

# REAPS



# REPORT

Hotline 250-561-7327

www.reaps.org

Email newsletter@reaps.org

September 2024

## COMING EVENTS

### SEPTEMBER

- 1-2 Potato Festival at Humble Homestead
- 5 Winterize your Garden @ Public Library @ 6:30 pm
- 6-8 PG Fall Fruit Fest
- 28 Junk in the Trunk @ CN Centre

### OCTOBER

- 3 Composting with Worms @ Public Library @ 6:30 pm
- 7 Recycling 101 @ 6:30 p.m. online

### NOVEMBER

- 23 REAPS Recycle Toy Drive @ Pine Centre Mall

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- PG Fruit Exchange

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- New battery innovation centre,
- Waves Coffee hit with big fine and more

### Around Canada

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### Around the World

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## Let's Work Together to Keep Bears and Our Community Safe!



Join us for Prince George's first Fall Fruit Fest on September 6th to 8th of 2024. Our community will work together to remove all ripe fruit from yards, so bears simply pass through without reasons to stay as they prepare for winter. Join the PGFFF in gathering 50,000 lbs of apples from around Prince George. Your help is crucial!

### Why It Matters:

Reducing human-bear conflict keeps our community safe and helps bears stay wild. Let's work together for a safer environment for everyone.

## Join us for Fall Fruit Fest



Looking for ideas on what to do with your fruit?  
Turn it over!

## Got fruit? Here's How You Can Help!

### Harvest Early:



Harvest early to keep bears away! Dedicated series of fruit recipe posts on EAT, REAPS, and NBAS social media!



### Make Wine, Cider or Juice:

Bring your apples to Hobby Brews to create your own wine or cider. (250) 562-9463 hbrews@telus.net



Cold Front Cider accepts donations of apples for their cider production! 1679 Foreman Rd (250)640-9933



Slaughterhouse Craft accepts donations of apples for their cider production! 20090 Hwy 16 west (778)326-0509



### Share with Neighbors:



Connect with people who want fruit through the Prince George Fruit Exchange page on Facebook, or through neighbourhood social media.



### Northern Lights Wildlife Society

Feed orphaned wildlife by dropping off non-rotten, non-mushy apples packed in sturdy boxes with secure lids. For more info (250) 877-1181 info@wildlifeshelter.com



### Drop off at Northern Lights Estate Winery:

745 PG Pulpmill Rd. All fruit accepted. Rotten fruit is picked up by farmers for animal feed. Labelled bins are set up outside 24/7 on back pad end of gravel path along the winery building. (250) 564-2332



### Learn at the EAT Canning Circle:



Come to the Canning Circle to learn how to process your fruit into juice, jelly and sauce.

EATCanningCircle@gmail.com



### Contact Reaps!

REAPS will take fruit to be composted. Contact REAPS for more information about all the above!

(250) 561-7327 events@reaps.org



By working together, we can make a big difference. Let's keep our community and our wildlife safe and happy!

## REAPS NEWS

### Web Pick of the Month

Alternative Consumer [www.alternativeconsumer.com](http://www.alternativeconsumer.com)

**Description:** Are you a conscious consumer? Then this is your spot. Check this blog for sustainable product reviews, green energy news and information. The hope of this blog is that some day all products and services will be created in a socially responsible, sustainable and eco friendly way. If you are into design and home decoration, you will never get bored with this blog.



### Book of the Month

*Waste and Want* by Susan Strasser

ISBN #9780805065121

**Description:** Before the twentieth century, streets and bodies stank, but trash was nearly nonexistent. With goods and money scarce, almost everything was reused. Strasser paints a vivid picture of an America where scavenger pigs roamed the streets, swill children collected kitchen garbage, and itinerant peddlers traded manufactured goods for rags and bones. Over the last hundred years, however, Americans have become hooked on convenience, disposability, fashion, and constant technological change-the rise of mass consumption has led to waste on a previously unimaginable scale.



### Volunteer Opportunities with REAPS

Please consider helping at various community events:

September 28th **Junk in the Trunk** 7 a.m. to 8:30 a.m. and / or 12:30 to 2 p.m. At CN Centre

November 23rd **Recycle Toy Drive** 10 a.m. to 6 p.m. (any time slot) at Pine Centre Mall

Or perhaps you would enjoy working on:

**Social Media Posts:** Work to create aesthetically-pleasing and concise information on recycling, food waste, environmental issues to share information with the public.

**Membership Drives:** Reach out to your colleges, friends and family, attend public events (i.e.: Farmers' Market) to connect with the community and find new members.

**Grant Writing:** Work with a team to research write and apply for grants to complete the building of the Growing Knowledge Community Compost Garden.

**Newsletter:** have a flare for writing, found some interesting articles to share, send to [recycling@reaps.org](mailto:recycling@reaps.org)



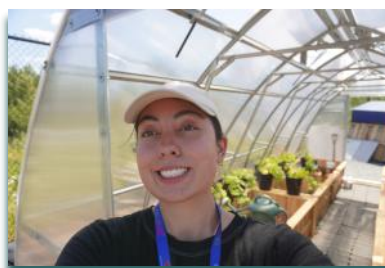
### REAPS Summer Students

This past summer REAPS hosted 3 summer students: Francia, Laurel, and Bo with the support from Canada Summer Jobs.

The 3 students hosted many workshops, attended events, created social media posts, held various presentations for daycares / summer camps, hosted weekly crafts at the Two Rivers Art Gallery, updated / create school presentations, created the 2024/25 Castings school newsletter and the 2024/25 Green Office newsletter, tended to the Growing Knowledge Community Compost Garden and much more!

Their enthusiasm, creativity, ideas, and support this summer was greatly appreciated!

We are excited to have Laurel continue with us this fall as an Educator and REAPS Local Food Systems Project Manager (partly funded through **Rapid Stimulus Grant for Food Systems Transformation (RSG) grant**). We wish Francia and Bo continued success in their programs at UNBC this fall.



Francia



Bo



Laurel

# LOCAL NEWS



## Fall Fruit FEST

6-8 SEPTEMBER

Working together to remove ALL ripe fruit from yards, ensuring bears will simply pass through WITHOUT reasons to stay as they prepare for winter. Join the PGFFF in gathering 50,000 lbs of apples and fruit from around Prince George. Your help is crucial!

For more information, to volunteer, or to arrange for fruit drop-off or pick-up, contact us at: (250) 561-7327 or events@reaps.org.

Scan QR code to check our all events! →




# FREE PICK UP

SEPTEMBER 6 - 8

Register with DART to pick up your PICKED APPLES for transportation to the Northern Lights Winery during the Fall Fruit Fest weekend

**BOOK NOW**

CALL 250-563-6311




## Bring your apples!



The Canning Circle will host a show & tell on how to efficiently and easily transform buckets of apples into apple juice, apple sauce and apple jellies on Sept 7 from 9 a.m to 1:30 pm.

Donations of canning jars gratefully accepted.



South Fort George Family Resource Centre  
1200 La Salle Ave, Prince George, BC V2L 4J8  
Doors have to be locked in the evening. If doors are locked find the open windows on the left-hand side of the building and call for our attention.



**EAT Canning Circle** [Register Here](#)




## JOIN OUR WORKSHOPS

Take some goodies home with you after!

Sept 7, 2024 **FALL FRUIT FEST APPLE GLEANING & CANNING**

Sept 8, 2024 **FRUIT DEHYDRATION & FRUIT LEATHER MAKING**

Join us for one or both of the workshop(s)

**Register Here**



**FREE REGISTRATION**




The Prince George Fruit Exchange is a platform for the residents of Prince George to exchange fruits, thereby reducing attractants, reducing food waste and promoting food security. [CLICK HERE](#)



## Prince George Fruit Exchange

Want fresh local fruit?



Fruit trees making a mess? 

Keep fruit off the ground and out of bears' bellies. 

## AROUND BC

[What You Need to Know About the Latest Plastics Ban in B.C.](#) CBC North Shore News

[A deep dive into NorGrow compost at the Foothills Landfill](#) CKPG

[Tourists offered discounts and deals if they recycle and pick up plastic on Vancouver Island](#) CBC

[Prince George: Kin 3 flooring gets upgrade from recycled tires](#) MyPGNow

[Leading the charge: New Battery Innovation Centre to power up at UBC Okanagan](#) Castanet

[North Van non-profit diverting tonnes of treasures from Metro Vancouver dump](#)

[Waves Coffee hit with \\$31K in fines for coffee cup recycling failures](#) CBC

[Initial B.C. rollout of soft plastic recycling bins includes Greater Victoria](#) Greater Victoria News

[UNBC researchers reel in \\$5 million to study impact of climate change on salmon](#) PG Citizen

[Kamloops students say they've reduced school garbage output by 50 per cent](#) CBC



## AROUND CANADA

[Lethbridge Using Artificial Intelligence to Curb Recycling Contamination](#) CBC

[High Compliance with Banff's Single-Use Item Bylaw](#) Rocky Mountain Outlook

[Ford Government Scraps Non-Alcoholic Drink Container Deposit-Return Program](#) Canada's National Observer

[ECCC Input Opportunity: Government of Canada Takes Steps to Address Plastic Waste and Pollution in the Textile and Apparel Sector](#) Gov't of Canada

[ECCC Input Opportunity: Proposed Regulations on Reducing Canada's Landfill Methane Emissions 60-Day Consultation](#) Gov't of Canada

[Sale of Six-Pack Plastic Rings Banned](#) CKPG

[2024 Conference on Canadian Stewardship "The Canadian EPR Forum: What's Next for EPR in Canada?"](#) Canadian Stewardship Conference

[2024 Recycling Council of Alberta Circular Economy Conference](#) RCA

[Aiming for zero waste, Montreal public markets setting up composting programs \(video\)](#) CTV News

[Call2Recycle Canada launches program in Nova Scotia](#) Recycling Today

[Pendray Inn and Tea House receives first-in-Canada certification for food waste reduction](#) CTV News

[New initiative to help Canadians understand if food is safe to eat past best-before date](#) City News

## AROUND THE WORLD

[Biden-Harris Administration Announces Commitments to Phase Out Single-Use Plastic Across the Federal Government](#) WWF

[European Commission: Ecodesign for Sustainable Products Regulation](#) European Commission

[EU Nations Reach Major Breakthrough to Stop Shipping Plastic Waste to Poor Countries](#) apnews

[Shell backs away from plastic recycling target](#) rebnews

[Craft cider is surprisingly good for the environment](#) The Conversation

[Initiative promotes public-private collaboration to advance more circular economies and reduce the environmental impact of the use of plastics in Central America](#) UCN

[Ikea announces plan to get rid of major element in its delivery process: 'A more circular business'](#) The Cool Down

[Behind Colgate's decision to share its recyclable toothpaste tube design](#) Trellis

[So long plastic air pillows: Amazon shifting to recycled paper filling for packages in North America](#) CTV News



## How do wildfires impact drinking water and fish spawning grounds?

[UNBC Geography, Earth & Environmental Sciences](#) Professor Dr. Phil Owens is investigating how wildfires of different severity affect water flows and soil erosion in B.C. watersheds.

With the support of a [Natural Sciences and Engineering Research Council of Canada](#) Discovery Grant, Owens is seeking to understand how different landscapes respond to wildfires. The research will help communities protect important water resources and aquatic ecosystems wildfires.

“Wildfires are becoming more frequent and larger in B.C. and other parts of the world as the planet responds to climate change and human activities,” Owens says. “The project is investigating how wildfires of different severity affect water flows and soil erosion in numerous, contrasting watersheds throughout B.C., and how we can implement mitigation measures to protect water resources and aquatic ecosystems.”

Learn about all of UNBC's Discovery Grant recipients by visiting: <https://www.unbc.ca/.../unbc-researchers-secure-nearly-2...>



## PG Fall Fruit Fest by: Bo White

Residents of Prince George B.C. and beyond love to have fruit bearing trees and shrubs in their yards. As we have seen in recent years, these fruits are attractants for wildlife. We can help reduce human-wildlife interactions by collecting and using up the wonderful fruit that is produced, rather than letting it rot. The Gleaning Abundance Program (GAP) is a program run by Everyone At the Table (EAT), a non-profit organization that is aiming to help reduce food waste through encouraging residents to harvest their apples and other fruits by matching up with others who wish fruit or not able to pick their own fruit trees. This excess fruit can be shared with the property owners and/or donated to the canning circle (another program by EAT) and/or given to gleaners / Northern Lights winery.

GAP, REAPS, EAT, NBAS (Northern Bear Awareness), DART (Drug Alcohol Recovery Team), and other affiliates hope to create a strong connection among the community to provide food security and wildlife protection. GAP was active during 2023, this summer they are reviewing strategies that worked well and not so well to ensure a successful 2025. In July of 2024 community-based organizations with food security and reducing human – bear conflict, along with UNBC Faculty of Environment representatives, UNBC Sustainability Office, Northern Lights Winery came together and created Prince George Fall Fruit Fest. This event kicks off with education and awareness campaign from mid-August and ending September 6 to 8 with City wide fruit pick.

Initiatives from each of the NGOs provide community support, food security, and reduce human-wildlife interactions, with a goal of lowering the number of bears destroyed in Prince George each year. Last year Prince George had the highest number of bears destroyed in British Columbia. Collectively, residents and community groups must work together to reduce the high wildlife mortality rates while simultaneously creating employment opportunities, community connections, and reducing valuable food waste.



### RECYCLING & ENVIRONMENTAL ACTION & PLANNING SOCIETY

Mailing address:  
PO Box 444, Prince George, BC V2L 4S6

Growing Knowledge Community Compost Garden (Campus Ring Rd. UNBC)

Office Location: Suite 101 - 1595 5th Ave

Phone: 250-561-7327  
Fax: 250-561-7324  
E-mail: [newsletter@reaps.org](mailto:newsletter@reaps.org)  
Website: [www.reaps.org](http://www.reaps.org)  
Facebook Page: <https://www.facebook.com/REAPSPG>

### 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](mailto:newsletter@reaps.org)

If you no longer wish to receive our newsletters via email please email [REAPS](mailto:REAPS) and state UNSUBSCRIBE in the subject line.

### Dumpy's Tip of the Month

#### Harvest your apple trees.

Fall is when our resident bears are preparing for winter and searching for food. Glean your fruit trees before a conflict arises.

So much you can make with your apples: fruit leather, apple butter, juice, jams, jellies, applesauce, ciders and wine!

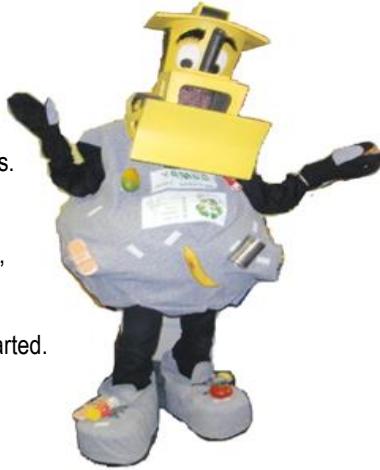
Here is a quick simple recipe to get your started.

You'll need:

- 8 small apples
- 3/4 cup of water
- 1/4 cup white sugar or honey
- 1/2 tsp ground cinnamon

Directions:

1. Roughly chop apples, removing seeds and stems (skin if desired). Combine apples, water sugar, and cinnamon in a sauce pan; cover and cook over medium heat until apples are soft, about 15 to 20 minutes.
2. Allow apple mixture to cool, then mash with a fork or potato masher until it is the consistency you like.



### RECYCLE CRAFT CORNER

#### Cinnamon-Apple Wreath

1. Heat oven to 200°F. Cut apples lengthwise from stem end through core into 1/4-inch slices. ...
2. Remove wire racks from oven and place on heatproof surface. Let apples stand about 2 hours or until completely dry. ...glue onto a straw wreath
3. Tie 10-inch cinnamon sticks together. Attach to front of straw wreath with 6 inches of the ribbon.



**REAPS MEMBERSHIP**

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 Growing Knowledge Community Compost Garden near UNBC

**To Donate:**

Mail to: PO Box 444 PG, BC V2L 4S6  
e-transfer to: [recycling@reaps.org](mailto:recycling@reaps.org)  
paypal on our website [www.reaps.org](http://www.reaps.org)

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