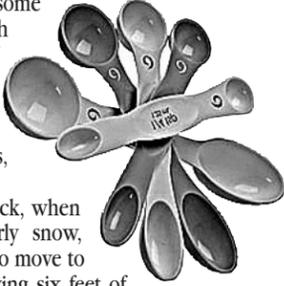


# Dorothy's Kitchen Korner

Even though we have had some unexpected snowstorms, which brought about a few hours of treacherous driving, we are very lucky. In Nova Scotia we always joke, if you don't like the weather hang around for five minutes, it's about to change.



However considering our luck, when someone complains about early snow, suggest maybe they would like to move to Buffalo. Can you imagine receiving six feet of snow in two or three days, and while it was still snowing, weather forecasts were calling for an additional three feet (90 cm).

Never in my life can I imagine the turmoil from a week of weather like that. Sure the snow would cause concern and change lifestyle, but their troubles haven't even started. Now that it's stopped snowing it's getting warmer and rain is in the forecast. Sure will be a significant amount of collapsed roofs in the beleaguered city.

A few days ago, I was rearranging some things in the small glassed-in room at the end of our porch. It was snowing and the Barbeque looked so forelone and lonely. It got me to thinking ahead to a nicer winter day when I'll want to fire it up just to enjoy the something from the BBQ and how nice it will be when summer arrives again.

No sooner had I gone back into the house to warm up and Maurice comes telling me John MacLean had sent an idea of a recipe for this month. Apparently John has been looking for a recipe to do mushrooms on the BBQ and he came across one similar to one used at the 7th Annual Foray held in Wallace, September 26th-28th.

According to John, David Boyle has about 400 recipes from previous forays.

I'm not a big fan of mushrooms, but Maurice is and a few years ago he used to go picking them on grounds adjacent to the Lawrence House Museum. He says on one occasion they were so large three would fill a plastic grocery bag. He put lots of butter in a frying pan, add the mushroom which filled his favourite cast iron fry pan. Add a little salt and pepper cook to his desired level of being done and that could be a meal.

## Nova Scotia Mycological Society Famous Foray Portabello Burger

Ingredients:  
3 large portabello mushrooms, trim stems  
1 red pepper, slice into 3 slabs



Marinate 5 to 10 minutes in fresh squeezed lemon, equal part olive oil, diced fresh garlic (several cloves to taste), diced cilantro fresh (1 Tbsp or so) and 1 tbs of honey.

Barbeque mushrooms, gills up, until they sag, then flip. Barbeque peppers at same time. Toast fresh burger buns on grill. Top mushroom caps with a slice of swiss cheese to melt. Put it all together and wash down with your favourite wine, beer, or beverage and imagine you're at the foray!

Options: sliced tomatoes, lettuce and onions.

The above recipe is a bit different, but with changing weather, all the Christmas baking being done, and the worry about Christmas Shopping and Wrapping, I thought it best to let our minds wander.

I'm always in need of recipes. If you have a favourite family Christmas recipe, please send by December 9th, so I can use in the next issue, which will be published before Christmas.

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April 2015	March 24	April 1
May 2015	April 21	April 29
June 2015	May 19	May 27
July 2015	June 22	July 1
August 2015	July 21	July 29
September 2015	August 18	August 26
October 2015	September 22	September 30
November 2015	October 20	October 28
December 2015	November 17	November 25
January 2016	December 15	December 22

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The Shoreline Journal

## Notes from our National Capital Building on Support for Canadian Families

Since 2006, our Conservative Government has provided significant tax relief for families. In fact, we've cut taxes over 160 times saving the average family \$3,400 every year. It's a record that we're proud many Canadian families have benefitted from. For example, almost a million and a half families have taken advantage of the Children's Fitness Tax Credit. And approximately 1.7 million families with young children receive the Universal Child Care Benefit.

However, our Government is always looking for new ways to help. That's why we're working to put even more cash back into the pockets of hard-working Canadian families. We're building on our record with new measures that will continue to help offset the costs of raising a family, such as child care and sports activities.

First, we are introducing the new Family Tax Cut. Since we have had such success with income splitting for seniors, we are

now offering a similar initiative for families. The Family Tax Cut will allow the higher-earning parent to, in effect, transfer taxable income to the other parent who is in a lower tax bracket, up to a maximum benefit of \$2,000. This will enhance fairness by treating families with the same overall incomes in a comparable way.

We are also introducing an increase and expansion of the Universal Child Care Benefit (UCCB). We are proud that since 2006, the UCCB has delivered choice for parents when it comes to child care. We are now increasing the benefit to \$160 per month per child under the age of six, or \$1,920 per year. And we're delivering a new benefit of \$60 per month, or \$720 per year, per child aged six through seventeen. About four million families are expected to benefit from the enhancements to the UCCB.



Scott Armstrong

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## Notes from our Provincial Capital Action plan to be shared with public in January 2015

Over 19,000 Nova Scotians have made their own decision to become involved in a review of public education in this province. They have responded to a call from the minister's panel to engage in a process to have their voices heard. Through an online survey, as well as written submissions and hundreds of emails, 50 per cent of the respondents indicated they are not satisfied with the education system as it currently exists. Those respondents included parents, students, teachers, education partners, community members, and business leaders from all geographic regions of the province. These responses have been presented under seven categories and the report also includes 30 recommendations.

The report, under the title Disrupting the Status Quo: Nova Scotians Demand a Better Future for Every Student, was received by me on October 30, 2014 and has been tabled in the Legislature. It has been distributed to all our stakeholders and the Partners

Advisory Group for reaction, and together that will provide me with the information needed to develop an action plan, with both short-term and long-term actions to be shared with the public in January 2015.

The Partners Advisory Group met on November 14, and their reaction/response will be valuable in identifying priorities to improve the system. The contents of the Report reflect the opinions of Nova Scotians, not the Panel members. I want to thank all who have voiced their opinions and made suggestions regarding the future of education for our students. As the Minister, I want you to know your voices have been heard and together we will work toward a better public school system for our students.

Karen Casey, MLA Colchester North is Minister of Education and Early Childhood Development



Karen Casey

## News from our Municipal Council - District 10 Fiscal Review.

This month's topic will be my thoughts on the current fiscal review currently taking place in Nova Scotia. I discussed this briefly last month and I need to start out by correcting an error. Last month I stated I was concerned the responsibility for J, K and I class roads may become the responsibility of the Municipality and for that I was very concerned. It was my understanding these roads were local roads such as Lynn rd, Pleasant St, Birch Hill Etc. As it turns out I am told this is not the case. These roads would be sub division roads constructed after a certain date. There are very few in Colchester County and none in West Colchester.

The largest issue in this review is amalgamation and sharing of services. Late last month I attended meetings put on by the Department of Municipal Affairs which gave us more details as well as some of the pros and cons. It was very interesting to listen to the discussion and different opinions.

Last month I stated amalgamation is something I would support. I am not so sure of that now. Initially I felt with amalgamation I would expect several different tax rates and the truly rural districts such as West Colchester would or should remain the same and not have to be responsible for the higher cost of those in the urban core.

I clearly still feel the same, but when you listen to the discussion and hear the Towns talk about the cost of policing, streets, sidewalks etc it become very concerning. These services put a very heavy burden on their taxpayers. Then they talk about how there are 19,000 residents in the town and on any given day there are 40,000 people in town using these services. It would lead one to think should we amalgamate they



Tom Taggart

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## News from our Municipal Council - District 9 Change.

Barely a day goes by I don't have a conversation with someone about the growth or non-growth within our County. Many people I speak to have an opinion on the subject of prosperity and growth and it's not always a positive one. The meaning of prosperity is "an economic state of growth with rising profits and full employment". Who wouldn't want this? I can guarantee you one thing, "You can't achieve prosperity without change".

We have an issue with change not only in Colchester County but throughout Nova Scotia. When people are asked how they feel about change they tell you they have no problem with it but when change happens in their neighborhood or even closer like their back yard they don't want it. The point is things change over time and we either change with them or get left behind. In order for change to happen as smoothly as possible we have to plan and plan smart. We need to partner with responsible, knowledgeable companies and business people.

I can think of a few recent projects and even proposed projects which were met with opposition. Some examples in Colchester would be Wind Turbines; Commercial and Residential Development, or a designated Bicycle Path in some communities. For the sake of everyone let's examine one major project underway in Colchester.

David Birkett, President of Alton Natural Gas Storage along with Environment Consultant, Gina MacInnis, recently gave a presentation to Council. The Alton Gas Storage project is a \$100 million dollar project which is huge for our local economy. This is also a project which is under scrutiny by a small group of protesters including aboriginal and non-aboriginal groups. The protesters have convinced the Nova Scotia government to stop part of the project near the Shubenacadie River



Doug MacInnes

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