

THE CRACKER BARREL

Winter 2001

Volume 7 Issue 1



Henry H. Page Sr. 1911-2000

The Annual Meeting and Report of the Museum, held October 27, 2000, was in memory of Henry Page who passed away this past July. Henry was born in Hermon January 25, 1911, one of thirteen children of Edwin and Vesta (Cleveland) Page. Largely as a result of Henry's foresight and his naming gift in honor of his parents and their family in 1992, the Museum was established and continues to provide the educational experience of

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Edith Patch (1876-1954)

Does anyone remember her? Does anyone have any of her children's books: her Holiday Series, her Neighbor series, any magazines with her stories, school text books or anything else?

Edith Patch traveled extensively throughout Maine with her Extension work on insects. Some of our readers may remember meeting her, or hearing about her work in their farm region. She was an expert on aphids, and people from many agricultural regions of the world sought her advice.

For an early 20th century woman, entomology was a suitable hobby; writing was an acceptable career. Edith Patch was not a conventional woman. Writing was her avocation; entomology, the study of insects, her career. She combined both to share her interests in nature with children.

She was a prominent American entomologist who had a world-wide reputation for her outstanding work on aphids. She spent her entire professional career at the Agricul-

tural Experiment Station in Orono, established the Entomology Department and became its first head. She was the first woman president of the Entomological Society of America, and this at a time when women found it very difficult to have a career in science. Her life story is a fascinating one and we are pleased that it is with Maine that she is associated.

Here is an example of one of her early insect stories that she wrote for very young children at a time when there were very few scientifically accurate nature stories for children.

From Dame Bug and her Babies, 1913

The Dragon Guard O' Maple Syrup

If you should see Thalessa with her long sting sailing through the air maybe you would be frightened. But after you once get acquainted with her and find out that her sting is not to stick into people but into trees you will not be afraid any more. Then, when*

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Hours

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Barn Again! Is a national program to preserve historic farm buildings sponsored by the National Trust for Historic Preservation and Successful Farming magazine. The organization provides up-to-date information to help owners of historic barns rehabilitate. Visit their website <http://www.agriculture.com/ba/ba!home.html>



Book Review:

BARN SAVERS

Linda Oatman High Ted Lewin (Illustrator)

A boy and his father learn how to recycle old barns that would otherwise be demolished. Instead of seeing old barns as waste material, the father finds beauty in the rafters and beams that will be put to use in building new barns and houses that may endure for another century. The father passes on to his son the belief that the barn is a treasure, holding secrets to the past that can never be truly known; therefore, it deserves to be respectfully saved.

*Paperback, 1999, 32 pages, ages 5 to 7
(Top of the list-Best picture book of 1999)*

Patricia Henner Named Interim Director / Curator

Patty Henner has accepted an interim appointment as Director/Curator. She has previously served the Museum as a volunteer and also as a work study student during her time at UMaine. She has returned here for Graduate Studies and we are fortunate to have her expertise and familiarization to guide us in the interim until a new Director/Curator is appointed.

MUSEUM'S FIRST DIRECTOR/CURATOR TO WORK FOR RED CROSS

Bill Reed who started with the Museum part time in 1992, before the front doors opened, and became full time Director/Curator in 1994 will leave the Museum in early January. Bill will become Emergency Services Director & State Lead for the Pine Tree Chapter of the American Red Cross. Bill will be responsible for Disaster response and relief for all of Maine North of Newport and coordination with state, regional and national response needs. While at the museum Bill was instrumental in setting up the displays, recording, labeling and cataloging the museum collections as well as performing the administrative, fund raising, programming, house-keeping and liaison with various committees and the University Community which he knew so well. Anyone who ever saw Bill leading a bus tour of eager children through the displays and exhibits, truly saw Bill at his curatorial best. The expressions and questions from the youngsters showed their enthusiasm and Bill did not disappoint them! Bill has assured us he is "not going away" and will help in any way he can.

**2000-2001
Board Of Directors**

At the annual meeting, Jerome Emerson, Nancy MacKnight and Scott Johnson were unanimously approved to serve on the Board for the next three years.

Stewart Smith, Chair
Nancy MacKnight, Vice Chair
Harold Gibbs, Clerk
Anita Leonard
Lydia Mussulman
Mary Jo Sanger
Carl Smith
Charles & Alice Smith
Larry & Deanna Wade
Bud Weiland
Abigail Zelz
Claude Junkins**
Steve Reiling *
Jerome Emerson
Scott Johnson
Patricia Henner, Director/Curator

* Representative of the Dean of Natural Resources, Forestry and Agriculture

** Representative from Facilities Management

Upcoming Programs

January: Backyard Apple Growing

February: Garden Design with Lois Stack

March: Seeds and Seed Saving

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"knowing our roots" Henry so strongly believed in. Subsequent to his naming gift, Henry devoted his time and personal effort, along with financial support, to raising an Endowment for the museum to guarantee it would survive into the future as a place where young and old alike could come and learn about their rural heritage. Henry was a man of great integrity who provided a legacy for all who enter the portals of the museum.

**The Oral History Projects offers a special thanks to our
volunteer transcriber Diane J. "DJ" Deans**

By Mary Jo Sanger

A few years ago, in a request for volunteers we noted the need for transcribers for our oral history project. Diane J. Deans of Topsham responded. She had been a work study student for Sandy Ives at the Maine Folklife Center many years ago and knew well the difficult task of transcribing. We are so pleased to have an experienced volunteer. In whatever spare time she has, DJ Deans has managed to fit transcription into her busy work and family life. We now have a handle on this part of the project and will continue interviewing again.

Transcribing is not an easy task, as those of us who have tried it know. We are so fortunate that DJ contacted us and was willing to help.

We owe her a huge "THANK YOU."

A word or two about Oral History Projects:

Those people who were interviewed are very special to us. They have shared aspects of their lives in rural Maine. Their memories and observations have become a special part of our rural history. The people interviewed have ranged in age from the 60s to 102. What they have said gives us much valuable information and much to reflect upon. For example, one young octogenarian noted that her age group may have grown up to be the last that did not expect to have daily showers and baths. From time to time, we will recall other comments that may help our readers appreciate the values people held who lived in rural Maine. If any of our readers would like to participate in the farm and rural life oral history projects, or know someone who would, please contact us. As our 102 year old respondent laughingly replied, after being graciously thanked for sharing her memories, "I've enjoyed it thoroughly, I can honestly say I did dread it a little bit, I didn't know what I was in for. But, I've enjoyed it, too."

"REMEMBERING OUR ROOTS"

Dr. Katherine "Kaye" Miles Durst recently made a gift to the University Of Maine Foundation "Page Farm and Home Museum Endowment Campaign" in honor of Dean Arthur Deering and his wife Crystal. Dr. Durst and her mother were longtime friends of the Deerings. Arthur Deering was Dean of the College of Agriculture and Director of the Cooperative Extension Service in the 50's.



**Arthur and Crystal Deering,
"Kaye" (Miles) Durst and Nora
Miles.
July 30, 1955 at Lakewood,
Maine**

The Recipe Corner

Baking Terms

Slow Oven	250°-325°
Moderately Slow Oven	326°-349°
Moderate Oven	350°-375°
Moderately Hot Oven	376°-399°
Hot Oven	400°-449°
Quick Oven	450°-500°
Very Hot Oven	501°-575°

Many old recipes call for the above terms.....Note the very wide temperature range of some of the terms. Now imagine controlling these with dampers and draft controls on a wood burning range and you can appreciate why they had to be so "general". Mind you now, baking also required very close attention to duty.

Cheesecake

NOTE: This recipe is best made in a "Springform" pan.

The pan bottom can be lined with slices of pound cake or a traditional graham cracker lining.

INGREDIENTS:

- 4 eggs (separated)
- 1-1/4 cups sugar
- 1-1/2 pounds cream cheese (3 - 8 ounce packages)
- 1 pint sour cream
- juice from 1/2 a lemon
- 2 tablespoons plain flour

ASSEMBLY:

- Line your cake pan first.
- Bowl #1 Beat 4 egg yolks and 1 cup sugar until creamy.
- Bowl #2 Beat cream cheese and sour cream until creamy (no lumps) helps to let warm a little while.
- Bowl #3 Beat 4 egg whites with remaining 1/4 cup sugar until VERY stiff!
- Combine bowls #1 & #2. Mix well.
- Add lemon juice & flour. Fold in egg whites from bowl #3.
- Pour into pan.

BAKE:

- Preheat ELECTRIC oven to 275.
- Bake for 1 hour. Turn oven off.
- Leave cake in oven for 1 more hour.
- Remove and refrigerate overnight.
- Preheat GAS oven to 325. Bake for 1-1/4 hours. Turn oven off. Leave cake in oven for another 1/2 hour.
- Remove and refrigerate overnight.

SERVE:

- Glaze with fruit (Strawberries, Blueberries etc.) and serve.....
- ENJOY...it is wicked rich so make your pieces small.

You should experiment with your pan size. I use a pan that has no center so I adjust cooking time. If you have left over batter, simply cook up some "minis" using miniature bread pans!

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you learn that every time she stings a tree, she helps it, you will begin to think that even if she does look terrible, *Thalessa* is a good sort of dragon after all. And by the time you see how she helps out the maple sugar crop, you will be feeling quite friendly. It all comes about on account of *Dragon Thalessa's* baby. Such a queer little baby it is and with such a queer appetite, too. You see the dragon baby of *Thalessa* likes to eat up *Horn-tails*. *Horn-tails* are the things that gnaw holes in our maple trees as big as lead pencils and sometimes spoil them altogether. Well, although the young dragon is very fussy about what he has to eat he could never in this world bite his way through raw hard maple wood and catch a *Horn-tail* for himself. So his mother has to go to a whole lot of bother before he can eat his first meal. That is just what her long sting is for,--to drill a hole in the maple

tree until she reaches the trail of the *Horn-tail* and then she puts the baby dragon into the hole while he is a tiny, tiny egg and when he hatches all he has to do is to eat a good tasting *Horn-tail* that is gnawing holes in the maple tree. Of course he can feed himself when he is once inside so his mother does not have to look out for him after that but she does certainly take a very great deal of pains with that first meal of his. Now, the next time you nibble maple sugar maybe you will get to wondering if the tree it came from had a nice big long-tailed *Dragon* guarding it.

*(*Thalessa lunator*
HYMENOPTERA)

Many thanks to *Mary Jo Sanger* for sharing this insight into the life and work of *Edith Patch*. A very remarkable woman she must have been. Editor

The Early Home Corner

The Art & Science of Soils
(A quick Primer)

A very simple method of soil testing involves filling a screw top jar with 1/3 soil and 2/3 water. Shake well and let it settle. Shortly you will discern distinct layers.

- Organic matter, not decomposed, will float to the top.
- Water will be next.
- Clay will be under the water.
- Silt will be under the clay.
- Sand will be on the bottom.

You can judge the composition of your soil by the relative thickness of the layers. Sand particles are loose and porous absorbing water readily but not holding it. Clay particles are thin flat plates that absorb water very slowly but hold it for a long time. They also hold plant nutrients. Silt has the consistency of sifted cake flour and falls between sand and clay. It adds bulk and moisture holding capacity to the soil.

Knowing your soil composition will allow you to add what is necessary for the plants you will grow! Seed packets usually list the ideal soil