

THE BANGOR HYDRO - **NEWS** - ELECTRIC

Vol. 5, No. 5 May, 1936 Bangor, Maine

Published by and for the Employees of the Bangor Hydro-Electric Company.



SCENE ON MACHIAS RIVER BELOW POWER HOUSE.

CAR BARN NEWS

By H. Withee

Mr. Charles Harrington went home on a week-end visit a short time ago and his return will be somewhat delayed, due to a fire in the kitchen of his home.

We are all pleased to see Mr. William Lutz when he pays us a visit. By his being the familiar figure that he was with the Car Barn in the past, his company will always be welcomed by all.

We feel sure that "J.V." Morrill will have better luck on his fishing trips up to Half-Moon Meadow this summer with his new "mascot". "J.V." is the owner of "Tom The Cat", and a proud fisherman is he at that.

LINE DEPARTMENT NEWS

By A.F. Homsted

At this writing our Superintendent, Mr. Arthur Reaviel, is on the sick list with an infected hand. He has been absent since March 24th. However, he is on the convalescent list and we will be glad to have him with us soon. Mr. Geo. Tyler is at the Service Building. Percy Burton and crew have been doing repair work on the Veazie-Ellsworth Line. Just at present they are quite busy installing lightning arresters on the Charleston Line to see if the lightning can be coaxed to ground instead of blowing all the transformers on the line.

Joel Kingsbury and crew are at work repairing damage done by the flood. Just at present they are transferring the Lincoln Line from Olamon Island to the highway.

Well, the fishing season is on but the fishermen from the Line Department have not got going in good shape yet. However, we hope they will hit them before long. Then beware of fish stories.

MACHIAS NEWS ITEMS

By L. G. Vose

The first thunder storm today, May 13th, caused some line disturbance but no serious trouble.

A log drive on Gardner's Lake seemed to cause us more worry than thunderstorms to date. Because of long logs and narrow river, there were frequent jams causing considerable delay and waste of water.

Recently Ross Crane and Percy Hoyt gave Mr. Cushing a hand at Columbia Falls on the 33 K.V. Line. Believe this ends flood repairs in the County.

Mr. Brown inspected Machias and East Machias plants last week. With the new regulators now at both plants and other improvements Mr. Brown contemplates on plant, dam and grounds, we will be ready for what may come.

EASTPORT DIVISION NEWS

By Marianne Varney

Among the visitors from Bangor this month were Vice President R. N. Haskell and Kenneth Cosseboom, Field Engineer. Also Myrle Josselyn and Mr. Nasson.

Our Salesman, Mr. Harris, has resigned to take up work on the Flood Relief for the U. S. Government.

HARRINGTON NEWS ITEMS

By Vera McEacharn

Mr. and Mrs. Cushing, Mr. Anderson, Mr. Vose and Miss McEacharn attended the Buffett Supper and Sales Meeting held in Machias recently. The supper served by Mr. Austin and Mr. Young was enjoyed by everybody, with special attention being given to Mr. Young's last pan of biscuits?

The local crew, with the assistance



Gladys M. Stetson



Mary E. Robinson

On Pages 3 and 4 are pictures of four employees of this Company, who, at a recent meeting of the Business and Professional Women's Club, were elected to offices.

Miss Gladys Stetson, Secretary to the President was elected Chairman of Independent Woman, and Supper Committee.

Miss Mary Robinson, Multilith Operator, was elected Chairman of the Research Committee.

Miss Wynona Boober, Secretary to the Commercial Manager was elected Recording Secretary.

Miss Ruth Thomas, Cashier at 31 Main Street was elected Second Vice President.

MR. H. V. DAGGETT

Mr. H. W. Daggett's Bangor Hydro friends are pleased to know that he is making satisfactory progress towards recovery after undergoing a major operation at the Massachusetts General Hospital. He is expected back in Bangor the last of May.

We know Mr. Daggett will appreciate receiving any letters or cards from you. The address is as follows:

Mr. H. W. Daggett,
Baker Memorial,
Mass. General Hospital,
Boston, Massachusetts.



Wynona L. Boober



Ruth E. Thomas

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BANGOR AIRPORT HAS MR. COFFIN'S ATTENTION

During the past few weeks, Mr. Harold Coffin has made himself well-acquainted with the latest theories and gadgets connected with the application of radio transmission to airplane flight control. Boston and Maine Airways have installed transmitting and receiving equipment at our Bangor Airport and Harold has been busy reducing noise and checking the voltage regulation and all the other things that go to make good electric service to the sensitive shortwave equipment used in this type of work.

THE ANNUAL COSSEBOOM CANOE TRIP

Starting last Sunday, May 17th, the Cosseboom Brothers, our genial Field Engineer and our West Enfield Superintendent, started their annual one-week spring canoe cruise. This year they chose Dobsis to Machias, Fourth Lake, and thence down the chain of Machias Lakes to the airline. Since leaving West Enfield, they are still unreported, but those who know anything about these intrepid explorers think only of the next month's issue of the Bangor Hydro News with the story of their 1936 canoe trip.

Harrington News Items (Con't.)

of the Machias crew, have been changing the transmission line across Pleasant River, Columbia Falls.

Visitors at Harrington during the past month were Mr. Cosseboom, Mr. Haskell, Mr. Brown, Mr. Dearborn and Mr. Webster.

MILLINOCKET NEWS

By R. A. Fernald

Line Truck #88 has been in Bangor during the past ten days for a general overhauling. This truck was returned today painted with the new color to keep in line with the Safety program.

Mr. Archie Foss spent the week-end at his home in Hancock.

The Sales Meeting, which was held at our store April 21st, was a success. A buffet supper was served and employees from Lincoln, Howland and Enfield attended. A talk was given by Mr. Austin, covering rates and explaining the different appliances which would be campaigned for the year. Mr. Earl Young, of Landers, Frary & Clark, also gave an interesting talk on the advantages of electric cookery over competitive fuels and explained the operation of the new Universal ranges, and Mr. Edward Hall, of General Electric Company, gave an interesting talk on hot water heaters. Mr. Hall also showed moving pictures of Kelvinators and ranges.

May 21st we will hold our first free Cooking School for the year. Miss Gladys Baker will demonstrate Universal Cookery, and Miss Dorothy Covert from Kelvin Kitchen will demonstrate Kelvinator cold cooking. The Cooking School will be held at the Odd Fellow's Hall, May 21st at 2:30 P. M. Daylight Saving.

Mr. Burleigh Carr reports a very successful catch of trout last Sunday, taken from Slaughter Pond.

ELLSWORTH NEWS ITEMS

By L. A. Gardner

In a recent thunder shower, fuses in 80 transformers in the Ellsworth Division were blown out and 3 transformers burned out. This was quite a severe shower and the most destructive that we have had for several years. "Doc" Cushman's house caught fire during this shower but was quickly put out by fire extinguishers so that very little damage was done.

Shirley Carter recently sold an electric appliance which he insists on calling a "beverage cooler". Although the rest of us call it a "beer cooler" Shirley objects to this name, feeling that this would not well befit a man with his church connections.

Mr. Charles Cates recently purchased a house on Church Street, on which he is now making alterations. Mr. Cates expects to move his family in some time soon.

Mr. Brown has part of his crew working at the Power House making additions to the County bank of transformers.

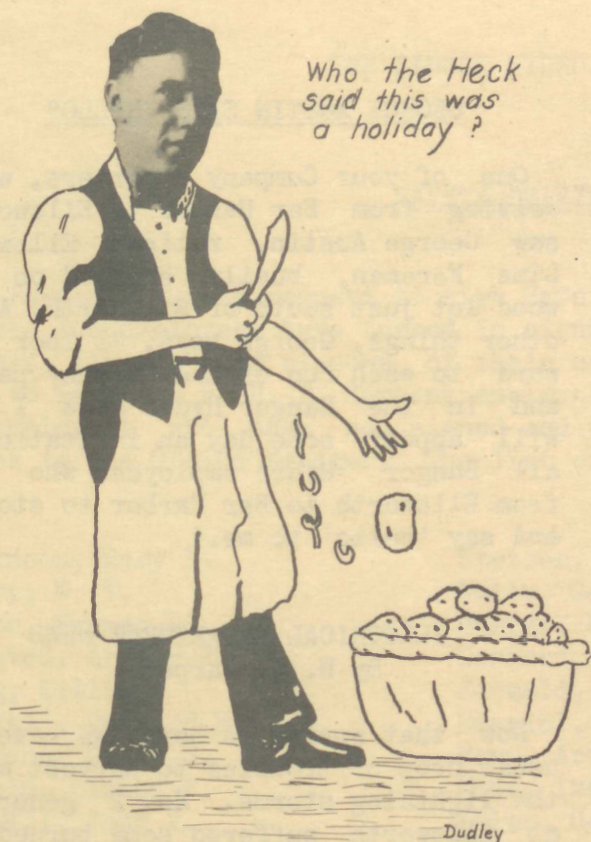
Our summer customers, who are now arriving daily, report leaving severe hot weather.

BAR HARBOR NEWS FLASHES

With a very commendable increase in appliance purchases, and installations streaming in, we are welcoming the opening of what looks to be a very busy season in our Division.

Mr. Graham and Mr. Haskell visited our office recently. Mr. Webster spent a few days with us in April.

We understand that Miss Mary Higgins, our Billing Clerk, has heeded "the call of the wild" and gone camping during her vacation.



MAIN STREET OBSERVER

By H. S. Allen

The shadow of Mr. Daggett's Safety Jackass hung over our building one day early this month. However, that was as near as the braying critter got. Mr. Tracey, who was overseeing the removal of our used merchandise at the Brewer warehouse, stepped on a nail and received a painful wound in his "off" foot. He immediately repaired to a doctor and was able to carry on even tho he appeared for a couple of days with a noticeable limp. Some of the service crew who saw him sitting near his desk giving Nichols orders, etc. wondered whether the injury had affected his clerical abilities as well as his "understanding". We do appreciate, however, the fact that we do not have to board the mule in our store. There's not much feed around here anyway, even the rats have moved out so he would have fared rather thin.

When we arise mornings and see that Old Sol is hidden and we are greeted with a downpour, that's no news. But when Bill Thompson meets with an automobile accident, that is news. Bill and his new hearse were soaring over State Street Hill a few days ago (with a tankfull of Texaco) when a down coming car swerved directly into his "port" side, completely wrecking the bowsprit as well as the rudder. Bill received a shower of nuts, bolts, tools, tubing, etc. but emerged unscared. We are happy to say that he was not at fault. Bill should be congratulated - he tells me he has been driving since 1911 and thats his first. Not a bad record to hang up!!!

Have you seen Joe Davies in his new Chevrolet Pickup? Some class to some people! He rather hated to part with his old one as he had it completely equipped with all the modern fixtures that make life easy, such as work order holders, cigarette holders, etc. We await developments in the new one.

Is Ray Arnold's face red! News will leak out you know and he has had no peace since we found out about his experiment. We have annexed a man to help Ray out this summer as his work was getting him down but we feel sure that with his new helper and the continued use of Father Johns, he will be soon as fat as ever.

Baughman is still fishing! Catch on? Herb Hammons wonders which holidays are holidays. Seen in Old Town preparing potatoes and carrots on a recent holiday, he was heard to say "Who in H-said this was a holiday?"

I would like to suggest that the reporters to this paper join the "Scoop Ward Club" so we could all have typewriters.

Nichols is quite busy these days keeping hospital bills paid. He is presented with a whole family of tonsils. Believe his wife and daughter have successfully undergone the removal of theirs. Now he is going to try it. Women and children first says Nick.

(Continued to Page 7)

Main Street Observer (Con't.)

The writer, in company with Dr. Charles Silsby, had a very enjoyable fishing trip Sunday, the 10th of this month. We returned with four trout, four salmon, and a togue weighing $11\frac{1}{2}$ pounds. A good many of my fellow employees saw the togue on display at Wight's Sporting Goods Store on State Street.

For the latest baseball results, see Geo. White. We expect to hear more about him a little later in local twi-leagues. Here's luck Red.

Mansur is more than showing the rest of us up when it comes to clothes the well-dressed service man should wear. He appeared recently with a complete new outfit, white shirt and all. We expect to see white flannels next!

The writer dropped in to see our good friend Mr. Arthur Reaviel recently and found him very much improved. We all miss "Rip" at his old stand down around the Service Building. He has had a very good example of what a scratch will do.

Miss Boober is keeping to the wide open spaces these nice long evenings, chasing the little hard rubber balls over hill and dale up around the Country Club. Wonder if she can swing a rolling pin the way she swings a golf stick?

THAT'S ALL.

LUCKY FISHERMAN

Mr. A.H. Doane, Chief Operator of the Bangor Substation, on Sunday afternoon, May 24th, caught an $11\frac{3}{4}$ pound salmon at the Bangor Salmon Pool. It consumed more than one hour of Allie's time landing this beautiful fish. We are in hopes to have a picture of it in the next issue of the Bangor Hydro News.

GEORGE AUSTIN SAYS "HELLO"

One of your Company reporters, while driving from Bar Harbor to Ellsworth, saw George Austin, retired Ellsworth Line Foreman, busily engaged on his wood lot just south of Ellsworth. Among other things, George says, "I look forward to each run of the Company paper, and in the Bangor Hydro News I hope will appear some day an invitation to all Bangor Hydro employees who ride from Ellsworth to Bar Harbor to stop in and say 'hello' to me."

ELECTRICAL DEPARTMENT NEWS

By W. C. Harper

Now that spring is here, we have our usual crop of troubles to harvest after the lightning storms. No. 2 generator at Ellsworth suffered some burned out coils, which Junkins fixed up April 16, and Harper had to patch up some damage at the Diamond Match Company Mill at Mattawamkeag.

The line crews also had their usual amount of transformer fuses to replace.

Junkins and his crew have just completed the installation of two new regulators on the Machias local circuit and installation of the old Machias three phase regulator on East Machias local. On May 8 we had another lightning storm. This time it burned up part of the service of the Cyr Bros. at the new bridge job in Cherryfield. It took Nelson two days to repair the damage there.

Junkins is getting the Ellsworth substation in shape to receive the new transformers for increasing capacity on the Bar Harbor, Blue Hill, and Eastport Lines.

We are changing over the radio sets in the cars as fast as possible to make them more suitable for hunting interference. The ones already rebuilt seem to be very satisfactory.

SAFETY DRIVING PLEDGES

The response to the request to sign Safety Driving Pledges was very gratifying, in fact, 103 employees have turned in signed pledges and in the near future stickers for the rear windows of their cars will be forwarded to them. We had hoped to make the B. H.-E. Company employees 100% in the pledges and if there are any employees who have not signed and who care to sign, please send in your pledges to the Office Manager. The list of names of the 103 employees follows:

Robinson, Mary E.
Starr, W. T.
Smith, Ernest L.
Homsted, Arthur F.
Long, William
Haskell, Derward B.
Hodgdon, Clyde G.
Nelson, Elwood S.
Morrill, John V.
Willey, Ackley E.
Brown, Ernest W.
Burton, Percy E.
Freeman, Daniel
Cole, Elmer
Drake, Geo. S.
Bullard, A. Ross
Adams, Harold F.
Inman, Charles E.
Arnold, Howard E.
Sawyer, Alfred C.
Perkins, M. A. Jr.
Libby, F. H.
Prescott, H. Eona
Anderson, Alice E.
Hudson, Floyd E.
Grant, L. E.
Hartery, William E.
Clark, Fred T.
Webster, E. R.
Dearborn, Hall C.
Mann, Preston A.
Dole, Eugene M.
Stubbs, Winfield L.
LeBreton, Walter J.
Tait, Roland P.
Haskell, R. N.

Stetson, Gladys M.
White, Geo. O.
Harper, William C.
Herbert, John
Fernald, R. A.
Reaviel, Arthur F.
Foss, Archie L.
Buck, Ivan A.
Tyler, Geo. W.
Daggett, H. W.
Nichols, C. E.
Field, Elgin E.
Moore, Sidney R.
Burrill, Wilmot L.
White, Leroy D.
Carr, Burleigh A.
Randall, F. A.
Cary, Fred G.
Drewe, Albert H.
Anderson, Hilbert H.
Reed, Walter
Brown, Mrs. Dana F.
Lancaster, Merritt A.
Morancy, Simon J.
Veazie, John E.
Lagace, James
Mayhew, Frank O.
Crane, R. L.
Hoyt, Percy C.
Graham, Edward M.
Tupper, Geo. L. T.
Townsend, Osgood S.
Murray, David J.
Morrison, Leona B.
Bartlett, Albertina M.
Drinkwater, Ralph

Spencer, Madelene
Burnett, Marion E.
Whitney, Maverick H.
Corey, Wilhemina
Davis, Beatrice
Douglas, Marion
Moor, Harvard E.
Jennison, E. W.
Cosseboom, K.
Wray, William R.
Greeley, H. B.
Murchie, Harold H.
Ching, Edward S.
Morgan, Fullerton N.
Doane, Alvah H.
Sawyer, Allen L.
Gamble, James M.
Wentworth, M. D.
Shorey, Ralph E.
Welch, Arthur C.
Hersey, Charles E.
Herbert, Phil
Jones, Henry A.
Hanscom, Harvey
Haskell, Herbert V.
Grindle, Warren V.
Eastman, Charles H.
Goding, Lewis A.
Joslin, M. T.
Fletcher, Howard C.
Fletcher, H. Gerald
Currier, Archie
Sawyer, Albert L.
Emery, Faustina A.
Dudley, Kenneth

Minutes of the Relief Meeting of the Bangor Hydro-Electric Company held at the Company office, 33 State Street, Bangor, Maine, on April 22nd, 1936.

Members present:

Thomas Davies, President
David Rice, Treasurer
Dave Murray
Ambrose Eisnor
Ralph Bowden
John Peterson
Elgin E. Field, Secretary

The meeting was called to order by the President at 7:45 P. M.

On motion duly made by Mr. Rice and seconded by Mr. Eisnor, it was voted to accept the minutes of the last meeting.

On motion duly made by Mr. Eisnor and seconded by Mr. Bowden, it was voted to accept the bills and sick benefits which have been paid since the last meeting:

M. H. Collicut - 9 days' sickness, March 15th to March 23rd.
Anna Fogg - 30 days' sickness, March 1st to March 30th.
G. S. Seavey & Son - wreath for Herbert Pendleton
Frank H. Earle - 16 days' sickness, March 11th to March 26th.
Ray Thomas - 8 days' sickness, March 16th to March 23rd.
Harold Handy - 13 days' sickness, March 12th to March 24th.
Elgin Field - Fruit for Arthur Reaviel.
Alta E. Cole - 6 days' sickness, March 31st to April 5th.

On motion duly made by Mr. Bowden and seconded by Mr. Landry, it was voted to set aside a page for Mr. Herbert Pendleton.

On motion duly made by Mr. Eisnor and seconded by Mr. Rice, it was voted to adjourn, there being no further business to come before the meeting.

Elgin E. Field,
Secretary.

COLLECTION DEPARTMENT MANAGER ON VACATION.

Mr. and Mrs. Louis E. Grant left Bangor recently for an extended vacation to the Pacific Coast via boat and train. They sailed from New York on the S. S. "Virginia" of the Panama-Pacific Lines with the first scheduled stop at the quaint old city of Havana, where a day's stop was enjoyed with a fine motor trip about the Island. Next will come the trip thru the interesting and picturesque Panama Canal and thence on up the Pacific coast. Stops are scheduled at points of interest including San Francisco and Los Angeles enabling them to visit many points of interest about these western cities. After a brief stay with friends in Los Angeles the return journey will begin by rail with stop-overs at the Grand Canyon and Great Desert. After a brief stop in Chicago, connections will be made so that they expect to arrive back in Bangor about June 14th.

ACCOUNTING DEPARTMENT NEWS

By Leona Morrison

No doubt this isn't news anymore, but did you know that a certain dapper Meter Reader, while strutting on a local dance hall, measured his length on the floor. This doesn't seem to be the best way to practice safety. We hope that lecture we had a while back about safety outside the office and working hours, wasn't entirely lost to this young man.

Your News scoop was about to claim the painful distinction of having the first sunburn of the year when in walked Mr. Sullivan with a better one -- or was it windburn? Never mind, he's welcome to it.

We noticed in last issue, some of the men were receiving felicitations on the birth of sons or daughters. We can't be left out -- Mr. Stubbs is also being kept awake nights by a very small Winfield Junior.

Cruise To Pacific Coast



Mr. and Mrs. L. E. Grant of 49 Dillingham street are shown on board the Panama-Pacific liner Virginia, off for a cruise through the Panama canal to the Pacific coast.

"E" Davis, Lottie Brown, Marion Burnett, Alice Anderson, Ruth Brown and Wilhelmina Corey were in Boston over Patriot's Day.

We wonder if Madelene Spencer knows her own name? For the past week or so she had been pinch-hitting for various ones and is apt to answer to the name of Stockwell, Scripture, Cole or what have you!

"E" Davis claims to have lost her roll, and just when we were about to become sympathetic, she explained she has been on a diet. Oh, hum!

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Accounting Department News (Con't.)

We had a very beautiful bouquet donated to us recently (maybe I should say "too recently", as we seem to have a lingering memory of same). Ruth Libby went mayflowering in the vicinity of Lucerne and failing to find mayflowers, brought a bouquet of the flower commonly known as "Stinking Benjamin" - and rightly named says WE.

Mr. Sprague, Mr. Lyman and Mr. Sullivan were in Bar Harbor one day recently. The weather wasn't so hot. Anyway, we got some work done, says Mr. Lyman. Good Old Weatherman!

HINTS FOR FISHING

By A. C. Eisnor

Don't go fishing till the flies are thick enough to form a screen around you so the trout can't see you as you walk up to the pools.

If, after fishing a pool for some time and you don't get any bites, punch a hole in the swarm of flies and look in the pool. If you see a big trout there, try poking him in the ribs with the end of your fishing rod till he gets mad, then drop your hook in and he is yours.

Female angleworms make much better bait for brook trout than the males.

If trolling with angleworms and the chubs keep picking the worms off your hook, try wrapping them up in cellophane.

If you are going to use smelts or shiners for trolling, give them two coats of hard drying varnish and they will not wear out so quickly dragging them through the water.

MARRIAGES

We noticed in a recent copy of the Bangor Daily News, an article reporting the marriage of one of our Veazie Station Operators, Mr. Horace Perkins and Miss Eva Griffin.

Also during this month, Mr. Fullerton Morgan, an employee of the Electrical Department, was married to Miss Alice Coombs.

How to Cook Eels

First skin and clean nicely; then dissolve one can of Gillett's Lye in a gallon of water; put eels in and boil for twenty minutes; then take them out and fry with bacon till crisp; then take them out in the back yard and dig a deep hole and bury them.

Bar Harbor News Flashes (Con't.)

Mr. Earl Young was here at our office early this week.

Mr. Sprague spent a day at our office a short while ago accompanied by the Auditors, Mr. Lyman and Mr. Sullivan.

In the April issue of "The News" the Accounting Department warned us that one of "our attractive visitors" of offices was married, but did not tell us which one, and as far as we know it is still their secret.

Mr. Hammons has made several visits with us lately.

We are quite sure that one of our fellow-workers has learned his lesson in regard to "kidding" people. Jeff - it will be a long time before they stop kidding you.

MEDWAY STATION NEWS ITEMS

By E. J. Hobbs

Very little news this month from B.H.-E. Station farthest north. Nothing much ever happens up this way. The water runs thru the racks, the wheels go round and round and the "juice" comes out at Veazie, what part of it gets by Nickiton, Pattagumpus and way stations.

On reflection, we come to the conclusion that we were in the same class as the Farmerette in the story who counted her chicks before she "set the hen".

As stated last month, we got by the flood very easily but now that conditions are getting back to normal elsewhere, we are having a flood of our own.

Ordinarily, the G. N. P. Co. storage behind Rip Dam and North Twin, with other smaller lakes, holds the spring freshet waters with seldom any to spill. This year, however, the storage filled quickly and we have been getting 19,000 c.f.s. instead of a normal 3,500-4,000 and expect to get more.

For the benefit of our cynical friends who don't believe in "lady luck", we wish to mention that Geo. Dow's Rambling Rough Necks blew in here just as we received notice of the coming high water and all hands of us worked thru the night to clear the dam of flashboards.

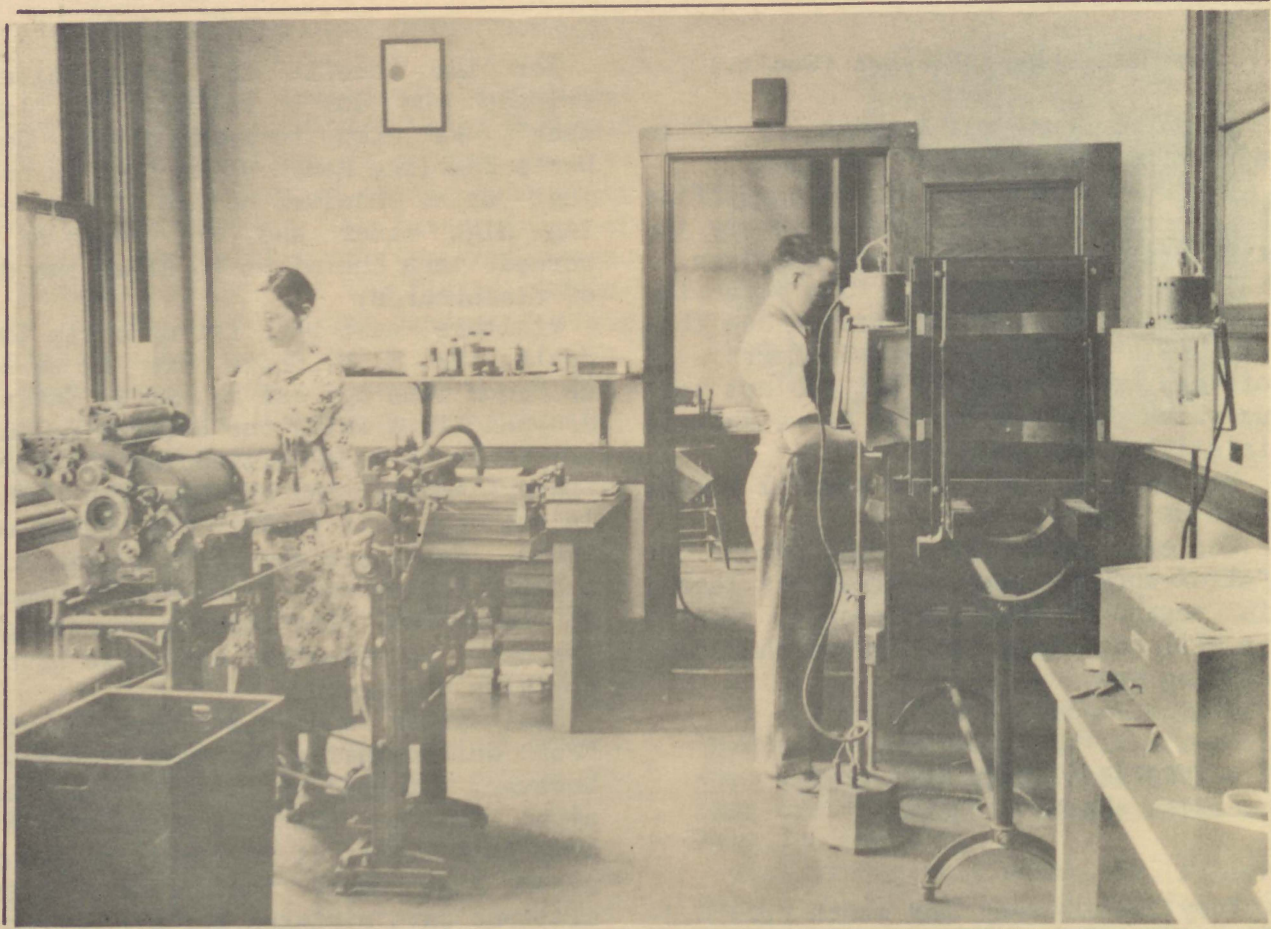
Visitors have been few up north this month. Mr. E. W. Brown was in to see us some time ago and Mr. R. N. Haskell dropped in a while one evening recently, en route from Millinocket to Bangor. "Danny" Webster and Mr. Dearborn rushed in one day, said "hello" and rushed out again. Can't see why folks are in such a hurry to get away from here. Of course we havn't any good looking stenographers but, on the other hand, we havn't anything contagious.

Bill Harper and his "Hearse" - with "Pop" Nelson inside but very much alive, however, stopped by to say "hello" the other day on the seventh or eleventh trip to Millinocket to repair an underground light cable that trench digging citizens have mistaken for a tree-root. We would suggest that "Bill" and "Chine" Fernald get together on a course of instructions for amateur pick and shovel artists.

This is the season of dandelion greens with ham-bone and rhubarb pie, with cream, and we hope everyone gets plenty of each and enjoys them as much as we do.

VEAZIE TAINTER GATE

The last evidence of high water and ice at Veazie Station was removed when Joe Fournier and his Construction Crew slid the new Tainter Gate in position early in May. The job was an interesting one, involving the removing of the remainder of the old gate while the arms were still swinging under water. The supporting pins were found in excellent condition and Joe and his crew made short work of properly installing the new gate.



PRINTING DEPARTMENT

The above picture and the one on Page 14 show the equipment used in the General Office for making forms used by this Company, also for printing The Bangor Hydro-Electric News. The two persons who operate this department are shown at their work.

VISITORS AT THE GENERAL OFFICE

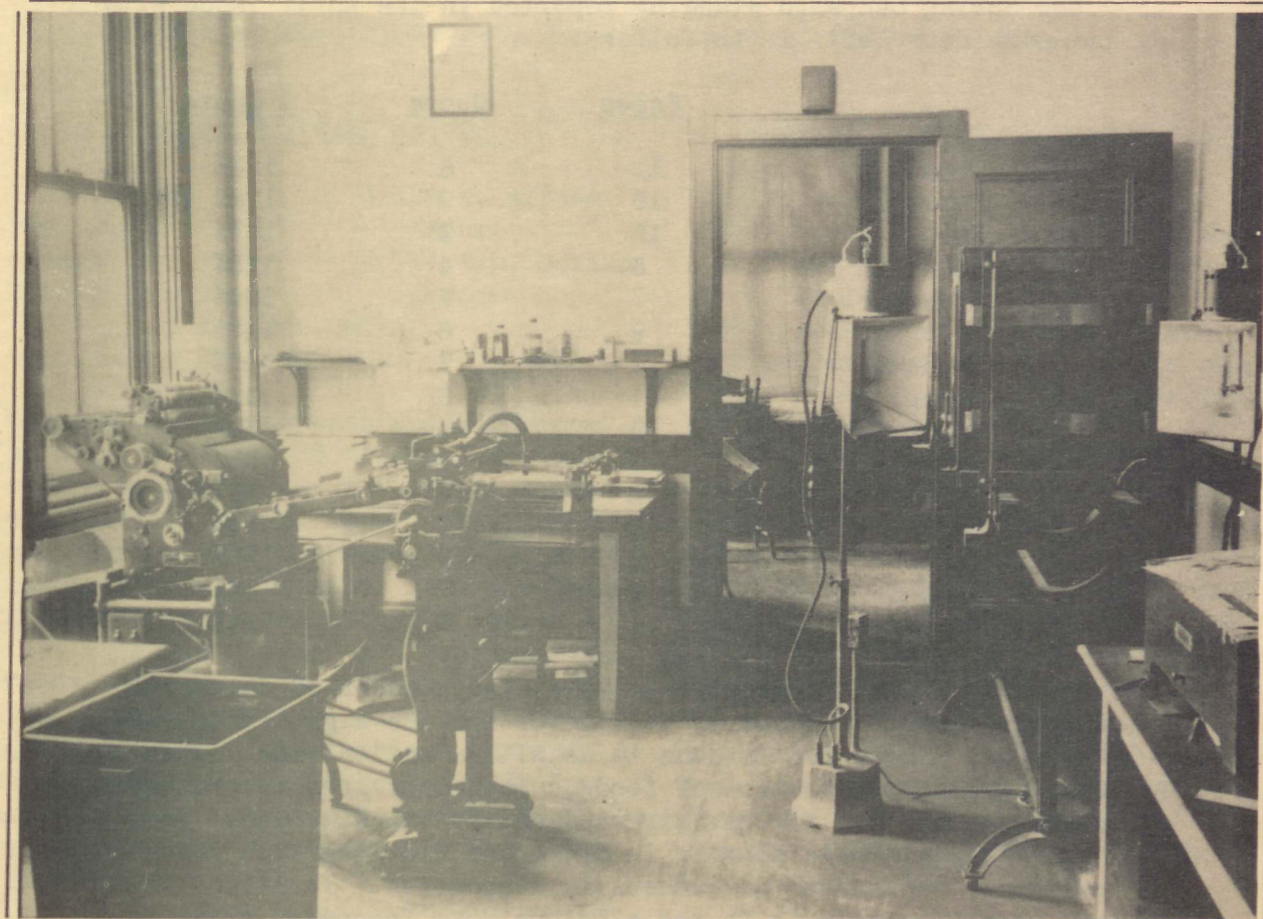
During the month of May, the following were visitors at the General Office:

Mr. Philip R. Landry, of the Addressograph Corporation; Mr. R. F. Estabrook, of the Multigraph Corporation; Mr. L. L. MacIver, of the National Fire Insurance Company, and Mr. Murray Braddish, of the Springfield Fire and Marine Insurance Company.

The Jack-Ass returns to Mr. Daggett's desk in the General Office. On the 14th of May, the Safety Jack-Ass was returned to Mr. Daggett's desk from Mr. Harper's Department and we sincerely hope that it stays there for an indefinite period. We, of the General Office, intend to do our best to keep it there until such time as Mr. Daggett returns to his desk, when we will turn the responsibility over to him.

TIP CARDS

Again Mr. Gerard Austin suggests that we insert several Tip Cards with each issue of the B.H.-E. News. These are for your use in reporting to your local manager prospects for any and all electrical appliances.



COMMERCIAL DEPARTMENT

We are occasionally asked by interested employees "How is Business?" The Commercial Department is humming with business activity as we enter the Summer selling season. We are glad to say, too, that a great many employees are responsible for the business we are enjoying. We hope that many more will follow our progress and get right behind the merchandise we are selling through the familiar "Employee Tip Plan", and "Small Appliance Campaign for Employees".

At the present time all of our ten stores are relatively close in their percentages to each other. Old Town and Millinocket, as of May 18th, are producing business in excess of their yearly quotas and Bar Harbor is a close third. All stores with the exception of two, are exceeding their 1935 business substantially.

(Continued to Page 15)

Our Spring Campaign standing reported in the April issue with but nine days left, is as follows:

	<u>Sales</u>	<u>Quota</u>	<u>% Quota</u>
Frye	11	6	183%
Warren	16	9	178%
Foss	15	9	167%
Anderson	5	4	125%
Starr	7	7	100%
O'Connor	9	8	112%
Maddocks	7	7	100%
Mahon	4	6	66%
Worcester	3	5	60%
Grindle	3	8	37%
Carter	2	6	33%
Harris	2	7	29%
Hanscom	2	8	25%
Jordan	1	7	14%
Chadeayne	1	8	12%

Cooking Schools conducted by Miss Gladys Baker of Universal and Miss Dorothy Covert of Kelvinator are the high lights of the hour. These ladies come to us with a nation-wide experience in the preparation of foods, backed by long laboratory research in the famous Universal and Kelvin Kitchens. They have to date held schools in Orono and Old Town with record breaking audiences and unusually responsive. To attend one of these schools is to see a mature Home Economist class in session. We have particularly scheduled a Bangor School this year on Saturday afternoons in answer to requests from employees discussing the opportunity to attend.

A schedule of these schools and the menus follows:

<u>TOWN</u>	<u>DAY</u>	<u>PLACE</u>	<u>TIME (DST)</u>
Orono	Monday, May 18th	Orono Town Hall	2:30 P.M.
Old Town	Tuesday, May 19th	Tarratine Hall	2:30 P.M.
Lincoln	Wednesday, May 20th	Meth. Church Vestry	2:30 P.M.
Millinocket	Thursday, May 21st	Odd Fellow's Hall	2:30 P.M.
Bangor	Fri. & Sat. May 22-23	Recreation Hall	2:30 P.M.
Ellsworth	Monday, May 25th	Baptist Church Vestry	2:30 P.M.
Bar Harbor	Tuesday, May 26th	Star Theatre	2:30 P.M.
Machias	Wednesday, May 27th	Cong. Church Vestry	2:30 P.M.
Harrington	Thursday, May 28th	Meth. Church Vestry	2:30 P.M.
Eastport	Friday, May 29th	Baptist Church Vestry	2:30 P.M.

(Menus on following pages)

The June issue of the Bangor Hydro-Electric News will carry more interesting news of this Department. Watch for important announcements before that date.

KELVINATOR SCHOOL

Conducted by

Miss Dorothy Covert, Home Economist of Kelvin Kitchen

EMERGENCY CAKE BATTER

1 c. butter	4 1/3 c. sifted
2 c. sugar	flour
4 eggs	4 1/4 tsp. baking
2 tsps. vanilla	powder
	1 1/2 c. milk
	1/4 tsp. salt

Measure dry ingredients and sift together 3 times. Cream butter, add sugar gradually and beat until light and fluffy. Beat eggs until light and foamy. Add to creamed butter and sugar and beat briskly. Add dry ingredients alternately with milk a little at a time, and beat until smooth after each addition. Add vanilla. Store batter in large covered container in Kelvinator food compartment until needed. Bake in a 375 degree oven 20 to 30 minutes for layer cakes. Makes approximately three 9-inch cakes.

SWEET ROLLS

1 c. scalded milk	1/2 c. sugar
4 egg yolks	2 yeast cakes
3 eggs	1/2 tsp. lemon ext.
2/3 c. shortening	4 2/3 c. flour

Cool milk. When lukewarm, add yeast cakes, and when they are dissolved add remaining ingredients and beat thoroughly 10 minutes. Chill in Kelvinator overnight. Roll into rectangular piece 1/4 inch thick. Brush over with melted butter, fold from ends toward center to make 3 layers, and cut off with scissors pieces 3/4 inch wide. Take each piece separately and twist ends in opposite directions, then shape in coil. Place on greased baking sheet, cover and let rise until double in size. Bake in a 350 degree oven 25 minutes. Cool slightly and brush over top with confectioners sugar moistened with boiling water and flavored with vanilla.

MEAT BALLS WITH VEGETABLE SAUCE

1/2 lb. veal	1 tbsp. salt
1/2 lb. pork	1 small onion
1 lb. beef	1 green pepper
3/4 c. applesauce	1 carrot
3/4 c. moist	1 stalk celery
bread crumbs	2 c. tomato pulp
2 eggs	3 potatoes, diced
1/4 tsp. pepper	

Grind meat, mix with the applesauce bread crumbs, eggs, salt, pepper and 1/2 chopped onion. Form into balls, roll in flour and brown in hot fat. Chop parboiled or leftover vegetables, add 1/2 chopped onion and chopped green pepper. Place meat balls in casserole and pour vegetables over them. Bake in a 350 degree oven 45 minutes. This may be prepared in advance and stored in Kelvinator food compartment ready to bake. Serves 8.

BASIC ICE CREAM RECIPE

1 qt. milk	1/3 c. flour
2 c. sugar	1/8 tsp. salt

Mix sugar, salt and flour together thoroughly. Scald milk, add dry mixture. Cook until thickened, stirring occasionally. Chill in Kelvinator food compartment. Makes 5 cups of custard base. This base may be stored and used as needed.

VANILLA ICE CREAM

1 c. custard base	1 c. cream whipped
1 1/2 tsps. vanilla	

Whip cream just stiff enough to slightly hold the shape and still pour from the bowl. Fold into other ingredients. Pour into Kelvinator
(Continued on next page)

tray and freeze. Stir several times during freezing. Makes 1 pint.

NOTE: For less rich ice cream use 2 cups custard base to 1 cup cream, whipped.

PEPPERMINT REFRIGERATOR CAKE

1/2 lb. peppermint stick candy (mint straws)	1 1/2 tsps. gelatin 1 tbsp. cold water
1 1/2 c. whipping cream	12 ladyfingers
1/2 c. coffee cream	or a sponge cake

The mint straws used in this recipe have a satin finish, creamy center and are pink and white in color. They are easily crushed with a roll in a saucepan with the coffee cream. Heat until dissolved and add the gelatin which has been softened in cold water. Chill in Kelvinator, but do not allow to set firm. Fold in the whipped cream. Arrange the split ladyfingers in a loaf pan lined with waxed paper, using three layers. Pour the cream mixture over each layer and chill until firm. When firm, loosen the waxed paper from the sides and slice crosswise the width of ladyfingers for each serving.

CARAMEL SAUCE

1 c. corn syrup	1/4 c. butter
1 1/4 c. brown sugar	1 c. cream

Put the first three ingredients into a saucepan, bring to the boiling point and boil for 5 minutes. Then add the cream, bring to the boiling point again and remove from the range. This makes about 3 cups of sauce. It may be kept for several days in a covered jar in the Kelvinator. Although it may be used hot, it is better if allowed to cool, as the sauce becomes thicker and seems to improve in flavor.

ORANGE MILK SHERBET

1 1/2 c. orange juice	1 tbsp. gelatin
Juice of 2 lemons	1/4 c. cold water
2 c. milk	1 1/4 c. sugar
Grated rind of 1 orange	1/4 tsp. salt

Soak gelatin in cold water. Add sugar and salt to milk, heat until dissolved, then add the gelatin and orange rind. Pour milk very, very slowly into the fruit juice mixture. Pour into Kelvinator tray and freeze, stirring at half hour intervals until frozen. Makes 1 quart.

CHOCOLATE ICING

4 sqs. unsweetened chocolate	1/2 c. butter
2 tsps. hot water	2 eggs, well beaten
	1 c. confectioners sugar.

Cut chocolate in pieces and melt in double boiler over hot water. Add hot water and blend. Add the eggs and sugar and remove from the range but allow the mixture to stand over hot water, stirring it constantly until it is slightly thickened, about 3 minutes. Cool quickly until lukewarm. Add the butter, which has been washed in cold water to remove the salt, 2 tablespoons at a time, stirring and blending after each addition. This will make enough filling and frosting to cover the tops and sides of 3 layers baked in 9-inch pans. It may be kept in readiness for days if stored in the Kelvinator in a covered container.

CHIFFON PIE

1 tbsp. gelatin	4 egg whites,
1/4 c. cold water	beaten stiff &
4 egg yolks	dry
1/2 c. sugar	1/2 c. sugar
1/2 tsp. salt	3/4 tsp. ground
1/2 c. hot water	nutmeg.
2 tbsp. rum flavoring or	
2 tsps. orange or lemon juice	

CHIFFON PIE - (Con't.)

Soak gelatin in cold water. Make custard of $1\frac{1}{2}$ cup sugar, salt, eggs flavoring and hot water. Add softened gelatin and allow to cool. When mixture starts to congeal fold in egg white beaten with $1\frac{1}{2}$ cup sugar. Pour into baked pie shell and chill in Kelvinator. Spread with thin layer of whipped cream and sprinkle with nutmeg.

ICED CHOCOLATE MINT

2 sqs. chocolate	$3\frac{1}{4}$ c. sugar
1 c. boiling water	1 qt. milk
6 marshmallows	2 drops oil of peppermint

Fresh mint leaves

Melt chocolate, add boiling water and cook for three minutes. Add sugar and cook 2 minutes longer. Remove from heat, add marshmallows, cut in small pieces, and beat until smooth. Add the peppermint and milk. Combine thoroughly. Chill in Kelvinator food compartment and serve with a sprig of mint leaves in iced glasses. Makes 6 glasses.

FRESH STRAWBERRY ICE CREAM

1 pint strawberries	$2\frac{1}{3}$ c. sugar
1 egg	1 c. thin cream
1 c. whipping cream	$1\frac{1}{2}$ c. sugar

Wash strawberries and drain well, mash and add $2\frac{1}{3}$ cup sugar and let stand until sugar is dissolved. Beat egg until lemon colored, add $1\frac{1}{2}$ cup sugar and one cup of thin cream; add to mashed berries. Freeze. Whip cream to thin custard consistency and fold into frozen mixture which has been beaten. Complete freezing. Serves 6 to 8.

MOLDED CHEESE RING

1 pkg. cream cheese	$1\frac{1}{2}$ tsp. onion
2 c. cottage cheese	$1\frac{1}{2}$ tsp. Worcester-
2 tbsps. chopped	shire sauce
green pepper	1 tbsps. gelatin
$1\frac{1}{2}$ tsp. salt	2 tbsps. cold water

Soak gelatin in cold water for 10 minutes and dissolve over hot water. Mash the cheese and blend with seasonings, onion and green pepper. Add dissolved gelatin and pour in ring mold which has been rinsed with cold water. Set in Kelvinator to congeal. Unmold on platter and fill center with mixed salad. Garnish as desired and serve with mayonnaise. Serves 6 to 8.

JELLIED VEGETABLE RING

1 $1\frac{1}{2}$ tbsps. gelatin	$1\frac{1}{3}$ c. sugar
$1\frac{1}{4}$ c. cold water	1 tsp. salt
$1\frac{1}{3}$ c. boiling water	$3\frac{1}{4}$ c. diced celery
3 tbsps. vinegar	1 c. shredded cabbage.
1 c. cooked peas	

2 tbsps. lemon juice

Soak gelatin in cold water 5 minutes and dissolve in boiling water. Add vinegar, lemon juice, sugar, salt and vegetables and mix thoroughly. Turn into ring mold which has been dipped in cold water. Chill in Kelvinator. Remove from mold to large chop plate. Fill center with crisp lettuce and serve with salad dressing. Thin slices of cold cooked meats may be arranged around the jelly ring.

UNIVERSAL ELECTRIC COOKING SCHOOL

OVEN MEAL
ECONOMY COOKER MEAL
BROILED FISH
SPINACH SALAD

STEAMED ASPARAGUS
STRAWBERRY PIE
BLUEBERRY MUFFINS

OVEN MEAL

STUFFED PORK CHOPS STRING BEANS BAKED POTATOES APPLE PIE

TEMPERATURE 400° F. TIME 1 Hour

Place meal in COLD UNIVERSAL ELECTRIC OVEN. The chops and string beans on first Baking Rack above Baffle Plate. Slide in the second baking rack above the chops. Place the potatoes toward the back and apple pie toward the front. Close the door, set OVEN CONTROL to 400° F. turn the OVEN UNIT ON.

STUFFED PORK CHOPS

Select 6 pork chops one inch thick. Have pocket cut in center of each chop, fill chops with the following dressing:

2 cups toasted bread crumbs	1 tablespoon minced onion
1 teaspoon salt	1/4 cup butter
Dash pepper	Water to moisten
1 teaspoon finely chopped sage	

Salt and pepper stuffed chops, flour each chop and brown in a small amount of hot fat in a pan on a Surface Unit. Place in baking dish and cover bottom of dish with water.

BAKED POTATOES

Select Baking Potatoes. Wash thoroughly and dry. Rub slightly with unsalted fat.

STRING BEANS

1½ lbs. beans	2 tablespoons butter
1/2 cup water	Salt

Remove strings from beans. Wash and slice each bean lengthwise. Place in a 1½-quart pan. Add water. Clamp on cover. When beans are cooked drain off water, add butter and salt.

PASTRY

2 cups sifted pastry flour	Approximately 4-5 tablespoons cold
1 teaspoon salt	water
1/2 cup fat, firmly packed	

Sift flour and salt together. Add fat and cut into flour until mixture resembles crumbs. Sprinkle as little water as possible over the flour mixture, mixing together with a fork. A stiff ragged pastry is preferable to a soft pastry (the amount of water depends upon the type of flour used).

APPLE PIE

TEMPERATURE 400° F.

4 cups tart apples, sliced	2 tablespoons flour
1 to 1 $\frac{1}{4}$ cups sugar	Cinnamon or nutmeg
2 tablespoons butter	

Peel apples, cut in quarters, remove core and cut in slices $\frac{1}{4}$ inch thick. Line pie pan with pastry, having pastry extending $\frac{1}{2}$ inch over the side of pan after pastry is fitted to pan. Be careful to remove ALL air bubbles. Mix sugar with flour and spread $\frac{1}{4}$ cup sugar mixture evenly over the bottom of the pastry lined pie pan. Add $\frac{1}{2}$ of the apples and $\frac{1}{2}$ of the remaining sugar. Add remaining apples and sugar mixed with spice. Dot with butter. Fit on top crust. Press crust up over the edge, making a narrow ridge (this helps to eliminate the juice dripping in the oven). Brush the top of the pie with cream or top milk. Cut perforations in top crust so that steam can escape.

ECONOMY COOKER MEAL

2 tablespoons water

BEETS

POTATOES

CARROTS

GREEN CABBAGE

Preheat Economy Cooker on HIGH for 10 minutes. Place 2 tablespoons of water in 5 quart Economy Cooker Pan. Place beets that have been peeled and sliced thin on bottom of pan. Place perforated rack on top of beets. Arrange potatoes and carrots on perforated rack and cabbage, that has been cut in serving portions, on top of potatoes and carrots. Cover. Cook on HIGH until steam escapes through Vent in cover approximately 20 minutes. Turn switch to Medium and cook until vegetables are done, approximately 30 minutes.

BROILED FISH

(given in class)

SPINACH SALAD

1 quart spinach	1/4 cup chopped celery
4 slices bacon, cooked crisp	1 tablespoon finely chopped green pepper

Pick over spinach, cut leaves from stem portion. Wash leaves thoroughly several times. Put in covered pan and place in UNIVERSAL Refrigerator to crisp. When ready to use, dry thoroughly on clean towel and cut to medium size. Add chopped bacon, celery and green pepper. Marinate thoroughly with French dressing. Serve on tomato cut in Poinsettia shape.

STEAMED ASPARAGUS

Select tender green asparagus. Wash and trim. Place in pan that contains 1/2 inch water. Cover. Just before serving drain off water, add butter and salt.

STRAWBERRY PIE

2 egg whites	5 tablespoons powdered sugar
4 tablespoons granulated sugar	1 cup whipping cream
strawberries	

Beat egg whites until stiff and dry, then add 4 tablespoons of sugar gradually, beating the mixture until it has the appearance of marshmallow. Pour into a cold baked pie shell and spread evenly over the bottom. Cover the moringue with a layer of strawberries, cut in half. Whip the cream, add the powdered sugar and spread this evenly over the berries. Decorate the top with whole berries. Chill one hour before serving.

BLUEBERRY MUFFINS

2 cups sifted bread flour	1 egg, well beaten
3 teaspoons baking powder	1 cup milk
1 teaspoon salt	4 tablespoons melted shortening
4 tablespoons sugar	1 cup blueberries

Sift together the flour, baking powder, salt and sugar. Combine beaten egg and milk, then add all at once to dry ingredients, stirring as rapidly as possible and just enough to moisten flour. Stir in melted shortening and blueberries. Fill greased Muffin Pans about two-thirds full-lifting batter as lightly as possible.

THE BANGOR HYDRO-ELECTRIC NEWS

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LETS GET THE SAFETY HABIT

Habit is a cable
We weave a strand each day
Until it becomes so strong
We cannot get away

BE CAREFUL !

DONT BE

THE OTHER FELLOW

WHO

IS ALWAYS BLAMED

AFTER EVERY ACCIDENT