

# seaview breeze

YOUR NEIGHBOURHOOD NEWSLETTER

NOVEMBER 2024 • VOLUME 13 • ISSUE 2

seaviewbreezenews@gmail.com



'Season's End' by BARBARA PROWSE

## IN THIS ISSUE

Fly Fishing in Paradise .....	2-3
Fall Fungi Highlights .....	4-5
On the Road .....	6-10
Come from Away .....	11
Photo Gallery I .....	12-14
Booklist .....	15-16
Conductor Jo-Anne Preston .....	17-18
MARS Raffle.....	18
Photo Gallery II .....	19-21
Flight Angels .....	22
Photo Gallery III .....	23-25
Recipes .....	26-28
Humour .....	29-30
Notice Board.....	31

***“Fear not November’s challenge bold. We’ve books and friends, and hearths that never can grow cold. These make amends.”***

– Alexander L. Fraser

As the seasons transition into west coast winter, we send our thanks to everyone who contributed to this edition of our newsletter, including those who shared thought-provoking articles, stunning photos, and delicious recipes. Your contributions truly enrich our community.

To explore past issues of the Seaview Breeze Newsletter, Booklist, Phone Book, and In Memoriam articles, please visit the Seaview Road Archives on the last page for convenient links. For time-sensitive notices or updates, feel free to reach out via email: [seaviewbreezenews@gmail.com](mailto:seaviewbreezenews@gmail.com).

Wishing you all a safe, healthy, and happy holiday season!

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

# Fly Fishing in Paradise

by BETH CARTER and BOB BAKER

It was a fabulous year for fly fishing, and it was fun to explore so many beautiful local rivers and beaches. These rivers are located on the unceded traditional territories of the Hul'qumi'num, We Wai Kai, Wei Wai Kum, K'omoks, Tlowitsis, Kwiakah, E'iksan, Tla'amin, and Homalco peoples.

Central Vancouver Island is a fly fishing destination for people from all around the world. Fly fishing is a skill that takes many years to learn and really connects you to nature. Many fishermen practice catch and release techniques. For keeping a fish, there are specific regulations depending on the species of fish, time of year, and location.

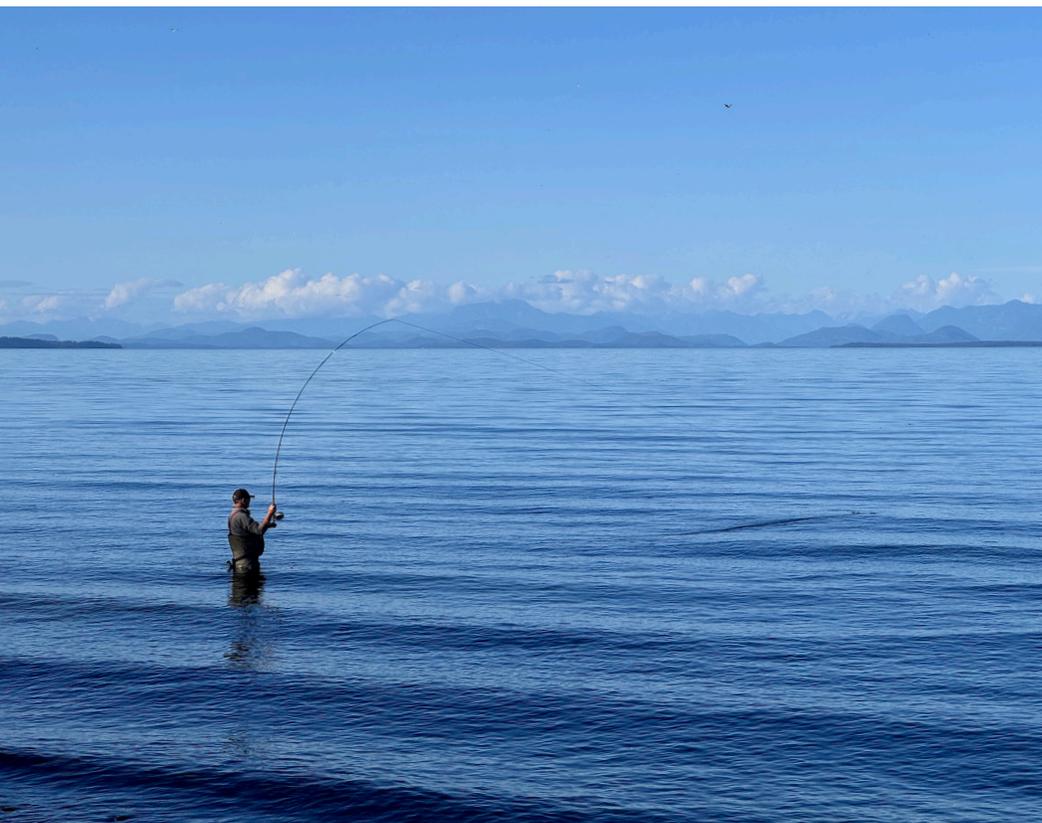
We wanted to give a shout out to the wonderful folks who are working to remediate, preserve and maintain some of these important local waterways. They may look pristine but they are constantly being threatened by so many factors: pollution, global warming, and human interference., including forestry, mining and tourism.

## BLACK CREEK COUNTING SITE

The counting site at Black Creek is operated and maintained by A'tlegay fisheries staff. Founded in 1999, A-Tlegay is a collaboration of the five member nations; We Wai Kai, Wei Wai Kum, K'omoks, Tlowitsis and Kwiakah Nations. They work to collect data and to provide accurate



Bob and the big fish.



Seaview beach, our own beautiful spot to try your hand at responsible fishing.

escapement counts of Coho Salmon for Fisheries and Oceans Canada. Check out their livestream: <http://www.pacfish.ca/wcviweather/Content%20Pages/Black-Creek/CameraStream4.aspx>

## OYSTER RIVER ENHANCEMENT SOCIETY

This group of volunteers is dedicated to preserving, protecting and enhancing the beauty and natural environment of the Oyster River. The society works on habitat restoration projects for natural spawning, rearing and overwintering of salmonids. Volunteers gather every Tuesday morning. Maybe you have some time to help them out? For more information: <https://oysterriverenhancement.org>

## TSOLUM RIVER RESTORATION SOCIETY

The Mt. Washington copper mine only operated from 1964-1966 but caused massive pollution in the Tsolum River watershed (also connected to the Puntledge

River), which affected water conditions, and decimated the fish populations. A dedicated group of volunteers formed the Tsolum River Restoration Society to push for remediation of the minesite pollution in the watershed. Over the course of 40 years, and with intense community pressure and millions of dollars, the mine was eventually capped in 2011 and fish began to return to the river. The TRRS continues to monitor the river, addressing low flows, habitat restoration, stock enhancement, and community awareness for protection of the watershed. To learn more:

<https://www.tsolumriver.org> ≈



Black Creek has a counting site which provides valuable information about in- and outgoing fish.



Day trip to the Conuma River.



Above: Tim and Courtenay with a beautiful bright silver Coho right off the Seaview Beach.

Below: Ready for adventure.

# Fall Fungi Highlights from Miracle Beach Park



The start of the rainy season in October and November may cause some grumbling, but it's a good time to celebrate 'The Season' which is, of course, mushroom season! Every year I pick chanterelles in the Campbell River area, but unfortunately there aren't many chanterelles, or other good edibles to be found around Miracle Beach in my experience. What we do have is a visual feast of fungi; bright orange blobs of 'witch's butter,' orange and green milk caps, purple fairy clubs, Amanitas with white-warted glossy red caps and so much more!

Over the years I've been continually surprised by the diversity of fungi in Miracle Beach Provincial Park. Old favourites appear every year, but there are always new fungi I've never seen before. Every year is different! I have several books on the subject, but I'm far from an expert. I figure there must be hundreds of species of fungi in the park. Mycologists (professional fungi specialists) and nutty amateurs often become obsessed with identifying everything in sight, going down the rabbit hole

*Above left:*  
Purple Fairy Club (*Alloclavaria purpurea*) is a good example of a club fungi. These were found in the upper campsites.

*Lower left:*  
Witch's butter (*Dacrymyces chrysospermus*). This bright orange jelly fungus livens up a grey rainy day!

*Lower middle:*  
The inedible false chanterelle (*Hygrophoropsis aurantiaca*) has gills, unlike the ridges of true chanterelles. False chanterelles are common in the park.



*Lower right:*  
The sought after edible Pacific golden chanterelle (*Cantharellus formosus*) is infrequent in the Miracle Beach area. There are better picking grounds elsewhere! Here's one from near Campbell River... too nice to pick so I left it.





of screen time scrolling through iNaturalist and other online identification guides. Identifying fungi is truly a lifelong study.

Lately, I find myself just enjoying the mystery of it all, taking in the colour, form and special scent of each lovely shroom. I shrug off names I can't remember and troupes of 'LBMs' (Little Brown Mushrooms) that all look alike. The simple act of observing what's out there is always rewarding.

A great starting point for the uninitiated is to look at the basic groups of fungi such as cup, jelly, club/coral, puffball, morel, bracket fungi (polypores), or whether there are gills, pores or spines beneath the cap. It's also fun to look at the habitat of each shroom, such as whether it grows on moss, rotten wood or the gravelly edge of a campsite. Fungi grow in some surprising places!

Take a closer look at fungi on your next walk through the park. Though 'The Season' is best enjoyed from October-December, fungi can be seen year-round and there are many spring-fruiting species. Photos in this article are the highlights from my fall 2024 park wanderings.

— Jocie Brooks

*Clockwise from above left:*  
Amethyst Laccaria (*Laccaria amethysteo-occidentalis*) is a stunning purple with lilac-coloured gills.

Fly Agaric/*Amanita* A classic toadstool, *Amanita muscaria* turns up somewhere in the park every year, this year near the Black Creek estuary. (*middle top*)

Lake's boletus (*Suillus lakei*). Fungi in the Bolete group have pores beneath the cap rather than gills.

Crested coral (*Clavulina coralloides*) is a white coral fungus with jagged, forked tips. (*upper right*)

A *Clitocybe*, possibly club foot (*Ampulloclitocybe clavipes*). The elegant vase-shape often characterizes the Genus *Clitocybe*.

Red-belt polypore (*Fomitopsis mounceae*) can be black or banded with red, and has a white leading edge. This handsome fungus can be seen year-round on conifers.

There are many species of milky caps in the park this year. This one, *Lactarius rubrilacteus* is carrot-or- orange staining green, and has a milky-red juice when squeezed.

Webcaps (Genus *Cortinari*) is a huge group of fungi, with many species in the park. This webcap has rich yellow gills, possibly *Cortinarius croceus*.

The wine-red coloured bleeding mycena (*Mycena Haematopus*) typically grows on logs or dead trees.



# On the Road . . .











# Our Own “Come from Away” Story

A true example of Newfoundland generosity. It's 10 in the morning and we're on our way south from Lance aux Meadows. We're in a tiny town called Flowers Cove, population 152. I hit one of the infamous potholes. Within seconds the tire is totally flat. We are lucky. We are in a town, not in the middle of nowhere. There is a safe place to pull over. There is cell phone coverage.

“No problem”, I say, “I know how to change a tire.” So we unload the trunk, and guess what - there IS no spare tire. Just a can of sealant, and a little compressor. We call the phone number in the car manual. The fellow has no idea that we're in a really rural area.

Within minutes, Bryce pulls up in his pickup truck. A minute later his cousin Lewis arrives. Bryce can't stay because he's doing a big lobster boil, but entrusts our care to Lewis. Lewis reassures us and goes to get a compressor from the city's equipment garage. No way is the tire holding air. We limp half a block to that garage. We try the sealant, which sprays right back out a 3-inch hole. Brother Bruce has arrived and they brainstorm. Lewis takes the tire off, throws it in his truck and drives to the next town to see if his friend's garage can fix it. Bruce starts phoning around, looking for replacement tire. It's now 12:30 and the parts departments are closed for lunch. Lewis owns the big building next door, which has a bathroom and a fridge, and gets us settled at nearby picnic table.

While this has been going on, Doug has spent half an hour talking to Budget's roadside assistance program. It boils down to either we solve the problem locally, or they send a tow truck the 312 km and take us to Deer Lake. At our expense.

Lewis has returned. No hope of repairing the tire. Bruce returns. There is a tire in Deer Lake but we don't know if the courier has left yet. Bruce is the town manager. At his office he talks to Sandra. The courier has already left Deer Lake. She suggests another tire store in Cow Head. They have a tire and the courier hasn't gotten there yet! Bruce drives back to pick us up and we go to the office to arrange payment. The tire should arrive about 6 pm. Lewis takes the tire back to his friend's garage to get the tire taken off the rim.

Doug and I settle at the picnic table to wait. Within minutes, Lewis' partner Marina ar-



rives. We're going to their house to wait. It's now about 2 pm. We sit on their deck and have a beer. And another beer. Bruce stops by for a visit. The neighbour comes by for a visit. Lewis comes home. Marina brings out snacks and more beverages. It's now 5 pm. Lewis and Marina take us on a fascinating tour of the town. 6 pm. No tire yet. I go back with Marina, and Doug and Lewis go for a drink at Bruce's shed. They drink rum and coke with friends. They aren't there long when they hear the tire has arrived. The mechanic friend has gone home, but Lewis goes to pick him up, and instructs Doug to pay the mechanic \$30 and buy his young assistant a case of beer. Turns out the young fellow is special needs and is thrilled. He invites them to come to his house for moose sausages. They get the tire onto the rim, drive it to the car and put it on.

Doug and I drive off about 7:45. 10 minutes later Lewis calls. “You guys really don't want to leave Flowers Cove, do you?” We've

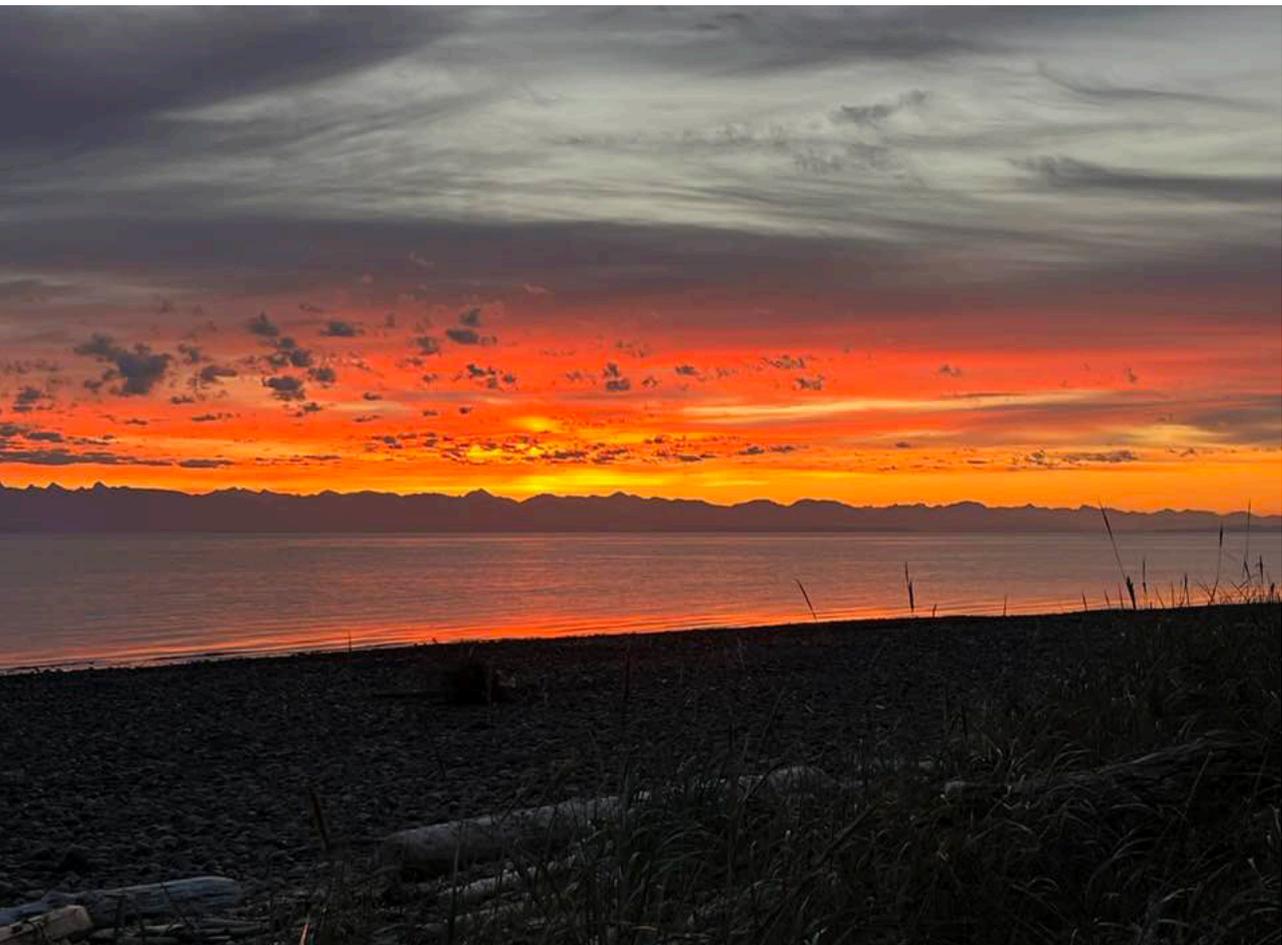


left Doug's camera bag at the garage. We drive back and Lewis greets us with not only the bag, but with two cooked lobsters, a gift from cousin Bryce.

What a lesson in the kindness and generosity. So many people came together to help a pair of tourists in trouble. We are so very grateful. ≈

— Jo-Anne Preston

PHOTO GALLERY I



'Fiery Sunrise after the Storm'  
LOIS CLYDE



'Sunset Paddlers'  
BARRIE BARNES



*Clockwise from top left:*

**'Black Creek'**

**BARBARA PROWSE**

**'Aurora Borealis'**

**MAX FOSSUM**

**'Sandy's Dahlias'**

**DANNY BERTSCH**

**'Salmon Run'**

**BARBARA PROWSE**





ARMA Stand

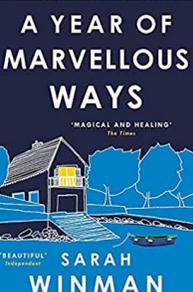
Apples	- \$4	Grapes	\$3.50/lb
Beans	- 2.50	Eggs	\$6
Butts	- \$4	Flowers	\$5
Cauli	- 2.50	Cucumber	-.25¢
Dillflower	- \$2	Kale	- \$2
Roots	\$3	Raspberries	- \$4
Squash	- .25¢	Swiss Chard	- \$4
Tomatoes	- \$5 / \$1.50 pint	Zucchini/patty pan/squash	- prices as marked



'Pottage Farm Stand Bounty'  
All by SHELLY HOLLINGSHEAD

# Books to Curl Up With This Winter

Some favourites to warm you – from some of the road’s avid readers – and they might fuel a few gift ideas too. Send your book recs anytime to: [seaviewbreezenews@gmail.com](mailto:seaviewbreezenews@gmail.com)



## A YEAR OF MARVELLOUS WAYS

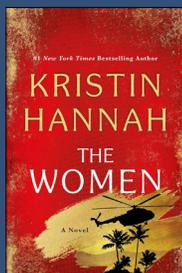
by Sarah Winman

A magical friendship is created by Sarah Winman in this hopeful novel. A 90 year old eccentric woman lives in a remote woods near Cornwall where she swims naked like a mermaid every single day. She lives a peaceful existence in her tiny caravan and she is very mysterious and self sufficient. However, she is waiting for someone or something and she doesn't know what it is, so she carries on telling her stories to anyone she meets while she waits. Then along comes Drake and a marvelous connection begins. This novel is more than just a story. It is simply a marvelous read! — Barb Stator

## THE WOMEN

by Kristin Hannah

This novel follows a young woman's harrowing journey as a nurse in the Vietnam war, her struggles there, and her life post war. Very moving. — Lois Clyde



## THE GREAT ALONE

by Kristin Hannah

This story follows the Allbright family and their move to Alaska. The father was a Vietnam vet and suffers from PTSD. This is a story about their fight for survival in the Alaskan wilderness. A great story! — Lois Clyde

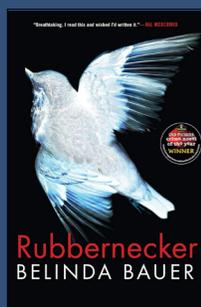
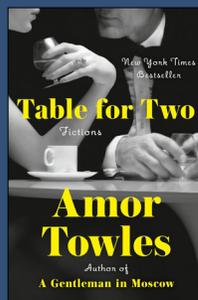


## TABLE FOR TWO

by Amor Towles

This book is of short stories, clever and charming.

— Helen Hays



## RUBBERNECKER

by Belinda Bauer

An absorbing thriller about a medical student who begins to suspect that something strange is going on in the cadaver lab. Life is already strange

enough for Patrick (a medical student with Asperger's Syndrome) doesn't come without its challenges. And that's before he is faced with solving a possible murder, especially when no one believes a crime has even taken place. Fluid writing and a pace that keeps you engaged.

— Shelly Hollingshead

## THIS IS HOW WE LOVE

by Lisa Moore

This is How We Love is a story of love, trauma, resilience, commitment and connection. The characters' stories are of family, of problems, of worry and of love as they struggle through the storms of life and of Newfoundland.



The chronological structure of the book is wacky. It's a difficult read because of both the structure and the material. There's so much richness in the prose and plot that it's well worth taking the time required.

(These reviews have been cribbed and edited from comments made about the books at Good Reads. They are available electronically or at the library)

— Shelly Hollingshead

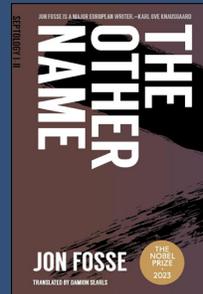
## THE OTHER NAME (SEPTOLOGY L-LL)

by Jon Fosse

(2023 Nobel Prize in Literature)

The Guardian says: "...an aging artist, Asle, is grappling with time, art, and identity. It is an extraordinary work of existential crisis, of memory loss, and persistent doppelgangers, either real or imaginary - the life lived, and the life that might have been lived, in the person of the shadowy other."

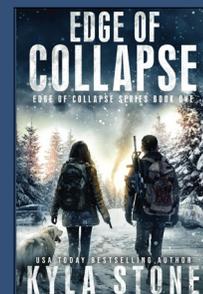
— Doranne DeMontigny



## EDGE OF COLLAPSE

by Kyla Stone

This book combines the post-apocalyptic genre with a suspense/thriller component and is an action packed and emotional story. Book 1 of 7 in a series. — Patricia Smith

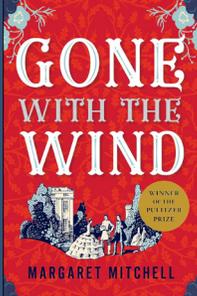


## GONE WITH THE WIND

by Margaret Mitchell

A classic novel set during the American Civil War with the memorable characters of Scarlett O'Hara and Rhett Butler.

— Cynthia Barnes



egg-free and/or vegan. Tons of very accessible information and great recipes.” Rules, charts, photos, and diagrams complement the clear writing in this great reference and cookbook. This would make a great gift for anyone with or cooking for those with food restrictions! (available to borrow: [eprodor@gmail.com](mailto:eprodor@gmail.com)) — Elaine Prodor



## ADVENTURES IN DESOLATION SOUND

by Grant Lawrence

A funny, adventure-packed picture book for children ages 4-7, inspired by

radio personality Grant Lawrence's bestselling memoir *Adventures in Solitude*.

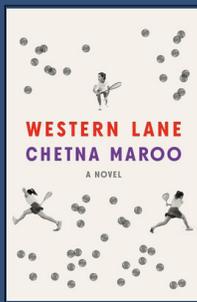
— Patricia Smith

## WESTERN LANE

by Chetna Maroo

This is a short but interesting read about a family whose mother has died and how the game of squash helped them. “A taut, enthralling first novel about grief, sisterhood, and a young athlete's struggle to transcend herself.”

— Dorianne DeMonigny

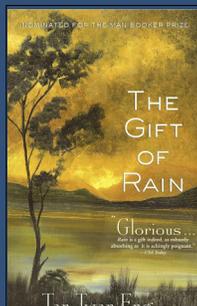


## THE GIFT OF RAIN

by Tan Twan Eng

This historical novel blends WWII-era Malaya with the philosophy of aikido, following Phillip Hutton, a 72-year-old aikido master in Penang, as he reflects on his troubled past. Growing up as the half-British, half-Chinese son of a wealthy trader, Hutton befriends a mysterious Japanese neighbor, Mr. Endo, just before Japan's invasion of Malaya. The novel delves into themes of loyalty, identity, and the complexities of friendship during..... a tumultuous time, with a unique focus on a lesser-explored corner of WWII history.

— Elaine Prodor (also recommended by Yin Hoskins and Jill Yang)

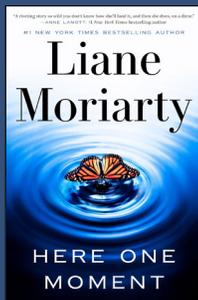


## HERE ONE MOMENT

by Liane Moriarty

From the beloved author of *Big Little Lies*, *Apples Never Fall*, and *The Husband's Secret* comes a moving novel of love, marriage, family, and trying to find certainty in a fragile world.

— Patricia Smith



## POETRY CORNER

### ACCEPTANCE

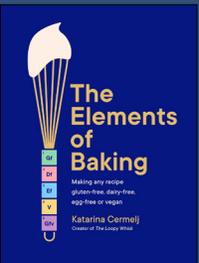
by Robert Frost

When the spent sun throws up its rays on cloud  
And goes down burning into the gulf below,  
No voice in nature is heard to cry aloud  
At what has happened. Birds, at least, must know  
It is the change to darkness in the sky.  
Murmuring something quiet in its breast,  
One bird begins to close a faded eye;  
Or overtaken too far from its nest,  
Hurrying low above the grove, some waif  
Swoops just in time to his remembered tree.  
At most he thinks or twitters softly, “Safe!  
Now let the night be dark for all of me.  
Let the night be too dark for me to see  
Into the future. Let what will be be.”

## THE ELEMENTS OF BAKING

by Katarina Cermelj  
*'The Loopy Whisk'*  
on Instagram

“A must-have resource for anyone who is any combination of gluten-free, dairy-free,



# The Celebrated Conductor Jo-Anne Preston



Jo-Anne is a familiar figure often seen walking with her husband Doug on Seaview, and is known both for her dedication as a school teacher and as a founding member and former conductor of Island Voices. In 2023, she was honoured with the prestigious Herbert Drost Award by the BC Choral Federation—a recognition she richly deserves. Wanting to understand the journey behind her accomplishments, I sat down with Jo-Anne to discuss her career path.

For Jo-Anne, choral music seems to be woven into her DNA. “There was never a period in my life when I wasn’t doing choir in some way,” she reflects. Her earliest memory of performing goes back to a solo rendition of the second verse of “Silent Night” when she was only three or four years old. Fortunately, her school also had a robust music program that offered both choral and instrumental training from a young age, with a band program starting in grade four. Over the years, she participated in band concerts, choir recitals, and musical theater productions. A standout memory from that time includes the “Pink Pipers,” a 1970s church choir remembered for their striking hot pink robes.

Jo-Anne continued to hone her musical skills, eventually pursuing a degree in Music Education at UBC. While at UBC, Jo-Anne sang with the Choral Union and Collegium Musicum under the direction of James Frankhauser, experiences that further deepened her passion for choral music.

After earning her degree, Jo-Anne took a teaching position at Carihi Secondary in Campbell River, where she instructed concert and jazz/a cappella choirs, musical theatre, band, stage band, and guitar. High school music teachers are often required to wear many hats, and Jo-Anne also organized band and choir trips, coordinated music festivals, led workshop retreats, and served as musical director for productions like *West Side Story*, *Joseph and the Amazing Technicolor Dreamcoat*, and *Oliver!*

Although high school teaching kept her busy, Jo-Anne also developed the Campbell River Singers serving as a conductor for the group for many years. The choir began with only nine singers, rehearsing in a long, narrow room floored with Millfields conveyor belting, where crickets often accompanied their practices in the fall. Within a year, as word spread, the choir grew to 30 members.

Over the years, the Campbell River Singers held many memorable performances, including a concert with Indigenous guests such as Wedlidi Speck, Elaine and Vernon

Price, Joanne Archambault, and members of the K’omox First Nation. The choir also hosted BC Chorifest in 1995, which featured a powerful rendition of *Carmina Burana* with 600 singers. Jo-Anne served on the BCCF board in the 80s and recently helped plan Chorifest 2023.

In 1984, Jo-Anne and her husband Doug moved to Vancouver, where she continued



her music career without missing a beat. She sang with the Vancouver Cantata Singers under the direction of James Frankhauser and also served on the group’s board of directors. Among her fondest memories from this time was performing *Songs of the Salish Chief* among the totem poles in the Great Hall of the Museum of Anthropology.



In 1997, Jo-Anne became a founding member of Island Voices after Frances Keen, the founder, shared her vision: “I’ve always wanted to have a first-rate a cappella chamber choir.” When Fran became ill Jo-Anne stepped in as assistant conductor when Fran was unavailable and became the full-time conductor in 2006, a role she held for the next eight years. During her tenure, Island Voices held numerous work-



Jo-Anne continues to sing and advance the choral arts. She has coordinated international choir hosting, supported the CYMC choral program, worked with elementary school choirs, coached in high schools, conducted the Quadra Singers, sung, conducted sectionals and served on the board of the North Island Choral Society, and worked with seniors groups.

To the question: “What do you believe”, she answers:

“Everybody can sing. Everybody should sing. As a conductor, I always tried to bring out the best in my singers, whether they were 6 or 86. I have done my very best to have each singer feel valued, not just as a singer, but as a human being.

Choral music brings people together in a way nothing else can. As a young woman, I stayed in Campbell River because Campbell River Singers had become my family. I have always had amazing support from my

husband Doug, but since 1997, Island Voices has been my second family. I am so very fortunate to have choir in my life.” ≈

— John Hyde

shops and retreats, presented gala concerts, performed on CBC, and collaborated with actors and orchestras. Today, Island Voices continues to be a renowned a cappella choir, celebrated for its musical excellence. Their next performance is scheduled for March 15. <https://bcchoralfed.com/island-voices-celebrate-20-years-of-musical-excellence/>

**North Island Choral Society**  
Paul Colthorpe, Artistic Director  
Julie Matthews, Accompanist

**40<sup>th</sup>**  
**Anniversary**  
**Celebration**

**Our Greatest Hits**  
With choir, soloists, and orchestra

Friday, Dec. 6th at 7:30 pm & Saturday, Dec. 7<sup>th</sup> at 2:00 pm  
St. George's United Church  
Reception to follow

Tickets at [www.northislandchoral.ca](http://www.northislandchoral.ca),  
Blue Heron Books & Benjamin Moore House of Colour  
adults \$25, youth \$10



Not to nag, but...

Have you purchased  
your raffle tickets yet?

Raffles are a vital part of fundraising and the money raised goes directly to helping the many wildlife patients at the MARS Wildlife Hospital. MARS staff and volunteers care for many orphaned, injured and ill animals in need of specialized and expensive care. You can help! Our current raffle is running until Dec 21st and includes some great prizes – Westjet Gift of Flight, Bronze panther statue, 2 nights at Cox Bay Beach Resort, hand crafted glass pendant and earring set.

Click on the link below to purchase raffle tickets and help wildlife patients return to the wild.

<https://www.rafflebox.ca/raffle/mars>

Thank you to all the wonderful people who support what MARS does. We couldn't do it without YOU!

Laurie  
MARS Wildlife Rescue office administrator

1331 Williams Beach Road, Merville  
PO Box 415 Merville, BC VOR 2M0  
Phone: 778 428-1990

Click the link below to help wildlife recover and return to the wild:

<https://www.canadahelps.org/en/dn/10210>

— Deborah Sundberg

PHOTO GALLERY II



*Clockwise from top right:*

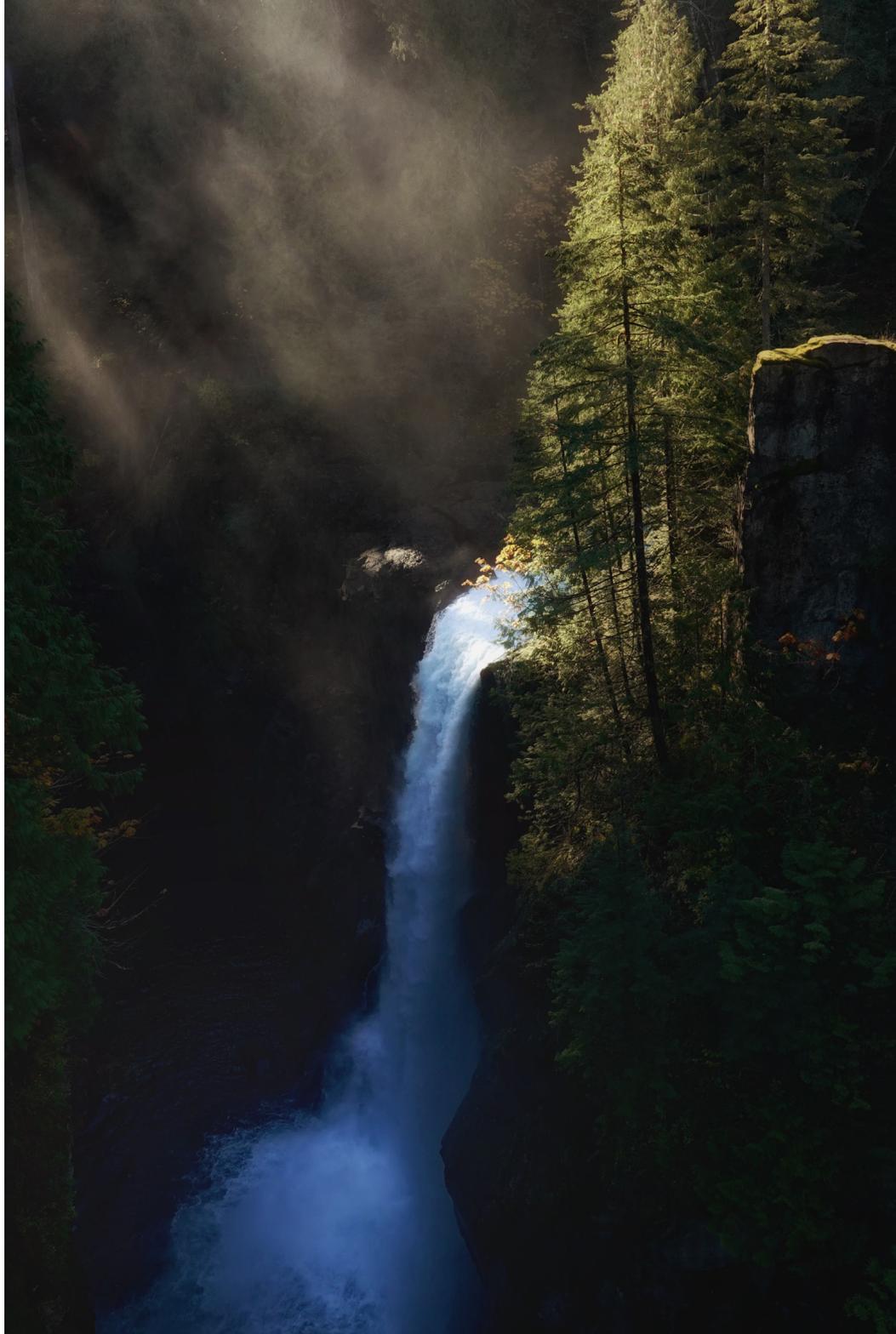
**'Dahlia's Guest'** SANDY REID

**'Sunkissed I'** SHELLY HOLLINGSHEAD

**'Full Force Fishing'** DANNY BERTSCH

**'Seaview Sunrise'** CHRISTINE GORNALL





*Clockwise from top right:*

*'Mist at Elk Falls'*

BARBARA PROWSE

*'Our Seaview Herd'*

*and 'Lilies'*

LOIS CLYDE

*'Sandy's Dahlia'*

DANNY BERTSCH





Clockwise from bottom left:  
'Orca's Leap', 'Fluke Wave', 'Eagle's Flight',  
and 'Moonscape'

Bottom Right, from left to right: 'Fossum Clan':  
Faythe (married to Alex), Alex (son of Max and Lisa),  
Mitchell (son of max and Lisa), Lisa, and Max.

Mitch just graduated from the RCMP academy and is  
being posted in Smithers B.C. Alex and Faythe are posted  
in North Battleford, Saskatchewan, which is the same  
detachment that Alex's great grandfather, Jack Fossum, was  
the detachment commander for in 1950.

All by MAX FOSSUM

# Flight Angels Deliver

Martyn and I were flight angels for two baby chihuahuas when we came home in late October from Bucerias.

Coco and Kiwi were so well behaved and sweet, and their new Momma was so excited. They are now living the dream! ≈

— Sandy and Martyn Reid

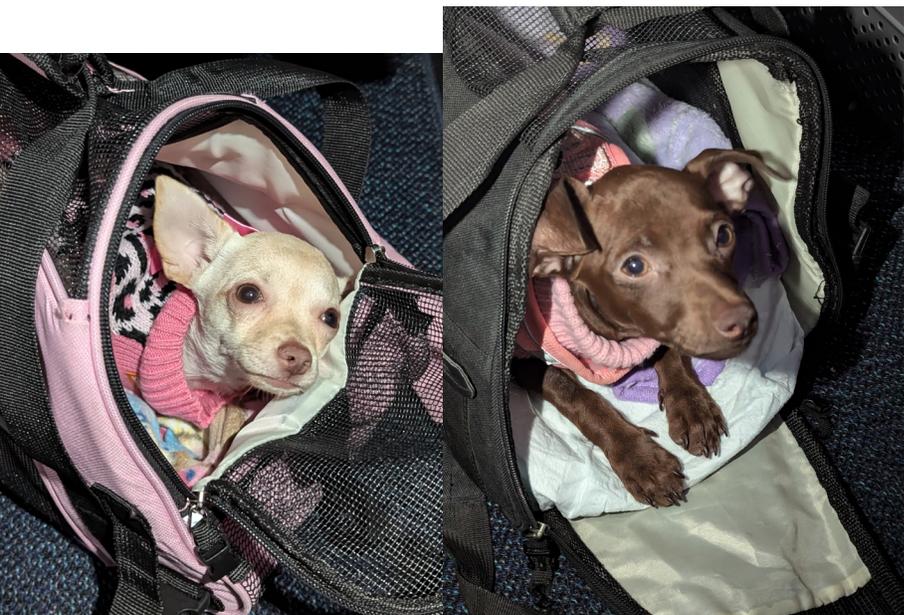


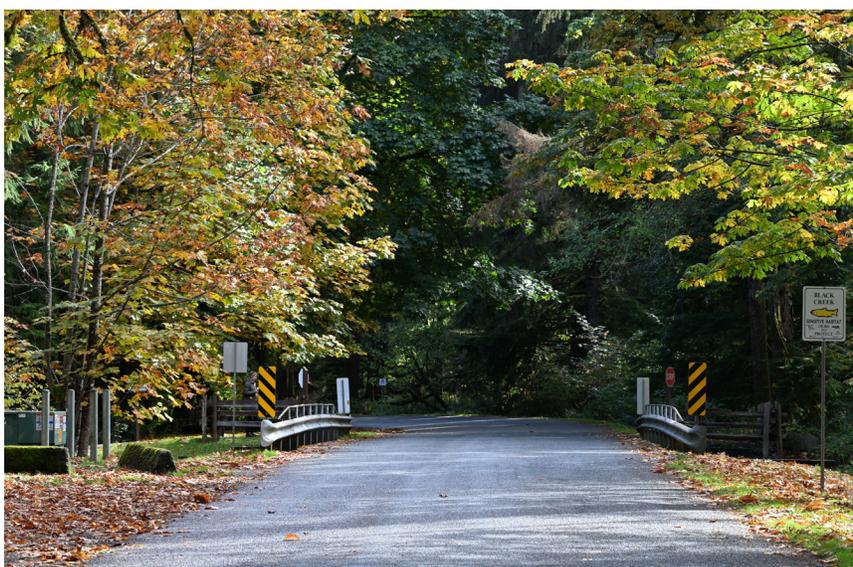
PHOTO GALLERY III

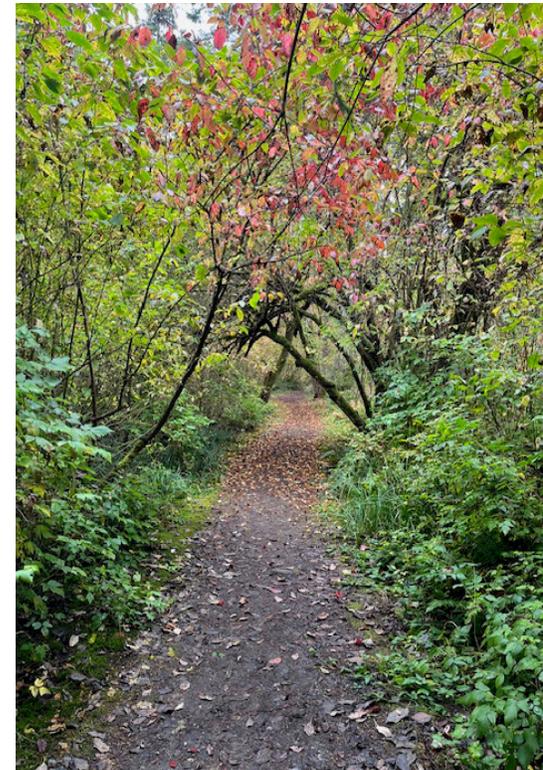
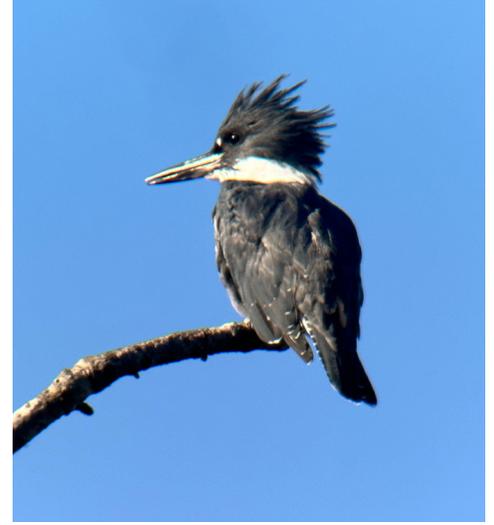


'Two Sunrises After Stormy Nights' by LOIS CLYDE



Clockwise from bottom left:  
'Oyster River Bridge' and 'Fall Evening at Oyster Bay' both by BARBARA PROWSE  
'Lilies and a Blue Sky Day' LOIS CLYDE  
'Sunkissed II' SHELLY HOLLINGSHEAD  
'Black Creek Bridge' DANNY BERTSCH





*Clockwise from bottom left: 'Park Trail' and 'Leaf'*  
both by BARBARA PROWSE

'Kingfisher' MAX FOSSUM

'Leaves' SHELLY HOLLINGSHEAD

'Fall in the Park' LOIS CLYDE

'Tis the season of indulgence, celebration, and togetherness, so go ahead, enjoy that extra slice of pie, sip on your favorite festive drink, and savor those special treats that only come around once a year.

## SWEET-AND-SALTY SCOTCHEROOS

*You would think there's no way to improve on a scotcheroo (that peanut-buttery, chocolate-y cousin to Rice Krispies treats). Then along came corn chips.*

### METHOD

Line an 8 x 8" square baking pan with foil, extending over the edges. Grease foil. In a 3 qt saucepan combine sugar and corn syrup. Cook over medium, stir constantly, until sugar dissolves and mixture comes to boiling. Remove from heat. Stir in peanut butter until mixture is smooth and thoroughly combined.

Before opening the bag of corn chips, lightly crush the chips in the bag. Add crushed chips to peanut butter mixture; stir until well coated, continuing to break up chips as you stir. Transfer mixture to prepared pan, spreading evenly. Top with a piece of parchment paper; press to make a firm, even layer.

Melt chocolate and butterscotch chips. Pour over corn chip mixture. Spread evenly. Sprinkle the pan with sea salt flakes when the chocolate mix is almost set. Let stand for 2 hours or until firm. Use foil to lift uncut bars out of the pan and cut into bars. Makes 16 pieces or more — depending on your eye to stomach ratio.

— Shelly Hollingshead

### INGREDIENTS

.5 C sugar  
.5 C light coloured syrup  
.5 C peanut butter

1 9.25 oz bag corn chips  
.5 C dark chocolate chips  
.5 C butterscotch chips

Sea salt flakes

## BEST GINGERBREAD COOKIE RECIPE

*This classic gingerbread cookies recipe includes orange or molasses flavouring options and makes soft, sweet and lightly spiced cookies. It's the perfect cookie for shaping and decorating!*

### INGREDIENTS

1 C butter  
1 1/2 C sugar  
1 egg  
1 1/2 tablespoons grated orange OR 2 tablespoons molasses

(Cream above ingredients together)

### METHOD

Combine:

3 1/4 cups sifted flour  
2 tsp cinnamon  
1 tsp ginger  
1/4 tsp cloves  
2 tsp baking soda

Add to creamed mixture and combine well. Chill the cookie dough. Roll on lightly floured surface to 1/4 inch thickness. Cut into gingerbread men or other shapes. Ice and decorate.

— Patricia Smith



## NO-BAKE 'BREAKFAST COOKIES'

*A holiday favourite for anytime of day . . . and an easy recipe that makes about three dozen.*

*Doubles and freezes well.*

### INGREDIENTS

**1 C golden brown sugar**

**½ C margarine**

**½ C white (clear) corn syrup**

**½ C peanut butter (smooth or crunchy style, use Kraft or Skippy, do not use natural peanut butter)**

**½ tsp. vanilla**

**2 C Cheerios (can be GF)**

**2 C Corn Flakes (naturally GF!)**

### METHOD

Measure out cereals and place in large bowl that has been lightly buttered. Butter two large spatulas or wooden spoons for stirring.

Boil sugar, margarine and corn syrup for 1 minute only (on full boil).

Take off heat and add the peanut butter (smooth or crunchy style) and vanilla. Pour onto cereals and mix well.

Drop by small spoonfuls (or roll in balls) onto wax or parchment paper. Refrigerate or freeze when cool.

— Elaine Prodor



## SCOTTISH TABLET

*The Scots know their fudge.*

**175 g unsalted butter**

**450 g caster sugar**

**75 g sweetened condensed milk**

### METHOD

#### STEP 1

Line a 22 x 18cm tray with baking parchment. Put the butter and 150ml water in a pan over a low heat, and melt the butter (don't let the water boil). Tip in the sugar and dissolve, stirring often.

#### STEP 2

Bring the water to the boil, turn down to a simmer, then add the condensed milk. The mixture will be a light creamy colour.

#### STEP 3

Cook for 20-30 mins, stirring often, until the mixture is thick and a deep caramel colour.

#### STEP 4

To test, drop a little mixture onto a cold side plate, it should not run and should be thick and sticky after 30 seconds. Remove from the heat and beat for 10-15 mins until it has slightly thickened. Pour into the prepared tin and leave to cool for 30 mins before cutting into squares.

— Jill Fraser Yang



## HOMEMADE ALMOND ROCA

*A wonderful recipe that's as good or even better than the stuff in the pink tins!*



### INGREDIENTS

- 1 C brown sugar**
- 1 C white sugar**
- 1 lb salted butter**
- 3 C sliced almonds**
- 2 C chocolate chips**

### METHOD

Have a candy thermometer at the ready. Grease a medium-sized cookie sheet, I use the butter wrapper.

In a medium sized pot, the heavier the better, melt the butter and sugar together over medium high heat. Stir constantly or it will

burn. It will take at least 10 - 20 minutes. Cook to exactly 300 degrees F.

Quickly add 1 cup almonds, stir in, turn onto the prepared cookie sheet. You can spread it to the edges of the cookie sheet.

Sprinkle 1 cup chocolate chips on top. When chips are soft, spread them with a spoon or spatula. Sprinkle 1 cup almonds on top. I like to pat them into the chocolate so they don't fall off. Cool in fridge (or outside) for an hour.

Lift slab out of cookie sheet and onto parchment paper. Melt remaining cup chocolate chips and spread on top of candy. Sprinkle remaining almonds on top and pat them in. Cool again and break into pieces. Enjoy!

— Chef Letitia

## GF and VEGAN SHORTBREAD

*You would never know...a yummy, melt-in-the-mouth shortbread.*

### INGREDIENTS

- 2 cups vegan margarine (such as Earth Balance®)**
- 1 cup confectioners' sugar**
- 3 cups gluten-free flour (Bob's Red Mill in the pale blue bag is best)**
- 1 cup cornstarch**
- 1 pinch salt**
- about 40 glacé cherries, halved**

### METHOD

Preheat the oven to 350 degrees F. Line a couple of cookie sheets with parchment.

Beat margarine and sugar together in a bowl using a stand mixer until creamy. Add flour, cornstarch, and salt; mix again until dough comes together in a ball. Add a little more flour if too sticky to handle.

Roll into small balls about 1" in diameter. Flatten slightly with palm and place a half a glacé cherry, cut side down, on top. *Option: Roll out dough on a lightly GF floured surface and cut into shapes. Decorate with cherries or sprinkles.*

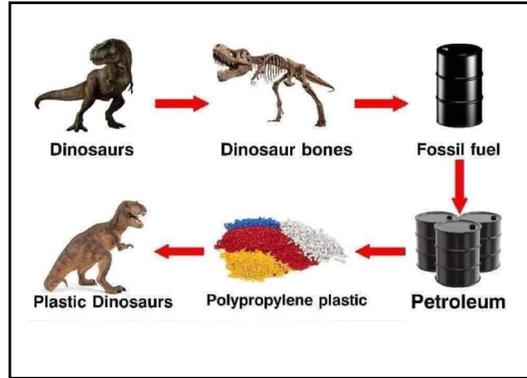
Bake in the preheated oven until lightly browned, 15 to 20 minutes. Makes 80 to 90 cookies. Freezes well.

— Elaine Prodor





Canada begins construction on a wall at the Canada U.S. border



I wonder if the guy who coined the term "One Hit Wonder" came up with any other phrases.

I'M AT THE AGE WHERE IF YOU TEXT ME AFTER 9PM I'M TEXTING BACK AT 4:36 AM

After the ballet skirt was invented, the creators spent days coming up with a name. Finally, they put tu and tu together.

When you forget to drink your morning coffee



IT'S SAD HOW WILE E. COYOTE IS REMEMBERED FOR HIS VIOLENCE, AND NOT FOR HIS BRILLIANT PAINTINGS OF TUNNELS



How to prevent your kids from borrowing the car...



*Way to ruin the surprise, Spanish exclamation points.*

**Incapable** = not capable.  
**Inflammable** = flammable.  
**Invaluable** = very valuable.

Thanks for nothing English.

**Someone:** What's the difference between ignorance and apathy?

**Me:** I don't know. I don't care.

Grammar is the difference between **knowing your shit** and **knowing you're shit.**

My three favorite things are eating my family and not using commas.

What's the difference between a kleptomaniac and a literalist?

The literalist takes things literally. The kleptomaniac takes things, literally.

DAD (OR MOM) JOKES

**I'm** not a magician but I once turned a back rub into two kids and a mortgage.

**Start** every phone call with "my battery is at 5 percent" so that you can hang up whenever you want.

**Salons** always have hair on the floor. Garages always have oil on the floor. Banks, what is your problem?

**My** pet mouse Elvis died today. He was caught in a trap.

**What** do you call a constipated detective? No Shit Sherlock.

**Whenever** my partner is upset, I let them color in my tattoos. They just need a shoulder to crayon.

**Managing** your weight around the holidays just requires a little planning. For example, I took the batteries out of my scale on Wednesday.

**Shout** out to the people already stocking up on Christmas snacks... then buying more because they keep eating them.

**I** just locked eyes with a spider. But instead of killing him I ran away and hid, so he can spend the night stressing about where I am.

**Alligators** can live up to 100 years, which is why there is an increased chance that they will see you later.

**Did** you know that cows kill more people than sharks? I'm surprised that cows kill any sharks at all.

**The** irony of aging? You finally figure out the rules, but you're too tired to play the game.

**My** therapist told me I need to stop making up scenarios in my head, which is weird because I don't even have a therapist.

**We'd** be so much better off financially if Amazon required a negative breathalyzer test before finalizing purchase.

**I** always set two alarms: one for the person I want to be, and one for the person I am.

**Spouse:** "I've looked everywhere and I can't find it."  
Translation: "I looked in one spot and gave up because I'm lost without you."

## SHOP LOCAL!

Have you checked out Shorewolf Farm yet? Newly reopened across from Halbe Hall, Shorewolf Farm offers lots of fresh local veggies, home baking and lots of yummy goodies. And Chef Jill is super nice. They are only open for limited hours right now (Thursdays and Fridays). You can check their hours on Instagram @shorewolf-farm or watch for their sign on the road. — Beth Carter



SEAVIEW ROAD LINKS  
TO BOOKMARK:

## The Seaview Road Archives:

Using the link below, you will find past issues of the **Seaview Breeze Newsletter**, and the **Seaview Road Bookline**. As well, you can now find **In Memoriam** articles in the Archives. The Seaview Road Archives has been created in lieu of a web site and can be updated as the years go by. Hope that you find it useful!

<https://indd.adobe.com/view/50e-68d9a-5247-4baf-be51-b2f-26cb713f8>

## The Seaview Road Phone Book:

Thanks to Dave Pye, a Seaview Road Phone Book has been created and will be updated periodically. To submit additions or changes to the phone book, please email Dave directly at: [pye.dave@gmail.com](mailto:pye.dave@gmail.com). The new phone book is also accessible through the archives (link below):

<https://indd.adobe.com/view/b98435f5-9201-4d82-a84e-2351b375f75b>

*From all of us on Seaview Road:  
Thank you to our front line workers for all  
that you do for so many.*

*Happy Holidays!*

Stay e-connected  
with your neighbours  
by the sea . . .

Send your news & notices to:  
[seaviewbreezenews@gmail.com](mailto:seaviewbreezenews@gmail.com)