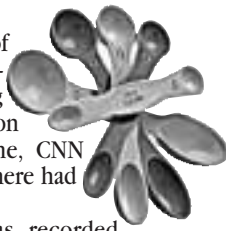


Dorothy's Kitchen Korner

By Dorothy Rees

Just as we started to get a bit of snow, rain was continuing to fall heavily on Vancouver almost destroying Olympic skiing and other events on Cyprus Mountain. At the same time, CNN reported that on that particular day there had been snow in 49 of the 50 states.



Washington, DC and other areas recorded record snowfall, with over 30 inches. Even though I don't like winter, I can't imagine being in a place which is not prepared to clear away the snow and drifts after major back to back storms.

Even though we complain about the roads not being cleared right away, or there is tremendous patches of black ice, at least we have the equipment and operators who know how to do their job.

Other than watching the Olympics, the other favourite pastime, of recent, has been trying to keep track of which politician spent the most of our tax dollars. If they can't use prudent judgement in running their own office and think about the welfare of the taxpayer, I wonder how qualified they are to run the province?

Unfortunately, the entire situation, which has been ongoing for years, accomplishes very little, except for two things:

The real damage is done to those innocent well-intentioned politicians, who run for public office to do a good job. It also causes well qualified people not to run for public office.

We wonder why we have trouble getting people to get out and vote. Instances of this nature only increase the amount of voter apathy.

Enough chit-chat about current events. Just about the time, I'm wondering where the next favourite recipe would be coming from, in pops an email. Sharon Allaby, Port Greville started her email with: "As per your request in your February column I am enclosing a recipe for chicken that we really enjoy at our house".

Oven-Fried Chicken

- 1 - 1/2 cups flour • 4 teaspoons dry mustard
- 1 tablespoon paprika • salt and pepper to taste

Prepare seasoned flour by combining the above ingredients. Store in an air tight jar until needed. See Note below

- 8-12 chicken pieces, particularly legs and thighs, as needed
- 1/4 cup margarine or butter, melted
- 2 teaspoons hot sauce (optional)

Preheat oven to 375 degrees. Skin chicken, if you wish. Place some seasoned flour in a plastic bag, add chicken, and shake to coat well.

Melt margarine or butter and add hot sauce (if using).

Place chicken pieces in a baking pan, that has been well coated with non-stick cooking spray: top with half the margarine mixture and bake for 20 minutes. Turn and add the rest of the margarine. Bake another 20 minutes, or until golden brown.

Good hot or cold!

Note: The seasoned flour is great to use on anything that requires a light coating, especially fish. I always have a jar of it in my cupboard.

Hope you enjoy this recipe- Cheers!
Sharon Allaby, Port Greville

Again I need to remind you, I need more recipes. Please take a few minutes to send along a few of your family favourites. Please send to:

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2010 Deadlines and Publishing Dates

ISSUE	DEADLINE	PUBLISHED
April 2010	March 23	March 31
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June 2010	May 18	May 26
July 2010	June 22	June 30
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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

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The Shoreline Journal

Great Village Literacy Day Events



Tammy Clark face painting at GV Literacy Day Kathleen Smith being very patient. (Mackay Photo)



Emma Leeman proudly showing her work among the many that decorated the Gym for Literacy Day. (Mackay Photo)



Joann Taplin spending time reading with daughter Faith at the Great Village Literacy Day. (Mackay Photo)



Bearcats and Local Logan Spencer talk about the how the game has changed over the years at the Great Village Literacy Day Event. (Mackay Photo)



Everyone is amazed by this Cauldron of dry ice. One of the experiments preformed by Mad Science Maritimes at the Great Village Literacy Day Event. (Mackay Photo)



Author Lesa Light-Mason keeping the children engaged with stories she was written during the Great Village Literacy Day Events. (Mackay Photo)



Feb 6th everyone warming up in the Great Village Gym for the Kick-A-Thon. (Mackay Photo)



Never too young to start reading. Break time at the Great Village Literacy Day Event. (Mackay Photo)

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