

Ring, Ring-Ring

Communication takes place largely on social media these days, for good or for ill depending on who wrote what about whom. Facebook, TikTok, Instagram, Yelp and who knows how many other applications keep people linked if not informed.

In MY day ... this is where you can roll your eyes ... we used an early, very effective version of social media - the Party Line. When Zane and I moved into our new cottage in July, 1969, a telephone - black, wall-hung - was immediately installed. We were the tenth on a ten-party line. Our ring was one long and two short.

The logistics of making a phone call were relatively straight forward. We only heard 5 of the 10 rings, the other 5 being on the other side of the line, whatever that meant. One had to wait to answer the phone until it was clear which of the 5 rings it was going to be. Occasionally someone would jump the gun and answer the wrong ring. Caller ID hadn't been invented, but we quickly learned whose ring was whose.

To make an outgoing call - ah, that was where things got interesting.

1. Pick up the receiver carefully and listen for the dial tone. With ten households on one line, you can guess how often you'd get the dial tone on the first try.

2. Should you be lucky enough to be able to dial, then you had to be quick about it because should anybody else pick up their receiver while you were dialing, you'd be cut off, irritating.

3. If you wanted to call someone on your line, you'd dial the number and then hang up. Both parties would hear the ring and when it was answered, you'd take your finger off the cradle and there you were - connected.

The "social media" aspect of the party line occurred in real time, as they say. If you were very careful lifting the receiver, you could eavesdrop, I mean, inadvertently overhear part of someone else's conversation. Lots of good information was gained this way. You had to be careful not to make any noise that would give you away lest you be caught out. I remember one dear soul who listened in while sitting in her rocking chair - squeak, squeak, squeak. Dead giveaway. As other people

joined the listeners-in, the connection got increasingly dimmer and if anything got said about that, it would be click, click down the line until it was just the two of you again. Inevitably there were the long-winded ones who could and did tie up the phone for literally hours. I heard it declared that it was faster to get in the car and drive to whomever they wanted to talk to than it was to wait for the telephone. I remember wanting to make a call only to have a particular person hogging the line. For over an hour. At one point, I picked up and heard him say, "Government paying big money to uphold laziness." I believe I gave myself away at that point.



Just a historical note:

telephone bills were collected by a designated community member (I know Ada Long performed this task for years) who would then drive it to town for payment. It was common for the mail driver to take the money left in the mailbox, pay the bills, deliver parcels, sell stamps and bring back the change. Now that was service. A belated thank you to Leora (Cookie) Spinney and Bernard Forsythe for their

years of service.

Nowadays cell phones are everywhere and texting is more common than voice exchanges. There is the added bonus of being able to leave messages for future reference. All good, I guess, but the old party lines did that too. Any information shared with one soon made the rounds in some version or other to all and kept the community connected. Help was always available, it was a ready pastime for shut-ins and the bored, information was but a lifted receiver away, and people actually talked to each other. It also kept conversations to a level of civility that today's social media all too often lacks. Makes me nostalgic although I don't miss the various rings - long-long, short-short, long-short-long, short-long-short, long-short-short (R-I-N-G, ring-ring).

NATURE'S PANTRY AND PHARMACY

PURSLANE

Each year it amazes me to discover another herb, unknown to me, in my garden. In previous years I have seen this plant a few times but this year it is everywhere in my garden. I pull and hoe in two days it is spreading again. Maybe I should check this weed out! Well, this is what I discovered. **Purslane**, or *Portulaca oleracea*, is a garden weed that is edible and has many health benefits. Immigrants from India originally brought it with them to our shores, where it has escaped into gardens and backyards.

Health Benefits: Like many other weeds, purslane is not only edible but also far more nutritious than many of the crops that we plant! Here's just a few of the health benefits of purslane:

- **Seven times the beta-carotene** of carrots
- **Six times more vitamin E** than spinach
- **Fourteen times more Omega 3 fatty acids.**

Purslane is also said to be a natural remedy for insomnia. It is low growing and can be grown in between rows of carrots and beets and in other places where it isn't bothering your veggies. Once it is touching the crops, just take it out and eat it.

To harvest purslane, it's a good idea to pull it up completely, then cut off the stems from the piece attached to the root. Some companies are now actually selling the purslane seeds so that it can also be added to a garden on purpose as a bonus crop.

How to cook Purslane

Once you've cut off the root, the individual stems need to be washed carefully. Purslane has little crevices to hold the soil, so you really need to use a hose to get ALL the dirt off.

Purslane is usually tossed into salads or added to soups in the Mediterranean area. In Mexico, it's a favourite addition to omelettes.

Purslane can also be lightly steamed for 4 - 5 minutes, then served with salt and a little butter. It goes very well mixed with cucumber and topped with some oil-and-vinegar dressing. Also try adding purslane to smoothies or juicing it. Another option is to freeze purslane to add it to soups through the cold winter months!

FINGERLING-POTATO & PURSLANE SALAD WITH GRAINY-MUSTARD

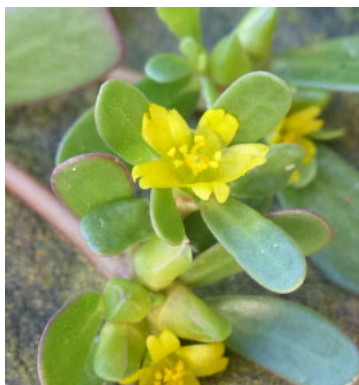
DRESSING - serves 6

Ingredients

- 2 lbs. fingerling potatoes, scrubbed and halved lengthwise
- 1 cup purslane leaves (or substitute watercress or arugula leaves)
- 2/3 cup plain Greek yogurt
- 1 generous Tbsp whole-grain mustard
- 1 Tbsp light vinegar
- 1 Tbsp extra-virgin olive oil
- Kosher or sea salt./ Freshly ground black pepper

Instructions

In a medium - size saucepan over high heat, boil potatoes until tender, 10-15 minutes, depending on size. Rinse under cold water to stop cooking; then drain in a colander and let cool. In a medium-sized bowl, whisk together yogurt, mustard, vinegar, and olive oil; add salt and pepper to taste. When potatoes are cooled, mix with purslane in bowl. Add enough dressing to coat, and toss lightly. Serve at room temperature.



Black River

... from the *Wolfville Acadian*

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

September 18-September 24, 1947

Robie Long left on Monday to visit relatives in the U.S.A. for two weeks.

Congratulations to the newly-weds, Mr. and Mrs. Orin (Greta) Levy, who were married at Davison Street on Wednesday evening.

Sunday visitors at the home of Mr. and Mrs. Stanley (Elsie) Levy were Mr. and Mrs. Eddy (?) Levy and Betty, of Martock, and Mr. and Mrs. Gordon (?) Mitchell and children of Wallbrook, Walter McKinley and son, of Greenwich, and Mr. Boutilier, of Chester.

Mr. and Mrs. Eddie (?) Hyland and baby Nancy, returned to Halifax on Saturday after spending the past week with the latter's parents, Mr. and Mrs. Edgar (Aggie) Weir.

Mr. and Mrs. Earl (Zena) Schofield and family, of Starrs Point, spent the day with the latter's parents, Mr. and Mrs. Emery (Vera) Nowlin, on Sunday.

Mr. and Mrs. Freeman (Lexie) Levy, and family, visited Mrs. Amy Rowe, of Hantsport, on Sunday last.

Charleton Levy, who is attending Wolfville High School, spent the week end at his home.

Mrs. Ian (Hazel) Long and baby Linda spent Friday with her mother, Mrs. Howard (?) Smith.

Deward and Marshall Schofield spent Tuesday with their aunt, Mrs. Lawson (?) Schofield, White Rock.


Our Community Club met on Thursday evening with Mrs. Eldred (Minnie) Mosher, Lumsden. A pleasant evening was spent and dainty refreshments served by the hostess. Next meeting will be at the home of Mrs. Frank (Hattie) Ells.

Mrs. Wesley (Roxie) Levy and baby Hope, are spending the week with her aunt, Mrs. Bezanson, of Kentville, who is ill.

On September 24, born to Mr. and Mrs. Lloyd (Ruby) Levy, Black River, a son.

September Events




**COVID 19
 Prevention and
 Physical
 Distancing
 Guidelines
 in Effect**

SUN	MON	TUE	WED	THUR	FRI	SAT
		1	2	3	4	5
6	7	8	9 Seniors Connect 1-3 pm	10	11 Chili Take -Out 4-6 pm Pre-order See Ad	12
13	14 Directors Meeting 7-8 pm	15	16	17	18	19
20 Monthly Meeting 7-8 pm	21 Book Club 7-8 pm	22	23	24	25	26 Community Market Sale 9am -1 pm See Ad
27	28 Heritage Meeting 7-8 pm	29	30	Next Month October 18 – Annual General Meeting at 7:00 pm. – Election of Executive and Directors.		


**Masks
 Must
 Be
 Worn**

chili Take-Out

Black River Community Hall

FRIDAY, SEPTEMBER 11

Pick up 4 PM – 6PM

CHILI • ROLL • DESSERT

 **\$8**

PRE-ORDER RECOMMENDED

To pre-order please call

902 542 5125 or 902 542 7913

or email: sharonlake07@gmail.com

Community Market Sale

Black River Community Hall

Saturday, SEPTEMBER 26

9 am -1 pm

Calling all Vendors! Tables are \$8

Look no further if you're Christmas shopping! Some vendor items for sale include Donna's handmade sweater mittens, face masks, preserves, dryer balls, produce, Nellie's pies & bags, & much more ...

(Wanted: Donations For The Hall Table of baked goods, produce, preserves, gently used items, etc.)

BBQ hot dogs, cold drink \$3

For more info or to donate please call 902 542 3180

NEWSLETTER

Website: blackrivercommunityhall.weebly.com

Facebook: @blackrivercommunityhall

Newsletter: sharonlake07@gmail.com 902 542 5125

gladys.zanelong@xplornet.com 902 542 1994

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

CONTACTS

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

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

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

Jay Harris	Sept. 2
Kenny Ells	Sept. 3
Morgan Gertridge	Sept. 3 (26 yrs)
Hunter Milligan	Sept. 8 (2 yrs)
Cookie Spinney	Sept. 17 (85 yrs)
Blake Spinney	Sept. 17 (78 yrs)
Julie Hawkesworth	Sept. 18
Gertie Ells	Sept. 19 (85 yrs)
Brian Levy	Sept. 24
Eric Hoyt	Sept. 25
Jeff Long	Sept. 29

Anniversaries

Mark & Cheryl Rector	Sept. 1
Stephen & Valerie Harris	Sept. 3 (43 yrs)
Darren & Tina Gertridge	Sept. 19
Ed & Nellie Schofield	Sept. 24 (32 yrs)
Jay & Laura Harris	Sept. 25

With Appreciation

Thank you to all those who participated in our fundraiser - Cold Plate Supper Take-out. It was very successful thanks to all of you. We appreciated that everyone was prepared and followed the covid prevention guidelines responsibly.

EXECUTIVE ...

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Sunken Lake and Area Journal of Wildlife Observations

recorded by Clara Spinney

Aug 1 - Things are already changing towards Fall. The hummingbirds are feeding ravenously. In one month they start their journey south. The ducks are starting to distance themselves before they leave in the Fall. All kinds of sad.



bullfrog

Aug 4 - Between several resident crickets and two bull frogs sleep is treasured.



cricket

Aug 5 - Two falcons have been spotted flying around.

Aug 10 - First chipmunks of the year are here. Have them at the hen house but not here.



falcon

Aug 12 - Hummingbirds are non stop feeding, the young ones are almost the size of the adults.

Aug 16 - Small flock of song sparrows here. I feed the ducks some cracked corn which they don't clean up so these sparrows finish the job.



song sparrow

Just counted eighteen hummingbirds at the feeders. That is not all of them but all that could be counted at one time.

Aug 18 - Have noticed an increase in the amount of visiting chipmunks vying for corn from the song sparrows.



chipmunk

Aug 20 - Sharon saw a "v" of geese fly over her place today. Not loudly honking but going south toward Black River Lake.



geese

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