

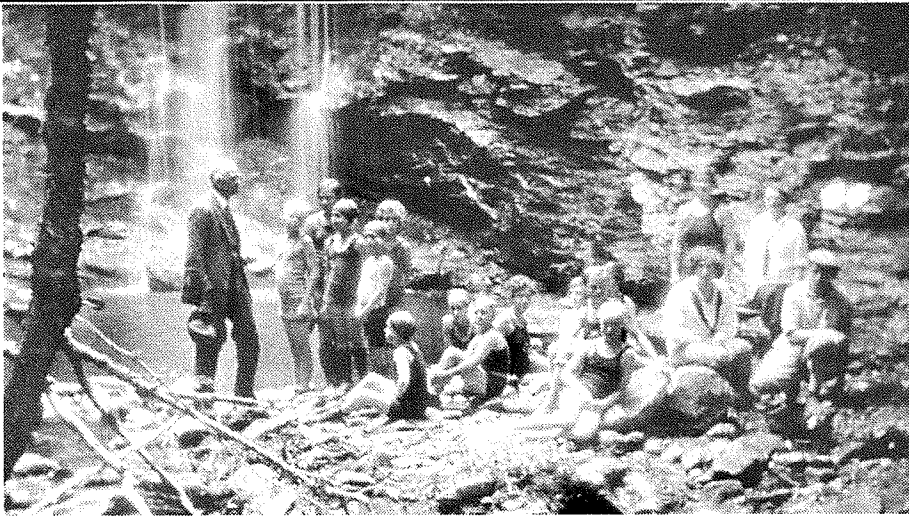


Waterford Echoes

VOLUME XXIX Number 2 (Issue 43)

Winter/Spring 2006-2007

Waterford Historical Society



George Howe with girls from Camp McWain at Mill Falls in Stoneham.

A Leech Named Thursday: Outdoors at Camp McWain in the Twenties with George Howe

by David Sanderson

"Thursday afternoon we took our lunch and went over to Sandy Beach to hunt pollywogs. We got just lots of them, and we're going to keep them in glass jars in the play house. We also found a queer looking bloodsucker which we named Thursday. Thursday, however, didn't thrive very well, and we're afraid he's going to die." — Camp McWain Log, July 14, 1931.

The camp's brochure for its first season, in 1924, advertised it as being "for the delicate girl," 7-13 years old, who would be specially cared for by Helen Sanderson and Mary Marshall, the nurses who founded McWain. "Delicate girls" included those who were "...not up to normal weight; ...pale, dull or listless, with dark rings under the eyes, tires easily...;" or ..."irritable, restless, and 'high strung'...over-ambitious, constantly active and restless, and...finds it difficult to concentrate." The variations in

behavior that make one "delicate" are interesting, and undoubtedly reflect the prevailing views of the time as regards "normal" behavior for young girls.

From 1925 until the camp closed in 1931 a daily log was kept written, it appears, by counselors under the direction of the campers. Reading them suggests the girls were not quite so delicate as the advertising would have us believe, especially when they were able to roam the outdoors.

The catalyst for McWain's best outdoor adventures was George Howe, Norway's famous naturalist and mineralogist. George believed passionately in the value of nature for children and by the time the girls at Camp McWain met him, he had a well-developed approach that emphasized careful, systematic observation and documentation. The girls went on his nature walks with notebooks, and

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Nuances

MY GRANDMOTHER'S KITCHEN

by Nancy Marcotte

In 1900 the Bear Mt. Grange #62 of South Waterford published a cookbook. It is a fascinating look at house-keeping over a hundred years ago, when everything was more difficult.

Called the "Handy Cook Book of Tried Receipts," it was put together by a committee of Mrs. Annie Fogg, Mrs. L. R. Muller, Mrs. Augustus Monroe, Mrs. Ida Rigga and Mrs. Jennie Haynes (my great-grandmother). Many of the recipes are theirs and some are anonymous. They remind me of the nuances of chemistry that ladies must have known to cook everything from scratch over a woodstove.

There are rules for meats in the book — soup meat should be put in cold water; other meats in boiling water (at 20 min./lb.). Roasting was done in a "hot" oven, basting often (at 12 min./lb.). Accompaniments recommended for meats were horseradish with roast beef; baked apple and apple sauce with roast pork or goose; currant jelly with wild duck and roast mutton; caper sauce with boiled mutton; green peas and cream sauce with fish.

Meatloaf, called "beef loaf," was made with crackers, an egg, sage, pepper and butter. Veal was cooked with cloves and nutmeg. Fish chowder was a long process, including boning the fish and "trying out" pork in the kettle.

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President's Column

by Lilo Willoughby

Hello neighbors and friends. A Happy New Year to you all and I hope that you are enjoying our winter wherever you are. Did I really use the word WINTER? Here in Waterford we have not experienced it yet. After an unusually warm and wet December, we are still waiting for snow and cold temperatures. There is no ice fishing, skating and very little skiing. But hope springs eternal — it is only the middle of January! While at this time of year we have no membership meetings, that does not

mean that your trustees are not busy tending to the mission of the Society. A few Thank Yous are in order. Once again the Masons — especially brothers Lee and Ken Wright — helped with benches on the Common. They are now safely stored in the Old Town House. When they reappear in the spring, they will have been refurbished and will make a splendid addition to the Common for rest and conversation and as a memorial to some fine Waterford people.

In North Waterford, we added an outside staircase exit to the building from the second floor. Now we can legally use the second floor again publicly. This a very good thing because most of our Waterford collection is up there.

This coming March will mark the tenth year anniversary that the Society has been owner/custodian of the Old Town House. A lot of sprucing up of the outside has been done this fall by volunteers but it needs painting and other maintenance work inside. We hope the town will give us some help as it has at various times in the past. A request has been made to be included in the warrant to be voted on at town meeting in March. Are we going to have an anniversary party? I hope so. We already have some ideas but welcome yours.

There is more to report, but it will have to wait until we see each other again face to face in the spring. I feel very fortunate to be supported by such a hard working and conscientious board. Much work remains to be done, but your Society is in good hands.

Correction

When I mentioned the earliest settlers in the last "Nuances," I named Africa, America and Eleazer Hamlin, but I somehow forgot Major Hannibal Hamlin, another brother who came with them to Waterford. Hannibal had been a Quartermaster with George Washington and later was high sheriff of Oxford County. He died young and his son, Dr. Cyrus Hamlin, became the missionary to Turkey and the founder of Robert

College. Hannibal's twin brother, Cyrus, came to the District of Maine, too, and settled over on Paris Hill, where he had a son he in turn named for his brother — the Hannibal Hamlin who became the Vice President of the United States. The similarity of names has led to lots of incorrect information being printed over the years. The five Hamlin brothers who came north to settle were part of a family of 17 children from Harvard, Mass.

Nancy Marcotte

Waterford Echoes

Vol. XXIX Number 2 Issue 43 Winter/Spring 2006-2007

The Waterford Historical Society newsletter is published to benefit its membership. The Society, founded in 1965, is a non-profit Corporation created for the purpose of preserving and making available to persons interested, any and all historical and other material that shall be deemed valuable and worthy of preservation, in an effort to perpetuate for this and future generations, events, customs and traditions of local history, past, present and future, and to make possible the diffusion of such knowledge.

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PO Box 201
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Current membership in the Waterford Historical Society runs from July 1, 2006 to June 30, 2007. Membership dues help to fund our newsletter and its mailing cost. This will be the last newsletter sent to those who have not renewed their membership this year.

Purchase a pair of Waterford histories for \$20.

Please note: The new Society publication "This is Waterford" is being offered to paid-up-dues members who order 2 or more copies at \$25 per copy. Shipping and handling at \$6 per copy will still apply.

Camp McWain adventures with George Howe

(Continued from page 1)

often had quizzes afterwards.

George first appears in the log in 1926: "Thursday afternoon the Proctors [parents of two of the campers, from Lowell, Mass.] and Miss Marshall [Helen's partner in the camp] drove us to Norway, clear on the tip top of a wonderful hill to visit Uncle George. His queer little house is filled with interesting things to see, and looks out on a beautiful view of mountains and lake. He gave us all some samples of pretty stones and gems, working careful to pick out ones to blend and to suit us."

George kept boxes of mineral samples, and children rarely left Summit Study, his house

on Pike's Hill, without some small gift of quartz or tourmaline. He became a part of McWain in 1927: "Uncle George Howe came to give us our first nature lesson Wednesday. We organized a club we called the Camp McWain Nature Club. We elected...officers... After elections we started out twice for a walk, but each time it rained. Mr. Howe, excuse me, Uncle George, told us interesting stories of insects, etc. After the rain stopped we went on a short walk up the road. We wrote all we were told - and could spell in our notebooks." George usually spent one day a week at camp, though often the day featured a field trip, and he was picked up at Summit Study, as he called his home, on the way.

The Nature Club's big project was a nature trail on the camp prop-

erty: "Wednesday was Uncle George's day and we laid our nature trail. Some of us took our knives and Uncle George took his hatchet. We selected trees and bushes for which to make signs. We had a lot of nice names like canoe birch, gray birch, willows, etc., to put on our signs which we painted late in the week."

George's mineralogical interests

produced an annual set of trips to local mines, where the girls sorted through the dumps and debris to find a wide variety of specimens.

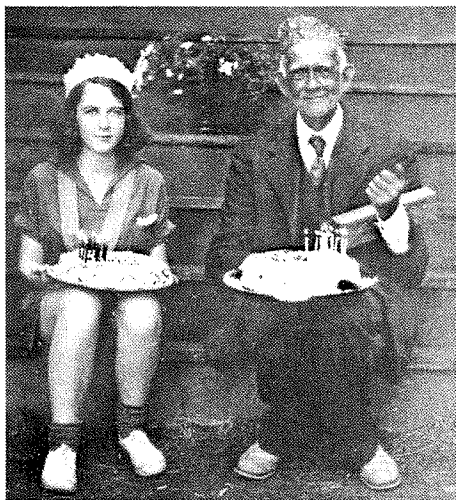
One of the highlights was the trip to Deer Hill, where the soil is filled with amethyst fragments (the U.S. Forest Service maintains

this site now, still open to the public): "Wednesday on the amethyst trip we all went in different cars... Our climb up Deer Hill surely stretched the old back muscles of our legs. From the side of the hill we had a gorgeous view, especially of Bald-face Mountain... Soon we came to two big holes with dirt thrown up all around. After strict instructions not to tread down the dirt before using our eyes sharply, we got down on all fours and searched desperately for amethysts. At first we daintily rubbed at the stones to get the dirt off and see what was beneath, but soon we overcame any squeamishness, popped 'em in our mouths and philosophically said that we all had to begin on our pecks of dirt sometime. We had fair success in finding amethysts, tinted crystal, etc."

The place the campers called

Mountain Brook, probably Willard Brook in Stoneham, was an all-day trip. The scenic cascade had attracted Norway photographer Vivian Akers at least as early as 1907, and Akers, part of the Norway group that included George, his brother Freeland and others, went along this time: "It was a great day Tuesday. The cry went around that we were going on a hike with Uncle George and Mr. Akers. We took our blankets, ponchos, bathing suits, towels and rolled them all up together, and piled them into cars.... We drove to Mill Falls and had our rest there, and our lunch of chicken, egg and jelly sandwiches, fruit cup, filled cookies and milk. After dinner we began our climb. Mr. Akers took a picture of us when we were crossing Wallace Brook... Uncle George told us about things and answered our questions as we climbed. We had our pictures taken when we had our before-dinner rest. It was terribly hot and we surely looked forward to being under the cold mountain falls. On the top of the hill between Mt. Durgin and Speckled Mountain, we took off our clothes and got into our swimming suits, while...Uncle George, Marble [possibly Buckfield mineralogist Charles Marble], and Mr. Akers went down to mark out the trail by breaking branches, down to swimming place where there was a lovely cascade. Some of the girls and Miss Fairbanks went under the fall to have their pictures taken. The water was dreadfully cold but the falls were glorious. Miss McGrail, Miss Fairbanks, and Miss Nelson posed very beautifully, and took absolutely too much pleasure in having their pictures taken at every angle. We went in swimming in the pool at the foot of the falls. We nearly froze at first but it was won-

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George Howe, 68, celebrates his birthday in August, 1928, with Joan Waterhouse.

Nuances

(Continued from page 1)

There were interesting recipes for things like the drinks raspberry shrub and blackberry wine, as well as "how to make good coffee."

Canning recipes preserved peaches, plums, currants, berries, cucumbers and tomatoes. Chili sauce was made with tomatoes, green peppers, onions, sugar, salt, vinegar and spices cassia, cloves and allspice. It was clear what women did most of the time for the months when the gardens were ripe and produce was harvested! I, too, have made pickles and preserves but my winter's food supply didn't depend on them.

Just as fascinating as the recipes are the ads from 1900. Glenwood Ranges (\$18.00-\$50.00) from Leavitt's in Norway and South Paris or from Wales & Hamblen in Bridgton. The Magee Range came from "Oren Hooper's Sons" in Portland. Ash, oak and mahogany extension tables could be had from Bridgton Furniture Co. from \$1.50 to \$14.00, along with hall trees, white enamel iron beds, mattresses, willow rockers and Morris chairs (\$5.50-\$15.00). C. S. Whitney in Harrison advertised Morris chairs and settees.

Dry goods, notions and millinery stores were plentifully represented. One of the cookbook committee, Mrs. L. R. Muller, advertised herself as a dressmaker with "latest styles and furnishings, including Linings, Buttons, Stays, Hook and Eyes, Laces and Ribbons." She took orders at North Bridgton and Harrison each Saturday.

In 1900, one could still read ads here for travel by lake steamer from Harrison to Portland, or on the A. S. Davis Stage. Ads for completely outfitting horse teams at J. S. Webb & Son in Bridgton included wagons, sleighs, harnesses, horse blankets, robes and whips. Augustus Morse in Waterford sold the same things.

Melville Monroe of South Waterford advertised carpentry, paper hanging, breeding "Pekin ducks," white Wyandottes and Plymouth Rocks. He also says he will "Cut Hair and Shave People when I can't help it. Please don't call unless you bring ether with you!"

W. K. Hamlin advertised wool carding "during the months of June, August, September, October and November," as well as grain, flour, fertilizers, the "new Adriance Buckeye Mower," fire extinguishers and fire proof safes. He also extolled his Waterford Creamery butter made from pure fresh cream "produced on the Hillside farms of Oxford and Cumberland counties, where the feed is sweetest and the water is purest of any in the country. Butter salted to suit the trade" (of Private Families, Hotels and the Retail Trade).

Most interesting to me was that apparently spices were purchased at the drug store, as both Stone and Noyes Drug Stores in Norway advertised them. The Bridgton Bakery advertised but also slipped little comments into the text. What appeared to be recipes for white bread, doughnuts or cream cake would say, "bring 10 cents" to the bakery and buy them!

Nothing was easy and of course nothing was low-calorie. A cookie recipe called for 1 cup butter mixed with lard, 1 cup sugar, 1 cup molasses, 1 tsp. soda, one-half cup cold water, 1 tsp. each ginger, cloves and cassia, flour to mix very stiff. (What is this ubiquitous cassia? A tropical Asian tree with cinnamon-like bark, sometimes known as senna, according to one dictionary.)

In later years, Jennie Marr (Mrs. William H.) Haynes lived part of the year with her daughter Edna Haynes Tarbox and her husband Chester in

Harrison and part of the year with her son Harry and his wife Carrie Hamlin Haynes (my grandparents) in South Waterford. At both houses boarders were taken in and fed, as Jennie had done herself at the farm on what is today Haynes Court before it burned in 1932. This cookbook was in the possession of Edna's daughter Celia Tarbox Ballard when I got photocopies of it. Cousin Celia, who grew up in both Harrison and Waterford, died this past October (see obit page 6).

Jennie died before I was born but I remember the others. In my childhood, there was an electric stove next to the woodstove in Carrie's kitchen, but on the other side was the Morris chair where Grampa sat after his farm chores. In November the Waterford Historical Society meeting was "Your Grandmother's Potluck Supper," with food to be brought that one's grandmother might have brought to a potluck supper. I brought the custard pie recipe that my mother Ruth and her sister Mildred were famous for; I assume it was the same as Carrie's. It is

pretty close to the custard pie recipe in Marjorie Standish. Some of the more interesting recipes:

Raised Rolls

Scald one pint of new milk in the morning, when cool add flour for a thin batter, a small piece of butter, one-half cup of sugar, one-half yeast cake, set in a warm place to rise; at ten o'clock add one teaspoon of soda; add flour to knead; stir well; at noon roll thin, cut out and put butter between and on top of rolls and set to rise again for tea. *Lilla Marr*

Fish Balls

Three pints boiling water, one cup of salt fish which has been picked into small pieces and freed from bones. One pint potatoes, peeled and quartered, put all together and boiled until soft. Drain off the water, mash and beat until soft, add one tsp. butter. When slightly cool, add one well beaten egg, shape into balls, fry in hot fat. *Jennie Haynes*



Lilla and George Marr, 1900s.



Gathered for a summer family reunion around 1918 were members of the Marr and Haynes families. Jennie Haynes is fourth from the left, Lilla Marr may be seventh from left and Edna Tarbox sixth from left. Celia Tarbox is the child fourth from the right.

Boiled Halibut

Rub a little salt over fish and soak fifteen minutes in vinegar and cold water, then wash clean. Tie it in a cloth and boil slowly over a moderate fire, allowing seven minutes boiling for each pound of fish. When it is half cooked, turn it over in the pot. Serve hot with egg sauce as follows: Mix 2 tsp. of sifted flour with half a teacup of warm butter. Place over fire a saucepan containing a pint of sweet milk, a saltspoon of salt and a little pepper. When it almost boils, add the butter and flour, stirring briskly until it thickens and becomes like cream. Have ready three cold, hardboiled eggs, chopped; add them to the sauce; pour over fish and serve hot.

Mrs. Augustus Monroe

Scotch Woodcock

One cup of milk, one Tbs. of flour, one Tbs. of butter, one-quarter tsp. of curry powder or one Tbs. of anchovy essence, five hardboiled eggs. Boil the milk, stir in flour and butter, add seasonings, cook until quite thick and spread over crackers or toast. Salt and pepper the eggs a little and pass through a sieve, to use as a garnish.

Ethel M. Monroe

Salmon Salad

Pick fish up in small pieces; make the following dressing: one-half Tbs. each of mustard and salt, one Tbs. each of sugar and melted butter, one cup of milk or cream, one cup cider vinegar, two raw eggs. Beat together mustard, salt, sugar and eggs, then add the cream and lastly the vinegar. Cook as you would boiled cus-

tard, stirring constantly; remove as soon as it begins to thicken. When cold mix with fish, garnish with lettuce and celery.

Alice Monroe

Salad Dressing

Four eggs, one Tbs. sugar, two Tbs. butter, one of salt, two of vinegar, one of mustard; cook in a double boiler; stir until it thickens. When cold stir in a cup of whipped cream.

Ida E. Riggs

Mrs. Atherton's Brown Bread

One pint of rye, one pint of Indian meal, one pint of sour milk, one cup of molasses, two tsp. soda, one cup of sweet milk, salt. Steam four or five hours.

Sally Lunn Gems

Two eggs, one pint sweet milk, two tsp. baking powder, two Tbs. sugar, one Tbs. butter, flour for a stiff batter. Bake in gem pans.

Flora A. Stearns

Bear Mountain Pudding

One cup of molasses, one cup of sour milk, one cup of stoned raisins, butter size of an egg; all kinds of spice, three cups of flour. Steam five hours.

Bell Hapgood

Apple Pudding

Fill a pudding dish nearly full with sliced sour apples, then pour over them a batter of one tablespoon butter, one-half cup of sweet milk, one-half cup of sugar, salt, one egg, one cup of flour, one tsp. cream of tartar and one-half soda. Serve with cream and sugar.

Jennie Haynes

One-Half Cup Cake

One-half cup each of milk, sugar, molasses and butter, one egg, one teaspoon soda,

spice of all kinds, three and three-fourths cups of flour.

Mrs. C. S. Hamlin

Golden Cream Cake

Cream one cup sugar, one-fourth cup butter, add one-half cup sweet milk, the well-beaten whites of three eggs, one and one-half cups flour with a half tsp. soda and one of cream tartar sifted in it. Bake in three jelly tins. Filling: To the yolks add one and one-half Tbs. corn starch, three-quarters cup sweet milk and a small lump of butter, sweeten and flavor to taste. Cook in a custard kettle until thick; let cool and then spread.

Clara Hamlin (Mrs. W. K.)

Well, I guess that's enough. I do not vouch for any of these recipes. I am amused by the imprecision of them. Butter half the size of an egg. One coffee cup or one teacup, one saltspoon. Cook in the usual way but no temperatures. And yet the rolls are so precise the recipe even gives you the time of day to do each step.

One more amusing ad: for "Bridgton Academy (1808-1900). Under the management of Four Experienced Teachers (Each a college graduate) Expenses Low. G. G. Spratt, Principal." All the Haynes and Hamlin girls went there.

STILL TO COME: Recipes from 1664!

In Memoriam

Orpha C. Sias Davis, 103, of Harrison, died Oct. 5, 2006 at a Windham nursing home, where she had been a resident for two weeks. She was born on Feb. 11, 1903, in Newport, N.Y., daughter of the late Rev. George W. and Christiana B. Sias. She graduated from Bridgton Academy in 1921. On Nov. 30, 1922, she married Bert M. Davis and he died Sept. 24, 1989. She and her husband owned and operated Shoreland Housekeeping Cottages on Crystal Lake in Harrison for more than 25 years. The complex comprised 21 cottages. She was a member of Calvary Community Church in Harrison for 82 years and belonged to the Ladies Circle of the church. She was a member of the American Legion Auxiliary, the Rebeccas and the Harrison Historical Society. She was well-known for her many plays and skits which she produced and performed in over the years. Surviving are two sons, Richard H. Davis, and his wife, Shirley Libby Davis, of Harrison and Gorham and Donald S. Davis, and his wife, Jacky, of Harrison; a daughter, Penelope Davis Light, and her husband, Alvin, of Lafayette, Ind.; her brother, George W. Sias, of North Berwick; 14 grandchildren; 28 great-grandchildren; and four great-great-grandchildren.

Louise Elizabeth Stone Lord, 96, of Bethel, died at her residence on Oct. 19, 2006. She was born in Waterford on Nov. 29, 1909, the daughter of Edgar L. and Marian Aldrich Stone. She graduated from Bridgton Academy and Farmington State Teachers College. She had taught school in Waterford, Bethel and Bryant Pond and in Gorham, N.H. She was a member of the Oxford County Retired Teachers Association, Maine Retired Teachers Association, Maine Association of Retirees, Bethel Historical Society, Maine Genealogical Society, Order of the Eastern Star, Purity Chapter 102, Society of Mayflower Descendants, the Fairbanks Family in America and the West Parish Congregational Church. She had knit more than 100 baby caps for newborns at Stephens Memorial Hospital. She married Stanley Bickford Lord of Waterford on Oct. 9, 1934 and he died March 20, 2005. She is survived by two daughters, Ellen E. Cochran of Woodbury, Minn. and Eleanor L. Jodrey of Bethel; three grandchildren; and four great-grandchildren. She was predeceased by her husband, Stanley; and a granddaughter-in-law, Celina Jodrey on April 6, 2004.

Celila T. Ballard, 94, of Casco Inn and formerly of Fryeburg and Harrison died Oct. 26, 2006 at her residence. She was born in Harrison a daughter of Chester and Edna (Haynes) Tarbox and was educated in Harrison schools and graduated from Bridgton Academy. She was employed by the Fashion Corner for 17 years in Fryeburg. She was a life member of the Fryeburg and Harrison Historical Societies, attended the New Church in Fryeburg and the Calvary Community Church in Harrison, and was a member of the Ladies Circle in Harrison and the Alliance in Fryeburg. She started the Bridgton Academy Annual Alumni Fall picnic which is still being held every year. She was predeceased by a son, Bernard T. Ballard in 1962; her husband Frank Ballard in 1966; her brother Edward Tarbox in 2003; and her nephew George Tarbox. She is survived by a nephew James Tarbox of Harrison and his family. She is buried in Pine Grove Cemetery, Fryeburg.

June Rose Sawicki, 69, of Waterford, died Nov. 13, 2006 at Stephens Memorial Hospital. She was born in Chicago, Ill., on June 21, 1937, the daughter of George and Emily Pokorny Opatrny. She graduated from Harrison High School in Chicago and from Northern Illinois University, with a degree in music education. She taught elementary school music for SAD 17 at Oxford Hills Middle School and at Guy E. Rowe School, before retiring in 2002. She was a member and choir director of St. Catherine of Sienna Church in Norway. She was a member of the National Education Association, the Maine State Teacher's Association and the Choral Art Society in Portland for many years, where she sang in the Christmas concert last year. She married Stanley Sawicki on June 15, 1961. She is survived by her husband of Waterford; two daughters, Cathleen Stephen of Wyomissing, Pa. and Susan Sawicki of Falls Church, Va.; two sons, David Sawicki of Cape Elizabeth and Steven Sawicki of Baltimore, Md.; a brother, George Opatrny of Phoenix, Ariz.; eight grandchildren.

William Orrin Bancroft, 85, of South Paris, formerly of Albany, died Oct. 31, 2006 at Stephens Memorial Hospital. He had been a resident of the Maine Veterans' Home in South Paris for the past eight years. He was born in Waterford on Sept. 3, 1921, the son of Guy W. and Gladys Billings Bancroft. He attended Waterford schools and served in the U.S. Air Force during World War II, attached to the 379th Bomber Group. He had been employed at A.C. Lawrence, worked on Stan Lord's farm, worked for R.K. Brown driving truck and worked on the state highway crew in the town of Waterford. He was a member of the Mundt-Allen Post in Bethel and the Floyd-Harlow VFW 9787 in South Paris. He married Phyllis Morrill Lapham on Nov. 23, 1955. He is survived by his wife, Phyllis of South Paris; a daughter, Judith Lapham Halle, and husband, Paul, of Lisbon Falls; a son, Richard Lapham of Galveston, Texas; a sister, Agnes Lahti of Norway; two grandchildren; three great-granddaughters; and several nieces and nephews. He is buried in Pulpit Rock Cemetery.



Scott Arne Turner, 42, of South Paris died Thursday, Dec. 14, 2006 at his home with his family after a yearlong battle with cancer. He was born in Norway on Nov. 17, 1964, the son of Cameron Albert Turner and Janet Lahti Truman. He was raised in the Oxford Hills area and was residing in South Paris with his wife, Denise, and their two daughters, Amy and Jessica. He was a 1983 graduate of Oxford Hills High School where he played football and baseball. He received a year of private tutoring from a master chef and embarked on a working tour in some of the finest restaurants and country clubs in the nation. He spent four years with the Marriott Hotels. He returned to the Oxford Hills to open a restaurant in Waterford called "T's Place." He married Denise Bouchard on Oct. 14, 1995. After cross country trucking for North America Van Lines, he and Denise founded D & S Transport Inc., which they sold in 2003. Since then, he became a realtor and a broker for Truman Properties, served as assistant to the president. He is survived by his wife and two daughters of South Paris; his mother and stepfather, Janet and Chuck Truman of Waterford; his brother, Greg; his grandmother, Agnes Lahti, of Waterford; two stepbrothers, Sean Truman of Greene and Mark Truman of Brunswick; and along with aunts, uncles and cousins. He was predeceased by his father, Cameron Albert Turner. He is buried in Elm Vale Cemetery.



Elisabeth S. Dewing, 90, of South Paris, a **life member of the society**, died Jan. 5, 2007 at Stephens Memorial Hospital. She was born in Philadelphia, Pa., on April 25, 1916, the daughter of Earle Covington Smith and Elisabeth Fulton Drummond Smith. She was raised in Philadelphia, educated at Friends Select School and graduated from the University of Pennsylvania as an English and French major. She enlisted in the newly formed Women's Army Corp (WAC). It was the start of a military career that took her all over the United States, France, Japan and to the Pentagon. During the Korean conflict she served with General MacArthur at his headquarters in Tokyo. She rose to the rank of CWO W-4. It was while on leave, during a cruise of the Greek Islands, that she met her future husband, Dr. Stephen Dewing. She retired from the Army in 1965. They moved to Waterford in 1969, when Steve took the position of the first full-time radiologist at Stephens Memorial Hospital. She was a member of the Christ Episcopal Church in Norway. She is survived by her stepson and daughter-in-law, Andrew and Nancy Dewing of Greenwood; one step-grandson; two great-granddaughters of Albuquerque, N.M.; as well as many cousins from Arizona to New Jersey. She is buried in Elm Vale Cemetery.



Thelma Holden, 86, formerly of Waterford, died Jan. 9, 2007 at Ledgeview Living Center in South Paris. She was born in Bethel, Sept. 25, 1920, daughter of Walter and Etta (Hall) Maxim. She attended schools in Locke Mills and Paris, graduating from South Paris High School in 1940. On March 14, 1940, she married George E. Holden. Besides being a mother to three children, she cared for adults and children in her home. In 1963, she started working at Stephens Memorial Hospital, and on March 21, 1969, completed training at Central Maine Medical Center for certification as a nurse's aide. She was employed at Stephens and Northern Cumberland Memorial Hospital in Bridgton plus she cared for many people in their homes. She was a member of the Norway and South Paris Baptist churches. She also led a Bible study group and was one of the original members of Christian Women United. She is survived by two daughters, Beverly Shaw of West Paris and Goldie Welch of Waterford; one son, George H. Holden of Silverdale, Wash.; 12 grandchildren; 22 great-grandchildren; three sisters, Marilyn Wilson of San Antonio, Texas, Pearl Hamlin of Milford, N.H., and Barbara Jones of Buckfield; and nieces, nephews and foster children. She was predeceased by her husband; three brothers, Harold and Timothy Maxim and Wayne Ellingwood; and two great-grandsons, Joseph M. Knightly and Thomas M. Boyd. She is buried in Elmwood Cemetery in Otisfield.

George Howe

(Continued from page 3)

derful when we got used to it." While the campers may have been impatient, Akers took full advantage of the opportunity, and produced a couple of dozen photos of the various poses, including a large hand-colored print he presented to the camp.

Pearl fishing — searching for fresh water mussels containing pearls — had

begun in the area around 1900, and George took the McWain girls: "Uncle George took Cabin One on a fishing trip in Crooked River. We tried two different sections, always going against the current so we wouldn't rile up the water. We went very carefully side-by-side, making a line stretching from one side to the other. We found two pearl clams but they contained no treasure for us. However, the girls enjoyed opening salmon

radiatus clams. In an interval while Uncle George did some exploring we made houses in the sand and had a swim. In changing locations we picked huge bunches of Canada lilies. To end the excitement, on the way back the girls had several slides down a big pile of sawdust." Interesting discoveries included more than pearls, as the photo of counselor Verona Shaw with a rather dead duck illustrates.

(Continued on page 8)

George Howe

(Continued from page 7)

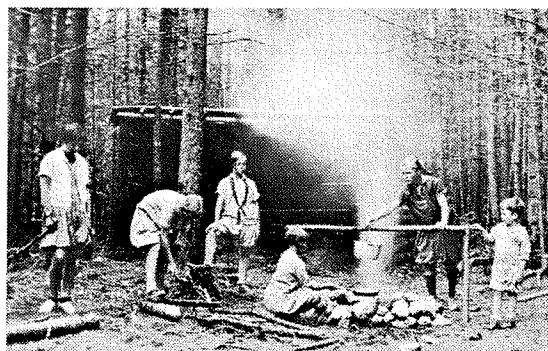
Crooked River swimming was private enough for nudity, and often included play on the high sandy banking."

A lean-to was built in the woods across the McWain Hill Road from the camp, on the land of Helen's brother Burton. It became The McHoweden, a combination of "McWain" and "Howe," for Uncle George. It had bough beds and a fireplace; the campers cooked meals there and slept overnight: "We arrived at the lean-to just as the sun was setting and proceeded to make our beds, ...cutting spruce boughs, and... arranging them on the ground in the lean-to... We had to do the last part by firelight, and we...crawled into bed just as taps sounded faintly from Camp... We awoke at six, dressed and toasted sandwiches, packed up and

hiked back to camp in time to wash up for our second breakfast as well as answer a thousand questions with the same refrain, 'Oh, it was wonderful.'"

Young women who attended Camp McWain were almost all from urban backgrounds, growing up at a time when conditions for women were beginning to change with such things as bobbed hair and more freedom in their dress. But their lives still had restrictions - consider the standards of behavior that defined the "delicate" girl. McWain perhaps offered them a freedom that they

would not have otherwise enjoyed, and we see their pleasure in the enthusiastic descriptions of their activities. George Howe, whose affinity for children and commitment to their education was extraordinary, found responsive pupils, who reciprocated by embracing him as part of the McWain family. Here is the account of the birthday party for George and two of the campers, in August 1928, with a remarkable photograph that



Camp McWain girls cook in front of a lean-to across from camp called the "McHoweden."

graph that

uniquely captures George's character: "Wednesday it was Joan's birthday... It was Miss Nelson's and Uncle George's birthdays, too. Uncle George was at the head of the line and Miss Nelson and Joan next. Pretty soon the doors were opened and we walked or rather marched in cash left, right, forward march! Everything was decorated in yellow. We had lovely yellow baskets and yellow napkins with pink and blue flowers. ...three cakes were brought in and sent before Joan, Miss Nelson, and Uncle George. They were frosted white sprinkled with different colored candies. The honored ones served the cakes. Miss Nelson's had 16 candles, Joan's had 10 and Uncle George's had a question mark of candles." Born in 1860, he had just turned 68.



George Howe and Camp McWain girls digging on Deer Hill.

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