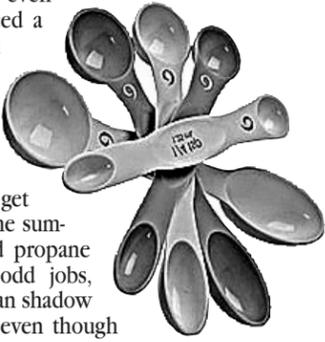


Dorothy's Kitchen Korner

One day last week, even though I thought I noticed a couple of snow flurries in the air I was doing the usual around the property: a bit of clean up; remove some of the debris winter's winter deposited on the lawn; get the BBQ in position for the summer; replace an outdated propane tank, and a few other odd jobs, while "Moe" my Pomeranian shadow enjoyed running around, even though he was on a long leash.



After I went into the house, I started to think what "new to us" things we could try on the BBQ this summer.

My mind went blank, just as Maurice came in talking about a recipe, he noticed in the Port Greville area's Shore Drive Development Association April 2017 newsletter.

After he printed it off, I decided what a novel idea, and a great project for the coming BBQ season. I must thank Barbara Aris, newsletter editor for making such a wise timely choice. I haven't tried them yet, but I am sure will be a great diversion. If your family or friends enjoy, say a big "thank you" to Barbara Aris for her great editor choices.

Mini Pizzas on the Grill

- 5 cups (22.5 oz) all-purpose flour (dough)
- 1 tablespoon sugar (dough)
- 1 tablespoon kosher salt (dough)
- 1 teaspoon instant yeast (dough)
- 2 tablespoons olive oil (plus some for shaping dough)
- 1 ¼ cups room-temp water (dough)
- 2 ½ cups organic tomato sauce
- 1 tablespoon dried oregano (sauce)
- 2 teaspoons salt (sauce)
- 2 teaspoons black pepper (sauce)
- 1 teaspoon red pepper flakes (sauce)
- 1 teaspoon garlic powder (sauce)
- 2 lb low-moisture mozzarella cheese
- 1 0 cups various veggie/meat toppings

To make dough, mix flour, salt, sugar, and yeast together in a large bowl. Add in oil and water and stir with a large spoon until the dough forms a rough ball. Using your hand, dip it in water and vigorously work the dough until it forms a relatively smooth ball. This will probably take 3-4 minutes.

Let the dough rest for 15 minutes. Then turn it out onto a floured surface and knead it until it is very smooth, but not sticky. If it's too sticky, knead in more flour. If it's dry and cracking, knead in water a tablespoon at a time. Divide dough into 10 small balls. They should weigh about 4 ounces a piece. Lightly coat each dough ball with olive oil and let sit, covered, at room temperature for 30 minutes.

Then transfer to fridge for at least 3 hours or overnight. Remove dough from fridge 90 minutes before making pizzas.

Roll dough balls out onto a lightly floured surface until they are about 6-7 inches in diameter. If you want, you can roll out all the dough balls before starting to make them on the grill. Just set the prepared pizza rounds on clean baking sheets with a bit of olive oil.

Heat grill to medium-high and let get very hot. Add 3-4 pizzas depending on grill size. Let cook for 90 seconds. Flip pizzas and immediately add sauce, cheese, and toppings. Let cook for another 5 minutes, covered. Turn down heat to medium-low after you flip and top the pizzas.

Remove pizzas and slice them up. If you have a favourite family recipe and would like it published in the June issue, please send on or before May 10th, as the June issue might be published early should we be heading to the polls in a provincial election. Please send to:

The Shoreline Journal, Box 41, Bass River, NS B0M 1B0;
 Fax: 902-647-2194 or email:
 maurice@theshorelinejournal.com

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ISSUE	DEADLINE	PUBLISHED
June 2017	May 23, 2017	May 31, 2017
July 2017	Jun 20, 2017	Jun 28, 2017
August 2017	Jul 18, 2017	Jul 26, 2017
September 2017	Aug 22, 2017	Aug 30, 2017
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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Notes from our National Capital Geothermal Has Big Potential

In April, I attended a meeting of the Natural Resources Committee in Ottawa. There guests that day included Alison Thompson, the Chair of the Canadian Geothermal Energy Association.

Ms. Thompson owns a company in British Columbia that is developing the geothermal resources there to generate renewable heat and electricity for some isolated communities.

Geothermal energy is not the same as geo-exchange or simple heat pump technology. Geothermal energy involves drilling into the earth roughly 3 kilometres to access the warm water stored there.

But why drill, when you've already got miles of underground tunnels filled with warm water heated by the Earth's core?

That is the situation in Springhill, where for the past three decades businesses and civic buildings in the town have been heated by the warm water that flooded the coal mines, sealed off following the last disaster in 1959.



Bill Casey

Ms. Thompson spoke of Springhill as a showcase of geothermal district heating in Canada. Springhill remains the only mine-water-geothermal district heating installation in Canada.

In the US, Europe and elsewhere, geothermal has taken off. Thirty percent of the domestic heating needs in Paris, for example, are met with geothermal. Yet geothermal heat remains largely unexploited, even as we are working to prepare Canadians in every province for a low-emissions future.

But in Springhill, free heat is a reality, today. Everywhere I go and everyone I meet, I tell about this amazing resource and I encourage to visit Springhill. The Cumberland Energy Authority is leading the way to map and develop this resource even further, and for that I congratulate them.

Bill Casey, MP for Cumberland-Colchester

Notes from our Provincial Capital

More opportunities for more students

As a teacher, I have always been motivated by my students...to respond to their needs, to help them solve problems and to celebrate their successes. As the Minister of Education, I continue to have students as my priority.

Since the election of 2013, our Liberal Government has continued to increase funding to public education in the Province of Nova Scotia. This has allowed us to protect and expand programs and services designed to help our students be successful. That focus on students was again demonstrated in the Capital Plan announced in January 2017. That Plan identifies spending on infrastructure (roads and buildings), and also includes \$5 M for expansion of Skilled Trades Centres across the province.

So what is a Skilled Trades Centre?

On April 3rd, I was proud to announce CEC (Cobequid Educational Centre) would be one of the Skilled Trades Centre. This school is known for its academics, arts, athletics and tech-



Karen Casey

nology programs. But there are many students who can benefit from programs with a stronger focus in the trades. Becoming a Skilled Trades Centre gives those students an opportunity to make a stronger connection to the world of work, to build their skills in the trades, and to follow a career path, if they so choose, that can lead to Apprenticeship and Red Seal certifications.

Skilled Trades 10 is a course currently offered at CEC. It is recognized as an academic course and is recorded on students' transcripts upon graduation from Grade 12. This course provides students with exposure to several trades, including electrical, carpentry, dry walling and plumbing. Much of the course is "hands on" where safety and hand tools skill development are emphasized. Students may also pick a "trade of interest" following more

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News from our Municipal Council - District 10

Core municipal responsibilities should include high-speed internet

Hello all.

It appears spring is here. The weather is nice the farmers are starting to turn up the sod and we are anxiously awaiting the smelts so spring can officially begin.

This month, I want to discuss high-speed internet, or broad band or however it is referred to these days.

Several years ago I paid {handsomely} for the best, most modern and fastest wireless high-speed connection available. It was great, fast and efficient. Today I still pay handsomely, but often my patience wears thin as I wait for info or connections.

The reason, I am told is the bandwidth I paid for back then is now crowded and over used with people using hand held mobile devices and streaming videos. Apparently we now need to upgrade our service. Better equipment thus MORE MONEY

In today's world, good quality fast and efficient internet connec-

tion is considered an essential service. As a real-estate agent I can tell you, you cannot sell a home in rural N S if there is not adequate connection. The Federal Government has declared it an essential service.

With this in mind the Federal Government has provided two different funding sources over the past few years to enable service providers to upgrade their equipment. The Provincial Government has also recognized this need and has an assistance program as well. The problem is that the big WEALTHY service providers have either only taken advantage of this in the densely populated areas or not applied. The smaller providers who are attempting to make a living by supplying to rural, geographically challenged locations are struggling. It is very difficult to keep up with the constantly changing and costly infrastructure required to main-

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Tom Taggart

News from our Municipal Council - District 9

Private sector interest growing in Debert Airport

There has been some speculation and a few rumors circulating on what the County's intentions are with recent activity and new interests in the Debert Airport. For me and council these conversations are good news to hear for the most part.

It means some individuals are taking notice of the fact as one of councils top five priority's, the Debert Airport will be maintained and upgraded to meet today's standards. Not all the rumors where positive and, as usual, not very accurate. It's rather hard to put a negative spin on something as important as the Debert Airport can and should be to our region.

There continues to be an amazing amount of interest from the private business sector in the activities at the Airport. It will be nice to see, moving forward, some type of business plan allowing the private sector the opportunity to invest in infrastructure such as hangers within the Airport. This will not only save the tax payers money but at the same time create a revenue stream for the

County through land lease agreements. "All good stuff in my opinion".

So far, the County had test holes drilled under the runways to determine the quality of the base. This will be brought back to council in the form of an engineer's report in preparation of resurfacing one of the runways and a taxiway.

The new navigation system contract signed with Jet-Pro is in place now and will allow for technical approach certification. Staff is researching weather stations at this point and a decision on an upgrade to the automated weather station will be made by council shortly. A host of information is being collected to help with the master plan of the Airport which will really tell us exactly how to lay the facility out. As always it is slow and steady as is any investment council makes on behalf of the taxpayers. This Airport is a key fact in the

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Doug MacInnes

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