

Dorothy's Kitchen Korner

By Dorothy Rees

Last month, I was wondering if the rain would ever stop? Then in early August summer arrived. We went from cool sweater-required evenings to blistering heat and high humidity. I like it warm but not hot and humid. We didn't even get an opportunity to get climatized.

Of course on the hottest two weekends, I was out of the kitchen selling t-shirts in two of the hottest areas in the region. With the temperature in the +/- 30 degree range, I was in the centre of a ball field in Sussex, NB. Some were saying that with the humidity, it felt like 42 degrees. It was even two uncomfortable to complain about the suffering.

Then the next weekend, it was the exhibition grounds at Middle Musquodoboit. Lucky for everyone there, a breeze was blowing daily, but even so it was almost unbearable. Dusty critters we were come nightfall. With a breeze blowing dust from the horse activities and everyone with their sweat glands turned up to maximum, you can't imagine how much dust collects on one's body.

Then came Hurricane Bill, and just as quickly as the high temperatures and humidity arrived, it disappeared. It was back to jacket required and a threat of frost in some areas. Either the weather if fickle or we just can't stop complaining about it.

With summer activities paramount, the influx of new recipe submissions has hit an all time low. With cooler weather and less humid, hopefully some more people will be able to send off a few of their favourites.

John, a great family friend was telling me about two exciting things he helped prepare for the BBQ at a reunion:

Delicious BBQ Sausage Log

Take bacon and lay out on a flat service, weaving together, similar to criss-cross pastry crust, until you have a bacon blanket approximately 12 or 14 inches square.

Next take a variety flavours of larger sausages and remove from their casings. (Make sure some are Hot Italian). Mix the sausage meat together to form a large ball. Convert the ball into a log.

Place the sausage log in the centre of your weaved bacon blanket. Roll to wrap the bacon around the log, trying to cover all exposed parts. Fasten bacon blanket with toothpicks or metal skewers if required, but not necessary. You still need to be able to "roll" the log on the BBQ.



Get the BBQ real hot, add the sausage log. Reduce heat, and let cook for about two hours. While cooking, baste the log with a variety of BBQ sauces. (When cooked, the log should have enough glaze from the sauces, that it is almost impossible to see the weaving of the bacon).

Serve by cutting log as if cutting blocks of wood, or a jelly roll.

John mentioned another project undertaken for the same reunion.

Bacon filled Pork Loin

If your group is large enough use a whole pork loin, or cut in half for smaller groups.

Cut deep slits about 3/4 of an inch apart lengthwise into the loin. The slits should be deep, (approximately three quarters of the way through), but not deep enough to cut the loin into pieces or for it to fall apart on the BBQ.

Lay strips of bacon into each of the slits. Season according to individual preference. Tie with meat cord or fasten with toothpicks to ensure bacon does not fall out, when turning. Add sauces as preferred, basting frequently. Cooking times vary according to size of loin. Probably 2 to 2.5 hours.

Please send your favourites to:

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Refundable Drive – September 12th

By Chris Urquhart

I hope that you have saved all your refundables throughout the summer. We have a Refundable Drive set for Saturday September 12th. Please place your refundables at the end of your driveway if this is possible. It saves us waking you up early on a Saturday morning! If you wish

to drop them off yourself or if you want to get them out of your house or garage before the drive, you can drop them off at the church or call either: 662-3550, 662-2255 or 662-2140 for pick up. Please also let us know if you need someone to pick them up at your door on the morning of our drive. We appreciate your sav-

ing your refundables for our Church; it makes a surprising difference to our expenses. If you would like to help out with our drive, and we can always use children to go on the trucks to do the "pick-up", as well as people to sort and count the refundables; please come to the Church by 9am.



Masstown Community News

By Chris Urquhart

Hard to believe that summer is over and the children are heading back to school! There are plenty of little ones who are going for the first time this year and they are very excited. I am sure that they have been told about traffic, getting on and off the bus properly etc., but I also suspect that for many of them the excitement of attending school for the first time has pushed all these "rules" out of their heads! Please, watch out for them for they may not be watching out for you. Even the older children are excited to see friends from last year that they have not seen all summer. Drive carefully through our community and remember to slow down for the school zone and stop for the buses when their red lights are flashing.

Lots have gone on in our community over the summer. Folks have been to their cottages, we included - we now have a flush toilet after 51 years of an outhouse at our cottage in Brule - and others have been camping or traveling around. I have been hearing about lots of music jam sessions around camp fires and the pleasure of meeting new folks in our province. I hope that you were able to find the time to enjoy our beautiful summer here in Masstown and in Nova Scotia.

Hurricane Bill came through but not with the force that was predicted. I have only seen a few tree branches down here in Masstown so we were fortunate not to have much damage. I am sure that after all the "preaching" you were prepared to weather out the storm!

I would like to thank everyone who helped out in any

way with our annual Blueberry Pot Luck Supper. We raised a wonderful total of \$1038! Our Church couldn't do this without your support.

The Masstown Community Association is planning a "Sport's Day" at our Park here in Masstown on September 12 with a rain date of September 19. This is going to be lots of fun for our whole community so we hope that you will plan to bring your children and come out to the park! There will be events for all ages, even those kids 80 plus! Be a part of your community! This is such a wonderful community to live in! Come, be a part of our "Sport's Day" and meet your neighbours. See you there!

If you are new to our area, please make yourselves known! Come out to any of our events which take place throughout the month. We would love to get to know you better!

We have had some visitors here in Masstown this summer. Ken Mitchell from Ottawa came for a short visit with his sister and brother-in-law Judy and Dave Henderson of Lower Onslow and while here he visited his sister-in-law Marilyn Mitchell of Masstown. Dr. Tara and Jamie Tremor of Lethbridge Alberta were home visiting her parents Randy and Cathy McCarthy. They also stopped in for a visit with Marilyn Mitchell! Marilyn's daughter Jodi Mitchell, who is teaching English in Korea, spent a week in Boracay where she went scuba diving, parasailing and snorkeling. She also visited "Willy's rock" which is a volcanic formation with a statue of the Virgin Mary on it. Jodi calls her mother usually every day and always asks about her friends here in

Masstown. Glen and Donna Brafaudo of Hamilton Ontario were home visiting her parents "Duke" and Arleen Oatway of Lower Onslow. Glen also stopped out for a visit with Ron and Chris Urquhart during their visit. Brain and Tracy Jennings with their children Stephanie, Matthew and Craig from Toronto Ontario visited with his parents Cecil and Dotty Jennings. Also visiting Cecil and Dotty was their daughter Linda McGraw with her daughter Shelby from Prince George BC. Ken and Susan Russell went to PEI to watch their son Darren Russell who

was coaching a team at the Canada Games being held there. Marg and Lou Gatza visited their daughter in Kitchener Ontario and had a great visit with her.

Congratulations go out this month to proud Great Grandparents Aubrey and Irene Gratto and proud Grandparents Kurt and Tina Gratto on the birth of Scarlet Christine Gratto, daughter of Alec and Jess Gratto.

Condolences go out this month to Doreen Putnam and family, including her sister Marie McElhiney, on the death of their sister Frances Margaret "Fannie" Hollis.



Cameron Allaby, of Masstown, is shown wearing his Raiders Hockey team jersey. He has played some very high level hockey the last few months, as a member of the Elite Spring Hockey Program. The season ended with a tournament in Montreal. (Harrington Photo)

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