



# Sustainability Newsletter

## Impacts to the Recycling System

Summer 2019

On May 9, 2019, a catastrophic fire broke out at the Smithers and Area Recycling Society's (SARS) facility on Tatlow Road in Smithers. This large warehouse, that the non-profit society rented, was used to sort and bale recyclable materials from Smithers and the surrounding area. Fortunately, everyone got out of the building and no one was injured, however, this was a huge blow to SARS. In the next couple of

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weeks, repercussions were felt by many on the western side of the Regional District. The Town of Smithers and the Village of Telkwa were forced to suspend curbside pick up of recyclables in their communities. Without somewhere to receive & bale it, the product could not get to the end markets. As a result, these municipalities encouraged their residents to take their recycling to the depot at the Smithers/Telkwa

Transfer Station themselves. This increased participation at the site's depot, which in turn necessitated extra staff to handle the extra volumes and added public education and more outgoing shipments.



Another issue arose for institutional and commercial recycling customers. Again, all this material used to go to the SARS facility to be baled and was then shipped out. Now, there was nowhere for this material to be taken. As a result, the RDBN had to temporarily lift the cardboard ban for these folks and allow them to bring corrugated cardboard

to the transfer stations and landfill as garbage—something that hasn't been done for the last three years. Just a quick reminder to these folks that if you just have a pickup load (less than 2 cubic metres) of cardboard, it can go to the transfer station. If you have more than that (a cube van or maybe a trailer as well), it will have to be taken out to the Knockholt landfill near Houston.

We thank everyone for their patience as we've tried to cope with increased volumes. If you need more info on what materials are accepted and where, please call the Regional District of Bulkley-Nechako at 1-800-320-3339. You can also check out our website at [rdbn.bc.ca](http://rdbn.bc.ca). The Recycle BC website ([recyclebc.ca](http://recyclebc.ca)) has lots of information about what product is accepted at the residential recycling depot at the Transfer Stations as well.

*This newsletter can be viewed online at: [www.rdbn.bc.ca/environmentalservices/recycling/sustainability-newsletter](http://www.rdbn.bc.ca/environmentalservices/recycling/sustainability-newsletter)*

If you have any questions about the content of this newsletter, please call Elaine Wiebe, Environmental Services Assistant for the Regional District of Bulkley-Nechako at 250-692-3195, toll free: 1-800-320-3339, email: [elaine.wiebe@rdbn.bc.ca](mailto:elaine.wiebe@rdbn.bc.ca)

# Zero waste camping

Whether you're seeking refuge in outdoor solitude or setting up a tent at your favorite music festival, camping can be a source of enormous amounts of waste. But it doesn't have to be that way. What if you tried to make your next camping trip "zero waste"? Striving to minimize the amount of trash you make and turning what little trash you do make into a resource might sound intimidating. But the key word here is "striving".



**Choose and reuse the right gear.** Choose brands that are reliable and have good reviews. You want your supplies to stand the test of time to avoid broken and worn out items heading to the trash too soon. Sometimes this may mean spending a bit more money, but it will ensure your equipment has durability to ultimately provide a benefit to the environment.



**Be vigilant with your consumables.** When it comes to food, the waste produced is unfortunately the most familiar. From soda cans to plastics to paper napkins, we see this type of garbage everywhere and it is not uncommon for it to be left behind at a campsite. Avoid having to deal with this type of garbage by using metal utensils from your kitchen. Use camelback or reusable water bottles as opposed to throw-away plastic ones. Buy food in bulk and pack it in resealable bags or containers that you can wash and reuse later.

**Compost.** Before heading out on your camping adventure, prep as much of your food as possible. If you must prepare food on your trip, bring a reusable, airtight container or bag to store the waste in until you return home.

**Cleaning up.** Use cloth towels instead of paper towels. Remember to use biodegradable soaps. Ensure that when you tear down camp, you leave nothing behind—no trace!!

A conscientious camper will ensure that they take the time and effort to reduce waste, remembering the 5 R's and will leave no trace as they move on to their next adventure.

## 5 CONCEPTS OF ZERO WASTE





# Invasive Plant Management—Landowner Rebate

Invasive plant management in the RDBN is conducted through a partnership with the Northwest Invasive Plant Council (NWIPC), which covers the area from Valemount to Haida Gwaii, and north to the Yukon border (excluding the Peace Region). Since 2005, invasive plant control has been conducted using a "single agency approach". Various organizations, including the RDBN, various municipalities, Ministry of Transportation and Infrastructure, Ministry of Forests, Lands, Natural Resource Operations and Rural Development, BC Hydro and others, contribute funding to the NWIPC. The contributed funds are managed using a partnership delivery model to achieve on the ground control of invasive plants in each jurisdiction, as well as public awareness, inventory, and assessments. On-the-ground treatments and inventory are conducted by contractors in each Invasive Plant Management Area (IPMA).

If you are struggling to treat an invasive plant infestation on your property, you may be eligible for a 50% reimbursement from the NWIPC under the landowner rebate program. Chemical, mechanical or manual treatments will be considered for a rebate up to a maximum of \$500. For more information on the program, and to see if the invasive plant species on your property is eligible, please visit <http://nwipc.org/projects/land-owner-weed-removal-rebate-program> or call 1-866-44WEEDS (1-866-449-3337).

Common invasive plant species in the RDBN include:



**Orange Hawkweed**



**Field Scabious**



**Canada Thistle**



**Mountain Bluet  
(Bachelor's Button)**



**Common Tansy**



**Spotted Knapweed**



The NWIPC website is a great resource for all things related to invasive plants. The rebate program is not limited to the weeds pictured above. Check out the website for full details. Read about the history of the NWIPC or learn more about problem plants in your area. Visit [www.nwipc.org](http://www.nwipc.org).

If you see an invasive plant and want to identify it on the go, the "Report a Weed" mobile app is a great tool. Go to [www.reportaweedbc.ca](http://www.reportaweedbc.ca) for more information.

# Seasonal Eats: Cherries



Cherries are not only one of the healthiest fruits, they also rank as one of the most health protective foods overall. One cup, or about 21 cherries, contains less than 100 calories and 15% of your daily vitamin C needs. So eat them while they're fresh. But if you need to preserve them, here are some suggestions!!

## Rhubarb Cherry Chutney

### Ingredients

7 cups chopped fresh or frozen rhubarb (about 2 pounds)  
2 cups packed brown sugar  
2 cups fresh or frozen pitted tart cherries, chopped  
1 large tart apple, peeled and chopped  
1 cup red wine vinegar  
1 medium red onion, chopped  
1 celery rib, chopped  
1 tablespoon finely chopped crystallized ginger  
3 garlic cloves, minced  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground coriander  
1/4 teaspoon ground cloves

1. In a 6 quart stockpot, combine all ingredients; bring to a boil. Reduce heat; simmer, uncovered 25-30 minutes or until mixture has thickened.
2. Transfer to covered containers. (If freezing, use freezer-safe containers and fill to within 1/2 inch of tops) Refrigerate up to 3 weeks or freeze up to 12 months. Thaw frozen chutney in refrigerator before serving.



## Simple Sweet Cherry Syrup

### Ingredients

2 lbs of dark sweet cherries, stems removed  
1/2 cup white granulated sugar  
1/3 cup water

1. Add the water and the sugar to a large saucepan and cook on medium heat until the sugar is dissolved: stirring occasionally while it warms.
2. Once the sugar is dissolved, add the cherries and cook on medium high heat for 20 minutes or until the skins start to split. Then reduce heat to a simmer and cover, cooking on low heat for a further 10 minutes or until they are soft to the touch.
3. Finish by straining over a medium heat safe bowl, using a fine mesh strainer to mash the cherry juice from the cherries. Discard the skins and pits left in the strainer and then allow the syrup to rest at room temperature before chilling. Seal into an airtight jar and store for up to 2 weeks. This syrup is great in cocktails, mocktails, milkshakes and more!!

