

Dorothy's Kitchen Korner

No Potatoes

I guess we can't get away from the lasting effects of June's late frost.

Just this past week there was reports that several fish and chips trucks in Cape Breton were going to close this past weekend (August 26), because they could not get potatoes to make fries. One such unit in Glace Bay which a service club opened four years ago to create jobs and to use proceeds for other community work would be closing early.

Because of the late frost potatoes, which are normally available now, would not be available until mid-September.

According to reports not one potato producer or warehouse in Atlantic Canada has any "old" potatoes left. The same results from Ontario, no potatoes. French fries require a certain type of potatoes. Some different varieties have been tried, but the fries turn black. Normally, operators expect to pay approximately \$10.00 for a 50 lb bag. Even if the different brands would work, the price was hovering around \$29.00 for 50 lbs.

Yields from other crops, normally grown in abundance will be down significantly. Some estimate blueberries will be down at least 35%, and when some farmers decide not to harvest some fields, because of poor yields, the overall result is this year's harvest will be down 50%.

Last Friday when it was hot and humid, one radio announcer reminded us, it was four months until Christmas Eve. His short statement sent me searching for some favourite Christmas recipes. I found two of my mother's favourites, which were a mainstay around our house at Christmas time. Here are my choices:

Wartime Cake (Fruit)

2 c sugar • 1 c shortening • 2 c cold water
1 lb seeded raisins • 1 tsp salt • 1 tsp cinnamon
1 tsp cloves • 1 tsp allspice • 1 tsp nutmeg

Put all together and boil 3 minutes. Let cool and add:

1 egg, well beaten • 2 tsp vanilla • 3 ½ c flour
2 tsp soda - dissolved in 2 tsp warm water.

Makes two loaves. Bake in 350 oven.

Cape Breton Pork Pies

(In 15 years, I've only found these once on the mainland and that was in Shubenacadie)

SHELL :

2 cups flour • 2 tbsp icing sugar • 1 cup butter

Sift together flour and icing sugar, cut in butter. Form into balls, and press into pan. Bake in oven about 16 minutes.

FILLING :

2 ¼ cups chopped dates • 1 cup water
¾ cup brown sugar • ¼ tsp salt • 1 tsp vanilla

Combine dates, water, brown sugar and salt in a pan. Bring to slow boil, stirring constantly until dates are soft and mixture is uniform. Remove from heat and stir in vanilla. Cool.

Preheat oven to 325. Bake about 15-16 minutes.

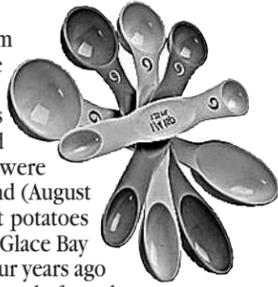
ICING :

¼ cup butter • 2 ¼ cup icing sugar
2 tsp milk • 1 tsp maple extract

Cream ¼ cup butter with mixer. Add 1 cup sugar. Add milk and 1 ¼ cup sugar and maple extract. Beat on high until smooth. Add icing as soon as removed from oven. Let cool.

If you have a favourite family recipe and would like it published in the October 2018 issue, please send on or before September 15th. Send to:

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



Notes from our National Capital

Population decline very troublesome

We have lots of challenges in rural Nova Scotia, but the one most scary to me is the decline in population. There are 18 counties in Nova Scotia and 16 out of 18 counties have fewer people than seven years ago. Only two have increased in population in the past seven years. Halifax County had a substantial increase because of "centralization" and Hants County had a very slight increase..... the rest of the counties went backwards. Cumberland County and Colchester County both lost people.

This trend of centralization is not just a Nova Scotia trend but it is happening all over Canada and much of the world. In my opinion it is not a healthy trend and at some point in the future we will be sorry if we do not support rural areas. In the meantime it makes it difficult to maintain services at the same level if there are fewer and fewer people.

Notes from our Provincial Capital

Energy Efficient Program expanded

As your MLA, I am pleased to provide information regarding an expanded Energy Efficient Program. This program will help more Nova Scotia homeowners with their energy bills, as well as reduce greenhouse gases. This reduction in greenhouse gases will help fight climate change by installing energy efficient upgrades in our homes.

Just recently, Nova Scotia Energy & Mines Minister, Derek Mombourquette, announced energy efficient programs will now be available for homeowners who heat their homes from oil and other non-electrical sources. Nova Scotia is a national leader in energy efficiency and expanding these programs provides cleaner energy for all Nova Scotians.

Under the Home Energy Assessment Program, homeowners are eligible for an energy assessment for upgrades like insulation and windows that are more energy efficient. Rebates are available for completing these upgrades.

News from our Municipal Council - District 10

Let me clarify a few things

As usual I am late in writing this Article. I guess that is no surprise. I actually had good intentions and planned on doing this over the weekend. Unfortunately, the past few days have been very busy and not very enjoyable. Therefore, I would like to use this article to clarify a few things. If you are not a dog owner you can skip down.

Over the summer council has been dealing with a "challenge", I guess would be the safest way to put this, in a dispute between a resident and a dog kennel that did not fit within the current bylaw. It has been contentious to say the least. It was determined that we should, or actually the Municipality committed to reviewing this bylaw. From there it has been downhill and many, many, good caring dog owners have been caused a tremendous amount of needless stress and anxiety.

There are many to blame for this and the Municipality must shoulder its share of the blame. This has been very poorly handled and most definitely poorly communicated by us. Then you include some residents and non residents intent on undermining the municipality for personal reasons.

As well as disingenuous reporting where the facts were known

There are things governments can do to help. One is to lead by example and not abandon rural communities and centralize all government offices in Halifax. It is very troubling when the Department National Defence proposes to end their 100 years presence in Amherst by closing the Amherst Armoury. Meanwhile they are renovating the Halifax Armoury at an estimated cost of \$146 million and building an addition for \$66 million. That's a total of \$212 million ... if the estimates are not exceeded.

Last week I met with Brigadier General Derek MacAulay and Captain Sarah McPherson in Halifax to outline my concerns about this plan. The Brigadier General is in charge of all army activity in



Bill Casey

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The Green Heat Program provides homeowners with information on how to access heating system rebates.

The Efficient Products Installation Program provides energy efficient products to homeowners and renters at no cost. This includes LED lights, water-saving shower heads, hot water system insulation and more.

On average, homeowners completing multiple upgrades could receive a rebate of \$1,000 or more. They will also save dollars on their energy bills each year.

These programs are administered by Efficiency Nova Scotia. Program funding comes from the Government of Canada and the Province of Nova Scotia. For more information visit www.efficiencyns.ca. I encourage all homeowners to learn more about these programs and to take advantage of the benefits they provide.

Karen Casey, MLA Colchester North



Karen Casey

and deliberately only posted part of the story to further their personal cause. As a result, and we must all shoulder the blame, some very fine people have been negatively affected. I have been fielding calls and responding to emails steady. There is no question that pets, in particular dogs, are a significant part of many people's family.

In some cases, they are the family. Emotions run high! I received a call from one person that was actually crying on the phone as she, sincerely believed that as she had five dogs, the Municipality was going to remove at least one of them.

I wish to say that for any anxiety the Municipality has caused I truly do apologize. Hopefully those that choose to use this issue to further their cause realize the affect it has had on innocent people.

I want to assure anyone concerned that I will make every effort to ensure this draft bylaw is DEFEATED on August 30.

Anyone who regularly reads my articles will recognize that for at least the past year or year and a half, Tatamagouche Councillor

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Tom Taggart

Natal Day Celebrated at Masstown Park

By Christine Urquhart

I would like to thank all those who showed up for our Natal Day Fun Day on Monday August 6th at our Masstown Community Park. What a great day it was when the Masstown Community Association celebrated Natal Day Fun Day at the Masstown Community Park.

The Masstown Community Park is a small, well cared for

space on Hwy. #2 with picnic tables, a port-a-potty (thanks to Bairds) and a hand pump well with good, safe drinking water. (We get it checked - and it passed with flying colours!!)

We welcome you to use this park at any time but please don't leave your garbage behind! Money raised from fundraisers such as our Natal Day Fun Day goes towards the upkeep of our Park.

Although August 6th was a hot day, the maple trees shaded us and there was a nice, cool breeze. Bill Leeming and Eric MacDonald looked after the Bar-B-Que, as well as passing out bottles of cool water (courtesy of Masstown Castle Hardware), selling hot dogs, and cutting and passing out the Natal Day cake, courtesy of the Masstown Market! Noreen MacDonald and

Shirley Leeming were our Teddy Bear Nurses - they had fun not just checking out all the "stuffed friends" who came in for a check-up, but helping the children, and some adults, to adopt other "stuffed friends" who needed a home.

Ron Urquhart was there doing First Aid - and he mainly made sure folks had lots of water. Thanks, Ron, for looking after us!

Rob Stone and his friend continued on page 21

Notice to Readers and Advertisers

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ISSUE DEADLINE..... PUBLISHED

October 2018 September 18, 2018 September 26, 2018

November 2018 October 23, 2018 October 31, 2018

December 2018 November 20, 2018 November 28, 2018

January 2019 December 11, 2018 December 19, 2018

February 2019 January 22, 2019 January 30, 2019

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