

# Dorothy's Kitchen Korner

My hopes got shattered again as it has so many times this winter. Just as I noticed the grass starting to get green and the lawn starting to dry out, we get several days of rainy weather, a couple of half decent days, and now it is sleet and they are calling for snow tonight.

I'm commencing to think climate warming is taking its toll elsewhere and we are getting the blunt end of the stick with a winter that just won't quit. If what the scientists say some areas will experience more severe storms, warmer temperatures in the summer and more severe winters.

I guess climate change is here if this past winter is an example. I think I should go out and wrap the tulips in something and put the suet ball back out for the birds who have migrated north for summer weather. Little did they expect to see sleet and snow at the end of April.

In Nova Scotia weather is everything. All you have to do as ask someone. It's always a topic of conversation. Lots of things are being affected by the weather. All those businesses who sell seeds and transplants for gardens and flower beds are really feeling the pinch. Equally upset are all the retailers, who are finding all the new summer styles still sitting on the racks, not to mention all the people who are frowning and shivering.

Hopefully, the weather changes soon. If not, we could have snow in early June.

I haven't felt much like getting into the kitchen lately, so I have to say a sincere thank-you to Hazel Hill. Seems whenever, I'm low on recipes, she sends along a few, when she submits MacCaull Villa Notes. I won't be seeing Hazel until the 90 & 90+ birthday party on May 10th at the Economy Rec Centre.

Of the four recipes, she sent along, I've chosen "Aunt Ida's Meat Loaf". My second choice of her recipes would be her Turkey Casserole.

## Aunt Ida's Meat Loaf

This recipe is quite simple and makes a tasty moist meat loaf.

**1 to 1.5 lbs ground beef  
1 egg  
1/4 cup oatmeal  
1/2 envelope dry onion soup mix  
Salt and pepper to taste  
1/2 can tomato sauce (If I don't have it, I use tomato soup)**

**Sauce:**  
2 Tbsp brown sugar  
Use remaining 1/2 can tomato sauce or soup  
2 Tbsp vinegar  
1 Tbsp prepared mustard

Mix together the first six ingredients. When the meat mixture is turned into the loaf pan, shape a drain or vent along all four sides, so that the sauce will have somewhere to run, when you pour it over the meat. Make the sauce using the last four ingredients.

Cover the meat loaf and sauce light with foil and bake at 350 degrees for one hour. Serve hot, but let sit in loaf pan for about 10 minutes before cutting or serving.

I'm always in need of recipes. Please send to me by May 18th, so I can get in the next issue.

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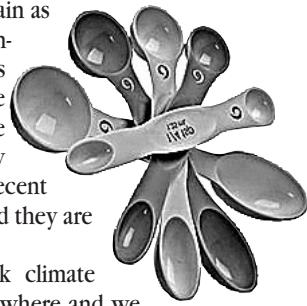
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## Notes from our National Capital *Historic Legislation Introduced to Create Canadian Victims Bill of Rights*

Recently, our Government took a very important first step towards recognizing the rights of victims. Prime Minister Stephen Harper announced legislation to create a Canadian Victims Bill of Rights. This proposed legislation is historic: for the first time in Canadian history, victims will have clear, statutory rights at the federal level. And, unlike the previous Liberal government, who for 13 years put the rights of offenders ahead of the rights of victims, we are acting to put law-abiding Canadians first.

These reforms come as a result of an extensive consultation process. Justice Minister Peter MacKay travelled to every province and territory to consult with victims on how the federal government could better address the needs of victims of crime all while giving them a more effective voice in the criminal justice system.

During these consultations, many victims asked why the tragic impacts of crime on their lives, families, and property were not given greater prominence. Some were frustrated at not having been provided with information about court dates or plea nego-

tiations, or not feeling properly protected. Their candour was heartfelt and invaluable. And it was clear that they weren't only thinking of their own experience—they were telling their stories on behalf of other victims. Their primary motivation was to improve the justice system for all.

After hearing their stories, and hearing from Canadians across the country through an online consultation, we have introduced legislation to create a Canadian Victims Bill of Rights to transform our justice system by providing statutory rights for victims of crime under four key areas: rights to information, protection, participation and restitution.

A study released in 2011 by the Department of Justice Canada found that the total cost of crime is an estimated \$99.6 billion a year, 83 per cent of which is borne by victims. This is one reason why we make no apologies for passing reforms to keep society's most dangerous criminals off our streets and behind bars where

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**Scott Armstrong**

## Notes from our Provincial Capital

### *Graduation Retention Rebate*

The Graduate Retention Rebate (GRR) was introduced to keep new graduates here and the fact is that it is not achieving what it was designed to do. Our young graduate retention numbers clearly show there has been no improvement in retention from 2009-2011 when the rebate was in place. In other words, it is not having a measurable impact on whether new graduates choose to stay in Nova Scotia or go elsewhere.

According to the Canadian Federation of Students, "the Graduate Retention Rebate is another example of a well-intentioned effort that has missed and continues to miss the mark" on preventing out-migration. In a November 2013 report entitled, "Worst to First", Students Nova Scotia agreed.

Demographics are our most pressing issue and we also believe we must keep our young people here. The single most important factor for new graduates when deciding where to live is access to a job.

Instead of focusing our limited resources on a program that has proven not to work, we want to address the issues and invest in new programs that help graduates and tradespeople find the

## News from our Municipal Council - District 10 *Good Morning,*

I hope all you folks are enjoying this spring weather! Finally! I would like to take a minute in the beginning to comment on the tax rate. When I last wrote I had hoped we could keep a balanced budget. However that was not to be. This was a result of the increase in the amount we, as a Municipality, are required to pay the province.

To explain. Many years ago, before my time there was a service exchange between the Province and Municipalities. The province took over things such as Social Services, Corrections and our share of Education. As I said, I was not on Council at the time so am not overly familiar with all the details. However, part of that agreement was a formula or memorandum of understanding which committed the province to not passing on cost increases to the Municipalities.

Three years ago in an effort to balance their budget the former government broke that agreement, as a result, these increases are now the responsibility of the Municipalities and as such are downloaded to you in your property taxes.

This year alone that increase amounted to 1.3 cent increase.

jobs they need to stay.

Our new Graduate to Opportunities program for instance, will help young graduates by incenting employers to give them a job and an opportunity to stay here. We are providing financial incentives through the START program to encourage Nova Scotia employers to hire apprentices requiring work experience. We're helping high-value businesses recruit and provide meaningful work experiences to university and community college students by expanding the Strategic Cooperative Education Incentive program.

The Student Career Skills Development Program will create not-for-profit summer jobs in high unemployment areas and give students career-specific experience. We have also eliminated interest on provincial student loans and provide graduate scholarships in innovation and research.

This year, we'll spend over \$625-million on support for post-secondary students and new graduates. This is an increase of



**Karen Casey**

Over the previous two years the increase has been absorbed, however unfortunately this year we had to pass along a 1 cent increase.

It is my hope this will be the last time I write about the hydraulic fracturing wastewater currently located in Debert. I was unable to attend as I was away. I understand at a public meeting it was announced a pilot project was underway to use this water, after treatment, as a coolant at the Lafarge plant in Brookfield. I understand the concerns, from some, this will release these radioactive norms into the air. Council has been briefed on this and assured this will not happen.

Now before I go further, I need to say, I have been very clear on this and am opposed to release into the Bay without the reverse osmosis treatment. I do not want to be just passing the problem along to someone else.

However, the fluid has been in those ponds in Debert for well

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**Tom Taggart**

## News from our Municipal Council - District 9

*Due to a family emergency, Doug MacInnes column is not available this month.*

**Doug MacInnes, Councillor District 9, Colchester County**

**Doug MacInnes**

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