Close to 400 Residents Storm Fish Farm Meeting March 1st

By Keith Ayling

Close to 400 residents of the St. Margaret’s Bay/Mahone Bay and surrounding areas jammed the community room in the St. Margaret’s Centre on Sunday, March 1, to hear about and voice their concerns on open net fish farming now being considered for many areas of Nova Scotia by the province.

The province is looking at giving out up to 200 leases for salmon fish farms with major interest being expressed by the European firm Cermaq, which is currently operating in many coastal areas of British Columbia. Those operations are seeing large decreases in migrating salmon into British Columbia Rivers due to fish farms that are dumping tonnes of salmon poop, chemicals and sea lice into the water.

The Sunday meeting heard from several speakers who live in British Columbia, describing the conditions as they exist today. Bonnie Glambeck from Tofino, BC, described how the salmon poop, chemicals and sea lice are affecting other species of fish such as cod and herring.

She said a lot of the removal of dead fish from the pens “takes place at night when it is out of sight and out of people’s minds.”

The fish are dying as a result of the chemicals being used for various purposes to kill sea lice, but also changing colour of the salmon filets at the same time.

One chemical called PRV actually causes the red blood cells in the salmon to explode. All of the droppings in the open net fish pens end up at the ocean floor.

This was highlighted by Mahone Bay lobsterfisher Vince Boutilier who says the area around Tancook Island and Rafuse Island is prime for lobster growth but would be severely hindered by the sediment created on the ocean floor. Lobster, he says, takes about eight years to develop and “we’re going to take a hit with feces building up on the ocean floor.”

He noted there are about 700 lobster licenses in the Bay See story on page 3

Stewardship Wants Your Best Bay Photos for Instagram

A great blue heron fishes for its supper (Photo by Sharon Jessup Joyce).

Happy St. Patrick’s Day from the staff of The Masthead News!
Inspiring Neighbours All Around Us

Lisa Strait, a hygienist at St. Margaret’s Bay Dental and instructor in the dental hygiene program at Dalhousie University, recently spent 10 days in Honduras, a country located in Central America, as part of a mercy mission providing free dental care to local families and children.

The petite mom of two teenage kids admits she wasn’t sure what to expect. “It was an amazing experience,” she said. “I went with a Canadian team of nine dental professionals and the Honduran people we met were so wonderful and warm. “They needed our help and we were so pleased to care for them in this small way.”

The trip passed quickly with hot, long days that had the volunteers caring for 625 children.

She’s home now and fondly sharing photos of her trip and the heart-warming experience of giving to others.

When asked if she would do it again, the response came quickly—“In a heartbeat.”

Bobbitt Family Stars in Family Feud Canada in February 18th Production

It was an “amazing experience” for the Bobbitt family, originally from Antigonish but now living in Hammonds Plains, when they appeared as contestants on Family Feud Canada with host Gerry Dee.

Jackie Bobbitt tells the Masthead News she replied to calls for auditions on the popular show “on behalf of her family of 10” who grew up playing various games in Antigonish.

She said that 60 families were selected after being called into Halifax by CBC for show auditions, while 2,000 families from across Canada had also applied.

The news about the Bobbitts being selected for the show came in a call from CBC in October of last year, and then it was off to Toronto on January 21st for the show, with an airing date of February 18th.

Jackie said Jerry Dee and herself are both graduates of St. FX University in Antigonish and this gave them lots to talk about.

She requested and received some T-shirts, pins and hats from St. FX that everyone really enjoyed.

As an added bonus the Bobbitts did some TV commercials for the show sponsors.

The show ended with the competition coming down to a sudden death game between the Bobbitts and the Hales from Winnipeg.

Unfortunately, the Hales were the eventual winners.

Regardless of the outcome, Jackie says “It was so much fun. We even had a viewing party and Jerry Dee celebrated by giving shout-outs for St. FX.”

Sarah Covey Receives A Gold Award in Duke of Edinburgh

A recent Sir John A Macdonald High School graduate, Sarah Covey, has achieved her Gold Award, the highest honour in the Duke of Edinburgh’s International Award program.

Sarah won among a group of 25 young adults who received their award from Nova Scotia’s Lieutenant Governor, the Honourable Arthur J. LeBlanc, at a ceremony on December 3rd at Paul O’Regan Hall in Halifax.

The Duke of Edinburgh International Award was founded in 1956 by the Duke of Edinburgh, Prince Philip.

The award seeks to honour youth who demonstrate a broad range of interests, participate in physical activity, and give back to their community.

To earn the award, participants must achieve multiple goals.

There is a skill development component, a physical recreation component, a volunteer service component, a gold project and an adventurous journey.

For her skill, Sarah played the violin.

For her adventurous journey, Sarah hiked the 60 km Cape Chignecto Trail.

Sarah said it took her about 18 months to complete the Gold Award.

She achieved her Bronze in 2016 and her Silver in 2017.

Sarah is currently studying music at Acadia University and in the future she plans to open a therapy clinic, focusing on music and equine therapy.

Since its establishment in Canada in 1963, more than 500,000 young Canadians have taken the challenge, which has three award levels—Bronze, Silver and Gold.

The Duke of Edinburgh’s International Award program is in more than 140 countries.

For more information on the award program for ages 14 to 25, visit www.dukeofed.org

Masonic Hall Opening Up to Craft Shows and Farm Market Products this Summer

The Masonic Hall at the Head of St. Margaret’s Bay is looking to utilize the hall more in the community and have decided to hold some craft shows during the summer months and again during November.

“We would like folks in the community to be involved,” wrote Dorothy Powroz.

The purpose is twofold—to help the hall remain in the community so funds from table rental will assist in building upkeep and, secondly, to have people in the community showcase their crafts or farm market products and make a little money.

If anyone is interested, you can rent a table for $20.

To inquire further or to make your intentions known, email crafter101555@gmail.com

Sarah receives her Gold Award from Lieutenant Governor, the Honourable Arthur J. LeBlanc, at the ceremony on December 3rd.
Close to 400 Residents Storm

Stewardship Wants Your Best Bay Photos for Instagram

The St. Margaret’s Bay Stewardship Association (SMBSA) is asking for those who live, work, and play around St. Margaret’s Bay to share their photographs of life in the Bay, so these can be posted on the association’s Instagram account.

“We started the account a little over a year ago,” says Amy Bishop, a volunteer with Stewardship and a member of its Instagram group.

Bishop says the idea was simply to share photos of life in St. Margaret’s Bay with the community.

Four volunteers and the Association’s stewardship coordinator, Mike Lancaster, have taken turns posting pictures since the account was opened.

Lancaster says, “Some of the photos we share are just nice pictures, while some are educational.

“We haven’t done any promotion of our Instagram presence and currently have around 130 followers, which is small, but it’s growing slowly, and we feel like we’re ready to get more members of the community involved.

Bishop says Stewardship has taken a “relaxed and organic approach” to the account, with a goal of posting one photo a day, “more or less.”

Suzanne Sparks, a Stewardship volunteer with the SMBSA group, says the photos have included shots of “wildlife, plants and trees, water views, people, boats, buildings—really, just moments in the Bay that one of us has captured and shared.”

Sparks says that after more than a year the photos are “an interesting record of St. Margaret’s Bay in all seasons.”

She adds that because most of the current contributors live on the east side of the Bay, there is a need for more photos of the northern aspect of the bay.

“That’s one of the reasons we’re asking for contributions from the community,” Sparks notes.

The Association’s username is @stmargaretsbay.

Photos can be submitted by the person who took the picture as messages to that account or by email to smbasa@gmail.com.

Include your name and the date and location of the photo, along with a short caption, if desired.

Credit will be given.

The Future of Food

The Athenaeneum Society of Nova Scotia is presenting a discussion by Dr. Sylvain Charlebois entitled “The Future of Food.”

Dr. Charlebois is a professor in food distribution and policy in the Faculties of Management and Agriculture at Dalhousie University.

Affectationally known as “The Food Professor,” his presentation will discuss many food issues including veganism, insect-based food sources, food produced in bioreactors, overfishing of our oceans, plant-based alternatives to dairy, use of hydroponics, and the modifications in traditional farming methods.

He has authored five books on global food systems, his most recent being published in 2017 called “Food Safety, Risk Intelligence and Benchmarking.”

Furthermore, his research has been featured in several major newspapers and media groups, including The Economist, the New York Times, the Boston Globe, the Wall Street Journal, Washington Post, BBC, NBC, ABC, Fox News, Foreign Affairs, the Globe & Mail, the National Post and the Toronto Star.

He is also a regular columnist for the Halifax Chronicle Herald.

Dr. Charlebois sits on a few company boards and supports many organizations as a special advisor, including some publicly traded companies.

He is also a member of the Scientific Council of the Business Scientific Institute, based in Luxembourg.

Dr. Charlebois is a member of the Global Food Traceability Centre’s Advisory Board based in Washington D. C., and a member of the National Scientific Committee of the Canadian Food Inspection Agency in Ottawa.

He has been asked to act as an advisor on food and agricultural policies in many Canadian provinces, in the United States, Brazil, Austria, Italy, France, Belgium, China, Great Britain, Finland and the Netherlands.

This presentation of the Athenaeneum Society entitled “The Future of Food” with Sylvain Charlebois takes place on Sunday, March 15, at 2:30 p.m., at the Ocean wells Community Centre in Northwest Cove, 2716 Hwy 329, on the Annapolis Peninsula.

The presentation is free and all are welcome.
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!

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The Tree Did Not Go Quietly—Revisited

At least a couple of readers were intrigued with the story “The Tree Did Not Go Quietly: An Incident That Remains a Mystery” in the February edition of the Masthead News.

As readers may recall, Mr. Gehrig said that strange, high-pitched sounds were cut up and removed from the fallen tree may have been from the sap tubes within the trunk releasing air, resulting in the high-pitched sounds. Sap is likely releasing air, resulting in the sound of the tree was in contact with a power line at least for awhile. But even so, and others still heard the sounds after the limbs were cut up and removed from the power line.
So the mystery continues.
What Can I Do as One Thing More? Thought Put into Action

By Claudia Zinck

The power of one may have many definitions.

In Blandford it is believed that one person doing one thing can motivate others to accomplish fantastic goals.

The answer to the question of “What one thing more can I do?” came as bottle caps. Bottle caps are, as it turns out, one of the leading killers of sea mammals and birds. Even the whales with their baleen filtering system, that only allows small fish as food, have somehow mistaken bottle caps as food. Could a collection be deposited? The only deposit spot seems to be at Matt’s Bottle Exchange in Eastern Passage.

Matt is working to have all access points in Nova Scotia accept bottle caps. Next came a conversation among Parish of Blandford members as to how to convince people to save their plastic bottle caps two inches or less in the round. Some suggestions were, “Put a grocery bag on a nail going down to the basement or an empty cereal box on a shelf. “Throw in your rinsed plastic bottle caps (under two inches) and even dried-up pens and markers together.” Somewhere along the line bottle caps started to appear next to the pen and marker box in the foyer of the Blandford Community Centre.

On January 25th the bottle caps were weighed—43 pounds. That number made quite a pile. When arriving at Matt’s Bottle Exchange, the collection filled a giant canvas bin sitting next to a full bin collected from elsewhere. Maybe, just maybe, the actions taken by the people of Blandford, the parish, and the Aspotogan Peninsula may encourage someone else to do “one thing more”.

Pancake Day at St. Nicholas Anglican Church

By Mel Parsons

Just before 5 o’clock on Shrove Tuesday, Pancake Day, 130 hungry people started streaming into St. Nicholas’ Anglican Church on Westwood Boulevard in Upper Tantallon, all looking for a good evening meal.

Although the pancake supper is an annual event sponsored and run for the church’s men’s breakfast group, around 2:30 p.m. some ladies arrived, set up the coffee and tea urns, and continued during the course of the evening to help serve and pick up empty plates along with their male companions. A number of the men arrived around 3:00 p.m. and set up tables, making them look attractive with paper tablecloths, cutlery settings, jugs of maple syrup and bowls of butter.

Soon after the tables had been set up, tension grew as 3:30 p.m. approached, with Reverend Art saying the pancakes should be started. Experienced pancake makers said, no, not yet, time, wait until 4 o’clock.

Finally, around a quarter to four, the batter maker, Bob, started mixing and another Bob and Bill started cooking the pancakes on a couple of grills. Reverend Art and Mel got the sausages into the oven, turning them every so often, and replacing the cooked sausages with fresh ones, the cooked being placed in a steam warming pan and the pancakes in another one.

It was just as well that the cooking started when it did, for even before the advertised opening of 5:00 p.m. the hungry guests started to arrive. The supper had been advertised on the church billboard near the Dairy Queen so it was not known how many people would attend. It was known that an average over the past three or four years had been in the 110-120 range. Nevertheless, enough produce had been purchased to produce hundreds of pancakes and sausages—three per adult or teenager and two sausages just two pancakes and two sausages for the junior guests. Vanilla ice cream was the dessert.

The next hour and a quarter became a hectic time for servers and cooks. The order of the day was to invite guests to find themselves seats and a server would come to take orders.

At about 5:30 p.m., more tables and chairs had very hurriedly to be set up as the guests were coming in so fast. However, it worked well, with not many people around 6 o’clock having to wait for more pancakes to be cooked.

Everybody there thanked the cooks, servers, dishwashers and other involved for the excellent supper, some saying the pancakes were the best they had ever tasted.

Of course, when it was all over a couple of hours later, the servers, cooks and other helpers sat down and had their well-deserved pancakes and sausages. But even then, the work was not finished until the tables and chairs all were put away in storage.

Then everyone could go home, knowing that yet another St. Nicholas service to the neighborhood had turned out very well.

A freewill donation basket the door produced several hundred dollars and more than amply covered all the expenses.

A Magical Journey to a Mysterious Kingdom Under the Sea

Romance! Adventure! Comedy! Exotic locales! An evil plot to overthrow the King! It’s all there in Unicorn Theatre’s latest musical offering, “The Little Mermaid, Jr.”

“The Little Mermaid, Jr.” is playing for two weekends at the end of April and the beginning of May at the Bay Community Centre, 11 Station Road, Head of St. Margaret’s Bay.

Based on one of Hans Christian Andersen’s most beloved stories, and adapted from Disney’s Broadway production and the motion picture, this show features the enormously popular academy award winning music as well as a snappy script and clever lyrics.

In a magical underwater kingdom, the beautiful young mermaid Ariel longs to leave her ocean home—and her fins—and live in the world above. But first, she’ll have to defy her father, King Triton, make a deal with the evil sea witch Ursula, and convince the handsome Prince Eric that she’s the girl whose enchanting voice he’s been seeking.

It’s an exciting story with all the familiar characters from the animated movie, including Ariel herself, Sebastian the crab, Flounder the guppy, Scuttle the seagull, Ursula the sea witch, King Triton, the Mersisters, Prince Eric and many more—including sea creatures of all shapes and sizes.

The music for the show is outstanding, including perennial favorites “Part of Your World” and “Under the Sea” as well as a specially written news song, “She’s in Love.”

“The Little Mermaid, Jr.” is terrific fun for the audience and also for the enthusiastic young cast members who put everything they’ve got into bringing all the wonderful characters and songs to the Unicorn stage.

The show opens at the Bay Community Centre on April 24th at 7:30 p.m. and continues on April 25th and 26th at 3:00 p.m. It also takes place on May 1st at 7:30 p.m. and May 2nd and 3rd at 3:00 p.m. Tickets are $10 for adults and $5.00 for children, students and seniors.

They can be booked online at www.unicorntheatre.ca or by phoning the box office at 902-459-1677.

The Unicorn Theatre is honored to be a Bay Treasure Association partner.

Deadline for the April 8th Issue of The Masthead News is April 1st.
All Hands on Deck March 6th on the Rails to Trails

By Keith Ayling

It was all hands on deck on the St. Margaret’s Bay Area Rails to Trails Friday, March 6th, as numerous agencies showed up to emphasize education and enforcement while using the popular trail around St. Margaret’s Bay.

Representatives from the Halifax District RCMP Tantallon Detachment were joined by members of the Safety Minded ATV Association, the All Terrain Vehicle Association of Nova Scotia, the Provincial Conservation officers with the Nova Scotia Department of the Environment, and Citizens on Patrol, all of whom are responsible for monitoring and keeping the trail safe for hundreds of users.

The group, while on patrol, looks for illegal use of dirt bikes and motorcycles that are not allowed on the trail, as well as for no vehicle registrations, no insurance, no helmets and speeders.

The trail rules limit speed to 20 mph for ATV’s, no hunting or trapping, no amphibious vehicles, no cars, trucks or SUV’s, no motorcycles or dirt bikes, and no use between 1:00 p.m. and 5:00 a.m.

Dogs must be on a leash and cleaned up after, and cyclists must ring a bell when approaching other users.

Members of the group and departments mentioned can be out on patrol during days, nights, and weekends, and encouraging users to obey the rules so that everyone can enjoy their day and the great outdoors.

Details: Sunday, March 29, 2020

Time: 2:00 pm - 4:00 pm

Wing’n It located at 5108 St. Margaret’s Bay Road

Tickets $5 - Proceeds donated to Help 2 Overcome (H2O)

Help 2 Overcome (H2O), is a charity headed by Ben John, a local plumber. Help 2 Overcome is committed to providing water and sanitation to schools in Sierra Leone. Unsafe water, inadequate sanitation and lack of hygiene affects the health, safety, and quality of life of children. Read more on their website: www.help2overcome.org

email us at: info@kennedyschofield.ca or call 902 826-9140

Paint Party

Want to learn how to paint this? Want to support your Community?

Hosted by: Kennedy Schofield Lawyers

You are invited to enjoy a fun filled afternoon out with friends, and take this opportunity to create a painting from start to finish with guidance from a local skilled painter.

You will learn the skills to paint this beautiful Cardinal!

To book your spot, call (902) 826-9410 or email info@kennedyschofield.ca

Kennedy Schofield Lawyers

Holding Workshops on Will & Estate Planning

Kennedy Schofield Lawyers are hosting two workshops in the upcoming weeks for Will & Estate Planning.

Each workshop will be a 90 minute, interactive discussion on estate planning, which will provide an overview of the documents needed to ensure your wishes are carried out and your family is protected, as well as answer any questions you might have about Last Wills and Testaments, Powers of Attorney, and Personal Directives.

The first workshop will be hosted by Charlotte Edwards and Ben Corkum.

It is scheduled for Wednesday, March 11, from 6:30 p.m. to 8:00 p.m.

This workshop will be hosted at the Prospect Road Community Centre, which can be found at 2141 Prospect Road, Hatchet Lake.

The second workshop will be hosted by Tracey Kennedy, Amanda Lutz, Charlotte Edwards, and Ben Corkum.

It is scheduled for Thursday, April 2, from 6:30 to 8:00 p.m.

This workshop will be hosted at the Estabrooks Community Hall, which can be found at 4408 St. Margaret’s Bay Road, Lewis Lake.

Space is limited, so pre-registration is required.

To register for the Prospect Road Community Centre workshop, please call 902-852-2711.

To register for the Estabrooks Community Hall workshop, please call our office at 902-826-9140 to register.

“*If you have reserved a seat and are unable to make it to the workshop, please call and inform our office so that they may offer your seat to another person on the wait list,” says Tracey Kennedy.

“Following the group session, you are able to sign up for an individual appointment to draft a Will with one of our Associates for a reduced price exclusive to attendees of the workshop.

In order to be eligible for the reduced rate, attendees must book an appointment to draft a Will before April 30, 2020.

Village Wellness Chiropractor Wins Prestigious Award

Congratulations to Dr. Chad Mykietiuk for receiving the 2019 Chiropractor of the Year Award from his professional association, the Nova Scotia College of Chiropractors.

The award recognizes his excellence in practice, the many hours of volunteer service he’s dedicated to his profession, and singles him out for recognition from among about 170 practitioners across the province.

His award is proudly displayed by the Academy Council of Chiropractic Pediatrics. His clinic in Upper Tantallon which he runs with his proud wife, Dr. Megan Mykietiuk, who is also a chiropractor.

These two professionals ran a very busy practice and both are trained to care for children, babies and pregnant women.

Village Wellness is currently one of only three practices where chiropractic care is provided by doctors with the specialized CACCP designation (Certified by the Academy Council of Chiropractic Pediatrics).

Want to support your Community?

Want to learn how to paint this?

C R E A T I V E  -  F U N  -  S O C I A L  -  A R T I S T I C  -  S U P P O R T  -  C O M M U N I T Y

The Rails to Trails Patrol Group

Award winner Dr. Chad Mykietiuk.
March is Fraud Prevention Month and the Canadian Anti-Fraud Centre (CAFC) has put out a few tips and statistics on how bad it is. In 2019 the CAFC received 46,317 reports of fraud from Canadians, where 19,285 were victims with a total reported loss of $98,000,000.

“Most people don’t think that they would fall victim to fraud, but fraudsters are using increasingly sophisticated methods to target people and the impact can be devastating,” says Sergeant Guy Paul Larocque, acting officer in charge of the CAFC.

“Retirement savings, homes, business and, in some cases, lives have all been lost to fraud,” he added.

The CAFC is Canada’s central repository for data, intelligence and resource material on mass marketing fraud. It collects victim evidence, statistics and documentation and provides this information to law enforcement agencies.

By working with telephone companies, email service providers, financial institutions and credit card companies, the CAFC has been successful in deterring communications between fraudsters and potential victims. In some cases, they’ve even had success in blocking the receipt and laundering of victims’ funds. Since this is Fraud Prevention Month, the RCMP is asking for everyone to take time to further educate themselves on how to recognize different types of fraud.

You can learn about fraud by visiting www.antifraudcentre-centreantifraude.ca. A link is http://www.rcmp-grc.gc.ca/cenews/2020/march-is-fraud-prevention-month

Nautical Wreath Crafting in Blandford

Winter can sometimes make one feel rather blah. The Aspotogan Recreation Association has tried to change that. For the past three years, they have been organizing craft workshops on Sunday afternoons.

On February 9th a group of 20 ladies gathered at the Blandford Community Centre.

Step by step the leader, April Rebecca, led the group to create their wreath. Large circles of foam boards were cut out. Glue guns were lined up at tables. Ropes previously used as fishing gear were repurposed into the sides of the wreaths. Crafters chose from a large selection of shells and other treasures from the beach to decorate their wreaths.

April Rebecca prefers to use what nature gives us or repurposes discarded items into parts of the crafts. Two hours later the finishing touches were being added to the wreaths.

Check out the Blandford page on Facebook to see what other crafts are offered this winter.

Community Enterprise CentreIntroduces Added Waste-Reduction Strategies

The St. Margaret’s Bay Community Enterprise Centre (CEC) has recently adopted additional waste-reduction strategies, says Fred Dolbel, the Centre’s Director of Operations.

Dolbel says that these can be “a little more complex to implement” in a facility like the CEC, which is used by numerous businesses, non-profits and community groups as a co-working, meeting, event and training space.

“We have lots of our members, clients and volunteer using the CEC and also clients, volunteers and guests of those groups,” he said.

Dolbel says some waste reduction is simple.

“We’ve eliminated bottled water, keeping filtered tap water available in the fridge. We’ve also stopped buying single-use coffee pods. We now have reusable pods, and keep a container near the coffee maker for used grounds. We now have reusable coffee pods, and keep a container near the coffee maker for used grounds.”

Dolbel says the centre continues to encourage CEC users and their regular visitors to bring in their own mug to cut down on disposables.

“At the end of the event, we rinsed and stacked the plates and flatware into a tote, and she took it all home to wash. “Our volunteer said it wasn’t much extra work. We were happy to have cut down on waste and our guests liked that. “They also thought the table looked elegant and our volunteer said her grandmother would have been delighted to see her things put to such good use!”
77 Year Old Lay Reader Retires

Seventy-seven-year-old Barbara Miller recently retired as the lay reader for the Parish of Blandford. A certificate of appreciation acknowledging her long-standing service was given to her by Reverend Louis Quennelle. As one person said, “She will always be in the heart of her parishioners.”

A Statement from MLA Hugh MacKay

I am also saddened to learn that this situation has been exploited for partisan political purposes by some members of the opposition. Last year, I disclosed the fact that I have been struggling with alcohol addiction issues for some time, and I continue to aggressively seek treatment for this disease.

However, I maintain my innocence with respect to this charge. The legal system is the proper place for this matter to be settled, not on the floor of the Legislature, nor in the court of public opinion.

I will continue to serve my constituents as an independent member for the riding of Chester St. Margaret’s.

Hugh MacKay

Canada Post Thinking of Spring with Dahlia Stamps

Just in time to comfort the winter weary, Canada Post has released its annual flower stamp issue. This year’s offering features the colourful dahlia, a familiar standby for many Canadian gardeners. These robust plants will bloom in mid-summer until the first frost. In the Victorian era, dahlias were exchanged by couples as a show of commitment. They are still widely used in weddings and are said to symbolize honesty, balance, inner strength, creativity, positive change and kindness.

The stamps are available in booklets of 10—five of each of the two designs, with matching envelope seals as well as in convenient coils of 50, offering 25 of each design. A two-stamp souvenir sheet is available for collectors along with strips of four and 10 stamps from the coil.

It’s Pickleball Night in Blandford

Anyone is welcome to drop by and learn to play the game starting at 7:00 p.m. at the ARA Centre on Thursday nights to see the community take to the courts. For a second season pickleball is an active sport in Blandford. Pickleball is a game that has elements of tennis, badminton and even ball games.

It is played with a solid, oversized table tennis paddle. In 1965 kids were getting bored with the usual summer pursuits so three dads dreamed up a new game to play. Since then, pickleball has expanded worldwide (see https://www.globalpickleball.network/).

Inside Pickleball: A Special Edition

For over 50 years Pickleball has been active in the community. Pickleball is a great sport that can be played by all ages and abilities. It is a fun and social game that can be played indoors or outdoors.

It is not necessary to be young to be a pickleball player. Anyone can join in on the fun and learn the rules of the game.

The game is played on a court that is 20 feet wide and 40 feet long. The net is 36 inches high in the center and 30 inches high at the ends.

Pickleball is played with a solid, plastic ball that is similar to a tennis ball.

By Claudia Zinck
Do you enjoy gardening?
I am seeking to employ an energetic person who enjoys working with the soil to work approximately 20 flexible hours per week in my gardens in GLEN HAVEN from early May and into September.
Work would include vegetable and flower gardens along with some property maintenance.

Apply to PETER CORKUM at:
902-456-1013
or 902-823-2446

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LETTER TO THE EDITOR

Totaally Against Cermaq’s Proposals for Ocean Fish Farms
Dear Editor,
As it concerns ALL of us who live here in Nova Scotia, we will bear the consequences of this archaic farming practice (of open net salmon farming in the ocean).
I listened patiently as I listened to the employees of the open pen salmon aquaculture company called Cermaq, who made a presentation to my municipal council here in Chester.
I was listening for the word “eco-cycle.” I do not support this choice. It is disgusting to think that the wheels are already in motion with such blatant disregard for the environment, which cannot be replaced.
Cynthia Myers
Chester

Bill Sharkey and his wife, Dana, who live in Upper Tantallon, have been playing their two BTC numbers steadily since April 30, 2014.
Their persistence paid off.
Bill’s toonie with BTC number 1603 was the lucky winner on February 12th, resulting in a windfall of $12,220.
Bill received the call while he was waiting to pick up Dana at work.
When she began yelling “Is he joking?” all over the office, her co-workers were pleased to hear that she had heeded their reminder the day before, “Don’t forget to play your toonies!”
Says Bill, “The Treasure Chest is good for the community.”
On February 5th, Cecil Greencorn won $12,666 when his BTC number 31101 was drawn.
‘Cecil lived in Timberlea for a few years and ran the Bay Ducks Junior B hockey team.
He now lives in Fairview but still has connections to the community.
Some of his winnings will go to his son and daughter.
His daughter plans to take her family for a winter get-away to Charlottetown, PEI.
He is also hoping to take a trip to Nashville, Tennessee.

Hitching a Ride in a Hearse to Chat with Dief the Chief
As told by Patrick Ryall
Thanks to the Bay Seniors Newsletter for this story.
Whenever we have a federal election it brings back a memory of the old days.
In 1965 I was an undergraduate student at Dalhousie University in Halifax.
Lester Pearson was Prime Minister who lead a minority government.
In 1963 he defeated John Diefenbaker, who had been Prime Minister, but was now leader of the opposition.
In 1965 there was an election and the PC’s had a major event at the Queen Elizabeth High School in Halifax.
I went to that event with a few of my friends. Most of us walked and one guy drove.
We were annoyed that we had not been able to ask Diefenbaker about anything.
We got the idea that maybe we could talk to Diefenbaker after the event, but he was going to be driven to his hotel.
We asked where he was going and were told he was staying at the Lord Nelson Hotel.
We decided we needed to get there before he did, so we got into our friend’s vehicle, an old black hearse, and went and parked on South Park Street across from the hotel, and walked into the lobby.
In a few minutes Diefenbaker arrived along with his wife, Olive.
We approached him and he was quite willing to stand and talk with us for quite a while.
Olive went upstairs to their room.
Part way through the meeting one of us mentioned that we were so pleased that he would take his time to talk with us.
He mentioned that when he was a young man he used to sell newspapers at the side of the street and he sold one to Sir Wilfred Laurier, the Prime Minister of the day, who was happy to talk to him.
Our conversations continued for about 20 minutes until Olive came and told him he couldn’t spend anymore time with us because he had lots of other important things to do.
So, we all said goodbye.
I wonder if you could get a meeting like that these days with all of the security?
Sat., March 14, St. Barnabas Ladies Guild Spring into Spring Event at the District #1 Community Centre, Blandford, from 11:00 a.m. to 2:00 p.m. Luncheon of Soups, Sweats & Tea/Coffee for $8.00. Free Admission! There will be Guild Gifts, Baked Goods, New to You, Raffle Basket and more. We invite you to wear the green for St. Patrick’s Day. There will be a prize for the most memorable outfit.

Sat., March 14, Free Public Skate at the Aspotogan Heritage Trust Morris Memorial Arena in Chester from 6:30 to 7:45 p.m. All ages welcome. Sponsored by Bridgewater and Area Kinsmen.

Sun., March 15, The Atheneum Society of Nova Scotia presents “The Future of Food” (see story elsewhere in the paper), with Sylvain Charlebois, 2:30 p.m., at the Ocean Swells Community Centre, Blandford, Hwy 329. All are welcome. Call 902-476-4465 if you have questions.

Sun., March 15, The hubbards & Area Lions Club, 21 Lions Club Road, Fox Point, will be hosting their 2nd Annual St. Patrick’s dinner. From 4:00 to 6:00 p.m. we will be serving our famous stew with homemade vegetables, gravy, cranberry sauce, and delicious buns! Adults $5.00 and children $3.00. Free Hot Dogs!

Mon., March 16, The Hooked Rug Museum of North America will hold its AGM at the Aspotogan Heritage Trust building at 10:00 a.m., Hubbards.

Tues., March 17 (St. Patrick’s Day), Free Public Skate at the St. Margaret’s Centre, Upper Tantallon, from 5:30 p.m. to 7:00 p.m. Free Hot Dogs!

Thurs., March 19, Annual General Meeting and monthly speaker. This month’s speaker is an RCMP officer whose topic is “Protect Yourself from Fraud”, Shining Waters Marina, 148 Nautical Way, Tantallon, 2:00 p.m. Free admission. For more information call 902-820-3334 (leave message).

Fri., March 20, Preteen dance at Through the Years Day Care & Community Centre from 7:00 to 9:00 p.m. An evening of music, dancing, and fun! Adult chaperoned; canteen available. Ages 7 to 12. Cost is $5.00. Contact 902-857-1777 for more information.

Fri., March 20, “The Once” is playing at the Chester Playhouse at 7:30 p.m. Expect a rousing, sing-along, kitchen party concert filled with Newfoundland charm and wit. Tickets can be purchased at chestereplayhouse.ca or call 902-275-3933.

Sat., March 21, Pancake Breakfast from 9:00 a.m. to 12 noon at the St. Nicholas Anglican Church, 29 Westwood Blvd., Upper Tantallon: Pancakes, Waffles, Syrup, Sausages, Scrambled Eggs, Hash Browns, Toast, Coffee/Tea/Juice, and Newfoundland Style Baked Beans! Children $5.00, Adults $10, 3 years and under FREE! Take out available. 50/50 tickets. Proceeds to Xmas Daddies.

Sat., March 21, Community Centre Breakfast, District #1 Community Centre, Blandford, 9:00 to 11:00 a.m. Enjoy scrambled eggs, hash browns, bacon, sausage, baked beans, fruit, juice and tea/coffee. A $5.00 draw will be held to add a little spice to your breakfast!

Sat., March 21, Free Public Skate at the St. Margaret’s Centre in Upper Tantallon from 10:00 a.m. to 11:30 a.m.

Sun., March 22, Crib Tournament at the Little Red School, Canaan starting 11:00 a.m. Cost $20 per team. Cash prizes.

Wed., March 25, 7:00 to 9:00 p.m. Concerned about your health and the health of pollinators and wildlife in your garden? The Hammonds Plains Area Garden Club is holding a forum with health and wellness speaker Lloyd Mabelleck of Hillendale Perennials teach us about alternatives to chemicals in the garden. Non-members may attend this meeting for $10.00. Call 902-823-1455 on or before March 27th. Storm date will be Sunday, March 29th.

Sat., March 28, Newbie Breakfast, Chester Basin Legion, 7:30 to 10:30 a.m., 25 Hwy 12 (exit 9 off 103), baked beans, fishcake, scrambled eggs, hashbrowns, ham or bologna, toast or biscuit, juice and coffee. $8.00 for adults, $4.00 for children. Take out available. Everyone welcome.

Sat., Mar. 28, Michael Kaeshammer is playing at the Chester playhouse at 7:30 p.m. Jazz and Boogie-Woogie Music expertly performed by Michael. Tickets can be purchased at chestereplayhouse.ca or call 902-275-3933.

Sat., March 28, 2nd Annual Indoor Yard Sale at the Aeron Baptist Church, #57 Hwy 12, Chester Basin, from 9:00 a.m. to 2:00 p.m. Free admission! Lunch available for a small fee. Free Clothing Depot will be open. Table rentals available $10.00. Please contact Paulette Countway at 902-275-4952 or 902-277-1389 or email pcountway@eastlink.ca

Sat., March 28, Corned Beef and Cabbage Supper, District #1 Community Centre, Blandford, from 4:30 to 6:00 p.m. Stop in for corned beef, cabbage, carrots, turnips, potatoes, dessert and tea/coffee. Adults $12.00, Youth (5 to 12 years) $6.00. Under 5 FREE. Don’t forget to bring along your Canadian tire money.

Sun., March 29, 9:00 a.m. to 11:00 a.m. Breakfast from 9:00 a.m. to 12 noon at the St. Nicholas Anglican Church, 29 Westwood Blvd., from 4:00 to 6:00 p.m. Take-out will consist of a full turkey supper with turkey dressing, potatoes, vegetables, gravy, cranberry sauce and delicious buns! Adults $15.00 and children $5.00. There is NO sit-down meal. Take outs can be picked up at the St. Nicholas Anglican Church at 902-823-1455 on or before March 27th. Storm date will be Sunday, March 29th.

Sat., March 28, Turkey Take Out will be held at the William Black United Church Hall, 4000 Cove Road, from 4:00 to 6:00 p.m. Take-out will include a turkey dinner for adults is $15.00 and children is $5.00. Free Clothing Depot will be held to add a little spice to your breakfast!!

Sun., March 29, The Once playing at the Chester Playhouse and DeBby at 902-823-1455 on or before March 27th. Storm date will be Sunday, March 29th.

Sat., April 4, Join the Hubbards & Area Lions Club, 21 Lions Club Road, Fox Point for breakfast. Enjoy pancakes/maple syrup, scrambled eggs, hash browns, juice and tea/coffee. Cost is a donation at the door. 50/50 available.

Sat., Apr. 4, Honey Bake Chicken with delicious悬念, and Boogie-Woogie Music expertly performed by Michael. Tickets can be purchased at chestereplayhouse.ca or call 902-275-3933.

Sat., April 4, The Starbucks are playing at the Chester Playhouse at 7:30 p.m. The Starbucks are a multiple award-winning, five-piece folk ‘n’ Roll band based in Halifax. Tickets can be purchased at thechestereplayhouse.ca or call 902-275-3933.

Sat., Apr. 5, St. Margaret’s Bay Stewardship Association Annual General Meeting, 2:00 to 4:30 p.m., St. Margaret’s Sailing Club, 5 Foxberry Hill Road, Glen Haven. The speaker is Stella Bowles, the 15-year-old environmentalist who is the origin in 1816 to its demise in the 1920’s and how it connects to Pewock Falls. Presentation is open to the general public with refreshments provided.

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Sat., Apr. 11, Breakfast with the Easter Bunny, Hubbards Area Lions Club, 21 Lions Club Road, Fox Point. From 6:30 to 8:30 a.m. Enjoy pancakes/maple syrup, scrambled eggs, hash browns, juice and tea/coffee. Cost is a donation at the door. 50/50 available. Free admission. A fun time will be had by all.

Vendors Needed for Indoor Flea Market/May 3rd. Hubbards Area Lions Club, 21 Lions Club Road, Fox Point. From 9:00 a.m. to 2:00 p.m. The auction will be held in the school gym. This is an adult only event. There is a variety of items on the auction block this year. There will be chill and desserts available for purchase. Free admission. A fun time will be had by all.

The Bay Grandmothers invite you to our meetings which happen every month from September to June. We meet on the second Tuesday of the month from 1:30 to 3:30 p.m. at St. Luke’s United Church in Tantallon. We are a non-profit with a three-year term for officers. Foundation, helping to support the grandparents in sub-Saharan Africa who are raising their AIDS-orphaned grandchildren. You can find out more about us at 2g2grandantic.org

Sat., April 11, Annual Easter Egg Hunt, 21 Foxwood Drive, Mill Cove Park, 10:30 a.m. Pre-registration is required by calling Linda Bigley at 902-858-2073. Hot chocolate and cookies served after the hunt. Free to attend but donations are appreciated. RSVP’s and donations must be received by March 31.

Fri., Apr. 17, The Shatford Memorial Elementary School is holding its Annual Spring Auction. Viewing starts at 6:30 p.m. and the auction at 7:00 p.m. The auction will be held in the school gym. This is an adult only event. There is a variety of items on the auction block this year. There will be chill and desserts available for purchase. Free admission. A fun time will be had by all.
Nov Scotia Gradually Losing Access to Shores and Beaches

Picture this. The ocean breeze is blowing through your hair. Imagine the feel of sand and underneath your feet as you listen to the waves lapping against the beach. Think back to days spent sailing in the bay or walking along a rocky shore. You are building sandcastles, watching the fishing boats, looking for sea glass, or collecting shells.

Can you imagine life in Nova Scotia without these things? No, neither can I. When we open our eyes, we see that more and more of us are losing access to our shores, as land that the public has enjoyed for generations is being sold to the highest bidder. Each time the provincial government sells the public’s coastal lands, they are also selling a vital aspect of life in Nova Scotia.

The government is jeopardizing our coastal and marine ecosystems. All across our province, everyday citizens are speaking up for what is right for Nova Scotia. A dedicated group on the South Shore is fighting to prevent open pen fish farming. On the Eastern Shore, a grassroots movement is striving to save the globally rare ecosytem at Owls Head. The provincial park reserve had been slated for protection through the 2013 Parks and Protected Areas Plan. Coastal ecosystems are severely underrepresented in Nova Scotia’s protected properties. Yet Owls Head was secretly delisted so the government could sell public land to an American developer.

For Nova Scotians, the coast is often our backyard, our escape, our identity. And yet, only 5% of our coastline is actually public. This number might surprise you. After all, our province really depends on the 5% of the coastline that is public—for recreation and enjoyment, to provide habitat for wildlife and shorebirds, and for tourism that is supported by our beautiful sandy beaches. Owls Head currently contributes to that 5% figure. Even less than 5% is protected. If we blink, our remaining coastline will get even smaller. You have to wonder—if only 5% of our coast is left now, what will remain for future generations? Are we still Canada’s Ocean Playground if we lose our shores and coastal access?

Lindsay Lee

Air Cadets Have Fun at Trampoline Park

The St. Margarets Bay RCSCC 328 Sea Cadets were out for a day of fun recently. The cadets worked off some of their energy while playing on the trampolines at the Get Air park on Windmill Road. This was their yearly outing.

LETTER TO THE EDITOR

Can't Believe Commentary of February 12th

Dear Editor,

I couldn’t believe the commentary in the February 12 issue of the Masthead News written by Tom Smith, the executive director of the Aquaculture Association of Nova Scotia, stating that Nova Scotia is the “Gold” standard for aquaculture. Mr. Smith suggests that Nova Scotia has supported fish farming for over 40 years.

That statement is incorrect. In 2011, there was a protest outside the Nova Scotia legislature by residents against provincial approval for two fish farms for St. Mary’s Bay.

In 2012, when Snow Island Salmon—the Canadian subsidiary of the Scottish company Loch Duart—wanted to construct three new fish farms in Beaver Harbour, Shobol Bay and Spy Bay, the people of the Eastern Shore formed the Association for the Preservation of the Eastern Shore and stopped the proposed farms. In November 2018 there were two simultaneous demonstrations in Liverpool and Halifax against proposed fish farms in Liverpool Bay. As well, an organization called The Friends of Port Mouton Bay have been researching, educating the public, and advocating against fish farming for years, and have successfully fought off fish farms before.

Aquaculture has existed in Nova Scotia over the years but our government is suddenly throwing open the door to a large number of companies and the potential for an aggressive industry expansion. That would be a mistake. There are historical and scientifically backed data cataloguing the damaging impacts of open net salmon farming.

Fragile coastal ecosystems are contaminated by salmon feed, feces, sea lice, pesticides and other chemicals. Local economies such as lobster fisheries, salmon angling and tourism operations are threatened by shoddy regulations and poor enforcement. Intensive fish farming is the latest trend industry that replaces workers with technology.

So talk of employment opportunities is exaggerated. As well, talk of improved, strict regulations are meaningless in the face of climate change, which brings increased risk of disasters similar to what happened in Newfoundland in the summer of 2019 when 2.6 million farmed fish died due to a long period of high water temperatures caused by rising ocean temperatures. The shores of Newfoundland were coated with stinky sludge. Fish farming can be done on land, creating an impermeable barrier, thus protecting the natural environment.

By so doing, the negative aspects of ocean farming are eliminated.

Lorraine Heffler

LETTER TO THE EDITOR


Picture this. The ocean breeze is blowing through your hair. Imagine the feel of sand and underneath your feet as you listen to the waves lapping against the beach. Think back to days spent sailing in the bay or walking along a rocky shore. You are building sandcastles, watching the fishing boats, looking for sea glass, or collecting shells.

Can you imagine life in Nova Scotia without these things? No, neither can I. When we open our eyes, we see that more and more of us are losing access to our shores, as land that the public has enjoyed for generations is being sold to the highest bidder. Each time the provincial government sells the public’s coastal lands, they are also selling a vital aspect of life in Nova Scotia.

The government is jeopardizing our coastal and marine ecosystems. All across our province, everyday citizens are speaking up for what is right for Nova Scotia. A dedicated group on the South Shore is fighting to prevent open pen fish farming. On the Eastern Shore, a grassroots movement is striving to save the globally rare ecosytem at Owls Head. The provincial park reserve had been slated for protection through the 2013 Parks and Protected Areas Plan. Coastal ecosystems are severely underrepresented in Nova Scotia’s protected properties. Yet Owls Head was secretly delisted so the government could sell public land to an American developer.

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Going Green In 2020 - A Wake Up Call From Hurricane Dorian

A Personal Experience by Jessi Fillmore

My entire life, I have considered myself an environmentally conscious person. As a child I organized an environmental club at my school, as a teenager I voluntarily cleaned garbage out of the local ditches; and as an adult I have been a member of and/or sat on the board of numerous environmental groups. I always put my waste in the proper containers, I’ve learned how to grow the majority of my own food, and I reuse/repurpose whatever I can.

I largely attribute my passion for the environment to my mother, whom I jokingly was part of the recycling police force as I grew up.

You weren’t getting away with throwing paper towels in the garbage can without a talking mouth pieces, plastic lined coffee packaging, plastic straws, plastic wrappers, cotton produce bags, bar soaps made and the trend is growing! Whether you would like to suggest to me, please check out my online presence: Instagram @ discoveringwhatspossible.

What I picked up during that hour is as follows:

- 58 pieces of rope or line
- 3 very small bottles
- 3 pieces of balloon
- 3 beer cans
- 3 biofilter media pieces
- 3 beer cans
- 3 pieces of packaging foam
- 9 pieces of plastic cutlery
- 9 pieces of plastic
- 8 straw wrappers
- 7 tampon wrappers
- 7 ties/cip ties
- 7 plastic sandwich bags
- 7 earplugs
- 6 stickers/labels
- 6 cigarette butts
- 4 package chip and cracker spreader sticks
- 3 cafe cups
- 3 biofilter media pieces
- 3 very small bottles
- 3 pieces of balloon
- 2 pens
- 2 cutlery wrappers
- 2 shotgun shells
- 2 syringes
- 2 gloves of dried silicone
- 1 clothing security tag
- 1 marker
- 1 lighter

As I picked up item after item of trash, I was intrigued by the fact that the majority of the pieces of garbage were pure luxury items. In particular, single serving food packaging, plastic straws, plastic tampon applicators, plastic cigar mouth pieces, plastic lined coffee cups and plastic cotton swab sticks were all present. None of these items serve any purpose other than to make life easier.

Now don’t get me wrong, I like ease as much as the next person, but my question is: Is the price to the planet and our home... worth the ease?

This experience confirmed that the answer was a definite “no” for me. It also occurred to me that whether this garbage was visible on the shoreline or buried in the ground at the dump, it still exists and will continue to exist for a very, very long time.

This inspired me to reduce, reuse, recycle slogan really made its point to me. I also bought even further action research and I set to work researching alternative solutions to single use plastics.

To truly delight, quite a few products exist. Many are locally made and the trend is growing! So, I set a goal that for 2020 I am going to begin my transition towards waste free living.

This will be a big process and I don’t expect to get all of my habits overnight, but it’s making an effort to begin that count. Some of the reusable products I have switched to so far include snack bags made of waterproof fabric or silicone, beeswax food wraps, cotton produce bags, bar soap, silicone “cotton” swabs, washable and reusable sanitary items and compact lightweight grocery bags that actually clip onto my keychain so I stop forgetting them at home! In addition to purchasing reusable products, I also discovered a few local shops where I can bring my own jars and refill my products including Redmonds Home Hardware (eco friendly cleaning supplies), Luminate Co. (household products and food), and the Welsh Barn (food). The rest of the products I purchased from Body Honour, Beezy Wraps, Osha Mae, ForAges (sanitary items and compact lightweight grocery bags). Many of these products are also available in-store locally at shops like the Red Barn Market or Cavichis Meats in Tantallon.

Five Bridges Wilderness Heritage Trust AGM March 22nd

The community is invited to attend the 19th Annual General Meeting of the Five Bridges Wilderness Heritage Trust on Sunday, March 22nd, from 2:00 p.m. to 4:00 p.m. at the Estabrooks Community Hall, 408 St. Margaret’s Bay Road, Lewis Lake.

At this event the volunteer Board of Trustees will provide project updates along with plans and a budget for 2020.

Guest speaker is Allison Thorne, Conservation Project Coordinator, with the Nova Scotia Nature Trust. Using maps and available desktop data, Allison will present the Nature Trust’s plans to preserve local rural and wilderness spaces like the exciting campaign to protect the Blue Mountain Birch Cove park area, recently in the news.

Close to 200 People Say “NO” to Fish Farms at Meeting

By Keith Aylng

Close to 200 people attended a Cermag Open House on March 14th at the Hubbards Fire Hall to participate in a discussion on the proposed open net pen salmon fish farms for Nova Scotia, including Mahone Bay and St. Margaret’s Bay.

The meeting featured a short presentation introducing some of the work being done by Cermag in Norway, Chile and British Columbia, followed by a question and answer session.

When the question was asked as to how many of those in attendance supported the proposed project, not a hand was raised. This was a similar reaction to the earlier open house meetings held last week in Chester and the District #1 Community Center. A meeting scheduled at the Hubbards Fire Hall for the evening of March 5th was cancelled by Cermag.

Cermag has been granted two options to lease from Nova Scotia Fisheries and Aquaculture to explore the possibility of establishing the fish farms. The options were given in 2019.
Use this.

Not that.

Learn how you can reduce single-use at halifax.ca/wasteless
Bay Expo exhibit spaces are filling up fast, says event co-chair Carl Breckenridge.

“We’re already at capacity for the not-for-profit spaces and are keeping a waiting list of those,” he said. “We still have spaces available for businesses, including home-based businesses, and for crafters.”

The May 9th public event at Estabrooks Community Hall offers Bay area businesses, crafters and not-for-profits an opportunity to showcase their products and services.

Breckenridge says that while most people expect to find businesses and non-profits, the fact that crafters are there, and selling their handcrafted products, sometimes comes as a pleasant surprise to visitors.

“We want to make sure the community knows we have some really beautiful and useful crafts sold at the Expo,” says Breckenridge. “And their makers are right there to chat with visitors.”

Shannon Shields, who owns Body Honour, a local company that produces reusable beeswax-treated cloth products, including food wraps, menstrual pads, wipes and other items, says being at Bay Expo is important to her because striving for “zero waste is a passion of mine, and at events like the Expo I get to talk about that with people who share that interest, and to educate and help people.”

Shields says Bay Expo allows her to showcase and sell her products, but there is also “the opportunity to make meaningful connections with other local makers and businesses in the community, and share the ways we can support and give back to our community.”

Michele Faulkner and Penelope St-Laurent are independent crafters who often work and sell together, creating reusable produce bags, cotton napkins and facial wipes.

Faulkner says Bay Expo is a “valuable way to let people know that we’re here and creating handmade things right in their community.”

Like Shields, Faulkner also appreciates the opportunity the Expo provides “for us to be able to talk to people who buy our products, let them see what we have, and talk to them about what they’re looking for.”

Businesses, home businesses and crafters interested in renting exhibit space at Bay Expo can register online.

Bay Expo includes a used book sale, flea market, jewellery sale, refreshments and children’s activities.

More information and registration is available at https://bayseniors.ca/bayexpo/