

DENMARK HISTORICAL SOCIETY

Volume 13
Number 1
Summer 2009

P.O. Box 803 – Denmark, Maine 04022
denmarkhistorical@fairpoint.net

*Please Help
Support Our Dream
For a Permanent Home*

Upcoming Events

Upcoming meetings:

Monthly Meetings:

Thursday July 9, 2009, 7pm Library Lower Level

Thursday August 13, 2009, 7pm Library Lower Level

Annual Meeting:

Saturday August 15, 2009, 9am Library Lower Level

The Denmark Historical Society annual meeting will be held in the lower level of the Denmark Library building the morning of August 15th. Of prime importance is the election of officers for the 2009~2010 year. Please take the time to join us at and offer any suggestions that can help strengthen our organization.

All position must be filled including:

President
Vice President
Secretary
Treasurer
Program Chairperson
Archivist/Historian
Editor
Trustee (multiple openings)

Whoopie Pie Fundraiser!
Visit our booth at Bicentennial Park
Saturday, July 11th 7-9 PM
during the free concert.

Please consider helping us. The time commitment is only as big as you want it to be and the rewards really are very satisfying. We have a lot of work to do, but if your interest lies in protecting the history of our community, then you already have all the qualifications you need!

We will also discuss the new home of the Historical Society and vote on several expenditures that need to be made to preserve the archives and allow them to be more safely stored and more accessible.



<u>BACK Row</u>	<u>Middle Row</u>
1. Wm. Clifford - Teacher	1. Marion HARRIS
2. Emma (Trumbull) Lord	2. Beryl (Dresser) Bean
3. Carrie (Osgood) Richardson	3. Jennie (Ingalls) TRUE
4. Harold McIntyre	4. Bernice (Richardson) POTTER
5. Agnes Berry	5. Susie (Wales) McINTYRE
6. Neal Ward	6. Gladys (Rankin) MOORE
7. ZERA Bean	7. Mildred (Wentworth) WARD
8. BENNETT MOULTON	
<u>SITTING</u>	<u>FIRST Row</u>
1. LEON Blaisdell	1. Mildred JACK
2. ARTHUR RANNIN	2. Gladys (Bean) Potter
3. RALPH Richardson	3. Phyllis (Bean) Cobb
	1916-1917

Portland Press Herald

See Maine First

**Colby Freshman
Reported Missing
To College Officials**

Francis W. Allen Believed
Injured With Drive To
"See The West"

UNITED FRIENDS IN
CITY OVER SUNDAY

Was Driving 1921 Touring
Car, 111 Maine Registra-
tion 147-204

**Dorothy Dalton To Return
To Screen As Leading Lady
In Hubby's Musical Comedy**



Dorothy Dalton and her husband, Hubert Dalton, in a scene from a musical comedy.

**U.S. Steel To Pay
\$1 Extra On Its
Common Stock**

Earnings Of \$11.02 A Share
For Four-Week Month
Reviewed

THIRD QUARTER OF
BETTER THAN LAST

Business Not Unaffected By
Road Work Report
Was Revised

**Most Frantic Trading
Ever Seen Threatens
Market With Collapse**

Big Board Sales Of 16,410,000 And Curb's
7,096,300 Shares Establish
All-Time Records

WILD STAMPEDE OF SELLING IS
CHECKED LATE BY BANKS' SUPPORT

Many Active Issues Rally In Afternoon, Closing
In Gain 10 To 70 Points Lower Sel-
hered Earlier In The Session

By Stanley W. Farnam
Special Staff Writer

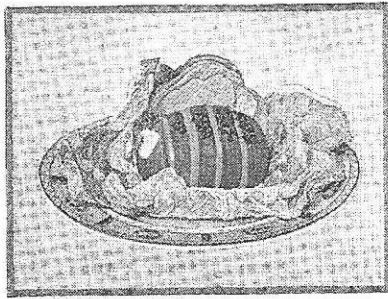
Wall Street, Oct. 26.—(AP)—A huge volume of buying orders
pouring through the market checked the wild stampede of selling
which threatened to sweep the market into a panic earlier in the
session. The market closed 10 to 70 points lower than it had
reached earlier in the day.

**Coupe Believed
Stolen Is Burned
At Side Of Street**

The Bingham hydroelectric power plant (Wyman Dam) was built during the Depression and named for Walter Wyman, the founder of Central Maine Power Company. Wyman is remembered as a Depression era champion for the state of Maine, who worked to alleviate the effects of the Depression. In the 1930s, Wyman decided to expand CMP by selling hydroelectric power generated from Maine's major rivers. CMP faced a major obstacle in Wyman's endeavor: the Fernald Law, passed in 1909, mandated that all power generated in the state of Maine should power Maine businesses only, and not be exported to power competing factories and textile mills in Massachusetts. Wyman campaigned to the citizens of Maine to allow CMP to export hydroelectric power. Mainers voted his initiative down, and Wyman was forced to focus his business expansion within the state of Maine. Wyman decided to invest in several Maine industries including a shoe company in Auburn, a pulp products company in Waterville and Bath Iron Works. Wyman and CMP contributed enormously to the economic prosperity of Maine during the Depression. His support of local businesses allowed many facilities that were doomed to close to remain in production. CMP owned the Moose Pond Dam until the town acquired it.

This vintage book of salads published in 1924 has some fine ideas for fresh garden delights.

VEGETABLE SALADS



TOMATO PIQUANTE SALAD

RADISH AND SCALLION SALAD

SLICE cold crisp radishes very thin. Soak scallions in ice water half an hour and then slice thin. Combine with radishes, using one-half as many scallions as radishes. Mix with French Dressing (page 12) and serve on crisp lettuce leaves. Garnish each serving with a radish rose.

One more reason for giving thanks for the Spring

SPINACH SALAD

3 CUPS COOKED SPINACH 2 TABLESPOONS BUTTER
2 1/2 TABLESPOONS LEMON JUICE 1 1/2 TEASPOONS SALT
1 TEASPOON ONION JUICE 1/4 TEASPOON PAPRIKA

CHOP spinach very fine and press out all the excess moisture. Add lemon juice, onion juice, melted butter, salt and paprika. Mix thoroughly. Pack into slightly buttered individual molds and chill. Remove from molds and arrange on bed of crisp lettuce. Decorate top of each mold with Tartar Dressing (page 15). Garnish with slices of tomato or egg. Serve with French Dressing (page 12).

A satisfying and wholesome salad

{ 36 }



SALAD DRESSINGS
and Their Variations

FRENCH DRESSING

Foundation Recipe

1 TEASPOON SALT 3 TABLESPOONS HEINZ PURE
1 TEASPOON SUGAR VINEGAR
1/4 TEASPOON PAPRIKA 1/4 CUP HEINZ PURE OLIVE OIL

MIX the salt, sugar and paprika together. Add vinegar and oil and beat thoroughly, or put all the ingredients into a glass jar, screw top on tightly and shake thoroughly.

NOTE: Plain French Dressing is the only dressing in which we marinate salads. "To marinate" means to mix the ingredients in French Dressing until every portion of them is well coated.

For delicious variations of French Dressing see opposite page



{ 12 }

VEGETABLE SALADS

TOMATO SALAD

PUT three large tomatoes in boiling water for a moment to loosen skins. Peel and place in ice box to chill. Cut them in four or six sections (depending on size) and arrange on crisp, tender leaves of Romaine or lettuce. Serve with Chutney Dressing (page 13).

An old salad made new in its dressing

TOMATOES EN SURPRISE

6 MEDIUM-SIZED TOMATOES 1/4 CUP CHOPPED CELERY
1 GREEN PEPPER 1/4 TEASPOON SALT

PUT tomatoes in boiling water for a moment to loosen skins. Peel and place in ice box to chill. Remove pulp from centers and drain off juice. Cut slice from top of pepper and remove seeds. Cut six small squares from pepper for garnishing and chop the remainder. Mix the tomato pulp, chopped pepper, celery and salt with enough Mayonnaise Dressing to hold ingredients together and fill the tomato shells with this mixture. Serve on crisp lettuce leaves. Put a tablespoon of Mayonnaise Dressing (page 14) on top of each tomato and decorate with squares of green pepper.

A worth while suggestion for the hostess

TOMATO PIQUANTE SALAD

6 MEDIUM SIZED TOMATOES 1/2 LB. AMERICAN CHEESE
1 TABLESPOON CHOPPED PARSLEY

PUT the tomatoes in boiling water for a moment to loosen skins. Peel and put in ice box to chill. With a sharp knife make four parallel cuts from the top almost to the bottom of the tomatoes, being careful not to sever the sections. In the cuts thus made insert very thin slices of the cheese. Arrange on crisp lettuce leaves and sprinkle with parsley. Serve with Piquante Dressing (page 13).

Different from everybody else's tomato salad

{ 37 }

VARIATIONS OF FRENCH DRESSING

ANCHOVY DRESSING—To foundation recipe add 2 table-
spoons chopped anchovies.

CHIFFONADE DRESSING—To foundation recipe add 2 table-
spoons chopped parsley, 2 teaspoons chopped onion,
1 hard cooked egg, chopped, and 1/4 cup chopped
cooked beets well drained.

CHUTNEY DRESSING—To foundation recipe add 1/4 cup
finely chopped Chutney and mix thoroughly.

CURRY DRESSING—To foundation recipe add 1/2 teaspoon
Curry Powder and 2 hard cooked egg yolks pressed
through a sieve. Mix thoroughly.

KETCHUP DRESSING—To foundation recipe add 1/4 cup
Heinz Tomato Ketchup and mix thoroughly.

PARISIAN DRESSING—To foundation recipe add 2 table-
spoons chopped green pepper, 2 tablespoons chopped
red pepper, 2 tablespoons chopped celery, 1/2 table-
spoon chopped onion and 1/2 tablespoon chopped pars-
ley. Mix thoroughly.

PIQUANTE DRESSING—To foundation recipe add 1/2 tea-
spoon mustard, 1/8 teaspoon Heinz Worcestershire
Sauce, 1/2 teaspoon onion juice and 2 drops Tabasco
Sauce. Mix thoroughly.

ROQUEFORT CHEESE DRESSING—To foundation recipe for
French Dressing, add 4 tablespoons Roquefort cheese,
crumbled, and mix thoroughly.

SPINOSA DRESSING—To foundation recipe add 2 table-
spoons capers, 1 tablespoon Heinz Stuffed Olives,
chopped, and 1 teaspoon chopped parsley. Mix thor-
oughly.

SUMMER DRESSING—In foundation recipe use 1 table-
spoon less of vinegar and add 3 tablespoons pineapple juice,
3 tablespoons orange juice and 1 teaspoon sugar.

TARRAGON DRESSING—In foundation recipe use Heinz
Tarragon Vinegar for this dressing and add 1 hard
cooked egg, chopped very fine.

{ 13 }

This is a wonderful story written by Dr. Genie Silver (PhD in History) who lives in Pennsylvania with her husband, Dr Michael Silver (psychologist). Genie and her husband have a 2nd home on Hancock Pond. In her youth, Genie was a camper at Camp Walden.

Page 6

By Genie Silver

If you are driving in the summer from Denmark to Fryeburg or N. Conway on Rt. 160, you will see on your right a white clapboard home with a sign covered in clear plastic on the front yard that says simply "Vegetables." The garage door will be wide open, and if you pull into the driveway and walk to the table sitting just behind the open door, out of the sun, you will see displayed boxes of green string beans, yellow wax beans, zucchini and squash, gorgeous tomatoes, perfect little potatoes and all other kinds of exotic looking squash. When the season is right and the growing season has been good, you can also order delicious corn that Elden and Kay Burnell grow in their back yard.

The Burnells like their new address, 437 W. Main Street, because they were married in the Denmark Congregational Church on December 4, 1937. Yes, that's right, come this December the Burnells will celebrate their 65th wedding anniversary! I don't know when it was that I first saw the "Vegetables" sign, but I am grateful that I did and that I have gotten to know the Burnells over the years. They are always friendly and smiling, and always willing to share with you their special kindness and compassion for all things living. This past summer I sat down with Kay and Elden in their office off the garage; it is full of flowering African violets by the windows and the walls dotted with postcards of the Caribbean Islands they have visited and loved, pictures of their home in a freak fall snow storm with the leaves still on the trees, Black-Capped Chickadees (the state bird of Maine) as well as photographs of good friends they have known and made in the Denmark area, including Percy Lord and the late Harold Rankin.

My first question to the Burnells was how they happened to meet. Elden gave his warm, crinkly smile to Kay and said, "You tell her, Kay." Kay nodded and said, "My folks moved here in 1914 from Fayette City, not far from Pittsburgh, and bought a farm." What is now the Denmark Arts Center used to be the Odd Fellows Hall, where residents would come to swing to the music of big bands and a local band called "Elden-Wayne" that played before and after the big bands. Elden was a drummer in the band. Kay was in the Eastern Stars and Rebecca organizations -- women's Mason's groups -- and they were putting on a play and needed an orchestra. So, she went to Elden and asked his group to accompany the play, which it happily did. Their wedding was small and private, mostly family members; Kay says of the church, "It's a little country church with lovely people."

Kay is one of nine brothers and sisters and when her family moved to the farm on Smolen Road (her father had always been a farmer), the family took a train from Pennsylvania to the Brownfield station and then came to Denmark in a stage coach. Kay says, "there were no cars

in those days!" Elden grew up, one of five siblings, in West Baldwin, and he graduated from Fryeburg Academy.

Although he loved playing the drums (they named their dog, who used to sit quietly by the garage during his 12 years as their loving companion, Drummer), Elden knew he couldn't make a living playing the drums so he and Kay moved to Bridgton and he worked for The Fryeburg Dairy which was bought out by H.P. Hood. Elden worked for them first as a salesman and then a manager. Elden worked many years for Hood and he and Kay lived in Manchester, NH as well as Holton, ME during Elden's years at Hood.

When Elden retired from Hood, he and Kay bought a variety/grocery store in Westbrook, just outside Portland where they lived. They built their house on Rt. 160 in 1961 -- it sits on 60 acres. Kay always loved to garden, she was the one in her family who most took after her father, and even when they lived in Portland, she would come out to the Denmark property to grow vegetables. Elden prepared the soil and together they planted and gardened. Kay reminisced about their efforts to grow vegetables, "You have to learn by mistake, by trial and error, what type of soil is best, what type of season you are having . . . all these things come into play."

A good friend in the tree business suggested that they also plant trees on the land. They never planned on selling vegetables and trees but as both Elden and Kay agreed, "People wanted vegetables and people wanted trees, so we grew them." Two years after they sold their store, they began planting trees -- 1200 fir trees in 1965. A half were Balsam Fir and a half were Scotch Pines. They bought the saplings from the West Maine nursery in Fryeburg, and worked up to 5,000 trees. The trees grow to 6' and take about 8 years to reach that height. People come in November to tag the trees they want for Christmas. Kay tells the story of one winter, "I remember we had 5' of snow that year and there was so much snow, only the tops of the scotch trees were visible. A lot of Grosbeaks cleared off all the buds at the tops of the trees. I wondered if they were eating my trees and went on my snowshoes to find out." She found that mice liked to chew the softer wood of the Scotch Pines but they left the Balsam Fir trees alone.

When the Burnells had their store in Westbrook, customers learned that Kay grew vegetables and twice a week she would load up her car with everything, "Blueberries, strawberries, corn, potatoes, string beans, squash, all kinds of collards -- it was a lot of fun!"

The last place Elden worked was as the Credit Manager for Young's Metal Shop in Fryeburg. It was in the 1970s that Kay and Elden began full-time selling vegetables from May to October. Kay says, "I love being outdoors with the sun and the fields peaceful and quiet. You see

many birds also, including the Hermit Thrush (a usually difficult bird to see)."

In October, the Burnells also sell pumpkins. The prices for their vegetables can't be beat (nor the taste :-). String beans go for 85 cents a pound., potatoes 45 cents a pound, pumpkins 20 cents a pound and tomatoes 75 cents a pound. I know that I'm not alone in stopping at the Burnells to get vegetables for not only our house on Hancock but for when we are returning to Philadelphia -- a way to bring the best of Maine home with me.

Kay and Elden have enjoyed a beautiful life together -- they love to talk about the Caribbean islands they've visited to escape for ten days the Maine winter; Aruba is their favorite, they've visited it 4 times; as well they've traveled to Martinique, Barbados, Bermuda and Antigua. They also have wonderful stories about the big bands that played at The Old Orchard Pavilion where they danced to music by Benny Goodman, Tommy Dorsey, Glenn Miller and Artie Shaw. Gene Krupa was always a favorite of Elden's.

For me, when I see the "Vegetables" sign out on the Burnells' front yard, I smile and remind my husband we need to stop there on the way home from the big markets in N. Conway. The Burnells represent all the best of the lakes area: they are always smiling and welcoming and take great pride in what they grow. If you need more string beans than are out, Elden will take the old tractor and round some up for you. So, next time you're on RT. 160, stop by 437 W. Main Street in Denmark and buy a treat for your dinner. By the way, Kay's favorite vegetable to eat are the string beans, cooked in a small amount of water, with a little butter on top, so the fresh, true taste comes through.

The Burnells were fixtures in Denmark and are deeply missed.

Elden was born on August 24, 1911 and passed away on Friday, March 17, 2006.

Katherine was born on March 19, 1911 and passed away on Saturday, January 27, 2007.

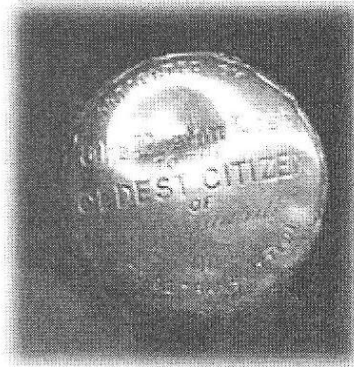
(cont. →)

The custom of the Boston Post Cane took hold in those towns lucky enough to have canes. As years went by some of the canes were lost, stolen, taken out of town and not returned to the Selectmen or destroyed by accident.

In 1930, after considerable controversy, eligibility for the cane was opened to women as well.

Who, Where, What or When?

This photograph shows the knob of a Boston Post Cane. **Denmark is looking for their cane** and would appreciate any leads on its whereabouts and current owner. Please contact the town office or Historical Society with any information.



On August 2, 1909, Mr. Edwin A. Grozier, Publisher of the Boston Post, a newspaper, forwarded to the Board of Selectmen in 700 towns* (no cities included) in New England a gold-headed ebony cane with the request that it be presented with the compliments of the Boston Post to the oldest male citizen of the town, to be used by him as long as he lives (or moves from the town), and at his death handed down to the next oldest citizen of the town. The cane would belong to the town and not the man who received it.

The canes were all made by J.F. Fradley and Co., a New York manufacturer, from ebony shipped in seven-foot lengths from the Congo in Africa. They were cut to cane lengths, seasoned for six months, turned on lathes to the right thickness, coated and polished. They had a 14-carat gold head two inches long, decorated by hand, and a ferruled tip. The head was engraved with the inscription, — Presented by the Boston Post to the oldest citizen of (name of town) — "To Be Transmitted". The Board of Selectmen were to be the trustees of the cane and keep it always in the hands of the oldest citizen.

In 1924, Mr. Grozier died, and the Boston Post was taken over by his son, Richard, who failed to continue his father's success. At one time the Boston Post was considered the nation's leading standard-sized newspaper in circulation.

Competition from other newspapers, radio and television contributed to the Post's decline and it went out of business in 1957. (cont. ←)

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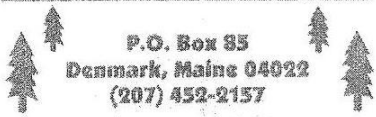
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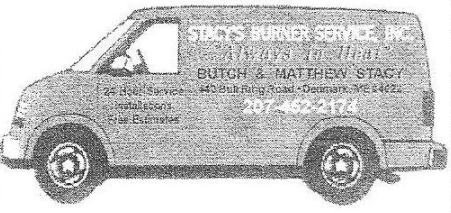


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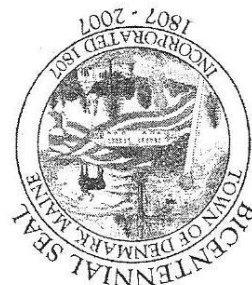
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Visit our booth at Denmark's Bicentennial Park
Saturday, July 11th 7-9 PM
during the FREE Concert in the Park, featuring
Jon Sarty & The White Mountain Boys
Fireworks to follow!

WHOOPIE!



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