out some of the more important things which we feel must be done to perpetuate our wildlife and to give us ample capacity in our fish plants to meet the pressure of modern sport.

Maine has 5,147 streams, 2,465 lakes and ponds and five large rivers, the latter: Androscoggin, Kennebec, Penobscot, St. John and St. Croix. Not many sportsmen have flown over this great expanse of water and those who have traversed it by canoe are few in number, too. Popular fishing spots like Moosehead, Sebago, the Rangeleys, Grand Lakes, Belgrades and the Fish River chain of lakes give some conception of what Maine Inland Fisheries and Game men must accomplish to keep up top fishing but the individual who travels the skyways to the hundreds of back-country lakes, ponds and streams suddenly realizes that the better known waters are a small part of the whole picture. Yes, stocking of trout, togue and salmon in Maine is a big job and hatcheries like the new huge Dead River plant are essential to the completion of this task.

A VISITOR TO the hatchery will travel some distance over a road that is hemmed in by trees. If he makes the trip at the right time of year he will see a great deal of wild game: grouse, woodcock, deer.

If he talks with hatchery men he will find that the construction problems at Dead River were not easy to overcome and he will have keener appreciation of the final result if he recalls that tractors, cement mixers and loaders coughed noisily 20 hours a day.
in order to complete the pools and have water running in them before freezing weather came on last fall.

It is not easy to find water adaptable to the hatching and rearing of gamefish, either. In this instance, two sources were tapped at Dead River: the water from Cold Brook was found to be warmer in the Spring and colder in the Summer than that in Black Brook. A combination of the two streams was found to be ideal.

Within a few years, a power company plans to build a large dam near the locality and will construct a good road into the area. Meanwhile, there is a gravel road that is maintained for the hatchery.

Organization of Maine's Inland Fisheries and Game Department is departmentalized in a way that makes for efficiency. Under the commissioner are the hatchery superintendent; the chief warden; and the head of the wildlife research division. (This latter division operates under the federal Pittman Robinson fund in cooperation with the department. It is made up of veterans of the late war, each of whom has a wildlife study project. Merwyn A. Marston is in charge of the wildlife division.)

GERRY WADE is hatchery superintendent. Lester E. Brown is chief warden. Under Brown, warden supervisors have charge of 13 divisions and in each division from 6 to 10 wardens patrol the woods and streams and report to their supervisors.

To protect trout, salmon and togue after they are stocked from hatcheries like the Dead River plant, Maine also has a number of planes, flown by pilot-wardens. These men not only visit remote ponds on patrol, however, but they stock waters that would be inaccessible otherwise. Pilot Bill Turgeon, Lewiston, has flown more than 15,000 hours over "bush" land and uses a Stinson equipped with pontoons during open-water months; a Cub Super Cruiser on skis in the wintertime. "Sleepy" Atkins flies out of Portage in a Cub or a cruiser. Bob Blackstone is based at Greenville. The State is training two or three other wardens to fly, working on the theory that a bush flyer needs to know his woods before he gets his wings.

Attracted to the outdoor life after living through more vigorous adventures, 12 G. I.'s are training for hatchery positions in Maine. They are getting work in fish culture, preparation of diet, control of water volume, care of fish, disease control, disease cure, harvesting of eggs, care of eggs, and other angles of the hatching and rearing of trout and salmon at plants like Dead River.

Maine has been fortunate in having fairly good conditions for trout and salmon stocking insofar as natural elements enter the picture. Despite this fact, there was inaugurated in 1938, a survey of our watershed. Interrupted by the war, the survey will continue now in order that we may know the fish we stock will go into waters that are suitable to receive them.

Carrying on at widely separated points, like Tunk Lake, Moosehead Lake, Grand Lake and Oquossoc are other hatcheries which now will be supplemented by the new Dead River plant.

Millions of gamefish eggs literally is a fact in Maine. The new hatchery will give us several million more.
Maine's Own --- The King of Game Fish

One of Maine's most noted fishermen and authors, discourses on a subject close to his heart. His annual "Fishermen's Sunday" service in his Bingham church is an experience never to be forgotten.

By Arthur R. MacDougall, Jr.

I am writing about a fish that is like silver and steel. It is as beautiful as polished silver with the glow of candlelight on it. Its strength is like steel. I do not pretend to know much about this salmon, although I have taken them with flies for more than twenty years, and have read all the authentic studies of this species, as well as much that is not authentic. For there is much in print about this salmon that is not factual.

_Salmo salar sebago_ is not a "landlocked salmon." The implication and supposition are absurd. And it is a defamation! Why the long-ago suggested title did not stick, of _non-migratory_ salmon, I do not know—perhaps because it does not appeal so much to the ear. Certainly it expresses the true distinction of the species.

The State of Maine is _Salmo salar sebago_'s home. Sebago Lake, of course, is one of the waters of its origin. But it was also native to certain lakes draining into the St. Croix, the Union, and the Penobscot rivers. Why it was not found in other waters which now seem equally suitable, no one knows. I think, however, that the restriction points to the origin of this unique salmon.

Of course the genesis of this species is far more involved than the too-simple landlocked theory. The late Dr. Kendall’s hypothesis seems to me to be the most satisfactory. He thought, with substantial evidence, that the divergence from the primitive stock to the non-migratory was completed after the last glacial period. All the known lakes of origin were once at the edge of the ancient inland sea. And all those lakes were of glacial origin. Sea water must have extended into them. When the ice-cap melted, the shore-water of the ancient sea became very cold freshwater. At that period, a primitive salmon stock followed the multitudinous salt-water smelt from the comparatively warm seawater into the brackish and ever increasingly colder water along the shores.

The grand non-migratory salmon of Maine came into being when that primitive salmon stock became, after a long period of time, habituated to ice-cold water. It was thus, by physiological adaptation and a long heredity that our fish originated.

Our non-migratory salmon does not thrive in small, shallow ponds. It is a vigorous and hungry feeder. The freshwater smelt is its principal food. Range and depth of water are essential for this salmon. The lake is to the non-migratory what the ocean is to the migratory _Salmo salar_, for our salmon matures in the lake, and only returns to the stream to spawn. This magnificent fish would perish in waters where the black bass might thrive. It needs the great, deep, wind-swept lakes. Such bodies of water are its home and its heaven. There it grows fat and powerful.

Attempts to plant this species beyond the northern New England States have not been particularly successful. One notable exception was the introduction of our non-migratory salmon into the waters of certain mountainous rivers in South America.
Salmo salar sebago, one of the world's finest food and fighting fishes as typified in these two specimens about to be stripped for eggs at the Guerette Hatchery in the Fish River Chain, Northern Maine.

There it is reported that this salmon grew to phenomenal size. But so far as I have been able to learn, the report was based upon erroneous information concerning the size attained by this species at home.

The old Bureau of Fisheries, Washington, D. C., recorded that "during fish cultural operations (at Sebago Lake, Maine) some years ago, two fish were taken which weighed over seventy pounds." And, as a matter of fact, Commissioner George J. Stobie's hatchery men have taken big specimens year after year, when salmon are stripped for their eggs.

There is no secret about these big specimens. All that is necessary are room enough in deep, cold water, abundant food, and time enough to mature.

What a noble fish this is! It is a fish that battles against a hook, line, and rod until the very end of the issue, which quite often is not what the angler desires. Of course, the condition of the fish will limit his powers. A half-starved fish, or one that is stupefied by warm water, cannot battle to match a prime specimen. Therefore the species should not be judged by the unfortunately handicapped. Salmo salar sebago came into being while fighting through hell and cold water to breakfast.

His digestive functions are rapid. And when he is hungry, he takes an artificial fly with swift, smashing action. Perhaps this non-migratory does not feed upon so general a menu as the trout, Salvelinus fontinalis, which at one time or another attempts to swallow anything that moves and has its being in freshwater.

If I were going out to fish for salmon for my first try, I should buy the flies that look like the food salmon eat. For example, the various Maine streamer patterns were designed to imitate small smelt and shiners. And if I planned to do my fishing anywhere before mid-summer, I certainly would invest most heavily in streamer flies. And if I were naming my own favorite streamer, it would be the Black Ghost, which is white and black. But there are a dozen or more well-tried and successful streamers. The green streamers are killers—the 9-3, Greene's Pot, Green Ghost, etc. And the Dana, Moose River, Gaddis (not Caddis) and several other Ghost patterns are all takers. To a salmon they look like small edible fish.

But I think there is more enjoyment when one can take the non-migratory salmon on the older wet fly patterns, such as Cowdung, Black Gnat, Caddis, Montreal, Silver Doctor, Hare's Ear, etc. These are cunningly contrived fly patterns that have caught salmon for years.

Last and more fun than all other ways of catching salmon, is the dry fly fishing. Many of the large streams and rivers in Maine are stocked with this fish. And the dry-fly angler will find them eager takers, when he uses a fly that matches the
hatch. But the use of the dry fly for salmon is not restricted to streams and rivers. It works in the early morning and evening on lakes and ponds where this fish is found, for the species feeds hungrily on the Mayflies and other insects which hatch or swarm on the surface of lakes. At such times, usually in the later Summer, a floating lure, such as the small bass bugs and the dry fly will take salmon. And what action follows such a strike!

Our swift, smashing salmon also takes various spoons and trolling contrivances, but I know little or nothing about such dredging tackle.

* Salmo salar sebago, Maine's king of freshwater game fishes, will try your angling skill. Indeed, fishing for him is a tour de force . . . a feat of skill. Good luck. Tight lines!

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**ITEM IN** the weekly bulletin of the Publicity Bureau’s Real Estate Service Division:

“A bachelor—sixty or over—in good health—fond of hunting, fishing and outdoors life, wants to locate somewhere in Maine. Asks us to help him find a family—maybe hunters or trappers—who would like a congenial companion. AND—in event of success and satisfaction he says he will settle $5,000 on them in addition to paying board and room.”

* * *

**ONE OF THE** best new community folders issued in Maine this year is that of the Boothbay Region Chamber of Commerce. With an accurate, illustrated map drawn by Ruth Rhoads Lepper of West Southport and an excellent selection of pictures, it also contains essential data on the region as well as a classified directory. The two-color folder is a credit to all who participated. Copies may be obtained from the Boothbay Region C. of C. or from the Publicity Bureau offices.

* * *

**BRANCH BANKING** provides 54 of Maine's smaller communities with all the service, security, credit facilities and convenience of the larger city institutions, a boon to residents and summer visitors alike. Most of the branches are modern in appointment, providing attractive quarters for the facility of clients.
Maine Communities:

Belfast

On beautiful Penobscot Bay, the shire seat of Waldo County is the meeting place of Maine's past and present. Fine old homes and the custom of gracious living give a distinctive character to this city of small industry and commerce. Favored by its central location on the Maine coast, it is the hub of business, cultural and recreational activities of an extensive area. Its leaders look to the future with quiet confidence.

By Richard A. Hebert

The City of Belfast presents one strong aspect—not uncommon to Maine—on which both old and young blood agree: Its people love their homes. It is a characteristic that seems to pervade the entire structure of the city's civic, cultural and commercial life.

For this reason it can be said that the past lives comfortably alongside the present in Belfast, since it is the idea of a city of home-lovers that has helped make the community attractive both to persons in retirement and to younger people seeking a full measure of peaceful living as well as useful economic activity. Against this ideal background, Belfast today projects its industrial and business activities.

Belfast has more homes of the "mansion" type than perhaps any other Maine coastal town. They are imposing evidence of the city's past commercial glory—when its spacious harbor was a "forest of masts", when it produced ships and men who traded on the Seven Seas. But whether pretentious-looking or "snug", the neatness of both grounds and houses—most of them are painted white—eloquently reflects the love of home.

Belfast is unusually attractive in its physical aspects. Situated on a broad, easy slope descending to the western shore of Penobscot Bay, it commands a sweeping view of that largest of Maine's coastal indenta-

Top: The popular swimming pool in Belfast's waterfront park, a scant half-mile from the center of Main Street.

Bottom: One of the famous old Belfast houses, the Otis place, now occupied by local editor Robert W. Carrick and family. Its "widow's walk", between the two huge chimneys, is one of the largest along the coast.
tions. From the highest points in the city unfolds an island-studded panorama southward and eastward to Hancock County's Deer Isle, Blue Hill and Mt. Cadillac on Mount Desert Island.

Spread over 19,529 acres, its 120 miles of well-laid-out streets and roads offer an unexcelled invitation to the home builder, when materials are again available. Its city water supply is rated the second best in Maine. Its elm-shaded streets and spacious lawns are a constant delight to the eye and soothing to the spirit.

Within a half-mile of the business center, on the shore of the Bay, is a 15-acre city park, with a swimming pool, trailer facilities and complete playground equipment. All waterfront, ocean and land sports facilities are available, including an excellent nine-hole bayside golf course at neighboring Northport.

From its central location, Belfast early became the hub of a network of roads to other sections of Waldo County, as well as U. S. Route One, which passes through the center of the city and cross-state Route 3, the main road to Augusta, the State capital. This location has made Belfast a trading and shopping center for nearby coastal and inland towns, as well as for many island communities in the Bay.

In the business section a definite "face-lifting" program is being planned, with new storefronts, a large supermarket and many other similar improvements scheduled. Within the past few months several new restaurants have opened their doors.

With a total population of 5,800, a number of medium-sized industries help employ a normal working population of about 1,000 persons. These include a shoe factory employing more than 300, infants wear, leather goods, lumber, hardware, barrel staves, sash and trim, poultry packing, and the usual craft and service establishments. Sardines and other fish are packed in season and three tug boats are based there. Eighty-five retail establishments, one hotel, two inns, thirteen guest homes and three tourist cabin operations further add to the economic activity of the city.

Extensive agricultural activities in nearby Waldo County also center on Belfast, with the poultry industry, dairying, blueberrying and the largest strawberry plant operation in Maine adding to income funneling through the county seat. Lobstering, though not as extensive an industry here as formerly, still is carried on to a limited extent.

Unique also to Belfast is the Belfast and Moosehead Lake Railroad, the only city-owned railroad in the Nation serving a single city. On its 33.7 miles of track to Burnham Junction, where it connects with the Maine Central Railroad and the other lines of the Nation, mixed trains make two round trips a day, carrying every type of commodity as well as passengers. Trains average about six cars a run, including tank cars for oil and others for milk.

Perhaps symbolic of the growing confidence manifest in Belfast these days, is the case of the city's weekly newspaper, the Belfast Republican Journal, the second oldest weekly newspaper in Maine. After a change in ownership several years ago, its physical plant was renovated, including the addition of a modernistic glass front and redecoration of the front offices, all of which was a definite contribution to the goal of "face-lifting" the business district.

Without changing the format of the paper, new and younger editorial blood has been added, which has the serious purpose, in its own words, of "getting down to the grass roots of American thinking." Several editorials of this character have been honored by insertion in the Congressional Record and the paper was one of six in Maine recently to receive the coveted AAA rating of the American Weekly Newspaper Publishers' Council.

Also published in Belfast is the Maine Coast Fisherman, a monthly tabloid which, in a year's time, has grown to more than 12,000 circulation and is in demand in maritime circles throughout North and South America and Hawaii. Its graphic and pictorial chronicling of the important
Maine maritime and commercial fishing industry reflects high credit on its publishers and staff.

Another augury for the future of Belfast's economy is the recent revival of its Chamber of Commerce, which has attained 238 members in the space of a year and has one of the most complete work programs for the betterment of the community of any local Chamber of Commerce in Maine. It is currently engaged in publishing a new folder for the city, setting up an information booth in the business center, and directing the work of the many committees in its organization which are planning for a greater Belfast. A weekly column on Chamber activities in the Republican Journal is one of its most effective public relations efforts.

In community administration, Belfast seems to be forging ahead steadily on an even keel. It has had a city manager-mayor and council form of government for eleven years. Its financial structure, in which the bonded indebtedness of the Belfast and Moosehead Lake Railroad is the most important feature, has been stabilized and steady progress is being made on road improvement, physical equipment and community services. James O. Fenner has been city manager the past four years, coming to his present position with a background of 31 years in industrial management.

The Belfast school system, under Superintendent Philip A. Annas, absorbs 27.1 per cent of the city budget, but it is considered one of the best in the State for communities of Belfast's size. All 38 teachers on the staff are state certified, three have master's degrees and they are well supplied with materials and teaching aids. The modern Crosby High School accommodates 461 pupils in a six-year course and in addition there are two grammar and two rural schools. Two modern buses transport children from outlying sections.

School system plans call for the formation of a School District, which will allow expansion of one of the modern grammar schools. Among features of school activities are a good shop program, practical home economics courses, orchestra, band and three glee clubs in the high school, and an active and enthusiastic PTA organization.

Belfast has five churches of the major denominations, with active auxiliary organizations. The mixed chorus of 40 voices of the Belfast Baptist Church has an outstanding reputation and participates in community concerts. The Rotary Glee Club also has achieved considerable regional fame, singing recently on invitation in Quebec City.

An active Garden Club, Art Club, BPW Club, and Rotary, Lions, and veterans organizations are among the major community organizations. A large Masonic Building is the center of Masonic activities for the area, and the Waldo County Shrine Club has its own headquarters on Northport Avenue overlooking the bay.

With typical Yankee practicality, the builders of the First Church of Belfast (Congregational) erected a steeple to serve both as bell and clock tower and also an observation point for ships in Penobscot Bay. It is one of the city's most famous landmarks.

Summer, 1947
Belfast is also a considerable sports center, with an extensive high school program, a Youth Center in which hundreds of local young people find recreation, softball teams, the Belfast Merchants in the fast Pine State Baseball League, bowling leagues, two basketball teams and other sports groups. The Youth Center is a municipal recreation project in a large reconverted mansion given to the city for the purpose by Mrs. Ralph Johnson. With a paid director, it augments the summer park, playground and swimming pool in the city's recreational program.

Besides the railroad and its strategic highway location, Belfast also is favored with an exceptional airport one mile southwest of the city. This has two runways of 3,500 and 4,600 feet, is at a high elevation and is generally fog-free when other coastal fields are closed in. It has been used as an emergency landing field by a four-engined bomber and at present a flying school is making considerable progress there.

The city is adequately served as to banking facilities, with the First National Bank and a branch of the Merrill Trust Company of Bangor, both of which have noted a constant increase in deposits over the past several years.

Belfast has not been affected to any great extent by wartime dislocations. While it provided considerable manpower, as did the entire region, to the

Left: A flag raising ceremony symbolizes the many activities in Belfast's excellent school system.
Right: A freight, mail and passenger train of the Belfast and Moosehead Lake Railroad crosses City Point trestle on the first leg of its 33.7 mile run to Burnham Junction.
Searsport Port of Embarkation, which was second in tonnage only to the Port of New York during one of the war years, it had no great wartime industry to bring a large influx of population.

Its small industries have kept busy and took their reconversion problems in stride. While its present industries are not rushed as formerly, in keeping with the present general "levelling-off" process, it is an apt location for new, small industries, with a skilled, settled population and facilities for all four major modes of transportation. Its present industry, along the lines noted previously, is receptive to new orders and new products.

Although housing is still in greater demand than supply, the city looks forward to new construction, both home and commercial, to further its economic progress. It is growing more conscious of its vacation-travel-commerce possibilities, situated as it is in the center of an extensive coastal, hill, farm and lake region that can vie for beauty with any other section of Maine.

Most important is the hospitable, friendly, confident attitude of its representative citizens, who look forward to an active, peaceful existence and who are ever ready to extend a cordial welcome to the businessman, vacationist or traveler in their midst.

An English Sporting Coach, drawn by four dapple gray coach horses, will be an attraction of Tally Ho Inn, Stockton Springs, when it opens July 1. The Tally Ho, built in 1880, was obtained from the Alexander Hamilton estate at Bar Harbor. It is planned to take parties in it on picnics and tours over the dirt roads of Cape Jellison, an unspoiled rural area jutting out into Northern Penobscot Bay off Stockton Springs.

* * *

The Waterville Boys Club embarks on a new summer program June 30, which will feature day-camping at Great Pond, "teen-age" activities, games and classes and outdoor projects. Local industries are assisting in supporting the program.
Made in Maine

Thousands of small industries throughout the State of Maine utilize the skills and crafts of many workers. Seldom publicized, they are nevertheless the backbone of Maine's industrial activities, providing steady employment despite fluctuating economic trends. Their list is constantly growing as ideas and skills are translated into marketable products. This is the first in a series by Staff Photographer William A. Hatch to compile a pictorial record of Maine's industrial, recreational, agricultural and maritime products and services.

Below: An example of Maine craftsmanship, the freehand colored enamel decorating of Mrs. Alice Passmore of Camden.
Above: Containers for Maine potatoes are made by the Maine Potato Bag Company of Caribou. Florence Sirois holds a sample.

Below: Maine Fruit Producers, Inc., at Kezar Falls packs whole and sliced Maine apples and apple juice with a familiar brand name.
Above: Putting the finishing touches on a mountain ash racing sulky at the Turf Craft Sulky Company, Norway.

Below: Fine “pearl” apparel buttons come out of the polisher at the Paragon Button Corporation, Waldoboro. Raw shell material comes from Australia.
Above: Padlocks for a famous American manufacturer move along the assembly line at the Maritime Quality Hardware Company, Belfast.

Below: An unusual new vessel of Danish design nears the launching stage at Hodgdon Brothers boatyard, East Boothbay.
Unique to Maine's Boys' and Girls' Camps is a program extending over several years, leading to a complete knowledge of outdoor techniques and teaching campers how to take care of themselves and others anywhere. Here, in detail, are the rigid tests that every Junior Guide must pass.

By Dorothy Downes

Nearly every boy and girl among the nearly 20,000 who annually experience the joys and benefits of Summer at a Maine youth camp has an ambition to become as outdoors-wise as a Maine guide.

To be able to load and propel a canoe under all conditions, to build a fire out-of-doors and cook a meal in any weather, to make a comfortable bed and camp, to learn the various trees, plants, animals and birds, to know the use of map and compass—these and many others are mysteries of the outdoors to which they long to be initiated.

In recognition of and to encourage this interest in the outdoors, the Maine Legislature some years ago passed a bill creating Maine Junior Guides, an organization whose membership is restricted to boy and girl campers who can demonstrate that they are highly proficient in woodcraft and allied activities. This is a program peculiar to Maine camps and happy indeed is the boy or girl camper who passes the required tests.

Any boy or girl attending a Maine camp, who is fourteen years of age or older is eligible to aspire to Junior Guide honors. Before the camp season ends, those who are to take the final tests assemble at a testing camp and demonstrate their proficiency before an examining board of camp executives and wardens of the Department of Inland Fisheries and Game. In preparation, throughout the camp year, they are taught by outdoor ex-
erts at their camps as part of the general camp routine.

Those who pass the tests as Maine Junior Guides receive their certificates personally from the Governor in an impressive ceremony in the State House in Augusta.

Maine camp directors fully appreciate the rigorous preparations and tests required by the Board of Examiners before a boy or girl can become a Junior Guide. Indeed, the examiners believe that two and a half seasons is none too long to produce a boy or girl camper proficient enough to take the final tests.

The Maine Development Commission at Augusta, in cooperation with several other State agencies, has available a Junior Maine Guide selection of pamphlets on Facts About Maine, Forest Trees, Fishing Laws, etc., which will greatly help the camp directors and their candidates. Also recommended as useful is Kephart's Camping and Woodcraft, Macmillan, a standard authority on woods problems.

Six general subjects are regarded by the examiners as absolutely essential to Junior Guide requirements. Just as a Maine guide must keep his party both comfortable and safe, the examiners believe that no candidate notably weak in fire-making, paddling, map and compass, axemanship, equipment, food and cooking or shelter-making should be considered for a Junior Maine Guide. Camp directors have been asked to certify for every candidate a fair and tested efficiency in all six subjects.

Fundamental tests required at the testing camp include the following:

Making a wet day fire—choosing wood, wetting and splitting, making a fire to boil one cupful of water. A point premium is given for time under ten minutes.

Making a baking fire, with baker placed properly.

Caution methods, both in building a fire and extinguishing it.

Shelter making, with poncho or shelter-cloth; also making a fireplace ready for cooking.

Cooking, tested in the making of group meals, includes ability to make biscuits, cornbread, gingerbread, pancakes and stews; and to cook rice, potatoes, cereals, prunes, cocoa and coffee.

Absolute control of a loaded canoe, paddling from the rear seat alone. Poling a canoe in fairly swift water, while optional now, soon may be a required test. Proper loading and portaging methods also may be tested.

Map and compass tests include safety precautions against becoming or remaining lost in unfamiliar territory, ability to follow compass bearings, to read and use a topographical map and to map any territory with reasonable accuracy.

Axemanship includes ability to use a light axe (or hatchet if required by rules of camp), to fell, cut up and split wood. Safety precautions on this subject are regarded as essential.

Understanding the construction and care of rifles is optional.

In forestry, the candidate must be able to identify, both by bark and leaf, and to know the uses of common Maine trees. Essential among these are white and Norway pine, white and red spruce, hemlock, balsam fir, white cedar, poplar, beech, white, gray and yellow birch, red oak, striped, sugar and red maples and ash.

Written or oral tests at the final camp include:

Fire regulations of the State and methods of fighting forest fires.

Choosing camp sites for both canoe and mountain trips.

Equipment for both mountain and canoe trips, including: (a) Personal—packs, clothing, etc.; (b) General—tents, shelters, axes, cooking kits, etc.; and (c) Food—menus and exact quantities needed for parties up to six, for three and four-day trips, with canned goods and prepared foods to be kept at a minimum.

Construction and repair of canoes.

Knowledge of baits, tackle and methods of fishing for common Maine fish; general fish and game laws of Maine, such as open seasons and bag limits; knowledge of what the State is doing to conserve fish and game.

General knowledge of the State of Maine, including history and topography, principal rivers, mountains,
parks and cities, chief industries and their location.

Safety rules for riflery.

Knowledge of State Forestry organization and methods.

Knowledge of appropriate first-aid kit and use of such materials.

Knowledge of what to do and what not to do in serious health emergencies, such as appendicitis, broken leg, etc.

Ability to set up an encampment and work in it counts as a group credit applied to each candidate. From the time a camp group reaches the testing camp it is entirely on its own, with the counsellor allowed to give neither assistance nor advice. The examiners weigh the selection of a camping place, the organization of duties, neatness and appearance of the camp in general, the manner in which personal belongings and supplies are kept, the effectiveness of the cooking arrangements and the deftness with which the candidates move about their tasks.

An important part of the preparation for the Testing Camp consists of two pretest requirements, certified by the camp director. The first consists of two campers, without help, setting up an overnight encampment away from the main camp and preparing three meals. They must use a reflector-baker in at least two meals. The second consists of a three-day trip in wilderness territory. These two projects will encompass most of the more important tests contained in the final examination. If carried out with as much freedom from supervision as camp rules will permit, they will bring to light flaws and errors which may be corrected before the Testing Camp examination.

The camper who passes these trips is a thorough outdoorsman. From then on he will be able to go virtually anywhere with every possibility that he will be safe and comfortable. He will be able to meet any emergency that might arise.

Is it any wonder that Maine, and especially the various agencies concerned in this program, are mighty proud of this unique Maine service for boys' and girls' camps, the Maine Junior Guides?
It makes no difference where you may be located if you are within the confines of the State of Maine, (the old Province of Mayne,) you are still within “hailing” distance of Ellsworth, delightful shire town of Hancock County, which seems to have been opportunely placed in the center of things. Travel from the north, the south, the east, or the west, seems to be about equi-distant. The city is replete with history and is delightfully located on the Union River. It is the largest city, in area, in Maine.

The French colonists arrived on the nearby coast and were attacked by inquiring Virginia English approximately ten years before the Mayflower sailed along the “rockbound” coast of Massachusetts.

It has been said that the rising sun falls first on Maine and the Indians of the tribe Abnaki, Abenaki or Abnakis of the Algonquin Confederacy who formerly inhabited the state, were called “the children of the dawn country,” which is delightful phraseology. These natives, plus the debonair French colonists, furnished a colorful background for the present state and upon this poetic stage strode the staid Puritan ancestor desiring expansion and religious freedom.

Colonization followed the waterways of necessity and it was the venturesome young men who charted unknown waters and followed the rivers to their inception. Such a party skirted the coast, entered the newfound river, penetrated into the interior, reported favorably to their elders of the millions of feet of available virgin timber, and petitioned the General Court for permission to establish a settlement. The request was granted and the settlement became known as the Union River settlement, which name it carried for more than thirty years. With the influx of Revolutionary G. I.’s, the town became Bowdoin and New Bowdoin, (Sumner was considered as a possible name but was rejected by the General Court since there was a town of like name lying to the west,) and was finally re-named Ellsworth in 1800, it is presumed in honor of Hon. Oliver Ellsworth.

A large part of the state’s wild land came into the hands of William Bingham, a wealthy Philadelphia banker, after General Knox had tried, unsuccessfully, to sell the land to the settlers for ten cents per acre. It was transferred to Mr. Bingham by the Commonwealth of Massachusetts in gratitude for his services to the colonies during the period of the Revolutionary War, at an agreed price of twelve cents per acre. General David Cobb who had been on Washington’s staff for four years, at the surrender of Cornwallis, and a part of Washington’s military family at Mt. Vernon, was hired as Mr. Bingham’s Agent to sell land to prospective settlers in the eastern part of the State. He arrived at Gouldsboro in 1795.
To make his financial standing more secure, William Bingham went to London and sold half of his holdings to Hope & Co., bankers. This was occasioned by the money panic of 1792. In order to protect their interests, John Black was sent over by them in 1799 to become assistant to General Cobb. He was then eighteen years of age. Three years later he married Mary Cobb, daughter of the General, the Bingham Land Agent's office was moved to Ellsworth, and the Blacks took up their residence there. They received three hundred acres of land from General Cobb as a wedding present and the present Black mansion, presenting a true picture of the best living conditions of the early 19th century, stands upon the lot.

Closely connected with the Blacks were the Jellison, Chamberlain and Peters families. It has been said that sham battles were often enacted by Colonel Chamberlain's and Major Jellison's soldiers, followed by turkey suppers at one of the homes. Children came from miles around to look through the windows and watch the dancing of the minuet which completed the evening of gaiety. Major Jellison married Mrs. Elizabeth Tarbox (nee Milliken,) and their daughter, Martha, wrote an unpublished history of the town which, if located, would be priceless due to the fact that early records of the town were partially destroyed by fire on two different occasions. The manuscript was left to some member of the Boston Milliken family approximately fifty years ago.

The Black house, privately owned for more than one hundred and twenty-five years, may be seen from June through October of each year, with the exception of Sundays. The house was bequeathed to the Hancock County Trustees of Public Reserva-

Top: Front entrance of the Black Mansion, Ellsworth, showing the sweeping lawns and shady elms.

Bottom: Afternoon teas for visitors are a summertime feature at the historic house.
earlier in the season. The Castle of Angelo hangs upon the nearby wall and beneath it the array of Sheffield silver would turn the head of any bride, or near-bride. The chime clock is more than one hundred years old.

Many pieces of furniture were antiques before the Blacks gained possession of them for they were handed down to Mrs. Black by her father, General Cobb. The family traveled extensively and were constantly adding to the collection, much of which was shipped to their Ellsworth home from the continent. Chinese porcelain vases more than a hundred years old, are worthy of especial mention.

The rooms above, of which there are five, are as beautifully kept as those below and the circular staircase has a deep "well" at the top. Canopied beds are luxurious with hangings of raw silk. There are whole chests of creamy linens and hand woven blankets, and from a drawer is produced the white silk hose and tiny slippers of Mrs. Black. The winding stairway is reflected in the old French girandole mirror (1800) at the bottom and presents an unforgettable picture. A Stuart's Washington hangs halfway down the stairs binding Maine to Virginia in a common bond of fealty, while at the bottom is a 17th century Dutch Kasse with its secret drawer, a rare old German hand organ, and a grandfather clock.

The kitchen is intriguing. Pots and pans hang ready for use by the old fireplace. There is the low boy with its array of pewter, deal table, windsor chairs, whale oil lamps, hot water plates, flax wheel, all in their original positions, and a system of bells arranged in such a manner that each servant could tell his call by the tone.

The carriage house contains elaborate carriages, sleighs, and harnesses of the period which are cared for with precision. The estate boasted of its own private race track and the stable accommodated sixteen horses in the heyday of the Blacks. The names of some of them may still be seen on stencilled placards above the box stalls. An English coach, the exact counterpart of the one at Mt. Vernon, is to be found as well as an imported Russian sleigh.

Behind the house lies the garden enclosed by a lilac hedge and brooded over by spreading horse chestnut trees. Tea is served in this delightful shade and if the day is dull, you will be privileged to share the intimacy of the kitchen. All manner of flowers are to be found in the garden from forget-me-nots in the spring to blue delphiniums in August. The lily pond lies just beyond and there are drives winding through virgin timber.

Ellsworth fairly spills over with beautiful homes and beautiful doorways and is accessible from the west over the graceful Penobscot River bridge. When you have crossed into the delightful town of Bucksport, you are but eighteen miles from your heart's desire. Many of the homes have the one-story porch arrangement, supported by graceful columns of Doric, Ionic or Corinthian design with the doorway at the narrow end of the house, patterned unquestionably after the old Greek or Roman temple, but the Black house is preeminent among them and is a residence of which the state is justly proud. If you would see Maine historically, pause for a day in the shire town of Hancock County—Ellsworth!
Minstrelsy of Maine

Edited by Sheldon Christian


Poems, to be eligible for consideration for this Department, should be about Maine or of particular interest to lovers of Maine. While at least minimum standards of craftsmanship will be required, selections will be made on the basis of reader interest, rather than critical perfection. Only previously unpublished poems should be submitted. All submissions should be sent directly to Sheldon Christian, Editor, Minstrelsy of Maine Department, 10 Mason Street, Brunswick, Maine; and should be accompanied by the usual stamped, self-addressed envelope for return of the material if not found available.

My Neighbor

By Ruby G. Searway

He goes about his work all day,
This little man of ten;
He made a crooked puppy house,
And tore it down again.

He worked with greatest zeal to dig
A garden by the tree;
He planted pumpkins, squash and corn
(The space is five by three).

Just then, adventure beckoned him,
And, with his magic wand
(Or fishpole, if you so prefer),
Caught horn pout in the pond.

But even that could not suffice
To satisfy desire;
He gathered drift wood by the shore
And quickly built a fire—

Just why I never learned:
He threw the fish away,
And started in to make a raft
Of logs both wet and gray.

By then he heard his mother's voice,
For supper time was near;
He let her call six times before
He faintly answered "Here."

He started home, a draggled boy;
He felt the day well spent;
And jingled in his pockets
Two nickles and a cent!

Graveyard in the Woods

By Muriel Doe Thurneysen

Here was the spot, just halfway down this hill,
Where the horse always stopped, and we were shown
The graveyard in the woods. No place I've known
Has ever seemed so lost, so strangely still . . .

Wind whispered hush, and pine-trees used to spill
Brown needles softly over mound and stone;
The briers and bush had then already grown,
As man's forgetting furthered Nature's will.

The summer sounds that were a golden frame
To shadowed silence vanish—the sharp sweep
Of scythe, slow-passing wheels, far cowbells' stir;

From stone and mind the years erase the name
Left elsewhere for a cellarhole to keep,
Or for old hayfields full of birth and fir.

From The Winged Word, copyright 1942 by Sheldon Christian.
**Maine Poet**
*(For Robert P. Tristram Coffin)*

*By Adelbert M. Jakeman*

He need not go beyond his view
To find old rimes forever new;
Salt water farms and men's tall sons,
Weathervanes, a deer that runs
In fear before an anxious hound;
A field of gentians—holy ground;
A barn where life communies with God,
Decks that Brunswick captains trod.

He looks in wonder at a world
Where deathless beauty lies unfurled.
He puts each crystal moment down
In lines bejewelled like a crown,
Until a nation learns that Maine
Is close to heaven, right as rain.

**Arbiter**

*By Jessie Wheeler Freeman*

I am thinning out seedlings today.
Life—I grant it, and take it away:
These may grow under sweet June sky:
These, uprooted, must wither and die.
The little lives cling to the mother clod:
Oh, this is too much like being God!


**Treatment**

*By Margaret Haley Carpenter*

Earth has a subtle medicine where none
That man devised can work a magic art:
The benediction of the setting sun
Falls like a prayer across an aching heart.


**Edward Preble**

*Commodore, United States Navy*

*By Ormonde Butler*

It was a man from Maine they chose to place
Upon the Constitution's deck, when men—
Our men—were chained in foreign lands—to face
The Barbary pirates' strength; none helped us then.
But, bold and fearless, with his tiny fleet
He forced the Dey of Tripoli to free
His countrymen; in Tunis made complete
The safety won for us upon the sea.
A living ship, the Constitution lies
In harbor now, still staunch and strong, as though
She dreamed. Before her prow, the mirrored skies,
As murmuring waters part in even flow:
Perhaps, she dreams she sails, and fights again
As in the day she bore this man from Maine.

**Lodestone**

*By Margaret K. Burgoyne*

Who but the lonely exile
Can yearn in reverie
For windswept pines and ledges,
For thunder of the sea—

Whose eyes ache for the racing
Along clear watery lanes
Of green wave horses shaking
Their heavy foamy manes—

Remembering pettish gull cries
Above the lobster buoys,
Like tired children squabbling
Over their treasured toys?

Flat lands and muddy waters—
How can they reach my soul,
When I have tasted salt spray
And watched gray fog banks roll?
Maine Moon

By Jessie Wheeler Freeman

My Cousin John, who lives in Ayer,
Drove down to taste our country fare.

Supper done, we took a ride.
I chose the road that runs beside
The Kennebec. A pretty night—
Mist from the river, still some light
Pink in the sky; and, in the east,
A rising moon that looked at least
Big as a millstone, warm and red.
John hardly looked at it. He said,
"Now you Down-Easters boast too much:
Potatoes, apples, corn, and such—
Always the biggest, and the best..."
I didn't wait to hear the rest:
"We've got good reason to be vain;
Look what a moon we raise in Maine!"

Improved Road

By Florence Burrill Jacobs

Here was an eastward curve, not angular
But winding where an ancient homestead lay
Within its arm, and glad enough to stay
Under the shady maple arch so far;
Then just beyond, a gentle swing to west
Sheltered the quarter-acre given those
Who cleared the land and battled all its foes
And lay down in it for their final rest.

But if one drove at seventy or more
There was a danger. So they moved the graves
Back to a hillside, bought the house and tore
Its old rooms into kindling-wood, hacked down
The maple row; and now the traveler saves
A good ten seconds on his way to town.

Inland Memory

By Louise Darcy

Wings and water mingle;
The ocean's roar
And the gull's harsh cry
Come back once more

To the inland heart,
To the exile far
From sand and seaweed,
Bleached driftwood spar.

Above the city's noise
A sound is heard
Of faintly breaking wave
And mewing bird.
An Artist Takes Root In Maine

An artist’s artist tells why Maine is an artist’s paradise, why he sees unlimited possibilities for the development of more art and photography groups and colonies in the Pine Tree State.

By Howard A. Keyo

The State of Maine is an artist’s paradise.

That’s the verdict of Vincent A. Hartgen, new head of the Art Department at the University of Maine, who has a flair for making things artistic seem almost as easy to produce as radishes in June.

Young, talented, and witty, Hartgen has created something of a mild sensation with his art activities at the University during recent months.

“Artists love Maine,” Hartgen says. “They are fascinated with the thousands of beautiful scenes that are just waiting to be put on canvas.

“But above all,” and here Hartgen pauses to emphasize the point, “artists love Maine because the people here have a keen appreciation of beauty. Even though some have not had the advantages of advanced training in art they have a natural understanding of the qualities that go to make a good painting or piece of sculpture. Maybe it’s because they have always lived among the beauties of nature to be found here so abundantly.

“I’ve learned that artists are anxious to have their paintings exhibited in Maine, and that the people living here are equally interested in seeing the works of these professionals.”

Hartgen, who generally refers to himself as “this Hartgen fellow,” was a member of the 603rd Engineer Camouflage Battalion during the war. Back in civilian life now, he can’t find hours enough in each day to do all the things he would like to accomplish in the furtherance of his art program.

Every minute during the day when he is not teaching regular art classes he is busy making arrangements for forthcoming exhibitions, giving individual help to some aspiring art student, rearranging the Art Gallery, or designing some special poster, booklet cover, or art project for one of the University departments.

In the evening, he meticulously prepares his lectures for the next day, and then, long after his twin two-year-old sons have been tucked into bed, he frequently works until two or three o’clock in the morning turning out watercolors that will be exhibited in nationally-known shows. Often Mrs. Hartgen, who has never studied art but who serves as her husband’s severest critic, sits up and brews several servings of coffee to refresh the young artist and the students who frequently drop in to watch.

It’s something of an understatement to say that Hartgen, who was born in a rural area of Pennsylvania and who is a graduate of the University of Pennsylvania, is enthusiastic about the State of Maine. He never tires of telling about the opportunities the state offers for camera clubs and summer art schools.

Hartgen finds in Maine a great number of inspiring sites not only for the development of individual artistic abilities but also for the future growth of outstanding art and photography groups and colonies.
A group of University of Maine art students in the outdoor sketching class. Seated, left to right, are Margaret A. Gowdey, Wiscasset; Marie M. Perry, Bangor; Alexander Adams, Camden; Sidney R. Bamford, Bangor. Standing are Robert T. Grotefund, West Englewood, N. J.; and Arthur W. Reynolds, Northeast Harbor.

Although at the present time there are many summer art schools along the coast of Maine, he feels there is an opportunity for the founding of many more movements of this type in the lake and mountain sections as well. A number of Hartgen's friends are planning to come to Maine to participate in these projects.

"During the summer months, we're going to take groups of summer session students, especially teachers who are interested in art, to various places in the state where they will have an opportunity to sketch and paint under ideal conditions.

"Rural scenes, seascapes, fishing villages, mountains, and lakes will all get their share of attention on our schedule this Summer," he declares, "and no one is looking forward with more enthusiasm than I to the opportunity to take these students on these sketching and painting tours."

Soon after Hartgen arrived on the Maine campus he began to make plans for the series of exhibitions that have attracted unusual attention both within and outside the state.

Figuring that the students and faculty and others who would be interested in visiting the exhibitions would like a variety of displays, he arranged to have showings of block prints by Louis Novac, bird prints by John Gould, fashion plates from Mademoiselle magazine, paintings by ten contemporary artists, and photographs by members of the University's Photography Club.

One of the first of the exhibits and one that attracted wide attention was a showing of cubist art by Jacques Villon. Altogether there were 25 original paintings in this group, including "Still Life," "In Memoriam," and the famous "Jockey."

In arranging this exhibition, Hartgen said he felt the observation and examination of cubist art, long a
storm center of argument and controversy, would foster an understanding of this important art form and lead to wider recognition of the sincerity of the cubist painters.

"Whether one likes cubist art or not," he publicly announced at the time of the exhibition, "their creators should be accepted as milestones in the development of art—as 'greats' in their highly specialized field.

"Critics of cubism often resort to ridicule and humor to cover their inability to understand this form of art," Hartgen continued. "To enjoy any art, you must understand something about it and the forces which cause its existence."

Then, with the zeal of a crusader, he proceeded to give printed and oral explanations of cubist art to all who would read and listen.

With equal vigor, Hartgen arranged an exhibition of surrealist paintings and worked tirelessly to throw some light on these works which "purport to express subconscious mental activity by presenting images without order or sequence." Several of Salvador Dali's original paintings were included in this showing.

Other exhibitions which he arranged here included architectural designs in modernistic glass brick; conventional watercolors by Walter B. Swan; local pieces of handicraft and art work for Farm and Home Week; lithographs and etchings by the nation's outstanding artists; and the best sketches and paintings completed by students in his art classes.

At the suggestion of Dr. Arthur A. Hauck, president of the University, Hartgen has also exhibited his own watercolors. Members of the faculty, who viewed the 30 paintings, depicting his impressions of Maine's fall and winter scenery, at a Sunday afternoon tea, were enthusiastic about his work. Students and members of the general public were equally impressed with the paintings. These watercolors are now being circulated throughout art galleries and schools in the east.

Hartgen has many plans for the future of the art department. He has already laid the groundwork to have exhibitions of the works of native Maine painters and nationally-known artists who come to the Pine Tree State each Summer. He also hopes to have some of these well-known artists give special lectures at the University on their own particular artistic expression.

"A few words of advice and a bit of constructive criticism from some of these famous painters might be all that is needed to launch some of our own students on the way to success," he adds.

Hartgen is now offering six formal courses in art during the regular session at the University. These include free-hand drawing and sketching, advanced free-hand drawing and sketching, painting and rendering, art appreciation and history, art in the community, and American painting.

Following the completion of his undergraduate work at the University of Pennsylvania, Hartgen surveyed the art museums and galleries of Europe to learn their various methods of installation and collection in preparation for his career as a college professor. On his return from Europe he took advanced work in the School of Fine Arts at the University of Pennsylvania and in 1942 he was awarded the degree of Master of Fine Arts by that institution.

He served as travelling curator of the Anna Hyatt Huntington exhibition of sculptures on its nationwide tour of the leading art centers, and he has lectured in about 30 of the leading art schools and museums in the country. He was head of the Art Division of the Cultural Olympics at the University of Pennsylvania from 1939 to 1942.

Awards which he has received for his paintings include one from the Beaux Arts Institute of Design in New York and one from the National Army Arts Contest—"Soldier Art"—in the National Gallery in Washington. In addition his paintings have been on exhibition in Washington, Philadelphia, New York, Chicago, and several other large cities.
SUMMERTIME is sea-food time in Maine. Perhaps it’s because of the natural aptitude of shell fish toward summer salads and cocktails; perhaps it’s the desire of our out-of-state visitors to make the most of our Maine menus; whatever the reason, the many thousands of coastal establishments are busy providing the raw materials for cooked-at-home meals... many thousands more with serving fresh seafood meals in the best Maine tradition.

Synonymous with the thought of Maine is that of Maine’s most celebrated dish, its baked stuffed lobster, a treat that’s enjoyed summer and winter by visitors and home-folks alike, it has been called, “the dish Maine serves when company comes.” Served in a setting of seafood cocktail and salad, it’s the favorite main course of the Maine dinner.

Score a point, too, for the versatility of Maine seafood. Any one of them, by changing its dress a little, fits every course of the meal (except possibly, dessert—and we’re working on that!)

FOR INSTANCE, let’s start with a cocktail...

At mention of this appetizer, 99% of the first thoughts say “shrimp”, meaning one like this:

Put 1 tablespoon of cocktail sauce in bottom of each glass. Add 2 or 3 chilled shrimp, another tablespoon of sauce, then fill glass to the brim with shrimp and cover with cocktail sauce. Garnish with thin wedges of lemon and sprigs of parsley.

For the sauce, combine these ingredients and chill:

\[
\begin{align*}
\frac{3}{4} \text{ c. tomato ketchup} & \quad 10 \text{ drops Tabasco} \\
2-4 \text{ tbsp. fresh, grated horseradish} & \quad 1 \text{ tbsp. Worcestershire, or 1/4 c. shi
\end{align*}
\]

Though shrimp is the best-known cocktail, we’ve a Crab-Fruit combination up our sleeve that stands second to none. We do it like this:

Cut 3 grapefruit (more or less, depending on number of servings needed) in halves, remove cores and membranes. Remove sections, cut in small pieces and mix with 1 1/2 cups flaked crabmeat. Mix together 1/2 teaspoon salt, a dash of Tabasco, 6 tablespoons ketchup, 3/4 teaspoon Worcestershire, and 3 tablespoons of juice from the grapefruit. Combine with crab-grapefruit mixture, blend thoroughly and chill. Notch edges of grapefruit shells, fill with chilled mixture and serve. (Serves 6.) Smaller luncheon or party version can be made by the same method using large oranges instead of the grapefruit.

Then there are the folks who swear by a stew or chowder as an appetizer... we’ll go along with them, too. For this, we fall back on the oldest and simplest way of making clam stew:

For each serving use about a dozen small clams and 1 1/2 cups of milk. Saute clams in frying pan, using their own liquor. Add butter, salt and pepper to taste. Heat milk in top of double boiler. Add clams and liquid. For the best flavor, the stew should be set to “age” for at least two hours, though the longer the better (most Maine housewives prefer to leave it overnight). In reheating, merely bring the stew to the boiling point... additional cooking will toughen the clams.

SUMMER, 1947
This is the basic formula for any seafood stew. For variety, use lobster, crabmeat, scallops, shrimp, oysters or mussels. Crabmeat and shrimp do not need the "pre-cooking" of the others, but should be "aged" in the same way.

A SALAD? Of course! No seafood dinner is complete without one! Here again, lobster, crabmeat and shrimp are interchangeable, depending upon the rest of the menu. The most popular method:

Add to your choice of salad seafood chopped celery and onion to taste, blend in salad dressing and serve on crisp lettuce garnished with slices of tomato, cucumber, hard-boiled egg, carrot sticks, radishes, etc.

But to get away from the beaten path, we recommend smooth, garden-fresh tomatoes, wedged and piled full of this stuffing!

Flake 1 cup of crabmeat and add 2 eggs, slightly beaten. Chop medium onion, ¼ cup celery and 2 slices of uncooked bacon and fry, with 1 cup of fresh bread crumbs, in 2 tablespoons of butter. Mix with the crabmeat and all seasoning to taste. Cool before stuffing tomatoes.

Now WE'RE UP to the main dish—baked lobster we left a few paragraphs behind.

Split the lobsters on the under side from mouth to tail. Remove intestinal vein, stomach and liver. Fill body cavity with a stuffing made by combining 1 ½ cups of cracker crumbs, ½ teaspoon of salt, 2 tablespoons of Worcestershire and 4 tablespoons of melted butter. (This quantity will stuff four 2-pound lobsters). Bake in a hot oven for 20 minutes. Serve immediately with melted butter.

To delight the sternest epicure, there's a more elaborate stuffing that will make your baked lobster the ultimate in culinary expression.

Roll or grind 15 or 16 old-fashioned common crackers into fine crumbs and mix with a generous ¼ cup of melted butter and ¼ cup whole milk, seasoning with salt and pepper. Moisten to workable consistency with cooking sherry. Stir in 1 to 1 ½ pounds of crabmeat and stuffed lobsters as full as possible—really cram it in! Sprinkle with more melted butter, grated cheese and paprika and bake as above.

SO FAR WE'VE thought only about shell-fish. But Maine waters yield their finned brothers—under-the-sea of unsurpassed quality and quantity as well. The halibut, for example, gives us juicy steaks that rival the better-known tuna or swordfish.

We use two ½-inch slices of halibut in this baked dish, arranged sandwich-style with a tasty oyster stuffing between.

To make the stuffing, drain 12 to 15 oysters, chop fine and mix with 1 cup cracker crumbs, ½ teaspoon of salt, ½ teaspoon of pepper, 1 tablespoon of chopped parsley and 2 tablespoons melted butter. Lay one slice of halibut in a shallow baking dish, pour one tablespoon of lemon juice over it, sprinkle with salt and pepper and spread with stuffing. Cover with second slice, season with another tablespoon of lemon juice, brush with melted butter and bake in a moderate oven (350 degrees F.) for 40 minutes basting frequently with melted butter. Serve with slices of lemon. This quantity serves 6. To modify, allow 1/3 pound for each person.

From large fish to little...lowly smelts become a king-sized delicacy when stuffed with this same dressing, dipped in beaten egg, rolled in bread or cracker crumbs and fried in deep fat. In fact, it's a simple way of turning any fish meal into a dinner treat.

In addition to being ideal in preparing full meals, seafoods offer an abundance of variety for tea, afternoon bridge, just plain sit-down get-togethers—in fact for any time of afternoon or evening when a snack is in order.

On the afternoon when you are caught short with unexpected guests (it happens to all of us once in a while!) a couple cans of sardines from the pantry shelf can save the day.

For Sardine Spirals, drain the oil from 2 cans of sardines. Mash the fish and mix with 4 teaspoons of lemon juice and ¼ teaspoon of prepared horseradish. Spread on thin slices of bread, roll and fasten with a toothpick. Brush with melted butter, sprinkle with grated cheese, and toast under the broiler. Serve hot.

Crabmeat or lobster is delicious, with mayonnaise added, when mound ed on halves of tiny biscuits or party-shaped slices of bread.

Tomato-crabmeat canapes add a festive note to any tray. Lay slices of tomato on thin rounds of toasted bread. On each arrange a mound of crabmeat mixture made as follows: To ½ pound crab meat add 1 teaspoon of chopped onion, 1 teaspoon of chopped parsley, 1 teaspoon of Worcestershire and 1 teaspoon of Chil Sauce. Garnish with sprigs of parsley.
To make a little seem like a lot... crabmeat, lobster, shrimp or sardines mixed with mayonnaise, celery and hard-boiled egg can be arranged on vari-shaped slices of bread, toast and crackers and garnished with parsley, olive slices, pimiento or nut meats to make appetizers and open sandwiches of many shapes and sizes.

Maybe you'd like to have a sea-food barbecue around your back-yard grill. It's a great idea for a stay-at-home picnic with friends, neighbors and guests... first cousin to a clam-bake and just as much fun and good eating!

These eat-in-your-fingers dishes show Maine seafoods off to a good advantage, for everything really hits the spot with an out-doors sharpened appetite!

There's room in a barbecue menu for every kind of seafood. And they're so good in themselves that the barest minimum of "fixings" is all that's needed. A big bowl of old-fashioned common crackers, one of potato chips and servings of pickles fill the bill completely.

Nor is much equipment needed. A kettle of hot fat, a rack for toasting hot-dog and hamburger rolls will do the whole job.

Clamburgers have been popular in Maine for many years, especially as part of the refreshments served at church fairs. The following quantities will serve four people; allowance for more may be made accordingly:

Combine 1 pint of chopped clams, 1 well-beaten egg, 1 cup cracker crumbs, 1 teaspoon salt and 1/4 teaspoon pepper. Fry in hot fat until brown. Drain and serve on toasted hamburger rolls.

Fresh shrimp may be dipped in beaten eggs, rolled in cracker crumbs and fried until crisp and brown. Or they're delicious rolled in batter before frying. To make the batter, sift 1/2 cup flour and 1/4 teaspoon salt together. Add one egg, slightly beaten and combine with 1/2 teaspoon lemon juice and 1/3 cup milk. Beat until smooth.

Lobster tails and claws may be deep-fat fried for barbecue snacks, using the same method as for the shrimps above. Or, flaked lobster meat may be made into cakes for sandwiches as with the Clamburgers.

Lobster, crabmeat and shrimp salad sandwich mixtures are delicious when served, barbecue-style, in toasted hot-dog rolls, garnished with crisp small leaves of lettuce.

So here's to summer-time and sea-food time in Maine! We hope our visitors will want to try these "down-east" ideas at home... if sea-food is available to them... and that home folks will find a new idea or two for summer entertaining.

June L. Maxfield, assistant in the advertising department of the Union Mutual Life Insurance Company of Portland, begins her third year as a contributor to "The Pine Cone" with this summer's issue. Her source of material is the extensive file of famous Maine recipes which the company has compiled.
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The Magic of Maine

By Lucy Hadley Abel

The rugged rock-bound coast of Maine.”
Mere words to some; to me, a magic chain
That binds me to this well-loved place
Of friendliness, of nature’s bounteous grace;
Of wooded slope and pebble-studded shore,
A magic chain that binds me evermore.

Where else do purple mountains rising high
Reflect such wondrous sunsets? from a sky
That seems to bless us as we stand and gaze
At sheer, abundant beauty, in amaze,
We lift our eyes and whisper, “Thank you, God,
For pouring out this richness on Maine’s sod.”

In winter, days as cold and bleak as death;
When white steam rises with our every breath;
When piles of snow lie pure and clean and fair;
Icicles hang like jewels in a necklace rare.
From white-capped waters screaming gulls arise
And search the waves below with hungry, beady eyes.

Then summer, with hot, pine-scented pungent smell,
When enchantment seems to reign o’er glen and dell;
Where else, the majesty of pine and spruce,
Of stately oak and maple, cool and strong, aloof
Amid the ferns that cluster at their feet;
Wild flowers filling all the air with perfume sweet?
Oh to awake in Maine, on summer morn,
And watch the deepening tints of coming dawn!

Cattle lowing in far-off pastures green,
The eyes of men no fairer sights have seen;
Before sunrise the glad song of a bird,
Men’s ears no sweeter sound have ever heard.
This is Maine, where its children love to be,
Happy to be at home, by hill, or sea.

Full well I know that earth holds lands as good
As our beloved Maine; but they’ve not understood
That God and man and nature should be one,
And out of this all great and good must come.
If they could know the peace that we acclaim,
They’d envy us our dear old State of Maine.
Pemaquid Point

By Clifford Wesley Collins

THE TUMBLING seas before the breeze
Roll playfully to shore
And there lose all their merriment,
   As seas have done of yore,
By rushing might against the height
   Of Maine's most rugged ledge
From which they turn in haste to join
   Their own retreating edge.

Though battered long this rock is strong
Before the rolling rush
Of rough hard-hitting mightiness
   That could a forest crush,
And all the day there's flying spray,
   From morn 'til sunset's glow,
Because when waves reach Pemaquid
   There's nowhere else to go.