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VOLUME 32 NUMBER 02




February 12th, 2020

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 spoken before council before," said Syd Dumaresq, "but I have never been so nervous. I have never had so much at stake." Dumaresq was there on behalf of Twin Bays Coalition, a newly formed volunteer group which

had a letter in the January edition of this publication outlining their opposition to open net aquaculture. "For more than 260 years people have been coming to Chester because it is so beautiful and resources are so abundant," he said. "Industrial scale aquaculture operations shouldn't be located in the heart of a community. Why would you allow it in the ocean?" 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

Story can't on page 3

The Return of the Glen Dora

See story on page 2



Jim Carwardine

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The Return of the Glen Dora

By Jana Doiron

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 2018—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, a native of Ontario, arrived in St. Margaret's Bay in 1994 after spending many years working around the world in places as close as Oklahoma or as far as Saudi Arabia.

He'd always been in love with boats, sailing from an early age on Lake Huron.

Soon after arriving, he joined the Nova Scotia Schooner Association, but always sailed other people's schooners and was well known on the *Adare*.

Now, here was his chance to be the captain of his own ship!

He hurriedly contacted the owner in Montreal, where the *Glen Dora* resided, and bought her sight unseen.

Was it indeed possible that such a wooden ship built so long ago even existed?

But, exist she did and

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 Asbury 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, Asbury 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.

"She'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.

Asbury 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 Asbury 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 turpentine 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 *Lingnum vitae* wood to remain true to type.

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

All of the oak interiors that Guy built will be refinished.

In the meantime, Carwardine is looking to track down another of Guy's friends now in his nineties.

This is a seafaring fairy 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."

More information can be found at <https://www.gofundme.com/f/the-heritage-schooner-project>; at <https://schoonerrescue.wordpress.com/>, and <https://www.facebook.com/schoonerrescue/>



The Glen Dora

Congratulations to Tammy Clarke, a Real Estate Agent with Sutton Group Professional Realty in Halifax



Left to Right are Adam Hennigar, real estate broker, Tammy Clarke, and Jennifer Morrison, associate broker.

Tammy received the award for Biggest increase in production for 2019, placed in the Top 20 for Volume 2019 and received the Volunteer of the Year Award for her Princess and the Purse campaign. Tammy's motto has always been "Dedicated to Results" and she attributes her success to her family, friends, and clients. If you are thinking about buying or selling a home or would like to discuss the real

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Seedy Saturday Festival Offers Gardening Know-how and Fun

By Joanne Ellis

As our wise grandparents always knew, digging in the earth to plant flowers, trees and vegetables is good for the earth, your health and soul.

It sparks creativity, teaches patience and appreciation for nature, and can fill your table with wonderful, tasty results while beautifying your landscape.

The modern world is catching on again to this fabulous hobby and gardening is exploding in popularity.

The St. Margaret's Bay Gardening Club, 100 members strong and building, is mounting a one-day festival to support this expansion and spread the know-how and joy with everyone.

Seedy Saturday is planned for Saturday, March 7th, from 11:30 a.m. to 4:00 p.m. at St. Luke's United Church in Upper Tantallon.

The whole building will be abuzz with activity.

The upstairs sanctuary space will host expert guest speakers talking about climate change victory gardens, beekeeping, mushroom cultivation and seaweed uses in the garden.

The downstairs hall will be

arranged with 23 vendors, many of them heritage seed producers or those involved with food production and food security.

"Seedy Saturday will be wonderful and we invite everyone to join us," says Garden Club President Claudy Levy, who is busily planning the event with a volunteer team.

"It's a first for our club, but we've had such a great response from speakers, vendors and sponsors we think this is something our community is looking for. Hopefully, we'll spark lots of gardeners young and old to start some new projects this spring."

Six demonstrations are also planned, including tool sharpening, so bring along your dull spades or shovels.

This is a pay-what-you-can event and everyone is welcome.

A café and some vendors are cash only. Visit www.stmargaretsbaygardeningclub.org for full festival details.

Thanks to sponsors Transition Bay, Bay Treasure Chest, HRM Councillor Matt Whitman, and Full Bloom Gardeners.

Golf Charity Taking Place in July Looking for Sponsors

By Catherine Clute

It may be February but Robert Stevens of Chester is thinking of golf.

A hundred holes of it—to be played in one day as a Golf 4 Charity Fundraiser.

Along with Tony Cahoon of Timberlea, Reverend Joe Green of Tantallon and Grady Russell of Chester Basin, the foursome are planning the unusual fundraiser for July 6th, starting at dawn and golfing until dark.

According to Stevens, the funds raised will go towards prostate cancer, the food bank, SHAID and Christmas Daddies.

They will be holding an online auction and are looking for sponsorships.

"So far we are getting a lot of good response," says Stevens.

Anyone interested in more details should get in touch with him at RLStevens@eastlink.ca



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Tension Over Open Net Farm Fishing Erupts

Story con't from page 1

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."

"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.



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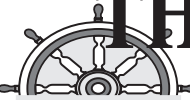

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LETTER TO THE EDITOR

Deeply Troubled Over Open Pen Salmon Farming in the Bays

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-chairs the event's organization 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.

Bay Expo is 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 bayexpo@bayseniors.ca.

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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 afternoon but, amazingly, so far nothing much had blown down on our property or blown away.

Entertaining thoughts of Dorian letting us off easy was countered with 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 when we keep our mouths closed and try to produce a high sound.

Could it be insects?

We kept bees at one time, but 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.

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 so odd, exhaling 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.

“There is a noise coming from in there,” he says.

The other cutter listens, points to the leaves right where we are at

ear level, and replies, “It’s coming from in there.”

I push my hands into the leaves he pointed at to open them up.

The cutter takes a step back as if expecting God-knows-what to come at him.

There is nothing.

No animal scurries away, no swarm of insects, absolutely nothing that five people present can detect.

The crew leaves; I go back to the scene.

There is no sound coming from the tree as it lays in pieces.

The sound was there long before the cutting and right after the cutting when all the main branches were severed.

I 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.

Farrow Law is now Farrow Hicks Law as we proudly announce, Morgan Hicks as our new partner.

Congratulations Morgan!



In addition, Farrow Hicks Law wishes to welcome our newest team member, Mitchell McDade, who joined our team in October 2019. **Welcome Mitch!**



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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 or groups 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.

Lady Diana and the Lobster 1983

Thanks to Pat Thomas for this tidbit

When Prince Charles and Lady Dianna 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.

In a deep, sexy voice I said, "Would you like to dance?"

Of course she said yes. How could she resist?

Okay, this is how Theresa remembers it. I was this big, clumsy guy, and I stomped 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.

Theresa answered the door, didn't recognize me, and asked if she could help me!

That was 50 years ago and we've been together ever since.



Cool guy Melan and Theresa

Aspotogan Heritage Trust Celebrating 25 Years

By Dale Kaizer

It 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.

AHT says this about the golf club: "We are pleased to be leading

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 was once called the Mill Cove Development Agency and started at the same time that the CFS Base in Mill Cove closed.

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LETTER FROM THE EDITOR

Man Generously Pays for 15 Meals at Restaurant

When I walked into a Chinese restaurant in Upper Tantallon the other day I found a nest of 12 elderly ladies around a long table eating their food and having a very good time talking to each other.

Across from where I sat down two other men, much younger in age, were close to finishing their meals.

As I looked at the menu brought to me by the waitress she said, "That gentleman over there wishes to pay for your meal."

Totally surprised, I looked up and said, "You are?!!"

He says, "You can't take it with you, so I don't mind spending on others."

I was astonished and said, "Thank you. I really appreciate it!"

The waitress then informed me that he was also paying for the 12 meals being eaten by the ladies.

When he started to leave, several of the ladies went up to him and gave him a big hug.

He was smiling from ear to ear when he walked outside

and went by the windows of the restaurant.

It cost him \$275 plus a tip for his kindness.

Five more people came into the restaurant and sat at two different tables.

When I got up to go to the counter, I told the young lady who was serving as a waitress, "I'm going to do the same thing as that man just did. Would you please put their meals on my debit card?"

She said, "Really?" and, with a shocked but delighted look on her face, put \$88.00 on my card.

As I was waiting for the machine to finish my transaction, two of the ladies that had just walked in a few minutes previous came up to me and said, "Thank you very much. That is very kind of you."

I said, "I'm glad to do it. Just pass it on if you can to someone else another time."

And that was the lesson taught to me by that one generous man. Always be kind to others and ask them to pass it on.

Ron Driskill

LETTER TO THE EDITOR

Thank You to the Masthead News for Gluten-Free Story

Dear Editor,

THANK YOU for the wonderful placement and colour photo about the start of the gluten-free SMB group (in the January edition of the Masthead News).

We've had many contacts arising from the story and there's a lot of enthusiasm for the idea (see Gluten-Free Group Plans Regular

Meetings in SMB, pg. 9, January edition).

The Masthead story has been mentioned by a lot of the people we're hearing from, and whom we would not otherwise have reached.

Sharon Jessup Joyce

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is March 4th**

The Other Side of Oak Island

By Catherine Clute



Robert Young

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.



Bay Treasure Chest

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Harbour General Store & Restaurant Offering Choice Meals - *Advertorial*

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.

General Manager Soraya Matos explains there was a need for a unique concept for the building considering that it serves residents and tourists alike.

The space is well suited to feature local musicians for event nights such as a special Valentine's Day dinner on February 14th starting at 6:00 p.m.

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

Another upcoming event will

be on February 29th entitled "An Evening at Downton Abbey".

This 1920 theme dinner event features a nine course Edwardian meal and entertainment.

During winter the restaurant is open on Mondays 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 menu has a superb selection of what Maritimers' produce best, featuring pancakes with wild Nova Scotia blueberries and maple syrup, a creamy lobster omelet and a lobster benny.

Lunch favorites include the bacon, mushroom and cheese sautéed Harbour burger, a chicken and maple bacon club and a savory chowder rich in lobster and haddock.

During the evening the menu transforms to become a unique fusion of Maritime and Mediterranean flavours.

Local favorites include the fisherman's pasta, seared scallops and roasted butternut squash and

traditional liver and onions.

The restaurant ensures mouth watering sensations from breakfast through dinner and includes gluten-free and vegan options.

The Harbour General Store and Restaurant also offers accommodations for travellers.

Privateers Lookout, a 5-star super-hosted AIRBNB, offers spectacular ocean views, a private deck, and includes a breakfast for

two each day.

It has two bedrooms a living room, a bath and a fully equipped kitchen.

Reservations can be made through AIRBNB.

The general store, restaurant and Privateers 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 and serve their customers.

There is so much more to enjoy when visiting the Harbour General Store & Restaurant in Indian Harbour and readers are encouraged to visit the website at www.harbourgeneralstore.ca or by checking them out on Facebook.

The Mediterranean theme will bring you back again and again.



The Harbour General Store and Restaurant

Hooked Rug Museum Volunteers Busy Planning for 2020

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 crankers—circular sock knitters—needle arts 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, singling out the numerous volunteers and staff who have worked so hard to bring the museum to the success it has become.



From left to right are Suzanne Conrod, Sherry Chandler, Mary Jane McGregor, Charles van Duren, Polly Suttis, and Gloria Shields. Charles travelled 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. Gloria is holding a rug that had been started by Judith and was completed by Gloria. Charles holds a plaque that honours his wife.

Stewardship Association Concerned About Salmon Farming in St. Margaret's Bay

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

Nick Horne, SMBSA's board chair, said, "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.

Guderley says each of these issues is important, but points to the potential impact on the lobster fishery as the strongest counter-argument to claims that the open-net pen salmon farms will be economically beneficial.

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

"As 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 says the SMBSA urges the government to "invest business development funds in land-based aquaculture as an alternative to expanding fish farms in our bays."

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First Time NOMAD Hockey Game Played at Refurbished Boutilier's Point Outdoor Rink *By Keith Ayling*

When the residents of Boutiliers Point come together for a project, they always do it in fine style.

A case in point is the Boutiliers Point Outdoor Rink Executive & Volunteers organization that teamed up to vastly improve the Boutiliers Point Outdoor Rink on Island View Drive for the NOMAD Hockey Tournament January 25th and 26th.

Jim Miller, one of the organization members, said they had replaced many of the boards surrounding the ice surface, cleaned up the silt and bulrushes on the rink surface, laid down 17 tandem loads of gravel with the help of Kynock's Resources to firm up the rink base, and installed two seating decks, a picnic bench, and a viewing stage.

They also installed netting at both ends of the rink and completed the installation of new LED lights and wiring—all at an estimated cost of \$25,000.

The upgrades put them in a position to host the first time Nomad Hockey Tournament that included close to 120 players on 13 teams, as well as 4 plus 4 team

members and goalies.

All consisted of men and women aged 18 and older.

The Nomad name comes from a Dartmouth clothing firm owned by Dustin Hall who felt it was time to give back to the community by sponsoring the event.

He said, "I never had this growing up and hopefully the event will grow next year."

He noted it "takes the right people and time" to stage such an occasion and "everything was fantastic."

He added a 50/50 draw during the weekend will raise funds for more improvements to the rink.

Players participating in Nomad Hockey came from Cape Breton, East Hants, Cole Harbour and, of course, many from around the St. Margaret's Bay area.

The two-day tournament ended on Sunday, the 26th, with women's and men's playoff games.

The winning women's team represented a group from HRM while the winning men's team represented a group from Spryfield.



NOMAD hockey at the refurbished Boutiliers Point Outdoor Rink.

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.

The overall role of a doula is to ensure clients feel safe, informed and comfortable in a medical situation in which death is likely.

When Elizabeth Brown retired as the Department Head of Accounting at Dalhousie University's Student Union seven years ago, she decided to study to be a death doula so as to work with people who were dying.

She has spent the last four years working at the Palliative Care Unit of the Victoria General Hospital in Halifax, helping families in the difficult transition to the end of life.

Through her training and

experience, Elizabeth will talk about her work and how it complements essential care provided by health professionals, as well as share her insights on death and dying at the meeting of the Athenaeum Society of Nova Scotia on February 16th, where she will present "A Matter of Life and Death".

As she is quick to point out, "This work has been very rewarding, and I never stop learning how to live while I assist others as they die."

This presentation of the Athenaeum Society of Nova Scotia will take place on Sunday, February 16th, at 2:30 p.m. at the Ocean Swells Community Centre in Northwest Cove, 2716 Hwy 329.

The presentation is free and all are welcome.

See their website at www.athenaeumns.org

Mardi Gras Being Revived Again

Mardi Gras is being revived after several years following the temporary closure of the Black Point and Area Community Centre.

In recent months several different events have taken place—a wellness expo, a business expo, All Things Wedding, a craft fair and Christmas market, a Cove FM dance/fundraiser, and several community celebrations.

The community centre will be decorated for Mardi Gras this year and those who attend are encouraged to dress up.

Some simple costume elements will be for sale at the door.

Ron McIsaac and his staff are preparing his famous hip of beef dinner.

As in the past, music will be

provided by Paul Lucas and Hog 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 Aspotogan Heritage Trust or by calling 902-857-1133.

The event takes place on Saturday, February 29th at 6:00 p.m.

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Nova Scotia is the Gold Standard for Aquaculture Says Aquaculture Association

By Tom Smith Executive Director Aquaculture Association of Nova Scotia

In recent weeks, there's been a lot of talk about aquaculture, and Nova Scotians deserve to have their questions answered.

But without the 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 in the lobster industry, 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 area 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 — farms, 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, supporting about 600 direct jobs and contributing to seafood exports.

This level of marine success and potential for growth is unmatched in Nova Scotia's history.

There are real opportunities right now for our province in aquaculture, and we have the history and the experience to continue to do it right.

Tom Smith
 Executive Director Aquaculture Association of Nova Scotia



Want to be part of the 2020 Aspotogan Ridge Golf Club Staff?
 Send your resume and cover letter to:
admin@aspotoganridge.com
 Let us know how your skills will fit in with the golf course needs
 Positions include: Cook, Clubhouse Staff, Pro Shop support services, and Greens maintenance and labourer
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One hundred percent of the proceeds are in support of the charity.
 "In 2019 we were able to raise just over \$1,700 for St. Margaret's Bay Community Living," says Jennifer Schofield, a partner with the firm. "The organization will use this money to support the programs they have in place to improve the lives of residents in our community."
 For the 2020 calendar year, *Kennedy Schofield Lawyers* will be fundraising for Help 2 Overcome (H2O), 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 the life of children.
 Follow them on Facebook and in the Masthead News for notices about their upcoming events.

From Left to Right are Tracey Kennedy, Linda Swim (holding cheque for the St. Margaret's Bay Association for Community Living), and Jennifer Schofield.

Kennedy Schofield Lawyers, a full-service law firm located in Head of St. Margaret's Bay, chooses a charity each January and fundraises for the cause for that calendar year.
 For 2019 the chosen charity was the St. Margaret's Bay Association for Community Living, an organization that supports adults living with intellectual disabilities with life skills, such as exercise classes, cooking, crafts and games.
 The law firm holds several fundraising events over the year including a paint party where a local artist guides the participants to create their own original painting.
 The firm sells used books in their reception area to raise funds, counts toonies for the Bay Treasure Chest, and, in the past, has hosted a yard sale, BBQ and sold Christmas ornaments.

If you are uncertain about a particular situation, it is always best to seek the advice of a lawyer where your individual circumstances can be reviewed. For legal advice on your specific matter, you can contact our firm at: 902-826-9140.



Proud to support the Bay's families and businesses

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 antenna 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 from ATSC1.0 to 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 for the last several months.

Randy Mcinnis of Mill Cove and his mother Christine are two such citizens.

Randy states, "I've never had cable or internet service in my life and we've always relied on over-air-television service."

Randy is probably not alone. Financial strains prevent many on fixed incomes from making an additional annual expenditure of \$300 (12 months at \$25 apiece).

In a telephone conversation with an info service provider at Shaw, the Shaw employee (who wished to remain anonymous) stated that "We are a business and this was a business decision."

The CRTC website advises that

any with questions pertaining to the loss of over-air-TV service or the technological changes which caused it should "direct such questions or comments to Shaw Direct."

Concerned for those affected and on a fixed income, and those who will go without the educational influence provided by TV and Internet services—especially the children—I wrote a letter to MLA Hugh Mackay, questioning 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. Margarets, provided some encouraging news about the Nova Scotia government's plan of action.

The "Internet for NS Initiative" is an on-going program that's 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://developns.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 many doors of opportunity both to youths 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 positively affect our lives and our society.

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

COMMUNITY EVENTS

Fri., Feb. 14, Dinner and dance fundraiser at the Hubbards & Area Lions Club. Cost is \$14 per person or \$25 per couple. Tickets are available at the Aspotogan Heritage Society office, the Lions Club itself or from Lion Louella Regan. You can also buy tickets at the door. Dinner will be from 5:30 to 7:30 and will consist of lasagna, Caesar salad and garlic bread, and gingerbread with lemon sauce for dessert. After dinner, dance the evening away with music from our Levee band, Bruce Richard & the Allies. **All proceeds from this evening will be donated to the Nunez family in support of Max.** Location of the Lions Club is 21 Lions Club Road, Fox Point.

Sun., Feb. 16, The Athenaeum Society of Nova Scotia presents *"A Matter of Life and Death"* with Elizabeth Brown (see story elsewhere in the Masthead), 2:30 p.m. at the Ocean Swells Community Centre, Northwest Cove, 2726 Hwy 329. All are welcome. Call 902-476-4465 if you have questions.

Thurs., Feb. 20, Notice is hereby given that the Black Point & Area Community Centre Annual General Meeting (AGM) will be held at 7:00 p.m. at the Black Point & Area Community Centre building, 8579 St. Margarets Bay Road, Black Point, Nova Scotia. Election of the new Board will be held. All members of the public are invited to attend the AGM.

Thurs., Feb. 20, Take Out Meal-Let us cook for you. We have 2 delicious meal options: your choice of our Haddock Chowder (no shellfish) OR Chicken Pot Pie plus a tea biscuit and Chocolate Cake for \$10.00. Children's portions are also available for \$5.00. **You may place your order on-line at <http://stnicholasanglican.ca> or call the church at 902-826-1156 and leave a message.** Meals can be picked up at the church between **noon and 6:00 p.m.** Pre-orders are recommended to ensure availability. Meal proceeds support community charities as well as St. Nicholas. Church Location: **St. Nicholas, 29 Westwood Blvd., Upper Tantallon.**

Sat., Feb. 22, Community Lobster Supper at the Church Memorial Park, Eleanor PEW Memorial Arena, upstairs at 190 Pig Loop Road, Chester. Trustees of Church Memorial Park invite you to attend our lobster supper fundraiser. Enjoy 1 ¼ lbs. of lobster, salads, desserts & beverages. Tickets \$30 and available at Chester NAPA, Chandler Davis, Pharmasave in Chester, Hubbards & Chester Basin. First Seating is from 2:00 to 4:00 p.m. and Second Seating is from 5:00 to 7:00 p.m. A Nova Scotia Lobster Crawl Event.

Sat., Feb. 22, Newfie Breakfast at the Chester Basin Legion, 7:30 to 10:30 p.m., 25 Hwy 12 (exit 9 off 103). Baked beans, fishcake, scrambled eggs, hash browns, ham or bologna, toast or biscuit, juice and coffee. \$8.00. Children under 5 FREE. Take out available. Everyone welcome.

Sun., Feb. 23, Join the Hubbards & Area Lions Club for our monthly FISH FRY DINNERS. Enjoy pan fried haddock, mashed potatoes, veggies, coleslaw, pickles/beets, rolls, tea/coffee and homemade dessert. Time: 4 to 6 P.M. Cost is \$12 for adults and \$6 for children. Location: 21 Lions Club Road, Fox Point.

Tues., Feb. 25, Pancake Supper at Ocean Swells Community Centre, Northwest Cove, from 4:00 to 6:00 p.m.

Tues., Feb. 25, Shrove Tuesday Pancake Supper at St. Peter's Church, 10030 Peggy's Cove Road, Hackett's Cove. **Free will offering.** Included in the supper are pancakes, sausages, tea/coffee, and ice cream for dessert. Everyone is welcome.

Sat., Feb. 29, Leap Into Mardi Gras at the Black Point & Area Community Centre at 6:00 p.m. A fun-filled night of Ron McIsaac's famous hip of beef dinner, cash bar, silent auction, door prizes and dancing to Paul Lucas & Hog the Covers. Tickets are \$35.00 per person or a table of 8 for \$240. Available at Lola's Landing & Aspotogan Heritage Trust. Tickets must be purchased in advance. Call 902-857-1133 or email contact@hubbards.ca for tickets and information.

Tues., March 3 to April 28, Weekly Open House Book Study: *Welcoming the Unwelcome—Wholehearted Living in a Brokenhearted World* by Pema Chodron. Each Tuesday evening includes sitting and walking meditation, a short talk by a Shambhala teacher, and an opportunity for contemplation and discussion, 7:00 p.m. to 8:30 p.m. For more information contact Alice at 902-821-2239 or alicehaspray@gmail.com. St. Margaret's Bay Shambhala Centre, 13495 Peggy's Cove Road, Upper Tantallon.

Sat., Mar. 7, Firefighters' Breakfast at the Chester Basin Volunteer Fire Department, 5430 Hwy 3, from 7:30 to 10:30 a.m. Breakfast includes your choice of bacon, sausage, scrambled eggs, baked beans, toast, juice, tea/coffee. Adults \$7.00, Children 5 to 12 \$4.00 and under 5 FREE. Take out available. Serving breakfast on the 1st Saturday of every month, except January, since 1985.

Sat., March 7, Start the weekend off right with family or friends at the Hubbards & Area Lions Club breakfast from 9:00 to 11:00 a.m. Enjoy a delicious breakfast of scrambled eggs, pancakes with maple syrup, sausages, hash browns, juice and tea/coffee. Located at 21 Lions Club Road, Fox Point. Cost is only a donation at the door.

Sun., March 8, A collaborative effort of several Lions Clubs (including the Hubbards Lions Club and the St. Margaret's Bay Lions Club) are putting on an International Women's Day Pancake Breakfast from 9:00 to 11:00 a.m. for \$8.00 at the Sackville Lions Club, 101 Old Beaver Bank Road, Sackville. Breakfast includes pancakes, sausages, eggs, hash browns, toast, coffee, tea and juice. Contact Zone 10 Chairperson Lion Veronica @ 902-864-3583. Proceeds will go to the support of Women's Centres of Nova Scotia.

NOTICE

The Bay Grandmothers would like to inform the community that their meetings will now be held from 1:30 to 2:30 p.m. on the second Tuesday of the month in the Upper Hall of St. Luke's Church in Tantallon. We are part of the Grandmothers to Grandmothers campaign, affiliated with the Stephen Lewis Foundation. We welcome new members. You can find out more about us at g2atlantic.org.

Aquaculture Accountability a Must in Provincial Decision-Making

A Commentary by Daryl Gray - Bayswater

There is much discussion about Cermaq's plans to establish new aquaculture sites in our area.

In two articles 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 an 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, AQ#1006.

The McNeil government renewed the licence to operate for 10 years (2015-2025) and the lease on the site for 20 years (2015-2035).

Previous governments only renewed the licence and lease for five years at a time.

The extended renewal periods mean the opportunities for public intervention included in the renewal process are reduced.

Also, 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 Baywater 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 reach 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 died at a fish farm in Fortune Bay, 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 on land or sea.

Cermaq has an ocean-based, closed containment system called Certus in Norway.

They say "The fish in this new system are actually growing better than our fish in the traditional net pen structures located in the same region."

It is part of a comprehensive system they are developing called Flexifarm.

If the provincial government grants Cermaq licences in our bays, will they stipulate that Cermaq 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, very happy."

In a CBC interview, Minister Colwell said, "Open pen fish farms exist in the province, have 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 if his government abdicates responsibility for decisions about new sites?

How can we hold an unelected 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 Gardening Author to Talk about Growing Vegetables and Herbs at Hammonds Plains Garden Club

The Hammonds Plains Area Garden Club welcomes best-selling author Niki Jabbar for an overview on going vegetables and herbs in gardens and containers.

On Wednesday, February 26th, from 7:30 to 9:30 p.m., she will cover the benefits of raised beds and growing in pots, soil building and care, fertilizing, green

manures 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 seedlings.

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

Membership dues are \$20 for individuals and \$30 per couple/two family members.

Their address is the Bedford Hammonds Plains Community Centre, 202 Innovation Drive.

You can also go to <http://www.hpage.ca> for further information.

Email them at contact@hpage.ca or find them on Facebook.

Farmers' Market of Nova Scotia Looking for Unique Recipes for Cookbook

The Farmers' Market of Nova Scotia is seeking unique recipes using farmers' market products from local communities.

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 by sending it to marketfreshns@gmail.com by February 29th.

You will be contacted for your consent before anything is posted online or published, the organization says.

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Cleaner Required for an in-law suite once a week for 1 to 2 hours. Please contact 902-826-1153 for details.

CCA/Care Worker--Position open at seniors resthome located in Seabright. Duties include assisting clients with daily living activities, carrying out care plan goals and objectives, household management, and documentation. Requirements--CCA/LPN/PCW or equivalent experience, current First Aid Certification and ability to work required shifts, weekends and holidays. Kind, well-organized individuals having mature judgement and an outgoing personalit are welcome to contact us. Please call 902-225-5535 to learn more and how to apply.

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Household renovations, repairs & installations. Doors, windows, porches & decks repaired or replaced. Repairs to flooring, drywall, siding, installation of laminate countertops, shelving and garage storage solutions. Insured & references. Call Mike, 902-476-8831.

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Earring, gold ornate design stud, sentimental value, 902-491-0341.

Tailoring

Experienced and Professional. Alterations to suits, prom and bridal gowns and much more, 902-275-7784, www.roxannetailoring.ca

Thank You

I would like to thank son Ray, daughter-in-law Christy and her husband Ryan for the wonderful 90th birthday party on December 22nd, 2019. Thank you to all my family and friends who attended to help me celebrate my special day.

Margaret (Boutilier) MacLean

In Loving Memory

David Levi Longard passed to his rest on February 20, 2019.

Love is a light in the lonely night, to give solace and show you the way. Faith is a rock on which hope may be built, that you will meet that dear one on that day!!

Loved and remembered forever by Dorothy, Katherine, Patricia, Chelsea, Ryan and Austin.

The Lighthouse Food Bank Society

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.discoverstmarginaretsbay.ca and need a volunteer with moderate Microsoft Word and Excel skills to help a small team expand 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@smbcec.org or drop in at 5229 St. Margaret's Bay Road weekdays.

Obituary

Norma Hayman of Head of St. Margaret's Bay passed away on January 22, 2020. Norma moved to Head of the Bay over 18 years ago to help raise her grandchildren, Derek and Nora Hayman. She was a member of the Baptist Church and an avid gardener. The family wishes to extend their condolences to her friends and thank you for adding so much to her life. Special thanks to Norma's family doctor, Holly Zwicker, and some special members of Paramed.

BTC Winners All Smiles Upon Winning Big Cheques

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 Harry.

"I called back and her son answered the phone. He thought I was one of those scammer phone callers--the reason 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 Muzyk 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 senders' 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.



All smiles for Cynthia Mantley who shows her cheque for \$24,790 at D&Jo's in Timberlea



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



Wendy Brace gets a thumb's up from Ian Fawcett, owner of Lefty's Restaurant & Lounge in Upper Tantallon

CBDC Blue Water Business Networking Event has Participants Asking for More

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 prospective 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."

Beth Rogers, 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," Rogers said, "we often have similar challenges, so I hope these events will continue."

Andrew Flinn, 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."

She added, "Most people stayed for the full two hours, so we knew we were providing something our business community appreciated."

CBDC Blue Water offers 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.

Unicorn Theatre Celebrates 25th Anniversary with Year-Long Program of Theatre Fun

The Unicorn Theatre is planning all kinds of theatre fun to celebrate 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.

All of this is in addition to the theatre's regular offerings: the Saturday Morning Club, the Valentine's and Pegasus shows, six weeklong Drama Camps, the Spotlight day camp and the Musical Theatre Weekend.

As has become a tradition in anniversary years, the theatre will present a revival of a favourite musical from the past and a show that it has never done before—in this case, a brand-new show that's sure to be a smash hit!

The revival is "The Little Mermaid, Jr." to be presented at the end of April/beginning of May.

First performed by the theatre in 2012, the show turned out to be an outstanding experience for cast, crew and audience members alike.

The new show, "Frozen, Jr.", has only recently been released for licensing by Music Theatre International.

It is based on the 2018 Broadway musical and brings Elsa, Anna, and the magical land of Arendelle to life onstage.

The show features all of the memorable songs from the animated film, plus five new songs written for

the Broadway production.

"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 contributions on 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 want to act, there's going to be a one-day choral camp, "Disney Dazzle", where singers will rehearse and perform a 12-minute medley of familiar Disney songs (date to be advised).

During Play in a Weekend (September 11-13), 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 "Spooks" 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@unicorntheatre.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 received from the Bay Treasure Chest.

Unicorn Theatre 

HELP US KICK OFF OUR 25TH ANNIVERSARY!

"Beat the February Blues"

Bash and Dance Party


SATURDAY, FEBRUARY 29, 6-9 PM

Bay Community Centre

All Ages - 3 to 103 and beyond!

Free Admission - Buy drinks/snacks

QUESTIONS? INFO@UNICORNTHEATRE.CA

Bay Seniors 

JOIN US FOR A DISCUSSION ON:

SAFETY FOR SENIORS

with Tisha White from Northwood

THURSDAY, FEBRUARY 20, 2PM

Shining Waters Marina

148 Nautical Way, Tantallon

We welcome all community members!

Mindfulness and Transformation at the Tantallon Library February 23rd

Mindfulness and Transformation is the interesting topic being presented at the Tantallon Library

on Sunday, February 23rd.

"Mindfulness is a practice to ease suffering and has been transformed through popular misunderstanding into a tool to support our ego and self-fulfillment rather than to de-construct our ego and activate our service to others," says Harry Cook, coordinator of Open Mindfulness in the Bay.

In this talk, David Maginley will explore the razor-thin line between spiritual practice and spiritual bypassing.

"We will examine curiosity, humour and self-awareness as effective guides for ego disintegration so that we may discover what we are to be on behalf of others," says Harry.

David is an interfaith spiritual counsellor at the QEII Health Sciences Centre in Halifax and

award-winning author of *Beyond Surviving: Cancer and your Spiritual Journey*.

He has survived cancer four times, which led to a profound near-death experience, and explorations in consciousness and connection between body, mind and spirit.

With degrees in philosophy and as an ordained minister, David has a deep sense of purpose in supporting others in their spiritual journey.

He knows what it is like to have cancer from both sides of the hospital bed and a sense of this life from both sides of the veil.

The presentation takes place from 2:30 to 4:30 p.m.

It is open to the public at no charge and no reservation is required.

Story for the Masthead News?

Yes!!

And it could appear here!

We are looking for
Human interest stories,
Breaking News in your community,
News on Community Events,
Community History, etc.

If you have something that you think our readers would love to see, Please submit it to your local newspaper, The Masthead News

e-mail: themasheadnews@aol.com

Phone: 902-857-9099

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

Plastic Pen Recycling Project Collects over 3,000 Units

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 Teracycle 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 pen and markers free of charge and will accept the collections at their stores to send to Ontario.

Each year Bic 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—the 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 18th Claudia picked up the full collection box as 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.



Jennifer Webber shows off the plastic pens that were collected for recycling.

Working Behind the Scenes at the Community Breakfasts of Blandford

By Claudia Zinck

Flyers 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 third 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 Boutillier 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 fellowshiping, to show off the grandkids, to celebrate birthdays, and to be part of the larger whole.

These breakfasts support the running of the Blandford Community Centre. Like any building it needs to be heated, maintained and even insured.

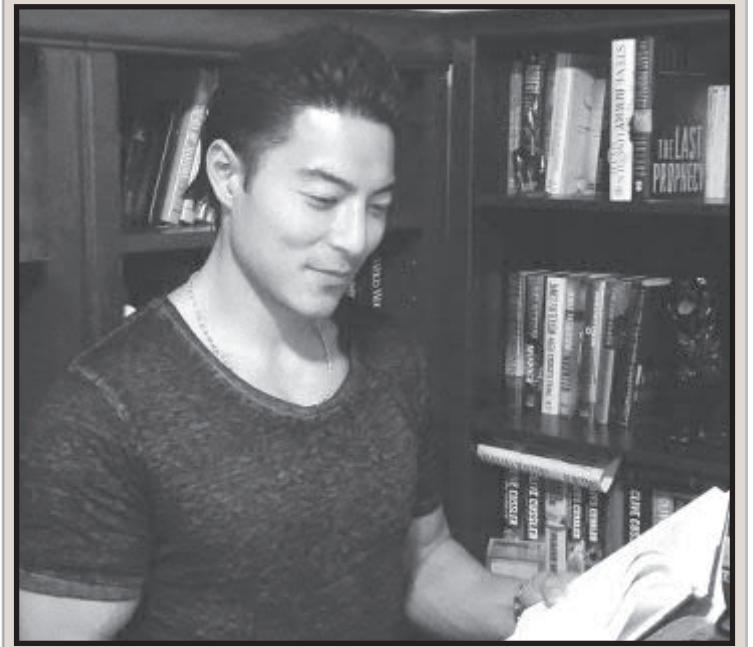
Together Blandford works to pay the bills.

After all, it is OUR community centre.



Gracie Boutillier in front with Chantal and Eva Veinotte in back are part of the volunteer crew at the Blandford Community breakfast.

Tantallon's Chia-Hao Tang Part of UN Climate Change Campaign



Chase Tang (also known as Chia-Hao Tang)

Up and coming TV movie star, Chia-Hao Tang (also known as Chase Tang) who attended Sir John A. Macdonald High School and lived in Tantallon for a while, is taking part in a United Nations Climate Change campaign through social media.

Tang has joined several other actors like Joaquin Phoenix, Alec Baldwin, and Rosario Dawson on Instagram and Facebook.

Tang is hoping that he can raise awareness about what people can do right now to help alleviate pressures from greenhouse gases.

"I am so passionate about the environment and doing what I can to keep problems with our climate at bay," he says. "I walk where I can, and living in Toronto (where he now stays) makes public transport easy."

Tang recently finished shooting the Netflix superhero show

"Jupiter's Legacy", alongside Josh Duhamel and Leslie Bibb.

For Tang, he says it's important to "be mindful" of how he effects things around him.

"What I use in gas, the types of food I eat, and what I do can all play a part in climate change, and I need to take personal responsibility. I hope that the people in the Halifax area" and abroad "see what I do and follow suit."

He works to be a role model for those in his home area, which includes Tantallon and Bedford, where he also lived.

"If I can get just one person to perk up and change their habits to help the environment, then the World in Our Hands campaign is working."

He recently started up a fan page and invites those who want to learn more about him to visit <http://chasetangfanpage.com/fans/>

A Choir Party and All the Fun that Goes with It. By Claudia Zinck

When Malcolm Boutillier found the love of his life 12 years ago, Barbara, he found someone who 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.

Twice a year, 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, out come the cakes, pies, squares and her famous bread pudding.

This is one event where there is not any fundraising, no potluck, no need to do any 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.



Richard Ward is ready to serve the trifle.

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 Kovaiaam. 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.

When there was a pool party on the ships, he and his buddies made up 350 to 500 pizzas.

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.

Only one thing he doesn't like about cruise work are the rough seas and seasickness, he says.

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 departie 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."

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One of four poke' bowls that Linoj sells at Pizza Girls

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