

Dorothy's Kitchen Korner

By Dorothy Rees

Now that fall is officially here, the leaves are turning, most of the gardens are finished as is most of the pickling and preserves. However, still time to make more beet pickles or some additional apple and fruit pies.



Most avid kitchen fans long ago made the traditional Christmas Fruit Cake so it would have plenty of time to garner all its flavours. Of course still a lot of season baking and battering down the hatches for the oncoming winter.

If anyone has some favourite Christmas season recipes they wish to share, please send along within the next couple of weeks, to enable me to get some in the November issue. I'm not a fan of politics, but no doubt people are occasionally casting their eyes about wondering if there will be a federal by-election this fall to replace Bill Casey. Recently, I learned a date must be set on or before October 31st.

As most people have talked about before, summer started off slow, cold and rainy, but now that we are into fall, we are enjoying better and warmer weather than many days in June and July. Hopefully, warm days and cooler nights will continue for a couple more months. At the cost of furnace oil, I dread the thought of turning on the furnace.

Keeping busy in the kitchen and using the oven frequently is a way to take off the chill and rid the house of some of the dampness.

Since peppers are still prevalent in the garden, and Jack Frost has not taken his toll, I decided to publish the recipe submitted some time ago by Leslie MacLean, Glenholme.

Spiced Pepper Jelly:

5 cups coarsely chopped sweet pepper (red or green)

1/4 cup finely chopped jalapenos • 1 1/3 cups cider vinegar

1 tsp. salt • 5 1/2 cups sugar • 2 pouches liquid pectin

In food processor, chop sweet pepper until a coarse puree. In large heavy-bottomed saucepan, bring both peppers, vinegar and salt to boil; reduce heat and simmer 5 minutes, stirring occasionally.

Add sugar and return to boil; boil rapidly for 2 minutes, stirring occasionally. Stir in pectin and return from heat. Skim off any foam. Let cool for 5 minutes, stirring occasionally. Ladle into hot sterilized jars; seal immediately with new lids. Process for 10 minutes in boiling water bath or store in refrigerator.

About the same time, I came across a great recipe from Freda MacDonald, of Sydney, who is an avid baker and spends a lot of time in the kitchen.

Lumber Mans Cake

Large cake cook in 9 x 13 pan

1st Mixture

1/2 cup margarine • 1 cup w sugar

1 egg • 1 tsp salt • 1 tsp vanilla

2nd Mixture

1/2 pk dates • 2 cups chopped apple • 1 cup boiling water

Add to first mixture and bake in 300 oven for 45 min

3rd Mixture

8 tbsp butter • 1 cup brown sugar

8 tbsp milk • 2 cups coconut

After your cake is done mix this 3rd mixture and spread on the cake. Put back into the oven for 8 minutes or until golden brown.

I am always looking for more recipes...
please send your favourites to:

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c/o The Shoreline Journal,
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or email to: maurice@theshorelinejournal.com

Chiganois Elementary School Notes

By Linda Harrington

Welcome back to students and staff, the new school year has begun!

School Orientation Night was held on Sept. 16th. Parents had an opportunity to meet their child's new teacher and visit their classroom.

A very successful Scholastic Book Sale was held on Sept. 16th and 17th, with over \$1600 realized. There will be another Book Sale in March.

Students and staff have received bright new pink t-shirts thanks to the efforts of SAC Chairperson Bob White. A special thank you to the sponsors, who gave donations to help pay for the shirts. Students were pleased to put on their new t-shirts and they made a huge "Do Not" symbol on the front lawn to support Stand Up Against Bullying Day.

The Terry Fox run was held at Chiganois on September 23rd.

The next PTG Meeting is October 7th at 7 p.m. Meetings are kept to one hour. The PTG is a great way to be involved in your

child's school, meet other parents and help out with some of the planned activities this year. If you feel you would like to volunteer but can't make the meetings, then give PTG President, Heather Putnam (662-3830) or Vice President, Michelle Smith (662-2177) a call.

There will be a Halloween Dance on October 23rd from 6:30 - 8:00 p.m.

Science Olympics is being held on October 3rd.

Walk to School Week begins on October 5th.

Those celebrating birthdays in October will have lunch with the Principal on October 30th.

Mrs. MacIntyre reports that Golf has started on Mondays at the Debert Golf Course. The Grade Fives took a bus trip to the Sports Fair at Exhibition Park, Halifax on Sept. 24th. They joined the Grade Five students from Cobequid Elementary.

Thanksgiving holiday on October 12th, will give students a day off. No school for students on October 23rd, due to Provincial Conference for staff.



Harold and Lorna Lewis, of Glenholme, celebrated their 50th Wedding Anniversary at the Economy Rec Centre on Sept. 26th. Hundreds are friends and family dropped by to help them celebrate this happy occasion. (Harrington Photo)

Economy & Five Islands News

By Ruth Thompson

Dennis and Marilyn Cock spent the long weekend visiting friends in the valley and in Yarmouth.

Visitors with Denny and Maryln this month were Ken and Judy McLean of Harbourville, N.S. and Betti Jane Giebelhaus, Croften, B.C.

The dessert coffee house at the Economy Recreation Centre was a great success. The acts were great as well. The desserts were delicious and the crowd was great too.

The J.P. Cormier and Elliott concert was a huge success. Mike and Bill can sure make their instruments sing. J.P. Cormier is a gifted musician and can make any instrument sing as well.

The crowd was very appreciative of them, surely they will do another concert at some point.

Peter and I have taken up residence in Bass River on Judge Fulton Road.

We have some great neighbors, as time goes on we will meet other neighbors. Come visit us anytime,

we do like company. I will continue to do the news from Economy and Five Islands. Please send me any news.

My new E-mail is foxy40@bellaliant.net. My phone # is the same.

Until next time - bye for now.

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