

# Dorothy's Kitchen Korner

By Dorothy Rees

I must confess during November and December there has been little or no time spent in the kitchen. The store in the mall has consumed me, so much so, that I have barely been able to find enough time or energy to prepare a decent meal.



When needed good things seem to happen, and in this case, I must thank Virginia MacGillivray of Advocate Harbour for coming to the rescue. She sent along a couple of seasonal recipes, which even though there's only a couple of days before the big feast, you might wish to try for this year, or file away and save for next year.

In her email, Virginia mentioned, "I have used the dark fruit cake recipe I got from the journal". It's nice to see recipes are being used. She must have been pleased with the results or she would have mentioned otherwise.

## No-Bake Fruit Cake with Marshmallows

1 cup raisins (dark or golden) • 2 cups dates  
2 cups mixed candied fruit

4 cups chopped nuts (this can be reduced to 3 cups if desired)  
¾ cup evaporated milk • 2 cups marshmallows  
2 cups very finely crushed graham crackers

Mix raisins, dates, candied fruit and chopped nuts in a large bowl. In a saucepan (or in a bowl in the microwave) bring evaporated milk to a boil; add marshmallows and stir until thoroughly combined and marshmallows are melted. Grind the graham crackers in the food processor (one package at a time) until they are very finely ground (like flour). You can also use packaged graham cracker crumbs. Stir the graham crackers into the fruit-and-nut mixture. Add the marshmallow mixture. With wet hands, mix all ingredients. Rinse hands, wet them again and press the mixture into a 9 inch x 5 inch loaf pan lined with wax paper. Press it down well and refrigerate for 2 days until set.

**Note:** If you use ½ cup candied fruit, ½ cup flaked coconut and 1 cup candied pineapple instead of 2 cups candied fruit, the cake has a tropical taste. If mixture seems too dry, add a little orange juice or strawberry jam. Don't worry if it seems too wet, because as it sets the graham cracker crumbs will absorb the liquid.

## White Fruit Cake

1 cup butter, margarine or Crisco • 2 cups sugar  
2 teaspoons baking powder • 3 eggs • 1 teaspoon salt  
½ cup milk with ¼ cup boiling water added • 3 cups flour

Flavor your choice: 1 teaspoon almond or 1 teaspoon lemon (or both)

Fruit floured, some to be cut into pieces:

1 package golden raisins (375g) • 1 package mixed fruit (14oz)  
1 package green cherries (4 oz) • 1 package red cherries (12 oz)  
¼ lb slivered almonds

Cream butter, sugar and eggs well with flavouring. Add milk and water. Add dry ingredients, and beat well together. Fold in all the flour fruit. Line an angel food pan with wax paper, after greased or sprayed with non-sticking spray.

Bake in 300 degree oven for the first half hour with angel food pan set in a bundt pan and covered with foil or line an angel food pan with greased brown paper and wax paper. Either way, turn oven down after the first hour to 275 degrees, remove foil cover. Bake until tested done.

I still need more recipes. Until December 31st you are welcome to drop them off to me at Dorothy's T-Shirt Factory (next to Wicker Emporium) at the Zellers Mall in the Truro or send to:

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

## Notice to Readers and Advertisers

### 2010 Deadlines and Publishing Dates

ISSUE	DEADLINE	PUBLISHED
February 2010	January 19	January 27
March 2010	February 16	February 24
April 2010	March 23	March 31
May 2010	April 20	April 28
June 2010	May 18	May 26
July 2010	June 22	June 30
August 2010	July 20	July 28
September 2010	August 24	September 1
October 2010	September 21	September 29
November 2010	October 19	October 27
December 2010	November 16	November 24
January 2011	December 14	December 22

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)

The Shoreline Journal



(Harrington Photo)

Almost ready for that first snow storm! A new digital sign has been installed at each end of the Cobequid Pass on Hwy #104. The signs each carried a cost of over \$400,000 and will be used to warn motorists of extreme weather conditions on the toll highway.

## Bass River Notes

By Joyce Starratt

I believe winter is here, no matter that it is still fall until the 21st. When we were in school and had an exam called, "General Knowledge, Summer started the 21st June, Fall - October 21st. Now it can be any day before or after those dates. Much more scientific now.

We extend our sympathy to the family of the late Lewis Forbes. His mother was Kathalien Lewis of Little Bass River.

David Fulton had a very serious accident. A front end loader tipped over, pinning him under it. He's doing well, from reports, I'm hearing. Rudy Luffler Sr is in hospital. I understand he is doing well. Betty Creelman just go home from the hospital.

It seems quite a number of people are ill. We hope they are all home for Christmas.

Gordon and Myrnia Fisher enjoyed a visit from daughter, Joanne and grandchildren, Jasmine and Alex recently.

Something I forgot to report, in August, Barb, Gloria

and I spent an afternoon at Barb's cottage visiting with old friends, Marie McElhinney, Lower Debert; Doreen Putnam, Masstown and "new old friend", Dell Spencer, Debert. Dell fits into the group so well. We forgot she didn't grow up with the rest of us. Marie and Doreen were the "card girls". We missed Fanny's unexpected comments. We had a lovely supper and relented having Roy, Clara's husband join us for supper, but not for the afternoon conversation.

The Christmas Eve service is in Economy this year at 7:00 pm. Everyone is welcome to come and enjoy special music and sing the old carols.

Yesterday about supper-time the power went off. Rose, my neighbour called to see if I had supper and invited me over. Although it was a cold one, I had already eaten. I'm so sorry, because I missed a good meal. Rose and Lloyd have been good neighbours for many years. Thanks for the invitation, Rose.



Rosemary Baas, Rona Murray and Paula Digout were in the Christmas spirit at the Masstown United Church Christmas Luncheon and Sale on Dec. 5th. (Harrington Photo)

## MacCaull Villa Notes

By Florence B. Adams

Colleen Rector spent the weekend of Nov. 28 with her mother Audrey Rector.

Bernice Kaulback spent Sunday with Linda and Bud Morrison. Visiting Bernice on Saturday, her daughter Barbara, Truro, and on Monday, Nov. 30, her son Carl.

A good crowd was on hand Wednesday, Dec. 9, to hear the music by George Cook, Herb, Aubrey and Evelyn. At the close of the evening Shirley Ryal presented each one with a Christmas gift to show our appreciation.

On Saturday, Dec. 12, some folks from Faith Baptist Church came for a sing-a-long and brought a delicious lunch. It was a fun afternoon and

enjoyed by all. The lounge was tastefully decorated with a Christmas Tree and decorations around the room by Stella Power and Darlene Jordan.

We wish to thank all these people for their kindness in bringing music and cheer.

Shirley Ryan and Lydia Fisher attended the turkey dinner held at Londonderry, Sunday, Dec. 13.

We have appreciated George Cook coming every month to sing for us and any others who came along.

Sorry to report Harry Adams has not been feeling well. We miss you in the lounge Harry.

Best wishes to everyone for a Merry Christmas and a Happy New Year.

Deadline for the February issue of  
**The Shoreline Journal** is January 19  
VISIT OUR WEBSITE  
[www.theshorelinejournal.com](http://www.theshorelinejournal.com)

**DON TURNER**  
and  
2341323 Nova Scotia Ltd.

Excavating Dozer Backhoe Culverts  
QP2 Septic installer Driveway gravel, fill, topsoil  
Snow removal, sand and salt - Truck mounted spreading

662-2699, 662-2419 Belmont

**Quality Steel Roofing**  
Choose from 12 Colours

**COMMUNITY METAL & QUALITY BUILT MINI BARNS**  
• METAL ROOFING  
• SIDING  
• ACCESSORIES  
662-2815 1541 PLAINS RD. DEBERT

**Quality Built Mini-Barns**  
**Horse and Cattle Round Bale Feeders AND Fencing Gates**  
from 4 to 20 feet

**Community Metals & Quality Built Metal Barns**  
1541 Plains Rd, Debert, NS 902-662-2815

Spread the news of your Community

## A Wonderful Gift that lasts all year..

12 Months of the Shoreline Journal

Please send this Personal Gift Subscription to:

Name: \_\_\_\_\_  
Street: \_\_\_\_\_  
Town: \_\_\_\_\_ Prov: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
Country/Special Mail Instructions: \_\_\_\_\_

This Personal Gift Subscription comes from:

Name: \_\_\_\_\_  
Street: \_\_\_\_\_  
Town: \_\_\_\_\_ Prov: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_  
If RENEWAL: Sub # \_\_\_\_\_ New: \_\_\_\_\_ Gift: \_\_\_\_\_

HST: 890564404RT001  
Enclose Cheque or Money Order payable to **The Shoreline Journal**  
LOCAL SUBSCRIPTIONS: B0M, B2N and B6L - \$23.00, plus HST = \$25.99 • ALL PARTS OF NS: \$26.00 plus HST = \$29.38  
ALL OTHER AREAS OF CANADA: \$28.00, plus HST = \$31.64 • USA SUBSCRIPTIONS: \$40.00  
MAIL TO: **The Shoreline Journal**, P.O. Box 41, Bass River, NS, B0M 1B0