

PHOTO FEATURE

CCJHS Staff and Students Make Impressive Donation at Assembly on Dec. 17th. The annual Christmas Hamper challenge resulted in over 2000 items donated to the Salvation Army. The items were distributed to more than 80 family members.

(Harrington Photos)



"We Day" participants were introduced during the CCJHS assembly. Students travelled to Halifax on Nov. 28th, attending events at Scotiabank Center, to celebrate the actions that they are taking in their local and global communities.



Three schools were represented in the Glee Club Choir, performing festive music during the assembly.



CCJHS students Mackay Kincaid-Webster, Mikayla Watson and Mike McRae help Salvation Army Lieutenants Bthreagh and Daniel Rowe carry the massive pile of donations to the van following the assembly.



After MANY years, the ice is active on the Aboiteau in Parrsboro again. Children playing, hockey in full swing and ice skaters practicing. What a wonderful sight to see this happening once bringing back fond memories of years ago.

(Lawrence R. Nicoll Photo)

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MASSTOWN MARKET SEAFOOD CHOWDER RECIPE

- 3 tbsp (45 ml) butter, unsalted
- 1 large onion, diced
- 3 celery ribs, chopped
- 4 cups (1 L) potato, peeled and diced
- 1/2 lb (225 g) haddock filet, cubed
- 1/2 lb (225 g) cod filet, cubed
- 1/2 lb (225 g) scallops, chopped
- 1/4 lb (115 g) lobster meat, cooked and shredded
- 1/4 lb (115 g) shrimp, cooked and chopped
- 4 cups (1 L) water for poaching/stock
- 1/4 cup (115 g) butter, unsalted if possible
- 1/2 cup (225 g) all-purpose flour, unbleached
- 2 cups (500 ml) cream
- 1 bay leaf, 1 quartered onion, pinch nutmeg salt and pepper

Melt butter in large pot. Add onions and cook until clear. Add celery, cook until tender. Add potatoes, cover with water, bring to a boil. Reduce heat, simmer until potatoes are tender. Remove from heat. In a second pot, heat 4 cups (1 L) of water with a bay leaf and a quartered onion. Maintain temperature below boiling and add the haddock, cod and scallops. Poach until just opaque and tender. Remove fish and reserve poaching liquid for stock, discarding the bay leaf and quartered onion. In a saucepan over medium heat, melt the butter. Then add flour, mixing to smooth paste. Cook for approximately 1 minute. Gradually whisk the poaching liquid into the saucepan until you have a smooth and free-flowing mixture. Cook until it begins to thicken. Return the potato and vegetable pot to medium-high heat. Slowly stir in the butter/flour/poaching liquid mixture. Add the fish, scallops, lobster and shrimp. Continue stirring until chowder thickens. Add the cream and stir until heated through, but do not boil. Season with a pinch of nutmeg and salt and pepper to taste. Ladle into bowls and top with freshly chopped herbs. Serve with warm biscuits and creamy butter.

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