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FROM THE OLD FARMER'S ALMANAC

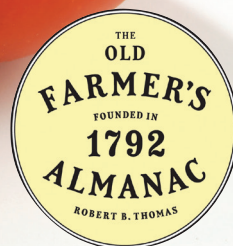
BEAUTIFUL BUT DEADLY PLANTS

HOW TO MAKE YOUR OWN
HERBAL VINEGARS

**TASTY TOMATO
RECIPES**



AUGUST 2021



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AUGUST

Holidays, Full Moon Names, and More



EYE ON THE SKY

AUGUST'S FULL MOON NAMES

Sturgeon Moon, Ricing Moon, Black Cherries Moon, Flying Up Moon

MOON PHASES

New Moon: Aug. 8, 9:50 A.M. EDT

First Quarter: Aug. 15, 11:20 A.M. EDT

Full Moon: Aug. 22, 8:02 A.M. EDT

Last Quarter: Aug. 30, 3:13 A.M. EDT



TAP FOR MORE ABOUT MOON PHASES



TAP FOR MORE ABOUT AUGUST'S FULL MOON

*The sky is a sea of sapphire,
Dappled with purple and gold;
White heats from the
heart of August
Over the land are rolled.*

—Nora Perry, American poet (1831–96)

A MONTH TO REMEMBER

August was named after the first Roman emperor (and grandnephew of Julius Caesar), Augustus Caesar (63 B.C.—A.D. 14).



HOLIDAY HAPPENINGS

- Aug. 2:** Civic Holiday (Canada)
- Aug. 8:** First of Muharram begins at sundown
- Aug. 19:** National Aviation Day
- Aug. 26:** Women's Equality Day

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BEST DAYS TO DO THINGS

These August dates, deemed to be propitious in astrology, are based on the astrological passage of the Moon. However, consider all indicators before making any major decisions. —*Celeste Longacre*

AROUND THE HOUSE

Bake: 5, 6

Brew: 14, 15

Can, pickle, or make sauerkraut:
23, 24

Demolish: 14, 15

Dry fruit, vegetables, or meat:
7, 25, 26

End projects: 7

Lay shingles: 7, 8

Make jams or jellies: 22–24

Paint: 12, 13

Start projects: 9

Wash floors: 22–24

Wash windows: 25, 26

PERSONAL

Advertise to sell: 14, 15

Ask for a loan: 7, 25, 26



Begin diet to lose weight: 6, 24, 28
Begin diet to gain weight: 11, 15
Buy a home: 14, 15
Color hair: 1, 27, 28
Cut hair to discourage growth:
1, 27, 28
Cut hair to encourage growth: 12, 13
Entertain: 7, 8
Get married: 12, 13
Have dental care: 9–11
Move (house/household): 2–4
Perm hair: 20, 21
Quit smoking: 6, 24, 28
Straighten hair: 16, 17
Travel for pleasure: 7, 8
Wean children: 6, 24, 28

IN THE GARDEN

Destroy pests and weeds: 25, 26
Graft or pollinate: 5, 6
Harvest aboveground crops: 9–11
Harvest belowground crops:
1, 27, 28
Mow to slow growth: 7, 25, 26
Mow to promote growth: 14, 15
Pick fruit: 9–11
Plant aboveground crops: 14, 15

Plant belowground crops: 5, 6,
23, 24
Prune to discourage growth:
7, 25, 26
Prune to encourage growth: 16, 17

OUTDOORS

Begin logging: 18, 19
Go camping: 16, 17
Go fishing: 8–22
Set posts or pour concrete: 18, 19

ON THE FARM

Breed animals: 14, 15
Castrate animals: 20, 21
Cut hay: 25, 26
Purchase animals: 5, 6
Set eggs: 1, 20, 21, 29, 30
Slaughter livestock: 14, 15
Wean animals: 6, 24, 28

Make every day a Best Day with the best-selling *Old Farmer's Almanac for Kids*, now just out with its brand-new Volume 9. Featuring everything from Astronomy, Gardening, and Nature to Pets, Sports, and Weather, the *OFAK* is packed with facts, activities, and just plain fun! Get yours today at [Almanac.com/Shop](https://www.almanac.com/shop).



GARDENING BY THE MOON'S SIGN

Use the August dates shown in the Moon's Astrological Place calendar below to find the best days for the following garden tasks:

PLANT, TRANSPLANT, AND GRAFT: Cancer, Scorpio, Pisces, or Taurus

HARVEST: Aries, Leo, Sagittarius, Gemini, or Aquarius

BUILD/FIX FENCES OR GARDEN BEDS: Capricorn

CONTROL INSECT PESTS, PLOW, AND WEED: Aries, Gemini, Leo, Sagittarius, or Aquarius

PRUNE: Aries, Leo, or Sagittarius. During a waxing Moon, pruning encourages growth; during a waning Moon, it discourages growth.

THE MOON'S ASTROLOGICAL PLACE IN AUGUST

1 Taurus	9 Virgo	17 Sagittarius	25 Aries
2 Gemini	10 Virgo	18 Capricorn	26 Aries
3 Gemini	11 Virgo	19 Capricorn	27 Taurus
4 Gemini	12 Libra	20 Aquarius	28 Taurus
5 Cancer	13 Libra	21 Aquarius	29 Gemini
6 Cancer	14 Scorpio	22 Pisces	30 Gemini
7 Leo	15 Scorpio	23 Pisces	31 Gemini
8 Leo	16 Sagittarius	24 Pisces	



TAP FOR
MERCURY IN
RETROGRADE
DATES



TAP FOR
AUGUST
MOON PHASES

MERCURY IN RETROGRADE

Sometimes the other planets appear to be traveling backward through the zodiac; this is an illusion. We call this illusion *retrograde motion*.

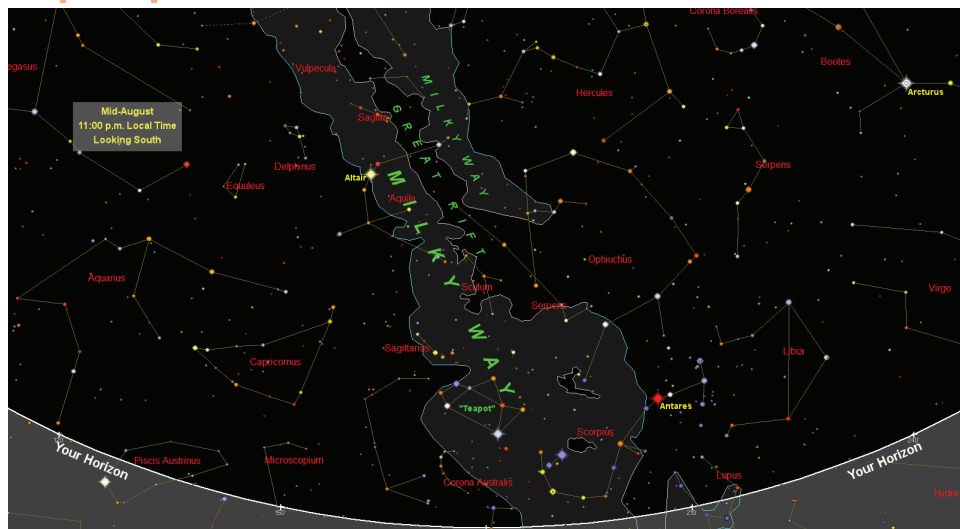
Mercury's retrograde periods can cause our plans to go awry. However, this is an excellent time to reflect on the past. Intuition is high during these periods, and coincidences can be extraordinary.

When Mercury is retrograde, remain flexible, allow extra time for travel, and avoid signing contracts. Review projects and plans at these times, but wait until Mercury is direct again to make any final decisions.

Mercury's 2021 retrograde period will be from **September 27–October 17**.

—*Celeste Longacre*

Celebrating its 45th anniversary in 2022, the best-selling Old Farmer's Almanac Gardening Calendar is filled with beautiful art, helpful tips, insightful quotes, and an easy-to-use grid with holidays and Moon phases. Order yours today at [Almanac.com/Shop](https://www.almanac.com/shop).



METEORS AND THE MILKY WAY

Every year in August, we welcome the Perseid Meteor Shower to our skies. The Perseids are one of the best meteor showers of the year, and they reach their peak on the night of August 12–13.

Known as shooting stars, meteors appear as brief streaks of light when small space rocks called meteoroids plunge into Earth’s atmosphere. Friction with the atmosphere heats the meteoroids to the point where they burn up, each creating a bright flash that we call a meteor.

Most meteoroids are no larger than grains of sand, but occasionally pieces of a big one survive the fiery trip through the atmosphere to reach the ground. These surviving fragments are known as meteorites.

In summary, when moving through space, a tiny rock is a *meteoroid*. When we see it burn up in Earth’s atmosphere, it’s a *meteor*. If any part of the object survives its passage through the atmosphere and reaches the ground, it’s a *meteorite*.

Several times a year, Earth passes through streams of

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ADVENTURES



cosmic debris. When this happens, we may be treated to a meteor shower in which the number of meteors jumps dramatically to anywhere from 10 to 100 meteors per hour.

In the case of the annual Perseid Meteor Shower, every August, Earth encounters debris left behind by Comet Swift-Tuttle, which was discovered in 1862. As Earth plows through the cometary debris, each little particle appears in the sky as a momentary streak of light—a meteor.

Perseid meteors can appear anywhere in the sky, so your best viewing strategy is to recline or lie on the ground and look toward the darkest and most unobstructed region of the sky. A sleeping bag or air mattress makes meteor watching a *lot* more comfortable.

If you watch the Perseids from a truly dark location, use the opportunity to also observe one of the night sky's most magnificent sights—the summer Milky Way, which is the galaxy in which our Sun and all of its planets are located.

From our vantage point within the galaxy, it appears as a huge, shimmering cloud of light arching from the southern horizon to high overhead. It glows with the combined light of billions upon billions of faraway stars, each too faint for our eyes to resolve. Added together, these myriad stars produced the soft glow that we see as the Milky Way.

Sadly, the increase in light pollution over the past century has turned the Milky Way from a common sight into one that many folks have never seen. In 1994, when the Northridge earthquake knocked out power (and therefore light) to Los Angeles, emergency centers received calls from concerned citizens who reported a “giant silvery cloud” hovering over the city. Was it dangerous? Not to worry: The city dwellers were merely seeing the Milky Way for the first time in their lives!

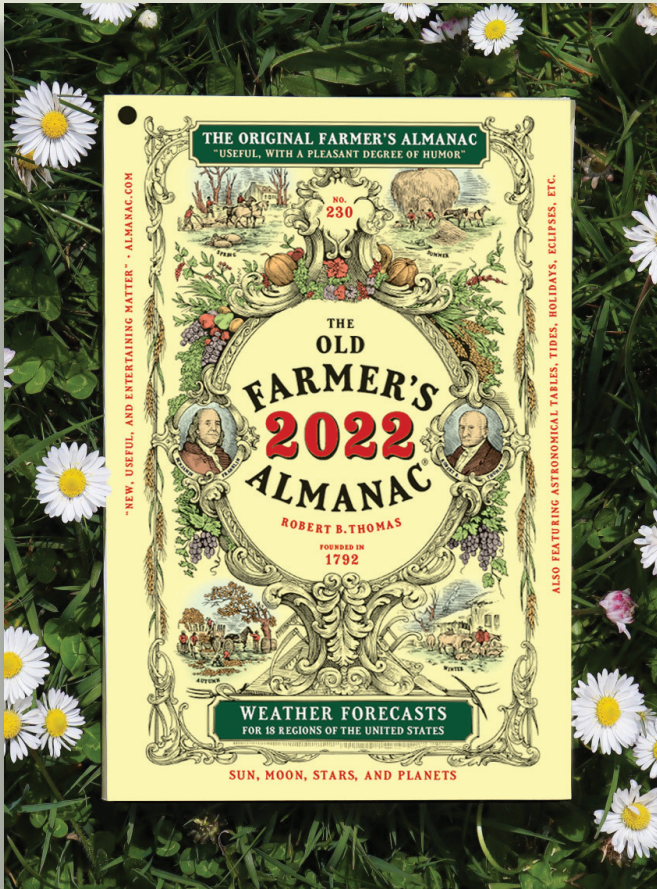
You need a dark location to observe the Milky Way in all its glory. A typical suburban neighborhood won't be sufficiently dark. Moonlight, security lights, and streetlights are enough to spoil the view. From a properly dark, moonless viewing site, you can see the huge, hazy band of the Milky Way and maybe even the Great Rift, a large, dark strip of cosmic dust and gas that hides part of the Milky Way and appears to divide it in two, as shown on this month's Sky Map.

A meteor shower lasts just a night or two, but the Milky Way is on display every night of the year, and it's especially grand in the summer. Find yourself a really dark spot and check it out!

—Jeff DeTray

Attention, stargazers! The 2022 Old Farmer's Almanac Moon Calendar—aglow with stunning photos and filled with fascinating facts, folklore, and more—is now available at [Almanac.com/Shop](https://www.almanac.com/shop). Makes a stellar gift!

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Tasty Tomato Recipes

As the crazy, hazy days of summer near an end, you'll want to make plans for your garden's bountiful harvest.

We've got a few delicious ideas for your tomatoes right here.

Classic Gazpacho

CLASSIC GAZPACHO

3 pounds ripe red tomatoes, diced

1 cucumber, about 8 inches long, peeled and roughly cut into chunks

1 large or 2 small green bell peppers, diced

1 onion, diced

1 slice slightly stale crusty white bread, soaked in cold water for 5 minutes

1/2 cup extra-virgin olive oil

2 tablespoons sherry vinegar

2 teaspoons salt, or to taste

1/2 tablespoon hot pepper sauce, or to taste

chopped fresh parsley, garnish

chopped fresh cilantro, garnish

In a blender or food processor, purée tomatoes, cucumbers, onions, and peppers until very smooth. (If needed, work in batches.)

Squeeze out water from bread, tear it roughly into chunks, and add to the blender or processor.

Blend in olive oil very slowly, making sure that it fully emulsifies before adding more. Blend until smooth.

In a bowl or pitcher, combine processed vegetables with vinegar, salt, and hot pepper sauce. Set aside for 30 minutes to an hour to allow flavors to marry.

Chill until cold and serve garnished with parsley and cilantro.

If soup is too thick, add a few drops of water. If it separates in the fridge, give it a good stir with a wooden spoon before serving.

Makes 6 servings.



Fresh Tomato Tart

FRESH TOMATO TART

your favorite piecrust dough

1/3 cup pesto

1/2 cup finely grated Parmesan cheese, divided

1-1/2 tablespoons fine cornmeal

4 or 5 large, ripe tomatoes, cored, halved, seeded, and sliced
1/4-inch thick

salt and freshly ground black pepper, to taste

1/4 cup heavy cream

basil leaves, for garnish

Preheat oven to 400°F. Get out a large, preferably rimless, baking sheet.

On a large sheet of floured parchment paper or wax paper, roll dough into a large rectangle slightly less than 1/4-inch thick. If using parchment paper, slide the paper and pastry onto the baking sheet and trim paper so that it fits the pan. If using wax paper, invert the pastry onto the pan and peel off paper.

To assemble, spread pesto onto pastry, leaving a 1-inch border.

In a small bowl, mix 1/4 cup of Parmesan with cornmeal. Sprinkle over pesto. Layer on tomato slices (about five slices per row), then season with salt and pepper. Fold edge of the pastry over perimeter of the tomatoes.

Bake on center oven rack for 20 minutes. Remove from oven, sprinkle with remaining 1/2 cup Parmesan, and drizzle with cream. Reduce heat to 375°F and bake for 25 to 30 minutes more, or until crust is golden and filling is bubbling.

Transfer to a cooling rack for 5 to 10 minutes before serving. Garnish with basil leaves.

Makes 8 servings.

FOOD



Chicken-Stuffed Tomatoes

PHOTO: BECKY LUIGART-STAYNER

CHICKEN-STUFFED TOMATOES

- 4 large, firm tomatoes
- 1-1/2 cups diced cooked chicken
- 1 cup diced celery
- 1 tablespoon chopped fresh chervil or 1 teaspoon dried chervil
- 1 tablespoon chopped fresh basil or 1 teaspoon dried basil
- 1/2 tablespoon chopped fresh thyme or 1/4 teaspoon dried thyme
- 3 tablespoons heavy cream
- salt and freshly ground black pepper, to taste
- butter, to taste
- chopped fresh parsley, for garnish

Preheat oven to 350°F. Grease a 9x9-inch baking dish.

Core tomatoes and scoop out seeds, leaving tomato wall at least 1/4-inch thick. Place tomatoes in prepared baking dish.

In a bowl, combine chicken, celery, chervil, basil, and thyme, and mix well. Add cream and toss until everything is coated. Season with salt and pepper.

Spoon chicken mixture into tomato shells. Dot the top of each tomato with butter and bake for 20 minutes. Garnish with parsley and serve warm.

Makes 4 servings.

Looking for more great recipes? Check out *The Old Farmer's Almanac Readers' Best Recipes*, our best-selling cookbook that's filled with tried-and-true dishes from you, our readers—plus the stories behind them! Get yours at [Store.almanac.com/cookbook-readers-best-recipes](https://store.almanac.com/cookbook-readers-best-recipes).

Beautiful but Deadly

*These flowering plants will take your breath away . . .
if you're not careful.*

OLEANDER

Gardeners have long had a love affair with oleander. Easily naturalized in subtropical and desert areas (Zone 8 and warmer) and contained elsewhere, this shrub blooms 8 to 12 months out of the year. So bewitching is its beauty to northern gardeners that some hybridizers have devoted themselves to creating hardier varieties. Others have focused on breeding dwarf cultivars more suitable for container culture in areas where oleander must overwinter indoors.

Oleander comes in an array of salmons, pinks, reds, and yellows, in addition to the original single-white and double-magenta flower forms. An evergreen shrub, *Nerium oleander* requires only full sun. The plant thrives in sandy soil or clay; tolerates seaside soil and conditions; is drought- and heat-tolerant; and can tolerate a light frost. Plant as you would a shrub and water well until established; further

care is optional. Pruning can encourage heavier flowering, improve its shape, and limit its size, in the ground or in a pot. Most pests leave it be. Its milky, sticky sap and leaves are highly lethal when ingested.

GARDENER, BEWARE!

Oleander may be the most lethal plant known to medical science: Consuming just one leaf can result in death. All parts contain a toxic cardenolide glycoside that adversely affects the heart. Symptoms—including severe abdominal pain, vomiting, racing heartbeat, and breathlessness—appear within hours.

One species of moth, *Syntomeida epilais jucundissima*, feeds exclusively on oleander leaves during its larval stage—and is immune to the poison. However, any birds that consume the caterpillars are doomed.

ANGEL'S TRUMPET

From its lovely scent to its large blooms, angel's

trumpet is stunning. Currently, 10 species of angel's trumpet belong to two different genera. In the 1970s, the tree-like forms and some of those with dangling, pendulous blooms were reclassified as *Brugmansia*. The largest, reaching 10 feet in one growing season, are *Brugmansia arborea* and *B. suaveolens*. Although tree-like, these are actually herbaceous perennials in warm climates (Zones 7 to 10) and annuals farther north. Their 6-inch white trumpet flowers tend to close during the hot midday and open in the evening. At twilight, their fragrance is intense, as the plant seeks to seduce lunar moths and other nocturnal pollinators.

Datura is the original genus of the angel's trumpets; these species have been hybridized widely. *D. metel* is smaller, reaching 3 to 6 feet tall. Hybrids are available in a rainbow of pastel colors. *D. meteloides* often bears double- and triple-flower forms. The daturas can be started

from seed or purchased in pots. They require full sun and are extremely drought tolerant, blooming profusely until frost. Angel's trumpets are excellent winter greenhouse plants.

The easiest way to tell *Brugmansia* from *Datura* is to note that *Brugmansia* has dangling, pendulous blooms, while *Datura* bears upright trumpets. They are equally toxic.

GARDENER, BEWARE!

All parts of *Datura* are toxic, containing the alkaloids atropine, hyoscyamine, and scopolamine. Most toxic of all are the seeds: When ingested, they can cause delirium, disorientation, and even hallucinations. Also, the sap contains large amounts of atropine, the substance used by ophthalmologists to dilate the pupil and relax the optic muscles. There are numerous reports of people who have rubbed their eyes after working with the plant and

suffered from dilated pupils for days. It's best to wear gloves and wash your hands frequently if you're cultivating angel's trumpet.

MONKSHOOD

Usually in August, monkshood sends up tall spires of azure flowers. The species itself, *Aconitum napellus*, is scarcely seen anymore because a host of new cultivars have appeared. These thrive in Zones 3 to 6. 'Bicolor' is a favorite, sporting blue flowers tinged with white. It grows 3 to 4 feet tall. 'Newry Blue', with deep indigo blooms, is the tallest, at 5 feet. 'Bressingham Spire', with violet-blue flowers, comes in at just 30 inches. (Tall varieties require full sun.) Give it a moist loam rich in organic material and locate it in a spot from which you'll never need to move it.

During the Roman Empire, monkshood root was sometimes added to meat for use as bait to poison predators;

it was called "wolf's bane."

GARDENER, BEWARE!

Toxicologists warn against mistaking the fleshy root of *Aconitum* for an underground crop—turnip, radish, ginger, etc.—hence the suggestion that once planted, it should never be moved. The toxin aconitine is concentrated in the root (although present in all parts). Eating it either raw or cooked can cause heart failure and death within 6 hours. Be aware that toxins can enter your body if the rootstock makes contact with your skin. Aconitine numbs the skin and causes a tingling sensation. Wear gloves when planting monkshood; prolonged exposure can affect both the nervous and cardiac systems.

—Hilda J. Brucker

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LIVING NATURALLY



How to Make Your Own Herbal Vinegars

PHOTO: PIXABAY

You've seen herbal vinegars in upscale food boutiques and catalogs, usually stoppered or corked glass jars with sprigs of herbs floating in translucent liquid. Gorgeous. And pricey. Why not make your own herb-infused vinegars? It's easy!

Herbal vinegars are inexpensive and easy to make, and you can make different vinegars for different purposes: culinary, medicinal, cosmetic, and even household cleaning.

I like to use apple cider vinegar for any product that I'm likely to eat, drink, or use on my skin or hair. It's natural, readily available, and cheap. (I save my distilled white vinegar for laundry and household cleaning purposes.)

I grow my own herbs (very easy) or collect them from the wild (fun, but you need to learn from a knowledgeable,

experienced collector).

If I were buying them, I'd choose unsprayed herbs from a known source to prevent a concentration of pesticides from contaminating my vinegar.

HERBS FOR VINEGARS

Fresh—rather than dried—plant materials make the best vinegars.

Singly or in combination, any herb, flower, or small fruit whose flavor you enjoy will make a tasty vinegar for culinary use.

In addition to making a great vinegar, culinary herbs such as basil, dill, oregano, rosemary, and thyme can add pizzazz to salad dressings, soups, and sauces (as will garlic).

Just about any edible berry will make a delicious vinegar, too! You can use fruit vinegars as you would use a vinegar made from leafy herbs. But the fruit

vinegars really come into their own when added to a fruit cup or pie filling to cut the sweetness and create a more complex flavor.

VINEGARS FOR COSMETICS AND HEALTH

Any herb or fruit vinegar used as a final rinse will add luster and manageability to any hair type. Hair-specific herbs include rosemary, chamomile, and sage.

Similarly, a splash of herbal vinegar makes a time-honored antiseptic skin toner.

Some research shows that vinegar helps people to feel full sooner, so they eat less. It may cut the risk of diabetes and lower cholesterol. (Try adding a spritz of herbal vinegar to cooked vegetables instead of butter!)

Vinegar (herbal or straight) makes a good antiseptic or disinfectant that will kill nearly all bacteria and most molds

and viruses.

Vinegar extracts healing phytochemicals from wild, edible medicinal herbs such as dandelion and burdock roots, dandelion blossoms, elderberries and their blossoms, chickweed, stinging nettle, pine needles, and others.

If you like the taste, you can use “medicinal” vinegars for culinary purposes. Pine-needle vinegar reportedly makes a tasty stand-in for balsamic.

HOW TO MAKE HERBAL VINEGAR

1. Remove any yellow, wilted, or diseased leaves. Rinse the herbs in cool running water to remove dirt and bits of debris, then dip them briefly in a sanitizing bath (a teaspoon of chlorine bleach in 6 cups

of water). Rinse again in cool water and pat dry.

2. Remove large stems from leafy herbs (chop or leave whole), chop roots, and remove only the petals from flowers that you plan to use.

3. Pack a clean glass container (a canning jar, a discarded pickle jar) loosely with the herbs that you’ve chosen. Cover with vinegar warmed to room temperature.

4. Tamp the herbs down to release the air bubbles, then add more vinegar to completely submerge the plant material. Cap the container tightly; set it in a dark, warm place; and let the herbs steep for a month to 6 weeks. Use a plastic cap or a piece of plastic film tied with a rubber band to prevent the acidic vinegar from corroding a metal top.

5. Strain out the herbs and repeat the process

with fresh herbs if you want a stronger-flavored vinegar. Otherwise, decant the vinegar into a corked or capped glass container.

6. Store your herbal vinegars in a dark, cool place.

One more piece of advice: These make great gifts! —Margaret Boyles

It’s harvesttime! Learn how to make your produce internationally famous on Instagram, dill your green beans or pickle your jalapeños, and gather your homegrown grains for the drying process in the annual *Old Farmer’s Almanac Garden Guide!* Get a copy—or join our Gardening Club for even more—at [Almanac.com/Shop](https://www.almanac.com/shop).



TAP TO READ MORE OF MARGARET BOYLES’S POSTS IN HER “LIVING NATURALLY” BLOG

Vinegar (herbal or straight) makes a good antiseptic or disinfectant that will kill nearly all bacteria and most molds and viruses.

HISTORY



The Strange Case of Bobby Dunbar

Which boy was the real Bobby?

On August 23, 1912, Percy and Lessie Dunbar of Opelousas, Louisiana, took their two young sons to nearby Swayze Lake for a fishing outing with friends. Just before noon, as the families prepared lunch, 4-year-old Bobby wandered away from the group. When the Dunbars realized that he was missing, they and their friends searched the woods around the lake in a panic. Soon, hundreds of volunteers and law-enforcement officers joined them.

Only a few footprints were ever found. Local officials dynamited parts of the lake and killed alligators in the grim hope of recovering the boy's body. When a resident reported having seen a "strange man" in the area, the searchers began to suspect that Bobby had been abducted.

Days turned into weeks, with no sign of Bobby. Percy hired a private detective, who printed postcards bearing the boy's photo and description and

distributed them from Texas to Florida.

Eight months later, police in Hub, Mississippi, announced that a boy fitting Bobby's description had been found with a handyman who was traveling through in a tented wagon. The Dunbars rushed to Mississippi. On seeing the child, however, Lessie was not certain that the boy was Bobby. The child did not seem to recognize her or her other son; in fact, he shied away from them.

The next day, after noticing a scar on the boy's toe and a mole on his neck (similar to distinguishing marks on Bobby), Lessie shouted, "Thank God, it is my boy!" She then slumped in a faint.

Soon after, the boy rode atop a garlanded fire engine as the star attraction in a parade welcoming Bobby home.

The joyous reunion story might have ended there had William Cantwell Walters, the itinerant handyman, not claimed so vociferously that he had not kidnapped

the boy and that the child was not Bobby Dunbar. According to Walters, the boy was Bruce Anderson, son of Julia Anderson, a family friend in North Carolina who had entrusted him to Walters while she traveled to visit a sick relative. In an attempt to resolve the situation, a New Orleans newspaper paid to bring Julia Anderson to Opelousas. She had not seen her son in 15 months and had trouble identifying the child. Finally, she said that her "mother's heart" was sure that he was her son, Bruce. Amidst the uncertainty, a court-appointed arbiter was asked to choose with whom the boy would go. He decided in favor of the Dunbars.

William Walters's sensational 2-week trial made front-page news across the country and became the subject of newsreels, songs, and souvenir postcards. Despite his defense—Julia Anderson's corroboration of Walters's story, plus witness testimony that Walters had been seen

traveling with a boy months before the Dunbar disappearance and that he had not been anywhere near Swayze Lake at the time—he was convicted of kidnapping and sentenced to life in prison.

Walters served more than 2 years before his case was overturned on appeal. Prosecutors decided not to try him again, and he was set free. He left Mississippi, was thought to have drifted into Florida, and eventually faded into obscurity.

Julia Anderson settled in Mississippi, married, and had eight more children, yet she never ceased believing that her son, Bruce, was being raised as Bobby Dunbar. The boy called Bobby Dunbar went on to hold a good job, marry, and father four children. He died in 1966, but his story did not.

Margaret Dunbar Cutright grew up hearing of her grandfather's disappearance and recovery. When she was an adult, her father, Robert Dunbar Jr., gave her a scrapbook of

newspaper articles about the case. Captivated and curious, Cutright devoted a decade to poring over the more than 1,000 published reports and a 900-page legal file. She traveled throughout Louisiana, Mississippi, and North Carolina to find relatives of the principals and ask for their recollections.

The more she learned, the more she doubted that William Walters had kidnapped Bobby Dunbar. She knew that acting on her suspicions would call into question the identity of her grandfather and subsequent generations, including herself, but she had to find the truth.

Cutright realized that only a DNA test would solve the mystery. However, her father refused to participate in the test. Even if his father weren't Bobby Dunbar, he argued, what would it prove? Only the truth, Cutright reasoned: that William Walters was not a kidnapper and that Julia Anderson's son, Bruce, had, in fact, been taken

from her.

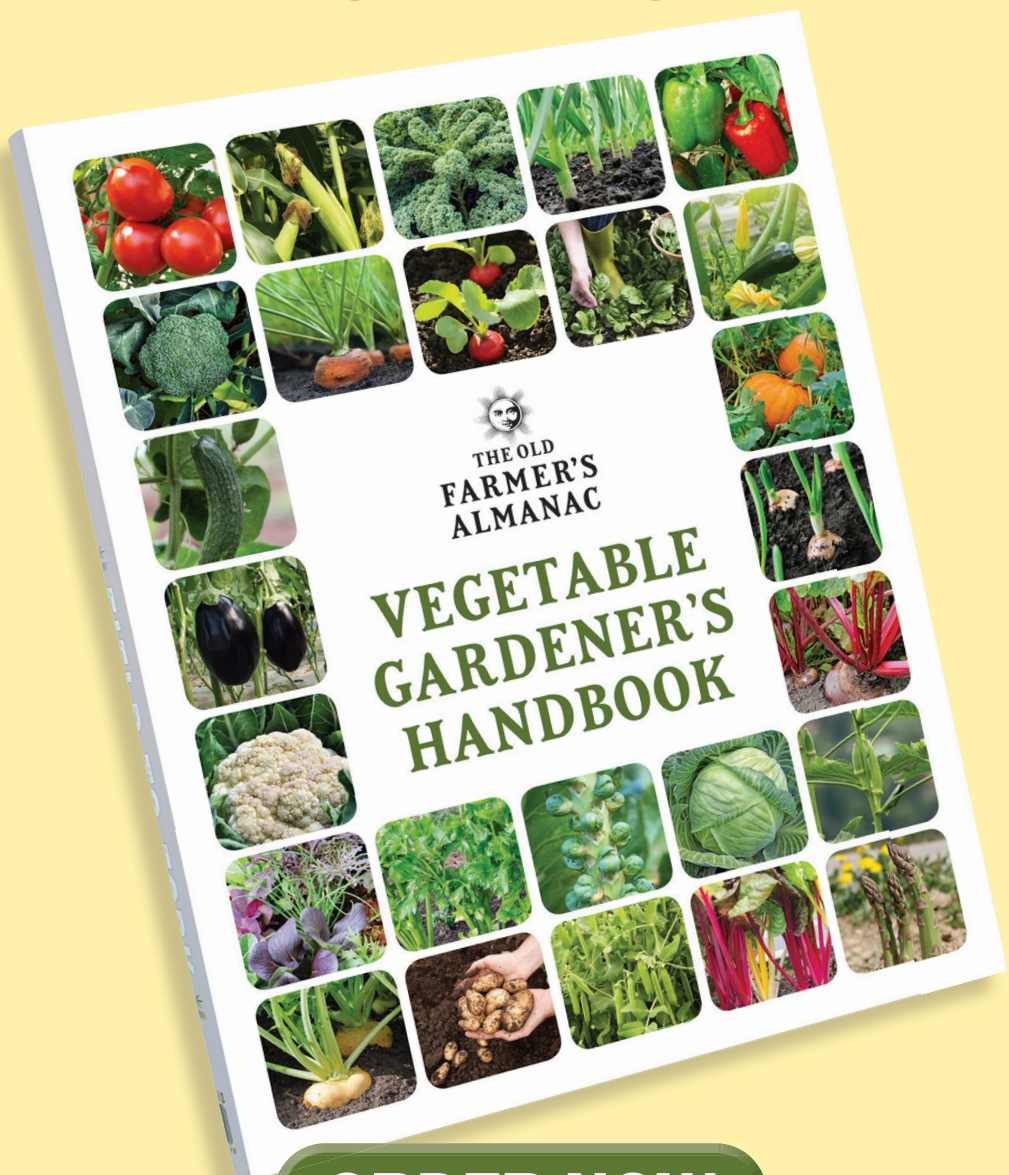
Ultimately, yet over the objections of his siblings, Robert Jr. agreed to the DNA test in 2004. His sample would be compared against that of his first cousin, David Dunbar, establishing their relationship and, thus, fraternity between Robert Jr.'s father (Bobby Dunbar) and David's father (Percy and Lessie's other son).

Margaret Dunbar Cutright revealed the results of the DNA test at a reunion of William Walters's family. "He was innocent," she told the gathered relatives. The crowd, silent with suspense while she spoke, broke into applause. Robert Jr.'s DNA and that of his cousin did not match: They were not related and neither were their fathers. The boy who had been lost was not the boy who had been found, presumably, Bruce Anderson.

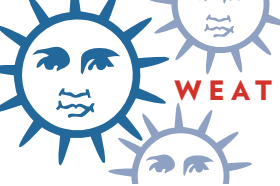
The fate of the "real" Bobby Dunbar is still unknown. It is assumed that he fell into Swayze Lake and drowned.

—Jeff Baker

The perfect companion for every vegetable gardener!



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A WET AUGUST NEVER BRINGS DEARTH.

HOW WE MAKE OUR PREDICTIONS

We derive our weather forecasts from a secret formula that was devised by the founder of this Almanac, Robert B. Thomas, in 1792. Thomas believed that weather on Earth was influenced by sunspots, which are magnetic storms on the surface of the Sun.

Over the years, we have refined and enhanced this formula with state-of-the-art technology and modern scientific calculations. We employ three scientific disciplines to make our long-range predictions: solar science, the study of sunspots and other solar activity; climatology, the study of prevailing weather patterns; and meteorology, the study of the atmosphere. We predict weather trends and events by comparing solar patterns and historical weather conditions with current solar activity.

Our forecasts emphasize temperature and precipitation deviations from averages, or normals. These are based on 30-year statistical averages prepared by government meteorological agencies and updated every 10 years. Most-recent tabulations span the period from 1991 through 2020.

We believe that nothing in the universe happens haphazardly, that there is a cause-and-effect pattern to all phenomena. However, although neither we nor any other forecasters have as yet gained sufficient insight into the mysteries of the universe to predict the weather with total accuracy, our results are almost always very close to our traditional claim of 80 percent.

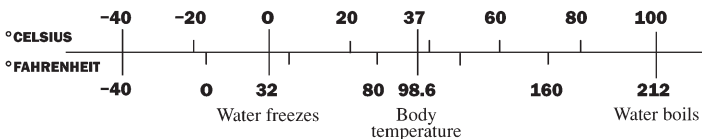


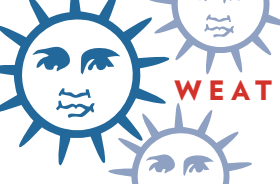
TAP TO FIND OUT THE WEATHER HISTORY OF THE DAY



LOVE ALL THINGS WEATHER? TAP FOR THE WEATHER FOLKLORE OF THE DAY

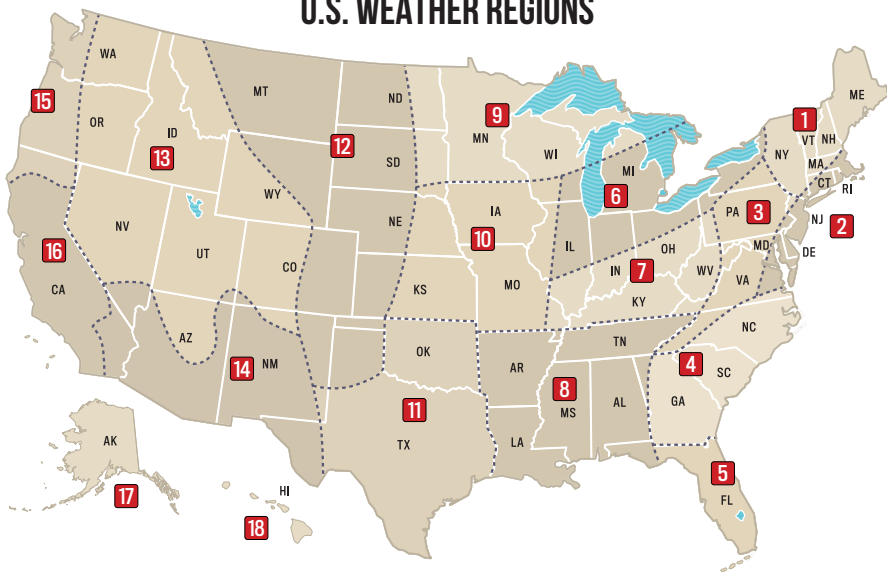
CELSIUS-FAHRENHEIT TABLE





WEATHER FORECASTS

U.S. WEATHER REGIONS



CANADIAN WEATHER REGIONS



CLICK HERE TO
FIND AUGUST
WEATHER
PREDICTIONS
FOR THE U.S.
AND CANADIAN
REGIONS





THE DAZE OF AUGUST—WITH COASTAL THREATS!

On August 1, Colorado Day, folks there will celebrate their entry as the 38th state in the Union with temperatures that will be warm, but not hot, and thunderstorms scattered about the state.

August 16 is Bennington Battle Day for our friends in Vermont, where the weather will be perfect for outdoor celebrations, with abundant sunshine and warm temperatures.

That same day, August 16, is also Discovery Day in the “Larger Than Life” Yukon, celebrating the discovery of gold in 1896. The weather there will be precious, with nuggets of golden sunshine and cool temperatures.

On August 19—National Aviation Day in the United States—temperatures will soar to above-normal levels everywhere but in Florida and the Pacific states. Scattered thunderstorms will reduce visibility as they soar into the sky in most of the nation.

The full Moon on August 22 is known as the “Sturgeon Moon” because the giant sturgeon of the Great Lakes and Lake Champlain were most readily caught during this part of summer. If that sounds fishy to you and you don’t mind corny puns, this full Moon is also known as the “Full Corn Moon,” signaling that the corn was nearly ready for harvest. Whatever you call the day, the weather will be ideal for Sun and Moon watching from New England to the Upper Midwest, from the Intermountain region to the Pacific Coast, and from the Canadian Prairies north and westward. Thunderstorms will be scattered about elsewhere across the United States and Canada.

August 26 is celebrated as Women’s Equality Day across the United States.



Perhaps not surprisingly, most of the nation will have equally nice weather, with sunshine and comfortable temperatures, although thunderstorms will be scattered about from New York through Georgia and in the rest of the Deep South, Upper Midwest, High Plains, and Desert Southwest. Rainy periods will prevail in much of Alaska and Hawaii.

August temperatures will be hotter than normal, on average, from Colorado westward to portions of California and in New England, the Upper Midwest, High Plains, Alaska, Canadian Maritimes and Prairies, and Northwest Territories and near or below normal elsewhere. Rainfall will be above normal from Idaho westward to the Pacific and in New England, Florida, the Tennessee Valley, and most of Canada and near or below normal elsewhere.

Weather for summer vacations will be generally favorable, although beach temperatures will mostly be on the cool side. The eastern seaboard faces a hurricane threat in early to mid-August.

Across the United States, autumn temperatures will be warmer than normal in the Intermountain and Pacific Northwest and Southwest regions and Alaska and below normal elsewhere. Precipitation will be above normal from the eastern Great Lakes southwestward to the Tennessee Valley and in the Northeast, Delmarva, southern Texas, the southern and central High Plains, the western Desert Southwest, Pacific Southwest, and southern Alaska and near or below normal elsewhere.

In Canada, autumn temperatures will be below normal in Quebec and Ontario and near or above normal elsewhere. Precipitation will be above normal from Atlantic Canada westward into eastern Ontario and below normal from central Ontario westward to the Pacific.

Hurricane season officially runs through November. While we expect near-or above-normal activity this year, 2021 will fall short of the 2020 hurricane season's malevolent mark. In addition to the aforementioned major hurricane strike somewhere from South Carolina to New England in early to mid-August, we also see a tropical storm threat along the coast from Florida to southern New England in early to mid-September.

—Michael Steinberg, *Old Farmer's Almanac meteorologist*

With the 2022 Old Farmer's Almanac Weather Calendar, you're always amidst some of the world's wildest, weirdest, and most beautiful weather. Stunning photos in this wall calendar complement fascinating facts and information, as well as an easy-to-use grid. Available now at [Almanac.com/Shop](https://www.almanac.com/shop).



HUMOR ME

GRINS AND GROANS FROM THE ALMANAC



A MEASURED RESPONSE

Robinson, a passenger on a fast train between White Plains and New York City, was fascinated by the demeanor of the man sitting across from him. Never a movement did he make; hour after hour, he sat there motionless while the train roared along the tracks, his elbows pressed tightly to his sides, his hands stretched out in front

of him.

“Poor fellow! He must be paralyzed!” thought Robinson. On the strength of this, being a sympathetic fellow, he was only too glad, as the train approached New York, to concede to the stranger’s request that he should take the man’s hat down from the rack and place it upon his head.

A minute later, the

conductor came for the tickets. Again Robinson’s services were requisitioned, this time to remove the stranger’s ticket from his pocket. Robinson did so, but he could not constrain his curiosity any longer.

“How did you become paralyzed?” he asked in his most gentle voice.

“Paralyzed?!” gasped the stranger. “I’m not



paralyzed. My wife’s sent me to the city to fetch a piece of glass, and this—motioning to his hands—is the width.”

LONE FACT

In an Ohio case involving a will, Attorney Johnson was counsel for the contestants, who were endeavoring to show that the deceased had been of an unsound mind. One of the dead man’s friends was being questioned on the witness stand.

“Did not the old man talk to himself when he was alone?” asked the lawyer.

“I do not know,” replied the witness.

“What?!” exclaimed the attorney. “You don’t know, and yet you claim to be an intimate friend of his? How can you explain your

ignorance of this fact?”

“Because,” replied the man, “I was never with him when he was alone.”

BRAKE TIME

An elderly lady on her first train trip happened to notice the bell cord hanging above her seat and was told by a mischievous boy that it was to be rung when something to eat was desired.

Shortly thereafter, the woman stretched her curved umbrella handle up to the ring at the end of the cord and gave it a vigorous pull.

The train’s whistle instantly sounded, its brakes locked up the wheels, and the cars shuddered along the rails to a full emergency stop. The conductor came rushing through the train, yelling, “Who

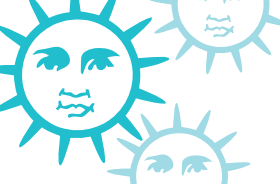
pulled the bell?!”

“Why, I did,” replied the old lady meekly.

“Well, what do you want?!” snapped the conductor.

“You may bring me a ham sandwich and a cup of tea, if you will.”

What do you call a sad strawberry? Now available at **Almanac.com/Shop**, the brand-new *Old Farmer’s Almanac for Kids*, Volume 9, has not only the answer to this riddle but also almost 200 pages of full-color fun and activities on everything from *Awesome Kids Around the World*, *Food*, and *History to Puzzles*, *Farm Life*, and *Animals*. Great for “kids” ages 8 to 80 and often also used for super-fun home and classroom education. The answer: *A blueberry, of course!*



WHAT'S NEXT



GARDENING

Capture Summer in Bloom—by drying flowers



CALENDAR

Moon phases; September name origins, holidays, and full Moon names; Poem of the Month



ASTRONOMY

Explore with our Sky Map



ALMANAC FOR KIDS

All about new Volume 9!



FOOD

Super Ap-peeling Apple Recipes



LIVING NATURALLY

The Ins and Outs of Earwax

Plus: Weather Update • U.S. and Canadian Weather Forecasts • Gardening by the Moon's Sign • Best Days to Do Things • Humor • and much more in the September *EXTRA!*

CELEBRATING THE ALMANAC'S 230TH YEAR!