

The
**LASQUETI
ISLAND
LOCAL**



"LIL" is a community supported newsletter, i.e., the articles and ads are written by community members and representatives of our local government.

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lasquetilocal.ca

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JAN 2022 DEADLINE:
DEC 27TH, 2021



Three of our False Bay School students placed in the Remembrance day Poster Contest with the Legion!

The Legion hosts a Youth Remembrance Contests every year to promote Remembrance Day through creative art and writing. And this year, through the Mount Arrowsmith Royal Canadian Legion Branch 49 contest, the False Bay School students did well.

A round of applause for Ilah (11), Vida (13) and Cruz (10).



Ilah won 2nd place for Junior Color:



Vida won 2nd place for Intermediate Black and White



Cruz won 3rd place for Junior Black and White



Notice of 2022 Budget Meetings

The qathet Regional District will meet to consider the proposed 2022 budgets and 2022-2026 Financial Plan at the Finance Committee meetings on January 19 and February 16. The Regional Board will adopt the budget on February 24, 2022. (see page 11 for more details)



NOTES FROM PETER: Three Nations have asked the Lasqueti Trust Committee to meet with them: Tla'amin Nation, K'omoks First Nation, and Snaw-naw-as/Nanose First Nation. Snaw-naw-as sent us a letter asking that we not make any further changes to our proposed Official Community Plan until after we have met with them. That's the reason that our special meeting scheduled for December 6 was cancelled. Its primary purpose was to discuss possible changes to the proposed OCP.

We have not responded to these requests for meetings at all promptly. I hope that they can be held early in the new year, and this might be possible because I assume that we will all want to meet electronically, instead of in person. We accepted Lasqueti Trust Committee meeting dates for next year. All are on Mondays: February 7, April 11, June 6, August 29 and November 28. It is not decided whether these meetings will all be held in person on Lasqueti, but at the moment in person is the default until a decision is made to change.

The Islands Trust Council meeting held November 30 – December 2 made some minor adjustments to the draft budget for April 2022 through March 2023. There will be a consultation process conducted, mostly electronically I think, and results of it will be available before the March 8 – 10 Trust Council meeting, at which the Trust Council is required to adopt a budget to be submitted to the provincial government before the end of March.

Draft minutes of the November-December Council meeting should be available in the agenda package for the March meeting, shortly before the end of February. There are news releases and information on the Trust Council meeting highlights, but I can't find them. If you'd like to know where they are and what they say, contact me and I will find out where they are.

BC Local Government elections will be held October 15. Information on the process is available at www2.gov.bc.ca/gov/content/governments/local-governments/governance-powers/general-local-elections Candidates seeking nomination must be 18 years or older on election day, Canadian citizens, resident of BC for a minimum of 6 months prior to filing nomination documents, and not be disqualified under the Local Government Act or any other enactment. BC residents who meet the citizenship and age requirements who are

living on Lasqueti can vote, as can non-resident property owners who live in BC.

I'm looking forward to my last eight months as one of your trustees. Please contact me, or another of your trustees, if you have any questions or concerns. Peter



Islands Trust

NOTES FROM TIM: Happy New Year to all!

Our Local Trust Committee cancelled the Dec. 6 electronic Special Meeting, and our next meeting is scheduled for Feb. 7, at 11 AM at the Judith Fisher Centre. Under the Provincial rules at time of writing, masks will be required, but proof of vaccination will not. The meeting was cancelled based on the passage of the following Resolution Without Meeting: "That the Lasqueti Island Local Trust Committee cancel the Special Meeting on December 6, 2021 in order to advance reconciliation goals related to meaningful consultation with First Nations prior to considering further amendments to proposed Lasqueti Island Official Community Plan Bylaw No. 98". We will have more information about how the timeline of the OCP project may be amended as appropriate in the New Year.

In Trust Council news, the Select Committee on Governance and Management Review will meet Jan. 10, before the consultants deliver their report in Feb. . Also in January, the Regional Planning Committee will review recommendations for the proposed new planning delivery model, which is due to be forwarded to Trust Council in March. Financial Planning Committee will meet to review Draft 2, Version 1 of the budget and public consultation documents, prior to the launch of the budget public engagement process. The decisions Trust Council makes about all of these reports and recommendations may result in changes to how the Islands Trust operates, and if you are interested in finding out more details, ask me, or check out the website.

As always, feel free contact your Trustees, or the LTC, with your questions, comments, or concerns.

ISLANDS TRUST CONTACT INFORMATION:

- Islands Trust Northern Office
700 North Road, Gabriola Island, BC V0R 1X0
Email: northinfo@islandstrust.bc.ca
Phone: 1-250-247-2063
WEBSITE: www.islandstrust.bc.ca
- Peter Johnston
Email: pjohnston@islandstrust.bc.ca
Phone: 250-333-8785

- Tim Peterson
EMAIL: tpeterson@islandstrust.bc.ca
PHONE: 250-607-7094

To reach the LTC trustees and planner:

LasquetiIslandLocalTrustCommittee@islandstrust.bc.ca



The Pacific embraced us with a blanket of snow to soften the outstretched hand of the Artic.

LIVFD Dispatch: The qRD finally “rose” something from in-camera about the next steps in the LIVFD dispatch saga:

The Board received reports comparing the Lasqueti dispatch system options Amended Option C and the North Island 911 and have directed staff to develop public engagement material to provide the relevant comparative information for public understanding to be delivered in 2022.

Public engagement was part of the path forward on which the Board was able to agree on this issue (in my view, public engagement is where the process should have started 7 years ago ...). I do not know when in 2022 that this will occur, but I expect that the earliest will be in the spring.

The goal is to ask if our community would prefer:

- (a) to continue using the now-in-place Amended Option C dispatch system (including the call answer/transfer service by Northern911 in Ontario), at least for a few years; or
- (b) to adopt the North Island 9-1-1 service (in Campbell River) and associated house numbering and communications tower(s).

Voicing your opinion through this process will be important.

I will continue to try to ensure that the community is provided with pertinent information and timelines as this unfolds. In the meantime, I would be happy to continue receiving emails/phone calls on your view on whether we should continue with the Amended Option C service that is now in place, or if we should change to a 9-1-1 service.

Please feel free to contact me. I am honoured to be your regional representative.

Director Andrew Fall, qathet Regional District
Contact: Tel: 250-333-8595

What can you Recycle - Lasqueti Depot

If you are new to Lasqueti or haven't yet explored the full range of our local Recy-cling Depot facility, here's a complete list of what you can and can't bring in. Consider this your cheat sheet when sorting. Setting up a recycling zone in your home is a great way to start out the New Year.

Plastic Containers – Yes:

- Plastic jugs with screw tops used for milk, cooking oil, laundry detergent and fabric softener, cleaning solutions, cleaning products, body care products, windshield washer fluid, etc.
- Plastic bottles with screw caps, spray pump, or pull-up tops for food, dish soap, mouthwash, shampoos, conditioners and other personal care products, pills and vitamins, laundry products, etc.
- Plastic jars with wide mouths and screwtop lids for peanut butter, jam, nuts, condiments, vitamins and supplements, personal care products, etc.
- Plastic packaging for cannabis product.
- Plastic clamshells - meaning hinged or click-closed topped containers for baked goods, fruit, produce, eggs, etc.
- Plastic black-bottom trays and clear tops for deli chicken, single-serve meals, prepared foods, baked goods, and housewares.
- Plastic hardware containers for items like screws or picture hangers, etc.
- Plastic tubs with lids for food such as margarine and spreads, dairy products such as yogurt, cottage cheese, sour cream, ice cream, etc.
- Plastic cold drink cups with lids for take-out beverages.
- Plastic garden pots and trays for bedding plants, seedlings, vegetable plants, etc.
- Plastic pails less than 25L for laundry detergent, ice cream, pet food, etc.
- Plastic microwavable bowls and cups.
- Empty plastic single-use coffee and tea pods. Remove lids and do not include lids with recycling.
- Rigid plastic packaging for toys, toothbrushes, batteries, etc. Remove paper backing and recycle separately.

Plastic Containers - No:

- Packaging labeled biodegradable or compostable.
- Liquid-absorbing pads, e.g., in trays of meat, poultry, fish, etc.
- Plastic wrap.
- Plastic blister packs e.g. plastic/foil protective packaging for chewing gum and pills.
- Ceramic plant pots.
- Lawn edging, tarps, plastic furniture or toys. Garden hoses.
- Plastic string or rope.
- Pails larger than 25L.
- Microwavable bowls with metal rims.
- Plastic or foil lids from coffee and tea pods.

Plastic Bags and Overwrap - YES:

- Bags for groceries or dry cleaning, bread, newspapers and flyers.
- Bags for produce, dry bulk foods and frozen vegetables.
- Outer bags and wrap for diapers, feminine hygiene products, paper towels, tissues and soft drink can flats.
- Bags for water softener, salt and garden products.
- Overwrap on mattresses, furniture and electronic equipment.

Plastic Bags and Overwrap - NO:

- Kitchen stretch wrap.
- Shrink wrap.
- Packaging labelled biodegradable or compostable.
- Lumber or construction wrap.
- Garbage bags (all colours).
- Any bag sold as a product.

Other Flexible Plastic Packaging - YES:

- Zipper lock pouches for frozen and fresh food.
- Zipper lock and tear-open pouches for cannabis product.
- Stand-up pouches for dried fruit and nuts, quinoa, grated cheese, dish detergent pods, etc.
- Bags for potato chips, wrappers for cheese slices and candy bars, and cere-al bags.
- Plastic packaging for dry pasta and pre-packaged deli meats.
- Net bags for avocados, onions and citrus fruit.

- Padded protective plastic like plastic shipping envelopes (excluding paper envelopes), bubble wrap, and plastic air packets.
- Flexible packaging with plastic seals for fresh pasta, cheese, and deli meats.
- Plastic seals, like those used on yogurt containers.

Other Flexible Plastic Packaging - NO:

- Plastic-lined paper.
- Cellophane wrap.
- Plastic strapping.
- 6-pack rings.
- PVC/vinyl.

Glass Bottles and Jars - YES:

- Clear or coloured non-deposit glass bottles and jars.

Glass Bottles and Jars - NO:

- Drinking glasses or dishes, and cookware.
- Whole or broken window glass or mirrors.
- Ceramic products.

Styrofoam - YES:

- Plastic foam containers and trays used for meat and produce.
- Foam egg cartons.
- Foam clamshells, cups and bowls for take-out food.
- Foam cushion packaging to protect electronics, small appliances, etc.

Styrofoam - NO:

- Liquid-absorbing pads used in trays for meat, poultry, fish, etc.
- Foam peanuts, packing chips, or noodles.
- Blue or pink foam board insulation.
- Squishy or flexible foam.
- Furniture cushions.

Paper and paper packaging - YES:

- Cardboard, including grocery store boxes, clean pizza boxes and moving boxes.
- Writing and home office paper and notepads.
- Paper gift wrap and greeting cards with plastic portions removed.
- Newspaper, magazines, calendars, flyers, inserts, and catalogues.
- Shredded paper (in a paper bag to prevent fly aways).
- Phone books and other directories.

- Envelopes with windows removed.
- Boxboard boxes for tissues shoes, frozen entrees, desserts, detergents, etc (remove plastic portions).
- Moulded boxboard packaging like egg cartons, take out beverage trays, and plant pots.
- Paper bags, and multi layered paper bags for flour, sugar, etc.

Paper and paper packaging - NO:

- Food soiled paper, napkins, and tissue. These can be composted.
- Plastic lined paper, like some pet food bags and coffee bean products.
- Waxed cardboard, plastic or foil lined paper packaging (like some coffee ground, pet food, and chip bags). Reuse these when possible.

Aluminum containers - YES:

- Aluminum tins and lids used for food.
- Aluminum foil wrap and foil take-out containers, including pie plates, food trays, etc.
- Empty aluminum aerosol containers used for food, air fresheners, shaving cream, deodorant, hairspray, foam insulation, etc.

Aluminum containers – NO:

- Aerosol cans with any contents remaining.
- Propane cylinders.
- Foil-lined cardboard take-out containers and lids.

Metal Containers - YES:

- Food tins including pet food.
- Storage Tins for cookies, tea, chocolates, etc. Includes metal lid.

Metal Containers - NO:

- Steel paint cans.
- Coat hangers (return to dry cleaners).
- Pots, pans and baking trays.
- Propane cylinders.
- Metal toys.
- Appliances. Take to receiving facility.
- Metal hardware or other scrap metal.
- Wiring or metal cords and extension cords.

Batteries - YES: Small household batteries, i.e used for flashlights, radios, watches, etc. Please wrap Liion batteries in tape.

Batteries – NO:

- Vehicle batteries. Take to auto body shop.

Small Appliances:

Bring your small broken appliances to Mark's Repair Table. He is often able to fix them and put them out on the free store shelves. If he can't fix them he'll take to the Parksville Recycle Depot.

Items brought in for recycling have to be clean and dry. Because we have a passenger-only ferry service, recycling is required to be stored at the depot for months at a time (our budget allows for 4 barge loads of recycling per year). Long term storage means increased exposure to the elements and rodents. To avoid this and the associated health risks, recycling at the Lasqueti Depot is held to a high standard of cleanliness. Clean recycling and maintaining a rodent-free depot means a safe work environment and recycling that can be accepted by Recycle BC processors.

To keep recycling clean and dry:

- Wash recycling as you create it rather than letting it build up. Dirty dish water works just fine.
- Cut tetra packs and milk containers in half. Rinse well and dry.
- Don't put the lids back on any containers.
- Cut or tear open your chip bags (or any plastic bags), rinse or wipe clean and hang to dry.
- Cardboard needs to be dry. If it's wet, layer it in your compost bin or use it for mulch. The worms love rotting cardboard!

It's been said that Lasqueti has the best run recycling depot in the qRD and that's due to the community at large as well as management. Keep up the good work everyone!

Trash Removal System: January 12, the second Wednesday of the month, 10 am until the barge is full, at the False Bay barge ramp. Any changes due to weather will be posted on the email list, FB Lasqueti Hotwire, and the Lasqueti website. No construction materials, renovation or demolition waste, prohibited waste, organics, recyclable material or stewardship materials. \$5 per bag, \$25 per average truckload. Mattresses and boxsprings \$15 each. Please call Mark (250 240 9886) if you have any questions about what constitutes acceptable garbage.

Recycling Depot: Fall/Winter Hours Oct 1st - March 31st

- Mondays 10 am - 2 pm, Thursdays 1 - 5 pm

Closed on Statutory Holidays. All recycling is monitored. Staff are happy to help with sorting questions.

Free Store: Fall/Winter Hours Oct 1st - March 31st

- Thursdays 1 - 5 pm and occasional Mondays

Please wear your mask indoors and respect social distancing. Drop donations during open hours. Useful items only i.e. clean, usable clothing and household items. No: food, garbage, recycling, TV's, soft foam, mattresses or hazardous materials ie: chemicals, fluorescent light tubes, prescription/non-prescription drugs, or pills in general.

Recycle BC Website: recyclebc.ca/what-can-i-recycle

Return-It Beverage Depot is open 24/7, front left of Free Store:

Front left of Free Store. It's not part of Mark's contract to deal with refundable glass (beer, wine, hard liquor). Please take these bottles over yourself. Mark will accept aluminum beer, cider, pop cans, coconut water cans, boxed wine cartons (leave them intact) and tetra juice packs.

If you have any questions, comments, suggestions for me and the qRD Let's Talk Trash team, please get in touch! jennyv@lasqueti.ca or 8601

LICA (Lasqueti Island Community Archives)

The last year has been a slow year for everyone, including our archives committee, but we are slowly picking back up where we left off and will focus again on gathering our Lasqueti history including documents, letters, pictures, maps, oral history, etc.

Our goal is mostly to collect as much as possible of these in digital forms, with the owners retaining their own materials when possible. We have a small scanner, and a voice recorder to help us with this.

The first year we focussed on collecting the various newsletters, and are very grateful to everyone who helped us by donating the ones they saved over the years. Our collection is nearly complete. Thank you!

In the coming months, we will elaborate more on what we hope to focus on as we move forwards.

Wishing everyone a very happy 2022!

Marie-Ange, For the Archives' committee.

You can contact us at:

Marie-Ange Fall: mafall@gowlland.ca

Sheila Ray: sheila@lasqueti.ca

Sue Wheeler sue@lasqueti.ca



Nursing Clinic located at the Judith Fisher Centre

Email address: LasquetiHealthCentre@gmail.com

Nurse: Dianne McClure RN/MN

Cell: 250-240-5712 Home: 250-752-7419

Clinic phone (during clinic hours): 250-333-8891

Hours: Drop in Thursday from 11:00am-3:00pm

	MON	TUES	WED	THURS	FRI
JAN				6	
				13	
				20	
				27	
FEB				3	

LASQUETI COMMUNITY HALL

Hall Building Committee Report January 2022

Best wishes to everyone in 2022.

THANK YOU, Camino, for making the time and effort to republish the old "Lasqueti Island Cookbook" as a fundraiser for the Community Hall renovations. It makes a great companion book to "Cooking and Community on Lasqueti Island". Contact Camino if you would like to be on the list for the next printing. And yes, that is Bonnie Olesko on the cover.

Mark Bottomly continues with his efforts on major maintenance upgrades. Willing volunteers can connect with him to help with those. Give him a call at 8601.

The HBC is continuing its strategic plan on major renovations and upgrades at the Community Hall. Bruce Grant, with the assistance of Michel Lambert and Doane Grinnell, has been working under the building. They are anchoring the existing posts to the floor beams to strengthen the entire hall structure. More volunteers are always welcome. Call Bruce Grant at 8632.

The big project for HBC this month is surveying the Island community about the proposed projects set out in that plan. (If you would like a copy of the Strategic Plan email: hbc.lca@lasqueti.ca for either a PDF or paper copy. If you don't use email call Melinda at 8898.) We have come up with an online survey to find out how you feel about the Community Hall and what improvements it may (or may not) need. You will find it online at: <https://forms.office.com/r/NVt2n6SuJF>

Any monetary contribution that you may wish to make toward this project can be sent to the LCA Treasurer, Lisa Johnson. You will receive a receipt for income tax purposes.

We will keep in touch throughout the new year on these projects. Bruce Grant, Jenny Vester, Jodi Ayers, Daniel Jacobs, Aigul Kukolj, Colin Ewan, Melinda Auerbach



As we bravely await the return of the longer days, after our Christmas both wet and white, there are so many reasons to be thankful and hopeful. The major reason is that we have a place in the story of this amazing island, centred in a generous inland sea. From the time this island was known as Xwe'etay there is a broadly universal sentiment found in Indigenous cultures, "take care of the land (sea) and the land will take care of you". This simple statement can also be seen as very complex. Do we understand what is involved in taking care of the land and sea? When the first settlers arrived they found a land that had been depopulated by a pandemic. They were not exposed to the understanding of stewardship the First Nation's populations had arrived at through millennia living sustainably in this environment.

Ecosystems are more complex than we think, maybe more complex than we can think. However we are learning more about where we have chosen to live. The natural world just doesn't provide resources, it also provides services. Trees hold carbon and condition the atmosphere, wetlands treat and store water, and pollinators and beneficial insects enhance food security. Keeping our shoreline natural provides resilience in the face of sea level rise. The amount of natural areas on the island contribute directly to our quality of life through ensuring functioning ecosystems to provide these services and many others. Then there is the precautionary

principal, error on the side of caution. Through more efforts to understand our island and its unique and threatened ecosystems, Dry Coastal Douglas Fir and Salish Sea, we know things have not always been as we experience them now. Take the example of Pacific herring, a central species in our local marine ecosystem. Previous herring abundance has been documented through historical records and archaeological investigations. Actions to protect and restore herring towards historical populations will have broad benefits across the Salish Sea and beyond. Exciting that action has just been announced by resident of Boat Cove and Federal Fisheries Minister Joyce Murray to reduce the Herring catch. Will the next year see us move towards the stated international goal of a third of our lands and waters protected regionally?

LINC aspirations for Lasqueti and the surrounding islands and waters will be revealed in more detail in a revised strategic plan. It will include: more protected areas and enhanced management of those areas; more emphasis on marine protected areas and the foreshore. Encouraging formal private land stewardship through conservation covenants. Continued active support of conservation initiatives, including partnering with other organizations. Volunteers and donors are our source of inspiration, energy and resources to get it done. We also hope to see First Nations interests revived in regional stewardship and increased youth and school participation in LINC activities.

Let's focus on regaining our place in the centre. As the Xwe'etay/Lasqueti Archaeology Project is pointing out, Lasqueti once supported communities of wealth and privilege over a long period of time. Regional eyes are already on Lasqueti. There are strengths in our independent systems, as we smugly listen to news reports of widespread power outages after every storm. We are far from disconnected to the realities around us, but also less bound to them than most. Our independence and isolation could serve us well as we all adapt to the effects of rogue capitalism and the climate crisis.

Happy New Year, link to nature. Duane West, Director



JANUARY NEWS: Happy 2022 to the island, looking forward to this being a year where we spend more time together! A few quick announcements and then let's all get back to the kitchen or if you

aren't cooking today, perhaps the couch by the fire is the best place to be...

Mexican Night at Provisions, January 11th: On Tuesday, January 11th, we are serving a Mexican themed meal for take-out. Prepare to have us cook for you and spice up your life! Watch for the menu to be posted on the weekend prior to the date. Pick up and delivery are both options, weather depending. This is a continuation of our multi ethnic style meals and you can expect an exotic journey! Andale, andale, arriba!

The Original Lasqueti Island Cookbook Launch for The Hall Results: Thanks to everyone who has participated in the Lasqueti Island Cookbook launch and fundraiser for the Community Hall at the end of last year. This month we are super excited to be presenting the L.C.A. with \$450 to go towards renovations and upkeep of the building and have a new printing of books still available to sell this year to continue with the project. Watch for the recipes to be incorporated into the menu at the café over the year and please share your own results of trying them out too.

Giving Thanks: Finally, we would like to take a moment to praise and recognize one of our most celebrated artists, Ronaldo, for volunteering to carve and mount a beautiful sign to adorn the Provide building at the corner of the fence. Having his work displayed under the roof is a treat for the whole community now and future ones. Thank you, Ronaldo, you honour us with your art!

Looking forward to feeding you soon, all of our best,
False Bay Provisions

Food For Thought – Making Juniper, Fennel and Gin Pickled Salmon

Here we are in 2022! Time for a new recipe to go with the new year. This month's recipe is a simple way to temporarily preserve or serve one of our favourite local foods available.

Ingredients: 2 portions of wild caught salmon (8-10 ounces), ¼ of a fennel bulb, finely sliced, 1 teaspoon each of whole peppercorns, white or black mustard seeds, coriander seeds, 6 juniper berries, 1 cup water, 1 cup raspberry white wine vinegar (rice or apple cider vinegar can be substituted), 2 ounces gin, 2 tablespoons maple syrup, 1 tablespoon sea salt, juice of 1 lemon and 1 finely sliced red onion.

Method: 1) Dice the salmon into bite sized cubes and arrange on the bottom of a small bowl 2) Combine the

spices, water, vinegar, gin, syrup, salt, lemon and red onion in a pot and bring to a boil. Remove from heat and let it sit for ten minutes. 3) Strain the pickling liquid into the bowl of salmon. 4) Gently stir it so the salmon lightly poaches and pickles. This may take about a half hour. You can tell as it loses colour and becomes slightly firmer. At this point you have a choice of bringing the pickle mix to a boil again if you want the salmon cooked more or you can simply let it sit until you are ready to serve. Sashimi lovers may want to just pour the mix over the fish when it is cold and eat it shortly after. This will barely cook it and focus more on infusing the flavours into the salmon. Both ways are delicious!

Serve it as a stand-alone dish garnished with fresh lemon slices and fennel fronds, try using it as a topping for a toasted bagel and cream cheese or make it the star of a salad for your next meal. Note that you can keep this in the fridge submerged in the liquid and it will keep for a day or more, however serving it shortly after is best. Take caution with serving it rare unless you are comfortable with eating it that way. Have fun experimenting with different vinegars, seasonings and seafood. This recipe is a great way to enjoy seafood with the bare minimum of cooking and is sure to be exciting next time you catch a salmon and want to try something new.

Happy cooking, see you next month - Camino



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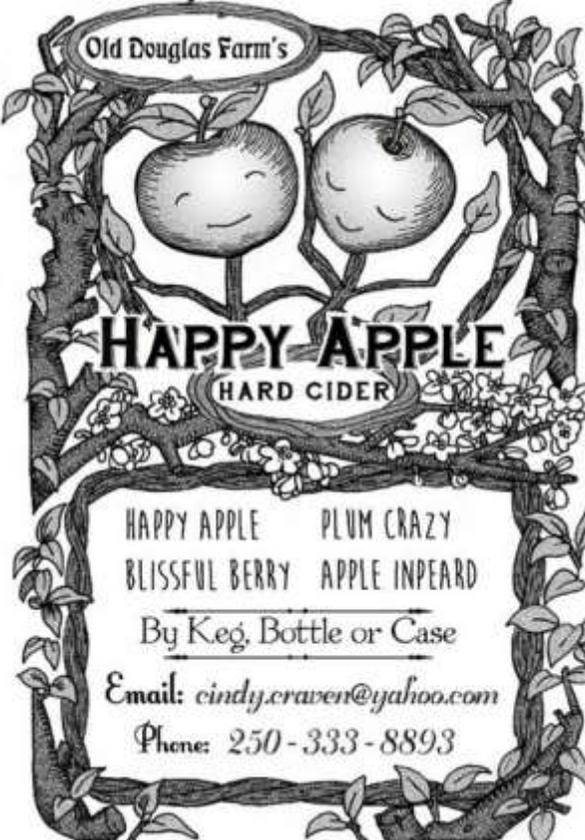
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"I HEARD A VOICE THAT TOLD ME I'M ESSENTIAL. HOW ALL MY FEARS ARE LIMITING MY POTENTIAL. SAID IT'S TIME TO STEP INTO THE LIGHT AND USE EVERY BIT OF POWER I HAVE INSIDE." -Inde a rie



GET READY STAY READY

Make your **New Year's resolution** a commitment to **emergency preparedness**

Instead of setting those usual and tired resolutions, this year make a resolution for you and your family to be safer and better prepared for the coming year.

To help you out we have come up with some simple resolutions, so you can sit back and boast to your friends and family that you accomplished your **resolutions** for the year.

- 1 Check and change batteries in your smoke and carbon monoxide detector
- 2 Build or restock your household emergency preparedness kit and Grab and Go Bag(s)
- 3 Create or update your emergency household emergency plan and contacts
- 4 Take care of yourself – stay home when you are feeling ill
- 5 Sign up for or update your Community Notification System profile at qathet.ca



Scan this code to sign up for alerts

The New Year is a great time to start or revisit your plans!

Don't wait until it's too late

Please contact emergency@qathet.ca for more information.



Your Local Government



qathet Regional District holds regularly scheduled Board and Standing Committee meetings at #103 – 4675 Marine Ave, Powell River. Members of the public are welcome to attend these meetings, virtually or in person. Closed meetings are conducted by resolution in accordance with the Community Charter.

Planning Committee 4:00 pm	Finance Committee 4:00 pm	Committee of the Whole 4:00 pm	Regional Board 6:30 pm
January 11, 2022 February 15, 2022 March 8, 2022 April 12, 2022 May 10, 2022 June 14, 2022 July 12, 2022 August 16, 2022 September 6, 2022 November 08, 2022 December 6, 2022	January 19, 2022 February 16, 2022 March 16, 2022 April 20, 2022 May 11, 2022 May 18, 2022 June 22, 2022 July 13, 2022 August 17, 2022 September 21, 2022 November 16, 2022	January 13, 2022 February 17, 2022 March 10, 2022 April 14, 2022 May 12, 2022 June 16, 2022 July 14, 2022 August 18, 2022 September 8, 2022 November 10, 2022 December 8, 2022	January 27, 2022 February 24, 2022 March 30, 2022 April 28, 2022 May 26, 2022 June 30, 2022 July 28, 2022 August 25, 2022 September 29, 2022 November 1, 2022 Inaugural Meeting November 24, 2022 December 20, 2022

Additional meetings may be scheduled. For more information, please contact Michelle Jones, Manager of Administrative Services

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