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ACTION! CAMERA!

One of Maine’s outstanding amateur photographers here presents a quick summary of some of the picture-taking possibilities in Maine the year around, with a few practical hints on how to get the most out of the most inexpensive box camera.

By Owen M. Smith

Conservative in some things, Maine really pours it on when it comes to picture possibilities!

Here’s an invitation and a warning to the beginner or superduper specialist: “Come to Maine, but bring plenty of film, be it black and white or color, for your movie or still camera.”

Just a quick glance or two at Maine scenery proves that variety is the keynote, coastwise or inland — Ogunquit’s sand dunes; Boothbay’s quiet harbors; Mount Desert’s mountains that drop into the sea; Rangeley’s lakes and mountains that lure you on to Moosehead, Kokadjo and Katahdin.

If you are taking marine pictures for the first time, it might be well to warn you to protect your camera, when not actually in use, from blowing sands and salty spray. Be sure to check your exposure, otherwise you will badly overexpose beach and sea pictures on brilliant days. My personal opinion is that a simple exposure chart, or a good electric meter, is almost as essential for really good pictures as the camera and film itself.

With colored film, when taking views that are brilliantly lighted, set the stop at f6.3 and the shutter at 1/50. As the light becomes less brilliant use 1/25. Try opening one stop when taking closer subjects.

Variety again, as you follow Maine’s winding roads through fertile farm lands and to rocky back pastures with their flocks of sheep or herds of white-face Herefords. As you drive, fir, spruce, pine and birches offer studies in themselves or become decorative foregrounds for charming vistas.

The photographer who uses black and white film needs only one filter, although the expert may have half a dozen in his kit. A K2 filter of medium yellow, used with lens opening one stop larger, will make the blue sky dark so that the clouds will stand out in contrast.

Incidentally, it is not necessary usually to use a filter on sunset shots. The more you take scenery, the more conscious you become of atmospheric conditions; a lake with white birches as the sun breaks through the morning mist; storm clouds that warn of an impending shower; flaming sunset skies that make dramatic background for silhouettes. Try a black and white exposure of 1/100 at f8 for these sunset pictures.

Usually those who use color film do not buy any filters. However, I have two among my accessories—a CC15 which is used when taking distant views to clear the atmospheric haze, and can be used again when taking pictures in the shade to cut the excess blues. When a day is overcast, a Wratten 2A filter is used, which will very much improve the picture by adding warmth to an otherwise blue-gray slide.

Far more interesting than the backdrop of scenery, are the people
The early bird photographer catches many unusual pictures. When shooting into the sun the lens must be carefully shaded. In the above picture note the repeat of the cobweb design in the grain of the cedar post.

of Maine and the things they do; and by taking them, you will add many unusual pictures to your collection. Farmers, of course, and if you are lucky, you may catch them pitching hay onto an ox-drawn cart; lobstermen pulling their traps as white gulls circle overhead; boys and girls in their Lightnings or their parents in their more pretentious yachts with white sails against the blue of sea and sky; guides standing in their canoes poling up white water.

Different activities, of course, in different seasons, and those of us who live in Maine and see her as she ever changes with the four seasons always feel a sense of regret that the enthusiastic photographers, who usually visit us only in the summertime, miss so much wonderful material at other times of year.

When the first maple sap trickles down its spile and plunks drop by drop into the tin pail, we know that Spring is ahead, be it ever so hesitant and reluctant. We take flash pictures of our friends building plywood boats or tying gaudy streamers and dainty dries in anticipation of the day when the sullen lead-colored ice will disappear into the waters of Sebago, Mooselookmeguntic and Moosehead. Skunk cabbage which push through the half-melted snow are followed by pussywillows, then these by mayflowers and lady slippers. From then on comes the rush of spring flowers, all calling for close-ups until apple orchards and the lilacs are in bloom and we are almost deluged by picture opportunities. Now we can catch the fisherman trying out his new creations and theories in brooks and lakes, and farmers as they start their seasonal cycle of work.

When Spring flows into Summer, it would be impossible to list Maine's picture fare, for it's as lavish as her shore-dinners, and it's everywhere challenging the photographic palate. Now your own special interests will dictate what you take. To the mountain climber goes the high sweeps, mist in the valleys and ever-changing clouds; to the canoeist, the wilderness which unfolds beyond each bend; to the yachtsman, the sails that challenge the wind and sea; and to those who just drive through, views, genres and portrait studies.

The friends we meet add so much to our album that I can only offer a suggestion which has been so helpful with me: Take more portraits in the bright shade or in faint sunlight—an exposure of 1/100 at from f4.5 to f5.6 with regular film should give you a good picture, without the squint that comes when taken in too bright sunlight.

Hunting with a camera (see Pine Cone, Spring, 1946) is a sport which knows no game law and may be part of an exciting two-week vacation or may fill a lifetime of photographic effort. A pair of the tiniest humming birds crowded in their lichen nest is as fair game as a startled deer or a bull moose discovered in his secluded lily pond. Like binoculars, a telephoto lens has the effect of bringing game closer, but with patience won-
derful pictures can be taken with the simplest of equipment from blinds or a camera set up on the tripod with a long string or fishing line so the shutter may be tripped by remote control.

Nor must the camera be put away when the sun slips behind the hills, for with synchronized flash there are plenty of opportunities after dark. It is then that most animals come out and offer a sport which is second to few in quick thinking and quick doing. A combination reflector that holds three bulbs gives tremendous advantage in this type of flashlight work, allowing pictures up to forty feet at f4.5 with Plus X.

Those who have not taken pictures of Maine in October cannot say that they have really recorded Maine in its gayest mood. Here colored film is a must and everywhere you go gold and red against a vivid blue sky gives you slide after slide which will delight your audiences. It little matters whether you choose the mountains or the sea, for each locale offers brilliant color opportunities for long shots and for closeups. You'll include harvesting pictures, of course, and the roadside stands with pumpkins and jugs of cider glistening in the sun. On views with Kodachrome, using the stop f6.3, the shutter can be set at 1/50 at brightest and 1/25 as light becomes less brilliant, opening a stop for closer subjects.

"They're off!" — at Skowhegan. Action shots require planning for the best angle. Maine's fairs extend over many weeks and offer a wealth of action and human interest material.
Be sure to go to at least one of the country fairs, for here is a wonderful opportunity for action and human interest. Of course, harness racing is one of the big drawing cards, but don’t pass up the cattle judging; colorful rows of glass jars; the fancy work; the 4-H Club steers which were babied and forced and curried; cows that were freshened just before the fair and the work horses that were conditioned for the pulling ring.

The State fairs start at Presque Isle the first week of August and are held on successive weeks at Bangor, Skowhegan, Union, Windsor, Lewiston, Norway-South Paris, Farmington, Cumberland, Fryeburg, Topsham and New Gloucester. Smaller country fairs retaining the real oldtime flavor are held at Bluehill, Springfield, Cherryfield, Morrill, Dover-Foxcroft, Exeter, Acton, Embden, Readfield, Monmouth, North Waterford, Litchfield, Leeds and Cornish. Additional harness race meets are held each year, together with the summer season running races at Scarborough Downs.

Fryeburg, early in October, is still one of my favorites. It is a real country fair, held in a lovely setting, and added to the usual events is the calf scramble. The calf scramble

Naturalness of expression and pose is the aim of the candid camera photographer. Animals or people may be aware of the photographer, but ignore him and resume characteristic activities.
provides wonderful action shots, for its exciting combination of 1/3 steer, 1/3 boy and 1/3 dust.

Hunting offers many thrilling opportunities—partridge with a background of frosty stone walls and half-forgotten apple orchards; a flight of woodcock crouched in the alders reluctant to spiral before a steady dog; ducks winging towards a blind against a stormy sky; dogs barking eagerly on a wet night beneath a treed coon; red-jacketed deer hunters; slow-working beagles after snowshoe hare; and fast running hounds baying the old fox or bobcat back in the hills.

It's an old saw that Maine has four seasons, early Winter, mid-Winter, late Winter and just Winter, but Winter is no time to leave your camera on the darkroom shelf. From the first storm, when brooks, still open, gurgle through charming snowscape, until the snow piles deeper and deeper over the stone walls, Maine offers an ever-increasing chance for winter pictures. For bright snow scenes try 1/100 at f11 with a K2 filter on Plus X.

Winter sports make action pictures — skating, sleigh riding, iceboating, skiing, tobogganing, snowshoeing and kids playing in the snow. Winter work makes pictures, too — cutting wood, logging, clearing the roads, cutting ice, shoveling snow and thawing the pump. If you like photographic design, look for the shadow

Winter offers an exhilarating challenge to the photographer. Watch for cross lighting to bring out snow textures. Use a yellow filter to capture delicate detail.
The more familiar the landmark, in this case Portland Head Light, the greater the challenge to originality and treatment. A yellow filter darkens the sky, registering cloud effect.

patterns that snow fences make or a composition of snowshoe tracks in the fluffy snow. Perhaps you prefer closeups. How about icicles, snow-laden twigs, red berries glistening in their prison of ice? Everywhere you look you will find plenty of opportunities.

Here are a few hints on winter photography: Be sure to dress warm because standing around in only moderately cold weather can be mighty uncomfortable when there is a cutting wind. When you are taking pictures in sub-zero weather, it is advisable to carry your camera inside your jacket, except when in actual use, to keep it warm, maintain correct shutter speeds and minimize the danger of lens condensation. Incidentally, you quickly learn not to touch cold metal with your bare hands.

As to the matter of lens condensation, everyone who wears glasses knows how they steam up when bringing them from the cold into a warm room. The same thing happens with lenses. Carrying the camera under a ski jacket minimizes this, but frequently it must be carried in the cold. When this is done, if it is safe to leave it in a moderately cool entry way, this may be done. If, however, you are taking inside pictures, you must allow plenty of time for the lenses to clear before using them.

Now a word about cameras — and this is addressed especially to the young people. Naturally, it is nice to have a fancy camera with all sorts of fixtures and gadgets but let me assure you in all sincerity that remarkable pictures can be taken with the box camera, particularly if you take a little time to understand its use.

Here are a few hints that you may find useful in taking better pictures with the box camera: First, instead of using ordinary film, use Super XX. This will enable you to take pictures in the bright shade or under poor light conditions. Now look at the instruction book and you will find by pulling out a single lever you can make a smaller stop for your lens. Use this smaller stop when taking patterns that snow fences make or a composition of snowshoe tracks in the fluffy snow. Perhaps you prefer closeups. How about icicles, snow-laden twigs, red berries glistening in their prison of ice? Everywhere you look you will find plenty of opportunities.

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pictures out in the sunlight with the recommended fast film. Next buy one accessory, a K2 yellow filter, and when taking views or when the lighting is extremely bright use the small stop with this yellow filter over your lens.

Finally, learn how to take time exposures by setting your camera on a table or something else that is steady. You will learn that this same setup can be used in taking an open flash and by the use of SM bulbs you will be able to stop motion, impossible in any other other way because of the slow shutter speed of the box camera.

Those who read this article may say, “Why, you have left out the most interesting subjects of all!” Some would add boat building, a study of lobster fishing, the blueberry industry, acres of potatoes in full bloom up in Aroostook. Others would point out that I had forgotten those lovely flower gardens, Maine gems, collecting antiques with a camera, pin-up girls on the beaches, bird sanctuaries, boys and girls in camps, Maine’s interesting and varied handicrafts and historic landmarks.

I plead guilty to omissions in the first degree, but I offer my plea — bring your camera and plenty of film, explore Maine for yourself and make your own photographic discoveries.

The “S curve” made by the wave and rock makes this composition. The motion of the water is stopped, but not frozen, by the exposure of 1/50 of a second.
Boosting Maine through Community Action

The third phase of the Maine Publicity Bureau’s “Boost Maine Program” opens its 1951 campaign to reawaken Maine community spirit in the New England tradition of voluntary cooperation, self-help and freedom to build for the future. Maine again is “pointing the way,” in exemplification of its motto: “Dirigo.”

By Richard A. Hebert
Editorial Manager, Maine Publicity Bureau

“Who is ‘They’?”
Henry Z. Persons, president of the Brattleboro, Vt., Trust Company, asked this simple, direct question a few years ago at a New England Council meeting of community officials and leaders.

“You hear everybody say: They ought to do this, or They ought to do that!”

“Who is ‘They’?” he wanted to know.

Persons answered his own question in a rather startling little pamphlet. “THEY” is “WE,” was its title!

“The sooner we learn, in every American community, that ‘They’ is ‘We,’” he asserted, “the sooner we will start working out our problems ourselves. Instead of allowing ourselves to become a part of those problems, we must learn to become a part of their solution!”

In words of one syllable, the Vermont banker had restated the spirit of early New England.

It may be that he also had restated in blunt words the Second Great Commandment, for this must have been an unwritten law in the hearts of the men and women who gave birth to New England and made it a cornerstone in the building of America.

The New England—and Maine—settlers who landed on hostile shores 300 and more years ago had to battle the savages and the wilderness. They knew keenly the joys of sharing and giving and of cooperating for the common good. They were quick to help a neighbor in distress. They didn’t need to be told that “They” is “We.”

And “barn raisings” still take place in this modern day and age. Just as at Falmouth, a few weeks ago, the menfolk turned out to harvest the potato crop of a townsman who was ill. Or, as in New Sharon, the community has its own new schoolhouse by its own volunteer efforts and without loading the town with debt. Or, as in Rumford, the Women’s Auxiliary to the Northern Oxford County Hospital annually raises more than $10,000 net in a one-day fair to purchase adequate hospital equipment. Or, as in Gardiner, Kennebunk, Waldoboro, Bangor, Portland, Belfast and other Maine communities funds have been raised, or are in process, to build modern small factory buildings to house new or expanding industries.
So the list could go on, mentioning nearly every community in Maine, to show that the elemental spirit of early Maine and New England is on the upsurge once again. For each such community effort is a thrilling feature story in itself.

It is upon the bedrock of this spirit, as well as on the groundwork established by the Boost Maine Campaigns of 1949 and 1950, that the Maine Publicity Bureau and the Maine Development Commission, in cooperation with all other organizations or agencies available, will proceed during the coming year into the third phase of Boosting Maine: Community Action.

In its first phase, the Boost Maine Campaign sought to reawaken the "booster" spirit throughout the Pine Tree State; and to implement this revival with adequate promotional tools, namely, expanded and continuing support of the Maine Publicity Bureau, a voluntary organization, as well as increased legislative funds for the Maine Development Commission, a State-financed agency.

During the past year, 1950, the second phase of the campaign was designed to take the "Boost Maine" message to every man, woman and child in the State as individuals. This was carried out through twelve monthly promotional projects, calling attention each month to some particular aspect of Maine's resources and potentials.

Participation during the past year exceeded the most optimistic expectations, coming from press and radio, schools, clubs and organizations, government officials, the clergy, community leaders, business, industry—in fact, every segment of the population that could be reached through distribution of the monthly promotional material to nearly 2,000 key information outlets throughout the State.

PINE CONE readers, especially, have been kept abreast of the progress of these first two phases of the Boost Maine Program. All forms of advertising media in the State likewise enlisted voluntarily to keep the public informed. The Publicity Bureau's monthly membership bulletin, The Bureaugraph, several times was able to point to direct benefits in expanded economic activity in Maine directly attributable to the far-reaching Boost Maine movement. Corollary activities, stemming from the inspiration of the program, have been legion.

Tribute must be paid to the enthusiastic leadership provided: To Gov. Frederick G. Payne, honorary chairman of the entire Boost Maine Program; to Harold F. Schnurle, active chairman of the campaign and chairman of the Maine Development Commission, who also was elected president of the Maine Publicity Bureau last January; to the officers, directors and State-wide Advisory Committee of the Maine Publicity Bureau—some 1,700 State and community leaders in all— who constituted an active, State-wide Boost Maine Committee in furtherance of the program; to the 7,800 Maine firms and individuals who gave the most tangible evidence of their "Boost Maine" spirit by sustaining membership in the Maine Publicity Bureau; and to Guy P. Butler, executive manager, and the entire Publicity Bureau staff, who executed the myriad details connected with such a vast undertaking.

Although Boosting Maine is a never-ending project—the Maine Publicity Bureau has been at it for 29 years—specific phases seem especially applicable as the changing times, trends and given circumstances indicate. Thus it is that Boosting Maine finds itself in 1951 stressing the powerful channel of Community Action.

Like the "They is We" concept, Community Action is older than the State itself. It has operated, to a greater or less degree, in every Maine community since the time of earliest settlement. True enough, in Maine's early history, development followed mostly individualistic lines. Those were days when business enterprise was nearly as free as the air, and personal fortunes of considerable magnitude could be extracted by comparatively simple processes from the unlimited natural resources of a young and burgeoning Nation.

Yet, pioneer Maine men and women,
mostly of farm life origins, left their memorials in public buildings, libraries, schools, bridges, highways, cultural achievements, industries and a host of other developments, all of which contributed in some measure to "The Making of Maine.”

In common with mankind's historic community development, later years have trended more and more toward cooperative enterprise. As population in any given area increases, economic and social development becomes more and more complex. Concerted, voluntary, cooperative action becomes a vital necessity, if such complexes are to be tamed and harnessed for the common good.

Thus, in Maine and New England, our immediate forebears witnessed the growth of Boards of Trade, Chambers of Commerce, Civic Improvement Associations, Service Clubs, and we ourselves, Community Chests and similar groups at the local level. At the State level have developed such organizations as the Maine Publicity Bureau, Maine Development Commission, State trade and business organizations and other groups and agencies to cope with State-wide problems.

Throughout the entire Boost Maine Program—in all of its 29 years' existence, in fact—the Maine Publicity Bureau has insisted that the prosperity of Maine is essentially the sum-total of the well-being of its individual communities. A broad program of Community Action must of necessity, therefore, add up to tremendous advances for the State as a whole.

But, in such a program, State-wide groups such as the Maine Publicity Bureau can best serve the individual communities in areas of suggestion, correlation, guidance and practical assistance, based upon accumulated experience and accomplishment within its field of operation. First must be born, or reawakened, the spirit of local self-help and the desire for self-determination. No other way lies the preservation of community freedom, based upon the deep-rooted love of individual liberty, for which America and we hope, a large part of the world today bestirs itself.

For its part in a State-wide Community Action program—and other State-wide organizations and agencies will have their particular services to perform—the Maine Publicity Bureau can make available to community projects the practical experience and techniques proven so successful in its many years of service to the people of Maine.

Because it is a voluntary organization itself, from top to bottom, the Publicity Bureau regards as vitally important the voluntary aspect of Community Action, if it is to be of lasting benefit. It suggests that just as any individual's program for achievement must be reasonably suited to his capabilities and resources, so also each community should, through concerted study and action, assess its resources, capabilities and potentials.

Then, if the collective will can be created, through adequate information and communication channels, a community will be in a position to institute such programs of improvement as are reasonably calculated to offer success. The various directions which Community Action then will take, thus will be determined by cooperative action within the community itself, with as high a degree of unanimity as may be humanly possible. Thus, the specific objectives and work-a-day operations toward the goals sought will come from the allied community groups themselves.

All these are general, basic considerations in the program for Boosting Maine through Community Action. At the beginning of the year, the Publicity Bureau will make available to all Maine communities a manual of suggestions for Community Action, drawn from its own experience and as many other proven sources as possible, to serve as a guide and stimulus for local programs. Given a will to work together for the good of the community, the scope and limits of any Community Action program will be set only by the vision, initiative and hard work its citizens will voluntarily provide.

It MIGHT be said that Community Action touches everybody, without exception. Young people establish homes, raise families, and what they
impart to their children is influenced by the confidence, or lack of it, they may have in the future of their community.

The clergy of Maine have demonstrated, repeatedly and without exception, their keen desire to participate in programs of community well-being, in accord with their vocation of promoting spiritual welfare. Teachers and educators are in a prime strategic position to inculcate better knowledge of, legitimate respect for and honorable conduct toward the resources and potentials waiting to be used in every community and their participation in Community Action programs should be intensified.

Women and women’s groups cannot be over-estimated, to paraphrase a popular saying. What they can and will do for community betterment is beyond calculation. Clubs and organizations (service clubs, Boy Scouts, Girl Scouts, cultural and social groups, etc.), all will be found willing to tackle whatever specific projects may be allotted to them in the interests of improving the community as a whole.

Business and professional people, industrial operators, community officials, all are well aware of the stake they have in community programs and will be willing to play a major role in planning, coordinating and executing community projects.

I mention such representative groups specifically, because the Maine Publicity Bureau found these and many others enthusiastic and more than willing to help in the first two phases of the Boost Maine Program. Some communities will have more, some less of these basic groups and individuals, but the pattern is not essentially different in any community in the State.

Community Action need not be an all-inclusive program all at once. In many Maine communities, direct action even now is being pursued on one or more projects, all pointing toward the ultimate goal of community well-being. It is the multiplicity of these “little” efforts, seen through to completion, which soon add up to a “big” program inviting the participation of all elements interested in the well-being of the community. And that means just about everyone who lives, breathes and has some intelligent appreciation of the benefits of living in the fundamentally sound communities such as we have in Maine.

You’ll be hearing more about Boosting Maine through Community Action in the months ahead. It will be a basic objective of the Maine Publicity Bureau in 1951.

A national magazine (Glamour) recently featured seaweed jewelry designed by Jean Blakemore of Boothbay Harbor.
"Her Own Business"

A new service under the State Department of Labor, helping women produce their livelihood.

By ELIZABETH A. MASON
Community Relations Manager, Maine Publicity Bureau

JUST one year ago on December 21, 1949, through order of Governor Payne and his Executive Council, there came into being in Maine a new program designed to help women interested in small business. For several months Commissioner Marion E. Martin and her assistant, Ida M. Bennett, of the Department of Labor, had been studying the need for such skilled help, and it was their presentation of the problem that led to a sum of $4,500 being appropriated from the contingent fund to carry a program similar to one in New York State until July 1, 1950. This is "Her Own Business."

What had brought about such a need? To go back a bit, the Ninety-fifth Legislature had passed the State's first Industrial Homework Law. It became effective August 6, 1949. Previously, Maine had no idea how much homework was being done, what kind, or where, or by whom! About this time Congress amended the Federal Wage and Hour Law raising the minimum wage for all engaged in Interstate Commerce from 40 to 75 cents an hour, effective January 25, 1950. Miss Martin and Mrs. Bennett were probably the first to realize how many Maine people would be affected by the Federal Law, and what it would mean to their economy and that of the Pine Tree State.

This led Miss Martin to state, "In the administration of the Industrial Homework Law, we have run up against an unanticipated problem of two-fold dimensions: First, that the economy of many communities in the State is based largely on industrial homework; and second, that out-of-state employers who have formerly put work in the homes when the Wage and Hour Law provided a 40 cents an hour minimum will not continue the employment of the women with the new 75 cents an hour minimum going into effect January 25, 1950.

"Our Homework Law is not responsible for their withdrawal of the work but it has been the medium which focused our attention on the problem. If there is not to be real hardship endured by a large number of our citizens it is necessary to initiate a program where they can be made self-sustaining and economically self-sufficient. The success that New York State has had in a program of the type set forth in this order gives assurance that, with proper guidance, the women may develop their talents into paying businesses. New York State is the only State in the Union having a positive program to meet situations such as we face."

Now it was fully realized that the types of people doing this industrial homework were not all likely to establish their own businesses, but it was the hope that those who were capable of doing so might in time absorb some of the Industrial Homework slack,
and give these workers the incentive to help themselves."

Said Mrs. Bennett: "Many women today find it necessary to supplement the family income either because of necessity or to accomplish a specific objective." However, the Industrial Homework and the "Her Own Business" (New York's name for the small business program) are as different as day from night. Industrial homeworkers work in their own homes for employers who determine the rate of pay for a certain task performed with certain material, with the right of rejection. These employers pay a license of $25 the first year, and the next year's fee is based on the number of homeworkers employed during that first year. The homeworker herself must have a permit from each employer for whom she works—such permits are free.

Small business is something else! Women so engaged govern their own business and are completely independent.

The need having been recognized, Mrs. Bennett went to New York to study their methods as executed in the "Her Own Business" program inaugurated in 1945 under the direction of Miss Jane Todd, appointed by Governor Dewey. Enthusiastic over the success of the program there, and with the appropriation made avail-

Advisory Council for the "Her Own Business" Program. Seated, left to right, are Laura Paddock, Eleanor Jones, Mrs. M. E. Sawtelle, Mrs. Charlotte Smith and Dr. Kathryn Briwa. Standing, left to right, are Mrs. George Betts, Mrs. Merrill Bowles, Mrs. Dan Felix, Miss Elizabeth Mason, Mrs. Carolyn Trefethern, Miss Lucia Cormier and Mrs. Marguerite Fay.
Mrs. Luther Fowler of Bremen displays handmade silver tableware and jewelry.

able, the "Her Own Business" plans began to develop under the guidance of Mrs. Bennett as Director.

WHAT MUST be accomplished? Encouragement for women's special abilities in creating quality products, for establishing attractive shops and needed services. It is neither a loan nor a training service. The women provide the ability and the idea. "Her Own Business" provides information, counsel and general know-how.

To assist in achieving all this, Governor Payne appointed two outstanding groups to work with the Department of Labor. First a Woman's Advisory Council made up of leaders in the business, professional, educational and labor fields; twenty members are now serving, and it is interesting to note who they are:

Miss Elizabeth Arden, New York and Mount Vernon, Maine, Cosmetics. (Miss Arden served on the New York State Council, and as the owner of Maine Chance Health Farm in Maine gladly consented to assist with Maine's "Her Own Business."

Mrs. P. M. Barchard, Shop in the Pines, Cape Elizabeth (Early American Reproductions).

Mrs. George P. Betts, Bangor, Betts Bookstores.

Mrs. Merrill Bowies, Bangor, Household Administration.

Dr. Kathryn E. Briwa, Orono, Food Specialist.

Mrs. Elmer H. Clements, Winterport, Antiques.

Miss Lucia Cormier, Rumford, Cormier's Book Shop.

Mrs. Marguerite R. Fay, Portland, Attorney and Legislator.

Mrs. D. Frances Felix, Portland, Dress Shop.

Mrs. Henry Fisher, Camden, Smiling Cow Gift Shop.

Mrs. Eleanor B. Jones, Rockport, Weaving and Ceramics.

Miss Isabel M. Magee, Bangor, Economics and Business Administration.

Miss Elizabeth A. Mason, Portland, Community Relations Manager, Maine Publicity Bureau.

Miss Laura S. Paddock, Blue Hill, Rowantrees, Inc., Pottery.

Mrs. Ida V. Sawtellle, Hollis, Indian Cellar Coffee House.

Mrs. M. E. Sawtellle, Augusta, furniture refinishing and stencilling.

Mrs. Charlotte C. Smith, University of Maine, Clothing Specialist.

Mrs. Allen P. Stevens, Portland, Banking.

Miss Sue Valentine Thompson, Presque Isle, Insurance.

Mrs. Waterman Trefethen, South Portland, Catering.

Quite a lot of experience and know-how is available in such a Council.

Realizing the need to build support for the program, a Public Support Committee was named and consists of the following:

Mrs. Floyd Abbott, Portland, president, Maine American Association of University Women.

Miss Drucilla E. Bornheimer, Portland, Zonta Club.

Mrs. Dorothy Campbell, Association of Women Broadcasters, Director.
Mrs. William H. Dalton, Augusta, president, Maine Council of Catholic Women.

Mrs. Charles W. Eaton, Auburn, Garden Clubs Federation of Maine.

Mrs. Jessie L. Foster, Portland, Altrusa Club.

Mrs. Lewis C. Guptill, Augusta, Maine State Grange.

Miss Ruth Henderson, Augusta, Zonta Club.

Miss Florence L. Jenkins, Maine Business and Professional Women’s Clubs.

Mrs. Austin W. Jones, Veazie, Maine League of Women Voters.

Mrs. Gilbert F. Loebs, Waterville, Maine Federation of Women’s Clubs.

Mrs. S. Theodore Manduca, Maine Congress of Parents and Teachers.

Miss Marjorie Mills, Food Editor, Boston Herald—Station WBZ.

Mrs. William P. Newman, Bangor, Zonta Club.

Miss Elizabeth O’Connor, Lewiston, Altrusa Club.

Miss Elodie L. Renaud, American Legion Auxiliary, Biddeford.

Mrs. Frank F. Roberts, Westbrook, Maine Women’s Legislative Council.

The first meeting of these committees was held March 3, 1950, at the State House. Highlight of this was the presence of Miss Jane Todd who not only pledged her assistance, but New York Commissioner Keller telegraphed as did Governor Dewey, their interest and desire to help Maine inaugurate a successful “Her Own Business” program.

Immediate plans were made for a state-wide clinic at the University of Maine on May 27.

Were Maine women interested? It is now a matter of record that 430 cards, letters and telephone calls came from people eager to know more, and to whom newspaper releases on the program meant everything. Farm women, city women, village women—all were eager for information which might lead them out of many an economic dilemma.

This was scarcely surprising for statisticians show that 84% of all women in the United States must work to provide all or part of their living.

Cooperation was sought and promptly pledged by: Maine Merchants Bureau, Maine Development Commission, Maine Publicity Bureau, Maine Chambers of Commerce, and Associated Industries. Radio stations and newspapers lent their valuable aid in making the publicity possible.

Much had to be accomplished at the first clinic, and a program packed with information planned. It was essential to have speakers who would point out how to establish a small business, and where to get ideas for one, if not already making a product or filling a shop or service need in the community. New York State cooperated by sending Miss Helen Thompson, Assistant Deputy Commissioner, who pointed out that community needs, tastes and plans form an excellent basis for business ideas.

Studying what people buy, like and need indicates sales possibilities. It has been noted that many marketable products have been developed by the woman who has answered her own domestic needs with a saleable idea. It
was stressed that good will is important in any business but especially in the home enterprise with its social as well as its economic implications, Miss Thompson made a great contribution in getting the Maine “Her Own Business” off to a good start.

Miss Elizabeth Arden kindly agreed to be present to tell the story of her progress from a nursing career to her present fabulous Arden Cosmetic business.

All speakers donated their time as a public service, as did consultants on all types of products and problems.

Came the day! Carloads of women from all corners of Maine—many of whom had to arise before dawn—made the trip to Orono, and when the clinic was opened by Commissioner Martin, every one of the 504 chairs in the Memorial Gymnasium Auditorium were filled! Long tables around the room displayed every imaginable product from dolls to doilies, salad bowls to snowshoes. Mrs. Gilbert Loeb, Waterville, State Federation of Women’s Clubs President, presided.

Here, then, were the ladies who needed help, and here were the people to assist them. Keen was the anticipation, and all through the session the interest in the speakers was evident. Since many needleworkers, who were concerned with the saleability of their articles, were attending, it proved fortunate that Mrs. Drucilla Lowery, Public Relations Director of the National Ribbon Guild, and an expert on all types of handwork, spoke.

Forthright and practical, Mrs. Lowery stressed a stiff course of personal analysis before starting one’s own business. The need for intelligence, courage, initiative and sound planning. An impersonal viewpoint towards one’s product to better estimate consumer reaction, and open-mindedness were also emphasized. Her suggestions and urging to put the “plus in the product” could be applied to any product whether ceramics or food.

Miss Lucia Cormier talked ably on financing, and Mrs. Marguerite Fay covered legislation which would affect marketing or employing people. Expert Neily of Neily Advertising Associates gave practical advice, and Dr. Briwa talked helpfully on creating and marketing food products. Miss Isabel Magee discussed various business problems. Mrs. Elizabeth Gove of Holly Inn, Christmas Cove, stressed all the essentials in caring for guests in the resort business.

Interspersed throughout the day were interesting success stories by Maine women—stories guaranteed to stimulate women to develop their ideas for a product, a shop or a service. Maine’s own Marjorie Mills interviewed some of these.

There was not much doubt when the first clinic came to an end that Maine women had been looking for help. They were registered from every county, which indicated there would be a later need for Regional Clinics to give more intensive and individual help.

Delighted with the response, Mrs. Bennett did a great deal of field work through the Summer, visiting women all over the State, until the individuals she is working with now number 212. To help market products ranging from dolls to ceramics, knitted goods, jellies and jewelry, she visited twenty-eight gift shops. There was no question but a Maine market existed for many things, but that much remained to be done to establish better business methods on the part of our small business women. Too many shopkeepers had already the experience of women contacting them who had no idea of figuring their prices to allow fair mark-ups. There was a recurring complaint that once you ordered they failed to make prompt deliveries or to maintain a flow of produce to meet demand. This meant more emphasis on Business Ethics at the next clinic.

Various members of the Council have assisted with advice as needed. Encouraging were developments!

At the first clinic, Mrs. Doree Perry of Camden displayed well-made and imaginative party favors for all occasions. These so impressed Elizabeth Arden that not only did she secure several orders for Mrs. Perry, but has now retained her to decorate her New York Salon for the holidays.
In Portland, Mrs. Marie Gardner has, through Mrs. Bennett's efforts, rapidly expanded her market for her ceramics. The Downs in Blanchard have improved their woodenware products and have been aided in securing a market. In Biddeford, the Gosselins have been assisted in marketing their fine leatherwork. Mrs. Bennett located a department store outlet for hand-decorated flower pots by Mrs. Ida Thorndike, Kittery. Others like Mrs. Barchard, whose early American reproductions are already well known, have been assisted in a variety of ways.

Mrs. Bennett has spoken to many groups interpreting "Her Own Business" from Mount Desert to Kingfield.

Maine's new program—the second of its kind in the Nation—only one-year-old, as compared to New York's five-year-old and successful "Her Own Business," has already attracted nation-wide attention. Mademoiselle Magazine has mentioned it. Recently Reader's Digest asked for some stories on the small businesses worked with for a future article, and letters of inquiry have been received from as far away as Texas.

All important was the fact that on July 6, 1950, the Governor and Council, already convinced as to the need for "Her Own Business" demonstrated since January, appropriated $7,500 for the continuance of the program until June 30, 1951.

A Regional Clinic was held at the new King Junior High in Portland Oct. 28, with Portland's women's service organizations serving as hostesses and Mrs. John J. Lyons presiding.

While this was expected to be a small clinic reaching mainly to Western Maine people, 417 women attended from all but Aroostook, Hancock, and Somerset Counties. This time, the quality of products brought for advice as to marketability was better, indicating that help is already bearing fruit. The reserve of the women in asking for help, so evident in May, completely disappeared as everyone rushed to consultants and speakers eagerly. New York again assisted Maine by sending Miss Kathryn Whitener of the Women's Council who gave expert advice on display so essential to successful sales.

The speakers included: Dr. Briwa on "Make Foods Sell Themselves"; Miss Mildred Burrage on "Maine In-

Left: Mrs. Elsie Mank of Waldoboro asks Mrs. Doree Perry of Camden about her novel party favors, one of which Mrs. Ida Bennett is admiring. Right: Mrs. Purdy Barchard of Shop-In-The-Pines, Cape Elizabeth, displays some of her decorated items. The Barchards feature early American reproductions.
and a lamp and luggage rack from Shop in the Pines, along with mattresses and linens furnished by Porteous, Mitchell and Braun were seen in this room by several future guest house operators.

The many women who are eager for help will, through the coming months, receive individual assistance from Mrs. Bennett and her Council; and in May, a second regional clinic will be held at Colby College. Later in the year, it is planned to hold smaller clinics for the women of Aroostook, Washington and probably Franklin counties.

That is, the “Her Own Business” program will go on with the same vigor it has thus far shown if the Ninety-sixth Legislature is impressed with its value to Pine Tree State women and the economy of the State, and provides necessary funds.

Can there be any doubt as to the value?

“Most certainly not” is the answer from the Director of the program, her enthusiastic Council, the zealous Public Support Committee, and those to whom “Her Own Business” means a typically Maine, self-respecting independence, the SMALL BUSINESS WOMEN OF MAINE.

A NOTED professor of art has declared: “Some of the best artistic work in America has been and still is being done under the inspiration of the distinctive region that is the State of Maine.”

CRAFT SHOWS are combined with many of the special events in Maine each Summer. The Maine Coast Craftsmen’s Show at Rockport each August is the headliner, with last Summer’s week-long event resulting in more than $5,000 in spot sales, as well as many orders.
Westbrook Junior College

A famous 120-year-old Portland institution again is expanding with a $350,000 new building in construction to house the library, dormitory, classrooms, lounge and other quarters. Three kinds of alumni and two faculties attest WJC's historic record in Maine education annals.

By Emeline K. Paige

Things are just a little different at Westbrook Junior College... for instance, there are three kinds of alumni, and two faculties. Part of the student body leaves the campus before Christmas and returns, weary but wiser, after New Year's. Both freshmen and seniors are taught to read (better), and in the summertime, all of the students are doctors!

Things were very different seventy-five or a hundred years ago—and even back before that.

Maine was only ten years old when a forward-looking man, attending a convention in the town of Greene, proposed that there be founded "a literary institution for the purpose of promoting piety and morality and for the general education of the youth of our State, irrespective of religion or creed."

A meeting was held at Stevens Plains on Oct. 27, 1830, to adopt a constitution, and the new institution's Charter was signed by Gov. Daniel E. Smith on March 4, 1831.

Two residents of Stevens Avenue, Portland, Z. R. Stevens and O. H. Buckley, donated land for the school. The brick building measured 37' x 70' and was two stories high. It just happened that Portland was building a new City Hall that year, and the graceful tower from the old one wasn't the right size to transfer. It looked very handsome, however, topping the new Westbrook Seminary, and is much admired in the same place today.

About the time the Rev. Samuel Brimblecomb, himself a Harvard man, called classes to order—it was June 9, 1834—Seminary students in residence at the nearby dormitory for women were able to enjoy "board of such excellence that a dollar and a quarter a week was demanded and received." However, "if the young women must have tea and coffee, the charge was more."

By 1850, Boston's Thomas A. Goddard, an "enthusiastic believer" in the school, proved that his enthusiasm could be practical. Such were his gifts to the new dormitory made necessary by increasing enrollment, that the trustees gave it his name.

This was in the administration of Dr. James P. Weston, who served not only this school, but all schools, when he recognized the promise of a student whose finances were no match for the cost of education. Described as "an able executive, a far-seeing and sympathetic man," Dr. Weston made it possible for Edwin Ginn, of Orland, Maine, to continue his course.
at the Seminary, in exchange for certain duties on the campus. An exceptionally fine penman, young Ginn was “engaged” to teach penmanship at the Seminary, and thus was able to complete his studies. The name of Edwin Ginn is known to almost every student in this country today, and certainly to every teacher. Mr. Ginn’s material expression of appreciation to his alma mater took the form of gifts totaling $60,000. There has been no estimate of the value of his contribution to generations of Americans who have learned from Ginn textbooks.

As for the man who gave Edwin Ginn his chance, Dr. Weston left Westbrook after five years as president, to become president of Lombard University in Illinois. He returned to the Seminary later, and remained for eleven years until his death in 1889.

Meanwhile, another new dormitory had risen on the campus — Hersey Hall, named for General Samuel F. Hersey of Bangor — a residence for girls only. Linking it with Goddard was a one-story dining room. Steam heat came to the campus at this time, so that no longer, a report tells us, “was there a stove in each room, with wood by the foot furnished by the occupant.” These additions to “the old Sem” cost some $40,000.

Horse cars from Portland, the Maine Central, or the Portland and Rochester Railroad conveyed students to Westbrook Seminary seventy-five years ago. Morrill’s Corner, the nearest station, was — and is — less than half-a-mile away. Students, on their arrival, a general information bulletin tells us, “can walk to the Seminary, where arrangements can be made to bring up their baggage at small expense.”

With a degree of understanding notable at any period, the administration was mindful of those whose means were modest. Such students could “lessen their expenses very materially by self-boarding.” Rooms suited to the pursuit of this economy were available in the “boarding halls” at from eight to twelve dollars a term! And daily “bakers’ carts” from Portland afforded the self-boarders “every opportunity for the purchase of provisions.” No further details are available, but an involuntary question arises concerning the wisdom of encouraging the impecunious undergraduate to subsist on the 1874 version of jelly doughnuts, coffee cake and fresh white bread.

Boarding pupils (and “board” included fuel and light) paid $3.50 a week. Room rent with a roommate was $1 a week. Room rent alone was $7 a week. Here is proof positive that two could live more cheaply than one at Westbrook Seminary! Washing averaged 60c a dozen, and students, of course, furnished their own toilet soap and bedding.

Coming to the end of the century, the name of Miss Annie K. Tuell glows brightly. Miss Tuell, who taught English at Westbrook from 1897 to 1900, is listed in the current catalogue of Wellesley College as “Professor of English, emeritus.” Report has it that when Mme. Chiang Kai-Shek returned to a reunion at Wellesley a few years ago, her chief objective was to see her former English professor, Miss Annie Tuell. Miss Tuell’s reputation as an outstanding teacher was growing fifty years ago. In one of her classes was a young woman who invariably, she admitted a few weeks ago, had “too hearty a luncheon,” which made her yawn from time to time in the class which followed that noontime break. After several days of this unseemly behavior, the teacher said, “Miss Kelley, you may write a theme on yawning—200 lines!” Alumnae Annie M. Kelley, Class of 1903, has been lunching lightly ever since.

And so we come to Westbrook Junior College . . . now.

An educational institution being the product of social evolution, and, in a changing civilization, inevitably subject to transition, the school has concentrated, since 1925, on the education of girls and young women. Four years later, an act of legislature changed the name to Westbrook Seminary and Junior College. By the Spring of 1933, “recognizing again the desirability of keeping pace with changing concepts and altered needs,
Medical secretaries must have a good background in the sciences and laboratory technique, as interesting hours in the lab witness. Right: Personal appearance is highly important to any girl in the business world, so classes in proper makeup are popular.

(it) reorganized its educational program, placing its emphasis upon the Junior College.” Today, Westbrook Junior College offers in its transfer, terminal, exploratory, and pre-professional curricula a four-fold program of studies.

Room, board, and tuition in 1950 cost $1,000. Tuition for day students (who may enjoy the same excellent food served cafeteria style) is $350. It would be difficult to pick out a Westbrook girl as being better off, or less well to do, by any outward sign. Some girls wait on table to help with their expenses, and so did Edwin Ginn. One girl, Sally Friend of Pittsfield, brought her horse, Blondie, to college this year. Blondie's enjoying the experience no end.

Tennis courts, a large playing field, an outdoor fireplace, fine old trees, wide lawns, and a grove of evergreens do their part in making the campus (only two and one-half miles from Congress Street) seem remote from noise and traffic.

With typical New England regard for money, the college is interested in cooperating with parents or guardians of students in limiting incidental expenses. Experience has shown, a spokesman says, that a definite weekly allowance is the best plan for college students. When requests for additional funds appear to be “excessive” in the eyes of those holding the purse strings, they are urged to communicate with the Director of Residence.

It is interesting to remember that only once in its hundred and twenty years has Westbrook had a woman’s hand at the helm. Agnes M. Safford had been Dean of Girls and Head of the Seminary’s English department for several years before the Trustees decided, in 1925, to promote her to the top post.

Names of appreciative graduates or friends are continually heard on the campus . . . the Geneva Philbrick Scientific Laboratories for physics and chemistry, the Augustus F. Moulton Chapel, the Robert McArthur gymnasium, the Elva Bell House—a residence made available through the generosity of the late George Kiernan
of New York City, in memory of his
lifelong friend and associate. And
there are others.

Newest of the school's trust funds
is the Dewing Proctor Memorial Fund,
established in 1944 by the faculty, for
the purchase of science books in mem-
ory of Dewing Proctor, son of Presi-
dent Milton D. Proctor and Mrs. Pro-
ctor. The reading room in the new
library-classroom building will be
known as the Lieut. Morris Dewing
Proctor Memorial Reading Room. It
is the gift of his parents.

As it seeks funds to complete the
new building, the school quietly points
out that it is more than a good place
for daughters to go when they com-
plete their high school work; it is
more than one of the top ten junior
colleges in the Country: It is a sound
business asset to its community.

In salaries and wages alone last
year, the school paid over $154,600.
The bill for fuel, electricity, and wa-
ter came to $22,065.54. As a going
concern with an average amount of
wear and tear requiring the usual
upkeep, the college spent another
$58,295.91. Conservatives estimate
the sum spent by the school's 275 resi-
dents on incidentals and recreation as
$80,000.

In addition to the eighty employees,
faculty, and staff members, the school
can count among its spending popu-
lation the hundred day students who
are buying their clothes in local stores,
going to local movies, and eating
three (or more!) times a day food
that is purchased in local markets.
As a dollars-and-cents asset to Port-
land, Westbrook Junior College repre-
sents a figure close to $500,000 a year.
This is entirely apart from the in-
tangible cultural value of having a
college in town. It is also without
counting the credit reflected by the
excellently equipped young women
who either transfer to senior colleges
—and many do, each year.

Reference has already been made
to the summer students who are doc-
tors. Each Summer the campus is in-
vaded by some eighty doctors and
their families, here from every state
in the Union and from abroad to at-
tend an eleven-weeks' school in Oph-
thalmology. Leading exponents of
this branch of medicine come to take
over faculty assignments, and the
health of countless thousands may
be improved when what's taught at
Westbrook Junior College — during
the Summer — is put into practice.

An illustration of this third alumni
association in action is found in a
story that crossed the Country not
long ago:

Two doctors in a West Coast city
advertised for a medical secretary to
work in their adjoining offices. A
Westbrook graduate living in the city
applied for the position. Asked about
her training, the girl from the East
mentioned Westbrook Junior College
... and both doctors exclaimed in de-
light: "That's where we went to
school, too!" Needless to add, she
got the job.

Westbrook graduates have gone on
to enviable positions throughout the
country ... in other schools and col-
leges, in hospitals, in business houses
and in law offices, in small specialty

A Dartmouth man, with degrees
from the University of New Hamp-
shire and Columbia, Dean Dwyer,
holds his own on skies and volleyball
court. He also holds the WJC acade-
mic rating at its accustomed high
level.
shops and in some of the world’s largest stores. A series of “career pamphlets” issued recently tells the story of what’s being taught, and of the prospects for advancement in each field.

If your daughter, your young sister, or the girl across the street or on the next farm is still undecided about where to go to school — why not suggest Westbrook?

The time has come for this 120-year old school to expand once more, this time into a $350,000 building designed (by John Howard Stevens and John Calvin Stevens II) to house the library, which has long since outgrown its present quarters, and nine additional classrooms. There will also be dormitory accommodations for forty-four students and four faculty members, a sound-proof music room, a faculty office, an arts and crafts studio, and a lounge that will be a commons for all students. On the second floor, a folding partition will make it possible for two classrooms to be expanded into one, to serve as an audio-visual work shop.

The college’s trust and endowment funds consist wholly of United States Government securities, whose market value is considerably in excess of their book value. During the past seventeen years the school’s debt liabilities have been reduced from $209,109.23 (1933) to only $24,888.28—a reduction of $184,220.95. Of the remaining indebtedness, $19,388.28 represents mortgages on property purchased by the college within the past three years. Completion of the new building will make it possible to shrink this comparatively small debt substantially, in reducing the amount now paid for rental property used as classrooms and to house students.

Joining Dr. Proctor and Board President David E. Moulton in seeking $150,000 to enable completion of the new building on a pay-as-they-go basis is a campaign committee headed by William S. Linnell. Others serving include H. Nelson McDougall, Peter Anderson, Carrell Pierce, H. Halsey Davis, Edward B. Moulton, the Reverend Hilda Libby Ives, Mrs. Caspar Gowan, Fred Jordan, Edward

Left: It won’t be long before Librarian Mary M. Pike will step along from the front entrance to the new library. Right: President Proctor and E. W. McGibbon, clerk of the works, in conference with a blueprint.
O. Hooghkirk, Fenwick Winslow and Miss Constance King.

At an opening meeting in observance of United Nations Day (Oct. 24), the college's International Relations club demonstrated that no group is too small to learn from the experience and the needs of others. Dorothea Levey, here from Capetown, South Africa, reasoned with her fellow students not to think that that part of the world is "all jungles and people like Tarzan."

Dean Dwyer, who spent some of the war years with the Coast Guard in Alaska, assured the group that not everyone lives in igloos, adding that gasoline costs 68c a gallon. This last bit of information was contained in a letter written by one of last year's graduates, who recently had driven over the Alcan Highway.

Science professor Edward Victor, who taught at Ponce de Leon School, Humacao, Puerto Rico, warned that "you don't go to a place to criticize it... if that's what you're going to do, you might as well stay home!"

This Winter... but let's go back a few months. Word reached the president that members of the college Outing Club were tired of expensive week ends for hiking and skiing. They'd like to find some place where they could enjoy these activities without a major financial problem. At a down-to-cases meeting with the group, Dr. Proctor asked, "Do you want to go some place that's ten miles from town... or forty?" They wanted to go forty. Other questions were answered as directly, and now Westbrook Acres—a farm near Bridgton—is the goal of the big gray and maroon (Westbrook's colors) bus most week ends.

One week end students and faculty and a dozen alumnae went to the 150-year-old farmhouse and put in long hours with paintbrushes and quantities of soap and water. Skiers are waiting for the right kind of snow, and there may even be some fishing, come Spring.

Regulations at Westbrook are at a minimum. While the only stipulation

Physical fitness includes a course in dancing, led by Miss Camille Kiel.
on dress is that "simplicity and good taste for college girls" be observed, afternoon dresses are worn at the dinner hour, and for most evening occasions, formal dresses being reserved for special evening functions. Freshmen must include with a certificate of good health evidence of having been vaccinated for smallpox within five years. It is strongly recommended that students taking equitation take advantage of the school's Group Accident and Sickness Insurance plan.

There is no hard and fast rule on such questions as "the number of week ends a daughter may spend with her parents." Study period is observed from seven o'clock until eleven, every evening except Saturday. The academic records of graduates inspire pride and admiration. If ever a pudding were proved . . . the success stories told in alumnae circles are proof, and to spare.

Finally . . . Westbrook Junior College, adapting its program to fit the interests and abilities of the student, the needs and demands of business and the professions, and the exacting requirements of intelligent citizenship in a world which needs every trained person the colleges can produce, has more than met the proposition of the men who established it, who sought to "found a literary institution for the purpose of promoting piety and morality and for the general education of the youth of our state, irrespective of religion or creed."

Westbrook Junior College, a hundred and twenty years later, is without denominational restrictions, each student being urged to attend the church of her preference. The years ahead can promise at least as much adherence to the founding principles.

Maine gift shops report an increasing demand for Maine-made products. From time to time, Maine craft workers are on hand to demonstrate their skills in these gift shops and also invite visits to their workshops.

Maine's leading authority on glazes is said to be Charles Abbott of South Berwick, whose pottery has been displayed in the Nation's leading museums.

Kilns are on the increase in Maine, mostly using Maine clays and minerals. Most widely-known is Rowantrees Pottery, Blue Hill, where ceramist Laura Paddock designs and supervises the execution of thousands of pieces for exclusive shops throughout the Country.
Maine Winter Sports Outlook

Olympic Tryouts at Rumford, the new Sugarloaf Development, college, high school and community winter carnivals, and at least 26 ski tows ready for snow give promise of keeping Maine in the Winter sports picture again this season.

By Bill Hatch

Last season's sparse snow cover over the entire northeastern United States and the subsequent slow-down of Winter Sports activities pointed out one important fact, that Maine has snow when the rest of the Northeast goes begging.

This fact brought world-wide attention to the State of Maine last Winter when the FIS meet at Lake Placid was grounded out and the event was shifted to Rumford at the last moment, where ample snow was available for the skiers. Much credit for the obtaining this important meet and for the excellent hospitality accorded the contestants from abroad goes to the citizens of the Town of Rumford. Their Herculean efforts in preparing for the influx of the foreign ski teams and the entourage of news reporters and officials accompanying the event was commended by all who attended.

This year the Chisholm Ski Club at Rumford followed up the advantage and was awarded the Olympic Tryouts for the cross country and combined, to be run there on March 3 and 4, 1951. The resulting nationwide publicity will further emphasize Maine's favorable position in bidding for Winter Sports events.

A new Winter Sports area in the making is underway on the rugged slopes of Maine's second highest mountain. For the past two years the Maine Ski Council, an organization made up of a federation of ski clubs from all over the State, has been studying, through its area development committee, the terrain and snow cover in various sections. Sugarloaf Mountain, between Kingfield and Stratton just off the Arnold Trail, was given the nod this Summer by Ski Council trail experts as being most ideally situated in regard to terrain, exposure and snow cover.

Sugarloaf Mountain from Kingfield.

Their investigation showed this mountain to be 4,237 feet high, with a vertical drop of 2,500 feet in a mile and a half, with an annual snow cover of 120 inches and good skiing reported here 12 out of the last 14 Thanksgivings.

Early in Autumn the Sugarloaf Ski Club was incorporated by a group of Maine's most ardent winter sports boosters headed by a panel of officers consisting of Horace W. Chapman of Bangor, president; Fletcher Brown, Portland, vice president; and Scott Scully, Bangor, secretary-treasurer. A membership campaign is now under-
way to obtain charter members for the new club to raise funds for the building of a road and parking lot at the mountain. Sel Hannah, top ski instructor and trail layer-outer, plotted the first trail on Sugarloaf and rates this mountain as "one of the best in the East."

The trail has been completed and work is being done on the road. Sugarloaf Mountain holds promise of developing into the most dependable ski area in Maine and, with the addition of facilities, could very well grow into one of the most popular ski resorts of the East.

* * *

It soon will be carnival time again in Maine. The four major colleges will hold their colorful winter carnival days as will most of the academies, high schools and grade schools throughout the State. Ski organizations such as the Ski Council and the Maine Ski Instructors Association will continue to sponsor and assist at competitive meets and proficiency tests as they have been doing in past Winters about the state.

* * *

At least 26 rope tows will be in operation covering practically every region of Maine, with new or improved slopes, trails and ski lodges reported in most areas. A new sports area has been opened in the Millinocket-Katahdin area this season. It features a new trail and two new open slopes. These are serviced by a 1500-foot tow and a new clubhouse has been erected.

Other Winter recreational areas with tows are: Pleasant Mountain (three tows operating), Bridgton; Snow Bowl, Camden; John Abbot Titcomb Memorial, Farmington; Bald and King Mountain Areas, Bangor; Hurricane and Blackstrap Slope, Cumberland; Dundee Heights, Gorham; Bauneg Beg Slopes, Sanford-North Berwick; Holiday Hill, Auburn; Swan's Corner and Bethel Slopes, Bethel; Haley's Hill, Rangeley; Deer Hill, Harrison; Lone Mountain, Andover; North Hill Community Area, Wilton; Hi Point Tow, Augusta; McFarland's Hill Area, Bar Harbor; Quoddy Ski Club, Pembroke; Wits End Ski Slope, Wiscasset; Shoreacres, Bowdoinham; Arrowhead Lodge, Naples; and a tow at Ashland.

State Park tows are at Lake St. George Park, Liberty; Aroostook Park, Presque Isle; and Bradbury Mountain Park, Pownal.

Ice sculpture at the Caribou Winter Carnival.

Winter Sports and Winter Vacations in Maine over the span of the past ten years have shown a steady rise in popularity. With the coming of snow this year, more and better accommodations will be available in Maine and with winter sports opportunities unlimited in all sections of the State, the winter sports outlook for Maine for the 1950-51 season is excellent.
The Wooden Snowshoes of Nahmakanta

The "storied woods of Old England" have their counter­part in Maine. Frequently the woods traveler finds, deep in the forests, a "memorial" to some happening of half a century ago.

By J E A N S T E P H E N S O N

T R A V E L I N G along The Appalachian Trail, by Nahmakanta Stream the attention of the hiker is suddenly arrested by the sight of two large wooden snowshoes nailed securely to the sides of a huge tree.

Immediately, the question is asked, "Why are they there?" There is a story behind them, one of many such stories of the wilderness. Few details of this particular incident are known but the old woodsmen tell the tale somewhat in this fashion:

Many years ago a trapper was pursuing his occupation far in the wilderness. It was in the late Fall. Without warning, one morning a rain-storm became sleet and then a wild blizzard. While he had warm clothes, he was not equipped for such weather. At first he tried to travel, but the wind and snow were such that to do so meant exhaustion and death. So he "holed up." Struggling against the wind, he improvised a makeshift shelter, between large boulders, and started a fire. Thus he managed to keep from freezing.

The snow continued to fall. Soon he realized that when the blizzard blew itself out snow would be so deep that he would be unable to travel. Yet he could not wait for it to melt. The storm might presage an early Winter and four feet or more might cover the ground until Spring. He had very little food, no adequate shelter, and he had to get out.

So, while the wind howled around him, in some manner he managed to get a cedar log. Maybe he had to cut it; maybe a tree crashed in the storm. Anyhow, from this log, with ax and hunting knife, while the wind blew and the snow continued to fall, slowly and laboriously he fashioned rough snowshoes. Anyone examining them can see what a task it was. He must start out soon as he could travel, for a second storm might follow close on the first.

Finally, the storm was over, but the snow was deep. However, he had his improvised snowshoes, so he started for civilization. We do not know where he was, nor the way he followed. But finally he came over the rise of ground around Nahmakanta Lake and struck the age-old Nahmakanta Tote-road. The snow became less and less under his feet as he neared the edge of the blizzard area. At last he was able to proceed afoot without the weight of his clumsy wooden shoes. So he stripped them off and left them where they fell. When he reached a lumber camp, he told his story.

Next Spring, lumbermen coming in on the tote-road found the wooden snowshoes. They left them there to commemorate the "rescue." In time
the discarded snowshoes became a landmark in the woods. One would say that such and such a thing occurred "a mile beyond the snowshoes," or "just after we passed the snowshoes."

There they lay, year after year. Then, some twenty years ago, when The Appalachian Trail was being marked through Maine, the marking party took the old wooden snowshoes, still lying by the side of the road, and nailed them to either side of a large tree.

The name of the man has been forgotten. But as one travels over the Trail, between Nahmakanta and Pemadumcook Lakes, there on a tree beside the Trail hang the "Old Wooden Snowshoes of Nahmakanta," a mute memorial to the trapper whose life they saved.

Dr. Robert B. Sosman of New Jersey, member of the Board of Managers, and Marion Park of Washington, D. C., Secretary of The Appalachian Trail Conference, inspecting the old wooden snowshoes.

Maurice Day of Damariscotta, former associate of Walt Disney, is rated as one of Maine's most versatile craftsmen. Artist, designer, and photographer, among many attainments, his model Maine fish houses, carved from driftwood, have been show "hits" in recent years.

The State of Maine is an artist's paradise, according to Prof. Vincent A. Hartgen, head of the University of Maine Art Department. "Artists love Maine because they are fascinated by thousands of beautiful scenes waiting to be put on canvas," he declares.
The bridge over the St. John River from Edmundston, N. B., to Madawaska, showing the unique pulp pipeline which conveys wet pulp from the Canadian side to the Fraser Paper Limited plant on the Maine side.

Madawaska’s new high school typifies the modern spirit of a pioneer community.
Maine Communities:

Madawaska

The most northeasterly point in the United States also boasts a new construction rate topping the list for any town in Maine.

By Ronald E. Stewart

Did anyone ever wonder what they would find if they visited the most northeasterly point in the United States?

They would find a town whose people are ever jovial, hard-working and of a strong Christian faith.

It was probably this faith, the will to work hard, and the ever present characteristic to see the humor in even the gravest moment that lead a suppressed and weary lot from Grand Pre, Nova Scotia, to the mouth of the St. John River and up the river to Fredericton, N. B., in 1755. It was these same people who, in 1759, left Fredericton to flee from the English Loyalists who were beginning to threaten them once again. Many fled to the Province of Quebec to remain until after the fall of Louisburg and Quebec.

The Treaty of Paris in 1763 left England mistress of Canada, Acadia and Newfoundland, and some 60,000 Canadians and the once-flourishing Acadian colony came under British rule. The Acadians took the oath of allegiance and four years later were allowed to return to the land of their fathers.

It is here that the history of the most northeasterly town in the United States, Madawaska, is linked with the history of the Acadians that Longfellow's immortal "Evangeline" describes so well. For many of the repatriated Acadians stopped at the present sight of St. Basile, N. B., four miles south of Madawaska. Twenty-six years later, in June, 1785, a few more Acadian families who lived in and around Fredericton also made their way up the St. John River and some settled at St. Basile. The others settled on the south bank of the river, near the present church of St. David, Maine.

Thus, the seeds of Madouessakak, translated by the Indians to mean "Land of the Porcupine," and now Madawaska, were sown. Today, the people of Madawaska are predominantly of French descent and Roman Catholic faith. Many of the names that were in the first Acadian census taken by Hubert de Granfontaine in 1671 are found in this town today.

Some of these names are: Soucy, Morin, Lajoie, Savoie, Ayotte, Bourgoin, Lizotte, Michaud, Fournier, Sanfacon. They are hard workers and thrifty people who are able to stretch their dollars to the extent that most of these people, though working for average wages, own their own homes today. And those who are not as fortunate are currently purchasing their
homes through the Federal Housing Administration.

In 1950 alone, 53 homes have been constructed in this small town (pop. 4,858) in the St. John Valley, and the builders have still a demand for many more. The salesmen travelling this route have labelled the town as "the most progressive town in the State."

Since the war, there has seemed to be no limit to the expansion: Two new theatres, Fred's Clothing Store, National Drugs, Walgreen Drugs, Rexall, Nyal, Knights of Columbus Lodge, Sears and Roebuck, Al's Laundry, Proulx's Hardware, First National Stores, A. & P., Martin's Clothing Store, Western Auto, Tapley and Vanier Sporting Goods, American Legion Hall, Cyr's Hardware, new High School—all of these have been built since the war.

During the same period of time, many of the old stores have been remodelled to give Main Street an entire new front. And, at this writing, a Tot and Teen Centre, two new dress shops, a bowling alley, a chain store and many more homes are being constructed.

In the center of this rapidly growing town in Northern Aroostook stands its backbone, the mills of Fraser Paper Limited, manufacturers of Sulphite Bond, Fanform and Register papers, Sulphite Manifold, Opaque papers, Sulphite Ledger, Waxing Stock. Sulphite Specialties, Gift Wrap, Soda Straw, Light Weight Catalogue and Directory papers, and Groundwood Printing Papers.

The growth and expansion of this town is not only linked with the brawn and perseverance of Acadian stock, but also with the organizational ability and business foresight of a Scotchman who arrived in St. John, N. B., with a group of Scottish colonists in 1873. This man was Donald Fraser, senior, who, a year after his arrival in Kilburn, N. B., was producing hand-sawn lumber for local settlers. In 1892, he was carrying out extensive lumbering operations.

To shorten history, the Frasers joined with William and Thomas Matheson and A. W. Brehner for further expansion in 1905, and in 1916 it was decided that they would manufacture bleached sulphite pulp in Edmundston, N. B., across the river. All varied interests were amalgamated in 1917 into Fraser Companies Limited.

In 1925, Fraser Paper Limited was formed as a wholly-owned subsidiary of Fraser Companies Limited and construction of a Bond Mill was commenced at Madawaska for the manufacture of fine papers from pulp produced by the parent company at Edmundston, N. B. Operation of the first machine began Oct. 25, 1925, followed by additional installations, until four paper machines in the Bond Mill were installed and in operation by the Spring of 1928.
In 1928, the construction of a mill for the manufacture of groundwood content papers was undertaken with the first of two machines commencing operation that Fall and the other early in 1930. These mills now produce over 400 tons of paper per day. The mill operates on a 24-hour per day basis and at the present time employs about 750 employees. The plants of Fraser Paper Limited are located on both sides of Bridge Street on a 24-acre area of which slightly over ten acres are presently occupied by mill buildings.

Many of the resources of this area have yet to be developed. The winter climate with surrounding slopes make it ideal for skiing. However, as yet, only one ski lodge, the Edwaska, exists. The surrounding lake regions offer good fishing, but tourist accommodations have been slow to develop. The possibility of a fishway over nearby Grand Falls, N. B., will bring varied fishing to Madawaska’s “back door,” since the 450-mile St. John River passes the entire length of this town. The surrounding wooded areas provide good hunting and this year deer have been reported in increased abundance.

With plans already drawn for a new Library and Hospital, and the increased interest that is being shown by the offsprings of the old Acadians to provide for touring vacationers, this northeasterly nook of the United States will soon be able to meet the demands of the most exacting tourist.

Maine craftwork, art, fabrics, designs and gems in distinctive setting are only a few of the many unique gifts with a special appeal during the Christmas season. They represent Maine-made products at their finest.

The inspiration of Maine in the field of painting is found in the works of such artists as Winslow Homer, John Marin, Marsden Hartley, Alexander Bower, Andrew Wyeth, Charles Hovey Pepper, Waldo Peirce, Edward Hopper, Jeremiah Hardy, Fitz Hugh Lane, Eastman Johnson and many others of major or minor fame.

Out-of-State demand for Maine craft products is increasing. The Maine Sale at Westfield, Mass., does a flourishing business in Maine items. America House, New York City, has a continuous display of Maine-made craft work. The “Little Traveler” at Geneva, Ill., rated as top exclusive gift shop in the U. S., also features Maine-made items.

One of Maine’s outstanding bird carvers is Dorothy Washington of Edgecomb, whose life-like Maine chickadees (the official State Bird) and cardinals, orioles and other varieties pose gracefully on bits of driftwood.
The Sweetser-Children's Home

The union of two old Maine institutions provides a new type of haven at Saco for lonely children.

By Mildred S. Masterman

The Sweetser-Children's Home of Saco, which was dedicated last June, is the first and only private agency in Maine to provide individualized study and treatment for children while living in a group. It is also one of the very few of its type in all New England, the first and largest being the "Emma Pendleton Bradley Home" located in Riverside (East Providence), R. I.

Sweetser is located on a hilltop one mile from Saco center, therefore offering its children the advantages of both town and country. Its services are open to all Maine children and they have the freedom of the Home's 150 acres of fields and woods. The children attend the local schools and churches and participate in their activities.

The home operates in small, family-sized units and accepts only normal children with adjustment difficulties. Its staff is completely equipped with professional psychological and psychiatric service. During the past year the "Children's Home" of Portland which was incorporated in 1828 and "Sweetser Home" of Saco, incorporated in 1916, united as one unit in their service to the children of Maine. The original Sweetser Home was founded in 1913 by Cornelius Sweetser as a home for orphans and needy children. There is no racial or religious prejudice and its support is derived from gifts, endowments and weekly board by those families who are so situated.

The present Home includes an administration building, a farm unit, the director's home and a new dormitory-home cottage recently completed. This is the first of its kind in New England housing 12 children and two staff members, and has been especially commended by the Child Welfare League of America. The new cottage unit embodies the most progressive ideas in modern institutional building, its interior is most pleasing to those
who are privileged to be a guest and a home atmosphere is prevalent. The large living room, dining room and halls are done in soft pastel shades, pleasing to the senses and restful to the eye. The compact kitchen is equipped with all the modern conveniences conducive to good health and comfort to those who are in charge. The administration building is entirely different type home and accommodates 24 children. The exterior is of brick, the front being most impressive with its wide, hospitable, open porch facing the west. As one enters the gracious Main Hall, the whole atmosphere is one of welcome. At the right is a low, wide oak staircase leading to the quarters of the housemother.

The dormitories are divided into two wings separated by a spacious hall. The color scheme throughout the entire sleeping quarters is of restful, pastel shades of blue, tan and rose. Leading off the main lower hall are the rooms in which so many small lives are lived from day to day. A large dining room with four broad tables dressed in their red and white checked cloths lend an air of closeness and gaiety. There are plants in the sunny windows which face the west and rolling hills.

The living room is a pleasant place with its piano, radio, and comfortable chairs and tables grouped around the fireplace. The play rooms are next and usually occupied. On the same floor are the offices of Director Lin-wood E. Brown and the psychiatric case-worker, Emily S. Thomlinson. One of the outstanding features of the administration building is the enormous home-like kitchen. It is such a kitchen we dream about, but very rarely have the good fortune to enter.

Maine is indeed fortunate to have such a place in which her lonely children may find their "Haven of Refuge." The child whose life has been disordered and confused will definitely benefit by group living and will better learn to adjust himself through the hurts and disappointments of other children. The Home is staffed by a group of people selected for their tolerance and understanding of life and its problems. Sometimes, looking deep into the eyes of a child, you are conscious of meeting a glance full of wisdom. The child has known both love and neglect. All this has piled up knowledge hard to combat—yet, that one look can give you more in one moment than all the years of experience have seemed to teach.

Sweetser Home and its understanding staff are waiting on their beautiful hilltop to welcome and help those small people who are faced with problems too complicated to work out alone. Problems in a child bring Fear . . . and fear brings Trouble. Sweetser is like the old English Legend:

"Fear knocked at the door, Faith answered . . . No one was there."

The new dormitory-home cottage unit, first in New England and highly commended by the Child Welfare League of America.
Legends of Christmas

Some of the favorite old traditions from many lands, with the trees, the flowers and carol singing as symbols of the world's most beautiful story.

By Doris Barbour Jordan

THANKSGIVING is over and we begin to plan for Christmas, the most loved of all holidays among Christian peoples. A time for extra giving, extra loving and extra praying for adults . . . and for children, a joyous anticipation of special gifts and Santa Claus. It always awakens in the heart an urge to contact old friends, forgive old grievances and, perhaps, remember and retell old Christmas legends that have come down the years.

Some of these legends may have lost nothing of romance in their travels, nor gained no more authenticity. As with all legends and folk tales, they are undoubtedly more colorful than truthful . . . but, nevertheless, have a place in the hearts of us all.

Many years ago I reserved a section of my scrapbook for Christmas data . . . such as customs, beliefs, poems and other pertinent material. Some of the clippings are yellowed with age, many of them more than a quarter of a century old. Some of them are written with pen and ink on fragile letter paper; these are the tales told me by my grandmother . . . and not trusting to memory added to my collection in this way.

I find many of the legends quite contradictory, which is, undoubtedly, due to the customs of different countries, just as children of other lands call Santa Claus by the name of St. Nick, Father Christmas or Kriss Kringle. One could fill many pages if one were to attempt to mention all the legends concerning Christmas. These I mention are but a very few of the better known and more colorful stories.

Down the years the symbol of Christmas and its gaiety has always included some form of tree, flower or shrub and many of them date back to some holy symbol. What would Christmas be for most families without a Christmas tree? There we find one of the earliest legends.

The tree usually chosen is a fir tree and in my scrap book I find a brief item on the fir tree legend that refers to St. Nick. This legend comes from the Hartz Mountain region where there was supposed to be not a jolly, old person like our Santa Claus, but a young and mischievous rascal called St. Nick, who was said to lurk about in the fir forests.

On Christmas Eve the maidens of the countryside went to the woods and decorated the fir trees with flowers, ribbons and candles. They then joined hands and sang songs and danced around them until the mischievous St. Nick came out of hiding and gave them presents. This same St. Nick often played pranks on unsuspecting people, too . . . although the tricks usually turned out to be good ones.

In one old folk-tale a very poor peasant woman went to the forest on Christmas Eve to gather cones from the trees for her fire. The cones were very scarce and just as the poor woman was about to give up in despair a rain of cones fell from one of the fir trees and her basket was soon filled to overflowing. As she dragged the load toward home it became heavier and heavier until she could scarcely move it, and as she began to dump part of the load to lighten it, she discovered each cone had turned to silver.

While the fir tree is the chosen tree for most decorative purposes, it is interesting to note that legend has it that the pine tree was the source of the frankincense which was gathered by the Wiseman as he trudged his way to Bethlehem and the Christ Child. It is, also, a pine tree that
figures in the legend of Mary's flight from King Herod. This was one of my Grandmother's favorite stories.

In back of her farmhouse in a small Maine town there was a huge forest of spruce and pine trees which always made this story particularly real. I could imagine the kindly pine tree lowering its branches to hide the Baby Jesus as Mary hid it in a hollow place in the tree trunk. Close to this story in my scrap book I find a very old newspaper clipping which states that a pine cone cut lengthwise sometimes reveals a replica of the Holy Babe's handprint. I've never tried to cut one to discover if it may be so. I prefer not to shatter the myth. However, the Bible contains no statement that indicates the Christ Child was hidden during Mary and Joseph's flight to Egypt.

It is quite probable that the custom of bringing a tree into the home to decorate as a symbol of Christmas originated in Europe and was brought to this Country. The lights we now have and the candles burned in earlier days symbolize the Star of Bethlehem according to legend...but one originating in Greece claims the candles symbolize Christian prayers rising to Heaven.

Another legend from the Hartz Mountains again brings in the fir tree. I have heard variations of this story, but this is the version grandmother told me. One wild and stormy Christmas Eve a flock of the golden canaries the Hartz Mountains are famous for were caught in the storm. As they were blown by the wild winds, a tall fir tree heard their cries and offered them shelter in its branches. The little birds hid in the thick, protective branches of the fir tree until the storm had passed and the old legend is that when a canary bird is trilling his sweetest music, he is singing a carol to the fir trees of his ancestors' old home in the Hartz Mountains.

There are many flowers symbolic of the season, too. Holly, mistletoe and wreaths of evergreen material are favorites in cold weather sections, while plants of less hardy varieties are favored in warmer climates. Holly and mistletoe are the first plants mentioned in any of the legends. The Scandinavian races considered the flowers and shrubs sacred and presented branches of these plants as tokens of good will and friendship...often they placed sprays of mistletoe over the doorway to the house to ward off any misfortune.

Many of our so-called superstitions have come down the years from some of these old world customs. The very fact that nobody could account for the growth of mistletoe, high above the earth growing from an oak tree, may be the reason it was considered in ancient times a sacred plant and possessed of the power to dispel evil.

One other small item concerning the mistletoe gives it a Biblical connection. It was claimed the Cross was made from the wood of the mistletoe, which then was a full grown tree, and after that tragic use it never grew again to full stature, nor took root for itself, but became a parasitic plant. I rather like this little legend and always remember it when I touch a fragile bit of mistletoe with its nearly transparent wax-like berry.

Poinsettia is a favorite Christmas plant and I have seen it growing outdoors in the South, often reaching a height of five feet or more. My collection does not give me a single bit of information on any legends about it. This I do find: "This plant was named for Joel R. Poinsett... (1799 - 1851), a native of Charleston, South Carolina. He was our minister to Mexico and brought this beautiful plant from that Country." If there is a legend concerning it, I hope some day to learn about it.

There is also a clipping in my collection that states the star-flowered Yucca is a symbol of Christmas in its sub-tropical habitat and is called Our Lord's Candlestick, or Lamp of Our Lord...and that a little girl who followed the Wisemen to the manger wept because she did not have a gift for the Infant Jesus; when an angel appeared and immediately when the child told why she was weeping there appeared a cluster of perfect white flowers growing at her feet. The little shepherd girl picked them and laid
them beside the Baby. This white flower is known now as the Christmas Rose, or by its Latin name, *Helleborus Niger*.

Christmas would not be Christmas without mention of the wonderful custom of carol singing, which is said to have originated in European churches. Of all the Europeans it seems the Dutch and German people were the gayest and most fun-loving in their Christmas celebrating. The English and the Pilgrims who came to America took life more seriously and it was not for many years that much joy or gladness crept into their observance of Christmas according to early legends.

It is here we note that bells were one of the methods used to proclaim Christmas joy. A man, usually an old man, went through the streets chanting hymns and ringing a soft-toned bell to the rhythm of the words. Now all our churches, from the grandest cathedral to the poorest country church, have one or more bells to call their people to worship, or to ring out the glad chimes of Christmas love.

And, as always, Christmas brings to mind with renewed appreciation the most beautiful Christmas story of all. My grandmother read it to me from her well-worn Bible and a clipping of it is in my scrapbook with other treasured data on the best of all holidays, Christmas. It is found in St. Luke 2:8-14 . . .

"And there were in the same country shepherds abiding in the field, keeping watch over their flock by night.

And lo, the angel of the Lord came upon them, and the glory of the Lord shone round about them; and they were sore afraid.

And the angel said unto them, Fear not; for, behold, I bring you good tidings of great joy, which shall be to all people.

For unto you is born this day, in the city of David, a Saviour; which is Christ the Lord.

And this shall be a sign unto you: Ye shall find the babe wrapped in swaddling clothes, lying in a manger.

And suddenly there was with the angel a multitude of the heavenly host praising God, and saying,

Glory to God, in the highest, and on earth peace, good will toward men."

CREATORS of handmade Maine toys of special note are Jay and Marge Hanna of Rockport, with their seacoast blocks and other items; the Coles of Newcastle, with boats, buoys and other wooden items; and the unusual stuffed animals of Myrilla Libby of Wiscasset, featured in a current national magazine. (McCalls).

BEAUTIFUL tweeds of unusual and standard design are coming from hundreds of Maine hand looms. Peggy Ives Fabrics, Ogunquit, Tenafly Weavers, Round Pond, and Old Academy Handcrafters, Paris Hill, already are nationally-known.
CURLING PLUMES of smoke rising from red chimneys—white houses snuggled warmly into their evergreen banking—the tinkle of icicles falling from laden eaves—canyonlike narrow, snow-banked paths from house to barn—grace of tree limbs shadow-etched on glistening crust—the zig-zag pattern of wild folk tracks across drifted fields—white frosted trees beside clear highways, the hum of whirring snowploughs in the distance—ponds and slopes bright with color as skaters and skiers whirl and slalom—jingle of bells on frosty air—ice-rigged fishing boats nudging sunny wharves—so Winter comes again to Maine.

Under many Christmas trees are gifts created by Maine skill. We hope you were among the ones so lucky. Our shopping goes on all the time in preparation for this holiday, for there's scarcely a day we do not discover an attractive gift possibility.

Recently we spent an afternoon visit with a delightful English couple, Denis and Ruth Vibert at their Sullivan Pottery Workshop. Clever with glazes and fine design we think their business will grow rapidly. Flower pots and wonderful slip-glazed bowls caught our eye. All oven-proof, and we understand it will only be a few months before stoneware will come from this pottery too. Maine is fortunate to acquire the Viberts, who say it happened by "default," for a trip from Montreal to New Brunswick failed to produce what they sought, and a chance visit with Sullivan friends settled the question to New Brunswick's loss.

Always we find nice things at Massachusetts House Workshop, Lincolnville, open year-round. There's the Liberty-made Stone House pottery by Elizabeth Crawford—truly rare and lovely pieces, especially her delicately modeled deer and woolly lambs. From Liberty, too, comes Edgar Sewell's collection of fine etchings of wildlife. Here you will find the lustrous copper with its Maine designs by Hilary Howard of Cape Elizabeth.

If you were lucky, your Christmas table bore party favors or place cards from the clever hands of Mrs. Robert Perry, Camden. While water colors or oils scarcely fit the stocking, we hope you acquired the work of some Maine artist like Edna Perkins, whose recent showing at the Brick Store Museum impressed us, especially her way with her own Kennebunk area's lovely colonial buildings—a charming artist whom everyone enjoyed meeting at the reception.

Something new down Blue Hill way this Winter, for you will find Rowantrees Pottery Shop and Coffee Bazaar open every day, showing changing exhibits of local artists, and serving luscious unusual foods created by Mrs. Lin Thompson there, and recent-
ly featured in the New York Times. Cardamon Cake, Paradise Pie, unusual sandwich fillings, and a remarkable new candy bonbon called "Bitter Blondes" are among the surprises, and perhaps you got some packed in a Rowantree bowl or cup for Xmas. The new handloomed fabrics are handsome, as evidently famed hat designer Mr. John thinks, for he has some to create new hats.

Not so long ago we wandered purposefully up and down the hills of Otisfield to the doorway of Glen C. Henry's 100-year-old brick house, where Glencraft Products are being manufactured—a new clever type of loose-leaf record binder which stands angled to save one's vision—hard to describe but the answer to a lecturer's prayer (or an industrialist's need for a picture display medium). The Henrys, Montana natives, tired of Federal employ and Washington, D. C., life, three years ago became Maine residents, and designing their own machinery, converted their cellar into a manufacturing plant. We do not think there's a soul who couldn't use a Glencraft binder to advantage.

Maybe he cannot yet guarantee to furnish a house for you, but John Titus of South Paris has a home shop producing modern functional furniture and the response promises a growing business. We hadn't been in Buckfield recently, so on our last visit we had quite a time visiting the Bessey Packing Plant, watching cider bottled, and discussing various products, all excellent (we really went in to tell them how much we liked their blueberry jelly) with Superintendent Percival, a Bangor native recently returned to Maine after several years in other states gaining experience in food processing.

We had an interesting visit at the small brush factory operated by Albert Fox, where Maine's biggest brush was made this fall (delivered City of Lewiston). Incidentally, if you go to Buckfield, stop in at Mrs. Goodrich's for some of her fine homemade candy. On this trip we discovered one of the special views in East Sumner, and we can imagine its beauty when the hills are snow covered—and that is Labrador Pond nestled in the hills as seen from Edgar Barrett's 1,000-acre potato and dairy farm. Seldom have we visited such hospitable folks as the Barretts, whose potatoes, large, mealy, flavorful, are a credit to an excellent combination of Oxford County soil, Sagadahoc fertilizer research advice, and Edgar Barrett's farming skill. Nearly ruined the underpinning of our Plymouth getting there, but the visit was worth it.

Interested in community planning as we are, we must say that the tiny town of Denmark is singularly fortunate in having as residents two excellent boys' and girls' camp operators—both of whom generously contribute to the school lunch program. We refer to Roland Cobb, just appointed Maine's Fish and Game Commissioner, and Miss Eugenia Parker. Miss Parker takes exceptionally beautiful movies, and has done a series on Denmark folks and their activities at all four seasons. Showing these raises money and gives a lot of pleasure, and we do not see how anyone could resist Denmark after viewing them. We wish someone in every community could prepare such a movie.

President Stanley Tyks of the Skowhegan Chamber of Commerce put some little questionnaires on his restaurant tables this Summer and learned some very interesting tourist reactions. Revealing figures one week in mid-July showed 1,530 people in 520 cars—269 Canada-bound—visited his restaurant and Skowhegan. Of these, 780 indicated intent to shop locally, and every State was represented—most from New York. We can imagine Skowhegan will be very thoughtful of tourist demands after such a survey—which brought out things liked and disliked in the town, and suggestions for such improvements as tree planting on the main street, and more attractive store fronts.

Rumford's Mechanic Institute certainly is a fine educational center with everything from furniture finishing to square dancing and talks on
current topics for adults and young people.

If ever in Ellsworth, be sure to visit the excellent gift and stationer's shop run by one of Maine's most enterprising business women, Miss J. A. Thompson, who celebrates her eighty-eighth birthday this Xmas, and fifty-one years of business on Main Street. Miss Thompson, a real Maine Booster, has but one regret—there are three countries in the world she did not get to visit—China, Japan, and India. Her nephew, K. K. Thompson, Trenton, was written up in the New York Times this year as he makes about the finest ship models one can find anywhere, as testified to by their discriminating owners.

Not much news from Maine Societies during the Fall months. We wish more would report to us.

The New York Women's Club held meetings on October 14, November 4, and November 11, and two new members, Mrs. Ernest D. Kidwiler of Bath, and Mrs. George B. Flood, were accepted.

In Washington, a fall picnic, a Hallowe'en costume party have been held, and on Nov. 9, a baked bean supper and square dance. Planned now is a Maine Day in connection with the Washington Sesquicentennial. University of Maine Alumni invited Maine State Society members to their Nov. 17 meeting to hear Sumner Pike, Lubec, member of the Atomic Energy Commission.

Some remarkably interesting careers are being pursued by a number of University of Maine alumni we have just heard about. Winslow L. Gooch of Alfred is completing a three-months' timber exploration for the Portuguese Government in Cabinda, Angola, a Portuguese Colony in Southwest Africa.

Elizabeth B. Hempstead, Rockland, is teaching at the Stanley Girls' School, Deccan, India.

Orono native, Keith Goldsmith, is with Universal International Films in Johannesburg, South Africa.

Seems they cannot manage at Grand Coulee without a Maine man. Frank Banks of Saco, just retired, is being succeeded by Horace A. Parker, Livermore Falls.

Five-hundredth Bishop in the Protestant Episcopal Church is Rev. Francis G. Burrill, Bangor, consecrated recently as Suffragan Bishop of Texas.

From Kennebunk, Walter H. Burke has just gone to Athens, Greece, to supervise the construction, installation, and operation of a nation-wide electric system in Greece for ECA. Formerly vice president of Ebasco Services, he retired in 1949 but has been enlisted to head this important $85,000,000 project. A top assistant of Burke's will be Walter S. Merrill, Skowhegan, as Chief Engineer.

Former Portland native, Alfred B. Lingley of Providence, is vice president of the Kliestone Rubber Company. He owns land at Two Lights, Cape Elizabeth, and is president of the University of Maine Alumni Council.

President of Di-Electric Products Company of Jersey City is Portland native Henry T. Carey, who has purchased a home in Camden recently.

New Trustee of Maine Central Institute, Pittsfield, and another U. of M. Alumnus, is Myron C. Peabody, Exeter native and vice president of the Federal Land Bank at Springfield.

Recently Robert Chandler, New Gloucester native, became president of the University of New Hampshire. This is only a small sample of the contribution our State University is making through its alumni to the progress of the nation.

Our other Maine colleges make their contribution too, and this seems to have been a year for Maine to produce College presidents, what with former Governor Hildreth now president of Bucknell in Pennsylvania, and the recent appointment of Dr. Asa Knowles of Northeast Harbor as president of Tulane University.

Merry Christmas and Happy New Year to all our Cracker Barrel readers whose news and comments are always received with pleasure. May we hear from more of you in 1951.
Maine Pasture

By Louise Darcy

Outcropping rock keeps shouldering back the grass;
The purple thistles bloom where cattle pass,
Wandering slowly, feeding as they go,
Brushing against pine branches sweeping low.
Juniper clusters on these acres here,
Blueberry bushes spread, crows hover near,
Wheeling and lighting, perching in a tree,
Cawing aloud with raucous minstrelsy.
Daily the cattle range from end to end
Of their familiar province, stop and bend
To drink clear water where a small brook flows
Bordered by cowslip and the pale, wild rose.
The grass is sweet, the whirring insects drone
And always there is boulder, rock and stone.

Islander

By Alice Gould

Many have felt the lure and fantasy
That hovers over islands. Many may
Have sought them for a summer’s holiday,
Intent on solitude or novelty.

But islands have few secrets hid from me
Born where the winds and seasons have their way
On a small island in an open bay—
Rock-buttressed in a changeful northern sea.

I know the sun just out of rosetint ocean;
The shrieking fury of the equinox
Heaving the waters with a mighty motion;
Still moonlight over silver sands and rocks.

Turbulent, tranquil; radiant, forlorn—
Who can know islands like the island-born?
The Letter

By Pearl LeBaron Libby

Dear Rosemary: This is to tell you
Of a thought that came winging clear:
How I wish we could send to the
whole wide world,
A precious Maine souvenir.

I'm sure they'd like leaves from our
maples,
In crimson, bronze, scarlet and gold,
And bayberries pungent to make can­
dles shine,—
Warm cheer for the winter's cold.

We'd send some canoes, light and
graceful,
Well-made, in the good old Maine
way,
And fill them with cushions of balsam;
Add moccasins, too, I'd say.

Of course they'd want trees for their
Christmas—
(We'd tuck here and there a pine
cone)—
And oh, don't you wish we could
send for perfume,
Flacons of good Maine ozone!

We shouldn't forget skis and snow-
shoes,
To please every boy and girl,
And you can suggest other things, too,
I know,—
Do answer soon, won't you?—Pearl.

Maine Twilight

By Jane Gerow Olson

Shadows standing on their tip-toe
Reaching for the tops of pines
Sharply etched on the last snow, flow
Tracing patterns with their lines.

Silently the sun's long finger
Swiftly streaks across the sky
And the painted colors linger
Just above the hills nearby.

Then the gentle twilight hovers
Softly over surf and stream,
And the night pulls on her covers
Specked with stars like flecks of
cream.

The Reply

By Rosemary Clifford Trott

Dear Pearl: I'd take a little salty
road
That led down to the sea,
And wrap it up in sweet fern,
And summer memory.

I'd take a dark blue sky
Above a green field;
With stars aloft and buds below,—
What beauty it would yield.

I'd take the rush of swift wind
In a young lad's face,
The cut of blades on snow crust,
The challenge of the race.

I'd place some strawberry rhubarb
In glass beneath the sun;
Let people taste the springtime
When April had begun.

I'd take the dormant wonder
Of every velvet night,
And shatter it with owl's cries,
And late moon's eerie light.

I'd send an invitation
To every homesick son,
Who's longing for the sleighbells,
And down-east Christmas fun.

Maine Coast In Winter

By Richard Spitz

While the seasonal shall quickly
change brown autumnal leaf to
ermined, wind-blown snow,
We cling not to fortune, but to faith,
no matter from whence God's ele­
ments shall blow,
With heartened and mindful being,
warmed by thought of coming
Spring, and Summer's sunlight,
gleaming stars, and tidal flow
Against the whitened sands; yet,
But measured destiny; bravely facing,
with deepening caverned, careworn
brow, the everflowing sea,
To repel the works of God?—Nay, but
To meet with unflinching peace and
 unbending zeal, the grandeur of
living and all eternity.
From A Kitchen Window
By Lillian M. Owen

My kitchen window looks across a bay,
Out where the hills seem braced against the sky,
As if to hold it close. Its waters lie
Sunflooded or in shadowed blue or gray.

Off to the right an island shuts outside
The vastness of the ocean. Now I know
Its every contour, know where pine trees grow
Close to the beaches silvered by the tide.

And I have watched the darkness of the night
Illumine, and the sunrise over hills
Can hold too much of radiance and it spills
Over the water dazzling rays of light.

Often seagulls rise from the waves to soar
Up where the sun reflects on flashing wings;
There is a place a purple shadow clings
Off where the trees grow close above the shore.

And those same boats, I know where they will be,
For fishermen still wait for wind and tide,
Still ponder where the lurking fish may hide;
I think of other boats on Galilee.

For here is ageless rhythm old and new,
The sun and wind, the tide wash by day by day
And men with nets still hope and sometimes pray.
Does someone walk here on the water too?

On Leaving Christmas Cove
By T. Gaillard Thomas

On crimson spar and rocky crag,
Observant sits the snake-necked shag.
Against blue skies, or dark and dull,
Curves gracefully the white-winged gull.

Sweet-scented depths of fir and pine,
Through which the setting sun's decline
Brings to the harassed heart pure peace
And to the wearied mind, surcease.

To see, and know, and live with these
For e'er, would infinitely please
And fill the soul with Heaven-sent approach to God—and deep content.

But—comes an end to nature's spell,
And to its beauty, fond farewell—
Ah, sad to leave such scenes seraphic
For town's dread din and tangled traffic.

Newcomers
By Adelbert M. Jakeman

They who know the strength of hills,
The quietness of country roads,
And friendliness of city streets,
Now learn the way of moon and stars,
The rise and fall of ocean tides,
And fickleness of wind and storm.

Singing pines, complaining gulls,
And waves along the frosted shore,
Create a rhythmic melody
New Englanders must always love;
And sun and rain and season's change
Must ever move the slow of heart.

So here where wood and sea and sky
Become a universe apart,
They who lately came this way
Look out upon a sparkling world
Fresh and bright each new-born day,
And find, beyond all hope and dream,
The miracle of second birth.
By JUNE L. MAXFIELD

The holidays are coming!

From now until Easter there'll be many occasions for festivities and get-togethers. Youngsters from one to one hundred will be on hand for the fun, and a good part of that fun will be the good things to eat. You'll want to shine in the food department . . . and your biggest rewards will be the delighted "ohs" and "ahs," and the speed with which your goodies disappear.

Holiday buffet suppers, evening snacks, luncheons and dinners call for the extra special touches that are a part of the holiday tradition.

To keep your kitchen coffers full, here are some party-time ideas:

**Graham Rolls**

2 1/2 c. graham flour
1 1/2 tsp. soda
1/2 c. molasses
Sour milk

Mix together the dry ingredients and add the melted shortening and molasses. Add enough well curdled sour milk so that the mixture will pour thickly, and bake in a well greased muffin tins for about one-half hour. For a party touch, glaze with brown sugar and sprinkle with spices and nuts.

**Maple Gingerbread**

1 egg
1 c. sour cream
1 1/2 tsp. ginger
1 c. maple syrup
1/2 c. shortening
Salt

Beat egg well and add sour cream and maple syrup. Sift together twice the flour, soda, ginger and salt and add to the other ingredients, mixing thoroughly, then add shortening. Bake at 325°-350° for 35 minutes. Serve hot with whipped cream, ice cream, or lemon sauce (see recipe below).

**Coffee Cake**

2 eggs
1 1/2 c. sugar
1 c. cold coffee
1 c. raisins
1 1/2 c. flour
1 tsp. shortening
1 tsp. sugar
1 tsp. nutmeg
1 tsp. cloves
1 tsp. soda

Cream together the sugar and shortening, then add the eggs, well beaten. Add alternately the coffee and flour which has been sifted with the dry ingredients. Last, add the raisins and bake in a moderate oven. Ice with a butter frosting made as follows:

1 c. confectioners' 1 1/2 tbsp. warm milk
1 1/2 c. sugar
1 1/2 tsp. butter
1 1/2 tsp. vanilla

Cream butter and sugar together. Add warm milk, a few drops at a time, at a time, stirring well. Add vanilla. When thoroughly blended, spread on cool cake.

**Apple Custard**

3 eggs
1 c. sifted sour
1 c. sugar
1/3 c. butter

Mix all ingredients together, and flavor with vanilla if desired. Bake in custard cups or individual pastry shells (made by lining muffin pans with pastry).

**Maple Bisque**

1 pt. cream
1 1/2 c. thick maple syrup
4 eggs, separated

Beat egg yolks until very thick and add the syrup. Heat over a very low flame, or on a double boiler, only until hot, stirring constantly. Cool this mixture. Beat egg whites stiff, and the cream to a froth. Combine and add syrup, stirring gently only until blended. Pack in ice and salt for six hours, or freeze in refrigerator.

**Lemon Sponge Pie**

3 eggs, separated
1 c. milk
1 c. sugar
1 lemon, grated rind
3 tbsp. flour
1/4 tsp. salt

**Cranberry Pie**

4 c. cranberries
1 c. water
2 1/4 c. sugar
1 1/2 tbsp. cinnamon
1/2 tsp. nutmeg
3 tbsp. butter

Add the water to the berries and boil two minutes. Add the sugar and boil two minutes longer. Cool and add the spices. Pour into an unbaked crust and dot with
butter. Cover with top crust, or with laced strips of pastry. Bake 30 to 40 minutes in a moderate oven.

**Molasses Nut Pie**

1 tbsp. flour  3 eggs
3 1/4 c. sugar  1/2 tsp. nutmeg
1 c. molasses  1/2 tsp. cinnamon
1/4 c. melted butter  1/2 tsp. ginger
1 c. salted nut meats, coarsely broken

Beat the eggs and mix in the flour and sugar, together with the spices. Add molasses and melted butter, and last the nuts. Pour into an uncooked pie shell; bake 15 minutes at 400°, then lower temperature to 325° and bake until firm.

**Cider Apple Sauce**

The quantities: up to you.

Roll cider down to one-half of its original volume. Add enough sweet apples which have been pared, cored and quartered to fill the cider syrup. Simmer very slowly in a closely covered kettle for about seven or eight hours. It needs stirring occasionally.

**Potato and Corn Loaf**

4 c. mashed potato  2 c. ground cooked corn
1 tbsp. grated onion  2 eggs
Salt and pepper

To the mashed potato add the butter, salt, pepper and onion, and beat thoroughly. Add the corn (either whole kernel or mashed, to your preference). Last add the well-beaten eggs. Place in a generously greased loaf pan and bake until firm and golden brown. For individual buffet servings, bake in muffin tins.

**Fried Apples and Onions**

3 cooking apples  4 large onions
8 slices bacon

Core apples, and cut in 1/4-inch slices. Parboil the onions and slice 1/4-inch thick. Cook bacon in a large frying pan until crisp, then remove and drain. Fry the apples and onions together in only as much bacon fat as needed to prevent sticking. When done, serve garnished with bacon.

**Lemon Sauce**

1 1/2 c. boiling water  1 tbsp. butter
3/4 c. sugar  Pinch of salt
2 tbsp. flour  1/2 tbsp. lemon juice
Grated rind of 1/4 lemon

Mix together the sugar, flour and salt and add boiling water. Stir and cook until thickened. Add butter, lemon juice and grated lemon rind. Serve hot.

**Foamy Pudding Sauce**

1 c. sugar  1 1/2 tbsp. vanilla
2 eggs, separated  1 tbsp. butter

Beat egg yolks thoroughly and gradually add sugar. Set the bowl over boiling water, and add stiffly beaten egg whites, folding in thoroughly. Warm the butter, blend vanilla into it, and add to hot sauce just before serving.

**Baked Sausage Roll**

Sausage meat  1 c. milk
6 potatoes  2 tbsp. melted butter
Flour and salt

Fry sausage meat until done, then chop fine. Roll potatoes, mash and beat in milk and butter. Salt to season, then add flour enough to make a soft dough. Roll out and spread with sausage meat. Roll up, place in greased loaf pan, brush with melted butter and bake. For individual servings, cut dough in squares, spread with meat, roll up (securing with toothpicks if necessary), and bake on a greased pan.

**Codfish Cakes**

2 c. cooked codfish  1 c. mashed potatoes
2 tbsp. melted butter  1 tbsp. cream
1 egg

Soak the salt codfish overnight in cold water. Drain and cook for one-half hour, changing the water once during cooking. Mix together the cooked fish, well flaked, and the mashed potato. Add butter and cream. Place in the top of a double boiler and heat very hot. Gradually add well-beaten egg, and beat hard. Form into cakes and fry until brown in deep fat. Make the cakes lusciously big for a supper dish, make them small and serve on toothpicks for buffet or snack.

**Oyster Fritters**

Salt

Chop the oysters fine, add to a batter made of the other ingredients. Drop by spoonfuls into hot deep fat and fry until golden brown... about two minutes.

**Haddock A La Rarebit**

2 to 3 pounds  1 c. white sauce
haddock  1 c. grated American cheese
1/4 tsp. salt  1 tsp. minced parsley

Make a white sauce as follows: melt 2 tbsp. butter and blend in 2 tbsp. flour. Gradually add 1 c. milk and stir constantly until thickened. Add 1/2 tsp. salt and 1/2 tsp. pepper. Add the cheese to the white sauce and stir well until it is completely melted and blended. Butter a baking dish and place the washed and cleaned fish in it. Sprinkle with salt and pepper and minced parsley. Pour cheese sauce over all and bake in a moderate oven for about 35 minutes, or until the fish is well done.

**Creamed Sweetbreads**

With Mushrooms

1 lb. sweetbreads  1 tbsp. flour
1 c. steamed mushrooms  1 tbsp. melted butter
2 egg yolks  2 tbsp. cream
1 c. cream  Salt and pepper

Soak the sweetbreads in cold water for about 15 minutes. Remove membranes and cook sweetbreads in boiling salted water.
for 20 minutes, until tender. A tablespoon of lemon juice or vinegar may be added to the water in which they are cooked. Plunge the boiled sweetbreads into cold water to harden. Cut into cubes and stir into a white sauce made as in the above recipe, but adding egg yolks when milk is stirred in. Serve immediately on buttered toast, crackers, or in patty shells. Garnish with chopped parsley and paprika. For color, chopped pimiento may be added to creamed mixture before serving.

**Paradise Jelly**

4 qts. red apples or 2 qts. cranberries
12 quinces
Granulated sugar

Wash apples and quinces, removing stems and blossom ends. Quarter, cover with cold water and cook until tender. Wash cranberries and cook in 1 qt. of water until tender. Pour apples, quinces and cranberries into jelly bag and let drain overnight. For every two cups of juice add 1 lb. of sugar and boil for about 10 minutes. Remove scum which forms when boiling and pour into sterile jelly glasses. Seal.

**Father's Sauerkraut**

1 qt. sauerkraut
2 onions, diced
1/2 c. granulated sugar
1 apple, diced
1 tbsp. butter

Cover the sauerkraut with water, add the diced apple, one diced onion, sugar and vinegar. Cook about 45 minutes. Then add the remaining onion which has been browned in butter. Serve immediately.

**Sailor's Omelet**

6 eggs
1 tsp. anchovy paste
1 tbsp. butter
Paprika

Beat egg yolks until light. Add minced parsley and anchovy paste. Fold in stiffly beaten egg whites and blend. Melt butter in a heavy iron pan and pour in mixture. Cook until brown on the bottom, then place in a moderate oven to brown top. Sprinkle with paprika and serve at once.

**Chicken Liver and Bacon Appetizer**

1/2 lb. chicken livers
Sliced smoked bacon
2 tbsp. butter
Salt and pepper

Saute the chicken livers, seasoned with salt and pepper, in the butter until well cooked. Wrap each liver in a piece of bacon and fasten with a toothpick. Ten minutes before serving, place bacon-wrapped livers in a pan and brown until bacon is crisp and brown. Serve immediately.

**Fruit Rolls**

2 c. flour
3 tbsp. shortening
5 tsp. baking powder
1/2 c. milk
1 tsp. salt
1/2 c. melted butter
Candied fruits, citron, ginger, nut meats

Sift salt and baking powder together. Work in the shortening with pastry blender. Add milk (just enough for a soft dough). Roll out on floured board about 1/4-inch thick. Brush with melted butter and spread with chopped candied fruits, citron, ginger, nut meats, in any combination desired. Roll up like a jelly roll and cut into pieces about 1 1/2 inches long. Bake in a hot oven (425° F.) for about 15 minutes. Rolls should be turned once or twice to be sure that they will brown evenly.

**Soft Molasses Cookies**

1 c. molasses
1/2 c. melted butter
1 tbsp. ginger
1/2 tbsp. milk
1 tsp. soda
1/4 c. flour

Add molasses, butter, molasses and ginger and mix well. Dissolve the soda in milk and add to the first mixture. Sift into liquid mixture sufficient flour to make a dough stiff enough to be rolled. Chill. Roll out on floured board 1/2-inch thick. Cut with fancy cookie cutters and press candied fruits into them. Bake on a greased cookie sheet in a moderate oven for about ten minutes. When cooked add white icing decorations (with a pastry tube preferably) if desired.

**Christmas Souffle**

5 egg whites, beaten
1/2 c. sugar
1/2 tbsp. vinegar
Pinch of salt
1/2 c. seedless raisins
1/2 c. chopped nut meats

Beat egg whites, with salt added, until stiff and gradually add the sugar, beating constantly. Mix the raisins and nuts together and fold into egg whites. Pour mixture into a buttered baking dish and set in a pan of hot water. Bake in a moderately slow oven (325° F.) for about 30 minutes. Serve at once.

**Apple Roly-Poly Pudding**

2 1/2 c. flour
3 tbsp. baking powder
1 c. finely chopped apples
1 1/2 tsp. salt
4 tbsp. butter
1/2 c. raisins
1/2 c. milk
1/2 c. brown sugar
1/4 c. water

Sift flour, baking powder and salt together, rub 3 tbsp. butter into the dry ingredients and add the milk slowly, mixing to make a smooth dough. Roll out on a floured board about 1/4 inch thick and spread with the apples, raisins, cinnamon and sugar which have been mixed together. (Strawberry or raspberry jam may be substituted for the apples, if desired.) Roll up the dough and cut into two-inch slices. Place slices in a well-buttered pan, sprinkle well with brown sugar, dot with butter and add the water. Bake in a hot oven (400° F.) for about 30 minutes, basting often with the sauce in the pan. Serve with a sauce made from sweet cream, a little maple sugar and a dash of nutmeg, or with maple syrup pudding sauce made as follows:

3/4 c. maple syrup
1/4 c. water
2 egg whites
1/2 c. cream

Boil maple syrup and sugar until it will spin a thread. Pour slowly into the stiffly beaten egg whites, mixed with cream and lemon juice, beating constantly with an egg beater.
Bird's Nest Pudding

- 4 eggs, separated
- ½ c. granulated sugar
- Apples
- ¼ c. flour
- ½ c. cold water

Wash, pare and core apples, keeping them whole. Arrange apples in a well-buttered spring form. Fill centers with bits of butter and about 1 tsp. of sugar for each apple. Nuts, raisins, or jelly may be added, too, if desired. Beat egg yolks of the eggs. Beat whites stiff. Add sugar to yolks and beat well. Sift flour and add alternately with the water to the yolks of the eggs. Fold whites into first mixture. Add vanilla, stir, and pour over apples. Bake in a moderate oven for one hour.

Raisin Sauce

- ½ c. brown sugar
- ½ c. vinegar
- ½ c. raisins
- 3 tbsp. cornstarch
- 1 tsp. salt
- 1 lemon, sliced thin
- 1½ c. broth from ham or tongue

Mix sugar and cornstarch together and gradually add the broth, stirring to prevent lumps. Pour into a double boiler and add the rest of the ingredients and cook until raisins are plump and the mixture is thick. Serve hot with ham or tongue.

Chicken Pot Pie

- 2 c. flour
- 1 tsp. salt
- 2/3 c. shortening
- 6-8 tbsp. cold water

Sift flour and salt together and work in the shortening with pastry blender. Add water a little at a time until the mixture will hold together. Roll out to desired size. This quantity will make two crusts.

Line deep baking dish with pastry and fill with chicken fricassee made as follows:
- 5-lb. chicken
- 2 stalks celery, diced
- 1 onion, chopped
- 1 carrot, diced
- ¼ tsp. salt
- 1/3 c. flour
- ⅛ tsp. pepper

Clean the chicken, place in a stewing pot and cover with boiling water. Add celery, carrot and onion and cook over a slow heat for about two hours. Add salt and pepper and cook for another hour or until tender. When the broth cools, remove the fat and put it in a large frying pan, stir in the flour and the strained broth (warm water may be added if more liquid is needed) in which the chicken has been cooked. Remove the skin from the bird and cut in sections and place in the gravy. Add 1 cup of cooked broad noodles or boiled potato balls and one sliced hard-boiled egg. Cover with top crust, making sure that pastry rests on pieces of chicken, not in sauce, as this will make it soft. Cut slits for steam to escape. Bake for 10 minutes in a hot oven, until pastry is browned.

Fried Shad Roe

- Shad Roe
- 1 tsp. salt
- 1 tbsp. vinegar
- 2 c. water
- Salt and pepper

Pour water over the shad roe (more if necessary, as the water must cover the roe), then add salt and vinegar. Roll for 20 minutes. Drain and add enough cold water to cover and let stand for 5 minutes. Drain again, sprinkle with salt and pepper, dip in flour and fry in deep hot fat until light brown.

Crab Meat Newburg

- 1 lb. crab meat
- 2 tbsp. flour
- 2 eggs
- 2 tsp. salt
- 2 tbsp. cooking sherry
- 2 tbsp. butter

In a double boiler melt the butter and add flour, stirring rapidly to prevent lumping. Add milk and cook for a few minutes. Beat eggs and pour slowly into the milk, stirring all the time. Cook 1 minute. Remove from fire, stir in the crab meat, seasonings and sherry. Mix well. Pour into a buttered casserole, sprinkle top with bread crumbs and dot with butter. Bake in a moderate oven for about 30 minutes.

Oatmeal Macaroons

- 1 c. sugar
- 1 c. rolled oats
- 1 egg white
- ⅛ tsp. vanilla
- ⅛ tsp. salt
- ⅓ c. grated coconut

Add salt to egg white and beat until stiff. Gradually add sugar, beating constantly. Fold in the rolled oats, coconut and vanilla, mixing well. Drop from the tip of a teaspoon onto a greased pan and bake in a moderate oven for twelve minutes.

June L. Maxfield, assistant in the advertising department of the Union Mutual Life Insurance Company of Portland, contributes another of her series of old-time recipes. Her source of material is the collection of Maine cooking lore which the Company has compiled in its historical files, augmented by recipes sent to her by readers.
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Christmas Night
In Maine

By Pearl LeBaron Libby

Golden stars in a purple sky,
   And the river deep
   In its quiet sleep,
With the pines standing guard nearby.

Voices ringing so sweet and clear,
   In the carols old
   That each year unfold
To the wide world's listening ear.

Friendly homes with their hearth-fires bright,
   Where the children play
   At the close of day,
And a Christmas tree gleams with light.