

Town of Carlyle
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Carlyle, SK S0C 0R0

E-mail address:
towncarlyle@sasktel.net

Web site address:
www.townofcarlyle.com



Reminder:

Transfer Station Summer Hours starting soon:
Monday, 1:00 p.m.-4:00 p.m.
Wednesday, 4:00 p.m. -7:00 p.m.
Saturday, 1:00 p.m. -4:00 p.m.

The Carlyle & RM #63 Fire Protection Board is in need of volunteer fire fighters. For further information, contact Fire Chief, Trent Lee.

There will be a town-wide garage sale on May 17th. Contact Jenny Martel for more information jgmartel@sasktel.net

Reminder:

Utility bills are to be paid by April 30th. A 2% interest charge will be added to any unpaid balances on May 1st.

Reminder:

To reduce postage costs, the Town no longer mails out receipts. If you wish to receive a receipt, please let us know, and we will be happy to send your receipts out to you.

"Did you know that dolphins are so smart that within a few weeks of captivity, they can train people to stand on the very edge of the pool and throw them fish?" —
Author Unknown

Tax Enforcement

Because of the significant increase in tax arrears, Council listened to a presentation by Western Municipal Tax Solutions at the last Council Meeting as an alternate method of tax enforcement.

Western Municipal is a tax collection agency. Their base rate is 25% of the tax debt, plus GST and PST. This fee is reduced to 12.5% when the debtor pays

within 30 days of notice. This entire fee, plus any costs associated with the collection process, are borne by the debtor – the town would not be responsible for paying any portion.

The Town could still file a tax lien on the property, but Western Municipal uses other methods of collection, such as seizure of assets or equipment, collection of rents, or proceeds from oil and

gas production.

The Town would retain the right to decide which accounts would be forwarded to Western Municipal for collection.

This matter will be researched further, and will go back to the next Council meeting for further deliberation. No decision has been made by Council at this time.

Food safety tips for barbecuing

Many Canadians love to barbecue all year round, but especially when the weather starts to get warm. As with any type of cooking, it's important to follow safe food handling guidelines to prevent harmful bacteria from spreading and causing foodborne illness.

At the store - When you're at the grocery store, buy cold food at the end of your shopping. Raw meat may contain harmful bacteria and so it is important that it be kept separate from other grocery items to avoid cross-contamination. You can put packages of raw meat in separate plastic bags to keep meat juices from leaking onto other foods. Always refrigerate perishable foods within one to two hours, especially in warm weather.

In the refrigerator - At home, store raw meat in the refrigerator immediately after you return from the

grocery store. Freeze raw poultry or ground beef that won't be used within one to two days. Freeze other raw meats if they won't be used within four to five days.

Marinate meat in the refrigerator, not on the counter. If you want to save some of the marinade to baste cooked meat or use as a dipping sauce, make sure to set some aside in the refrigerator that hasn't touched uncooked meat. Don't use leftover marinade that has been in contact with raw meat on cooked food.

Thawing - Plan ahead. Thawing of meats should be done in the refrigerator, not on the counter. Sealed packages can be thawed in cold water. Microwave defrosting is acceptable if the food item is placed immediately on the grill. Meat should be completely thawed before grilling so that it cooks more evenly.

Cook thoroughly and use a digital food thermometer - Bacteria such as *E. coli*, *Salmonella* and *Campylobacter* are killed by heat. Raw meat must be cooked properly to a safe internal temperature to avoid foodborne illness. Colour alone is not a reliable indicator that meat is safe to eat. Meat can turn brown before all the bacteria are killed, so use a digital food thermometer to be sure.

To check the temperature of meat that you are cooking on the barbecue, take it off the grill and place it in a clean plate. Insert the digital food thermometer through the thickest part of the meat. For hamburgers, you should insert the digital food thermometer through the side of the patty, all the way to the middle. Make sure to check each piece of meat or patty because heat can be uneven.

Remember to always clean your digital food thermometer in warm, soapy

water between temperature readings to avoid cross-contamination.

Keep hot food hot - Remember to keep hot food hot until served. Keep cooked meats hot by setting them to the side of the grill, not directly over coals where they can overcook.

Serving food - Use a clean plate when taking food off the grill. Remember not to put cooked food on the same plate that held raw meat. This prevents it from being re-contaminated by raw juices.

Leftovers - Cool food by using shallow containers, so that it cools quickly. Discard any food left out for more than two hours. On hot summer days, don't keep food at room temperature for more than one hour. Remember to keep food out of the temperature danger zone of 4°C to 60°C (40°F to 140°F). When in doubt, throw it out!

National Volunteer Week

April 6 – 12, 2014 is National Volunteer Week in Canada.

This is a time to recognize, celebrate and thank Canada's 13.3 million volunteers. Volunteers strengthen our community and make our country vibrant. The Right Honourable David Johnston, Governor General of Canada, calls Canada "a smart and caring nation." It's our dedication to community involvement that has given us that reputation at home and around the globe.

Fast Facts about volunteers:

13.3 million Canadians contribute 2.1 billion hours, the equivalent of 1.1 million full time jobs (*Canada survey on Giving, Volunteering and Participating, 2010*)

47% of Canadians volunteer. (*Canada survey on Giving, Volunteering and Participating, 2010*)

Volunteers typically contribute 156 hours per year. (*Canada survey on Giving, Volunteering and Participating, 2010*)

Young Canadians, aged 15-24, volunteer more than any other age group at a rate of 58% versus the overall rate of 47%. (*Canada survey on Giving, Volunteering and Participating, 2010*)



A Sincere
Thank you
to all our
volunteers!



Thank you, Carlyle Residents, for helping to make our community beautiful and our environment healthier!

Recycling

Residents of Carlyle recycled 26,271 kilograms of paper and cardboard in 2013, and 7,632 kilograms of plastic and tin.

This is slightly lower than the 2012 numbers for fibre but higher for plastic and tin. Still, a very good showing – good work, Carlyle!

Green and Clean 2014

The Green and Clean Committee will once again be judging Residential, Community, Main Street Commercial and Commercial properties on July 15, 2014. Prizes will be awarded for the cleanest, most beautiful properties. Even if yours is an older building, you can spruce it up and trim it up by getting rid of weeds and adding a few flowers. **You are invited to participate!**

“In Saskatchewan, the worst weeds are declared noxious under the [Noxious Weed Act](#). Section 13 (1) of the Act states: “Every owner or occupant of land shall destroy noxious weeds on his land and prevent the spread of noxious weeds to other lands.”

Spring Lawn Care

Raking is the first task of spring lawn care. Even if you raked in the fall, spring raking will remove grass blades that died over the winter. Another good reason for a spring raking: See if there are any matted patches, in which grass blades are all stuck together. This can be caused by a disease known as ‘snow mold’.

If your lawn has bare patches due to dog spots, you may need to apply grass seed to fill in the bare patches.

Apply a slow-release nitrogen fertilizer when you over-seed. Many experts, however, recommend a lighter feeding of fertilizer in the spring and a heavier one in late fall. Too much fertilizer in spring can lead to disease and weed problems.

Please be on the look-out for noxious weeds on or near your property. Some of the most difficult to deal with are common burdock and leafy spurge.



Increase in Unpaid Taxes

Town of Carlyle
Unpaid Taxes Comparison (at December 31)

	2011	2012	2013
Municipal	\$ 35,760.35	\$ 67,618.64	\$ 204,084.77
School	\$ 11,474.36	\$ 28,295.02	\$ 106,927.07
Total	\$ 47,234.71	\$ 95,913.66	\$ 311,011.84
% Increase		103%	224%

As you can see from the chart at the left, the Town’s outstanding taxes at each respective year end has greatly increased over the past three years. This means that there is less money in the bank with which to operate, as well as increased tax enforcement costs, which in turn results in the need to increase the mill rate in order to make ends meet. Council would greatly appreciate receiving payments for tax arrears as soon as possible.

Newsletter

Town of Carlyle

March, 2014
Volume 5, Issue 1

Let's Talk!

On June 11, Clara's Big Ride will be in Carlyle! Olympian Clara Hughes is travelling 12,000 kilometers and making stops in 95 communities in 110 days to promote Bell's campaign to end the stigma of mental illness.

Ms. Hughes will be at the Rusty Relics Museum. Please come out and join in to support this worthwhile cause.

Arrival at the Rusty Relics Museum is anticipated to be at 3:00 p.m. Clara will address the crowd. We encourage everyone to come out, welcome her to Carlyle, and hear her message.

Plan to participate!



Mental health problems and illnesses also account for more than \$6 billion in lost productivity costs due to absenteeism and presenteeism.

The Mental Health Commission of Canada

27% of Canadians are fearful of being around people who suffer from serious mental illness.

Canadian Medical Association

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Suicide accounts for 24% of all deaths among 15-24 year-olds and 16% among 25-44 year-olds.

CMHA

Water Meters

Your water meter is most likely located inside the house where the water service line comes through the foundation wall. The meter is a calibrated, positive displacement-type device which measures the gallons of water flowing through it by allowing the

water to flow through a rotating wheel assembly which keeps track of the volumes passing through and records that on a dial. The meter will only register what passes through it. Over the past few years, the Town has been upgrading to remote read devices. The

Town's meter reader uses a small hand-held computer which sends a signal to the meter in the house. This signal activates the meter to send back the meter reading to the hand-held unit. The meter readings are stored in the hand-held until the data is downloaded to the computer system at the town office.

Special points of interest:

- The Town has an ongoing meter replacement program.
- Meters are read in mid-March, mid-June, mid-September, and mid-December.
- Meters typically measure flows with 98-100% accuracy.