



The Linda and Stuart Memorial Tournament sponsored by the Bass River Ladies Auxiliary and Fire Brigade is always a popular event. (Submitted Photo)



Kevin Eagles takes a big swing at the Linda and Stuart Memorial Tournament. (Submitted Photo)

Bass River Fire Brigade News

By Peter Christensen

Hello from the fire hall. It has been hot out, but it also has rained a few days. So this helps to keep the fire index down. A good thing.

The wooden boat race was held this past month, and as usual a resounding success, for sure. It was a beautiful day and the place was fun to be around. The heritage day folks should be commended for their festivities. The day was full of different things to see and do. Bass River was hoping that day.

The boat sales were down this year, and I can't figure out why, I mean folks pay good money for the lottery tickets, which if you think about it, the odds are astronomical, but if you buy a boat next year, then you have a one in two hundred and fifty chance of winning a whole bunch of money. And the boats are only five dollars each, which if you smoke, that is like two boats for the price of a pack of cigarettes and no cough afterwards.

The water was cold and deep this year and with the help of big lan, we got the old foot bridge ready for the finish line frenzy. At two pm the boats were flunk off the bridge to float leisurely down to the net under the foot bridge three hundred yards away.

Most folks on the foot bridge were pulling their hair and biting their lips, as they listened to the live broadcast direct from behind, or beside the boats, as they changed leads coming down through the rapids and then hitting the whirlpools and stopping or getting snagged in the low hanging alders that lined the river. I believe some of those poor folks could have used some kind counseling afterwards, or at least a cold diet coke.

And the funny thing is that our beloved counselor for our district, the right hon Tom Taggart, who bought his boat from the fire brigade not twenty minutes before the race. And

first place netted him a cool one hundred and fifty dollars. Congratulations consular.

In second place was the boat of Lacy Gilley, an outstanding young volleyball player who now has seventy-five dollars to buy new volleyball sneakers.

And third place was won by Judy Faulkner, and she won twenty five dollars, to use for any old thing she wants.

And I mustn't forget the chef of the day, Blaine Dickie cooked for the crowd all day and with his helpers made sure that everyone was well fed. Thanks to Blaine and the other chefs.

A belated thank you to Connie Gault, Jim Grue, and Tom Taggart for their donations toward our Fun Day and dance that we put on in July.

Our Annual Horse and Wagon trail Ride up the Fingerboard is coming up on Sept 26 this year we are going a little earlier so if it is raining we can reschedule. Hope to see all the horses and their owners at the ride. The cost is twenty-five dollars. And for extra passengers on wagons accost of five dollars per person will be charged for the dinner at the top of the mountain.

On a personal note, I was saddened to hear of the passing of Lloyd Fulton, a gentleman's gentleman of the community.

And today I was told of the passing of Kay Davidson, a lady of grace and charming wit, who always had a laugh to go with her zest for life. My condolences go out to both families.

As the days are getting shorter, sorry, but they are, do not forget to check your flues and pipes inside for the enemy, creosote !!! Build-up. Just like our arteries your flues and pipes need to be cleaned so the smoke and gases can flow freely up and out of your home. A clogged artery means trouble, as does a clogged flue or pipe. Take care. This is fireman Pete saying, keep 'em clean

Local Events help increase GV Farm Market attendance

By Linda Shears

The Great Village Farmers' Market continues to enjoy fabulous Saturday morning weather, as well as increased crowds likely due to a variety of events in and around the local community.

Blueberry season meant fresh blueberries were available along with homemade blueberry treats. Pies, muffins, squares and don't forget the jam! We are lucky to have some of the best homemade bread and jam makers at our market. Try them together, I bet it takes you back to your childhood sitting in your grandmother's kitchen! If it doesn't that's okay, simply savour the flavours and appreciate the hard work that went into creating it for you to enjoy.

As the autumn weather approaches the variety of vegetables gracing our vendors tables are changing however, they are just as enticing as ever. If you wish to score ingredients for your own batch of pickles, make sure you check in early every week. It's a good idea to talk to the vendors to see what they expect their gardens to yield in the coming weeks. For many, vegetables alone don't make a meal! If you are interested in pork, beef, lamb or chicken for your freezer visit Nature's Script Farm's table to place an order.

Our artisan crafters have been getting healthy doses of ohh's and ahh's over the summer. Few customers can pass the tables and not reach out a hand to feel the softness of Judy's hand knit sweaters or touch the smooth surface of From Our Trees' hand crafted wood boxes. These vendors and others that have perfected their skills in jewellery making, crocheting, sewing, cross stitch, quilting, honey making and cheese making, bring a richness to our market that is definitely appreciated. They, along with all of the food producers, offer an amazing variety at our small market.

So who are these people behind the tables? Some you may know from your local community and others may come from surrounding communities. Over the next few months we will highlight a few vendors so you can learn a little more about the people that grow some of your food and create items for your home.

VENDOR PROFILE #1: Mindy & Muffy's Baking, operated by Mindy Miller (Great Village) and Muffy Webb (Bass River). They offer home baking, fudge and candy, jams, pickles, Christmas ornaments, cross stitch designs, and fresh fruit in season. Mindy & Muffy are a mother-daughter team that bake up a storm every week in two kitchens. They have been with us since the market opened four years ago and when asked what they like best about being a part of the Great Village Farmers' Market they replied, "Everyone is friendly, and we like that it is close to home!"

VENDOR PROFILE #2: Linda Giddens from Lakeside Farm located in Little Dyke. Linda brings an assortment of pure fruit juices, fresh and dried herbs, flowers, and fresh produce including rhubarb, beans and swiss chard. She also offers practical items for the homesteader including potatoes storage sacks and compost tea socks. Linda has been a gardener all her life and began making pure fruit juices in 1993 as a result of illness. When asked what she liked best about being a part of the Great Village Farmers' Market she replied, "I enjoy the exchange with customers - the conversation and education, we can all learn from others. I also like the collegiality among the vendors."

VENDOR PROFILE #3: Delcia's Sea Glass & Wire Jewellery owned by Delcia Woodworth from Lower Truro. For the past eight years Delcia has been creating genuine sea glass jewellery and Egyptian coil wire jewellery. She also designs sea glass angels, sun catchers and bookmarks. Delcia loves combing local beaches for her little glass treasures. She does not polish the glass; it is used as it is found, with an application of oil to make it shiny. When asked what she liked best about being a part of the Great Village Farmers' Market she replied, "It's relaxing and friendly and has a real family atmosphere!"

VENDOR PROFILE #4: Eileen Eaton from Long Acre Farm in Highland Village. Eileen has been gardening since 1963 and offers vegetables and house plants for sale. She and her husband started gardening soon after they bought their house in Highland Village. Eileen is glad she had been living in Nova Scotia for a few years prior to her gardening career here since her homeland is in Climactic zone 9 and her new garden is in Zone 5b. This meant

that gardening varieties, time of planting, etc. were very different. When asked what she liked best about being a part of the Great Village Farmers' Market she replied, "Meeting and chatting with the customers and my fellow vendors. It provides a morning of "rest" from weeding and other chores!"



Mindy & Muffy's Baking. (Shears Photo)



Eileen Eaton (Long Acre Farm) and Linda Giddens (Lakeside Farm). (Shears Photo)



Delcia's Sea Glass and Wire Jewellery. (Shears Photo)

HELP WANTED

Red Mountain Farm is looking for people to work the blueberry cleaning line, starting early August. Applicants should have good hand-eye co-ordination and be able to stand for the entire shift.

Those interested should contact Heather at 647-2957 or 899-2816

Red Mountain Farm
466 East Montrose Rd., RR 1
Bass River NS, B0M 1B0

If you are buying, selling
or simply telling...

It pays to spread the word.

Reach 6.5 million readers across
Canada.

Call this newspaper
902-647-2968 or 1-800-406-1426

www.adatlantic.com

No Farms - No Future!

Support Local - We Do!



Adam Fisher
Glenholme, Nova Scotia
Ph: (902) 662-2234
Fax: (902) 662-3890
Cell: (902) 899-1194
adam@ditchdoctor.ca

- Infrastructure Renewal & Drainage Specialist
- Custom Long-Reach Excavation
- Ponds, River Dredging

Go to our website for listings of services
www.ditchdoctor.ca

Montrose Baptist Church

PORTAUPIQUE

Heritage

Home Coming Services

September 19TH

Services start at 3:00 p.m.

Old hymn singing, and special music at all services.

Pastor Larry Tirrell of Bass River United Baptist Church speaking at all three services.

Wheel chair accessible

For more information contact:
Pastor Larry Tirrell
Church: 902-647-2567 Home: 902-843-5941

