

REAPS



REPORT

Hotline 250-561-7327

www.reaps.org

Email newsletter@reaps.org

March 2023

COMING EVENTS

MARCH

- 1 Green Day @ UNBC
- 4 Seedy Saturday
- 6 - 12 Food Waste Action Week
- 16 PGNC AGM @ UNBC
Rm 5-178
- 25 Earth Hour

APRIL

- 7 Good Friday
- 10 Easter Monday
- 22 Earth Day
- 29 Junk in the Trunk

MAY

- 7 - 13 Compost Awareness Week

INSIDE THIS ISSUE:

REAPS News

- Web Pick 2
- Book of the Month
- Repair - It Session
- Garden Planning Session
- REAPS membership, donations

Local News

- RDFFG Agricultural Strategy 3
- Community Stakeholder Session

Around BC

- Earth Hour 4
- Seedy Saturday
- Central Okanagan Organic Collection

Around Canada

- Canadians Dump 500M kg Textiles 5
- \$214 M for School Food Programs
- Expanded Single Use Plastic Ban

Around the World

- Global Economy Less Circular 6
- Food Waste Action Week

- Eat Ugly Produce 7
- RecycleBC Accepts More

Back Page

- Dumpy's Tip of the Month 8
- Recycle Craft Corner
- Membership Application

SATURDAY, 29 April 2023
Celebrating Pitch-In & Spring Clean up

Garage Sale Bonanza
CN CENTRE PARKING LOT

Open to the PUBLIC 9 a.m. to 1 p.m.
Stop by and shop!

VENDORS - 100 + STALLS

- set up starting at 7:30 a.m.
- book a stall (\$25)
- Sell items from the trunk of your car
- Donate left over items to AimHi & Diabetes

To book a stall go to www.eventbrite.ca
More information call:
REAPS 250-561-7327
email: events@reaps.org
or call

[CLICK HERE TO BOOK A STALL](#)

REAPS NEWS

Web Pick of the Month

<https://garden.org/> National Gardening Association

Since 1971, our mission is to promote gardening. With over a million members, we are the largest social media website dedicated exclusively to gardening. We teach people how to get started gardening and improve their plant growing skills. We have online tools that help gardeners connect, teach, share, and trade with each other.

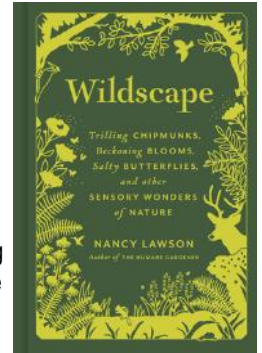


Book of the Month

Wildscape: Trilling Chipmunks, Beckoning Blooms, Salty Butterflies, and other Sensory Wonders of Nature by Nancy Lawson

ISBN: 978-1797222479

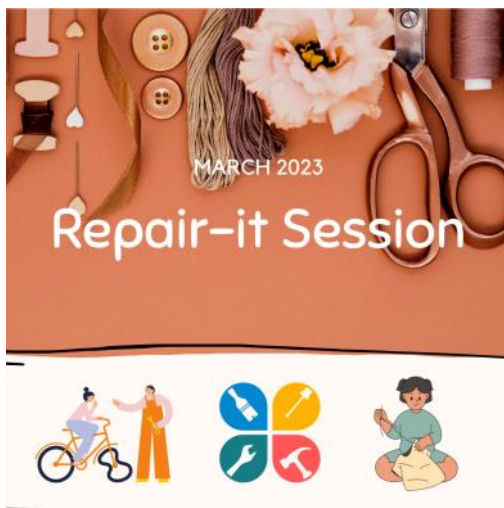
Master naturalist Nancy Lawson takes readers on a fascinating tour of the vibrant web of nature outside our back door—where animals and plants perceive and communicate using marvelous sensory abilities we are only beginning to understand.



Repair - It Session

Join us this Thursday, March 2nd, 6:30-7:30pm, at the PG Public Library (downtown branch) to talk about and learn tips, tricks and repair-it hacks for repairing common household items at home - with a focus on repairing and upcycling clothing!

For those more technical or challenging items we will highlight some easy to do guides and resources and who you can connect with locally to help you repair-it before letting it go.



Garden Planning Phase 1: Let's talk plants, soil & equipment

Join us this Thursday, April 6th, 6:30-7:30pm, at the PG Public Library (downtown branch) for tips on planning a garden in north central BC. We will talk about annuals and perennials, no-mow & bee-friendly lawns, insulating for winter, and more. We will also talk eco-friendly gardening tips including soil health, products use and inputs, borrowing or renting equipment, and connecting to gardening resources and communities.



The few dollars from your membership makes a much bigger difference than you may realize!

Students and Seniors: \$5.00
Individual: \$8.00
Family: \$15.00
Business: \$25.00

CHARITABLE DONATION:

REAPS provides charitable tax receipts for any donation over \$20

Consider donating to our relocation and rebuilding fund of our Educational Community Compost Garden at UNBC

To Donate:

Mail to: PO Box 444 PG, BC V2L 4S6
e-transfer to: recycling@reaps.org
paypal on our website www.reaps.org

in "notes" state what payment is for ie/ membership; donation



LOCAL NEWS

Regional District Adopts First Regional Agriculture Strategy

source: PG Daily News

The Regional District of Fraser-Fort George has adopted its first ever Regional Agriculture Strategy.

The strategy outlines a shared vision, goals, and actions for supporting food and agriculture systems amongst producers, the public, local government, Indigenous governments and other key players within the regional district.

“The strategy lays out the plan to guide and support agriculture and farming for all seven electoral areas within the region,” said board chair Lara Beckett. “It provides a 20-year vision for agriculture with short, medium and long-term actions identified to strengthen and grow the food and agriculture sector.”

The Regional Agriculture Strategy identifies five main goals to support the vision that food and agriculture systems in the regional district are resilient, prosperous and connected:

- Local government policies and plans support the food and agriculture sector
- Stability and diversity characterize regional food and agriculture sectors



- Robust education and marketing programs enhance regional food and agriculture
- Agriculture is regenerative and producers are prepared for emergencies
- Strong networks and capacity help to sustain the regional food and agriculture sector

The RDFFG Regional Agriculture Strategy was funded in part by Agriculture and Agri-Food Canada and the Government of British Columbia through programs delivered by the Investment Agriculture Foundation of BC.

“Our government supports the good work being done in the Fraser-Fort George region to ensure the local food system is strong and resilient now and into the future,” said Pam Alexis, Minister of Agriculture and Food, in a news release. “The strategy provides a blueprint for how to grow the regional agriculture and food sector through collaboration and education while supporting sustainable practices, emergency preparation and climate resiliency.”

The plan is available on the RDFFG website at www.rdffg.bc.ca

Community Stakeholder Info Session

[Everyone At the Table](#) collective invited the community and interested parties to strategize together on potential ways and interest to keep the 5 acres of land at 2121 Queensway accessible for multiple groups to invest in this land collectively. The goal is to save this land for current and future local food production and food education.

This was an initial discussion and brainstorming for identifying interest and opportunities.

We are very grateful for Mayor Simon Yu and Lara Beckett, Chair RDFFG for attending and providing information to further investigate.

If you wish to join in the next info session or have ideas please drop an email to:

everyoneatthetablepg@gmail.com

FEB 12TH, 1-3PM

RSVP @
EVERYONEATTHETABLEPG@GMAIL.COM

ONLINE VIA ZOOM & IN-PERSON AT REAPS: SUITE 101 1595 5TH AVE (BACK ENTRANCE DOORWAY)

**COMMUNITY
STAKEHOLDER
INFO SESSION**

Strategize potential ways to keep 5 acres of agricultural land at 2121 Queensway accessible for multiple groups to invest in land collectively for current and future local food production & education

AROUND BC

Earth Hour Sat, Mar 25, 2023 8:30 PM - 9:30 PM

Join the Biggest Hour for Earth.

Since our beginnings in 2007, Earth Hour has been known for the "lights off" moment – a symbolic event to show our collective support for the planet. But this year, we're stepping things up, breathing new life into our movement and mission.

Switch off and give an hour for EarthOn 25th March at 8:30 pm, spend 60 minutes doing something positive for our planet. *It's that simple.*

Whether it's by picking up trash at a park, cooking dinner with sustainable ingredients, planting a tree, or getting your friends together for an Earth Hour event, anyone, anywhere can join the #BiggestHourForEarth



The Prince George Master Gardeners and David Douglas Botanical Garden Society presents

SEEDY SATURDAY

March 4th 9:00am – 2:00pm
 St. Michaels and All Angels Anglican Church
 1505 5th Avenue

**Seed Swap, Seed Sales and Displays
 Information and Presentations**

9:30am ~ PG Seed Library - Growing a Community
 10:30am ~ Her Boy Band "Life of Worms"
 12:00pm ~ Secret of Seeds
 Lunch Concession by Farmhouse Catering
 Admission by Donation

The Prince George Master Gardeners and David Douglas Botanical hosting event at St. Michaels and All Angels Anglican Church, 1505 5th Avenue (corner of 5th Avenue and Victoria Street).

There will be a Seed Swap, Seed Sales, Displays, Information and more. You can also buy or renew your DDBGS membership. View a display of Phase 2 Expansion of the Botanical Gardens.

Central Okanagan Considering Household Organics Collection

source: Castanet.net

A report recommending the regional district move towards co-mingled food and yard waste collection in a single container is being considered by the Regional District Central Okanagan.

Director of engineering services, David Komaika wants elected officials to give the go-ahead for staff to initiate the next steps to implement a regional curbside co-mingled food and yard waste collection program.

The co-mingled options would see the green bin program expanded to collect kitchen organics as well as yard waste.

A study conducted in 2020 and 2021 found that compostable materials accounted for nearly 50% of landfill bound waste from sin-

gle family and multi-family homes.

If the board moves ahead with the idea, the next steps would be public and local council consultation, develop design and cost estimates, considering wildlife impacts and investigate tipping fees.



The board is being asked to allocate \$450,000 towards completing engagement

and to further investigate the overall cost of the plan. An additional \$75,000 would also be budgeted, ongoing, for additional staff resources to support the development, implementation, and operation of food waste collection services. That works out to an estimated \$10-\$15 per household.

The expanded organics collection could be implemented as a regional service delivered through the RDCO or through contract by each individual municipality, like the current curbside collection contract.

If it goes ahead, black cart garbage collection could be cut to once every two weeks.

Capital costs related to implementation of curbside household organics collection are estimated at \$6 million.

AROUND CANADA

Canadians dump 500M Kilograms of Textiles a Year. Source: Global News

A new study from researchers at the University of Waterloo and Seneca College hopes to divert tonnes of wasted clothing from landfills back onto people's bodies.

The University of Waterloo said that Canadians toss away close to 500 million kilograms of fabric items on a yearly basis including such things as clothing, shoes and toys, but researchers hope a grading system will put an end to that.

"Fashion consumption is at an unparalleled high," stated professor Olaf Weber, who co-authored the study Textile waste in Ontario, Canada: Opportunities for reuse and recycling.

"Consumers buy, use and dispose of new garments, which end up in the landfill, and less than one per cent of the materials are recycled. This new method is an important step to curbing our waste."

The researchers looked at a new method that would grade the clothing from A to F to decide if the garments could be resold, recycled or tossed.

They say that by looking at the clothing this way, more than half of the textiles could be reused while another quarter could be recycled.

The school noted that a pair of ripped and stained jeans might be given a D grade which could see them repaired before they are donated and resold.

The researchers did admit that getting the garments repaired in Canada might raise prices above market value in Canada but that is not always the case.

"If the repair is made in Canada, we agree, the costs for repair can be more than a new garment – but this is not the rule," Weber said in an email.

"Likewise, we have seen that if a customer likes a product – they purchase it even if it needs a repair."

[TO READ FULL ARTICLE](#)



\$214 Million for School Food Programs in BC!

Budget 2023 invests in improving health and mental-health care, creating more affordable housing, growing a clean economy and delivering more help with costs – especially for families and British Columbians most affected by global inflation.

Budget 2023 invests \$214 million over three years to expand existing school food programs and increase capacity to address student hunger in all districts. The program will help school-age children reliably access nutritious food in partnership with the Feed BC program, so that kids can eat healthy, local food and focus on learning.

[READ MORE](#)



Call for an Expanded Single-Use Plastic Ban

source: Recycling Product News

More than 60 environmental and health organizations and businesses across Canada are calling on the Canadian federal government to expand the single-use plastics ban to include six new categories:

- All takeout containers, cups, and lids;
- Bottles and caps;
- Sachets, pouches, and wrappers;
- Bags, film, and wrap;
- Filtered cigarettes; and
- Produce stickers.

This call for an expanded single-use plastic

ban follows the ban announced in December 2022 by the Canadian Government that included checkout bags; cutlery; food service containers and wares made from, or containing, hard-to-recycle plastics; stir sticks; and straws. The current banned items are prohibited from being manufactured or imported into Canada.

The six new categories encompass a wide range of plastic products and packaging that dominate coastal beach cleanups, pose risks to wildlife and human health, and are problematic for waste management. On the heels of the first phase of the ban coming into

effect last month, environmental and health organizations are sounding the alarm that current federal actions to reduce waste and pollution fail to meet the scope and urgency of the growing crisis.

The coalition is also calling for the elimination of various known problematic substances, including PVC, polystyrene (Styrofoam), PFAS, bisphenols, and phthalates used in a wide range of plastic products and packaging.

[FULL ARTICLE](#)



AROUND THE WORLD

Global Economy Becoming Less Circular, Posing Major Risks to Climate Efforts source:edie

Circle Economy has confirmed in the report that just 7.2% of the virgin materials extracted from the earth each year are reused or properly recycled, down from 9.1% in 2018 – the year in which the first edition of this annual report was published. Since 2018, the report states, humanity's use of natural resources has held fairly steady, at 100 billion tonnes per year. It forecasts an increase to 170 billion tonnes by 2050 on a business-as-usual trajectory.

As previous editions of the report have done, this latest edition shines spotlight on the ways in which humanity's over-exploitation of natural resources and failure to keep them in a circular economy are fueling the climate crisis. [The 2021 edition](#) stated that a bold transition to a circular economy could reduce global annual emissions by 39%, with co-benefits for society and the economy.

This year, Circle Economy has concluded

that efforts to limit the global temperature increase in line with the Paris Agreement will not be possible without a reduction in material extraction and efforts to improve reuse. The Paris Agreement has two temperature pathways, 'well-below' 2C of global tempera-



ture increase on pre-industrial levels by 2100 and 1.5C within the same timeframe. In a 2C-aligned world, Circle Economy found, material extraction will need to be cut by around one-third (30%).

The level of reduction in extraction will vary, the report highlights, depending on which natural resources are considered and which nations are extracting and using the materials. This is in keeping with the Paris Agreement's recognition of each nation providing its 'fair share'.

Regarding the nation-by-nation picture, the intensity of resource consumption is the highest in the US, some EU member states, and other developed nations in the Global North. The report calls on these markets to "radically reduce their material extraction and use". It also states that some emerging economies like China have rapidly increased their material consumption in recent years and look set to continue this trend – so they must act now to intervene and stabilize consumption levels.

[TO READ FULL ARTICLE](#)

Food Waste Action Week March 6 - 12

Food Waste Action Week (FWAW) is taking place from March 6 – 12, and we wanted to share information with you in case you were interested in engaging online in this global collaboration.

With a bit of forward planning here, and a dash of savvy storage there; you can enjoy those little winning moments in life of having tomorrow's lunch sorted the night before, or defrosting that spare portion of spaghetti bolognese for a quick and easy dinner.

This week-long event is led by Love Food Hate Waste International Partners to drive collective action to prevent household food waste. The National Zero Waste Council and Love Food Hate Waste Canada, along with partners to the campaign, lead the Canadian effort.

This year's event will drive home the message: Win. Don't Bin. Save money and time by making the most of the food you buy.

[More Info](#)

<https://lovefoodhatewaste.ca/fwaw>

More than a third of food produced and distributed in Canada never gets eaten, with significant environmental, economic and social consequences.

This grossly inefficient use of resources forces local governments into excessive costs for waste disposal, generates avoidable greenhouse gases at all stages of the production and distribution chain, and costs the Canadian economy up to \$100 billion annually¹. In addition, organic waste in landfills, largely

food, generates four per cent of Canada's greenhouse gases.

This problem is not unique to Canada. Global estimates are that nearly half the food produced never gets eaten. As a result, preventing and reducing food waste has become a matter of urgency around the world, featured prominently as an action item for governments, businesses, and consumers.

To read the full strategy "A Food Loss and Waste Strategy for Canada" by National Zero Waste Council. [HERE](#)



Eating 'ugly produce' Could Cut Food Waste - and Your Grocery Bill

source: CBC

Twisty carrots, lopsided apples and egg-plants with interesting scars aren't something you normally see at your local supermarket. But you can get them delivered straight to your door thanks to businesses across Canada dedicated to fighting food waste — and its greenhouse gas emissions.

The bonus? Amid rising food prices, eating "ugly produce" could save you money.

Supermarkets have strict cosmetic standards for fruits and vegetables — they need to be relatively uniform in size and shape, without blemishes such as scarring. Produce that doesn't meet those standards is hard to sell and can end up in landfills.

A number of Canadian online grocers are now offering farmers a chance to sell that produce at a deep discount compared to similar fruits and veggies at the supermarket.

"As long as you can cut out a little blemish, you're paying half the price for a 95 per cent usable product," said Micky Tkac, senior director of produce for online grocer Spud.ca, which has customers in Calgary, Edmonton and B.C.'s Lower Mainland, Vancouver Island and Thompson Okanagan regions.

Tkac started to offer "imperfect produce" alongside Spud.ca's other groceries in 2016,

after being struck by the near-perfect appearance of fruits and vegetables in Canadian supermarkets, which was so different from what he saw growing up in Slovakia.

Companies that offer only imperfect and "surplus" produce say they've seen a lot of growth lately amid rising food prices. In fact, some say a key goal is making fresh fruits and vegetables more accessible to all.



[TO READ FULL ARTICLE](#)

Recycle BC Now Accepts Single-use and Packaging-Like Products for Recycling

source: RecycleBC

BC residents can now recycle even more items either in their home recycling, or by returning items to a [recycling depot](#) or London Drugs store. Effective January 1, 2023, Recycle BC is adding single-use products and packaging-like products to its residential recycling program.

The change is the result of an amendment to the BC Recycling Regulation. Previously, only plastic, metal and glass packaging, and paper products were included in the Recycle BC program. This change expands the accepted material list to include items that are used as packaging or a single use but were purchased as a product. Examples of these newly accepted items include:

Recyclable with containers:

- Plastic plates, bowls and cups
- Paper plates, bowls and cups (with thin plastic lining)
- Plastic food storage containers
- Plastic cutlery and straws
- Plastic hangers (that come with clothing)
- Aluminum foil wrap
- Aluminum foil baking dishes and pie plates
- Metal storage tins (thin gauge)

bubble wrap-lined paper)

- Flexible plastic recycling bags (blue, clear bags, or yellow or blue bags used for curbside collection)
- Flexible plastic carryout shopping bags (reusable)

This expanded material list will allow more material to be recycled and keep it out of landfills and the environment. Residents play a key role in recycling this material as the first step in the process — allowing clean, or rinsed, material to be collected — by putting it in their bins or taking it to a depot. View the full list of newly accepted materials

Now you can **recycle more than ever before**



Recyclable with paper:

- Paper party décor (paper decorations, signs, hats, tablecloths, pinatas)
- Paper gift bags and boxes
- Paper lunch bags
- Cardboard moving, filing boxes

Recyclable with flexible plastics (at depots only):

- Plastic sandwich and freezer bags
- Plastic shrink wrap
- Flexible plastic drop sheets and covering
- Flexible plastic bubble wrap (no

at RecycleBC.ca/NewItems.

View the full material list at RecycleBC.ca/Materials.

RECYCLING & ENVIRONMENTAL ACTION & PLANNING SOCIETY

Mailing address:

PO Box 444, Prince George, BC V2L 4S6

Compost Garden and Office Location:

1950 Gorse Street

Phone: 250-561-7327

Fax: 250-561-7324

E-mail: newsletter@reaps.org

Website: www.reaps.org

Facebook Page: <https://www.facebook.com/REAPSPG>

Dumpy's Tip of the Month

5 Tips to Reduce Food Waste and Save Money

1. Plan meals. Start a routine: Every Sunday sit down with your family or partner and plan meals for the week.
2. Eat your leftovers.
3. Use your produce smarter.
4. Donate food.
5. Understand best before dates.



Recycling and Environmental Action Planning Society (AKA REAPS)

The REAPS Report is published six times a year, on the first of January, March, May, July, September, and November.

Articles, originals or reprinted with permission, are submitted by members and represent the opinions of the authors only, not necessarily those of the Society, Board, or members as a whole.

Deadline for submission is two weeks prior to publication date.

Articles, suggestions for articles, or comments in general are *much* appreciated, and can be submitted to the REAPS office via email at newsletter@reaps.org

If you no longer wish to receive our newsletters via email please email REAPS and state UNSUBSCRIBE in the subject line.

RECYCLE CRAFT CORNER

SOURCE: Mother Natured

Pay tribute to our lovely planet on Earth Day with these fuzzy moss balls. Kids who love getting their hands dirty will particularly love this craft. All you do is squish pre-soaked sphagnum moss into a tight ball, wrap it tightly with blue yarn or strips of discarded t-shirts, layer more moss and more yarn, etc. until you've created an Earth-shaped orb. Finish with a loop of yarn and hang in a sunny window. To keep your moss ball healthy, simply spray with water every couple of days.



RECYCLING and ENVIRONMENTAL ACTION PLANNING SOCIETY

MEMBERSHIP APPLICATION

Name: _____

Mailing Address: _____

City: _____ Postal Code _____

Telephone: _____

Email: _____

Annual Membership Fee:

- ☐ Individual (\$8.00)
- ☐ Family (\$15.00)
- ☐ Business (\$25.00)
- ☐ Student (\$5.00)
- ☐ Senior (\$5.00)

I'm interested in volunteering: ☐ Yes ☐ No

Things that I would like to take part in are:

- ☐ School presentations
- ☐ Master Composter Program
- ☐ Spring Plant Sale
- ☐ General Garden Work
- ☐ Information Booths
- ☐ Fundraiser Events
- ☐ Public Workshops and Presentations
- ☐ Board of Directors

Renew today: E-transfer: recycling@reaps.org

PayPal at www.reaps.org (state membership)

Cheque payable to:
R.E.A.P.S.

Box 444 Prince George, B.C. V2L 4S6