



Catch of the Bay Fresh Fish Market manager Mike Desaulniers and Chef Megan Anatol are all smiles as they display one of the Atlantic Seafood Pies. The pie recently won first place in the Ultimate Pie Contest. (Harrington Photo)



CTV sent a film crew to the Catch of the Bay Fresh Fish Market in Masstown on Feb. 23rd to cover the award winning Atlantic Seafood Pie. Live at Five Reporter Jill Mathews interviews Masstown Market's owner/operator Laurie Jennings and Fresh Fish Market manager Mike Desaulniers. (Harrington Photo)



These three young ladies just finished a one hour lesson on how to ski the bunny hill at Ski Wentworth and used the magic carpet to get to the top. (Submitted)

Magic Carpet Whisks you to the Top at Ski Wentworth

By Leslie Wilson

If you haven't tried our Magic Carpet yet, you're in for a treat! It makes learning to ski and snowboard so much easier - and more fun! The Magic Carpet is a conveyor lift that whisks you to the top of the Bunny Hill. Just slide on and enjoy the ride. No more back breaking, glove shredding rope tows.

The learning curve just became 110% easier. Parents love it because there's no bending over, hanging onto a rope with a child between your legs. It's an easy, fast and fun way to get to the top of the Bunny Hill.

Now it's all about learning to ski, instead of learning to ride the rope tow. And Ski Wentworth is the only ski area in Nova Scotia with a Magic Carpet. Taking a lesson with a certified ski or snowboard instructor will make your day even better.

Just an hour with an instructor can make a world of difference, whether you're new to the sport, or have been away from skiing for a few years. Nothing like get-

ting a few pointers! We offer daily group lessons. For only \$65 taxes included, you get a lesson, rental equipment, lift ticket and helmet. It's a great deal.

Or you can always book a private lesson with one of our pros to get more one on one attention, regardless of your skiing ability. Skiing is one of the few activities the entire family can participate in together. Instead of sitting in a cold rink watching the kids play hockey, everyone is active, outdoors enjoying fresh air and exercise.

There's still lots of winter to come!

We're firing up the snow guns whenever the cold temperatures permit, opening up more trails all the time. There are many events, activities and live entertainment to keep you busy for the entire winter. For information go to ski-wentworth.ca or check out our Facebook page. Our live web cam will keep you up to date on conditions at the click of a mouse.

See you here!

Masstown Market's Seafood Pie Awarded National Top Prize

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Seafood Pie was deemed the Ultimate Pie, winning a trip for two to Niagara Falls and a cover story in an upcoming issue of Bakers Journal.

"People usually enter pies such as apple or cherry and I thought we might have a better chance placing if we had something a little different," says Masstown Market's owner/operator Laurie Jennings, obviously pleased with the final outcome.

The Baker's Journal website says the pies were scored independently based on criteria that applied to both sweet and savoury pies, including elements of the filling, ingredients, crust, and the pie's viability in a commercial environment. Judges included Master baker, Heinz Hubbert; Bakers Journal editor, Laura Aiken; assistant editor, Stefanie Wallace and advertis-

ing sales manager, Stephanie Jewell.

The recipe was developed about a year ago by "Catch of the Bay" Fresh Fish Market's chef Megan Anatol and includes fresh haddock, cod, Digby scallops and shrimp along with red peppers, onions, potatoes, and corn in a cream cheese and cheddar sauce. "Our secret blend of spices compliments the flavors," says Chef Anatol. "The Atlantic Seafood pie has been so popular this past year we have now added a Lobster Seafood pie and a mini-Atlantic Seafood pie, as well."

The prize winning Atlantic Seafood Pie is available as a nine inch, fully cooked pie, with simple reheating instructions or you can enjoy a slice piping hot in the Market restaurant smothered in chowder.



Wendy Cox, coordinator for the Team Holly Trust fund receives a cheque for \$276.00 from Maurice Rees, publisher, The Shoreline Journal as the fund's share of the proceeds from a recent subscription fundraiser campaign to support the trust fund.



A total of \$100.00 was raised for the Glennie Davis fund in a recent subscription campaign for the Five Islands and Lr Five Islands. Ted Lock, left, treasurer for the Five Islands Fire Brigade receives the cheque from Maurice Rees, publisher, The Shoreline Journal.

Gerry Turner CONTRACTING

Gerry Turner Contracting has been in business for over thirty years. Offering services from new home construction to large or small renovation jobs. We do roofing, siding, windows and doors. We are certified to install ICF Foundations (Insulating Concrete Forms), which we offer with all new home construction. We are a licensed septic installer. Estimated are provided free of charge and all construction meets energy standards as required by today's code. We offer every service from the initial home design all the way to completion, including well, septic and landscaping. We will give our customers a quote on the complete package. We make building easy for you since we can take care of obtaining all permits and inspections as required.

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Our Work Is Fully Guaranteed.

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