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Yuutu?it?ath

# YG Newsletter

Volume 12, Issue 9 | October 2022

[www.ufn.ca](http://www.ufn.ca)

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Sort'nGo Delivery Schedule

## Events

### November 8

Elder's Lunch

### November 8 & 9

Dental Therapist Clinic

### November 11

Government Offices Closed

### December 15

hitaču Assembly

## SACRED CIRCLES

# DRIVER'S LICENSING



## Get Your Driver's Licence!

Get your Driver's Licence with ICBC! A pilot program is being created in Nuu-chah-nulth territory, to offer support to get your ID, study for and take the L test, learn how to drive & prepare for the N & class 5 tests.

can help you. More information regarding this program will be coming soon.

### Caroline Robinson

[Caroline.Robinson@icbc.com](mailto:Caroline.Robinson@icbc.com), (250)755-6165

### David Poole

[David.Poole@icbc.com](mailto:David.Poole@icbc.com), (250) 218-2510

If you have had fines, suspensions, and need help getting your licence back, or require a first time licence, our ICBC partners

## Forest Act YFNS/78 2022

The Yuutu?it?ath Government acknowledge that all life forms are Hish-uk-ist-sawalk (interconnected) and that all humanity must have lisaak (respect for the earth and all life forms on it). lisaak and Hish-uk-ist-sawalk are important to the management of forests and all resources originating from our forests and we affirm that all should be recognized as intrinsically valuable.

requires an effective management system that enhances our Maa-nulth Treaty forest management rights and contributes to the conservation of natural resources and protection of our forests. The Yuutu?it?ath Government also recognizes the need for an effective role for citizens in all aspects of forest management and conservation.

The Forest Act was passed by Legislature on October 17, 2022 and can be found at [ufn.ca](http://ufn.ca) > Government > Acts > YFNS 78.

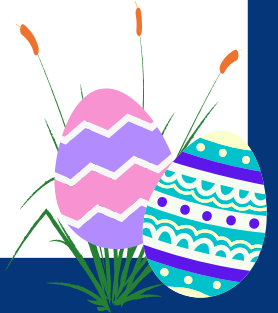
Through our inherent right to self-government, and our responsibility given by Naas (the creator) to look after our traditional territories, the Yuutu?it?ath Government has continuously taken steps to preserve and protect our lands. We assert that management and conservation of our forests

The Forest Management Plan was enacted on October 17, 2022 and in place until October 17, 2027. This can be reviewed by contacting Cixwatin Centre Reception, (250)726-7342, or [Catie.Bateman@ufn.ca](mailto:Catie.Bateman@ufn.ca).

# UES & USS Calendar 2022-2023

School Opens  
School Planning Day  
National Day for Truth & Reconciliation  
Thanksgiving Day  
Provincial Professional Day  
Remembrance Day  
Professional Day  
Last Day before Winter Vacation  
Winter Vacation Period  
School reopens after Winter Vacation  
Curriculum Implementation Day  
Professional Day  
Family Day  
Spring Vacation Period  
School reopens after Spring Vacation  
Good Friday  
Easter Monday  
Professional Day  
Professional Day  
Victoria Day  
Last Day of Classes  
Administrative Day

September 6, 2022  
September 19, 2022  
September 30, 2022  
October 10, 2022  
October 21, 2022  
November 11, 2022  
November 21, 2022  
December 16, 2022  
December 19 to 30, 2022  
January 3, 2023  
January 16, 2023  
February 17, 2023  
February 20, 2023  
March 13 to 24, 2023  
March 27, 2023  
April 7, 2023  
April 10, 2023  
April 21, 2023  
May 15, 2023  
May 22, 2023  
June 29, 2023  
June 30, 2023



## Ucluelet School Bus Schedule

### Elementary School

**Monday to Friday:**  
**Leaves** hita'cu at 8:00am  
**Arrives** Ucluelet (UES) at 8:25am

**Monday to Thursday:**  
**Leaves** Ucluelet (UES) at 2:50pm  
**Arrives** hita'cu at 3:15pm

**Friday:**  
**Leaves** Ucluelet (UES) at 1:55pm  
**Arrives** hita'cu at 2:20pm

### High School

**Monday to Friday:**  
**Leaves** hita'cu at 8:15am  
**Arrives** Ucluelet (USS) at 8:45am

**Leaves** Ucluelet (USS) at 3:20pm  
**Arrives** hita'cu at 3:45pm



*Arrives\* time may vary by 5-10 minutes*

# Edible Mushrooms

Written by Niamh O'Reilly, Traditional Foods Coordinator

There is an abundance of edible mushrooms in and around Yuuʔuʔiʔath traditional territories. This is an excellent area to learn about edible mushroom picking as fungi thrive in our mild and humid climate. Some of the popular edible mushrooms in this area are chanterelles, hedgehogs, and chicken of the woods. The best season for harvesting edible mushrooms is late summer and early fall.

If you are new to mushroom picking, a good place to start is by learning to confidently identifying one or two edible mushrooms. Do not consume any mushroom that you are unsure about. It is highly recommended to go with an experienced picker for your first time! Harvesting edible mushrooms is a fun and rewarding activity but it is important to be safe and prepared.

Be aware that getting lost and mushroom poisoning can be major risks. Move mindfully through the woods. Avoid trampling mushroom patches and only pick caps larger than a toonie. Take only what you need and what you have time to clean, cook, or preserve. A quick and tasty way to prepare any mushroom is pan-fried with butter and garlic.

## What to bring:

- Pocket knife
- Basket, bucket, or bag
- Navigational aids (GPS, cellphone, maps)
- ID book or pamphlet
- Sturdy footwear

## Chanterelles



Chanterelle harvest. Source: Niamh O'Reilly



Pacific Golden Chanterelles. Source: Niamh O'Reilly

Pacific Golden Chanterelles (*Cantharellus formosus*) are the most harvested edible mushroom in our area. They are easy to identify and delicious. Season starts in mid-August

(following the first rain) and can run until mid-October (before the first frost). Like most mushrooms, the chanterelle you see above ground is the fruiting body of a larger fungal network called the mycorrhizae. This fungal root forms a symbiotic relationship with certain plants to exchange nutrients. Look for chanterelles in mossy areas with sparse ground cover beneath second-growth Douglas fir, Western Hemlock, and Sitka Spruce.

To identify the Pacific Golden Chanterelle, look for these key identifying features:

- Color can range from bright yellow to orange to light brown, and white on the inside
- Texture is soft and velvety on the outside, and the inside is dense and fleshy
- Gills are referred to as “false” gills because they look more like veins or wrinkles
- Mature specimens have concave caps with irregular and wavy edges, while young specimens have convex caps with smooth and regular edges
- Odor is not distinctive but sometimes described as sweet or like apricots





Chanterelle Identification. Source: Vancouver Island Mushrooms [www.westcoastforager.com/wild-edible-mushrooms/Chanterelle-Mushroom-Guide](http://www.westcoastforager.com/wild-edible-mushrooms/Chanterelle-Mushroom-Guide))

False Chanterelles. Source: Wikipedia ([en.wikipedia.org/wiki/Hygrophoropsis\\_aurantiaca](http://en.wikipedia.org/wiki/Hygrophoropsis_aurantiaca))

### Beware of Chanterelle Look-Alikes!

There are a few mushrooms in this area that resemble the chanterelle. These look-alikes share superficial features (color, shape, size) but the gills and texture will help with identification. If there are “true” gills and flesh that is not

dense and white, this is not a chanterelle. If you are unsure about a mushroom, ask an experienced picker to check prior to consumption. Common lookalikes include: the False Chanterelle (*Hygrophoropsis aurantiaca*) and the Wooly Pine Spike (*Chroogomphus tomentosus*).



A comparison of a Pacific Golden Chanterelle (left) and a Wooly Pine Spike (right). Source: Vancouver Island Mushrooms (<https://www.westcoastforager.com/wild-edible-mushrooms/Chanterelle-Mushroom-Guide>)

### Winter Chanterelles

Winter Chanterelles (*Craterellus tubaeformis*) are another common edible. They are identified by their funnel-shaped cap, hollow stem, dark orange color, and wrinkled veins in place of true gills. They grow in large clusters on rotting wood or moss. As their name suggests, these chanterelles typically pop up later in the season and can be found until as late as December. This particular mushroom is best enjoyed dried and rehydrated to make a delicious soup broth.



Winter Chanterelles. Source: Niamh O'Reilly



# Hedgehog

Another tasty edible that is often found with late-season chanterelles are hedgehog mushrooms. There are two common species groups found in our area: Hedgehogs (*Hydnum washingtonianum*) and Bellybutton Hedgehogs (*Hydnum umbilicatum*). Both are safe to eat and can be identified by their pale color, firm stems, and hundreds of tiny spikes in place of gills. Often Bellybutton Hedgehogs will have a distinctive “bellybutton” dimple on the cap. These mushrooms tend to grow in small quantities, but they can be picked and prepared alongside chanterelles.

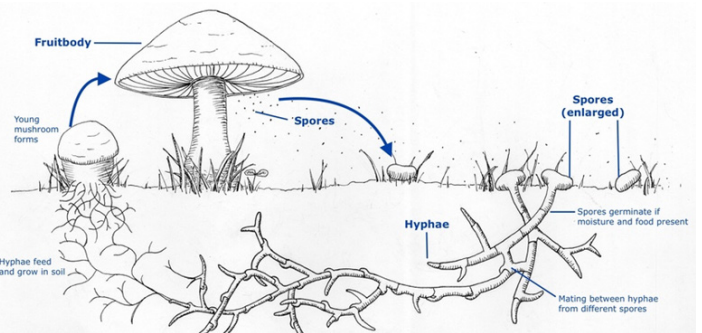


Large hedgehog mushrooms. Source: Niamh O'Reilly



Hedgehog mushroom with teeth exposed. Source: Niamh O'Reilly

Hedgehog mushrooms are part of the “toothed fungi” group. These mushrooms are identified by closely spaced teeth on the underside of their cap. These spikes under the cap replace more commonly found gills, pores, or folds. Many mushrooms reproduce by releasing spores from these underside structures. Spores are microscopic cells that spread by wind and other disturbances. Under the right conditions, these spores will form new mycelium which are tiny fungal threads that spread underground.



Fungal spore dispersal and reproduction. Source: [www.sciencelearn.org.nz/images/3689-mushroom-life-cycle](http://www.sciencelearn.org.nz/images/3689-mushroom-life-cycle)

# Chicken of the Woods



This bright orange edible mushroom is commonly found in our area and is best harvested in late August or early September. Chicken of the woods (*Laetiporus conifericola*) are tasty when young but become tough and bitter as they age. Some people report having a bad reaction to this mushroom and therefore caution is

advised. Only harvest chicken of the woods when it is bright orange and yellow, avoid brown or discolored specimens.

Chicken of the woods can be identified by these key characteristics: bright orange with yellow margins and underside, smooth surface, fan or shelf-life shape, firm texture similar to rubber, no gills, spines, or teeth, and no stem. When harvesting, take the more tender outer margin, it will have a better texture and taste. A tasty way to prepare these mushrooms is by making chicken of the woods nuggets. Cut the mushrooms into nugget sized pieces, roll them in seasoned flour (salt, pepper, paprika, cayenne), dip them in egg, and then roll in flour again. Once coated, shallow fry the nuggets in oil until they are golden brown (approx 4-5 minutes).

Add garlic and/or herbs if desired, and more oil if the pan becomes dry. Once cooked, blot dry with paper towel to remove excess oil and enjoy with your favorite dipping sauce.



Chicken of the woods in prime condition. Source: Niamh O'Reilly (left)



FIRST PEOPLES'  
CULTURAL COUNCIL

# Holiday Card Contest

FIRST NATIONS OR INDIGENOUS ARTISTS AGES 5-12

Submit your artwork by  
November, 22

Top 3 finalists will receive a \$150 gift card and have  
their artwork featured on FPCC's Holiday Card!

Visit [fpcc.ca/holidaycardcontest](https://fpcc.ca/holidaycardcontest) for more information!

## First Peoples' Cultural Council Holiday Card Contest

The First Peoples' Cultural Council's Holiday Card Contest is now accepting submissions!

Do you know a First Nations or Indigenous artist between the ages of 5 – 12 that likes to be creative? The Cultural Council would love for them to design our 2022 holiday card.

Be creative! Use your language! Share your culture! Share this with your friends and family.

Submissions are due Tuesday, November 22, 2022. Learn more on the First Peoples' Cultural Council website, [fpcc.ca/holidaycardcontest](https://fpcc.ca/holidaycardcontest).

*Information extracted from FPCC Facebook.*





# Health and Wellness

## Vaccines Are Available!

Did you miss out on receiving your COVID-19 vaccine or annual Influenza? The huuᑭatu Health Centre has doses of these vaccines readily available for community members.

If you are looking for the Shingles vaccine or other vaccine, contact the huuᑭatu Health Centre to see what they can provide for you. Most vaccines can be brought in to the community by request and appointment.

Book at the huuᑭatu Health Centre by calling **(250) 726-7343** or email [Byron.Patrick@ufn.ca](mailto:Byron.Patrick@ufn.ca).

## Health Benefits Contact

Are you curious about your Blue Cross health benefits from the First Nations Health Authority?

Find out all about FNHA benefits by visiting the FNHA website: [www.fnha.ca/benefits](http://www.fnha.ca/benefits).

Or call their toll free phone number: **1-855-550-5454**, open Monday to Friday, 8:00am to 4:30pm, except weekends and statutory holidays.

## Dental Therapist Clinic

Melanie Braker, FNHA Dental Therapist, will be at the Assets Building on Tuesday, November 8 and Wednesday, November 9 from 11:00am to 4:00pm.

All ages are welcome! Book your spot by calling FNHA COHI Aide, Evangeline Campbell at **(250) 266-2535**.

*Next Elder's Lunch will be on Tuesday, November 8!*



# DENTAL THERAPIST CLINIC

**WITH FNHA DENTAL THERAPIST  
MELANIE BRAKER**

**TUESDAY, NOVEMBER 8 &  
WEDNESDAY, NOVEMBER 9**

**11:00AM - 4:00PM**

**ASSETS BUILDING** *Down by the Totem*

**ALL AGES WELCOME!**



**To book an appointment call FNHA COHI AIDE  
Evangeline Campbell: (250) 266-2535**

# UCLUELET ELEMENTARY

PAC MEETING



## Yuutu?it?ath

Ucluelet Elementary School PAC meeting is on Wednesday, November 16, 2022 in the Cix<sup>w</sup>atin Centre Gym from 6:00pm to 7:00pm. All parents, caregivers are invited to attend.

**Ucluelet**  
**We want to hear from you!**



**How do you feel about bears in your community?**



**Has the number of bears in your community changed?**



**How important is the Bear Smart Community Program to you?**

**Take Our Survey!**



Email [pacrim@wildsafebc.com](mailto:pacrim@wildsafebc.com) for more information.

Keeping wildlife wild and communities safe



# Sort'nGo Program



Ĥeekoo to YG's Public Works Team, Jordan Touchie, Henry Williams and Tla-o-qui-aht crew for distributing the Sort'nGo carts to the community of hitaču!

The torrential downpour did not hinder the success of the distribution and the crew went off to complete cart delivery within Ty-Histanis.

The Sort'nGo program launched on Monday, October 31 with organics pick-up (green bin).

We apologize to the community for the miscommunication on the removal of the community bins, prior to the start up of the program.

Households should have received pick up schedules and a package of information with their cart delivery (located inside the blue bin). All of the Sort'nGo package information will be provided following this page.

Pick up schedules are available at Cixwatin Centre Reception or found online at [ufn.ca](http://ufn.ca) (front page) and included in this Newsletter.

## Sort'nGo APP

If you are having trouble finding your address on the Sort'nGo APP, here is what is in the App:

- Hitacu Rd. / Hittatsoo Rd. / Ittatsoo road / Port Albi-on / Ucluelet East
- Kawayitma Rd. / Gwiyimda Rd.
- Wya Rd / Waayi Rd.
- Ju-ma-da Rd. / Cuumaata Rd.
- Hilthsorta Rd. / Hitsuhta Rd.
- Up-be-ars Rd. / Appicas Rd.
- Tzadus Rd. / Cahtas Rd.

If you are still having trouble finding your address, please contact the ACRD, [sortngo@acrd.bc.ca](mailto:sortngo@acrd.bc.ca), they will be more than happy to help and update your address if required.



## Sort'nGo Community Educator!

Learn about hitaču's new Garbage, Recycling, & Organics Sort n' Go Program with the Community Educator!

Do you have questions...

- About the Sort'nGo App?
- About organic, recycling, and garbage sorting?
- About the program in general?
- Would like a home visit?

To find out more and have a visit with the Community Educator, enter the following into your webpage browser: [outlook.office365.com/owa/calendar/CommunitySustainability1@ufn.ca/bookings/](mailto:outlook.office365.com/owa/calendar/CommunitySustainability1@ufn.ca/bookings/).

OR

Visit the main page of [ufn.ca](http://ufn.ca) to click the booking button.

OR

Call the Cixwatin Centre Reception at (250)726 -7342, dial '0' or '1'.

We want to make sure all of the community is educated on this program. Book your educator today!

If you have problems with the booking engine, please call into the Cixwatin Centre Reception, we can help book for you!

As always, information can be found at [www.letsconnectacrd.ca/sortngo-west-coast](http://www.letsconnectacrd.ca/sortngo-west-coast) or [acrd.bc.ca/sortngo](http://acrd.bc.ca/sortngo).



# Sort'nGo Community Educator

Learn about hita'cu's new Garbage, Recycling, & Organics Sort n' Go Program with the Community Educator!



## Have questions...

- About the Sort'nGo App?
- About sorting materials?
- About the program in general?
- Would like a home visit?

## Book your time slot!

Enter the following into your webpage browser:

[outlook.office365.com/owa/calendar/CommunitySustainability1@ufn.ca/bookings/](https://outlook.office365.com/owa/calendar/CommunitySustainability1@ufn.ca/bookings/)

OR Visit the main page of [ufn.ca](https://ufn.ca) to click the booking button

OR Call the Cixwatin Centre Reception at (250)726 -7342, dial '0' or '1'

*When you open the booking option, you will be greeted with a Calendar and Time Slot. See image on the right.*

- 1 Choose the day of the month that suits you best for a visit.
- 2 Select a time on that day.
- 3 Fill out your name and details.
- 4 Select submit and you are done!

The screenshot shows a booking interface with two main sections: 'DATE' and 'TIME'.

**DATE:** A calendar for November 2022. The date '2' (Wednesday) is selected and highlighted with a blue circle.

**TIME:** A grid of time slots for the selected date. The 9:10 AM slot is highlighted with a dark blue background.

DATE	TIME
November 2, 2022	9:10 AM
November 2, 2022	9:40 AM
November 2, 2022	10:10 AM
November 2, 2022	10:40 AM
November 2, 2022	11:10 AM
November 2, 2022	11:40 AM
November 2, 2022	12:10 PM
November 2, 2022	12:40 PM
November 2, 2022	1:10 PM
November 2, 2022	1:40 PM
November 2, 2022	2:10 PM
November 2, 2022	2:40 PM
November 2, 2022	3:10 PM
November 2, 2022	3:40 PM
November 2, 2022	4:10 PM

For questions about the program contact: [Spencer.Touchie@ufn.ca](mailto:Spencer.Touchie@ufn.ca)



FALL 2022



# Sort'nGo

ACRD  
West Coast



Look inside for more info about the new Sort'nGo roadside collection service for organic (food/yard) waste, recycling and garbage on the West Coast.

## Look Inside!

- New Collection Schedule 2
- Cart Sizes & Costs 2
- Sort'nGo Organics Diversion 3
- Changes in Collection 3
- What Goes Where 4
- Sort'nGo ACRD App 4
- Cart Placement & Tips 5
- Being Bear Smart 6
- FAQs 7

**Featuring traditional nuu-chah-nulth translations!**



# Sort'nGo

## Live Simpler. Sort Smarter.

### Welcome to Your New Waste Collection Service on the West Coast

Beginning in Fall/Winter 2022, the Alberni-Clayoquot Regional District (ACRD) is rolling out a new roadside collection service featuring organic (food/yard) waste, along with recycling and garbage in Tofino, Ucluelet, Port Albion and Millstream. New service areas also include Yuulu?il?aht Government residents in hitacu, as well as ʔa?uukʔi?ath First Nation Residents in Esowista and Ty-Histanis.

This Sort'nGo service will significantly improve waste diversion from our landfill - an effort that is critical to the long-term operations of the facility. Waste management updates also include a transition from manual to automated truck collection, which means we can better protect our valued employees from physical strain. It also means that food and yard waste can now be transformed into nutrient-rich compost that can be recycled back into our community green spaces.

This detailed package explains on how it all works, please contact us if you have any further questions.

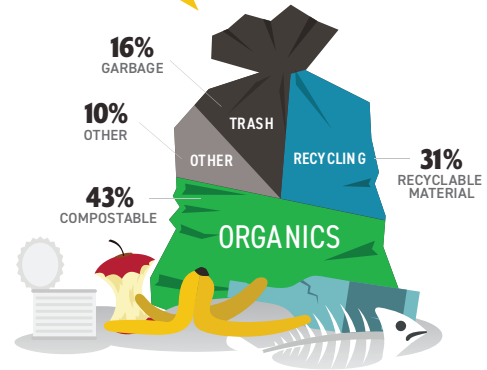


TLA-O-QUI-AHT  
FIRST NATION



The Nuu-chah-nulth language is shared by 14 nations including ʔa?uukʔi?ath First Nation (Tla-o-qui-aht) and Yuulu?il?aht Government (Ucluelet), with some differences in dialect. Watch for key terms in the **traditional language** of both communities in the following pages.

**FACT:** Waste composition studies show that a significant portion of household waste is compostable and can be diverted from garbages.



### West Coast Service Calendar

When your collection day lands on at Statutory Holiday, collection will occur the following day.

**Route #1**  
Ucluelet, Area C & Hitacu (UFN)

S	M	T	W	T	F	S
Green	Grey	Blue	Grey	Grey	Grey	Grey
Green	Grey	Blue	Grey	Black	Grey	Grey
Green	Grey	Blue	Grey	Grey	Grey	Grey
Green	Grey	Blue	Grey	Grey	Grey	Grey

**Route #2**  
Tofino & Tla-o-qui-aht First Nations (TFN)

S	M	T	W	T	F	S
Green	Grey	Blue	Grey	Grey	Grey	Grey
Green	Grey	Blue	Black	Grey	Grey	Grey
Green	Grey	Blue	Grey	Grey	Grey	Grey
Green	Grey	Blue	Grey	Grey	Grey	Grey

**ORGANICS**  
Weekly



**Organics 120L**  
(42"H x 19"W x 22"D)

**RECYCLING & TRASH**  
Bi-Weekly



**Recycling 240L**  
(43"H x 24"W x 35"D)

Alternating ↻



**Trash 120L**  
(42"H x 19"W x 22"D)

Cart sizes reflect the default service at \$200/year. Larger organics or garbage carts may requested - an additional service fee and adjusted annual fee will be applied to your bill. Smaller recycling carts are not available.

**GET IN TOUCH**





# What Goes Where



## What Goes In ✓



FRUITS & VEGETABLES



MEAT, POULTRY, FISH SHELLFISH & BONES



BREAD, DOUGH, PASTA & GRAINS



EGGS & DAIRY PRODUCTS



PAPER TOWELS, NAPKINS, TEA BAGS, COFFEE GROUNDS & FILTERS



YARD WASTE, LAWN CLIPPINGS & TRIMMINGS

## What Stays Out ✗

- ✗ PLASTIC COMPOSTABLE BAGS
- ✗ ALUMINUM FOIL
- ✗ STICKERS ON PRODUCE
- ✗ PLASTIC SINGLE-USE CUTLERY

! Remove stickers and other metal or synthetic materials before composting.

Yuutu?i?ath: **λahiqssuii**

“Cardboard”



## What Goes In ✓



PRINTED PAPER & CARDBOARD



NEWSPAPERS & MAGAZINES



PLASTIC CONTAINERS



ALUMINUM FOIL & CONTAINERS



PAPER PACKAGING FOR LIQUIDS



TIN & ALUMINUM CONTAINERS OR FOIL

## What Stays Out ✗

- ✗ GLASS BOTTLES OR JARS
- ✗ PLASTIC BAGS/WRAPPING & FOAM PACKAGING
- ✗ HAZARDOUS WASTE
- ✗ PLASTIC STRAWS & SQUEEZE TUBES
- ✗ HARDCOVER OR PAPERBACK BOOKS

! Keep items loose - do not stack items inside one another. Rinse items and remove any tape, or other contaminants. Make more room in your cart by flattening items like boxes and milk jugs.

To drop off items at a recycling depot, please visit Ozzard recycling depots in Tofno and Ucluelet (formerly Sonbird Refuse and Recycling).



## What Goes In ✓



PLASTIC CUTLERY & STRAWS



DISPOSABLE GLOVES & MASKS



BROKEN CERAMICS OR GLASS



DIAPERS, BABY WIPES & PERSONAL HYGIENE PRODUCTS



PLASTIC TOYS & HANGERS



NON-REPAIRABLE, NON-REUSABLE ITEMS

## What Stays Out ✗

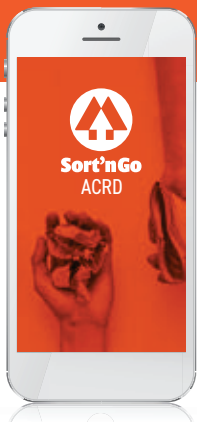
- ✗ STYROFOAM & PLASTIC BAGS (RETURNABLE AT RECYCLE DEPOT)
- ✗ HAZARDOUS WASTE (RETURNABLE AT RECYCLE DEPOT)
- ✗ ORGANICS & RECYCLABLES

! Before placing in the trash, consider the following:

- Can it go in another cart?
- Can it be fixed or refurbished?
- Can it be donated/repurposed?

λa?uuk?i?ath?: **kumaasiwḥap**

“Reduce Waste”



## Get the Sort'nGo App for Android & iPhone

Download the **Sort'nGo ACRD** App to:

- ✓ Check Acceptable Materials
- 📅 Keep Track of Collection Schedules
- 🔔 Sign Up for Alerts
- 🎮 Play the Sorting Game to Hone your Skills!







λa?uuk"i?ath?: **kašaa?api paqsac wikaλ lawa?ii čims (being bear smart)**  
Yuutu?i?ath?: **Hašahšap čims (protecting bears)**

## Being Bear Smart

Residents are already dealing with pests and wildlife in their garbage – and managing the new organics collection service will require continued attention to prevent interactions with animals.

Check out the tips outlined below to reduce interactions, help our bears stay wild and keep pests out.

### Certified Wildlife-Resistant Locking Mechanisms

The new organics and garbage carts come with certified locking mechanisms to further reduce the chance of wildlife accessing the contents.

**TIP TO 'BEAR IN MIND':** Keep the locking mechanisms clasped to the cart lids throughout the week. When setting out carts for pickup, unclasp clips from the lid and hook the ends together. This will keep them from swinging loose and damaging your carts as they're emptied into the truck.



## Best Practices for Cart Storage

Like all garbage receptacles, the (green) organic waste carts is best kept in a bear-resistant location, except during the day of pickup. Keeping waste inside is ideal – such as inside a garage or shed.

**Carts stored outside need to be properly secured.** This is the #1 reason animals are able to get access, damage carts and increase the risk of human-wildlife conflict.

### Guidelines from WildsafeBC include:

- All types of outdoor sheds are not strong enough to prevent bears from accessing their contents – unless they are outfitted with electrical fencing.
- Secure carts with chains or cables locks to a secure base, such as a concrete block.
- Store carts in a well-lit area, or area with security/motion sensor lights – keep carts away from entryways and doors.
- If possible, decrease odor attractants by storing food waste in the freezer before transferring to green carts on collection day.

Visit WildsafeBC for more resources and guides to reducing wildlife interactions at: [wildsafebc.com/resources/guides](http://wildsafebc.com/resources/guides)

Watch the video for more tips to 'bear in mind' at [bit.ly/sortngo-bear-smart](http://bit.ly/sortngo-bear-smart)





## Frequently Asked Questions

### Is this a residential service only?

Yes, this service is for single-family homes, which are dwellings with four or fewer units. This includes homes that serve as vacation rentals. The ACRD's goal is to include multi-family units and businesses in organics collection in the coming years, with this new residential service serving as a first step towards the ultimate goal of redirecting all organics from the landfill.

### Will my collection schedule change?

Once the program launches, organics carts will get collected weekly, with garbage and recycling carts picked up bi-weekly on alternative weeks.

**Organics:** for residents in Tofino, that means every Thursday you will wheel your green cart out and for residents in Ucluelet this will be every Tuesday.

**Recycling/Garbage:** for residents in Tofino and Ucluelet, every Wednesday you will roll out either your black garbage cart or blue recycling cart. More details about what carts residents will roll out during the week of launch will be provided closer to the date.

### Can we line our new organics carts with compostable/ biodegradable plastic bags?

No. Currently no plastic bags are accepted in the green carts - even if labelled compostable. This is because compostable labels aren't currently regulated; meaning they don't necessarily break down completely, or at the same rate, or under the same conditions. As a result, their 'compostability' varies significantly and they could contaminate the compost stream. If you want to line your containers, please use paper bags, newspapers or cardboard.

### What if I already compost at home?

That's great! Backyard composting is still encouraged but the bonus of an organics curbside collection is another way to divert waste - you'll now be able to dispose of those items that are unsuitable for backyard systems like meat, fish, poultry, bones and dairy. As well, yard waste like branches will be accepted in the new green organics carts, which currently requires chipping prior to composting. If you are putting in branches, please make sure that they are no bigger than 24 inches, or two feet, with a two-inch diameter (this is to ensure that material can get through the truck's "hopper" system).

ła?uuk"i?ath?: ?uuyatukh kaačhtayap  
Yuutu?i?ath?: Łaašaa?i  
(Live simpler, sort smarter)

### What happens if residents don't properly sort their waste?

As the ACRD is working to decrease contamination in the waste streams, a new bylaw (No. R1036) has been introduced to ensure sorting requirements are being met by residents under the Sort'nGo service. Educational resources including in-person home visits will be provided for those residences that are repeat offenders of contamination. Continued offences may be subject to missed collection or fines as per bylaw infractions.

### Can I opt out?

This service will launch for all single-family homes in Tofino and Ucluelet and some of the surrounding communities and opting out of Organics curbside collection is not an option. Organic waste isn't garbage, and by working together to keep it out of the garbage stream and transform it into compost, the whole community can benefit!

### What will happen to the food and yard waste once it's collected?

The organic waste material collected will be composted at a local processing facility at the West Coast Landfill. The finished product will be returned to community parks and outdoors where it will help keep our spaces green.



**Sort'nGo**  
ACRD

## JOIN US ONLINE

Visit our online engagement hub at:  
[letsconnectacrd.ca/sortngo-west-coast](https://letsconnectacrd.ca/sortngo-west-coast)

- Learn More About the **Sort'nGo** Program
- Ask Questions of the Project Team
- Sign Up for Updates

## GET IN TOUCH

For questions specific to the new  
Sort'nGo service, please call  
250-736-SORT (7678) or email  
[sortngo@acrd.bc.ca](mailto:sortngo@acrd.bc.ca)

λa?uuk"i?ath?: ?uušcakšil?ick  
Yuutu?if?ath: λeekoome?ic (thank you)

**“Thank you for doing your part”**

Alberni-Clayoquot Regional District  
3008 Fifth Avenue  
Port Alberni, BC V9Y 2E3  
Tel (250) 720-2700



In partnership with:

**Alberni-Clayoquot**  
Regional District

**Canada**



# Collection Schedule

700 Waayi, Ucluelet



Alberni-Clayoquot  
Regional District

: Organics   : Garbage   : Recycling   : Holiday

## October 2022

S	M	T	W	T	F	S
25	26	27	28	29	30	1
2	3	4	5	6	7	8
9		11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30		1	2	3	4	5

## November 2022

S	M	T	W	T	F	S
30	31	1	2	3	4	5
6		8		9		10
11		12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
1	2	3	4	5	6	7

## December 2022

S	M	T	W	T	F	S
27	28	29	30	1	2	3
4		5	6		7	
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4

## January 2023

S	M	T	W	T	F	S
	2	3	4	5	6	7
8		9	10		11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2
3	4	5	6	7	8	9

## February 2023

S	M	T	W	T	F	S
29	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1
2	3	4	5	6	7	8

## March 2023

S	M	T	W	T	F	S
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

## April 2023

S	M	T	W	T	F	S
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

## May 2023

S	M	T	W	T	F	S
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2
3	4	5	6	7	8	9

## June 2023

S	M	T	W	T	F	S
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31
1	2	3	4	5	6	7

## July 2023

S	M	T	W	T	F	S
25	26	27	28	29	30	31
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4
5	6	7	8	9	10	11

## August 2023

S	M	T	W	T	F	S
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2
3	4	5	6	7	8	9

## September 2023

S	M	T	W	T	F	S
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
1	2	3	4	5	6	7

Visit [acrd.recollect.net](http://acrd.recollect.net) to print this again.

Powered by ReCollect

Hosted by the YG nursing and early childhood education staff who will be on hand to answer any questions about the young ones' health and development.

# MONTHLY BABY GROUP

## nanayaᑕaatuk

*"taking care of babies"*

*An informal gathering where parents and caregivers with babies up to 2 years old can meet to socialize, share stories, and enjoy a healthy snack while the children play!*

**1ST  
WEDNESDAY  
EVERY  
MONTH**

**10:00am to 11:00am**  
**qwayaᑕiikᑦiis Childcare  
Centre**



For more information, contact Judy Gleeson, RN: (778) 942-0579



Call for **DESIGN** of a **LOGO/BRAND IDENTITY**  
for the future facility



The West Coast Multiplex Society is seeking a graphics designer or artist to partner with for an exclusive use design.

**SUBMIT:** Expression of interest, draft logo/sketch, and short write up.  
(The draft/sketch is not to be a finish product and is subject to changes.)

**RENUMERATION:** TBD based on level of partnership and scope of work beyond the logo.

**DEADLINE:** Submit by November 30<sup>th</sup> to [info@westcoastmultiplex.org](mailto:info@westcoastmultiplex.org)

**SPECIFICATIONS:** Must be within a circle or square shape & inspired by the Society's logo simplicity and connection to the west coast.

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**INSPIRATION:** Health, wellness, recreation, collaboration, essential, opportunity, family, community, resilient, diversity, gathering space, multi-use, arena, pool, partners.

The Society's objective is to develop a regional recreational facility to serve multi-generational families and to meet the growing needs of our 8 west coast communities. The future facility will support our growing communities by enhancing the lives of local citizens and home to diversity. Whether the nature of the activity is sports, arts, cultural, corporate, entertainment, etc, and from youngest to oldest, participants or spectators, we foresee all residents at one point or another taking part in activities/programs/events offered at the future west coast facility! At the heart of 8 growing west coast communities, this unique facility will be centrally located on ACRD land, along Airport Road nearby the airport and the Long Beach Golf Course. A partnership between the Districts of Tofino and Ucluelet, Long Beach Area C and the First Nations communities of Ahousaht, Toquaht, Yuułuifath, Tla-o-qui-aht and Hesquiaht.



Yuutu?it?ath

**NO**

**SHELLFISH  
HARVESTING**

Due to **CONTAMINATION**, shellfish  
(bivalve) harvesting in the Ucluelet  
Inlet is strictly **PROHIBITED**  
by Federal Law.

**Shellfish harvesting prohibition  
includes all areas within harbour limits.  
You and your family could become  
severely ill.**

**(Includes Vancouver Island and the West Coast of BC)**