Parrsboro Old Home Week A LIONS AND LEOS EFFORT – VERY SUCCESSFUL



The Queen's Pageant at Parrsboro's Old Home Week creates a lot of interest. Pictured above are contestants: (L-R) Audriana Smith, Frankie-Rae Quinn, Marissa Redmond, Ally Roberts, Reining Queen - 2010-2011 – Kimberly MacMillan, Kirsten Willigar, Alexandrea Forbes, Victoria Everill and Jasmen White. (Lawrence R. Nicoll Photo)

By Lawrence Nicoll

The Parrsboro Lions and Leos Club annually sponsor and organize Old Home Week activities. The multi-day activities includes a variety of events including a bike rodeo, a Thursday night supper, many children's events organized by the town's recreation department including a fun afternoon of kite flying for youngsters at Partridge Island with Tissy Bolivar.

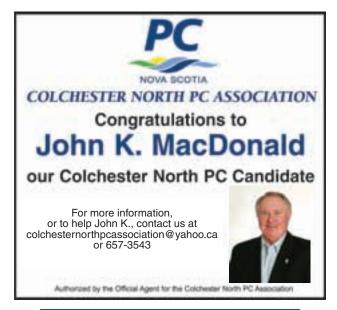
Many vendors set up booths in the arena, and the fine weather contributed to fun for all ages at Hinchey's midway rides and games. It's the first time in memory OHW was not plagued with lots or rain and muddy grounds.

Wednesday's giant street parade at 6:30 pm drew thousands of onlookers, with Parrsboro Recreation leading the parade. Other events included Thursday's 2:00 pm children's parade and Friday evening's OHW Queen competition.

Reining Queen -2010-2011 Kimberly MacMillan presided over the event. Audriana Smith was chosen, Parrsboro Queen, 2012-2013 while Frankie-Rae Smith, is 1st Princess. Frankie was also voted by girls as Miss Congeniality. Other contestants included: Marissa Redmond, Ally Roberts, Kirsten Willigar, Alexandrea Forbes, Victoria Everill and Jasmen White.



Audriana Smith was chosen, Parrsboro Queen, 2012-2013, enjoys a moment with Frankie-Rae Smith, 1st Princess, who was also voted by girls as Miss Congeniality. (Lawrence R. Nicoll Photo)





Learn How to Bake Great Bread!

Mo's Restaurant will be transformed into an artisanal bread and pastry bakery for a few days September 9-11 and you're invited!

Slow Food Northumberland Shore has invited Doug Brown, owner and master baker of Oakhaven Organic Bakery, and member of the Baker's Guild of American to lead these workshops. It begins Sunday evening 7pm with a session on understanding the chemistry of making great bread, and getting our sourdough starter going for Monday's full day of making a variety of sourdough and yeasted breads. Tuesday morning is the second session on making fine pastries.

"We're excited to be doing this at Mo's" says Slow Food volunteer Brenda Leenders, "because we get to bake our wholesome breads in their wood fired oven. It's doesn't get much closer to Slow Food than that!". Mo's is a great place to host this event as we will have the workshop in the common area, and many will be staying overnight in the hostel. It's also a great place for the community to gather. On Monday evening at 7pm, we are hosting a Community Kitchen Party, when anyone can come to sample the breads we baked that day, local cheese, fresh fruit and vegetables provided by Masstown Market.

This is a rare opportunity to work with a Master Baker such as Doug. Registration for baking sessions is limited to 15 to 20 bakers, so sign up now to save your space. The Community Kitchen party at \$5.00 is open to all who want to join us.

To Register contact Scott Whitelaw, Leader Slow Food Northumberland Shore sfn-sns@gmail.com by Aug 31. For more details on the workshops contact Brenda Leenders at leenders@eastlink.ca 893 4197.



Red and juicy! Strawberry pickers fill their boxes on one of the last days the u-pick was open at Millen's Farms Ltd., Glenholme. Fresh berries will still be available in stores. (Harrington Photo)

