

# Black River News

• Together • We • Can • Accomplish • Great • Things

VOLUME 16 ISSUE 5

## Our Mums

May 2021

**Ethel (Atwell) Lake** - Sometimes I hear her voice coming out of my mouth, sometimes a quick glance in a store window and I see her. I can't believe how hard Mum worked at home, and at away from home jobs and still had time for planting, a game of cards, a story, knitting, quilting, crocheting, a trip to Frenchys, a "little cuppa somethin". Mum was complex, sensitive and intuitive, enjoyed a good time but she was black and white strict. She was given to daydreaming but was very capable when her children needed her, in bad and better times. As young adults she never told us how to live our lives or what we should be doing. Perhaps she thought we could be trusted to handle that. My sister describes Mum's smile as between laughter and tears and I think this is aptly put. She stayed with us until we were all middle aged to senior citizens. What a Mum! - Sharon Lake

In our Christmas recipe book *Recipes and Remembrances from Black River Kitchens* there are some sketches of our Mums and the following are a few them.

**Jennie (Nowlin) Long** - I often think of my mother and how she had so many uses for the cloth flour bags and cloth salt bags we got in those days.

The bags all had coloured prints on them and it was quite a job to get the colour washed out so she could use the plain white material. She would use a green dye to colour the material after ripping out all the stitches which held the bags together. She would dye the flour bags and make couch covers for our couch in the kitchen.

The salt bags were used to make handkerchiefs as Kleenex was not always available or maybe they always had to be discarded as soon as they were used.

I still remember a dress or two Mum made for me from flour bags dyed a pretty pink colour when I was only small.

Pillow cases and other things were also made from flour bags which were really very useful when money was hard to come by in those days.-- Madge (Long) McPhail

**Hazel (Ells) Smith** - Memories of my mother in my younger years are that Mum always had a pie or cookies in the oven, usually by eight in the morning (someone might show up for lunch) - most times it was my kids or my brother Eldon. I liked to drop in when she was taking her cookies out of the oven, and of course I tried them and always went home with samples.

She liked family dinners and most times she over did it. Leftovers were doled out for all of us to snack on later. Mum often times chased us out the door before the dishes were done, saying she had all evening to do them. Personally, I think she had enough of

the little devils we called her grandchildren. When I worked she'd sneak over to my house leaving a pie on my counter, then she would do up the dishes. Lord, I do miss those times.

Mum always tried to be patient but sometimes I think her craft work was out of sheer frustration.

Always missed and much loved. - Myrna (Smith) Harper

**Helen (Levy) Long** - My mother is one of the best cooks I know. The homemade bread and pies are the best I've ever eaten. Everything was homemade when we were growing up. One of my earliest memory of Mom and cooking is her sitting on the kitchen floor grinding up deer meat. What a job this must of been! She would crank the handle on that meat grinder until her arm couldn't take any more.

I remember when the "Bread-Maker" made its debut. Everyone was buying one. My brothers were buying them for their wives for Christmas and my brother-in-law Paul was buying one for my sister. Now usually when Mom made bread, she always made a loaf for us kids. When my brother Jeff asked Brian if he was getting me one for Christmas, I replied, "No, thanks!" Now Mom can make all the bread for me! - Tammy Long-Schofield

**Ezelia Agnes (Cole) Dexter**, (my mother's mother) was a fabulous cook. A school teacher until her marriage, she raised four children, much of it single-handed as her husband, my grandfather, was a ship's captain and was out to sea a good deal of the time.

Small and mighty, she brooked no foolishness, except eventually from her 10 grandchildren who were perfect in every way. I, being the firstborn grandchild on both sides of the family, certainly benefited from that status! She had an infectious giggle the echoes of which I can sometimes hear in the laughter of family members. Nobody has been able to satisfactorily duplicate Nanny's recipes. Her biscuits were high and light and absolutely delicious. She regularly made molasses cookies that were thin and crispy and exactly right for dunking in tea or milk. Her blueberry pie was-oh my! In the summer, we'd go to Bridgewater in her 1948 Desoto, stopping what seemed like every 50 feet to get out and pick blueberries along the road, putting them in a Lowneys hard candy bucket. As soon as we'd get home, out came the pie plates and making for the pie. What I wouldn't give to just one more time sit in my grandmother's kitchen and watch her roll out her cookies or biscuits, basking in the love that even then I knew was something special - Gladys (MacLean) Long

## Dandelion Wine

The time is here once again for the golden blossoms of the dandelion to blanket the fields, lawns and orchards. I have been asked a number of times to provide a recipe for my version of Dandelion Wine, so here it is. Some wine making experience will make the process a bit easier. If you are new to this, just ask around. There are many knowledgeable people to give you a hand.

One of the hardest parts of the process is the collecting of the blossoms. Make sure the blossoms come from an area free of any sprays or road dust. There is usually a 3-4 week window for harvesting. These can be picked in small lots and frozen. Just remember to remove all signs of green from the blossoms before freezing.



### DANDELION WINE RECIPE - Makes 4 gallons

4 gal. dandelion blossoms	6 oranges
4 gal. water	2 Camden tabs.
2 liters of white grape juice	4 tsp. yeast nutrient
4 lemons	8 lb sugar
	1 pkg. wine yeast

**Note:** Items like the Camden tablets, yeast nutrient and wine yeast can be found in any shop that carries wine making materials.

### DIRECTIONS:

Boil 2 gal. water. Pour over blossoms and in a primary fermenter let stand until room temp. A primary fermenter can be any food grade 5 gallon bucket.

Add remaining water and add crushed Camden tabs. Add grape juice, the zest and pulp of the citrus fruit (no white pith) and stir. Let stand 24 hours. Strain and return to primary fermenter.

Add sugar, yeast nutrient and yeast. Top up to a bit more than 4 gallons. This will allow for the loss during racking and ensure 24 bottles of wine. Cover and let stand for 5-7 days.

Rack into carboy and fit airlock. Rack each 4-6 weeks until the wine is clear. Bottle and store for at least 6 months. Should be at its best in 3-5 years.

**Note:** Only the coloured part of the blossom is used.  
Remove ALL green from the blossoms.  
Leaving the green on the blossoms will give the wine a bitter taste.  
Remember to remove ALL the white pith covering the citrus fruit.

It takes a bit of work but it is certainly worthwhile.

**ENJOY!**

*Ed Schofield*

... from the *Wolfville Acadian*

This column was originally printed in the *Wolfville Acadian* and was printed without the wife's name, as was the practice of the time. Where it is known we have included it in brackets.

*June 10, 1948*

Mr. and Mrs. Arthur (?) Margeson, of Kentville, visited at Mr. and Mrs. Emery (Vera) Nowlin's home on Wednesday afternoon.

Mr. and Mrs. Cecil (?) Beckwith and family, of Avonport, spent Sunday at the home of Mr. and Mrs. Clyde McInnis. Mrs. M. E. Greenlun also spent Sunday at the McInnis home.

Mr. and Mrs. Arnold (Ruby) Davidson, of Forest Hill, visited Mrs. Davidson's parents, Mr. and Mrs. Leslie (Mae) Ells, on Sunday.

Mrs. Waldo (Dorothy) Long spent the holiday at the home of Mr. and Mrs. Rupert (Inez) Long.

Mr. and Mrs. Malcolm (Dorothy) McInnis and family called on Mrs. Sadie Coldwell, Davison Street, Sunday evening.

Mr. and Mrs. Arthur (?) Buckley, of Lumsden, called on Mr. and Mrs. Percy (Mildred) Atwell on Saturday evening.

Sunday School was held at 10 am and Church at 11 am on June 6 with a large attendance.

Mr. and Mrs. Ellis (?) Weir and their son, Dean, Mr. and Mrs. Lester (?) Weir, all of Greenwich, visited Mr. and Mrs. Edgar (Aggie) Weir's home on Sunday. Their son Victor also spent the day with them.

Mr. and Mrs. Stanley (Elsie) Levy and grandson Barry, visited their daughter Mrs. Kenneth (Ida Mae) Smith, and Mr. Smith, on Sunday evening.

The Community Club met on Wednesday at the home of Mrs. Pierce (Nellie) Schofield with Mrs. Hedley (Merle) Schofield assisting. Quite a number were present and an enjoyable afternoon was spent piecing a quilt. Another feature of the afternoon was a birthday party in honour of Mrs. Schofield's daughter Linda, who observed her second birthday, there being nine children present.

A number of our residents are enjoying the privileges of electricity, a portion of the White Rock - Black River line being completed.

# May Events

COVID 19 Prevention Guidelines in Effect

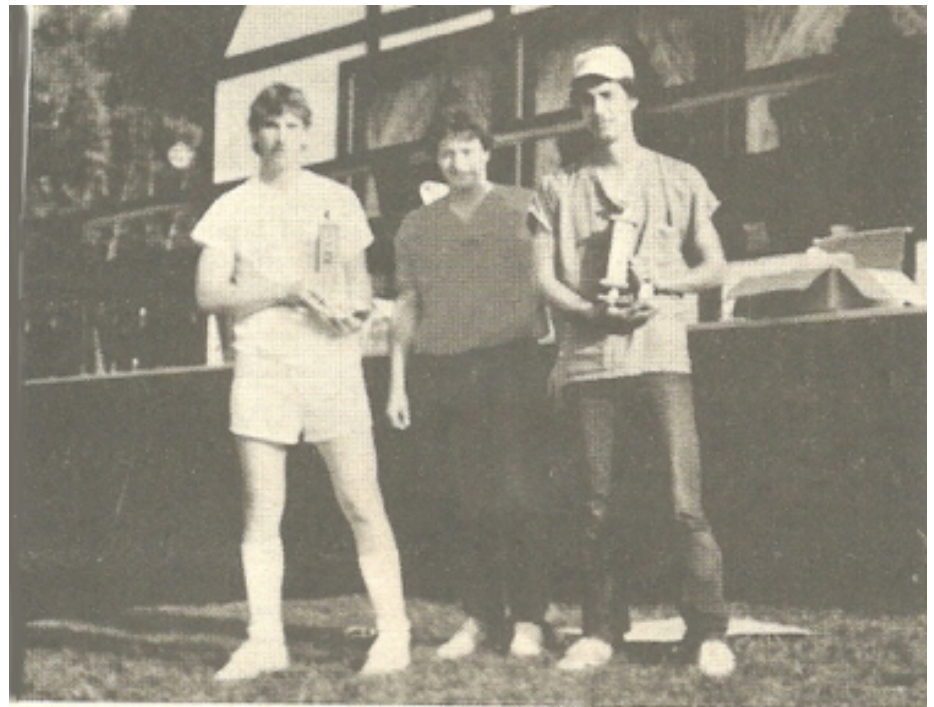


Masks Must Be Worn

SUN MON

2	3
9	10 Ways & Means 8:00-9 pm
16 Monthly Meeting 7:00-8 pm	17 Book Club 7-8 pm
23	24
30	31 Heritage Meeting 7-8 pm

COMING  
IN  
JUNE  
DATE TBA  
TAKE-  
OUT  
COLD  
PLATE  
SUPPER



## Car rally winners

A total of 24 drivers and navigators participated in the 12 car, 152 kilometers Stan Beach Memorial Car Rally in White Rock, Aug. 2. The rally has been run for the past two years. Coordinator Glenn Farris says next year he hopes the race can raise enough money to make a donation to the Heart Foundation. Pictured above following the trophy presentation are: (left to right) winning driver Blair Schofield, Farris and winning navigator Blair Cook.

*From facebook page White Rock Nova Scotia Memories, added by Stella Levy. Clipping from The Advertiser 1986.*

## Congratulations

Kudos to Paulina Livingstone who has graduated with a Bachelor of Nursing Degree from Memorial University. She has accepted a permanent RN position on the stroke unit at the Valley Regional Hospital. Paulina is the daughter of Taryn Long and Andrew LLivingstone.

<https://www.facebook.com/572786516/posts/10157982515446517/?d=n>

## ROLL UP THE RIM

## Grand Prize Winner

Cail Tait has won a prize in Tim Horton's Roll Up The Rim contest. He received his prize in the mail April 13, 2021 which is 2 nights at \$650 per night in a sponsor's hotel and a \$250 gift certificate. Cail is the son of Rick Tait and Leisa Long McNeil and grandson of Zane and Gladys Long.

**NEWSLETTER** *The deadline for submissions is the 15th of each month.*

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**LIVE LINKS TO OUR FACEBOOK, NEWSLETTER & PODCASTS**

<https://www.facebook.com/blackrivercommunityhall/>

<http://blackrivercommunityhall.weebly.com/>

<https://anchor.fm/storiesfromblackriver>

<https://open.spotify.com/show/1zMHYxDMwQ9uUjCNQSmN7U?si=m5N2VSsQQZufzSNR96dyQ>

**CONTACTS**

Quilting & Crafts: levy.judy3@gmail.com, 902 542 5182

Book Club: mary.tanner.long@hotmail.com

**Password for internet: communitycenter**



## Classifieds...

**PORCUPINE CREEK PRODUCTIONS** - handcrafted by Nellie Schofield - nellieed.schofield@gmail.com. Tel: 902.542.5134

**JESSICA MYRA - NATURAL FIBRE CREATIONS**-mothermuse@outlook.com

**JACK SPINNEY BRAIDED RUGS** - local and handmade, 85 Upper Sunken Lake Road, Sunken Lake B4P 2R2 Tel: 902.542.1552

Looking for KINDLING for the winter season? Look no further. **Jack Spinney is offering QUALITY, DRY KINDLING** at the great price of \$5 for a full feed bag. Call Jack at 902 542 1552.

## Birthdays

Violet Levy	
Belated Happy Birthday	Apr. 18
Livia Levy	May 4
Carla (Davies) Spidle	May 4
Kathy Berry	May 6
Amy Davies	May 7
Megan Ells	May 8
Judy McLaren	May 8
Jane Feindal	May 8
Anna Ells	May 9
Jeff England	May 9
Sandra Schofield	May 14
Mark Rector	May 19
Lois Long	May 21
Deanna Schofield	May 23
Bryce Ells	May 24
Leland Harris	May 25
Richard Schofield	May 25
Sharon Lake	May 27
Clara Spinney	May 29
Jimmy Milligan	May 29
Aidan Schofield	May 29

## Anniversaries

Bernie & Charlene Davies May 20

### EXECUTIVE ...

#### Black River Community Hall

989 Deep Hollow Road  
Black River, NS B4P 2R2

902 542 7913

#### President - Tina Gertridge

tinagertridge@gmail.com  
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#### Vice-President - Jayn Kenny

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#### Secretary - Gladys Long

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## Sunken Lake and Area Journal of Wildlife Observations

**Mar. 20-** Lot of reports of robins. Ed and Nellie Schofield have a flicker visiting them for an extended time

**Mar. 25** - Four beautiful deer up the road from here - they were romping and playing. So glad they had made it through the winter.

**Mar. 28** - More and more birds at the feeders. Oh! their songs! Levi Pick was just telling me there is a large flock of red wing blackbirds at his parent's feeders. There is one purple finch hanging around, just one!

**Mar. 30** - Ice is all gone, ducks are here. You can always tell the ones that were here last year - they come looking for cracked corn. It's a busy time of year, lots of birds; their singing cannot be matched. The geese flying over just warms the heart - as long as they are not on my lawn. Had a raccoon at my feeder in the middle of the night.

**Apr. 1** - Jayn Kenny let me know they have peepers - a sure sign of spring. Levi Pick counted 40 doves at his parent's feeders. Bernard Forsythe reports seeing a male canvasback at Bentley Meadow. They are very rare to Nova Scotia. There was a second duck but he couldn't tell if it was a mate.



Canvasback

**Apr. 3** - Bernard Forsythe also reported a Barred Owl has laid on egg in his nesting box on the Miner Meadow Road. The loons flew in today - so nice to see them.



Barred Owl

**Apr. 10** - Was visiting Tracey Pick when a flock of juncos came to the feeder - so pleased as I only had one all winter.

**Apr. 12** - Lot of sightings of the beaver .

**Apr. 17** - Muskrat here this morning, sort of cute.



Muskrat

**Apr. 19** - Robyn was telling me a story on a loon and a beaver having a confrontation in front of their place.

**Apr. 20** - We have only seen 1 loon for the past week, am worried.

Telephone Clara 902.542.3180 with any of your wildlife observations and she will add them to her own or email: claraspinney123@gmail.com