Tension Over Open Net Farm Fishing Erupts at Council Meetings  By Catherine Clute

It looked a bit more like a mob scene than the usual meeting in Council Chambers of the Municipality of the District of Chester on January 30th.

Extra chairs had to be brought in to accommodate the spectators.

Many stood at the back and along the walls, a couple of people sat on the floor, and the crowd spilled out into the hall.

They were present to listen to and support two presentations to councillors against open net fish farms in the waters off Chester, St. Margaret’s Bay, and Mahone Bay.

“I have never had so much at stake.”

Daryl Gray, a resident of Baywater, spoke about his family’s experiences living near an active aquaculture site with the resulting noise from pumps, generators and additional traffic as the sound carries across the water.

After their presentations at least four members of the audience wanted to express their opinions, which led to some tense exchanges, with Warden Allen Webber telling individuals to sit down and be quiet.

Lobster fishermen Vincent Boutilier was allowed to speak.

“I am very concerned,” he said, “that fish farms will reduce the area to harvesting lobster.”

The frustration from the crowd stemmed from the usual process at the meetings of councillors.

The current format allows for exchanges, with Warden Allen Webber telling individuals to sit down and be quiet.

By Catherine Clute
Imagine receiving a special email that, at the other end, promises the fulfillment of a dream. Just such an email arrived in Jim Carwardine’s inbox in June 2019—the day his eyes grew wider.

A year earlier he’d begun a half-model of a schooner from the book “The Tancook” by Wayne M. O’Leary.

The famed Tancook schooners are Nova Scotia’s pride and joy, once known throughout the world to anyone with an interest in boats. Now, with this email, Jim possessed the notice of sale for such a schooner.

Her name was stated as the Glen Dora and she was built in 1931 on Big Tancook Island by Wesley Stevens of the famed Stevens family boat builders. Her hull made of pitch pine, she was a working boat along this coast at first as a fishing schooner before she moved to the waters of the St. Lawrence River and became a yacht.

Carwardine looked again at his book and he saw the name of the same ship from which the half-model was made. It must have been serendipity (finding agreeable things not sought for).

Carwardine drove to Montreal “to bring her home. I thought this was the most wonderful thing I’d ever seen,” he beamed. “She belongs in Nova Scotia.”

The Glen Dora has been relatively well- preserved for her age, not having really been sailed for many a year. Carwardine has set out to not only restore her to her former glory, but to find out her entire history. It is though he is leaving no stone unturned. In fact, he says, “The stories are coming to me.”

He’d heard of the man who originally brought her to Montreal in 1934 and converted her to a yacht. His name was Guy Hammersley Axbury and he was quite a character, having come from a well-to-do Montreal family. He was the so-called black sheep.

An expert sailor, drinker of rum and poet, Axbury won many races with the Glen Dora and even lived on her fulltime.

He had also built a relationship with the Stevens family and brought other schooners to Montreal for conversion to personal yachts.

Carwardine has gathered some information about Guy through serendipity again and the internet.

The Glen Dora was featured in the French version of Maclean’s Magazine and also The Gazette.

To quote the latter, Guy “pointed out that the hull of the Glen Dora represents generations of skill by the fishermen and boat builders of Tancook.”

It was not only a testament to Guy’s skill on the water, but also the design of the Tancook schooner.

“He’s a fast boat,” says an 83-year-old friend of Guy’s who prefers to remain unnamed. “She kept getting handicaps put on her because no one else could win.”

But, as the ship aged, so did Guy and it came to pass that his health started to fail him. His kidneys were poor. He handed the Glen Dora over to a friend in Montreal where she largely remained on land.

Axbury had good friends in Nova Scotia, Max and Gigi Manger, with whom he went to live during his final days.

It was one day recently that Carwardine, out on rounds, came across the concrete memorial Max Manger had made to honour his friend Axbury who died in 1981. This was absolutely astonishing. What were the chances of finding the memorial?

Both Guy and the Glen Dora have returned to St. Margaret’s Bay and the Glen Dora shall sail again.

Carwardine is busy at work this winter.

The Glen Dora has been covered up, but in his workshop there are smells of tar, paint and linseed oil, the solution which is being used to bring the old boat’s dead eyes back to life.

One needs to be remade and Carwardine has the Lingum vitae wood to remain true to type.

He has even taken switches of paint from the ship to have them matched.

The oak interiors that Guy built will be refurbished.

In the meantime, Carwardine is looking to track down another of Guy’s friends now in his nineties. This is a seaaching fairly tale which has come full circle. Yet the tale can live on and is in our hands.

Carwardine and a group of others are currently looking to buy seven wooden Nova Scotia schooners. “It’s important because these schooners are going to disappear just like the Bluenose disappeared,” he says. “It can’t happen! It simply can’t happen!”

They have set up a Go Fund Me page through Heritage Schooner Rescue’s The Schooner Rescue Project which plans to “keep Nova Scotia’s heritage afloat.”

a limited time for public input, in the 8:45 to 9:00 a.m. time slot, when anyone may come forward and talk about any topic without making arrangements in advance. During and after formal presentations to Municipal Council, spectators are expected to keep quiet.

The topic, however, was one that is generating passionate interest. During the Municipality of the District of Chester Committee of the Whole meeting, the following week, on February 6th, the mood had shifted. Although there was still an overflow crowd in Municipal Council Chambers, the individuals who had been denied a chance to speak were able to raise their concerns. Darrell Tingley of Chester asked how provincial aquaculture regulations could protect against possible damage to the fin fish farm operations. “How will regulations stop hurricanes, infections and weather damage,” he asked. Barry Redmond of Chester had a question about the impact of salmon feces and Gerry Giffen wanted to know about the process for public input into the decision making for aquaculture sites. Barry Hancock of the Nova Scotia Provincial Department of Fisheries and Aquaculture acknowledged that approval of aquaculture sites is a “rather complicated process.”

“If there is a regulatory requirement for public consultation and stakeholder involvement,” he said, adding that there are seven other government departments to consult along with the First Nations communities. He also pointed out that current regulations set out the conditions for environmental monitoring, farm operations, containment management and aquaculture animal health. “Aquaculture is not brand new, the impacts are well understood,” said Hancock. “There is a lot of misinformation out there.”

Hancock added the provincial government has received no application so far for the areas in either St. Margaret’s Bay or Mahone Bay. According to Vicki Savoie of Cermaq Canada, this is because the company is only at the early stages. “We are looking at the possibility of growing our business by 20,000 tonnes,” she said.

This would be equal to their existing production in British Columbia, according to Savoie, and would require 20 aquaculture sites with 10-12 net cages each in locations yet to be determined. “We are committed to doing this right or not at all,” said Savoie. Amy Jonsson, communications and Engagement Manager for Cermaq Canada, says the company plans to hold public information and consultation meetings during the week of March 2 – 6, with locations in Hubbards, Chester and other communities. Actual dates and times are yet to be determined but will be posted on the company’s website, www.hellonovascotia.ca.

Meanwhile the Twin Bays Coalition is hosting an information session and film screening on March 1st at 2:00 p.m. at the St. Margaret’s Centre in Upper Tantallon.

Dear Editor,

I am deeply troubled that our provincial government is giving consideration to allowing the Norwegian-based company, Cermaq, to do open pen salmon farming in Mahone Bay, St. Margaret’s Bay and other pristine bays in our province. I am at a loss as to why our government would permit open pen salmon farming, especially as we have become more aware of the negative impacts on the health of our bays.

I appreciate that we are a small province and challenged by unemployment. Fish farming is becoming an important industry and has the potential to create much needed employment. It is important, however, that we do this right and this means doing land-based salmon aquaculture.

The technology for land-based aquaculture currently exists in Nova Scotia and is being successfully utilized.

We need our provincial government to be bold and innovative.

Our environment sustains us and if we continue to pollute our water, air and soil, we will be leaving a poor legacy for future generations.

Sherry MacPherson
Chester, NS

Bay Expo Registration Now Open for this Year’s Event

Bay Expo has begun to accept registrations for area businesses, crafters and not-for-profits to participate in this year’s Expo, taking place from 11:00 a.m. to 3:00 p.m. on May 9th at the Estabrooks Community Hall in Lewis Lake.

Carl Breckenridge, who co-ordinates the Bay Expo, organized a committee with Patrick Charlton, said he’s received numerous inquiries already from prospective vendors and exhibitors. Says Breckenridge, “We have volunteers who have just started to call on area businesses, but many home-based businesses and crafters have historically reached out to us to register.”

Bay Expo, which has been held annually since 2014, showcases services, products and programs offered in the Bay area, and includes exhibits from service providers and not-for-profits, as well as items for sale by local businesses and crafters.

The event also includes a flea market, used book sale, children’s activities and snacks, as well as a silent auction.

Government put on by the Seniors Association of St. Margaret’s Bay but Breckenridge says, “It’s really an event for the whole community. Last year we had over 500 visitors of all ages.”

He added, “The exhibit and vendor spaces sold out last year, so those interested in participating may want to get in touch soon.” Prospective sponsors, exhibitors, vendors and auction item donors can get more information at baysexpo@bayseniors.ca.
If you are not currently advertising, but would like to reach an audience of approximately 18,000 homes and businesses in the Western HRM (Tantallon, Hammonds Plains and St. Margaret’s Bay), as well as Chester, here is your chance!

GET INTO NEARLY EVERY HOME AND BUSINESS IN THIS FASTEST GROWING AREA OF NOVA SCOTIA!

Minimum of 3 issues required at $54.60 each + HST.
Sunrise Park Inter-Faith Cemetery
2025 Prospect Road, Hatchet Lake
Offering Full Green Natural Burials
No Funeral Home-Save Thousands
• Regular Plans Available
• Monuments Guaranteed Lowest Price
902-852-4944

Paplinskie Contracting Inc.
(902) 430-0763
Jamie Paplinskie
SNOW REMOVAL
For the Winter
Commercial and Residential
Proud to support local business with award-winning service and knowledge
902.825.8000
Upper Tantallon
902.835.5000
Hammonds Plains
bluenoseaccounting.com

Hammonds Plains Chiropractic
55 Wynham Drive, Westwood Hills Subdivision, Upper Tantallon, NS B3Z 0G5
902-406-7656
Dr. Karen Sullivan and Dr. Marilyn Field
Hammonds Plains Chiropractic would like to welcome Dr. Marilyn Field to the clinic! Dr. Marilyn enjoys working with people of all ages to help them feel and function their best. We are happy to offer evening appointments and direct billing for most eligible insurance companies.

The Gold Bean Café
All Day Breakfast
DAILY SPECIALS
Outside Deck, Licensed
Open Mon. to Wed. 8-7, Thurs. to Sun. 8-8
Like us on Facebook
21 Beech Hill Road, Chester Basin
902-627-2914

Hunsley & Associates
Dedicated to Exceeding Expectations
Locally Owned and Operated in Tantallon
902-233-2781
hunsleyandassociates@gmail.com
★ FREE ESTIMATES! ★
Professional Full Service Landscaping and Home/Property Maintenance
★ We do it all! ★

JAMAL’S
Mediterranean Food
All your Favourite Lebanese and Canadian Foods as well as Pizza
902-275-4438

LITTLE JO’S
PIZZA AND DONAIR
EAT IN OR TAKE OUT
902-820-4141
5280 St. Margaret’s Bay Road
Free Delivery on Orders over $10.00 (before tax)

This Space
Now Available
The Tree Did Not Go Quietly: An Incident That Remains a Mystery

By: Klaus Gehrig

It was night and tropical storm Dorian was at its height in our area. The power had been off since 3:00 a.m. and my wife and I were two of perhaps a dozen people who had not lost power. Entertaining thoughts of Dorian letting us off easy was countered by some extra firm gusts. Our largest maple tree—5 feet and 3 inches in circumference at chest height—could not take such onslaught and snapped off about 10 feet from the ground, holding itself to the stump by its bark and just a bit of fibre, with neighboring trees keeping it above the ground. A second determined gust made the tree separate from its stump and slip from the cradle of its neighbors.

A few more lighter gusts and some puffs and Dorian was finished. Our large maple tree, which had provided us with shade and maple syrup, was gone, along with its beautiful presence. It was possibly the oldest and most dominant tree in its area.

Total silence around here is something very rare but here it was, absolutely calm, except that I was listening to something that seemed to be coming from the tree—a murmuring, fairly high pitched sound.

“Perhaps it’s trees rubbing against one another,” I thought, but the large maple was jammed solidly in the other trees on the ground and there was no wind. I scanned for little animals that might have had their home in it but nothing was to be seen. The yammering came often, like a swarm of insects, absolutely nothing to be heard but deep in my ear level, and replies, “It’s coming in there.”

I push my hands into the leaves and try to produce a high sound. Nothing was to be seen. When we keep our mouths closed nothing was to be seen. We might have had their home in it but nothing was to be seen.

Later in the day Nova Scotia Power came out and took a few minutes to cut a couple of limbs to relieve some of the stress on the power line and to secure the connection on the pole. I cut away a few smaller limbs far from the power line in preparation for the big clean-up. Every so often I heard that sound, exhalation pitch one might produce when suffering from a belly ache. I still felt it must be trunks rubbing against trunks and limbs. What else?

I found myself saying a very private, subdued goodbye to my old maple friend. The tree cutters came and made short order of the work. The electricians and I go back to the scene and we all stand by one of the more prominent networks of branches and limbs. It’s a massive amount and for the second time someone mentions that we will have a lot of firewood. It’s no consolation. We don’t burn wood save in an emergency. One of the cutters freezes with wrinkles on his forehead.

“Is there a noise coming from in there?” he says.

The other cutter listens, points and it was a buzzing. The other cutter listens, points and it was not a buzzing. There were no hollows in the tree and I looked and scanned the foliage but saw nothing coming out.

Nor could I determine where the sound came from for sure. It was the first time the Shore Club staff wore vinyl gloves and hair nets.

That Remains a Mystery

We found a tree and I looked and scanned the foliage but saw nothing coming out. Dorian was at its height in our area.

That Remains a Mystery

The Sounds of the Tree

We never heard the sound again. Because I had to clean up, I handled every single branch, piece, and fallen or cut-up part and nothing ever provided another explanation. Were the sounds from the tree aimed at me or at other trees? Can only mature trees do it? We naturally think that a tree goes quietly when it dies. But is a plant or tree capable of producing an audible sound from its stored energy as a means of communication? What do you think?

Write the Masthead News at P. O. Box 280, Hubbards, NS B0J 1T0 or email them at themastheadnews@aol.com.

We will follow up with another story.

Deadline for the March 11th Issue of The Masthead News is March 4th.

Sculpt the Lobster Contest

Here’s your chance to use your imagination. From February 1st to the 29th, you are being encouraged to create a lobster-themed sculpture with snow, ice or sand or any combination of the three.

“The bigger, the better,” says an email sent to the Masthead News. Brilliant colours are encouraged and the sculpturing is open to all businesses and residents in the area from Black Point to East River and around the Aspotogan Peninsula.

This includes children. Create your masterpiece and submit a photo with your name, address and phone number to contact@hubbards.ca by February 28th.

Three prizes will be awarded to the most creative pieces by the Hubbards & Area Business Association, who is holding the contest. Winners will be announced on February 29th.

The contest is a part of the South Shore Lobster Crawl Festival taking place this month in different communities up and down the South Shore. As the poster says, Crawl Aboard and Get “Trapped” on the South Shore in February 2020.

WANTED

Oceanfront & Lakefront Properties For European Buyers

Enter Realty Ltd

www.enterrealty.ca

George McDaniel
902-471-9605
george@enterrealty.ca

Vanessa Stelgrove
902-456-5038
vanessa@enterrealty.ca

Not intended to solicit owners of properties already under listing contract with other brokerages.

Lady Diana and the Lobster 1983

Thanks to Pat Thomas for this tidbit

When Prince Charles and Lady Diana made a royal visit to Canada in 1983, the Shore Club in Hubbards had the honour to be chosen to serve them lobsters.

Health inspectors from all over Nova Scotia watched their every move as they prepared and served lobsters to over 400 invited guests. It was the first time the Shore Club staff wore vinyl gloves and hair nets. Before being served, Lady Dianna’s

lobster was fully taken apart and the meat removed.

Then the meat was returned to the shell and the lobster reassembled to appear untouched.

When Lady Dianna ate her lobster, the meat came out without effort and she appeared to be an “old pro” at shelling and eating lobsters.

None of the guests knew the difference and it was a great success.
Prom Prep Leads to Lifelong Love

By Melan Sapp - Thanks to the Bay Seniors Newsletter for this story

It was 1970. I was in grade 12 at St. Pat’s High in Halifax, roaming the corridors at noon hour, and I saw a vision.

She was the most beautiful girl in the world—long dark hair, gorgeous smile, and so graceful. Her name was Theresa and I found out she went to “social dancing” for prom prep, so I went the next week.

This is how I remember it—I was a cool guy. I had a big afro, a long, dark greatcoat, knee-high boots, and an earring. I strolled over to her—well, in my memory, I floated over to her—and I extended my hand. Wanting to impress, I got a haircut, toned down my togs and could she resist?

Okay, this is how Theresa remembers it. I was this big, clumsy guy, and I stumped up to her, thrust out my hand and mumbled “Wanna dance?” But what really matters is that we danced. Even better, she agreed to see me again.

I was in grade 12 at St. Pat’s High in Halifax, roaming the corridors at noon hour, and I saw a vision. She was the most beautiful girl in the world—long dark hair, gorgeous smile, and so graceful. Her name was Theresa and I found out she went to “social dancing” for prom prep, so I went the next week.

This is how I remember it—I was a cool guy. I had a big afro, a long, dark greatcoat, knee-high boots, and an earring. I strolled over to her—well, in my memory, I floated over to her—and I extended my hand. Wanting to impress, I got a haircut, toned down my togs and could she resist?

Okay, this is how Theresa remembers it. I was this big, clumsy guy, and I stumped up to her, thrust out my hand and mumbled “Wanna dance?” But what really matters is that we danced. Even better, she agreed to see me again.

Wanting to impress, I got a haircut, toned down my togs and called on her at her home.

Aspotogan Heritage Trust Celebrating 25 Years

By Dale Kaizer

It is has been 25 years since the creation of the Aspotogan Heritage Trust (AHT) and celebrations and promotions are in the planning stages, says public relations specialist Lori Dale. Lori, who has been working for the AHT for 11 years, says that the celebrations and promotions “will take place before the 16th anniversary in October 2020.”

During their 25-year history, the AHT has provided $1.25 million dollars in their grant programs to support community projects. One such contribution was the creation of the Aspotogan Ridge Golf Club who is celebrating this community project and others that support the economic growth of our community, and we are planning for 2020.” You can follow these plans on their site, info@aspotogan.org, and on facebook and twitter.

The AHT says this about the golf club: “We are pleased to be leading our successful 2019 season and looking forward to 2020.” One such contribution was the creation of the Aspotogan Ridge Golf Club who is celebrating a successful 2019 season and looking forward to 2020.

Aspogoton Heritage Trust Celebrating 25 Years By Dale Kaizer

It is has been 25 years since the creation of the Aspotogan Heritage Trust (AHT) and celebrations and promotions are in the planning stages, says public relations specialist Lori Dale. Lori, who has been working for the AHT for 11 years, says that the celebrations and promotions “will take place before the 16th anniversary in October 2020.”

During their 25-year history, the AHT has provided $1.25 million dollars in their grant programs to support community projects. One such contribution was the creation of the Aspotogan Ridge Golf Club who is celebrating a successful 2019 season and looking forward to 2020.

Aspogoton Heritage Trust Celebrating 25 Years By Dale Kaizer

It is has been 25 years since the creation of the Aspotogan Heritage Trust (AHT) and celebrations and promotions are in the planning stages, says public relations specialist Lori Dale. Lori, who has been working for the AHT for 11 years, says that the celebrations and promotions “will take place before the 16th anniversary in October 2020.”

During their 25-year history, the AHT has provided $1.25 million dollars in their grant programs to support community projects. One such contribution was the creation of the Aspotogan Ridge Golf Club who is celebrating a successful 2019 season and looking forward to 2020.

Aspogoton Heritage Trust Celebrating 25 Years By Dale Kaizer

It is has been 25 years since the creation of the Aspotogan Heritage Trust (AHT) and celebrations and promotions are in the planning stages, says public relations specialist Lori Dale. Lori, who has been working for the AHT for 11 years, says that the celebrations and promotions “will take place before the 16th anniversary in October 2020.”

During their 25-year history, the AHT has provided $1.25 million dollars in their grant programs to support community projects. One such contribution was the creation of the Aspotogan Ridge Golf Club who is celebrating a successful 2019 season and looking forward to 2020.
The Other Side of Oak Island
By Catherine Clute

From 1998 to 2008 he says he has explored Lot Five using contemporary archaeological practices and has found a myriad of intriguing items, coins, badges, buckles, and unusual rocks with strange markings, which he has been busy cataloguing and documenting, and returning to its original location.

One of Young’s favourite finds is a silver coin with a date of 1781, minted in Mexico—a long way from the shores of Oak Island.

To share his findings, Young has recently designed, developed and launched a website, with the help of Kevin Estey Design, dedicated “to the good people of Nova Scotia and to Oak Island aficionados everywhere.”

The site, Oakislandlotfive.com, is in itself a treasure trove of pictures of items Young has found on his property.

“The advantage of the website,” Young says, “is the ability to constantly add new information, and has the potential of reaching a wide audience.”

So far he has been receiving very positive feedback.

“I have had a lot of interest from Germany,” he says. “Others have told me I am showing a side of the island they don’t usually see.”

For Young the website is an extension of his affection for the island.

“It is a labour of love, he says.

Robert Young of Hammonds Plains has taken his interest further than usual idle speculation and is now prepared to share his findings and experience with the island with the public.

For more than 200 years people have been falling under the spell or curse of Oak Island. They have explored, dug for treasure, told tall tales, written books, made films, and expounded on theories, all focused on what may be hidden, or not, on the island.

Robert Young of Hammonds Plains has taken his interest further than usual idle speculation and is now prepared to share his findings and experience with the island with the public.

“I happened on the story in 1980,” he says. “I was so enthralled that I scheduled a trip to Nova Scotia from my home in Toronto.”

Before long he was hooked, and eventually the island drew him here.

“I moved lock, stock and barrel to Nova Scotia in 1996.”

He purchased a piece of land—known as Lot Five—from Fred Nolan and applied for a treasure trove license.

From 1998 to 2008 he says he has explored Lot Five using contemporary archaeological practices and has found a myriad of intriguing items, coins, badges, buckles, and unusual rocks with strange markings, which he has been busy cataloguing and documenting, and returning to its original location.

One of Young’s favourite finds is a silver coin with a date of 1781, minted in Mexico—a long way from the shores of Oak Island.

To share his findings, Young has recently designed, developed and launched a website, with the help of Kevin Estey Design, dedicated “to the good people of Nova Scotia and to Oak Island aficionados everywhere.”

The site, Oakislandlotfive.com, is in itself a treasure trove of pictures of items Young has found on his property.

“The advantage of the website,” Young says, “is the ability to constantly add new information, and has the potential of reaching a wide audience.”

So far he has been receiving very positive feedback.

“I have had a lot of interest from Germany,” he says. “Others have told me I am showing a side of the island they don’t usually see.”

For Young the website is an extension of his affection for the island.

“It is a labour of love, he says.

Robert Young

Deadline for the March 11th Issue of The Masthead News is March 4th
The general store at 8545 Peggy’s Cove Road has a unique history. Since Confederation, this building has provided its customers with a range of services and its community with a place to gather. Its current incarnation, the Harbour General Store and Restaurant, hosts one of the most impressive collections of fine and folk art in Nova Scotia and boasts a menu that showcases the best of the Maritimes delivered with a Mediterranean flare.

According to Board Member Sherry Chandler, Lower Economy, and SMBSA board member Dr. Helga Guderley, who specializes in the physiology of aquatic animals, says there are major concerns about expanding open-net pen aquaculture on the province’s south shore. This includes “the potential negative impact on the lobster fishery, pollution of the bays; and excess nutrients, pharmaceuticals that treat sea lice could be harmful to juvenile lobsters; and nutrient and feces from fish farms could possibly reduce water quality and habitat.”

The general store, restaurant and volunteers Lookout all add up to being a 5-star rated location. Depending on the time of year, up to as many as 10 staff are on hand to greet sand serve their customers.

The St. Margaret’s Bay Stewardship Association (SMBSA) says it has major concerns about salmon farms being approved in St. Margaret’s Bay.

On February 14th, the Harbour General Store and Restaurant will be hosting a Valentine’s Day dinner on February 14th starting at 6:00 p.m.

The Hooked Rug Museum offers accommodation for visitors and tourists alike.

The Museum has been started by Judith and was completed by Gloria. Charles holds a plaque that honours his wife. Gloria is holding a rug that had been started by Judith and was completed by Gloria. Charles travels with members of the Economy Rug Hookers to present a donation to the Hooked Rug Museum of North America in memory of his late wife, Judith.

The Hooked Rug Museum of North America are very busy planning ahead to 2020 and tourists alike.

An upcoming event will be on February 29th entitled “An Evening at Downton Abbey”.

The museum welcomes knitters and visitors every day from 11:00 a.m. to 7:00 p.m., closed on Tuesdays and Wednesdays, and open the rest of the week from 8:00 a.m. to 8:00 p.m.

The event will have a French flavour and reservations can be had at 902-821-2120. Another upcoming event will be to gather.

By Catherine Clute

The volunteers of the Hooked Rug Museum of North America are very busy planning ahead to 2020 and looking at the successes of the past season. “We just had a tremendous year,” says Suzanne Conrod, Founding Director and Chair of the volunteer Board of Directors, “with visitors coming from all over the world.”

Each year the Museum plans a different program, and all of the scheduled events this past summer had overflow crowds. According to Conrod, the museum doesn’t only showcase the art and craft of rug hooking and its history, it also builds community. At hook-in events, for example, all fibre artists are welcomed and the museum welcomes knitters and crancers—circular sock knitters—into the art group. “We all learn from each other,” she says.

Again this year there were organized visits from cruise ships and bus tours from Canada and the United States, and from old and new friends of the museum, including a delegation from Japan that visited for the third time, says Conrod.

According to Board Member Sherry Chandler, Lower Economy resident Charles Van Duren traveled to the museum to bring along a special donation in honour of his late wife, an avid rug hooker who had helped to found the Economy Rug Hookers.

After her passing in 2018 the group sold her stash of rug hooking supplies as a fundraiser to support rug hooking in her memory. These funds were matched by her husband and he presented a much welcomed donation of $4,000 to the museum.

Now that it’s the off season, work is underway renovating the washroom facilities, which had not been upgraded since the building’s original use as a bowling alley.

Once again the Halifax Regional Municipality gave us a grant for the work,” says Conrod. “Municipal Councillor Matt Whitman has been a great supporter, right since the official opening of the museum.”

At the end of our interview, Conrod points out the importance of community support.

“We want to thank all our visitors, supporters, and donors,” she says, singing out the numerous volunteers and staff who have worked so hard to bring the museum to the success it has become.

“Climate change is decreasing lobster abundance in the Gulf of Maine and Maine lobster fishers are worried about their future livelihood,” Guderley says.

“An ocean temperatures rise, the center of lobster abundance is moving northeast, which means our current lobster riches may be fleeting. “Given their economic and cultural importance, our lobster stocks need to be coddled, not stressed.”

She adds that “open-net pens in our fairly enclosed bays could be stressful to lobster populations; pharmaceuticals that treat sea lice could be harmful to juvenile lobsters; and excess nutrients and feces from fish farms could reduce water quality and habitat availability.”

Nick Horne, SMBSA’s board chair, says, “This type of aquaculture is so controversial in British Columbia that the federal government has pledged to help the province phase it out by 2025. “It is deeply concerning that Nova Scotia is considering its expansion here,” he said.

Also known as open-net pen salmon aquaculture, the Nova Scotia government recently granted a company called CERMAQ the right to explore sites from St. Margaret’s Bay to Green Bay for this type of fish farming.

SMBSA board member Dr. Helga Guderley, who specializes in the physiology of aquatic animals, says there are major concerns about expanding open-net pen aquaculture on the province’s south shore.

This includes “the potential negative impact on the lobster fishery, pollution of the bays’ waters, breeding of escaped farmed salmon with our remaining wild salmon, the scarcity of locations combining adequate flushing rates with storm protection, and the impact of increasing water temperatures on the farmed salmon,” says Guderley.

“Growing Area of Nova Scotia! Going into approximately 18,000 Homes & Businesses!”

The Masthead News ~ The Best Read Community Newspaper in the Fastest Growing Area of Nova Scotia!
Nova Scotia Power Warns Customers of New Phone Scam

Nova Scotia Power is warning customers about a new phone scam. In this scam, the caller poses as a representative of the company. They demand the customer arrange for immediate payment or risk disconnection of their power. The caller threatens to send a Nova Scotia Power crew to the customer’s house within the hour, providing a false employee name and truck number. The scam demands payment via pre-paid credit card and occasionally via gift card. “These calls are not from Nova Scotia Power,” says a press release. “Nova Scotia Power would not call customers unexpectedly and issue an ultimatum on first contact. Additionally, Nova Scotia Power does not accept gift cards as payment.”

Any customers who are suspicious about a request for payment are urged to call the company’s Customer Care Centre at 1-800-428-6230 to confirm its legitimacy. Customers should report any attempted fraud to the RCMP. Those who have provided personal or financial information as part of this scam should contact their financial institution immediately.

A Matter of Life and Death

Benjamin Franklin wrote, “Nothing can be said to be certain, except death and taxes.”

Discussion about death is usually feared, denied and ignored, but there are specially trained people out there known as “death doulas”, who can help.

As in the past, music will be provided by Paul Lucas and Hog and the Covers. There will also be a silent auction. Mardi Gras has always sold out in the past with over 200 people attending. The organizers are hoping that it will be another huge success. Tickets must be purchased in advance and are $35.00 per person or $240 for a table of eight. They are available at Lola’s Landing as well as the A协定ogen Heritage Trust or by calling 902-857-1131.

The event takes place on Saturday, February 29th at 6:00 p.m. at the Black Point and Area Community Centre.
In recent weeks, there’s been a lot of talk about aquaculture, and Nova Scotians deserve to have their questions answered. But without facts, we can’t have an honest conversation.

Recent information circulating about the aquaculture industry is inaccurate and fails to recognize it for the safe, sustainable, growth-oriented industry that it is.

For more than 40 years, Nova Scotians have supported marine fish farming and recognized that it can co-exist with other fisheries on working waterfronts. Fish farms have been operating sustainably with provincial and federal environmental and regulatory approvals and oversight in many coastal communities from Shelburne to Bras d’Or Lake, and from Digby to Halifax County.

During this time, we’ve seen export sales grow, industry innovation, tourism, and property values all go up in these areas. The South Shore of Nova Scotia where fish farming has taken place for many years, shows consistent increases in hotel room sales and tourist visits.

According to Nova Scotia Tourism, from 2010 to 2017, South Shore tourism accommodation rooms night sales have increased 43%, and the province has seen a 15% increase over the same period. Nova Scotia is the gold standard for aquaculture, with regulations that have been updated recently, and are among the most stringent in the world.

We encourage Nova Scotians and local municipalities to let science guide the management and development of the industry.

The Nova Scotia Department of Fisheries and Aquaculture and other federal and provincial agencies perform rigorous science-based, technical reviews and analysis on all aquaculture projects and an Independent Review Board adjudicates projects through a public hearing process.

Aquaculture companies operating in Nova Scotia are regularly audited by international certification programs and performance standards for their entire supply chain — from hatcheries, processing plants, and feed.

This assures healthy, locally produced foods that are produced through environmentally and socially responsible means which play a significant role in reducing our carbon footprint.

Marine aquaculture is a responsible, sustainable and innovative means to provide food supply to meet the world’s population growth while helping to reduce the pressure on wild fish stocks.

The aquaculture sector is grounded in science innovations, and our R & D projects drive productivity improvements and new farming technology and processes.

Nova Scotia aquaculture is worth more than $100 million annually, feeding local, provincial, and federal environmental and regulatory approvals and oversight. The aquaculture sector is an innovative means to provide food supply to meet the world’s population growth while helping to reduce the pressure on wild fish stocks.

For Those Who Can’t Afford TV or Internet Service, There is Hope Yet

A report and commentary by Dale Kaizer

Who cannot remember their parent’s voices telling them to “Adjust the rabbit ears” or, in other words, the anachronism on the TV, when their favorite TV show was about to come on?

Many Nova Scotians unable to afford the cost of cable and internet service continued to use the ATSC1.0 service, which gave them free access to TV.

But due to advancement in technology, the industry changed and thus discovered, ATSC3.0, which meant the end of free access.

In 2012 the broadcasting company, Shaw Direct, signed a 5-year agreement with the Canadian Radio-Television and Telecommunications Commission (CRTC) to provide Canadians with continued access to free over-air-TV service by supplying those affected with a satellite receiver.

Then, in 2019, each affected citizen received a written notification from Shaw that the satellite receiver service would end on August 31st.

Since then Shaw Direct has offered a $25 per month minimal package, and any unable to afford this have been doing without television and internet services.

Concerned for those affected and our fixed telephone customers who will go without the educational influence provided by TV and Internet services—especially the children—I wrote to MLA Hugh Mackay, asking whether it’s in our best interest as Nova Scotians and society to allow the loss of basic services to our poorest citizens, in the name of profit and/ or progress?

In response to this letter, Penny Lawless, the Constituency Assistant for Hugh Mackay, Chester- St. Margaret’s, provided some encouraging news about the Nova Scotia government’s plan of action.

The “Internet for NS Initiative” is an on-going program that aimed at providing more than 95% of Nova Scotia households with access to internet services.

In 2018, the Nova Scotia government placed $193 million in an Internet funding trust, and projects will begin in some communities early this year.

For more information about this program, go to the website, https://develop.ca/projects/high-speed-internet.

Lawless writes, “We are hoping for some announcement in the very near future” and adds that “in the mean time, MLA Mackay will continue to advocate with his caucus members for affordable cable service for Nova Scotians.”

Providing accessible TV-Internet services to those in need will open up access to learning and the future for both to youth and our seniors who’d otherwise suffer from the handicap of not having access to them.

Past experience shows just how much education and awareness can meaningfully affect our lives and our society.
Aquaculture Accountability: a Must in Provincial Decision-Making
A Commentary by Daryl Gray - Bayswater

There is much discussion about Cermac's plans to establish new aquaculture sites in our area. In an article in The Masthead News, MLA Hugh MacKay has expressed his support to "responsible" aquaculture.

But does his government’s actions reflect that commitment? In Bayswater, we have lived with aquaculture operation at Saddle Island since 1995. In 1999 Kelly Cove Salmon, a division of Cooke Aquaculture, took over the lease and operation of the site, AQH106. The McNeil government renewed the licence to operate for 10 years (2015-2025). Previous governments only renewed the licence for five years at a time. The extended renewal periods mean no opportunities for public participation included in the renewal process are reduced. All the size of the leased location has increased from 3.4 hectares to 7.61 hectares since 1995.

The province stated in the renewal that there is no indication of any negative impact on Bayswater Beach or lobster in the area. However, they added that “There is a limited amount of oceanographic data available for this site.”

How can the provincial government create a credible evaluation based on limited data? An issue many of us in Bayswater have had with that operation is noise from diesel engines running aeration systems at the site. Aeration oxygenates warm water.

Kelly Cove Salmon has apologized for the noise and tried to minimize it. Last summer, 2.6 million salmon fry farms exist in Bayswater, Newfoundland, from a lack of oxygen due to warm water. With ocean temperatures rising, does it make sense to licence aquaculture operations in bays that require aeration to keep fish alive? The federal government will transition aquaculture in B. C. from open-net pens to closed containment systems by 2025. Closed containment systems, which create a barrier between the fish and the surrounding environment, can be established only in B.C. Cermac has an ocean-based, closed containment system called Cermac in Nova Scotia. They say: "The fish in this new system are actually growing better than our fish in the traditional net pens located in the same region.”

It is part of a comprehensive system they are developing called Flexifarm. If the provincial government grants Cermac licences in our bays, will they stipulate that Cermac use their closed containment system here?

Mr. MacKay insists his government will ensure that the proposed sites will use “globally accepted best practices and will follow the highest standards of environmental responsibility.” But at a January meeting of fisheries ministers, Nova Scotia Fisheries Minister, Keith Colwell, said, “As long as the federal government allows us to keep doing what we’re doing, we’ll be very happy.”

In a CBC interview, Minister Colwell said, “Open pen fish farms exist in the province, have done for decades, and they will in the future.” Mr. MacKay notes that an independent “Aquaculture Review Panel is tasked with decision-making power on the establishment of an aquaculture site” with the aim of “mitigating the possibility of political intervention.”

How will Mr. MacKay ensure “responsible” aquaculture in these dangerous bays? Mr. MacKay deducts responsibility for decisions about new sites.

How can we hold an unselected panel accountable for their decisions? Our coastal waters have provided livelihoods for our communities for centuries. Any aquaculture expansion must compliment the ecology and ambiance of our communities. Our politicians must look at all options available, especially the latest technology and methods. I will judge politicians by what they do, not by what they say, on this issue.

Famous Author to Talk about Growing Vegetables and Herbs at Hammonds Plains Garden Club

The Hammonds Plains Area Garden Club welcomes bestselling author Niki Jabbour for an overview on growing vegetables and herbs in gardens and containers. On Saturday, February 29th, from 7:30 to 9:30 p.m., she will cover the benefits of raised beds and growing in pots, soil building, and fertilizing, green matures and succession planting. She'll also highlight some of her favourite vegetables to grow.

Plus, our DIY will demonstrate how to make soil blocks to start new seedlings.

Non-members may attend this meeting for a $10 fee or join the club and pay their programming until May.

Membership dues are $20 for individual membership and $30 per couple. Two family members.

Their address is the Bedford Hammonds Plains Community Centre, 211 Lions Club Road, Portland Drive. You can also go to http://www.bpgc.ca for further information.

Farms’ Market of Nova Scotia Seeking Unique Recipes for Cookbook

The Farmers’ Market of Nova Scotia is seeking unique recipes using farmers’ market products from local commercial gardens. The organization is putting together a cookbook. Your entry can include anything in the way of food sold at the farmers’ markets.

Examples are fruit, veggies, eggs, meat, cheese, bread, honey, jam, and more. You can submit your recipe here, or email them at contact@farmmarktns. com.

Deadline for the March 11th Issue of The Masthead News is March 4th

The organization is putting on an event March 4th, 2020. They are looking for volunteers to help at the Farmers’ Market of Nova Scotia. You can help them at contact@farmmarktns.com or find them on Facebook.
Liquidating an estate, downsizing, clearing your basement, attic, barn or shed? ABC Antiques, Books, Collectibles wants to buy your old and interesting items! 902-826-1128

Antiques and Collectibles

Traveling途中, we were delighted to attend by 30 area business Owners for small business financing, consulting and training to start-ups and those already in business.

The CEC is a co-working and meeting space that offers courses and events to support enterprise in the community.

Networking the Future, a business networking event hosted by CBDC Blue Water at the SMB Community Enterprise Center (CEC) on January 22nd, was attended by 30 area business people.

Jennifer O'Quinn, a CBDC business development officer, who is available every Wednesday to meet with clients and their respective clients at the CEC, hosted the event.

O'Quinn said, "It's so important for those who operate small businesses to have a chance to share with and learn from each other, and we were delighted to help make that happen."

Chris Pelham, president of the CEC, said, "The energy and enthusiasm in the room was wonderful, and we’re looking forward to seeing more events like this in the future at the CEC."

Bret Haag, a jewellery designer who operates Kainoa jewelry designs out of her studio near Peggy’s Cove, said that for her, as a sole proprietor, the networking event was a valuable way to connect with peers.

"Even though we may have very different types of businesses," says Haag, "we often have similar challenges, so I hope these events will continue."

Andrew Flem, who has owned the Breathing Space Yoga Studio with his wife since last year, said this type of event is perfect to meet other area business owners in a social setting.

"Having lived in the UK for many years, I am eager to continue getting to know my Nova Scotia neighbours, especially those who also have their own businesses."

O'Quinn said, "We loved seeing everyone talking, sharing and enjoying the Rustic Crust's food."

When Bay Treasure Chest volunteer Harry Ward called Molly Whalen of Upper Tantallon on January 29th to tell her that her BTC number 5120 had been drawn, someone picked up the phone, but then the phone went dead.

"I assumed we got cut off," says Harris.

"I called back and her son answered the phone. He thought it was one of those scam phone calls --he reasoned for the hang up. "Molly took the phone and I gave her the good news—that she had won $25,476.

"The first thing she said was that she was going to split the money with her sister in Cape Breton, who plays a 50:50 draw in her area. "The deal was that if one won, they would split with the other." Cynthia Mantley was also initially a little skeptical when BTC made contact on January 9th. She got an email from volunteer Rick Myuny just as she was leaving work that day, saying she was a winner.

"I didn’t open the email right away. I didn’t recognize the sender’s name. I wasn’t sure the email was legit."

Still, curiosity got the best of her after she got home. She opened the email and saw her BTC number referenced. The penny had dropped—in fact, 25,790 pennies had dropped. The Halifax resident, originally from Upper Hammonds Plains, says her brother told her about Bay Treasure Chest.

"It’s a fundraiser for where we grew up, so I wanted to support it," she says. "I have never won anything. I was floored when I found out."

Wendy Brace, who won on January 15th, says her telephone was quietly ringing in her locker while she was at work late that afternoon. When it rang the third time, she had just finished work, and she answered it quickly—to find out she had just won $12,581 in the Bay Treasure Chest draw.

The Lower Sackville resident works in food service, and plays her four BTC numbers in locations she visits for work each week around St. Margaret’s Bay.

"My cheeks are sore from smiling," she says.

CBDC Blue Water Business Networking Event has Participants Asking for More

The Board of Directors of the Lighthouse Food Bank Society (Chester) would like to express our appreciation and heartfelt thanks to the many individuals, businesses, churches, schools and volunteer organizations who have helped us serve needy families living in the Municipality of the District of Chester this past year. All contributions, be it food, household supplies, money or volunteer time, are important. For information about the Lighthouse Food Bank please go to our Facebook page or phone 902-275-5304.

Volunteer Opportunity Using Microsoft Word and Excel

Volunteers at the SMB Community Enterprise Centre (CEC) are completing a new community website www.discoverstmartinby.ca and need a volunteer with moderate Microsoft Word and Excel skills to help. The CEC expanded the 3 community services sections: the Local Directory, Community Calendar and Bulletin Board. Flexible hours of around 1-4 weeks. Work can be done mostly from home, with occasional team coordination meetings at the CEC at 5229 St. Margaret’s Bay Road. Join a team of volunteers serving local community groups and small businesses. Make new friends! Call 902-826-1680, email discoverSMB@emerge.ca or drop in at 5229 St. Margaret’s Bay Road weekdays.

Molly Whalen gets her cheque from BTCA volunteer Harry Ward at Redmonds.

Wendy Brace gets a thumbs-up from Ian Fawcett, owner of Lefty’s Restaurant & Lounge in Upper Tantallon.
Unicorn Theatre Celebrates 25th Anniversary with Year-Long Program of Theatre Fun

The Unicorn Theatre is planning all kinds of theatre fun throughout its 25th Anniversary in 2020. These plans include two stellar musical theatre productions, a memory-themed Anniversary Gala, a week-long “Living Theatre” festival, a 25th Anniversary CD, and a “Hogwarts Weekend”.

An all-age “Beat the February Blues” Bash and Dance Party from 6:00 to 9:00 p.m. on February 29th will kick off the year’s festivities. Also planned are several weekend and one-day camps that will appeal to a wide range of interests, a Coffee House, and a selection of performance-based and behind-the-scenes workshops for all ages.

As has become a tradition in anniversary years, the theatre will present a revival of a favourite musical and bring Elsa, Anna, and Olaf to life onstage. “Frozen, Jr.” will be presented at the end of November/beginning of December. “Memories” is the theme of Unicorn’s 25th Anniversary Gala — also a long-standing Unicorn Theatre tradition.

The show, planned for July 25th, will feature song performances by Unicorn Theatre members past and present, including video from those who can’t be there in person.

This year, the “Living Theatre” festival is back. Running from June 14-20, the festival will feature short performances at several venues throughout the community.

To celebrate the Anniversary, Unicorn Theatre plans to produce a CD celebrating its 25th year love affair with Broadway. There will be an Open House/ Launch Party at the theatre when the CD is ready to go.

Over the course of this special year, Unicorn Theatre is planning to offer several one-day or weekend camps in addition to its usual Summer Drama Camp program. At “Hogwarts Weekend” (October 3-4), fans will be able to immerse themselves in a world of magic, music and theatre while exploring characters from the Harry Potter books and movies.

For those who love to sing but do not wish to act, there’s going to be a one-day choral camp, “Disney Dazzle”, where singers will rehearse and perform a 15-minute medley of familiar Disney songs (date to be advised). During Play in a Weekend (September 11-12), actors who do not wish to sing will enjoy participating in a non-musical play that they will start to rehearse on Friday evening and perform on Sunday afternoon.

A selection of workshops will be available at Unicorn during the year. Already scheduled is a puppetry workshop on June 13th. Other topics being planned are an introduction to theatre for younger children, prop-making featuring the construction of giant pumpkins for the “Spooktacular” Halloween show, musical theatre, and playwriting. Workshops on other onstage and behind-the-scenes topics may be offered on request.

Other activities being planned for the Anniversary year include a Coffee House where Unicorn Theatre and community members will be invited to perform, participation in the Hubbards Parade, a group visit to the Mermaid Theatre to see “A Very Hungry Caterpillar”, and a Unicorn Theatre Trivia Night. More activities may be added throughout the year.

Full details about all performances and activities, including booking and registration information, will be posted on the theatre’s Face book page and website and published in The Masthead News.

If anyone has questions or comments, they are invited to contact the theatre at info@unicorthetheatre.ca or 902-826-1687. It is the hope of Unicorn Theatre’s Board of Directors that the whole community will celebrate the 25th Anniversary with them by participating enthusiastically in the activities and enjoying the performances, large and small, that will truly make 2020 a stellar year in the history of the “unique community endeavor” that is Unicorn Theatre.

Unicorn Theatre acknowledges, with thanks, funding from the Bay Treasure Chest.
Three years ago, Claudia Zinck, environment co-ordinator for the Parish of Blandford, saw a video at her employer’s website about a pen and marker recycling project. At the time Teresa out of Ajax, Ontario, had started working with Staples Inc., to rid the world of many single use items. Consequently, Staples stores are giving cardboard bins to collect pens and markers free of charge and will accept the collections at their stores to send to Ontario.

Each year Bi alone manufactures eight billion writing instruments and the plastic and metal from the pens become clipboards and bench ends.

By recycling plastic, there is less material in the landfills.

Claudia took on the pen project for the Parish of Blandford and presently has eight collection spots—two breakfasts of Blandford Community Centre, Covey’s Auto Recyclers, Aspotogan Heritage Trust, Through the Years Day Care, Hugh MacKay’s constituency office, two collection points at GN Plastics, Acadia First Nations and both buildings at the Chester Municipality offices.

On January 18 Claudia picked up the full collection box at the Blandford Community Centre took them home and counted all 1,017 of them.

On January 22nd she collected the pens from Covey’s Recyclers (123) and started toward Chester. Jennifer Webber was waiting for her at the municipal office. Earlier this year a gentleman from Hubbards had donated his 49-year collection of 1,656 pens. They then counted what was in the municipal collection boxes. The total pens, markers, highlighters and mechanical pencils totaled 3,010 units.

Plastic Pen Recycling Project Collects over 3,000 Units

Working Behind the Scenes at the Community Breakfasts of Blandford

By Claudia Zinck

Fliers are always announcing community breakfasts held along the South Shore. Usually held as fundraisers for a local group, they involve large numbers of volunteers with commitment to the project. Blandford boasts its own. Except for December and a couple of months in the summer, there is a community breakfast on the first Saturday of the month at the Blandford Community Centre. Over 30 years ago, they were started by the Blandford Fire Department.

The Board of Directors of the Blandford Community Centre took on organizing the community breakfasts for about the last 20 years.

A lot of work goes into those breakfasts. It starts the week before with the purchase of supplies. Fridays see a group gathered to set the tables with placemats, cutlery, centerpieces and any dry goods.

Seven AM on that Saturday morning will see Mary Norwood at the centre to start the tea and coffee. Others follow shortly to start cooking the sausage and bacon. Juices are poured and the big warmers turned on to accept the first load of eggs, hash browns, home-made baked beans, sausage, bacon and toast.

The next wave of helpers arrives by nine—like Grace Boutilier who is earning credit in her cadet program by serving in her community. Bridgette Archibald has officially been working the breakfasts for years and gives up a shift at Shoreham Village to be there for Blandford.

The Board of Directors runs a 50/50 raffle during the breakfast but also allows one other group to promote their projects. Sometimes it is the 4H with a bake sale and a table to show off the work they do. Sometimes the church may have a raffle on a couple of mats. Perhaps it is the Cancer Society or the Emergency Measures folks, giving out information. The crowds start pouring in the doors before 9:00 a.m. Usually around 120 are served on breakfast day.

Besides the meal it is a time for fellowship, to show off the grandkids, to celebrate birthdays, and to be part of the larger whole.

The love of his life 12 years ago, Barbara, he found someone who he loved to cook and have folks in for a meal. Thus became the choir parties so enjoyed by many here on the Aspotogan Peninsula.

Malcolm is the choir director for the Parish of Blandford and has been so for about 20 years.

He’s the guy that works to not front for change. He’s one that promotes the running of the Blandford Community Centre. Like any building it needs to be heated, maintained and even insured.

Together Blandford works to pay the bills. After all, it is OUR community centre.

A Choir Party and All the Fun that Goes with it.

By Claudia Zinck

When Malcolm Boutilier found the love of his life 12 years ago, Barbara, he found someone who he loved to cook and have folks in for a meal.

Thus became the choir parties so enjoyed by many here on the Aspotogan Peninsula.

Malcolm is the choir director for the Parish of Blandford and has been so for about 20 years.

He’s the guy that works to not only have music for the “come to meeting on Sunday” folk but also organizes variety shows several times a year.

Two to three, choir members and their spouses file into a basement. An electric organ is turned on and hymn numbers are yelled out. An hour or more of singing may lift the spirits but Barbara is more interested in looking after their stomachs.

Like clockwork, some members set up the tables while others run upstairs to the kitchen to bring down dishes of chicken, meat balls, spareribs, scalloped potatoes and salads.

Once that is devoured, come out the cakes, pies, squares and her famous bread pudding. Once that is devoured, come out the cakes, pies, squares and her famous bread pudding.

This is one event where there is no fundraising, no potluck, no need to do anything more than show up. It is a thank you for the choir volunteers.

A Choir Party and All the Fun that Goes with it.

By Claudia Zinck

When Malcolm Boutilier found the love of his life 12 years ago, Barbara, he found someone who he loved to cook and have folks in for a meal.

Thus became the choir parties so enjoyed by many here on the Aspotogan Peninsula.

Malcolm is the choir director for the Parish of Blandford and has been so for about 20 years.

He’s the guy that works to not only have music for the “come to meeting on Sunday” folk but also organizes variety shows several times a year.

Two to three, choir members and their spouses file into a basement. An electric organ is turned on and hymn numbers are yelled out. An hour or more of singing may lift the spirits but Barbara is more interested in looking after their stomachs.

Like clockwork, some members set up the tables while others run upstairs to the kitchen to bring down dishes of chicken, meat balls, spareribs, scalloped potatoes and salads.

Once that is devoured, come out the cakes, pies, squares and her famous bread pudding. Once that is devoured, come out the cakes, pies, squares and her famous bread pudding.

This is one event where there is no fundraising, no potluck, no need to do anything more than show up. It is a thank you for the choir volunteers.

As choir members waddle out of the basement, the joys of fellowship follow them for days.
Master Chef with Worldwide Experience Takes Over Pizza Girl/Katch Seafoods in Tantallon

Linoj Jose Devassy

Cooking is an art and Linoj Jose Devassy takes it seriously because it is his passion. Linoj is the owner and operator of Pizza Girl/Katch Seafoods in Upper Tantallon.

Three decades ago he was born as the second child of a farming couple in south India.

His family wanted to see him become an engineer but as he entered into higher secondary education, he developed a greater interest in cooking.

So Linoj started working for the companies that cater to weddings.

His cooking experiences made him very happy about what he was doing and he felt he was good at what he did, so he joined a three-year hotel management program near his hometown of Kerala between 2007 and 2010.

He did well while going to college and conducted and coordinated culinary shows and catered events.

Linoj was selected as the best outgoing chef in his school for the year 2010 and was also selected as a trainee chef in a 5-star hotel, the Leela Palace in Kovaiam. After working there for 14 months he joined the Italian Costa Cruise Line.

As a part of his developing talents in culinary arts, he worked with master chefs in Italy and gained skills in Italian cooking. The ships that he worked with contained more than 3,500 passengers and around 1,000 crew members.

Working in hard conditions and under strict policies, Linoj says that he was able to manage all of the bulk cooking, making him, in his words “a strong chef.”

Linoj agreed to three contracts with Costa Cruise Line, and each contract was eight months long, allowing him to travel to 48 countries and work with 21 nationalities.

Linoj was selected as the best outgoing chef in his school for the year 2010 and was also selected as a trainee chef in a 5-star hotel, the Leela Palace in Kovaiam. After working there for 14 months he joined the Italian Costa Cruise Line.

As a part of his developing talents in culinary arts, he worked with master chefs in Italy and gained skills in Italian cooking. The ships that he worked with contained more than 3,500 passengers and around 1,000 crew members.

Working in hard conditions and under strict policies, Linoj says that he was able to manage all of the bulk cooking, making him, in his words “a strong chef.”

Linoj agreed to three contracts with Costa Cruise Line, and each contract was eight months long, allowing him to travel to 48 countries and work with 21 nationalities.

In September of 2014 he joined a two-year, post-grad hospitality management program in Selkirk College, British Columbia.

After successful completion, he moved to Nova Scotia and worked with the Italian market on Young Street (café, deli and bakery), then with the Shannex Retirement Home in Clayton Park, and as chef/department in the Five Fisherman Restaurant in downtown Halifax.

Now, as owner and operator of Pizza Girl/Katch Seafood, Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”

Linoj is using his skills and knowledge to make his establishment a success.

He has already made some contributions to the company and introduced the ahi tuna taco with citrus salsa last year.

He has also come up with a donair taco and a buffalo style cauliflower taco.

Now he is tuning up for summer.

His ambition is to open a fine dining, Indo-Italian restaurant.

“It has a good possibility in Halifax and I have the right knowledge for it,” he says. “I love the people here and I love the beaches. I am happy to serve this wonderful community.”