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1949 SUMMER 1949

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Maine Summer Events, 1949

The calendar of summer events of interest to visitors and residents is growing daily. This issue of the PINE CONE carries a list of these events—as complete as possible, compiled by the State of Maine Publicity Bureau.

National interest has been aroused by the story of the tiny community of Flagstaff which this July 3 and 4 will mark its passing with a final Old Home Day. Scheduled to be flooded before next Summer by construction of the Dead River Dam, Flagstaff will be visited by many anxious to get a last look and perhaps a souvenir of this doughty little village.

The Fourth of July weekend, as always, promises to be one of great activity throughout the State. Many communities, large and small, are planning special celebrations, parades and special shows. Local newspapers should be consulted for complete details.

Among those who already have made plans for the weekend are Norridgewock and Eastport, both of which will boast air shows as highlights; Lubec, and Belfast, which plans the biggest celebration in its history, and Windham. Bar Harbor will mark Independence Day with a 4-H Club Dairy Show in Morrell Park.

The border towns of Calais and St. Stephen, New Brunswick, plan an International Jubilee July 1-4 when St. Croix Island, in the St. Croix River separating the towns, will be dedicated as a national monument, commemorating the first French settlement in America.

The holiday weekend in Bath will see residents of the shipbuilding city celebrating a dual centennial—the first firemen's muster held there in 1849, and the arrival of the first steam train in Bath. Residents promise to go all out in an effort to properly mark the centennial.

About 20 miles further up the Kennebec River, the town of Gardiner also will celebrate a centennial this Summer—marking the founding of the town. Many special events, including a horse show, have been planned for Gardiner Centennial Week, July 31 to Aug. 6.

In addition to the many summer events listed below, Maine will offer a variety of activities, details of which are not yet available. As soon as they are received, they will be passed along in the Publicity Bureau's weekly Travel Counsel Bulletin. This publication is sent to each of the more than 40 cooperating information agencies in Maine, to every Maine State Trooper, and to state agencies handling recreational inquiries.

Leading summer events now scheduled are:

June 19-Sept. 4: Ocean Park, 69th Annual Ocean Park Assembly.
June 23-26: Old Orchard, State Convention, American Legion.
June 26: Camden, Megunticook Fish and Game Association derby, Lake Megunticook.
July and August: Boothbay Harbor, Southport, Camden, weekend yacht races.
July 2-4: Moosehead Lake, water carnival, parade and boat races.
July 4-10: Annual yachting cruise visiting Boothbay, Eastern Yacht Club, Pulpits Harbor, Northeast Harbor, Buck Harbor, North Haven and Tenants Harbor.

July 8-9: Belfast, Maine Broiler Day.
July 10: Lakewood, Twins party.
July 23: Rangeley Village, Rangeley Lakes Riding Club Horse Show.

July 31-Aug. 6: Gardiner, Centennial celebration.
Aug. 1-31: Boothbay Harbor, Boothbay Region Art Exhibit.
Aug. 1-6: Statewide, Maine Products Week.
Aug. 1-6: Harrison, Old Home Week.
Aug. 1-7: Rangeley Village, Sidewalk arts and crafts show.
Aug. 1-6: Rangeley, tennis tourney, Mingo Spring Golf Club.
Aug. 5-7: Rockland, Maine lobster and seafoods festival.
Aug. 6: Gardiner, Gardiner Centennial horse show.
Aug. 8-14: Rockport, Third annual handicap show, Maine Coast Craftsmen.
Aug. 9-14: Boothbay Harbor, State of Maine Tuna Tournament.
Aug. 13: East Boothbay, clambake. Following day if weather bad.
Aug. 15: Fort Fairfield, Maine Potato Blossom Festival.
Aug. 15-16: Skowhegan, Miss Maine Pageant.
Aug. 17: Kennebunk, Kennebunk Open House Day.
Aug. 17-20: Squirrel Island, Maine State tennis championship, Squirrel Island A. A.
Aug. 20: Rangeley Village, Doc Grant’s Children’s Day and doll carriage parade.

Aug. 23: St. Stephen Fair, St. Stephen, New Brunswick, and Calais, Maine.
Aug. 24: Three-Quarter Century Club outing, place to be announced.
Sept. 4: Augusta, Windsor Fair horse show.
Sept. 3-5: Camden, Camden Yacht Club Labor Day race.
Sept. 3-5: Portland, annual Portland-Monhegan Island yacht race.

STATE FAIRS

Aug. 1-6: Northern Maine Fair, Presque Isle.
Aug. 15-20: Skowhegan State Fair, Skowhegan.
Aug. 27: Honesty Grange Fair, Morrill.
Aug. 27: Piscataquis Valley Fair Association, Dover-Foxcroft.
Aug. 30-Sept. 5: South Kennebec Agricultural Society, Windsor.
Sept. 3-5: North Penobscot Agricultural Society, Springfield.
Sept. 5-7: Hancock County Agricultural Society, Blue Hill.
Sept. 5-10: Maine State Fair, Lewiston.
Sept. 8-10: New Exeter Fair, Exeter.
Sept. 15-17: York County Agricultural Society, Acton.
Sept. 17: Embden Agricultural Society, Embden.
Sept. 20-23: Franklin County Agricultural Society, Farmington.
Sept. 24: Readfield Grange Fair, Readfield.
Sept. 26-Oct. 7: Cumberland Farmers’ Club, West Cumberland.
Sept. 28, 29: Cochnewagan Agricultural Association, Monmouth.
Oct. 4-6: Litchfield Farmers’ Club, Litchfield.
Oct. 4-7: West Oxford Agricultural Society, Fryeburg.
Cornish Agricultural Association, Cornish.

HARNESS RACING
June 27-July 9: Gorham (nights).
July 11-Aug. 6: Old Orchard (nights).
Aug. 8-27: Gorham (nights).

GOLF
Aug. 27-28: Rangeley Combination Tournament, Hotel Course, Rangeley.

Pro-Amateur Tournaments
June 27: Lakewood Golf Club.
July 4: Holiday.
Aug. 1: Kebo Valley Country Club.
Aug. 8: Penobscot Valley Country Club.
Aug. 15: Bath Country Club.
Aug. 29: Purpodock Club.
Sept. 5: Holiday.
Sept. 12: Riverside Golf Club.

SUMMER THEATERS

(Location)  
Bar Harbor  
Belgrade Lakes  
Boothbay  
Camden  
Dixfield  
Falmouth Foreside  
Harrison  
Kennebunkport  
Lakewood  
Ogunquit  
Peaks Island  
Surry

(Name)  
Bar Harbor Playhouse  
Belgrade Lakes Casino  
Boothbay Playhouse  
Camden Hills Theater  
Dixfield Summer Theater  
Furbush Stock Company  
Deertrees Theater  
Kennebunkport Playhouse  
Lakewood Theater  
Ogunquit Playhouse  
Greenwood Playhouse  
Surry Theater

SUMMER, 1949  
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Rockland Inherits A Million

By James M. Brown, III

The author of this article was named director of the Farnsworth Library and Art Museum in April, 1948. Formerly assistant director of the Institute of Contemporary Art in Boston, Mr. Brown received his training at Harvard's Fogg Museum where he completed three years of graduate study.

Rockland citizens didn't believe their eyes when, in 1935, the will of Miss Lucy Farnsworth was published. The recluse they had regarded as eccentric had endowed Rockland with wealth they never suspected she possessed.

Publication of her will revealed the bequest of $1,300,000 for the construction and endowment of an art museum and library in this Maine coastal city of 9,000 population. She further stipulated that her old Classic Revival home on Elm Street was to be restored to its original Victorian state and was to become, in effect, a monument to the taste and manners of that period.

It took 13 years before the William A. Farnsworth Library and Art Museum was built. The library and museum was opened to the public in August, 1948, and since that time has been host to more than 17,000 visitors.

During its yet short life, the museum has played an important part in Rockland community life. Future plans will make it even more a part of Rockland, and the State of Maine.

The museum's program emphasizes the work of Maine artists and craftsmen. This Summer it will feature a presentation of examples of small sailing craft of Maine in the Nineteenth Century as represented by photographic panels, drawings, ships' lines and models.

Later in the summer, samplings of the best craftwork in Maine will be on exhibition. The display will include jewelry, textiles, woodcarving and ceramics. Charles Chase of Wiscasset plans to exhibit birds of Maine as interpreted in woodcarving.

Miss Farnsworth's will appointed the Boston Safe Deposit and Trust Company of Boston as trustee. This banking organization found the organization and administration of a complete museum a unique task.

During the construction period, the bank appointed Robert P. Bellows, retired Boston architect, to the dual task of advisor to the architects and as collector of the art works to be exhibited. Mr. Bellows is no novice in the field of art. He is serving as head of the City of Boston Art Commission and as a trustee of the Boston Museum of Fine Arts.

Mr. Bellows felt that a small museum, such as that proposed in Miss Farnsworth's will, was best suited to specialize in one phase of the vast history of art. Accordingly, he selected the field of the late 18th, 19th and 20th Century painting in Europe and America.

Typical of the same astuteness and foresight she demonstrated in preserving and adding to the family fortune, Miss Farnsworth specified in her will that an office block be built adjacent to the museum. The net income from the office block was to aid in main-
Fellow citizens in Rockland regarded Miss Farnsworth as a recluse and somewhat eccentric. A person with few friends, she was seen only on rare occasions when she was taken for a drive in the family carriage by her groom, Asa.

The family fortune was built up by her father, William A. Farnsworth, and her brother, James, in a fashion typical of the period. The Farnsworths were successful merchants and owned “coasters” on which they shipped lime from their own Rockland quarries.

William founded the Rockland Water Works and invested in property holdings. All this real estate was passed along to Miss Lucy who carefully nurtured and treasured them. She increased them from time to time so she could see her dream of a cultural center for Rockland become a reality.

The entire project of the museum and restoration of the homestead plus construction of the business block as envisaged by the old lady was completed in April, 1948. On June 17, 1948, the library and museum were accepted by the Boston Safe Deposit and Trust Company from the Portland architects who built it.

Formally opened to the public Aug. 15, 1948, the museum was dedicated before a large crowd of townspeople and summer visitors. Dr. Arthur H. Hauck, president of the University of Maine; Ralph Lowell, president of the Boston Safe Deposit and Trust Company; Osgood Gilbert, Rockland City Council chairman, and the museum director were speakers. The benediction was given by Dr. John Smith Lowe of Rockland.

To mark the occasion, the Rockland Courier-Gazette, one of the project’s strongest supporters, published a special edition of the paper. This edition served as the best possible means of acquainting the public with the background of the Country’s newest museum, its collection and its aims and functions.

In a published letter to the public, the museum’s director said that “although the Farnsworth Art Museum is privately endowed, it is in every other sense a public institution. The aim of the trustees and staff is to make of this institution a real cultural center for the region.”

In the Summer ahead, many younger artists of the state will be represented in a group exhibition of their work in
Left, a boat modelers club member busy rigging a model of the Thomas W. Lawson, the only seven master ever built. Right, the model airplane club group at work in the museum’s workshop.

the gallery adjoining the museum auditorium. Exhibited in the main gallery will be outstanding paintings executed in Maine by artists for their interpretation of the Maine scene.

For example, the painting, Christina Olsen, by Andrew Wyeth of Port Clyde, which won second prize at this year’s Carnegie exhibition, will be shown through the generosity of its

Saturday morning art classes for children held in the museum and directed by staff members proved extremely popular with Rockland youngsters last Winter.
owners, the Rev. and Mrs. Leverett Davis of Exeter, N. H.

Other painters of Maine, Waldo Peirce, Stephen Etnier, William Thon and William Zorach also will display their work. Paintings by John Martin and Marsden Hartley will be loaned for the exhibition by the Museum of Modern Art in New York City, and the Boston Museum of Fine Arts.

The Farnsworth Museum as a regional institution feels a responsibility both to the artists of Maine and visitors to the State, and intends to foster through such exhibitions the best creative work done here.

With its program of exhibitions and activities, the new museum already has taken its place as one of the foremost points of interest on the Maine Coast. Here the visitor will find under one roof many of the things he wants to see in Maine. An exhibition of the best work of the Knox County Camera Club takes him on a quick tour of the Penobscot region—its people, industries and topography.

The large, luxuriously-appointed library contains volumes dealing with art and marine subjects, and a special section devoted to Maine itself. Town histories, genealogies and war and shipping records are available.

People often ask how an institution the size of the museum can be of any real value in a city as small as Rockland. A brief look at the museum’s Winter activities tells the story. In addition to its four galleries, an auditorium, lecture hall and workshop, the museum boasts a large studio. All are available free to any cultural or educational group wishing to use them.

The museum presented a series of lectures on Great Works of Art to a large group of interested townspeople last Winter. The regular Sunday afternoon recorded music concerts in the library have been appreciated, and it is planned to continue these through the Summer.

Children’s art classes were held Saturday mornings through the Winter, and colored films shown as supplementary training. The high point of the course came this Spring when these museum classes and the Rockland public schools held a joint exhibition in the museum galleries. Exhibited at the same time were model planes and boats and photographs made by the various young people’s groups sponsored by the museum.

Taking an active part in the museum’s program is the Maine Coast Craftsmen group (see Summer, 1948, Pine Cone). The Craftsmen and the museum staff, working together, presented two public lectures by Peggy Ives of Ogunquit, and Janet Doub of Boston.

Through such exhibitions, lectures and demonstrations, the museum seeks to encourage and support the native craft movement in Maine.

A collection of greatest importance to Maine artist-craftsmen, The Index Of Maine Design, was exhibited to the public at the Farnsworth Museum for two months last Winter. This collection includes a wealth of objects rooted in Maine tradition which are an invaluable source material for those seeking to create contemporary objects truly expressive of the background of the state.

The Index Of Maine Design was assembled by Miss Mildred Burrage of Wiscasset, and will have a home of its

The Lucy Farnsworth homestead, preserved as a monument to the Victorian taste and manners.
own this Summer in that town in Carol Berry's former studio. It merits the study of those interested in Maine's history as well as by practicing designers.

**INTEREST IN the Farnsworth Museum is evident in the many gifts that have been donated to the growing institution in the form of statuary, paintings, books and publications.**

DeWitt M. Lockman, president of the National Academy of Design, presented his portrait of the famous illustrator, Franklin Booth. Mrs. John C. Kerr of New York City, wishing to see her art possessions find a home in a new and growing institution, gave the museum two paintings, a rare and fine antique Boulle table, and a small but finely-executed marble statue by Piazz. Edmund Socec of Augusta, presented the museum's library with his father's large collection of art books.

**WITH ITS exhibitions and activities, and with the active participation of the individuals and organizations of this region, the Farnsworth Art Museum is taking its place, not as the mere repository for works of art, but as a real community cultural center whose activities supplement the works and aims of existing civic institutions.**

Located five blocks north of the railroad station, the Farnsworth Art Museum is open free to the public every day except Monday from 10 a.m. to 5 p.m., and from 1 to 5 p.m. Sundays.

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**Miss Janet Doub of Boston, has an interested class of Maine Coast Craftsmen members for a talk she gave in the museum on her method of block printing on textiles.**
I Worked In A Summer Hotel

By Calvin E. Eells

When the Maine visitor returns to his snug home, a set of photographs, a handcraft purchase or some small natural souvenir will suffice all Winter to touch off memories of a pleasant vacation.

But not all the memories belong to the visitor, we here in Maine who cater to our visitors also find each Summer enriches our store.

For several seasons I was employed at a Maine summer hotel. Unlike their city counterparts, the lakeside summer hotels are shut up for part of the year and are not constructed as sturdily. Plumbing which lies idle and exposed for many months often tosses up the sponge at the most inopportune moments.

One June morning a Summer or two back my routine was shattered by a guest in Room 22 who complained that no water would flow from the taps. Upon the heels of this report came another—suspicious noises under the laundry and two of the cabins with foundations. And finally the hostess who came out to the desk to report that work in the kitchen had stopped—no water.

Before I had time to think, or worry, I ran to our utility panel and cut the current to our electric hot water heaters to save the elements.

Our emergency overflow valve on our water system had stuck and our 3,200 gallon an hour pump several hundred yards away at the lake had shifted into overtime, blowing our copper plumbing system up like a balloon. When the pipes burst, they let go in 11 places, six of them underground as I already knew.

After hours of tense labor performed with the thought that the house would be full in three days for the Fourth of July weekend, we were ready to turn on the pump and our electric heaters.

The water was let on and it went coursing to the kitchen—to the hot water heaters and right out two open faucets in a small sink directly over the dining room.

I had hardly washed my grimy hands when a loud crash from the dining room brought the news. The ceiling had fallen with the weight and let loose a torrent of dirty water over a table set for eight.

Another time we had a special party in the lobby who had come expressly to try our chef's steaks. The finest cut of meat had been procured in Portland and the staff was "keyed to please." These people were heavy eaters and they had friends.

In the middle of this tense situation our large ten-burner oil range went dead. The fires flickered and died. The cook was frantic and not one of us—the maintenance crew consisted of myself and a lesser intellect—knew a thing about taper valves, floats, and the rest of the oil-controlling mechanism.

The main gauge showed plenty of fuel, so the float was to blame. It might have been dirt, or it might have been a leak. I'll never know. I held it down and found it released oil so I put a half dollar on it and lit the range.

The thing took hold and we had a hot flame that sent a plume of black
smoke belching out the chimney. It was costly and smelly, but it gave us steaks.

I saw the cook recently on Congress Street, Portland, and he reminded me that he fried 40 steaks in a minute on that range. As he puts it, “I tossed them on and raked them off and no one knew different.”

Not all our memories are those of calamities:

The delight of a honeymooning couple who “find Maine” as they travel for the first time alone together.

The beaming face of the determined fisherman who is able to hold up a heavy salmon or bass as his boat nears the shore and a crowd of fellow guests and possible critics.

The proud mother and father who watch their small son or daughter take those first strokes in a crystal clear lake without touching his or her feet to the bottom.

The parents who are forced to listen at the hotel dinner table as their well-tanned progeny chatters on about camp. Surprising how a few weeks in a Maine camp can separate parents from children, yet develop in each a keen sense of appreciation and desire to live together again.

And last but not least, the well-rested jovial visitor transformed in a short week from an overbearing jittery traveler, who stows away the last bag in his car trunk and with a wave says, “We’ll be back again next Summer.”

These are our memories.

The largest colored photograph in the State of Maine—18 feet by eight—now is on display at the H. R. Dunham Company store in Waterville, prepared by one of the most outstanding high school art classes in the State, directed by Mrs. Muriel Ragsdale of Waterville Senior High School.

The original Maine “Vacationland” mural was painted by the school’s art class of 1947. Dunham’s had it photographed and the mammoth 18-by-8 black and white print was made in New York, mounted on muslin, and displayed in the store last summer. Eleven girls in the art class, this year reproduced the colors of the original in photographic oils.

* * * * * 

Motorists on U. S. Route 1 this summer are admiring an unusually attractive sign at Rockport, indicating the name of the town and topped by a carved, wooden, sea gull which startlingly lifelike, seems to be alighting on the sign. THE PINE CONE started the chain of events which resulted in the design and carving of this sign by Jay and Marge Hanna, outstanding artists and craftsmen of Rockport, and its gift to the town by Mrs. Efrem Zimbalist. In the summer of 1945, Jay Hanna of Worcester, Massachusetts, read an article in the Pine Cone by Richard Hebert describing the advantages and natural beauty of the towns of Camden and Rockport and decided that this was the place he wanted to live. The Hannas moved to Camden in January ’47, and later purchased their own home in the neighboring town of Rockport and opened a studio and handcraft shop there. The couple work as a team, with Jay “dreaming up the designs” and doing the carving, while Marge, a graduate of the Worcester Art Museum School, makes the sketches and working drawings of the various projects.
So You Think You Know Maine

Here are 25 more questions designed to test your knowledge on the topography of Maine and on its nomenclature, its flora, fauna and its minerals. If you can answer ten, rank yourself "fair". Fifteen correct answers would be good and anything above that excellent. The correct answers will be found on Page 31.

1—Thirty-two Maine towns begin with the letter “M” but only five with the letters “Mi”. What are they?

2—Where is the Piscataqua River?

3—Both a Maine township and one of the State’s most delicate flowers are named after a celebrated Swedish naturalist. Who was he and what are the names?

4—The plantation of Silver Ridge is in Aroostook County. What or where is Golden Ridge?

5—What bird, now extinct, once flourished in Maine by the thousands?

6—Bath is the county seat of Sagadahoc County. Why?

7—Is there a Horseshoe Pond in Maine?

8—How many Coast Guard stations in Maine?

9—Which city has the greater area, Brewer or Gardiner?

10—What are Maine’s oldest and newest cities?

11—Elandamookganopkitschwak is a perfectly good Maine Indian name. For what?

12—Are there any elephants in Maine?

13—Where is Friar Roads?

14—Which is correct, Blue Hill or Bluehill?

15—Once upon a time a traveler went through these Maine towns: Sylvester Canada, Port Royal, the western part of Phipps Canada, East Butterfield, Bucktown and Shepardsfield. Where did he go?

16—Could you wear Glovers Wig or Jockey Cap?

17—When was Somerset County organized?

18—What is a gore?

19—If Napoleon had been exiled to St. Helena in Maine, where would he have gone?

20—Only two of Maine’s 16 counties have no elevations of more than 1,000 feet above sea level. What are they?

21—What Maine township has borne all these designations: Township 1 Range 2 North of the Plymouth Claim East of the Kennebec River, Taunton Academy Grant, Queens-town, Greenstown, Titcombtown?

22—How many square miles are drained by the Saco River?

23—What is the biggest island on the Maine coast?

24—Seventeen members of the pine family are found in Maine. Which bears the State’s official flower?

25—Where was the Harbor of Angouleme, or Angoulesme?

With 12 Maine counties already covered in the current “Boost Maine” Campaign, the movement already is beginning to bear much fruit in a better general psychology throughout the State. The “booster” spirit is catching on, there are many signs that young people are beginning to think more about the prospects of their native State, community development projects are beginning to command more and more attention.

Of immediate importance for business generally, Maine is being “sold” to the rest of the world on a much wider scale than ever before, under the campaign leadership of Gov. Frederick G. Payne, honorary chairman. Maine can take pride that it has been the first State in the Country to put on such a “booster” movement. Many other States already are beginning to “sit up and take notice”.

SUMMER, 1949
Harmon Hall

By Victor A. Schlich

Too many people are prone to blame the student for his failure in school. Educators more and more are coming to realize that other factors beside the student must be considered. Harmon Hall at York Harbor is a school where modern principles of remedial education are daily applied.

Modern educators claim that approximately ninety per cent of the student failures in school are directly traceable to an inability to read properly. This damaging handicap may be due to a variety of causes. The specialized field of remedial education was set up to erase these
causes of student difficulty. One of New England's leading remedial schools whose curriculum is aimed at combating these faults is Harmon Hall at York Harbor, Maine.

Here students of all grades right through high school work together with trained teachers and are enabled to overcome their scholastic difficulties.

Remedial education, however, does not apply solely to students who lack certain scholastic abilities. It also is followed for boys and girls of superior intelligence whose formal education has been hampered by extended travel, and for superior students who wish to develop special abilities and interests through an enriched curriculum.

Although the public generally lumps remedial teaching and routine tutoring together, they are very much different in approach and application.

Tutoring, basically, is a repetition of work already done at a certain level. It also embraces extra work, but again, it is work at the same educational level. Under ordinary tutoring, no attempt is made to seek out the fundamental reasons for a student's failure in his school work.

The determination of reasons for scholastic failure is the key to remedial teaching.

Rather than attempt to review and review again the work already failed, remedial teachers will test the student thoroughly in an attempt to find out why he failed.

Was it because he failed to assimilate work in previous classes? Was it because of some physical defect, or because of some emotional disturbance?

All these questions and many more are answered by the battery of tests given each student entering Harmon Hall. The aim of the tests is to give the teachers who will work with the student as much of an insight into the boy or girl as possible. From them comes valuable data regarding the student's health, his school progress, his abilities as well as disabilities, and the studies in which he tends to fail.

To the teaching staff under the direction of Headmaster Melden E. Smith, all this information has a definite bearing on the type of instruction each pupil will receive.

“Our task at Harmon Hall,” declared Mr. Smith, “is to reach the student, to teach him and to build in him the desire for success. This desire for success is the keynote of remedial education.”

Educators contend that if a child does not truly desire success, he will never attain it. He must be interested in his subjects; he must be interested in acquiring knowledge, and he must be confident in his ability to do so.

“The problem is at the same time a simple and a complex one,” commented Mr. Smith. It is complex because it is so deeply involved in the student's psychological outlook. It is simple because the student may be unable to read properly and understand.

The student's entire educational edifice may be tottering on a faulty foundation, Mr. Smith continued. The teacher's duty at Harmon Hall is to analyze this structure and to determine where it must be reinforced. With the weak spots uncovered, Harmon Hall begins the re-educational process from the ground up.

Mr. Smith pointed out that the first essential for success in any remedial case is to secure the wholehearted cooperation of the student. If he has been a failure for several years of his school life and has never known what it means to achieve success, he will not look with favor on some new teaching method unless he is given some explanation he can understand.

“The remedial teacher shows the student how to win success by assigning him learning tasks easy enough for him to master,” the headmaster explained. “This bolsters his confidence. The teacher’s most important task is to get the student into a desirable frame of mind so that he will want to improve.”

All remedial work must begin with the student's special interest. Consequently, the arts, music, social science, everyday living—all are used as avenues of approach to the books the student eventually will read.

To be of any value, Mr. Smith said, all remedial instruction and materials should be at the student's grade level of accomplishment. Harmon Hall's
scientific testing program determines the level at which each student can best enjoy healthy progress in each subject, and an appropriate teaching plan then is set up to remedy the student's special difficulties.

"No matter what grade the student might happen to be in, Harmon Hall goes back until we find the degree of difficulty at which the student can win success," reported Mr. Smith.

The student then is given tasks to fit his ability. His teachers will impress upon him that it is no disgrace to do such tasks, and the student generally finds an abundant satisfaction and success with each succeeding day.

At Harmon Hall a pupil is never advanced to a higher level until he has attained certain standards at the preceding level.

"In ninety per cent of the cases of educational failure we get at Harmon Hall," asserted Mr. Smith, "the cause lies wholly within the field of reading."

The Harmon Hall headmaster explained his argument this way: In some cases the student is incapable of reading the printed word. He does not recognize words, nor can he differentiate between similar words. So vast is his lack of comprehension, that the paragraph is as devoid of meaning as if it were printed in a foreign language.

In other cases, the student is able to read, but is unable to retain the thread of meaning from one sentence to another. In still other cases, a physical handicap inhibits the student in his reading.

A common example is poor eyesight. A more unusual one is a confusion of dominance—the student may be left-handed, and therefore, has a tendency to read from right to left.

Classes at Harmon Hall often go back to the very fundamentals of a subject in order to make sure that each student gets a clear conception of the material discussed.
Left: Foreign languages play an important part in assuring students a well-rounded education. Note the excellent harbor view through the window. Right: Organized athletic activities are provided for all students.

Recreation is a prime necessity in the Harmon Hall educational program. Teachers frequently participate with students in a variety of activities such as the riding trip.
A reading disability doesn’t necessarily mean failure in one subject alone,” said Mr. Smith. “It means failure in everything. The student cannot read his textbooks and consequently fails in all his courses. Years of work may be lost to him because of his inability to read.”

The faculty at Harmon Hall knows and understands these deficiencies in the student’s educational background. More important, they know how to remedy them. Sometimes it may be necessary to begin once again at the first grade level. The student may have to be taught to read all over again—this time with understanding. Elementary phonetics and spelling must be relearned in order to provide the student with the key to his further education.

“If the student’s reading difficulty caused him to lag behind in other subjects, then he must be given a comprehensive review in these as well,” explained Mr. Smith.

Education at the student’s present level also must be continued so that he doesn’t lag any further behind. Harmon Hall teachers continually strive to keep the student in a productive frame of mind—showing him what he needs, why he needs it and how he can attain it.

The student must be allowed to set the pace for his own educational advancement, Mr. Smith emphasized.

With the many facets of remedial education well in mind, Harmon Hall was developed primarily as a remedial education center. Classes are limited to no more than five students, thus giving the teacher a chance to work with them individually.

In every respect, the Harmon Hall method of teaching differs radically from ordinary tutoring.

Remedial education as practiced at Harmon Hall goes far beyond a mere review of educational work missed or failed in other schools. It is a complete reorganization of the student’s intellectual and social outlook. His education is built on a more secure foundation, giving him the conviction that he can and will succeed.

Recreation is a vital necessity in any well-rounded program of intensive intellectual activity, and it hasn’t been overlooked at Harmon Hall. In the opinion of many, there is no better place for educational recovery than a quiet, friendly Maine Coast town. And York Harbor is just such a community.

The school buildings are on the shore of the York River and overlook the ocean. The scenery is magnificent, and the atmosphere restful—providing for ample outdoor recreation when the weather is good.

In addition to organized sports, faculty members join with students in swimming, hiking and deep sea fishing. At least once each semester, a trip is made to either Boston or Portland to take in a major athletic event.

The well-rounded educational and recreational program at Harmon Hall was evolved because of Mr. Smith’s strong belief that no phase of student development can be overlooked.

“The student’s re-education is well balanced here,” said Mr. Smith. “We feel that his experience at Harmon Hall is a happy and beneficial one. He leaves us with a new sense of security, knowing that he has laid the foundation for continued, lifelong success.”
A Selection of Pen and Ink Sketches

by E.O. Nielsen

SUMMER, 1949
The Pine Cone presents this selection of Pen and Ink sketches of scenes along Maine’s 2400 mile coastline by Edwin Otis Nielsen. Nielsen, better known as “Hank”, has published several books of his sketches. His latest, a booklet entitled “Historic, Beautiful Old Portland and Maine”, published by the Portland Lithograph Company, contains many excellent sketches of famous landmarks in southern Maine.
Church and Courthouse
Wiscasset
SUMMER, 1949
Old Ships

Kennebunkport
Public Landing
Rockland

Thunder Hole
Mt. Desert Island

SUMMER, 1949
PORTLAND HEADLIGHT

By William A. Hatch

(see inside back cover for free copy of this print)
Fishing Village

Port Clyde
West Quoddy Light
George Nelson Wins W.L.A.M. Contest

Not to be outdone by the current give-away programs on the national networks, John Gould, author, editor, and radio commentator on station WLAM, Lewiston, instigated a contest recently on his daily program that grew to proportions that even amazed John. It seems that John had a rooster who played a bit part on the morning show and his listeners grew rather fond of the bird. The rooster died of old age, John claimed—and he replaced him with another sent in by Andy Christie, down in Kingston, N. H. This gentleman is one of the country’s largest poultry raisers, and he suggested to John that if he would ask for a name for this new rooster from his listening audience, he would present the winner with 100, day-old, “Spizzerinktum” chicks. This was done and resulted in a response of over 40000 suggested names submitted.

Not only did his listeners flood the mail with appropriate rooster names, but the merchants in and about Androscoggin and Kennebec Counties deluged him with prizes to go to the winner along with the prize Spizzerinktums. Over 50 were sent in.

A committee of judges consisting of George Hunter, Freeport, Doc Rockwell, Southport, and Ray Hearn, Auburn, came up with a winner in George L. Nelson of Richmond with his “Fiddlehead”.

Among the prizes sent to Mr. Nelson were: clothing, household furnishings, radio, garden tools and seed, overalls, paint, a cocker spaniel puppy, an airplane trip, a weekend vacation for two, foodstuffs, 100 chicks, poultry feed, chicken wire, alarm clock, and a book entitled “How to Lose Your Shirt in the Poultry Business.”
Industrial Clinic

By Don Gross

Curing of the production ills of Maine’s industrial and manufacturing plants is one of the highly specialized services rendered to the State by the University of Maine in Orono. The author, a student of journalism, was graduated from the University this June.

Small and large industries alike in the State of Maine are finding that the University’s technological equipment and trained staff and students have an immediate practical application to their problems.

Through the University of Maine’s four-year-old Department of Industrial Cooperation, manufacturers and businessmen faced with problems peculiar to their industry may now avail themselves of some of the best-trained technicians and most precise technological machinery in the United States.

Roughly, here’s how the department works: Let’s suppose you have an idea for an invention, or are attempting to find a market for products which are at present considered as waste. Your invention needs a special type of metal to accomplish its purpose, or your waste material is a costly “white elephant,” which may possibly be turned into a useful product to fit a consumer need.

In the case of your invention you have neither the facilities for testing metals nor the technical knowledge to judge their properties. In the case of the waste material, you have no facilities in your plant for experimenting. Because it is engaged in the education of technicians, however, the University of Maine, through the Department of Industrial Cooperation, can readily adapt itself to a diversity of industrial problems in an efficient manner which fulfills its objective as a center of learning and a center for service to the state.

“The Department of Industrial Cooperation was evolved,” its director, John B. Calkin, said, “as the result of a long-felt need by representatives of Maine industry and academic planners under the University administration.”

The Department, working on a non-profit basis, gives students, graduate assistants, and members of the faculty a chance to work on practical research which will ultimately result in increasing Maine’s industrial wealth by utilizing her raw materials and manpower. The experiments are financed on a contractual basis by the business or institution requesting them.

With its existing agricultural and technological experiment stations located on the Orono campus, the University has the necessary technicians and equipment to handle a diversity of industrial problems which, if performed by private industry, would prove too costly. Not limiting itself to these laboratories, however, the Department of Industrial Cooperation is making every department of the Uni-
University—engineering, forestry, agriculture, arts and sciences, and education—ready sources of information for Maine businessmen.

The Department of Industrial Cooperation acts as a clearing house at the University for the small and large industries of Maine by assigning research work to those departments best qualified to do the research.

"In short, the Department is industry's liaison with the University," Director Calkin said.

Because of the confidential nature of these investigations, the Department of Industrial Cooperation is often unable to divulge the details which result from them. If the diversity of the nature of the industrial problems being tackled is any indication, however, the Department has indeed answered a long-felt need on the part of Maine business.

A group of Maine garagemen, for example, wanted to know the quality of certain brands of anti-freeze on the market and asked the Department to test them.

"Some of the brands were found to be satisfactory in our laboratory analyses," Professor Lyle Jenness, head of the University's Department of Chemical Engineering reported, "while other brands were found to be definitely injurious to automobile radiators."

In another investigation in progress under the direction of Dr. Joseph M. Trefethen, State Geologist and professor of Geology at the University, a new use for peat is now in the development stage.
Frederick Herbolzheimer and Henry Fogler, chemical engineering graduate students, operate a spray drier in an experiment on mill waste material.

"In tonnage of peat," Department of Industrial Cooperation spokesmen point out, "Maine's natural deposits are second only to Minnesota in the United States."

Although peat can be used as a fuel, and wartime experiments were attempted to utilize it because of the scarcity of more popular fuels, it has not been, heretofore, practical for this purpose in peacetime. Its use is presently restricted to conditioning of certain types of soil. Experiments by the Department of Industrial Cooperation are aimed at utilizing peat either as fuel on a practical basis or as an ingredient in certain fibrous materials.

Experimental research carried out by the Department which has proven of interest is an electrical process for the rapid smoking of sardines.

Besides carrying on successful investigative work for various government agencies, the Department is attempting to find uses for waste products in wood and other industries. The Department's facilities are also well adapted for experimental research on the development and packaging of pre-cooked foods.

Testing and evaluation of various types of heating equipment designed for warming potato cars and houses has been carried out by the Department with success. This service, De-
partment spokesmen claim, has helped decrease the number of fires resulting from heating equipment.

Development of a fire prevention alarm system, subsequently patented and now on the market, resulted from the Department of Industrial Cooperation's help in answering a technical problem for a Maine inventor. Pondering over the tragedy of a fire in which someone in his community was burned alive, the Pine Tree State inventor conceived the idea for the alarm system. Since the project involved the measurement of temperatures under actual conditions and the selection of critical alloys, he called upon the services of the Department for technical information necessary to complete his invention.

THROUGH THE University's facilities, the Department of Industrial Cooperation has, among other services, directed Maine industry in its problems of evaluation and analysis of fabrics, motor oils, and natural metals. Manufactured items have been tested for hardness and crystal structure on specially-constructed machinery. Advisory service has been given in the structure of buildings and bridges, and surveys are presently being conducted to evaluate Maine's natural mineral deposits. Process steps, on which the manufacture of wood and paper products depend, are being worked out by students and faculty specialists at the University.

A survey for the Maine Sea and Shore Fisheries to determine why clams grow on certain flats and not on others is being made through the Department of Industrial Cooperation.

"The clam industry in Maine, at retail value," Geologist Trefethen says, "is a 25 million dollar business. Clams should be planted, cultivated and harvested like any other crop."

Administration of the Department of Industrial Cooperation is composed of two committees: 1) A technical advisory committee composed of technical experts and administrators on the staff of the University of Maine, and 2) An Industrial Advisory Council composed of eminent Maine business and industrial leaders.

Not only does this Department of Industrial Cooperation benefit Maine industry, but also, through industrial research fellowships, promising students are enabled to do graduate work at the University. The fellowships include the Gottesman Foundation Fellowship, Eastwood Nealey Fellowship, and the American Pulp and Paper Mill Superintendents Association Fellowship.

The granting of research fellowships, the Department feels, is an "activity recommended particularly to the larger industries and to industry groups and associations."

Still in its infancy, both in years and potentialities, the Department of Industrial Cooperation may eventually be the means of converting Maine's industrial possibilities into an actuality equalling the fame of her present recreational and agricultural facilities.

The Nordica Homestead in Farmington (Pine Cone, Autumn, 1948) now is open for its 21st season, 9 a.m. to 6 p.m. each day. Many valuable additions to Nordica memorabilia have been made during the past year, not the least of which is a Capehart used to play the extremely scarce Lillian Nordica records. The annual Nordica Festival held in Washington, D. C., also is attracting increasing attention.
“Maine Quiz” Answers

Answers to the questions on Page 11 of this issue are listed below. They are from “The Length and Breadth of Maine,” privately published and sold at $5 by Stanley B. Attwood, city editor of the Lewiston Daily Sun, Lewiston, Maine.

(Let us know how many you were able to answer—without looking.—Ed.)

1—Milbridge, Milford, Millinocket, Milo, Minot.
2—There are two. One flows into the Atlantic at Kittery; the other rises in Windham and is a tributary to the Presumpscot in Falmouth.
3—Karl von Linne, (Latinized as Linnaeus). The town of Linneus. The Twin Flower, which is a member of the honeysuckle family.
4—A former name of the town of Sherman.
5—The passenger pigeon, Ectopistes migratorius.
6—At a referendum in October, 1854, the same year the county was erected, Bath was chosen. It received 236 votes to 183 for Topsham and one each for Bowdoinham, Arrowsic, Georgetown, and Rockwood.
7—There are 21, most of which are shaped more or less like a horseshoe.
8—Eleven, all the way from Isle of Shoals to the Quoddy Head station in Lubec.
9—Brewer’s area is 15.79 square miles, Gardiner’s 15.78. Brewer therefore is the larger by about 6.4 acres.
11—Stair Falls on the East Branch of the Penobscot River.
12—Elephant Mountain in Township C, Oxford County; Elephant Mountain in West Bowdoin College Grant, Piscataquis County; and Elephant’s Head in Township 2 Range 4 West of Bingham’s Kennebec Purchase (Tim Pond Township) in Franklin county.
13—An anchorage or roadstead in Eastport and Lubec.
14—Blue Hill. Originally two words, it was made one word, then changed back to two.
16—No. One is a 600 foot hill in Raymond, the other a 660 foot stone peak in Fryeburg.
17—It was set off from Kennebec County March 1, 1809, becoming the eighth county.
18—A triangular or irregularly shaped area formed by diverging survey lines, often the result of inaccuracies.
19—An island wildland township in East Cove, Moosehead Lake, about 1.75 miles from Greenville, bears the name of St. Helena.
20—Lincoln and Sagadahoc Counties.
21—Emden.
22—Measured at Biddeford, 1,680 square miles.
23—Mount Desert Island.
24—The White Pine, Pinus Strobus L., which bears the pine cone and tassel.
25—Passamaquoddy Bay.
The Pine Cone deviates from its policy of presenting only Maine-Made products in this issue. We believe that any industry that creates jobs resulting in remuneration for workers is worthy of editorial recognition in our Made in Maine series.

The Atlas Plywood Corporation in Houlton is one of five of their plants in the State fabricating plywood from Maine logs. Located in Aroostook County, Atlas research engineers have turned to one of the many by-products of the potato industry to produce a potato starch adhesive that is used for a binder in securing the laminated sections of the finished plywood. The picture below shows Atlas workers nailing supporting braces to a plywood container for one of the nation's leading manufacturers of electric refrigerators.
C. Owen Smith, (left), editor of The Maine Coast Fisherman has developed this unique newspaper, published in Belfast, into what is now considered "the fisherman's Bible" by coastal fishermen and yachtsmen from Newfoundland to the Canal Zone. Going into its fourth year of publication, The Maine Coast Fisherman has done much for the promotion of the Commercial Fisheries of Maine.

Wallace L. Haskell of the Gagnon-Haskell paint manufacturers of Auburn checks the consistency of a batch of their white paint on a Krebs Calibrated Stormer Viscosimeter before shipment in Gagnon-Haskell's distinctive Maine labeled containers.
Maine's place in the creative arts is recognized throughout the nation. The Fosdick Advertising Corporation located in the twin cities of Lewiston-Auburn is a relative newcomer to this field in Maine and has installed a complete production line of offices, commercial artists and photographic studio to facilitate every phase of advertising work.

Lumber has been a staple of Maine's economy since the first settlement. William Hathaway's long lumber mill in the heart of Columbia Falls is typical of many all over the State.
Presque Isle Opens New Industrial Area

Five new modern industrial plants with an annual payroll of over a quarter of a million dollars were added to the growing City of Presque Isle recently in dedication ceremonies at the Mapleton Road development.

Top of page: Pepsi-Cola Bottling Co., and A B C Bakery distribute to the entire Aroostook County from these new modern plants.

Left: Utilities Distributor’s Inc. receive liquified gas by rail for storage in their 30,000 gallon tanks. Below, left: The U. J. Hedrich Co. celebrate their 50th anniversary along with the opening of this ultra-modern warehouse. Right: This General Ice Cream Corporation Sealtest plant was the first building to go up in the new development. The initiative and progres-
sive spirit of the Presque Isle Chamber of Commerce and other civic groups and individuals that brought this project into reality were commended by Governor Frederick G. Payne when he attended the open house celebration officially opening this new industrial area. Here Governor Payne accepts a loaf of Aroostook Baking Company's bread, fresh from the shining new ovens, from the plant manager, Mr. Donahue and Mrs. Donahue. The Sealtest plant was popular with the youngsters and grownups alike, with free ice cream and sodas to all from the ice cream bar set up for the occasion. Free gifts were given to visitors by the five plants during open house days to all who visited and inspected the modern buildings and facilities. Harry B. Hedrich assists the receptionist at the U. J. Hedrich Company in registering names of the thousands of persons who toured these new plants during the five days they were opened to the public. Presque Isle's ever-growing Main Street and expanding industries stand as an example of what can be accomplished by a progressive community in helping to stabilize the economy of its citizens.
POTATOES

By Harold Colvin Salls

Marcel Normandin, potato farmer extraordinary,
(Direct descendant of Roc Mont-Briant
Who came on the same ship with Madame de la Peltrie;
She of the Big Tree School and ever silent Ursulines)
Had a poor crop, but none the less was known to be
The most successful potato man in Aroostook County.
—"You see eet was lak dis, Telesphore;
Ma man upon de patch on Maple Hill—
She's ron t'ree honnerd acre, mebby more—
Jus' sim dey couldn't kip dose dam bug down!
Den wedder she's turn col' an' wet;
Alphonse, he's cut hees foot on new machin'
Sims evryt'ing go haywyere dis year!
O well, le Bon Dieu He say we mus' Tak' bitter wit' de sweet an' lak.
Jus' why he t'ink we need dem bug
Chawin' de leetle plant down to de stub
An' eatin' up de tender leaf,
Myse'f, I don't know, me!
Le Bon Dieu, He's know, I speck,
An' dat should be enough for us.
Nex' year, mebby, we have beeg crop,
Buy Buick, Telesphore,
And den you go Riviere du Loup
Visit mamzel Lenore."

REMEMBRANCE

By Louise Darcy

How I remember days that were
With fragrant smell of juniper
And far from meadowland I see
The eager child I used to be,
Calling the cows, bringing them home,
Watching to see they did not roam,
Stopping where moss on leaning stone
Marked some still sleeping there alone.

Never along a city street
Have I found joy as deep, complete,
As when I leaned on pasture bars
Watching the first, bright evening stars.
FATHER OF MAINE

By Adeline Dunton

When Sir Fernando Gorges rode,
A youth, to London town,
He bent the knee to good Queen Bess
With courtiers of renown.

He knew young Walter Raleigh,
And Humphrey Gilbert bold;
Saw Shakespeare at the Mermaid Tavern
Where many a tale was told.

When James the First ruled Britain's isle,
Spain, France, and England strove
For dominion in America,
That rich new treasure-trove.

Four Abenaki Indians,
Brought to the Baron's hall,
Told him of wide and sunlit space,
Great forests green and tall,

And "heap big" streams in hunting grounds
Afar across the sea.
Sir Gorges swore that Englishmen should hold that land in fee.

A sovereign charter granted him
Bestowed a goodly prize—
Sole grant of the great tract of Maine,
With right to colonize.

Alas for the fate of the first good ship;
The Richmond, a pirate's prey;
But the Mary and John and the Gift of God
Sailed safe the perilous way.

In August they anchored at Popham (Year sixteen hundred and seven),
And gave thanks to God on good green sod
For a port that seemed like heaven.

Winter cold, with hunger and illness,
Made the Popham colony fail.
Then Gorges, from his own household,
Fitted out a ship to sail.

For forty years his heart was here,
And he spared nor pains nor gold,
Until at last on the southern coast Small settlements took hold.

But, thwarted by war in England,
And by promises proved untrue,
He never voyaged to Maine to claim A Lord Protector's due.

Infirm, despairing, deserted,
The old knight laid him down;
His bones lie in an unmarked grave In a Somersetshire town.

Only mouldering old Fort Gorges
Reminds men of his name
Here in the State he founded,
His loved Province of Maine.

HARRASEEKET

By Pearl LeBaron Libby

First named "Harraseeket," this Freeport of old,
Gave birth to those ships of which legend has told:
The Briggs, Tam O' Shanter, the Dash in her might,
Some built to woo commerce, and others to fight.

When the Hornet went down leaving captain and crew
Adrift in their boats, to what fate no man knew,
The story was written and brought world renown,
To add to the fame of this little Maine town.

Oh, many the tales the ancients relate—
How Freeport men sailed from this far northern state,
With hearts bright with courage to do and to dare,
Though fortune might lead them to danger, despair.

Then hail to the gallant and brave days of yore,
When Life spelled ADVENTURE, afloat and ashore,
And Maine sent her men to the ships and the sea,
To play their bold part in the era to be.
Maine Preserve

By Betty Stahl Parsons

Fruit gathered from the orchard trees,
Mixed with the hum of bumble bees;
Clover from the pasture dell,
And wild sweet pea to flavor well.
Cook by the heat of the summer sun,
In meadows where the rabbits run.
Seal with dew from the fairies lace—
This Maine preserve with the country taste.

ALONE

By Shirley Lenore Miller

There were three stately firs that crowned the hill:
They did not need the forest trees below;
Their branches intertwined, caressed at will.
Their roots had mingled till they could not grow
Apart. The storms uprooted other trees—
Together, they resisted every blow.
But finally the Forester decrees
His ship must have a perfect mast to bear
His emblem out to distant alien seas.
And so the finest one was felled to wear
The forest banner far to unknown lands.
His good mate faded when denied his care.

AND LO, SEPTEMBER

By Marion Lee

In Maine
The summer days
Go by on dancing feet;
We wave goodbye, and turn to light
The fire.

NORRIDGEWOCKY

(A Maine Variation on an Old Theme)

By Harold Willard Gleason

Twas Casco, and the Newry Jay
Did York and Yarmouth in Sebec;
All Kittery were the Calais Gray
And the Strong Newbury Neck.

“Beware the Norridgewock, my son,
The Wayne that Wales, the jaws that grin!
Beware the Meddybemp and shun
The Mattawamkeag Winn!”

He took his Wilton sword in hand;
Long time the Surry foe he sought;
So rested he by the Houlton tree
And Weld awhile in thought.

And as in Veazie thought he stood,
The Norridgewock, with eyes of flame,
Came Brooklin through the Auburn wood
And Litchfield as it came!

One-two! one-two! and through and through
The Castine blade went Caratunk...
He left it dead, and with its head
He sought his Kennebunk...

“And hast thou slain the Norridgewock?
Come to my arms, Masardis boy!
O Cornish day! Magalloway!”
He Howland in his joy.

’Twas Casco, and the Newry Jay
Did York and Yarmouth in Sebec;
All Kittery were the Calais Gray
And the Strong Newbury Neck...
Marie Antoinette House

By Clifford Wesley Collins

Above North Edgecomb's "Eddy Road,"
Above the Sheepscot shore,
And up the hill from Clifford's wharf,
A long stone's throw, or more,

There stands the square old Yankee house
Prepared for Queen Marie
Who sought to flee from France's purge
Of wealth and royalty.

The stout brig Sally, ably manned,
Well-stocked for such a try,
Brought westward only Tallyrand—
The Queen was doomed to die;
But if the Queen had made the seas,
Had fled the guillotine,
She would have found a home to please,
Where royal hills are green.

She would have found, by queenly elms,
In Maine's clear atmosphere,
That refugees from other realms
Had long been fleeing here;
That out of Europe's moil and pain,
In tragic days before,
A host had entered life again
Through Maine's inviting door!

Dr. George W. Hinckley, founder of the Good Will Homes and Schools (Pine Cone, Winter, 1947-48) now has the unique distinction of being one man in a million to outlive his life insurance policy. As a result, a check for $50,433 face value has been turned over to the Good Will Home Association. Dividends of $17,500 on the same policy were turned over to the association in 1931. Mr. Hinckley will be 96 on July 27th.

* * *

A new Maine weekly, The Moosehead Gazette, has made its appearance under the aegis of Russ Gerould, publisher of the Eastern Gazette at Dexter. It will be published throughout the Summer and also will have two mid-Winter editions. Vacation-land editions of the Houlton Pioneer-Times, the Waterville Morning Sentinel, the Portland Press Herald-Evening Express and Sunday Telegram and the Oxford County Booster Edition of the three county weeklies there also are tangible evidence of newspaper participation in the growing "Boost Maine" movement.
Summer's early arrival this year promised a long season of beach and lake days, of country ride and moonlight sail evenings... a long, full season of clam-bakes, day-long picnics, back-yard barbecues and "drop-around" visits.

So when your folks demand, "What do we eat!" here are some Maine old-timers which should fill the bill for you.

The Pentagoet River up which Samuel de Champlain sailed in 1604 was famed in those early days as the route to the mythical city of Norumbega where there were "gem-encrusted buildings of pure gold". Today that river, known as the Penobscot, is noted for the catches of salmon which yearly go up its winding length to spawn. Almost as traditional as Thanksgiving turkey is the Fourth of July dinner of Penobscot River salmon and new green peas.

Baked Penobscot Salmon
Either a whole salmon or a two-inch slice of a larger fish may be used. Place in a greased pan and pour cream over it to reach half-way up the fish. Cover with small pieces of butter and a sprinkling of salt and pepper and bake in a moderate oven.

Salmon Steaks
Wash and dry small steaks of salmon, sprinkle with salt and pepper and broil. When done, brush with melted butter and cover with hot mashed potato which has been whipped until light. Place under the broiler to brown and serve with drawn butter in which two hard boiled eggs have been finely chopped.

Creamed Salmon

\[
\begin{align*}
\text{c. chopped celery} & \quad 7 \text{ tbsp. shortening} \\
\text{1 tbsp. chopped} & \quad 6 \text{ tbsp. flour} \\
\text{green pepper} & \quad 3 \text{ c. milk} \\
\text{1 tbsp. chopped} & \quad 2 \text{ c. flaked salmon} \\
\text{pimento} & \quad 1 \text{ tsp. salt} \\
\frac{1}{8} \text{ tsp. pepper} &
\end{align*}
\]

Fry together the celery, green pepper and pimento in 1 tbsp. shortening until tender. Melt remaining shortening in top of double boiler, add flour and mix well. Add gradually the milk, stirring until smooth. Add the salmon, salt and pepper and the celery mixture. Heat to the simmering point and serve on toast, crackers or pattie shells with fresh boiled potatoes.

Adventurers, lured by tales of pirates' treasure, long ago sought for riches among the many islands of Casco Bay. Few were rewarded by discovery. The most noted exception to the rule was Captain Jonathan Chase, whose sudden acquisition of wealth coincided with evidence of the removal of a chest from deep in the sands of Jewell's Island, though proof of his fortune is lacking. The pirate treasure has long since disappeared from Maine waters, but the wealth of recipes, principally for lobster dishes, which has come to us from the citizens of the little fishing settlements around the bay is treasure in true fashion.
Broiled Lobster

Either live or boiled lobsters may be used for broiling. In either case split the lobster lengthwise and remove the intestinal cord and stomach. Brush the cut side with melted butter and broil for ten minutes on the shell side and 6 minutes on the flesh side. If the lobster has been boiled first, baste occasionally with melted butter.

Devilled Lobster

2 c. boiled lobster 2 tbsp. butter or margarine
1 c. cream 1 tsp. salt
2 tbsp. flour 1 tbsp. chopped parsley
Cream the butter and flour together and add scalded cream. Cook until thickened. Remove from the heat and add the lobster, seasoning with salt and pepper to taste. Mix crumbs with melted butter and milk, moistening to proper consistency with cooking sherry. Stir in the crabmeat.

Split four fresh two-pound lobsters, removing stomach and back veins but leaving all fat and tomalley. Stuff as full as possible, brush with melted butter and sprinkle generously with grated cheese and paprika. Bake in a moderate oven until golden brown, about 30 minutes. Serves 4.

Baked Stuffed Lobster

Prepare stuffing as follows:
16 old-fashioned crackers
1 lb. fresh flaked crabmeat
1/4 c. melted butter
1/4 c. whole milk
Roll or grind the crackers into fine crumbs.

Serve immediately.

Lobster Croquettes

2 c. cut lobster meat 1 c. thick white sauce
1 tsp. chopped parsley 1/4 tsp. salt
1 tbsp. Chili sauce 1/2 tsp. mustard
Yolk of 1 egg

Bread crumbs

Add beaten egg yolk to white sauce which has been heated and cook 1 minute. Remove from heat and add the lobster, parsley, Chili sauce, salt and mustard. Chill. When cold enough to hold its shape, mold into croquettes, dip in beaten eggs and crumbs. Fry in hot fat.

Lobster Salad

4 c. cooked lobster 2 hard cooked eggs, sliced
1/2 c. celery

Mix lobster, celery and a little salt with dressing and garnish with egg slices. Serve chilled. Crabmeat, scallops, shrimp or flaked fish may be substituted for the lobster.

Scallops run lobster a close second in popularity, rivaling Maine’s “broiled live” in flavor and goodness. They’re easily prepared in many different ways to match your mood and the weather.

Baked Scallops

1 onion 1 pint scallops
1 green pepper 2 c. cream sauce or 1
6 stalks celery can mushroom soup
tomatoes (canned or fresh) seasoned with salt,
6 mushrooms pepper, paprika and
2 tbsp. butter or Grated cheese

Cut onion, pepper, celery and mushrooms into small pieces and cook until tender in 2 tbsp. of butter or margarine. To this add the scallops and warm thoroughly over low heat. Pour in the heated cream sauce or soup and mix. Pour into a well-greased baking dish and cover with buttered crumbs or crumbled potato chips. Sprinkle generously with grated cheese and bake in a moderate oven until golden brown, about 30 minutes. Serves 4.

Fried Scallops

Wash 1 pound of scallops quickly in cold water, drain and dry thoroughly. If large, cut in cubes of about 1/4 inch. Roll in seasoned flour, then in lightly beaten egg, again in flour and bread crumbs. Fry in deep hot fat about 4 minutes until well browned. Serve with tartar sauce made by crumbling 2 tbsp. chopped sweet pickles, 1 tbsp. chopped olives, 2 tsp. minced onion and 1 tbsp. chopped parsley with 1 c. mayonnaise.

Scallop Stew

Cut 1 pound of scallops into 1/2-inch pieces and saute gently in 3 tbsp. butter for 15 minutes. Add 1 tbsp. pimento, chopped. 1 quart whole milk, slightly warmed, and salt and pepper to taste. If possible, let stand several hours before reheating. Heat to simmering point and serve immediately.

CLAMS are a popular item on summer-time menus because they’re one of the easiest dishes to prepare.

Fried Clams

Clean and squeeze 1 quart of small clams. Make batter by beating together 2 c. sweet milk, 3 eggs, 1 level tsp. salt, 1 level tsp. sugar. Add 2 c. flour and 2 tsp. baking powder and mix well. Dip clams in batter and fry in deep fat until crisp and brown.

Clam Cakes

1 qt. shucked clams 1 c. fine cracker crumbs
1/2 c. clam liquor 2 eggs well beaten

Drain clams and save 1/2 c. liquor. Remove the beach from the soft part. Put the necks and straps through a food chopper. Put clams in a dish with the liquor and add enough cracker crumbs to absorb the moisture. Let stand for ten minutes, add eggs, shape into flat cakes and fry in hot fat until golden brown. Makes four large helpings.

Steamed Clams

Wash the clams in several waters, scrubbing the shells to remove sand. Place in a large kettle, using 1/2 cup boiling water to every two dozen clams. Cover the kettle and place over a low flame and steam until shells open (about 15 minutes). Serve with melted butter to which a few drops of lemon juice have been added.
Devilled Clams

24 clams, chopped 1 tbsp. chopped fine green pepper
2 hard cooked eggs 3 c. clam liquor
1 tsp. cracker crumbs 4 tbsp. butter
1 tbsp. grated onion Salt and pepper
1 tbsp. chopped parsley

Cook the clams in their liquor for five minutes. Combine the clams, cooled, with the eggs, cracker crumbs and seasoning. Melt half of the butter and in it sauté the green pepper and onion for five minutes. Combine this with the first mixture and stir in the clam liquor. Fill well-greased ramekins with the mixture, sprinkle tops with grated parsley and lumps of butter and bake in a hot oven for about five minutes. Serve very hot.

Oyster Fritters

3 c. drained oysters 2 eggs
1 c. flour 2 c. milk
1 tsp. baking powder 1/2 c. oyster liquor

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

Baked Oysters

24 large oysters and 1 tbsp. cold water shells
1 tbsp. bread crumbs
1 egg

Scrub the shells carefully to remove sand and dirt. Beat the egg and add water. Dip the cleaned oysters into the egg mixture, then into the crumbs. Place the oysters back in the shells, dot with butter and bake in a quick oven for ten minutes.

Scalloped Oysters

Oysters
Butter
Salad
Milk

Butter a baking dish and cover the bottom with a layer of cracker crumbs. Moisten with oyster liquor and a little milk. Place on this a layer of oysters, sprinkled with salt and pepper and dotted with butter. Continue with a layer of crumbs and a layer of oysters until the dish is full. Cover with a layer of buttered crumbs. Bake for 15 minutes covered, remove the cover and finish baking until brown.

FRESH PINK SHRIMP are a delicacy as pleasing to the eye as to the appetite. Though the first thought which comes to mind is frequently of a frosty shrimp cocktail, they’re equally good in many cooked forms.

Shrimp Puffs

2 c. flour 1 egg
1/2 tsp. salt 1 c. milk
3 tsp. baking powder 1/2 lb. shrimp

Sift together flour, salt and baking powder. Beat egg and add to milk and shrimp. Stir in the flour mixture and mix thoroughly. Drop by spoonfuls into hot deep fat and fry until lightly browned. Lobster and crabmeat may also be cooked this way.

Shrimp Cocktail

Make Sauce as follows:
3/4 c. tomato ketchup 10 drops Tabasco
2-4 tbsp. grated sauce
1 c. cooked chopped Soda
1/2 c. milk
1/2 tbsp. flour 1 c. shredded
1/2 tbsp. butter crabmeat

Combine chopped onion and chopped pepper with tomato, cook until soft and add a pinch of soda. Stir flour into milk, add to the tomato mixture and cook until thick. Add butter and crabmeat and heat thoroughly. Serve on toast.

Crab Creole

1 onion 1 sweet green pepper
1 c. cooked chopped Salt
3 eggs 1 c. milk
1 c. cracker crumbs 1/2 tsp. minced celery
2 tbsp. flour 1/3 tsp. salt
1/2 tbsp. lemon juice 3/2 tsp. pepper

Mix crabmeat, beaten egg yolks, crumbs, melted fat and all seasonings. Blend thoroughly. Fold in stiffly beaten egg whites and turn into well-greased custard cups or molds. Set these in a pan of hot water and bake in a moderately hot oven for twenty-five minutes. Unmold and serve with lobster sauce made as follows:

To one cup hot medium white sauce add 1/2 cup finely flaked lobster. Heat well. Proportions for white sauce: 2 tbsp. butter, 2 tbsp. flour, 1 c. warm milk.

Boothbay Harbor Crab Cakes

1/2 c. crabmeat 1 tbsp. minced green
1 tsp. minced celery 3 eggs
1 c. cracker crumbs pepper
2 tsp. lemon juice 1/3 tsp. salt

Mix crabmeat, beaten egg yolks, crumbs, melted fat and all seasonings. Blend thoroughly. Fold in stiffly beaten egg whites and turn into well-greased custard cups or molds. Set these in a pan of hot water and bake in a moderately hot oven for twenty-five minutes. Unmold and serve with lobster sauce made as follows:

June L. Maxfield, assistant in the advertising department of the Union Mutual Life Insurance Company of Portland, completes her fourth year as a Pine Cone contributor. Her source of material for this series on old Maine recipes is the collection of Maine cooking lore which the Company has compiled in its historical files, augmented by family recipes sent to her by readers.
FRONT COVER:

Summer time means 'going to camp in Maine' to 15,000 Boys and Girls all over the country. The Luther Gulick Camps at Sebago Lake shown on the front cover is one of over 200 in the state.

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PORTLAND HEADLIGHT, (pages 22-23) is often referred to as the most picturesque lighthouse on either coast and is symbolic of the State of Maine in the minds of more people than any other landmark, or any single scene in the State. In response to numerous requests The Pine Cone presents a double page spread of this famous light in this summer issue, along with an opportunity for you to obtain an enlarged, fine screen engraving of this picture, printed in sepia, on 19 by 12½ inch coated paper suitable for framing.

One of these prints will be sent free of charge with each one-year subscription, or renewal, of the Pine Cone Magazine sent in on or before September 15th of this year. A handy subscription blank for your convenience is printed on the opposite page. Simply fill in your name, or the name of the person that you want the magazine sent to, with instructions for mailing the picture of Portland Headlight, and we will send your print (or prints) by return mail.
Harbor Town

By George S. Graffam

The road crests the hill and then dips down,
To enter the Maine coast fishing town;
Spotted with floats to mark the lobsterman's trap,
The rock-walled harbor sits in its lap.

Here it is safe from the force of the sea
For five rugged islands hold it in their lee.
In beauty and grace, ready-poised at their floats,
Are both fishermen's craft and summer-folk's boats.

Once they built ships here to breast the world's waves
Some of their captains fill distant graves.
Now the smart modern cruisers slip off the ways
Intended for pleasure on bright summer days.

Here in the shadow of the pointed white steeple,
Life has now changed for harbor-town people.
But the sea is transfused in shore-dwelling blood
And sways them with alternate ebb and flood.

The boats they build will lift a proud bow,
Whether harbor or ocean they are called to plow.
They'll offer the world a full load of treasure
Foreign cargo, shore dinner, a sail for pure pleasure.