

Dorothy's Kitchen Korner

By Dorothy Rees

First let me say, I'm not a winter person. I prefer the heat and opportunities to head to the beach or sit by a pool. There were times last fall, I was dreaming about the time, I could pack away the winter boots and snow shovels heading off to a warmer climate for a few weeks.

However, as everyone is talking about, this winter's weather has been most unusual. In mid-January, chills ran up my back, when I heard Cindy Day say it was warmer in certain areas of Newfoundland than it was in central Florida.

Even before Cindy was finished with her weather forecast, Maurice piped up to say in 1977 or 1978, when he spent a week in St Petersburg, Florida for two of the seven days, it was warmer in Yarmouth than on the Gulf Coast.

Guess, I'll have to rethink when I'd want to spend the money to find lots of sun and warm beaches. Since were here in Nova Scotia, I best get back to the original intent of this column.

When I was going through my files, I came across a recipe from Leslie MacLean, Glenholme, which intrigued my interest again. I must explain that I absolutely love tomatoes, either fresh sliced, or even right out of the can.

Of course that means, I love sitting down to the table when some form of tomatoes are the main focus of what's going to go on my plate.

As a result, I wanted to share Leslie's recipe with you. Even if you have seen it before, it certainly is worth repeating. Greens for salad are not in season from a local perspective, but we must continue including them in our diet.



Chicken with Tomato & Feta Sauce:

- 2 T. olive oil
- 4 boneless chicken breasts
- 1 28oz. can crushed tomatoes
- 1 cup chicken broth
- 1 cup crumbled feta cheese
- 1/3 cup sliced black olives
- 1 pkg. Knorr Minestrone soup mix

Brown chicken breasts on both sides in skillet in olive oil. Transfer to baking dish; sprinkle on soup mix. Pour on tomatoes mixed with broth. Top with feta cheese and black olives. Bake at 350* for 1/2 hour. Serve with tossed green salad and crusty rolls.

On a cold winter day, especially for a Sunday dinner, I enjoy Roast Beef and its simple to do. I prefer a blade roast, as there seems to be more flavour. I place the roast in a pan, adding 1 to 2 cups of water; spread a can of Cream of Mushroom soup over the roast then sprinkle contents of an envelope of Onion Soup Mix over the soup.

Put in the oven and cook your normal way. Occasionally turn the roast, so the toppings mix with the juices. With a large spoon mix all the juices, so the soup mixes don't stick to the bottom or the edges of the roaster. I enjoy it because it makes its own gravy. If you need more gravy, remove the roast and make additional gravy using your preference of corn starch or flour and water. .

Again I need to remind you, I need more recipes. Please take a few minutes to send along a few of your family favourites. Please send to:

Dorothy Rees, c/o The Shoreline Journal,
P.O. Box 41, Bass River, NS, B0M 1B0,
or email to: maurice@theshorelinejournal.com

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Wentworth Welcomes the Cumberland Singers

By Hope Bridgewater

Recently in December 2009, the Cumberland Singers performed a musical tribute and fund-raiser for Child Care International at the Wentworth Recreation Centre under the direction of Coordinator, Jocelyn Morris. Christian Child Care International in Canada supports 41 sites in 15 countries and helps over 35,000 children receive clean drinking water, food, education, safe schools, clothing and shelter. Members of Cumberland Singers volunteer without charge their time, gas mileage and other personal expenses, and other expenses involved in putting on a show and giving out prizes are paid for by the following sponsors: Rick and Judy Clarke, the Canadian Salt Co. Ltd., MLA Murray Scott, Dave Wilson and Mac Diarmid's Funeral Home.

It is interesting to note that many descendants of the late Ellsworth (Elzie) and Edith Patriquin performed on stage this evening of music. Of the 30 stage performers, 21 belonged to the Patriquin family and nine others were friends helping out. Extending the Patriquin family connection were Austin and Claire Patriquin selling entrance tickets at

the door, Georgie Patriquin selling tickets at the Prize Table and Ron and Pearl McNutt working in the kitchen. The evening was a wonderful tribute to the memory of the late Ellsworth and Edith Patriquin as well as to Christian Child Care International.

For the large crowd in the Recreation Centre, the Cumberland Singers' beautiful music, with a Christmas theme, filled the room with an excellent sound system. Those performers with the Patriquin family connection follow: Jocelyn Morris (show coordinator, singer, back-up singer); Charles Patriquin (Master of Ceremony, singer, guitarist, violinist); Amy Morris (singer, sound technician); Sharon Miller (singer, back-up singer, comedian); Ashley Baker (singer, back-up singer, rhythm guitarist, band member); Nick Morris (singer, back-up singer, drummer, band member, sound technician); Ron Rushton (bass guitarist, band member); Jean Mooring (singer, pianist, band member); Carmen Baker (singer); Larry Patriquin (singer); Laurene DeCoste (chorus); Joe Patriquin (chorus); Bill Baker (chorus); Shawn Patriquin (chorus); Leanne Patriquin

(chorus); Sarah Morris (chorus); Noah Patriquin (chorus); Natalie DeCoste (step-dancer and violinist); Jensen Patriquin (singer); Michell Baker (singer); Max Baker (singer).

Jocelyn Morris invited nine friends to join the Cumberland Singers: Pamela Davis (chorus); Jim Mosher (drummer, member of the band); Willett Stevenson (violinist); Wayne Reid (lead guitarist, singer, back-up singer, member of the band); Faye Henderson (singer, back-up singer); Aubrey Giffin (singer); Paul Merlin (singer); Gloria Merlin (singer); Gerald Davis (singer, guitarist). A tenth volunteer friend, Mary Anne Jay, helped in the kitchen.

At the intermission, the audience had a chance to obtain drinks and food from the kitchen. Jocelyn Morris called out the winners of the ticket raffle and awarded the lucky winners with gifts from the Prize Table. Before the music resumed, Sadie (Sharon Miller) came strolling up the aisle in a ridiculous and funny outfit causing much laughter. Then, she talked of missing her dog, Precious, although he had been sitting beside her on a sofa a minute ago. In her comedy act, she began crying for Precious, her lost dog, and, in the

process of looking for Precious, made many jokes about her life and the life of her dog. Sadie has a true comic touch, especially with the garb she wears and the way she talks.

Each performer on stage was talented and musically proficient. An outstanding feature of this musical event is the way young people are encouraged to be on stage before a large group of people and are trained to show their musical talent at a young age. Natalie DeCoste amazed and delighted the audience with her step-dancing and her violin playing. Jensen Patriquin won applause for her melodic, expressive and lovely singing. The brothers, Mitchell Baker (age 6) and Max Baker (age 5), sang a duet with their sweet voices of early childhood, accompanied by their father, Ashley Baker, on guitar and their mother, Carmen Baker, as director. These two boys, at their young age, won thunderous applause minutes long from the big crowd of listeners.

It was wonderful to see how the Cumberland Singers and their back-up workers showed with their performance such caring for children in need and their desire to help them by raising funds at such a musical event.

February Church Schedule

By Chris Urquhart

Church services for the month of February will be: 9am Erskine United, Glenholme, every week, alternating services at 10:15am February 7th - Masstown, February 14th - Debert with Holy Communion, February 21st - Masstown and on February 28th - Debert. Everyone Welcome! Sunday School is held every week in either Masstown or Debert. All children welcome.

Masstown UCW will hold their regular meeting on Thursday February 4th, 2pm at the Masstown United Church. All ladies in the community (that's every female over 18 and under 200) are invited to this and every meeting.

Truro Presbyterial UCW Annual Meeting will be held on Tuesday February 9th, storm date February 16th, at First United Church, Truro. Registration is from 9:30 - 10am. Bring a bag lunch. Program in the morning will be Cindy Smith & Mobie from the RRFB (Resource Recovery Fund Board) talking about recycling. They promised "gifts" and ideas for all! The afternoon will consist of a business meeting with the instillation of officers, a memorial service for all our departed UCW members in 2009, and closing worship. Please encourage all UCW ladies to attend this meeting. They will find it not only educational but enjoyable as well.

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