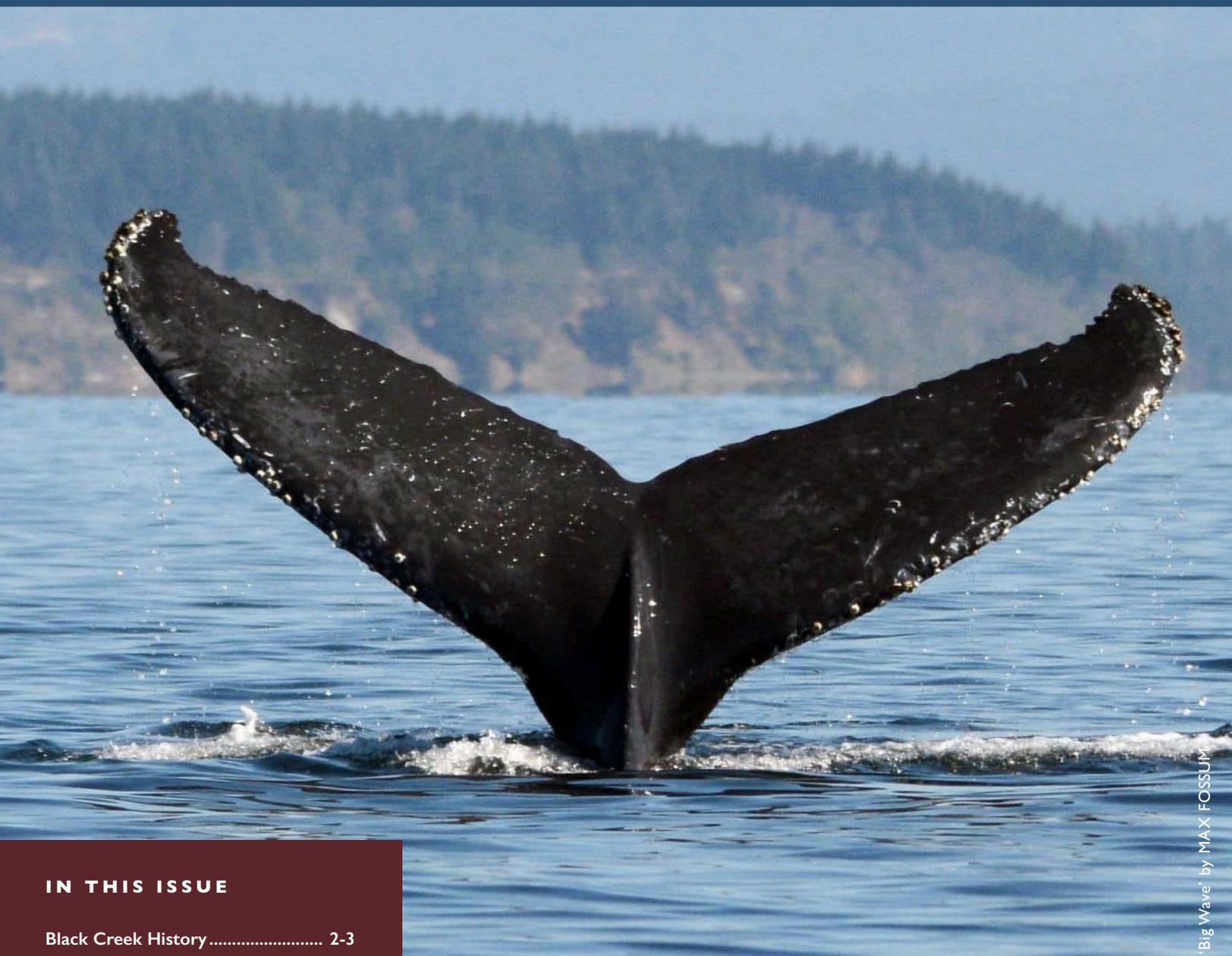


seaview breeze

YOUR NEIGHBOURHOOD NEWSLETTER

OCTOBER 2020 • VOLUME 9 • ISSUE 2

seaviewbreezenews@gmail.com



'Big Wave' by MAX FOSSUM

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“Dance with the waves, move with the sea, let the rhythm of the water set your soul free.” – Christy Ann Martine

It's no secret that being in nature helps us to value sharing, relationships, and community — all things we need to think about as we live through this global pandemic. This Fall/Winter issue of 2020 is full of inspiring images and contributions from our neighbours on Seaview Road...*thank you all!* At any time of the year, please send me your news bites, of which I am happy to send out as soon as I receive them: seaviewbreezenews@gmail.com

Stay safe and healthy everyone,

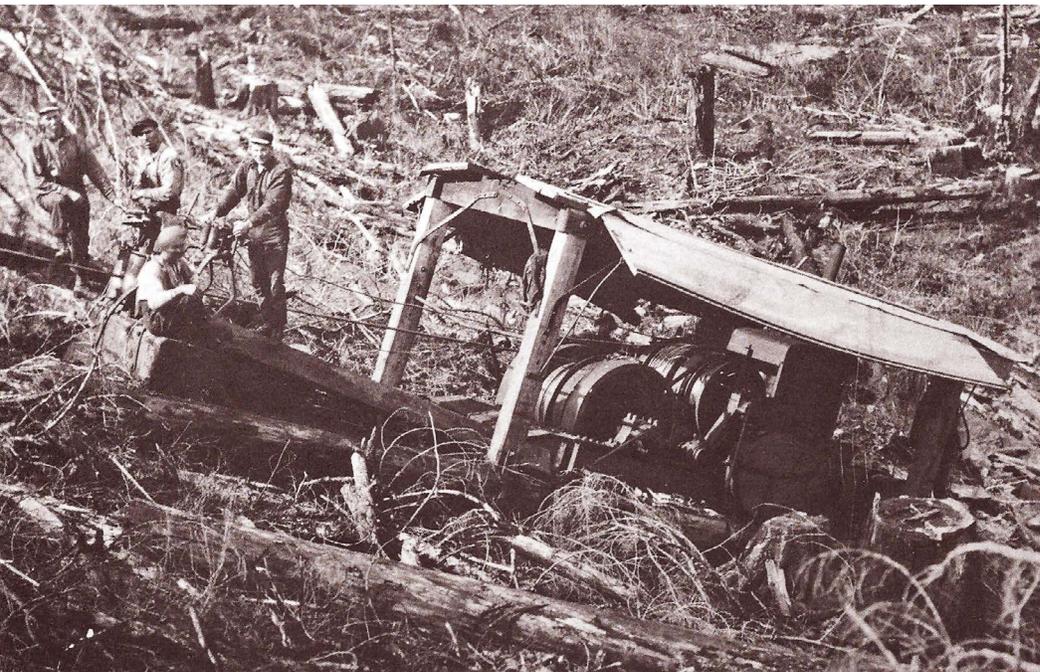
Elaine Prodor (Editor), Lois Clyde and John Hyde (Proofreaders)

Black Creek: Rich in Rural History

by MARY ELLEN SCHULZ

The following part of an ongoing series on Black Creek and Comox Valley history. This article is reprinted with permission from the 'Black Creek and Surrounding Area' Facebook page, which is a great place to post notices, share news, information, and stories. Thank you, Mary Ellen.

(Editor's note – for more historical articles from the Breeze, please contact me and I will send you the previous newsletter pdfs.)



A self-propelled, gas-powered Clyde yarder in the Black Creek area, out of Camp 3, c. 1927.

Black Creek is a community located on the eastern side of Vancouver Island, 21 km (13 mi) north of Courtenay and 29 km (18 mi) south of Campbell River. It is part of Electoral Area C in the Comox Valley Regional District.

European settlement and logging began in Black Creek in the early 1900's, virtually all stands of costal fir, western hemlock and cedar were had been logged by the late 1930's. The Merville fire in 1922 and the Great Fire in 1938 were the cause of the removal of most of the remaining tree cover.

Black Creek was host to several logging camps in the early years of the 20th century such as the Comox Logging & Railway Camp #3 which was on what is now Endall Road. Endall Road public easement joins the dead

end road with Hamm Road. The area was made available to German speaking Mennonite settlers primarily from the USSR via the Canadian Prairie provinces in the 1930s. They left a legacy of hard work, wresting dairy and fruit growing farms from stony ground that had once boasted some of the largest Douglas firs in the world.

It is still evident today in the many small but beautiful gardens and farms that line the Old Island Highway. The Mennonite tradition still lingers in the peaceful valley producing a population with enduring values.

In the 1950s many Austrian and German immigrants were sponsored by Black Creek Mennonites, and much of the life of the community was conducted in a mixture of German and English well into the 1960s.



Black Creek Mennonite Brethren Church c. 1950

The conservative and church-oriented community contributed significantly to the musical and academic life of the Comox Valley, especially the high schools. Today, Black Creek still retains two Mennonite churches (United Mennonite and Mennonite Brethren), though only a few of the original families still live in the area.

BLACK CREEK DEVELOPMENT

If you can imagine slipping back to July, 1934 and pulling up to the gas pump and paying 25.5¢ a gallon for Union "76" gasoline, then you would be sitting in front of the Black Creek Service Station.

In 1934, paved highways and fast travelling cars did not exist. There were early model cars and the odd horse drawn carriage. Although these images no longer exist the building is still a familiar site in books and magazine articles.

It was also during this time that Miss Kirk (Mrs. Visser) was the teacher. Starting with 10 children, in total for all 8 grades in 1933, Mrs. Visser spent several years of teaching and dedicated much of her time to the Oyster River School. Many things have changed since then but a portion of the school can still be seen at it's new location on the Island Highway, now known as the Halbe Hall.

A well known landmark, the Black Creek Country Market (originally Schulz General Store) is one block south of Halbe Hall. It has had a number of changes made to it and is prospering. Dave Nixon purchased the building in the summer of 1983 as the Black Creek General Store. He renamed the business and made some major renovations in 1991 and 1992. It is approximately 1600-2000 square feet and is comprised of a restaurant, gift shop, convenience store, liquor agency store and several other businesses including Ivy Cottage and Gulf xIsland Cable.



Schulz General Store is now the Black Creek Country Market.

acres with 7200 square feet of floor space. Further south, another landmark - the Black Creek Building Supplies, presently managed by Ralph & Cindy VonKampen. Mr. Gunter VonKampen immigrated to Canada from Germany in 1951. In 1964 the location was initially Comox Valley Manufacturing Homes Ltd. (CVMH) owned and operated by Gunter and Hanna VonKampen. Many of the locations for these manufactured homes were of "specialty jobs" or hard to do jobs and usually included travelling to logging camps and remote Islands. Also people came to buy 2x4s and other building materials. After a destructive fire in 1979, the building was totally re-constructed, now operating as a successful family business as Black Creek Building Supplies.

In 1983 Steve Nixon started selling sacked feed, pet food, hay, etc. from the time basement. In the spring of 1984, Steve moved into the old Schulz Family meat Market

building (also at one time was Tina's Take-out) which has 1800 square feet. July of 1993, the new facilities for the Black Creek Farm & Feed was built on Lalum road on 2.5

Stay tuned for more articles on the history of our neighbourhood and area in future issues. ≈

New Well Drilled

If you have been to Oyster River Nature Park in the last little while you may have noticed a few changes. Mysterious metal appendages are poking through the ground in a large clearing where a very large pipe protrudes some four feet into the air. This is not a pipeline full of noxious substances. It is, in fact, precious drinking water, a commodity in great demand and declining availability.

February 15, 2008, a day which will live in infamy, marks the day the Regional District of Comox-Strathcona was divided into two separate districts. The partition left the new Strathcona Regional District and the Comox Valley Regional District separated by the Oyster River. Which brings us to November 2015, when a large grant to drill a new well to ensure a steady water supply was arranged. There have been many setbacks to completing this well, despite the fact that it benefited thousands of residents of both regional districts.

Thanks to the efforts of Neil Ross, who spent many years attending meetings and communicating with

all involved, and Paul Barnett, who really helped push this issue up to the Provincial level, obstacles have been overcome and the well is drilled. With any luck, our water supply will now be secure for the foreseeable future.

All concerned would like to thank the many residents of Seaview Road who wrote letters to the regional authorities and gave the issue the urgency it deserved. ≈

— John Hyde



On the Road . . .



Italians call it *passaggiata*, 'a leisurely walk or stroll, especially one taken in the evening'. Here on Seaview Road some would call it their 'evening constitutional'. Regardless of name or time of day taken, going for a walk or ride on our road is always interesting and a great way to run into a neighbour or two ... and their beloved dogs.





An exciting start to the weekend . . .

I woke up to a cold, bright, beautiful morning last Saturday in a very chilly house. As I do on days like this, I gathered all the makings of a fire and thought that a big fire was on tap for the day. I stuffed my firebox and with paper, kindling, small pieces and a large piece of wood and set it aflame. And what a lovely fire it was!

As I settled into my chair with a hot cup of coffee in hand, I was starting to feel the warmth of the fire filling the room. And then things changed. The wood crackling moved from the firebox up into the flue that connects to the chimney. My cat and I stared at the flue and then we looked at each other with the same thought in our heads: I haven't heard the fireplace do THAT before. I went outside and looked at the top of the chimney and thick grey smoke was pouring out and filling the yard. It smelled horrible. I went back inside and dampened down the fireplace and shut the door tight to remove the oxygen from the fire and called 911. The order from the fire chief was to evacuate the building immediately!

Within five minutes four fire vehicles came blaring down Seaview. They quickly removed the doused wood from the firebox. Their findings were that there was intense heat in the flue going from the firebox into the chimney. Also, there was a build-up of creosote in the chimney itself. I said sheepishly to the fire chief, "Did I do the right



thing by calling you?" he said, "Absolutely! It's never a wrong decision if you are suspecting something or if something is off."

We get our chimney swept every year and are due again in the next month; however, after Saturday's incident, every chimney sweep I phoned is fully booked until well into December. May this be an encouragement for you to get your chimney swept regularly and book the sweep during the spring or summer, long before you need your fireplace to keep your house cozy during the cold months of fall and winter. Better yet, get your sweep to book you on a standing order at the same time every year.

Be cozy and safe! ≈

— Kathryn Guenette (1429 Seaview)



Smoke on the Water (and on the Road)

It has been a decade since we moved here for good (really good). In our first house our only means of keeping warm was a wood stove. Larrie Pottage and Grahame Edwards were my mentors in those days.

There had been more than a few times when I hastily started a fire and wondered "What's wrong?" as smoke billowed out my chimney, flattening out across the street and into my neighbours' yards. Then I would remember: Larrie told me to crack the stove door open for a few minutes to allow air to fan the starting fire, and Grahame told me make small, hot fires. I still make mistakes, but thanks to Larrie and Grahame, as well as some new resources, I can improve my technique. **Making sure our wood is seasoned, using best burning practices, and checking the venting index** are all ways to ensure we keep heavy smoke to a minimum. In addition to the text links above, the following sites have more information regarding safe burning practices. ≈

— John Hyde

- <https://www.comoxvalleyrd.ca/services/environment/air-quality>
- <http://www.env.gov.bc.ca/epd/epdpa/venting/>
- <https://oysterriverfire.ca/>





'Full Moon Paddle' BARBARA PROWSE



Top left: 'Eagle' MAX FOSSUM

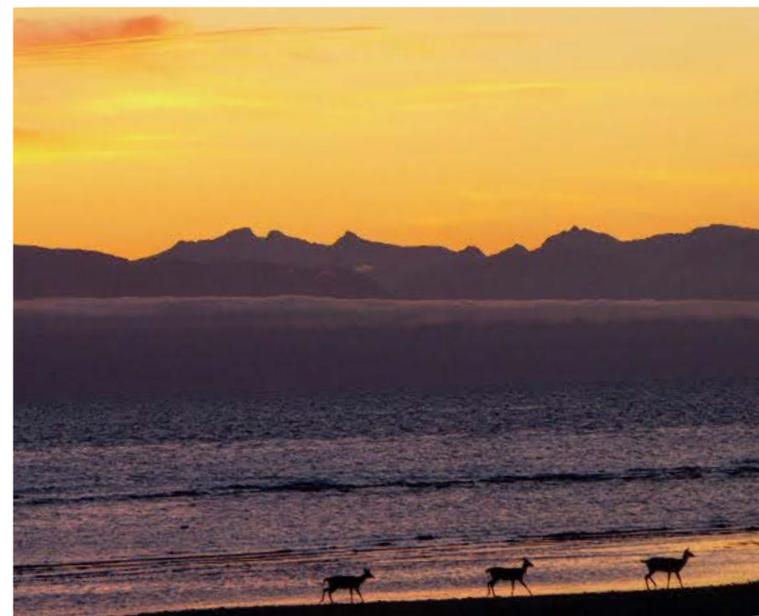
Left: 'Marina Sunset' MAX FOSSUM

Bottom Left: 'Double Rainbow' BARB STATON

Top right: 'Sunset' LOIS CLYDE

Above: 'Gull' SHELLY HOLLINGSHEAD

Bottom Right: 'Deer at Sunrise' SHELLY HOLLINGSHEAD



Woody the Guide Dog Graduates to Advanced Training with VICD

Woody has moved on to advanced training with the Vancouver Island Compassion Dogs, VICD, as a Service dog for PTSD support.

Woody was my first guide puppy that I raised as a volunteer for BC Alberta Guide Dogs

VICD, a Division of BC & Alberta Guide Dogs, endeavours to help people with Operational Stress Injuries (OSI), such as Post Traumatic Stress (PTSD).

Too often the trauma of service or the workplace leaves Veterans and First Responders with deep scars that make life challenging, if not impossible. At VICD, their goal is to offer families a reprieve from the suffering.

VICD matches recipients with a Service Dog that meets all of the Assistance Dogs International (ADI) standards and has specific additional traits that demonstrate suitability for the work. Together they embark on a unique 52-Week Healthy Community Living Program that helps transition the recipient back into their communities, providing them with renewed purpose, confidence and unconditional support.

As a PTSD Service Dog, Woody will provide a living, breathing lifeline to the outside world. While each bond is unique, the objective remains the same: to empower Veterans and First Responders with the tools to reclaim their place in the community and

rebuild their lives. They train both client and dog as one unified team, creating a powerful bond based on trust and mutual service.

THE 52-WEEK HEALTHY COMMUNITY LIVING PROGRAM

Together they will attend twice-weekly training sessions over the course of one year, guided by professional trainers and a mental health clinician practitioner. This training is a reward-based core skills program that helps their clients achieve their goals, while also culminating in the successful graduation of a fully certified PTSD Service Dog Team under Assistance Dogs International and the Guide and Service Dog Acts of British Columbia and Alberta.



The bond created through each team is life altering. Woody will learn to be emotionally tuned to his person and his or her unique triggers. He will be able to wake his person from nightmares, ground them during a hyper-aroused state, and support them unconditionally through the stresses and trauma of everyday life.

Consistent connection is at the heart of the program, which is why once

the clients graduate from the program, they enter into a continued Graduate Aftercare and Education program with VICD for the life of their certification. They also encourage graduates to consider sharing their experience with new teams

through their mentorship program. Graduates express that their PTSD Service Dogs give them confidence to reintegrate into society, and more importantly, to interact in healthy ways with their family, friends and the communities where they live.

Applicants must have psychological injuries and trauma-related injuries as designated in the DSM-V caused by performance of their occupation as a Veteran or First Responder.

Being a volunteer puppy raiser has been such a rewarding experience and I'm just so proud of Woody! ≈

– Susan Rogers

Master class in Italian wines leads to new favourites

MyVanCity.ca is published by Valerie van der Gracht celebrating the arts, dining, wine, and travel scene in and around Vancouver, BC Wine Country, and the Okanagan.



On September 29th, the Italian Chamber of Commerce-West held a seminar for wine media and sommeliers. This is the fourth year that I have had the good fortune to be invited and attend this educational wine seminar and masterclass presented by Iain Philip of Barbarian Wine Consulting. A Guided Wine Tasting was paired with an Italian Lunch.

I knew we were in for a special opportunity to taste some classic Italian favourites and that the presentation would be spot on, informative, as well as very interesting. This was a walk through the areas of Tuscany, Veneto and Prosecco; tasting twelve wines paired with a number of dishes prepared by the team at La Terrazza in Yaletown.

“Italian wine is a connection, not a business”

— Iain Philip

The purpose of the masterclass is to acquaint the selected public with the exclusive selection of 12 ‘Flavours of Italy’ wines paired with authentic Italian food. The wines will be available in 60 BC Liquor Stores locations from October 4th to 31st.

With a limit of twenty guests and the members of the Italian Chamber we were about 25 people in a room normally reserved for over 130. All precautions were taken, including wearing of masks, and social distanced seating. Like our presenter Philip, I too had not attended any wine tasting events since February and it was an opportunity that everyone met with anticipation. Philip referred to the occasion as being a philosophical one.

This is the short list of the 12 wines which includes my #1 picks:

LA JARA PROSECCO BRUT

\$17.99 / sku 223407

92 Points

Falstaff Magazine: “Vibrant, light hue with fine bubbles. Pleasant nose showing appealing spring-like notes backed by Canary melon and pear. Light palate displaying delicious soft, plump weight. Harmonious effervescence for a good quality dry sparkling wine.” (January 2019) Certified organic and vegan. *Delicate and delicious. This wine was smooth and rich with hints of pear. Nice minerality and low acidity, fruity. #1 of the whites.*

MONTY ANTICO 2015

\$15.95 / sku 587113

This wine is 85% Sangiovese with 10% Cabernet Sauvignon and 5% Merlot. Dark ruby in colour, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium- to full-bodied palate. Round, spicy, elegant, attractively fruity and extremely versatile - in other words food-friendly and pocket-friendly! OMG Lightly rich aromas, sweetish, medium body, delicious with very little, or light, tannins. Could be considered Super Tuscan. Some dark fruit aromas, juicy sangiovese that tastes like Tuscany. Smoky aroma and a wine pairing must. The quality and value is exceptional. A New Zealand winemaker. #2 of the Super Tuscan. I have included this one instead of my number one pick because of the price point. *OMG! Lightly rich aromas, sweetish, medium body, delicious with very little, or light, tannins. Could be considered Super Tuscan.*

FRESCOBALDI CHIANTI NIPPOZZANO RESERVA

\$24.99 / sku 107276

91 Points, Wine Enthusiast: “Fresh and fragrant, this racy red has enticing woodland berry and violet scents and an earthy whiff of new leather. The lithe, elegant palate offers juicy red cherry, crushed red raspberry, cinnamon and star anise flavors framed by polished tannins and vibrant acidity. An outstanding performance for a cool, difficult vintage. Enjoy 2019–2024.” (July 2018)

Wonderful brandy aromas, blackberry pie, jam, medium body and quite delicious. Well balanced. Elegant, medium body. Cellar this wine. #1 of the Chiantis

BOTTER VERSO ROSSO 2019

Botter S.P.A.

\$18.99 / sku 65565

Verso is a full-bodied wine made with a small percent of appassimento (air-dried) grapes. Rich and dark in colour, with vibrant spice flavours, it is a hedonistic experience that captures the polished side of Negroamaro and Primitivo.

Sweet, rich, delicious and yummy. Ripe plum, prune, light tannins. The grapes are allowed to raisin. Love the residual sugar. Pairing with the agnello (lamb) was exceptional. Both the dish and the wine pairing were excellent. This was #1.

If you would like to read the full review of all twelve wines, click here:

<https://myvancity.ca/2020/10/02/flavours-of-italy-celebrating-italian-classics-wine-masterclass/> ≈



PHOTO GALLERY II



Top left: 'Photobomb by Mr. Rabbit'
MAX FOSSUM

Top right: 'Starling' BARBARA PROWSE

Left: 'Distant Heron Photobombed by Large Fish' GRAHAME EDWARDS

Bottom Left: 'Hummer' ELAINE PRODOR

Bottom Right: 'Reflection'
SHELLY HOLLINGSHEAD





Top left: 'Catching the Sun' ELAINE PRODOR

Right two photos: 'Changing Dawn' (same scene taken five minutes apart) BARBARA PROWSE

Bottom: 'Panorama' SHELLY HOLLINGSHEAD





Left: 'Prideau Haven, Desolation Sound'
JANICE LEE

Top: 'Balance' ELAINE PRODOR

Bottom: 'Rainbow' BARBARA PROWSE

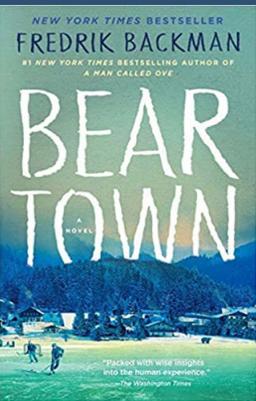


Books for Thoughtful Gift Giving . . . and for Yourself

(Recommended by some of the road's most passionate bibliophiles)

Beartown and Us Against Them (sequel)

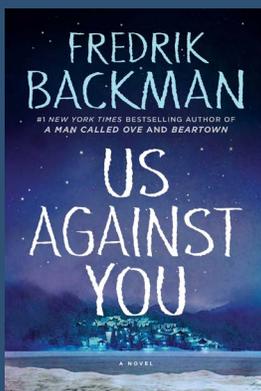
Fredrik Backman



Both novels are of the 'can't put it down' variety... not only riveting stories, but also full of unforgettable characters that will stay with you.

Beartown is a town in trouble...jobs are shrinking, investment is stalled and many residents are looking elsewhere. However, the town is possessed of a championship high school hockey team on which it focuses all of its hopes and sense of community spirit. As the town prepares for the big game, those hopes are shattered by a traumatic event which leaves the townspeople unmoored and divided. But it would be a mistake to say this is simply a book about hockey. Better to say, the author has captured the essence of human nature: loyalty and betrayal, triumph and defeat, passion and heartbreak and the culture of community among both adults and youth.

The second novel—*Us Against Them*—picks up the narrative short while after the events of *Beartown*. The devastation felt by townspeople is compounded by the defecation of several Beartown players to a



neighbouring community. Emotions run high with violence not far behind as the characters struggle to find their place in a much changed community. Backman continually demonstrates a profound grasp of the human condition which goes beyond this little northern town.

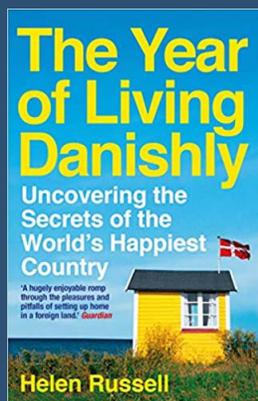
"He's twelve years old, and this summer he learns that people will always choose a simple lie over a complicated truth, because the lie has one unbeatable advantage: the truth always has to stick to what actually happened, whereas the lie just has to be easy to believe."
(*Us Against Them*)

Wise words for our times...I hope you will enjoy reading these novels.

– Lesley Bird

The Year of Living Danishly

Helen Russell



In the category of 'hope' or 'inspiration' or 'some folks do it better...' this is a light hearted look at how Danes deal successfully with issues that often defeat others.

The Year of Living Danishly is available in paperback, eBook, and as an audiobook. I travelled throughout Denmark four years ago with Danish friends and it struck me, as it does for most visitors, that Danes are universally pleasant, positive, cheerful, content, and effective at mitigating social problems as a country. I discovered that that is the key to their success: individualism takes a back seat to the common good. Humility prevails in their interactions with one another and narcissism is an affliction worthy of the ancient practice of witch-burning! I asked my happy Danish friends if, in their idyllic and ostensibly utopian country, there is ANYTHING less than perfect about Denmark. The forthright reply was "Yes... winter!!!" Read this book if you need a laugh and a lift!

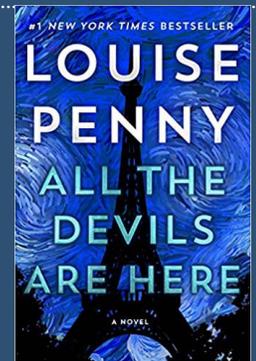
– Christine Gornall

All the Devils are Here

Louise Penny

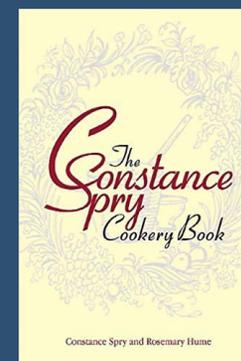
Canadian content. Set is stunning Paris. Engaging. Suspenseful. Read it in one day!

– Shelly Hollingshead



The Constance Spry Cookery Book

Constance Spry and Rosemary Hume



"The Constance Spry Cookery Book is one of the best known cookery books of all time. It is one of the kitchen bibles, worshipped by millions. Known for its authoritative and comprehensive collection of

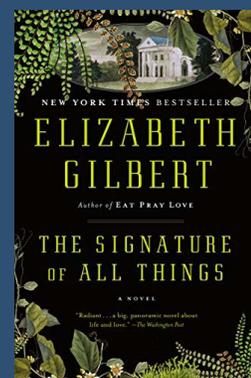
recipes, it has now been brought up to date in a beautiful new metricated edition containing brand new photographs..."

– Helen Hays

The Signature of All Things

Elizabeth Gilbert

A far cry from Gilbert's *Eat, Pray, Love*, this is a well-researched and terrifically engaging read, starting in the Age of Enlightenment and through to the Industrial Revolution, with a wonderful cast of characters: "missionaries, abolitionists, adventurers, astronomers, sea captains, geniuses, and the quite mad." Alma Whitaker goes on a journey of self-discovery – from London to Peru to Philadelphia to Tahiti to Amsterdam – and beyond.



– Elaine Prodor

AUTUMN TURKEY CHILI



Turkey Chili is one of my favourite fall/winter recipes. It tastes like comfort. I hope you enjoy it. Cheers!

This recipe is courtesy of the folks at Crock-Pot Slow Cookers; they recommend serving it with rice or mashed potatoes.

Makes 12 cups (3 L)

INGREDIENTS

- 1 each:** onion, carrot and celery stalk, chopped
- 2 cups (500 ml) each:** apples, cored and chopped and butternut squash, diced
- 4 cloves** garlic, finely chopped
- 1 pound (454 grams)** ground turkey, cooked

- 2 tablespoons (30 ml)** chili powder
- 1 tablespoon (15 ml)** ground cumin
- 1 teaspoon (5 ml)** dried oregano
- 1/4 teaspoon (1 ml)** each: salt and freshly ground pepper
- 1 can (10 oz/284 ml)** undiluted chicken broth
- 1 can (400 ml)** light coconut milk
- 2 tablespoons (30 ml)** tomato paste
- 1 cup (250 ml)** canned black beans, drained and rinsed
- Coconut flakes and cilantro,** to garnish

TO MAKE

Combine all ingredients (except garnishes) in slow cooker. Cook on high for 4 to 6 hours or on low for 8 to 10 hours.

Cook's notes: You can also use 4 cups (1 L) diced cooked turkey or chicken in place of ground turkey. Open lid for last 45 minutes of cooking to thicken if desired. Mash the squash with the back of a wooden spoon to thicken further.

— Cynthia Barnes

LEMON GOAT CHEESE with PINE NUTS

INGREDIENTS

- 5 ounces (about 3/4 cup)** soft fresh goat cheese, room temperature
- 2 teaspoons** chopped fresh thyme (or 1 tsp dried, ground with mortar and pestle)
- 2 teaspoons** grated lemon peel
- 1 garlic** clove, minced
- 5 teaspoons** olive oil
- 16 French-bread baguette** slices, toasted (or crackers)
- 1/2 cup** of toasted pine nuts

TO MAKE

Place goat cheese in small bowl. Mix thyme, lemon peel and garlic with cheese. Mix all together and form cheese into a round and press pine nuts into entire round; flatten slightly. Place in center of plate and drizzle with a bit of olive oil. Alternatively, you can form the cheese into a log and roll in more chopped thyme and/or the pine nuts. Chill, then let sit out for 30 minutes before serving. Surround cheese with baguette slices or crackers.

— Elaine Prodor



CHIMPANZEE CHEESECAKE

This recipe has never failed . . . so good!

“Your friends will go ape over this one! The flavour of bananas is subtle but pervasive. If you want a more pronounced banana taste, you’ll have to monkey with the recipe a bit: eliminate the sour cream and/or top the cake with a layer of sliced bananas.”

— from The Joy of Cheesecake” by Dana Boubjerg & Jeremy Iggers

INGREDIENTS FOR CRUST

- 1 1/2 cup graham cracker crumbs**
- 6 tablespoons butter, melted**
- 1/4 cup granulated sugar**

INGREDIENTS FOR FILLING

- 16 ounces cream cheese**
- 3/4 cup granulated sugar**
- 2 teaspoons lemon juice**
- 4 large eggs**
- 1 cup sour cream**
- 1 cup mashed bananas (approx. 3 medium)**



TO MAKE

Preheat the oven to 350 degrees.

- Place the crumbs in a mixing bowl and add the melted butter and sugar. Blend well.
- Press the crumb mixture onto the bottom and partly up the sides of a greased 9-inch baking dish, pie pan or springform pan. Smooth the crumb mixture onto the bottom to an even thickness.
- Chill the crust for 5 to 10 minutes in the freezer until it is set, or bake for 10 minutes in a 350-degree oven. Cool before filling.

- In a large mixing bowl, beat together the cream cheese, sugar and lemon juice.
- Add the eggs, one at a time, beating thoroughly after each.
- Stir in the sour cream and the mashed bananas and blend well.
- Pour the mixture into the prepared crust and bake for 1 hour.
- Cool in the oven, with the door propped open, until the cake is at room temperature. Chill.

— Yin Hoskins

PEACHES and CREAM MUFFINS

(from the Bear’s Paw Bakery in Jasper)

The bran makes them completely healthy...

INGREDIENTS

- 3 cups all purpose flour**
- 2 1/4 cups bran**
- 1 1/2 tablespoons baking powder**
- 1 1/2 teaspoon cinnamon**
- 3/4 teaspoon salt**

- 3 eggs**
- 1 2/3 cup milk**
- 1/3 cup oil**
- 1/2 cup honey**
- 2 cups cubed peaches**
- 1 cup cubed cream cheese**

Combine first 5 ingredients in large bowl. Add remaining ingredients and mix until just combined. Scoop the batter in to greased muffin pans or paper cups and bake at 325 F for about 25 min. Makes 1 dozen.

— Jill Yang



KNOW YOUR BEARS!

I have a friend whom I have known since high school. For several summers while attending university, he worked as a seasonal park naturalist in Jasper National Park. Part of his job was to give public information talks to people visiting the park. Invariably, someone would ask him about bears. Were they all dangerous? And how can you tell them apart? He used to tell them that it was easy to tell a black bear from a grizzly bear. He said that if they met a bear on the trail and it chased them up a tree, climbed the tree and then killed them, that was a black bear. If they met a bear on the trail and it chased them up a tree, knocked the tree down and killed them, that was a grizzly bear... his way of saying that all bears are dangerous.

– Murray Walker

It may take a village to raise a child, but I swear it's going to take a whole vineyard to homeschool one.

Had I known in March that it was the last time I would be in a restaurant, I would have ordered the dessert

First day back at school after lockdown 🤔😬👨🏫👩🏫👧👦



So in retrospect, in 2015, not a single person got the answer right to "Where do you see yourself 5 years from now?"



Jokes submitted by Barb Staton.

(Mea culpa: I neglected to credit the wonderful COVID humour in the last newsletter to Gerry Sundberg and Barrie Barnes)

WORDS MATTER

After introducing Entertainment Night at the Senior Citizens Centre, and the community sing-along led by Alice at the piano, it was time for the star of the show – Burt the Hypnotist!

Burt explained that he was going to put the whole audience into a trance. "Yes, each and every one of you and all at the same time," said Burt. The excited chatter dropped to silence as Burt carefully withdrew from his waistcoat pocket a beautiful antique gold pocket watch and chain.

"I want you to keep your eyes on this watch" said Burt, holding the watch high for all to see. "It's a very special and valuable watch that has been in my family for six generations," said Burt.

He began to swing the watch gently back and forth while quietly chanting, "Watch the watch – watch the watch – watch the watch." The audience became mesmerized as the watch swayed back and forth. The lights were twinkling as they were reflected from its gleaming surfaces. A hundred and fifty pairs of eyes followed the movements of the gently swaying watch. They were all hypnotized.

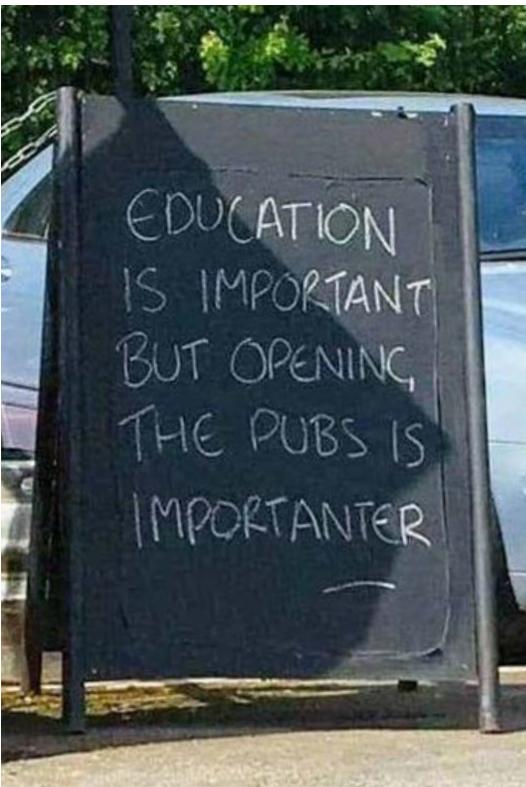
And then suddenly the chain broke!!!

The beautiful watch fell to the stage and burst apart on impact.

"POOP" shouted Burt.

It took them three days to completely clean up the Senior Citizens Centre and Burt was never invited back again!

– Barrie Barnes



FROM THE HEART . . .



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