COUNCIL MEETINGS:

Mondays, February 10 & 24 in Council Chambers at 6 p.m. Public welcome to attend or listen via Zoom, check fb for link.



PO Box 370 503 Herbert Avenue Herbert SK | S0H 2A0 T 306-784-2400 F 306-784-2402 F 306-784-2402 E office@townofherbert.ca F Town of Herbert Municipal Government Office 2025

ENVIRO INCREASE

Due to circumstances beyond our control, Herbert's service provider, for residential waste & recycling carts, is increasing their rates for 2025. Effective as of March 1, 2025, the utility billing for the February 1 -28 billing period will reflect this increase.

FEBRUARY_

The enviro charge will change from the current \$15.25 per cart (\$30.50) to \$17.00 per cart (\$34.00), adding an extra \$3.50 to the monthly billing. The actual monthly billing will change from \$120.00 to \$123.50 every month thereafter.

Should you have preauthorized payments set-up through your financial institution, please inform them of the new billing amount to preempt interest charges being applied to your account.

RECEIVING **FUTURE** UTILITY BILLINGS

In the likely event of another postal strike, we urge anyone not already receiving their utility billing via email to do so for the foreseeable future. Notify the office & we'll make that change. Unfortunately, anyone unable to accommodate this request will need to pick up their paper billing at the town office or continue to pay the 'NEW' regular billing amount of \$123.50 until such time as the paper billings can be mailed out. We apologize in advance for the inconvenience.

Jalentine

Friday, February 14

RED VELVET COOKIES

A spin on the classic chocolate chip cookie recipe, these red velvet cookies are studded with rich chocolate chips and colored a vibrant red. This recipe, inspired by a red velvet cake, takes minutes to prepare and bake, and makes enough cookies for the whole family!

Ingredients

- 2 cups all-purpose flour
- 1/2 cup Dutch process cocoa powder
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 1 cup (2 sticks) unsalted butter, room temp.
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar

Directions

Step 1 Heat oven to 350°F. Line baking sheets with parchment paper. In large bowl, whisk together flour, cocoa, baking soda and salt.

Step 2 Using electric mixer on medium speed, beat together butter and sugars until combined. Add egg, food coloring and vanilla and mix until just combined.

Step 3 Reduce mixer speed to low and add flour mixture until just combined. Fold in chocolate chips.

Step 4 Scoop heaping spoonsful of dough onto prepared sheets, spacing 1½ inches apart.

Step 5 Bake cookies, rotating positions of pans on racks halfway through, until darker around edges, 9 to 12 minutes total.

Step 6 Let cool 5 minutes on pans, then slide parchment (and cookies) onto wire rack and let cool at least 5 minutes more before serving.

- 1 large egg
- **1 tsp.** red gel paste food coloring

LETTER

- **2 tsp.** pure vanilla extract
- 1 12-oz pkg semisweet chocolate chips

66 There is only one happiness in this life, to love and be loved.

~ GEORGE SAND

NEW FEATURE

We are now able to offer a means of advertising for those groups & organizations that have upcoming events & happenings scheduled for the remainder of this calendar year, & beyond.

Beginning with the March 2025 Newsletter, we'll feature a monthly "Calendar of Events": publishing those events. To be eligible, ensure the event falls within one of the following categories.

- Virtual Events
- Arts & Culture
- Business & Tradeshows
- Sports Events & Tournaments
- Major Events & Festivals
- Fundraising & Non-Profit Events
- Public Engagement
- Youth & Family Friendly
- Free Events
- Senior Events
- Library Events

Call or email the town office if you have upcoming events that you'd like to share with the public. Be sure to have specifics at hand as noted to the right.

Ice Thic	kness Gui	delines	Water Security Agency	Monday, February 17
*	8" (20 cm)	12" (30 cm)	12"+ (>30 cm)	Ham
1 person	Snowmobile			' ull
wsask.ca		Car	Pickup truck	DAV

HERBERT VOLUNTEER FIRE DEPARTMENT

In October 2023, the Saskatchewan Public Safety Agency established minimum standards for fire departments across Saskatchewan. Following an assessment of our apparatus, personnel, gear, and equipment, HFD declared as an offensive fire department. This designation enables HFD to perform interior rescues and interior suppression, provided conditions upon arrival permit. Currently, HFD is working to maintain this service level within our community. It requires a strong commitment to ongoing training and the regular upgrading of gear and equipment.

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'Calendar of Events'

Group/Organization:

Submission

Date of Event:

Location:

Brief Description:

HAPPY

Event:

Time:

In 2024, the Herbert Fire Department (HFD) responded to 102 calls for service, comprising 9 fires, 3 other fire-related incidents, 16 motor vehicle collisions, 64 EMS calls, and 10 false alarms. We extend our gratitude to our 15 dedicated members for their unwavering commitment to serving our community. We appreciate the support of our members' spouses, families, and employers, who enable us to respond to emergencies at a moment's notice.

We thank our community for their ongoing support and encouragement and urge everyone to prioritize fire safety. This includes installing and regularly testing smoke and carbon monoxide alarms, developing an escape plan, and practicing it. For updates and safety information, please follow us on Facebook at Herbert Fire Department. For any questions or concerns regarding HFD or fire safety, please contact us at <u>herbertfire911@gmail.com</u> or call the Fire Chief at 306-784-7580.