

Dorothy's Kitchen Korner

It certainly has not seemed like Christmas. First in November it was too warm to think about all the jingle bells and the pressure we put upon ourselves to get "just the right gift" for everyone on our list. Then of course if becomes a budgetary item.

Along with the warm weather in late November spreading on into December, all of us as grandparents or parents and even students were concerned about what was going to transpire in the education system. Students and parents then had to deal with the fact we'd have a Christmas without the school concerts and sporting activities, including the many tournaments that occur over the Christmas holidays. Disappointment among the students was the biggest stresser for parents. Oh, how to pacify the youngsters and appropriately explain what was happening.

After we settled into a different Christmas season, Atlantic Canada was thrown into the midst of severe winter weather. Lots of snow and frigid temperatures, which last week in some areas dropped the thermometer to -24. One farmer in Glenholme let it be known that -24 was two degrees colder than any time last winter.

Wonder what's ahead for us until mid-April. Surely, we won't have an abundance of snow, then a period of Nor'wester winds that howl for days upon end. If so, I'm not looking forward to it.

With all the above, including work at the Deli in Masstown Market, I haven't spent much time in the kitchen. However, realizing there are still a few more days to catch up on some Christmas baking, I went looking for some of the favourite family recipes from my days as a youth in Sydney.

100 Good Cookies

**1 cup white sugar • 1 cup brown sugar
1 cup butter • 1 cup oil • 1 egg – unbeaten • 1 tsp vanilla
¾ tsp salt • 1 tsp baking soda • 1 tsp cream of tarter
1 cup rice crispies • 1 cup coconut • 1 cup rolled oats
1 cup chocolate chips • 3 1/2 – 4 cups flour**

Cream sugar with butter and oil. Add egg and vanilla. Add remaining ingredients. Mix well. Roll into balls, press with fork. Bake in 350 oven for 10-15 minutes. Should make 100 cookies.

Christmas Cookies

**1 cup soft butter • ½ cup brown sugar
½ tsp vanilla • 1/8 tsp salt • 2 ½ cups flour
1 cup almonds (Pieces or slices) Optional
½ cup red cherries – cut into small pieces
½ cup green cherries – cut into small pieces**

Cream butter, add sugar. Add vanilla, salt and flour. Add cherries and form into balls. Bake in 325 oven until golden brown. Do not grease cookie sheet.

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 February issue, please send on or before January 15th. Please send to:

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maurice@thesorelinejournal.com*

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June 2017 May 23, 2017 May 31, 2017

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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

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**The Shoreline
Journal**

Notes from our National Capital Youth Council Formed

On a cool Saturday morning in November, before snow began to fall, I met with a group of young constituents who have formed the first ever Cumberland-Colchester Youth Council. This is a totally non-partisan group that will meet several times over the year and give me their input and advice on issues important to them.

The members of the council range in age from 15 to 22 and all are students. They are from all around the riding – Truro and Bible Hill, Amherst and Pugwash, Wallace, Parrsboro and River Hebert. They are all interested in politics, public service and their communities. Many are involved in student government at their school. They are certainly keen to have their voices heard and to have an impact.

I was most impressed by their passion for the places they come from, a fact that all politicians, policymakers

and voters should bear in mind. They want to know there will be a future for them in the places they are growing up. During the last election I found youth around the riding to be very well informed and very engaged politically, despite the fact that many of them were not yet eligible to vote.

The Cumberland-Colchester Youth Council is going to spend the next several months looking at the issue of retaining youth in our communities. I look forward to hearing their ideas and advice, and I am glad they agreed to be involved in this initiative.

I wish them, and all residents of Cumberland and Colchester, a Merry Christmas and Happy New Year.

Bill Casey, MP for Cumberland-Colchester



Bill Casey

Notes from our Provincial Capital

Wishes for a safe and happy holiday season

What better way to kick off the festive season than to join with firefighters, their families and friends at their annual Christmas party. In the last ten years as your MLA, I have enjoyed the Christmas party at the Onslow Belmont Fire Brigade. This year was no different.

There are great cooks in the community and the meal is always delicious. There is lots of fun and laughter and a few jokes as Santa distributes gifts to all those attending. Musical entertainment provided by local musicians is also a highlight. But it is the friendship and support between and among all of us there that is truly in keeping with the Christmas spirit.

In his introduction of me, the emcee reminded everyone that I speak about MY fire departments and I continue to provide support to all nine fire brigades: Bass River Fire Brigade, Debert Fire Brigade, Economy Fire Brigade, Five Islands Fire Brigade, Great

Village & District Fire Brigade, North River & District Fire Brigade, Onslow Belmont Fire Brigade, Tatamagouche Fire Brigade and Valley Kemptown Fire Brigade

Whether it is being invited to be part of an official photo or to celebrate the official opening of additional bays or to announce provincial funding for equipment designed to keep firefighters safe, to celebrate the purchase of a new truck or to attend fall auctions to raise money for additional equipment.

All of these activities demonstrate my appreciation for the ongoing volunteerism displayed by firefighters every day. Hundreds of hours of training are part of a firefighter's duty. Being on call and leaving work or family events in the case of an emergency are often the things that go unnoticed.

I want to thank everyone involved as a firefighter, as a member



Karen Casey

News from our Municipal Council - District 10

Good afternoon Folks, Winter is here!!

This is my second attempt at writing this as the first one turned out to be too corny, and I erased it. This one may be a bit short!

There really is nothing pressing to report from council, everything seems to be going along smoothly. Our committees have all been set for the next four years. I am on the executive and audit committee, Chair the Planning Advisory, Member of the Dangerous and Unsightly and represent Council on the Northern Region Waste Board.

I am also very pleased to report that District 3 Councillor Geoff Stewart has been elected as Vice President of the Union of Nova Scotia Municipalities, which means that he will automatically be President in 2018. This is a great honor for Geoff and our Council.

With Geoff at the Provincial table and me at the Federal Table

News from our Municipal Council - District 9

Being passionate about Economic Development

As your councilor for District #9 it would be difficult for me to carry out my duty's without being involved in economic development. I am passionate about the future growth and development of our Debert Business Park and our municipally owned Debert Airport. Thousands of Colchester residents already work in Debert and with the proper investments in infrastructure these jobs will increase for generations to come.

At council's November 24th, 2016 meeting I made a motion which will see the completion of the design of a new roundabout on MacElmon Rd in Debert. The purpose of the roundabout is to allow for the creation of new roads which in turn will open access to the highway frontage lands at the entrance to the Debert Business Park. Many of you are thinking "a roundabout" "why one of those bloody things?" We at the County would have preferred a good old intersection but the roundabout is a requirement of the province. The roundabout will be designed to accom-

modate long combination tractor trailers and will enhance the entrance into our Business Park.

The completion of the design work will total \$46,000 with actual construction investment totaling \$2.6 million. As always council has set aside the funds for this project and had already included it in our 2017/2018 capital budget. The project will be funded 50% by Gas Tax funds and 50%

by the Debert Sale of Homes reserve.

Would like to give the snowplow drivers a little pat on the back, especially since before the winter is over they will most likely be criticized. Monday at around 5 pm, in the very worst of the storm, I drove home from work. Trunk 2 was by far the BEST road I drove on. Two points as the winter is upon us, give these folks a little slack as they are working in difficult conditions and when something breaks or goes wrong it is not their fault.

Secondly please take your time and drive for the conditions.

Thirdly and most importantly on Dec 26 start praying for sun-

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Tom Taggart

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In addition, council recently received \$750,000 in funding under the Clean Water and Wastewater Fund for the construction of watermains, sewer lines and storm water systems as necessary to service the future highway frontage lots on MacElmon Rd. These monies were funded 50% by the Federal Government and 25% by the province, leaving council's commitment at \$187,500.

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Doug MacInnes

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