

# Dorothy's Kitchen Korner

It's hard to get into the Christmas spirit with all the fine weather we've been having. Seems more like mid-October rather than late November. On the very bright side, the furnace has not had to work very much, so I'm liking the savings in heating costs.



The warm weather is not going to help Christmas Tree farmers as the unexceptionally warm weather for this time of year will sure play havoc with the condition of Christmas trees being cut early for the export market. Another thing affected by the warm weather will be the condition of Nova Scotia lobsters as the warmer ocean temperatures doesn't give them time for the shells to harden up. In the last couple of years, we've noticed the shells are softer and they Yarmouth lobsters are not as full as they were 10-15 years ago.

We always try to get our lobsters from the Yarmouth area fisherman, who is selling from his truck in Truro. Last year Maurice mentioned the soft and not full shells and he mentioned there are a lot more softer shelled lobster around and he has to be very careful in picking out what he wants to sell. Both of them agreed, in their novice way, probably climate change is already affecting lobsters.

If that's the case, does speak well for the lobster industry as climate change becomes more noticeable. If you think of that as something on the negative side, you should think about the plight of wild blueberry producers, who are facing an over supply and prices in the thirty cent range.

When I was searching for this month's recipe, Linda Harrington who have just finished three days at the Wild Blueberry Producers annual general meeting sent along a couple of recipes, in hopes people will include wild blueberries as part of their daily diet. Before you read on, I must give credit for use of these recipes to Prevention, June 1999 for the smoothie and the WBPANS website for Wild Blueberry Sauce.

## Wild Blueberry Smoothie

- 1 1/4 c wild blueberries • 1 c. orange juice, chilled
- 2 c. fat-free yogurt • 1/4 c. fat-free or 1% milk

Combine all ingredients in a blender. Blend until smooth. Pour into two large glasses. (Prevention, June 1999)

## Wild Blueberry Sauce

- 1/3 c. sugar • 1 Tbsp. cornstarch
- 1 1/2 c. wild blueberries • 1/4 c. water • 1 tsp. lemon juice

Mix sugar and cornstarch in a saucepan. Add wild blueberries and water. Cook and stir over medium heat until slightly thickened. Remove from heat and stir in lemon juice. Great with pancakes and waffles.

PLEASE NOTE: Hoping you will want to use some of the older recipes uploaded to the Nova Scotia Archives. Reading and interpreting the old recipes can be challenging. For example, the ingredients are given by weight and not by cups, tablespoons, imperial or metric measure. Ingredients were also known by different names. For example, baking powder was called pearl ash and gelatin was called isinglass. Today's equivalents for several of the recipes tried by archives' staff are found in the modern methods section.

What's Cooking is the latest addition in a continuing series of digital products developed and released by the archives. For more information about archives' offerings, go to <https://archives.novascotia.ca/>.

If you have a favourite family recipe and would like it published in the January issue, please send on or before December 6th. Please send to:

The Shoreline Journal, Box 41, Bass River, NS B0M 1B0;  
 Fax: 902-647-2194 or email:  
[maurice@theshorelinejournal.com](mailto:maurice@theshorelinejournal.com)

WBPANS AGM report and photos on pages 18, 19 and 20.

## Notice to Readers and Advertisers

### Upcoming Deadlines and Publishing Dates

ISSUE	DEADLINE	PUBLISHED
January 2017	Dec 12, 2016	Dec 20, 2016
February 2017	Jan 24, 2017	Feb 1, 2017
March 2017	Feb 21, 2017	Mar 1, 2017
April 2017	Mar 21, 2017	Mar 29, 2017
May 2017	Apr 18, 2017	Apr 26, 2017
June 2017	May 23, 2017	May 31, 2017
July 2017	Jun 20, 2017	Jun 28, 2017
August 2017	Jul 18, 2017	Jul 26, 2017
September 2017	Aug 22, 2017	Aug 30, 2017
October 2017	Sep 19, 2017	Sep 27, 2017
November 2017	Oct 24, 2017	Nov 1, 2017
December 2017	Nov 21, 2017	Nov 29, 2017
January 2018	Dec 11, 2017	Dec 20, 2017

For more information contact us at:  
 The Shoreline Journal, Box 41, Bass River, NS, B0M 1B0  
 Ph: 902-647-2968, Cell: 902-890-9850  
 Email: [maurice@theshorelinejournal.com](mailto:maurice@theshorelinejournal.com)



## Notes from our National Capital

### Time and Persistence

In the last couple of weeks there has been a flurry of activity around Beaubassin - probably more activity than there has been since it was burned to the ground in 1750 by the French.

If you didn't know already, Beaubassin is the most in-tact Acadian village on the planet, and artifacts and foundations lie in a field just south of the visitor information centre outside Amherst.

There was evidence of it discovered in the 1930s; and more evidence in the 1950s; but it finally came to light in the early 2000s that the site was of great historical significance and needed to be preserved.

It was about 14 years ago when I started to work on getting the site protected. Many milestones have passed since then: being declared a National Historic Site; being purchased by Parks Canada; and countless thousands of hours spent on archaeology.

Just a couple of weeks ago I met with Prime Minister Trudeau about the site - the third Prime Minister to be involved, beginning

with Prime Minister Chretien and continuing with Prime Minister Martin - and now, Prime Minister Justin Trudeau. Parks Canada has called for tenders to construct a pavilion at the site in time for Canada's 150th birthday.

It is an exciting time and perhaps the most significant milestone yet along the journey to having this site recognized for its significance to our history. This next step is an important one, but not the last. Far from it.

I believe that in time, as the popularity of the site is proven with tourists from far and wide, a larger facility will need to be constructed. A local initiative to build a model Acadian farm nearby will certainly bolster this effort.

I look forward to seeing this next step being realized. And to all those who have worked so long on this project, congratulations: your persistence is finally paying off.

Bill Casey, MP for Cumberland-Colchester



Bill Casey

## Notes from our Provincial Capital

### I am motivated by students

As conversation in the public continues around the potential of a teachers strike it is important to speak to all Nova Scotians, especially students, parents and teachers and all who will be impacted by such a strike.

As a retired teacher I continue to be committed to students in the classroom. It is what motivated me to join the profession and become a classroom teacher. It is what continues to influence the decisions I make as Minister of Education and Early Childhood Development.

Since forming government in October 2013, I have recognized the importance of listening to teachers who are the experts in the field. Their concerns have driven many of the decisions our government has made in the public school. Some of my most meaningful conversations have been with teachers in a professional and mutually respectful meeting...no cameras...no

reporters...just teachers who care about their students.

Teachers have told me they were concerned about class size. We responded with reducing class size in primary to grade 6 and will continue into junior and high school.

Teachers have told me the curriculum was too broad with too many student outcomes expected. We responded by bringing classroom teachers together with Department of Education and Early Childhood staff, we streamlined the curriculum to one which teachers believed would be more manageable. Teachers told me they needed help responding to students with anxiety and stress related issues. We responded by providing funding to hire mental health clinicians to advise and support teachers.

Do we have more to do to improve the classrooms in this *continued on page 6*



Karen Casey

## News from our Municipal Council - District 10

### Trial Balloon: Tolls or taxes for highways

As I write this article I am in Ottawa at the Board of Directors meeting of the Federation of Canadian Municipalities. Federal Infrastructure Minister Amargeet Sohi has just finished addressing our Board. I have said many times and would like to continually say how impressed I am with this Minister. He is a true gentleman and I believe totally understands the challenges faced by Municipalities big and small across Canada. Following is a quote he made this morning that I totally agree with and feel he is absolutely sincere in saying, "The only way that we will achieve success is by working together".

Many have made similar comments but this is absolutely true. It has become obvious during this week as we met with Federal Ministers and members of Parliament. The FCM has a great relationship with the Federal Government. They are working together to ensure that the \$86-Billion infrastructure spending will be

evenly and fairly distributed and will meet the greatest needs of Municipalities across Canada.

I feel we need to strengthen the "working together" message in Nova Scotia. Not to suggest we do not have a good relationship between the Union of Nova Scotia Municipalities and the Province, we do. However it truly falls short of the Federal / Municipal Relationship. We need to improve this relationship and work toward the Greater Good.

With that in mind, I would like to make a suggestion and float a trial balloon and this is clearly a trial balloon as I have no idea if this is acceptable to my provincial Municipal colleagues, to the Provincial Government or most importantly to the public of Nova Scotia.

The current Federal infrastructure agreement is, I believe a *continued on page 6*



Tom Taggart

## News from our Municipal Council - District 9

### Miramichi and Debert Airports similar

On November 3rd, 2016, I traveled to Miramichi NB for on conference on Local Prosperity and New Economics for Rural Canada. This conference showcased some of the best economic, social and political projects and strategies in our region. I was fortunate to have the opportunity to hear some of the many success stories in our region of how local communities have taken charge of their own future. These are inspirational stories that can be replicated in other communities throughout Atlantic Canada.

One such success story I would like to share with you is about a small rural company called Larch Wood. Larch Wood is based out of East Maragaree next to the Cabot Trail. Larch Wood produces cutting boards, countertops and flooring, all out of larch wood or as many of us would call it "Juniper". These handcrafted cutting boards feature traditional butcher-block end-grain construction that shows the wood's bold natural patterns and ensures a quality strength product which will last for generations. The amazing

part of this story is the fact these products are made from a local resource many of us have considered garbage wood for years.

Even more amazing is after only 14 years in the cutting board business Larch Wood achieved over \$1.2 million in sales just in cutting boards alone last year. These sales were accomplished by using only 300 cord of wood. This would be about the same amount some of our pulp wood companies leave laying on the ground after finishing a clear cutting. Larch Wood also employs 14 full time and 7 part time employees. All this from a tree most forest harvesting companies will drop and leave laying in the woods because there is no value in it.

While in the Miramichi I took the opportunity to visit the Miramichi Airport and met with their Airport Manager, Dale

*continued on page 6*



Doug MacInnes

The Season of Giving is here

# A Wonderful Gift for the whole year...

12 Months of the Shoreline Journal

Please send this Personal Gift Subscription to:

Name: \_\_\_\_\_  
 Street: \_\_\_\_\_  
 Town: \_\_\_\_\_ Prov: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
 Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_  
 If RENEWAL: Sub # \_\_\_\_\_ New: \_\_\_\_\_ Gift: \_\_\_\_\_  
 Country/Special Mail Instructions: \_\_\_\_\_

This Personal Gift Subscription comes from:

Name: \_\_\_\_\_  
 Street: \_\_\_\_\_  
 Town: \_\_\_\_\_ Prov: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
 Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

HST: 890564404RT0001

Enclose Cheque or Money Order payable to The Shoreline Journal

LOCAL SUBSCRIPTIONS: B0M / B2N / B6L - \$23.00, PLUS HST = \$26.45 • OTHER PARTS OF NS: \$28.00 plus HST = \$32.20  
 ALL OTHER AREAS OF CANADA: \$30.00, plus HST = \$34.50 • USA SUBSCRIPTIONS: \$45.00

MAIL TO: The Shoreline Journal, P.O. Box 41, Bass River, NS, B0M 1B0

