

Connecting Albert County

October
2021



David Christie Awarded the Order of New Brunswick *Images & story by Deborah Carr*

Locally, he's a well-loved figure—humble, quiet, courteous—a faithful volunteer and attendee at local events. However, David Christie of Mary's Point is also one of the most highly-respected and knowledgeable naturalists in the province, a pioneer of the fledgling conservation movement, and an ardent champion for the protection of sensitive habitats and heritage sites.

Because of this work, he has recently joined a special group of citizens invested with the highest recognition the province offers: The Order of New Brunswick. Each year, the province selects ten individuals who have demonstrated excellence and made outstanding contributions to the social, cultural or economic well-being of New Brunswick and its residents.

Through deed and example, David has quietly mentored and encouraged generations of naturalists and activists towards a greater appreciation of place, involvement in community, and the pursuit of nature-based careers.

(Continued on page 4.)

Image above: David Christie (l) and Jonathan White (r), author of Tides: The Science and Spirit of the Ocean, at Mary's Point in search of Corophium volutator, the food source that draws the shorebirds to the Bay of Fundy. Photo by D. Carr.

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Connecting Albert County

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Our Mission: Building connections and fostering pride of place and culture in rural Albert County by publishing in print & online.

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Congratulations David Christie!

We, at Connecting Albert County, congratulate David Christie for receiving the Order of New Brunswick. David has worked tirelessly for decades to protect the natural and cultural heritage of rural Albert County. He has gentle energy, but is a force of nature himself.

For me, one of the highlights of visiting Mary's Point is my frequent spontaneous meetings with David. As we talk, I learn more about the birds, plants and tides... and I'm cheered by his laughter and big smile.

David helped me years ago when I found an injured owl on the dykes. He swiftly and fearlessly bundled up the hissing bird that tried to bite and claw him. He released the bird in the aviary at his house and invited my friend and me in for tea and cake. As we talked, I gained a greater understanding and appreciation for the place I now call home.

We invite readers to share their stories about David Christie and his impact on our environment and community. Please send these to info@ConnectingAlbertCounty.org.

Janet Wallace, Coordinator, Connecting Albert County

Back in the Day: Looking for Submissions

We would like to include more photographs and stories about experiences "back in the day." This could range from stories you heard about clearing land in the 1800s to tales from the one-room schoolhouses to even homesteading experiences from back-to-the-landers in the '70s.

The anecdotes could be funny, emotional or simply educational. Stories from our past may help us better appreciate and understand our community and environment.

If you would like to share a story or just an image, please email Janet Wallace at info@ConnectingAlbertCounty.org.



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www.ConnectingAlbertCounty.org ~ 3

("David Christie" Continued from page 1.)

Nature has been a lifelong love. By age ten, David was already keeping detailed journals of his observations, and has never stopped. His contributions to data collection, research, public policy, and education are significant components of New Brunswick's history of environmentalism.

Bird count data collected by volunteers is central to the monitoring and conservation of North American bird populations. David has participated in more Christmas bird counts than any other naturalist in New Brunswick and has conducted 100+ North American Breeding Bird Surveys.

He was the first full-time Park Naturalist at Fundy National Park, developing and delivering interpretive programs, documenting the natural history of the park, and creating new nature trails, work for which he received a National Parks Centennial Award in 1985. At age 27, he was appointed Curator and Head of the New Brunswick Museum's Natural Science Department. Passionate and committed to the work of the Museum, David once took six months leave without pay to give the Museum extra funds to build and equip a proper laboratory.

In the dawning years of environmentalism, David also played a pivotal role in establishing what are today New Brunswick's largest and most influential naturalist and conservation organizations—New Brunswick Federation of Naturalists, New Brunswick Wildlife Council, Conservation Council of NB, Saint John Naturalists Club—to name just a few. For decades, his home served as the first licensed wildlife rehabilitation site in the province, a role now provided by the Atlantic Wildlife Institute.



For four decades, David partnered with Dr. Mary Majka (who received the Order of NB in 2005), greatly advancing nature-based interpretation and education programs. Together they championed the establishment of NB's first protected habitats, and the conservation of several heritage sites in our community, including the Harvey Hall and the Old Bank Museum. Their efforts led to the creation of the Mary's Point Bird Sanctuary, including its designation as part of the Western Hemisphere Shorebird Reserve Network.

David likewise advocated for the establishment of Mount Carleton Provincial Park, Caledonia Gorge Protected Natural Area and other protected areas. He has furthered this work by serving on the steering committee of the Nature NB Mary Majka Scholarship Fund to encourage young environmentalists as they pursue their dreams.

I've known David for over 40 years. He's appreciated for his scrupulous honesty, generosity, tireless work ethic, and dedication to preserving a healthy *(Continued in box on next page.)*

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Amalgamating Drive Programs *By Kelly Taylor*

Three volunteer drive programs—Tele-Drive Albert County, Rural Rides and the Volunteer Centre of Southeastern New Brunswick Inc. Drive Program—have amalgamated to serve more communities in Westmorland County and Albert County.

Kelly Taylor, Executive Manager of Urban/Rural Rides stated, “the three services operated as independent organizations have combined their efforts to serve communities previously without service.” The program now covers the Tantramar Region, Memramcook, Shediac, Cap Pelé, Beaubassin Est and surrounding areas.

“The natural progression of this process is to amalgamate services under one umbrella,” said Kirstin Shortt, President of Urban/Rural Rides.

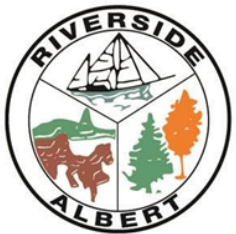
Volunteer driving programs have proven to be a solution to an issue all too prevalent in Southeast New Brunswick, added Taylor. “This is particularly true in rural areas where the sheer magnitude of area and sparsity of population makes traditional public transportation and for-profit transportation sources costs prohibitive, leaving many without access to transportation.”

For further information, contact Kelly Taylor, Executive Manager at 215-2100 or kellyturbanruralrides@gmail.com.

(“David Christie” continued from page 4.)
and vibrant environment while deepening our understanding of the province’s flora and fauna.

I respect him for his pursuit of excellence and demonstrated expertise, for his patience and kindness, but especially for his commitment to enriching the cultural life of New Brunswick through expanding our understanding of the intricacies of nature’s web of life, and the need to steward and protect it now to ensure our own quality of life and that of coming generations.

Many years ago, he told me one of the most exciting moments of his life was spotting a European redwing during a New Year’s Day bird count. I hope this award will be another highlight for him. He also said that he has one wish: that we would all live more in harmony with nature. Beyond that, he told me, he has had a happy and fulfilling life so has no need for dreams.



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Newcomers to our Community

Connecting Albert County and the CCRC Welcome Committee have invited newcomers to share their stories about why they have moved to rural Albert County. We welcome Judy, Don, Kathryn and our many other new neighbours!

My name is Judy Bryant and I have just moved to Hopewell Cape with my husband Don. Here is a little history of how we have ended up in this area.



I have a connection with NB because my grandmother came from Fredericton Junction. We went there often as children and I always loved “the Junction” and its people. Over the years, Don and I have travelled extensively in New Brunswick and the rest of the East Coast.

We fell in love with the people, the scenery, the food, the music and the laid-back lifestyle.

My nephew and sister both moved to NB from Kilmarnock, ON. My nephew settled in Petitcodiac with his family. Eventually my sister and brother-in-law retired to New Horton to be close to them. We visited them a few times which enticed us to make the move. They are both HUGE advocates for Albert County.

Initially, we thought we would purchase land or a summer place but when our new home came up on MLS, we decided to make a permanent move.

We left suburbia and our hometown of Brockville, ON and we haven't looked back.

We are so grateful to sit, watch the tide, walk at “the Rocks” and listen to the birds.

Thank you to all of the lovely people of Albert County who have so graciously helped us out and welcomed us into this new community.

Kathryn Opyc: a new resident of Hopewell Cape.

I'm from Okotoks, Alberta; it's just 15 minutes south of Calgary. I have always dreamed of having a property where I can have my chickens and all different types of animals. I was living in the GTA [Greater Toronto Area] when Covid hit, and my mom had said it was her dream to move to the Bay of Fundy in Nova Scotia. I started frantically searching for property around that area, which turned into my scouring the whole province, but nothing fit the image I had in my head.

I began to give up when one of my mentors mentioned a realtor they knew in New Brunswick. I'd never been to the Maritimes, and I only had the slightest bit of knowledge about New Brunswick. The next thing I knew, I contacted [the realtor].

Well, as soon as I started looking through the listings, I said “This feels like home.” Something about this place gives me peace. After a lot of collective prayer and conversations, I made an offer on my house.

I am currently in school to become an addictions counsellor. I will be looking to start a student placement as soon as my summer position with the Albert County Museum is over in October. My time at the Museum has been such a blessing, and I feel very fortunate to have been able to wake up and stroll down my street to such a great job. I wake up and still can't believe I have been blessed with such amazing neighbours who have gone over and above to make me feel welcome. A special thanks to Stephen and Marie Land, who have taken me in like a daughter.



AUGUST 7-15, 2021

Rising Tides

Trails and Tunes

Sentiers et mélodies

de la Marée montante



The Rising Tide Trails & Tunes Team would like to give a big 'thank you' to everyone that hosted, performed, and attended the festival! The start of this year had so much uncertainty and we, like everyone else, had to continuously adapt to changing guidelines and restrictions. This turned out to be a great opportunity to expand the festival into the communities surrounding Fundy National Park and beyond. This was a big step and we are grateful for all of your support!

It was amazing to celebrate social gatherings, natural wonders, Fundy fresh local food, and live music over the nine days of the festival. Even with 16 events we weren't able to highlight all that this region has to offer, but we're proud to have worked with you - the communities and your champions - to host experiences unique to this area for locals and visitors alike. We are looking forward to next year already!!

There's not enough space to thank everyone involved here, but we would like to acknowledge the generous support from our sponsors that enabled the Rising Tide Trails & Tunes Festival to happen this year:

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It's Lobster Season in Albert County! *By Angela MacDougall*

October is an important time for the fishing community in Albert County. The fall lobster season begins on October 14.

The Alma Fleet launch is a time when the community shows its support to the fishermen. Community members join together at the wharf (no matter the hour) to watch the boats as they head out into the Bay of Fundy. The wharf is busy with forklifts cruising around as the boats are prepped and stocked with gear. Spectators are dressed in their warmest clothes as they huddle together with hot drinks in hand, awaiting the sound of the boat engines and the fireworks as

they listen to the piper dressed.... That's right! Like a lobster!

Lobster fishing has long been a way of life for coastal communities in New Brunswick and our neighbouring provinces. It is also a large part of our economy. Many tourists and city dwellers flock here to get their feed of lobster each year, but most of the lobsters caught in Alma are sold elsewhere, some exported around the world.

In anticipation of the upcoming season, here are several fun and delicious recipes to get your taste buds tingling with this month's catch!

From the kitchen of Angela MacDougall

Classic Broiled Lobster Tails

This is a fantastic choice for a main course protein served alongside some brightly coloured sautéed vegetables. It would also make a nice appetizer or topping for a salad or pasta dish.

Cutting the tails before cooking (optional)

A simple cut down the top of the shell is all you need to peel back the tail for a beautiful presentation; cut it down the middle for a butterflied tail.

Use sharp kitchen scissors or a sharp knife to cut the shell, and make a clean cut so you don't get any of the shell on the tail meat. Cutting the shell open before cooking will reduce the cooking time and make it easier to judge when the lobster tail has fully cooked, as well as give a chance for the lobster meat to soak up the deliciously rich flavour from the butter.

Broiling

Brush the top of the lobster tail with melted butter and sprinkle with paprika and pepper before broiling. The butter and paprika creates a lovely golden red hue.

Place lobster tails on a baking sheet in the middle rack of the oven, underneath a broiler. Do not place directly under the broiler: this may cause the lobster to burn on top while remaining raw in the middle.

Cooking time is about 10 minutes. This will vary depending on the size of the tails, your oven, and whether you preheat the broiler before putting lobster tails in the oven. If you have a very large lobster tail, it will take a bit longer. Small tails should be perfect after 10 minutes, or 2 minutes + 1 minute per ounce.

When is a lobster tail cooked?

A lobster tail is fully cooked when the flesh turns opaque (white) and the shell turns bright red. At this time, the meat has reduced slightly and become firmer. To ensure your lobster tail is perfectly cooked, insert a digital meat thermometer into the fattest part of the lobster tail (but keep the thermometer away from the shell). The internal temperature of fully cooked lobster is 140-145F.

If the flesh looks grey, it's not cooked. Avoid overcooking. Overcooked lobster results in tough, gummy meat and a fishier flavour.

From the kitchen of
Rosalind Miller

Creamy Lemon Pasta with Poached Lobster

Serves 2 people. Prep time: 15 minutes. Cooking time: 25 minutes, if lobster is live; 10 minutes if lobster is cooked

Ingredients

For cooking lobster

2 cups dry white wine (or water)
3-4 sprigs fresh thyme
3 lobster tails

For the pasta

10 oz (285 g) fettuccine (about 2/3 of a 1-lb/454-gram box)
1 tbsp olive oil
1 medium shallot, finely chopped (about 1/4 cup)
2 cloves garlic, finely chopped
1 cup heavy cream or coconut cream
2 tbsp butter
zest of 1 lemon, plus more for serving
1/3 cup grated Parmesan cheese
salt to taste
freshly cracked pepper to taste
juice of 1/2 lemon
fresh basil leaves for serving (optional)
lemon wedges for garnish

Directions

Poaching lobster: Add wine and thyme to a saucepan. Bring to a boil. Add lobster tails and reduce heat to medium. Cover and simmer for 5-6 minutes or until the tails turn red and curl up. Remove from saucepan. Let cool, chop into chunks and set aside.

Pasta: Bring a large pot of water to boil and season with salt. Cook until the pasta is al dente (or just a bit harder than your preferred texture). Keep 1/4 to 1/3 cup of pasta water before you drain the pasta.

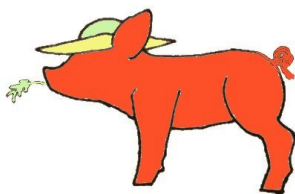
Sauce: Heat olive oil in a large skillet over medium heat. Add shallot and garlic and a pinch of salt and pepper. Sauté for 1-2 minutes, stirring frequently, until fragrant and until you are seeing some caramelization.

Add cream, raise heat slightly and bring to a slow simmer. (Do not overheat the cream or bring to boil.) Once cream is bubbling, reduce heat and add butter, lemon zest, Parmesan and salt. Stir until butter and Parmesan are melted and mixture is smooth and creamy. Start adding 1/4 cup of the pasta water and lemon juice; stir to combine.

Add chopped lobster to the sauce. Heat for 1 minute, stirring constantly. Season to taste with salt and pepper.

Add pasta and toss until sauce coats the pasta. You can add a splash of pasta water until the sauce coats the pasta to your liking.

Put into bowls. Garnish with fresh basil leaves, lemon zest, fresh pepper and lemon wedges. Serve immediately. Enjoy.



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From the kitchen of Angela MacDougall

No Mayo Lobster Potato Salad

Ingredients

Salad:

2 lbs peeled potatoes cut into
3/4-inch cubes
1/2 cup cucumber, peeled,
deseeded and finely sliced
1/4 cup red onion, finely diced
1/2 cup celery, finely diced

Greek Yoghurt Dressing:

1 cup Greek yoghurt
2 tbsp lemon juice
2 tbsp olive oil
1 tbsp Dijon mustard
2 tsp honey
1 tbsp white wine vinegar
1 garlic clove, minced
1/4 cup fresh cut chives
1 tsp sea salt
Cracked pepper to taste

1 -2 boiled lobsters

Directions

Bring a large pot of salted water to a boil. Add potatoes, bring the water back to a boil and cook the potatoes for about 5-6 minutes or until fork-tender.

Meanwhile, chop the veggies and make the dressing. Combine all the dressing ingredients in a bowl and set aside.

Drain the potatoes then place in a large bowl. While potatoes are still warm, pour the dressing and very gently toss to coat all the potatoes. Set aside to cool.

Once the potatoes have cooled, add the celery, cucumber and red onion.

Roughly cut up cooled, shelled lobster into chunks and add to the bowl. Toss gently and combine.

Cover and set aside in the fridge for a few hours to let the flavours develop. Taste and add salt and pepper to taste, add fresh herbs like dill or parsley.

Do you have a favourite recipe to share?

We particularly welcome healthy recipes made with locally available ingredients. Please send your recipe to info@ConnectingAlbertCounty.org.

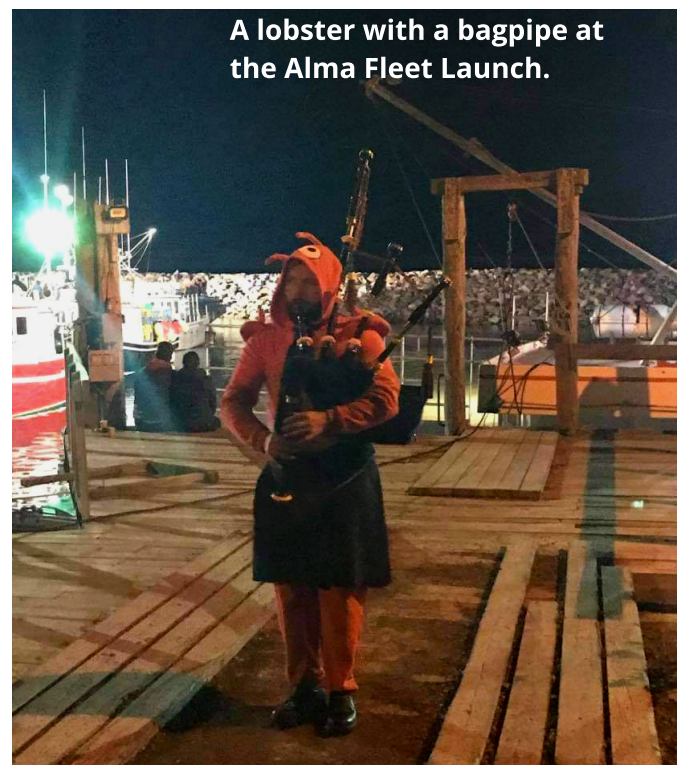
Connecting Albert County's Guide to Healthy Meals project is supported with a Community Food Action Grant from the Province of New Brunswick.



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The advertisement features a portrait of Michael McBurnie, a man with a shaved head wearing a red and black plaid shirt. To his right are four small images showing various garden scenes: a lawn with a house, a garden path, a garden with flowers, and a garden with a patio umbrella. A Facebook logo is in the bottom right corner.



From the kitchen of Jim Kitts **Squash Flowers with Peanut Sauce**

Late in the season it seems good practice to dock the extra squash blossoms that sap energy from your winter 'keepers.' Let's cook them up and make a meal, because if I go to the garden and don't come back with something for dinner, what's the point?

Ingredients
2 cups squash flowers
1 stunted squash
1 tomato
Tabasco sauce
Parmesan cheese
olive oil
soya sauce
ginger sauce
salt and pepper
peanut butter

You can cook the whole squash flower without washing, but we know bees have been tracking in there without wiping their six little feet. Instead, just pinch off the blossom, nip off the bristly flower bits on the bottom (where it attaches to the squash), tear away most of the petal and look inside. Any bugs or garden soil will show up well against the yellow inside of the blossom. I'm not fond of insect protein, so I tear closed blossoms in half to take a peek.



Directions

Collect flowery bits, and nab a tomato and a few too-small-to-bother-with squash on your way to the kitchen.

For stunted small squash, chop off the pesky ends, peel the skin and look at the middle. If the seeds are small, slice and chop everything into cubes. If the seeds look large and bothersome, quarter the vegetable lengthwise and slice away the seeds. When everything is all peeled and cubed, start cooking squash, later add the flower mixture and finally make the peanut sauce.

In a bowl, add the chopped tomato and a few dashes of Tabasco sauce to "edge things up." Lightly salt and pepper, and stir. Add flowers on top and sprinkle with grated Parmesan cheese. Stir everything and pop in the microwave on high for a minute.

Set a frypan to high heat. (I use cast iron because I destroy anything else due to stove knob dyslexia.) Add more olive oil than you might expect and tip the pan to let oil run all over and around the edge. Let the pan heat for a few moments. The oil's flow should change into a slight rope-like pattern to show it is hot but not smoking. Add the squash and stir with a spatula, then turn the heat down. Shake a tablespoon or two of soy sauce in the pan and let it steam up. Add a tablespoon of ginger sauce. Salt and pepper lightly. Stir everything around again and turn the heat back up.

Add the sullen-looking flower and tomato mixture from the microwave into the pan and stir. Cover the pan to let it steam and turn the heat down. In a couple minutes, taste one of your bigger squash cubes to see if it is softening. If you need to add moisture, do it sparingly.

When you guess that the squash is mostly cooked, follow closely the onerous instructions on making my exclusive Jimbo peanut sauce: Open the peanut butter jar, knife two big gobs of peanut butter on top of the cooking vegetables and stir until it all disappears.

Serve in bowls. There is a lot of fibre and goodness in this meal, including protein in the peanut butter... even if we don't eat the insects (which would be cruel, despite the obvious additional nutritional benefits).

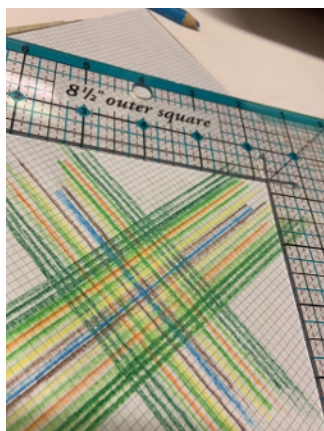
The Tartan *Images and story by Jane Chrysostom*

It all started with an exercise for branding potential promotional materials for the Harvey Hall. Working on bold graphic designs, capturing the essence of the Hall's character and architecture, considering its surroundings and purpose, and—especially important for eye-catching attraction—choosing colours. That was the work to be done.

As volunteers and committee members sent emails back and forth submitting ideas, sharing concepts and continuing to brainstorm, this sparked a timely flame for a local weaver who suggested that the colour choices and their significance to the Hall sounded like a design for a tartan! And off she went...

The Harvey Hall social media page reached out to ask community members what colours they would choose for a tartan design and what significance those colours would represent for the Hall. It was interesting to see how the Hall came to life in a tapestry of colour suggestions and how it was seen through the eyes, and in the hearts and minds, of those who know the building.

With all the suggestions and coloured pencils in hand, the weaver got to work with graph paper and began to draft a twill of warp and weft that would soon be threaded on an old weaving loom.



Satisfied with the design, the next step was arranging the cotton threads—enough for about eight metres of cloth to be about a half metre wide. Nearly 400 threads would then be measured and wound onto the loom and each one threaded through the eye of a

heddle, across four harnesses, and then again through a reed. Once all the threads were tied on the front and back of the loom, the actual weaving could begin!



The process was captured on the Harvey Hall Facebook page and folks followed its progress. As the cloth grew in length, row after row, shuttle throw after throw, cotton tea towels were made available for sale, the proceeds donated entirely to the Hall restoration funds.

The significance of the colours:

- Two different shades of green for the surrounding forest and the fertile agricultural land.
- Blue for the expansive sky that the Hall's tower reaches toward.
- Orange for the blazing sunsets and yellow for the dazzling sunrises the Hall has met since 1884.
- Brown for the muddy river flowing past.

The work continues for the Harvey Hall's restoration, and the weaving is still ongoing with a wait-list for the next tea towels to be woven off with the official Harvey Hall Tartan labels attached.

With cold days of winter soon ahead, the enthusiastic weaver is considering warm woolen Harvey Hall tartan blankets woven with everyone's favourite and familiar New Brunswick's Briggs and Little wool—let's see what happens!

Jane Chrysostom of Alma has been weaving for over 30 years and has been delighted to share this latest project through her commitment to support the Harvey Hall. www.cleveland-place.com

Community Calendar

Friday-Sunday, October 1-3

Riverview Harvest Fest Fall activities, special menus and tours. townofriverview.ca/harvestfest.

Saturday, October 2

Mosaic Workshop 1pm. Alma Multi-purpose roomn 13 School St., Alma. Join Tim Isaac for a workshop and go home with your own creation! Pre-registration required (\$85) www.eventbrite.ca/e/tim-isaac-mosaic-workshop-tickets-170047375277.

The Old Church Farmers' Market 9am-2pm at The Old Village Church (2807 Main St., Hillsborough). Veg-gies, meats, breads, cheese, eggs, preserves, baked goods and crafts.

Wednesday-Thursday, Oct. 6-7

Mobile EnviroDepot Noon-8pm. Riverside-Albert Recreation (Rec.) Centre. 9 Bicentennial Rd., R-Albert.

Friday, October 8

Draconian Meteor Shower Viewing 9pm. Fundy National Park.

Saturday, October 9

The Old Church Farmers' Market 9am-2pm. The Old Village Church. Last market for 2021.

Pumpkin Carving Contest 2pm Fundy National Park.

Sunday, October 10

Lobster Plunge Challenge 3pm. Alma Beach. Fundraiser for the Riverside-Albert playground project. Register with Shawna Butland (506-875-7297, Shawna.butland@gmail.com) or Karen Lindsay (506-962-5868, Karen-lindsay@hotmail.com.)

Thanksgiving Campfire Get-together 7pm Fundy National Park.

Thursday, October 14

Launch of the Lobster Fishing Fleet 5am. Alma Wharf. See Alma's lobster fleet launch. Coffee, hot beverages, and breakfast sandwiches will be available. almafleetlaunch.com.

Sunday, October 17

Premiere Screening of "Albert County Home Sweet Home." 2:30pm. Broadleaf Ranch. Free admission. An original song and spectacular video production, raising funds for post-secondary education for students from Caledonia Regional High School. Enjoy the magic and the beauty of Albert County with aerial drone video during four seasons.

Thursday, October 21

Albert County Historical Society AGM 7:30pm. In-person Annual General Meeting at the Hopewell Cape Community Hall. Provincial Covid-19 regulations will be followed; masks mandatory. Join or renew your ACHS membership. Hear reports about projects and progress of the Society. Vote on business matters and to elect the Board of Directors for 2021-22. Purchase a quilt raffle ticket; draw takes place at the AGM.

Wednesday-Thursday, Nov. 3-4
Mobile EnviroDepot 12-8pm. Alma Activity Centre parking, 8 School St.

Mobile Enviro Depot

Residents of Westmorland and Albert Counties are welcome at any Mobile Eco-Depot event, not just the one in their community. The depot alternates between Alma, Riverside-Albert and Hillsborough.

For no fee, residents will be able to visit any Mobile Eco-Depot to dispose of the following (up to a 1/2-tonne truck and utility trailer load):

- Appliances (limit of 1/type): Fridge, stove, freezer, dryer, BBQ, etc.
 - Electronic waste: TVs, computer monitors, hard drives, DVD players, gaming consoles, etc.
 - Furniture
 - Small household machinery (must be emptied of gas and oil)
 - Construction, demolition and renovation waste
 - Household Hazardous Waste: Batteries, aerosols, paint, light bulbs, fertilizers, chemicals, CFL bulbs, propane tanks, cooking oil.
 - Car/truck tires
 - Brush, branches, yard waste, ashes
 - Glass, cardboard, paper, metal
- *No car parts, gas tanks, residential oil tanks, regular curbside waste or commercial waste

Residents are asked to sort and separate their loads by material type. eco360.ca/mobile-eco-depot-program

See page 3 for flu shot clinic dates in Alma, Riverside-Albert and Hillsborough.

Let the community know about the events you're hosting.

Add events directly to our calendar at ConnectingAlbertCounty.org/calendar

Forest Dale Home Board

Forest Dale Home has played an important role in Riverside-Albert since the original home opened in 1980. It has grown to a 50-bed, long-term care facility which is the major employer in the area. The people who work at the home provide outstanding care to the residents who can no longer live on their own. A heartfelt thanks goes out to all the staff who provide the hands-on care in a safe and home-like environment that has made Forest Dale Home a desired, long-term care facility in the community.

Another important component of the home is the volunteer Board of Directors which is made up of individuals from Alma to Hillsborough. The members of the board work closely with the administrator and management team to help guide the affairs of the home and to ensure that the mission, vision and values of Forest Dale Home are upheld. Members of the board have the opportunity to give back to the community within an organization that is so vital to the people that it serves.

With some of our board members nearing the end of their elected terms, there are positions available for residents of Alma, Riverside-Albert, Hopewell and Hillsborough in this rewarding volunteer role. Members are nominated to a three-year term and at the completion of the term, the member can choose to be elected to a maximum of two additional three-year terms. There are nine meetings held per year on weekday afternoons either at the home or via Zoom.

If you would like more information on becoming a member of the Forest Dale Home Volunteer Board of Directors, I would be happy to hear from you at eademaline@gmail.com and answer any questions.

Thank you, Alan Demaline, Member of the Nominating Committee.

Honouring Albert County Activists

David Christie's well-deserved recognition led us to reflect on how many other people are doing great work in rural Albert County but not being recognized for their contributions.

We invite you to share your stories of other people who have helped create a better environment and community for us. We will post all submissions online and as many as possible in our upcoming issues.

Please send submissions (articles and photos) to info@ConnectingAlbertCounty.org.




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Village of Hillsborough

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Hon. Mike Holland, Minister, MLA-Albert mike.holland@gnb.ca

The Old Church Farmers' Market Facebook.com/The-Old-Church-Farmers-Market-110454250674986

Village of Hillsborough villageofhillsborough.ca

Village of Riverside-Albert riverside-albert.ca

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Chipoudy Communities Revitalization Committee Facebook.com/communityrevitalization

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