

Gabriola Commons Council

Notes – November 1st, 2016

Present: Jinny Hayes, Bob Andrew, Charles Silva, Sharon Pattison, Heather Menzies, Linda St.Clair, Patrick Roux, Maggie Mooney, Judith Roux, Deborah Ferens, Dave Lightly, Sharon Arnell, Louise Amuir.

Facilitation: Jinny Hayes, Bob Andrew. Note taker: Alison Fitzgerald (TAGS) Next Notes: Events

20 Minute Discussion: CPR team members, Dave Lightly and Louise Amuir, facilitated a continuation of the discussion started last month, using de Bono's "Thinking Hats" to explore the proposal "The Commons hedges should be removed". Council worked through the three next stages of the process: Black Hat – negatives; Yellow Hat – positives; Green Hat – alternatives and new ideas. All agreed it was a useful exercise and the CPR members present will go back to their group to assess the results and give a report to a forthcoming Council.

Team Reports

Property Management Team (rep. Charles Silva)

The generator has now been hooked up for use in the commercial kitchen. Bob Andrew reported that Patrick Olmstead, one of the woodworking shop stewards, will meet soon with PMT to discuss plans.

Kitchen Stewards (rep. Sharon Pattison) **More detail attached**

There have been 11 rentals so far since final approval from VIHA this summer. A contact email has been created for booking inquiries and rentals: gabriolacommonskitchen@gmail.com. Operating costs are being tracked and interior signage is being worked on. The procedures being worked out could act as a template for other stewards (eg woodworking workshop). Next meeting, November 23, 10:30 am.

Trustees (rep Linda St. Clair)

The Commons Field Guide, "Where Land and People Meet", was edited by K.Louise Vincent and presented at the Commons foundation AGM on Oct. 18th. A summary of accomplishments was reported at the AGM, including that the mortgage now stands at \$52,000. There was a suggestion to change the timing of the AGM to be closer to the end of the fiscal year. Next meeting November 8th, 2pm.

Long Range Planning (reps Linda St.Clair and Judith Roux)

The next LRP Community meeting will take place on Sunday, Nov. 27, from 1 to 5 pm at the Commons. There will be a review of the 10 original projects and a discussion of the 4 projects

remaining on the list which are still in progress: Water systems; Goat barn; Timber frame building; and pond viewing platform. Patrick expressed concern over the water issue. Water management is a complex issue which influences many other projects. LRP team is hoping for an action oriented outcome to the meeting with possibly several task forces taking on and guiding these unfinished projects.

Farm Team (rep Sharon Arnell) More detail attached

The communal garden plot at Namaste Farm was farmed by 6 families who had a successful harvest. Belle de Boscop apples will be sold Saturdays at the work bee. \$149 was raised on juicing apples and the Farm Team may do an apple juicing event for school kids. There are mice in the apple juicing shed! Apple pie making workshop last weekend was a big success. A Food Safe workshop is planned for next Saturday, Nov 5th, with 15 people already registered. 10lbs 7 ounces of barley was harvested from the little field. 10% of the sales of Farm Team produce will be allotted to the “water fund” (as is 10% of allotment registration fees). The Farm Team will run the kitchen in the house for the Christmas Craft Fair on Nov.19th. Next meeting Nov.28th, 9:30am.

Covenant Team (rep Deborah Ferens)

Team has been meeting every 2 weeks to cover the following 3 components: Covenant; Baseline report (biomapping); Stewardship plan. An exploration into possible covenant holders is ongoing. The Team requests an opportunity to present during the Council 20 minute discussion period. Next meeting, Nov 9, Wednesday, 2:30pm.

Conflict Prevention and Resolution (rep Louise Amuir)

Team has been discussing privilege and friendliness, and is thinking about a name change. Meetings last Wed. of each month; next meeting Nov 30, 10-noon.

Share the Commons Team (rep Judith Roux)

Lions storage in the Goat Barn is not adequate for their needs. Team is looking at possibility of providing good storage for community groups.

Infrastructure Team (rep Judith Roux)

The solar panels on the house roof will be linked into the grid on Nov 17; power to the house will need to be off for several hours that day. We will have to pay for another pole at the road for the smart metre. Smart metres will be “radio off” for which Commons will pay a monthly fee (\$20 now and going up). BC Hydro is compensating us to the tune of \$2,000 for promising us use of analog metres and then changing their minds.

Communications Team (rep Jinny Hayes)

Communications Team will be meeting soon. The Signage Sub-group has been meeting about every two weeks, working on designs and building details (eg, the fonts, etc.) for the large signs. The circle entrance signs will have one attached directional plaque under each circle (rather than 4). Jinny asked if Council would like to be part of deciding which of our many structures should be signed under the circles, and there was consensus that the item should be brought to next Council. When all 4 circle signs are ready, concrete bases will be poured for them. Jinny needs to meet with Kit from TAGS to decide where to place the “pick up after your dog” and “dogs on leashes” signs.

OTHER ITEMS

COUNCIL FACILITATORS are needed as Jinny’s term is up now. Sharon Pattison offered to facilitate January to June 2017. Heather Menzies offered for June, 2017. Jinny will cover December meeting with Bob who has 4 more meetings. Deb Ferens offered to be a backup.

NEXT 20 MINUTE DISCUSSION : Covenant team.

ATTACHMENTS

1. Council Report from Kitchen Steward Team

November 1, 2016

Since final approval from VIHA this summer, the kitchen has been establishing itself in the community. There have been 11 rentals; 5 in September and 6 in October. So far there are 2 pending for November.

The Kitchen Steward team had been meeting every week up to approval of the kitchen. Now we are meeting every 3-4 weeks.

A contact email has been created for booking inquiries and rentals. It is gabriolacommonskitchen@gmail.com

A booking team has been created which consists of 3 groups of 3 individuals. A schedule has been established whereby each group is responsible for Kitchen bookings for a 2 week period. An on line calendar and document sharing application allow booking team members access to all the current uses of the kitchen. It also allows them to send rental information to inquiries that come through the email site. They are responsible for orienting first time users to the kitchen, collecting rental agreement forms, fees and cleaning deposit fees, and following up after each rental to check the cleanliness of the kitchen and inventory list.

Rental fees are collected by one of the booking team members and deposited with the treasurer. Cleaning fee deposits will be returned as needed as well.

We will monitor this system as we go and make changes that are needed or would streamline the procedures.

The kitchen stewards are working on tracking operating costs for the kitchen. As some of these costs would seem to overlap with other teams such as PMT and FMT we want to

meet with these teams as well as the treasurer. We thought that we should approach the other teams and start a discussion that would clarify:

- a) Which team is responsible for the items listed above at present?
- b) Are there any other parts of the Commons operating costs that may be involved?

We have established a policy for power outages. There will be a meeting of all the booking team and kitchen stewards to orient them to its operation. We have been also working on signage for inside the kitchen.

Our next meeting is November 23, 2016 at 10:30.

2. Gabriola Commons Farm Team

Minutes of meeting Oct. 31, 2016

Present: Ailene Warner, Judith Roux, Christine Watts, Sharon Pattison, Jennie Shillingford, Sharon Arnell(recorder)

- Allotment Gardens:

South Gardens - Ailene reported having some financial concerns re: 10% of plot fees that should have been going to the 'Water Fund' and had somehow been missed for several years. Maya is working with her to resolve this.

Namaste - Still has plots available for next year

- 6 families worked together on the communal plot this year
- gardeners had a good production year!
- changing the fence from netting to wire was completed this summer.

- there are several new members on the organizing committee Kitchen - We need to remember to check the Kitchen Bookings Calendar when planning FMT events.

Orchard - the soil is too poor at the top of the orchard to grow apple trees. We are struggling to know what to plant there. **A suggestion was made to talk with some of our more experienced farmers in the community to see if they have any suggestions. Two names came up, John Switzer and Eric Veale.**

- We had an offer from off island to buy our Belle de Boskoop apples at .50 per lb. (we have approx. 80 -100 lbs). We decided this is too low a price and we would prefer to sell them here. **Judith will make a sign advertising the apples to put out on Saturdays during the workbees.**

- Juicing - \$149.00 raised from juicing from August to Oct 30th

Yeh! Christine reminded us of the fees for juicing. First 20 litres is done at .50 cents per litre and more than 20 litres is charged at .30cents per litre.

- there was a repair bill of \$76.00 which has been paid.

-40 litres of apple juice has been donated and is available for Commons

Events. The juice was heated to pasteurize it as there weren't enough resources (volunteers and sterilized containers) to deal with it at the time it was donated. We may need to purchase different size containers to have available when/as needed.

- **We need to mouse proof the new apple juicing shed asap.**

- **Christine proposed organizing a juicing event for children from the Elementary School for next year.**

- Workshops - Apple pie making workshop was a lot of fun and after

expenses brought in \$75 to be split by the Kitchen Stewards and the FMT. Many thanks to Sharon Pattison and Jennie Shillingford for presenting this workshop.

- Foodsafe workshop will go this Saturday from 9am to 4pm

There are 15 people registered and this will more than cover the cost of the instructor and materials. Thanks to Jennie for initiating and organizing, The feedback from those enrolled is that they are very pleased to have it offered here and at such a reasonable cost.

- **Sharon A. will pick up the Instructor Sat. A.M. and Jennie will submit a requisition for her payment.**

- Green Flag Program - John Pierce

John suggested we enroll in this program. The Green Flag brochure was passed around for people to look at. We think this is not a fit for the FMT: even though we do have some produce available for sale we are not a commercial enterprise.

Tasks from last month - Judith weighed the barley, we have 8 lbs 10.7 oz.

- Sharon A. purchased sand to store the carrots and beets

- Water Fund - We discussed allotting money from the FMT towards the water fund. It was **proposed that we allot 10% of the sale of fruit and veg. to the fund.**

Other Agenda Items:

Workbee Tasks

K. G. and L. F. reports and planning for 2017

To be carried forward to next meeting Nov.28th 9:30 A.M.