



## Just and Reasonable

Promoting good governance in BC's energy sector

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Welcome to the Just and Reasonable newsletter.

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"The Editor"

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### News

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The BC Utilities Commission (BCUC) [concluded](#) its generic cost of capital proceeding. In the third and final stage of the proceeding, the BCUC decided not to conduct a comprehensive review of regulatory account carrying costs, but to continue its current practice of reviewing them on a case-by-case basis.

CBC [reports](#) that the BC government plans to "fast-track" 18 natural resource projects, in response to the threat of a trade war with the US. The list includes BC Hydro's new wind energy projects (see Feature below), the [Cedar LNG project](#), and a new [transmission line from Prince George to the north coast](#), all of which have been previously announced.

A new [report](#) published by the Fraser Institute concludes that the federal government's Emission Reduction Plan is not sufficient to achieve net zero greenhouse gas (GHG) emissions by 2050. Modelling shows that GHG emissions would fall by 70 percent, but that GDP would fall seven percent and the policies would cost each employed person more than \$8,000 annually.


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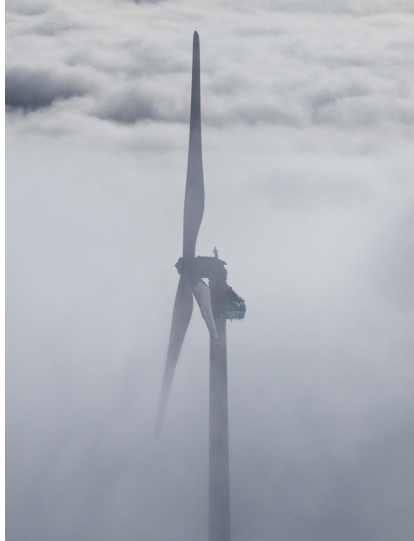
### Feature

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#### Will BC Hydro's ratepayers get "zapped" again?

BC Hydro's latest call for clean power is being trumpeted as a success. But the energy is going to be expensive, and there are concerns it won't be available soon enough.





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## Cambie Gardens Energy update

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Readers may recall that the BCUC recently [reversed](#) a decision not to publish the reasons for its decision involving Cambie Gardens Energy. Despite this small victory for transparency, the BCUC's reasons are still not publicly available.

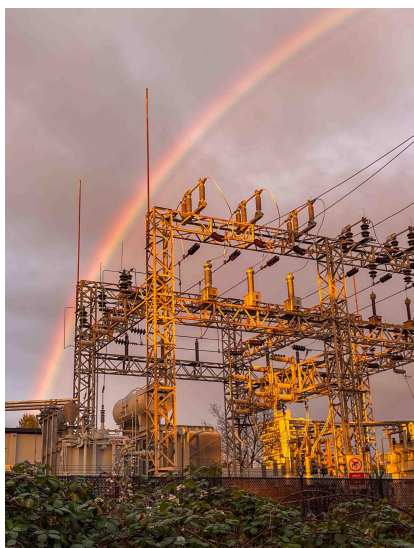
Cambie Gardens Energy, who claims that even the redacted version of the decision contains their confidential information, has referred the matter to the BC Information and Privacy Commissioner's office for review. Whatever the merits of their case, this is certainly an effective delaying tactic - the commissioner's office is backlogged, and has extended the review period beyond the standard 90-day period to May 20.

The saga continues...

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## Recent

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### Are economic issues derailing BC's climate agenda?

The energy minister's new marching orders have different priorities than a year ago, and may reflect a new degree of realism in the face of financial constraints.

[Read the article](#)



## Eight predictions for BC's energy sector in 2025

It's time to gaze into the regulatory crystal ball. Here are some predictions for 2025, from the safe bets to the really long shots.

[Read the article](#)

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## Events



### BCSEA webinar

The BC Sustainable Energy Association will hold a free webinar at noon PST on Tuesday, February 11, 2025. The subject is "COP29: How BC is taking leadership in home energy rating".



### NARUC winter policy summit

NARUC, the National Association of Regulatory Commissioners, will hold its 2025 winter policy summit from February 23 to 26, 2025, in Washington, DC.



PACIFIC ENERGY INNOVATION ASSOCIATION

### PEIA Energy Breakfast Meeting

The Pacific Energy Innovation Association will hold a breakfast meeting at 7:30 am on Tuesday, March 4, 2025. The subject is "Energy Transition Platform."

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[See all upcoming events](#)

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## Diversion

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tastes.

Dry rub ingredients:

- 1/4 cup brown sugar
- 1/2 tablespoon garlic powder
- 1/2 tablespoon onion powder
- 1/2 teaspoon salt
- 1/2 tablespoon chili powder
- 1 teaspoon cumin
- 1 tablespoon smoked paprika
- 1 or more teaspoons cayenne pepper, as desired

Instructions:

1. Preheat oven to 275 degrees
2. Rinse pork ribs and pat dry with paper towels
3. Remove the silvery membrane from the underside of the ribs, an important step to achieve "fall off the bone" (see below for details)
4. Combine dry rub ingredients in a small bowl and spread all over the ribs, making sure to cover both sides
5. Wrap ribs tightly in foil, meat side up, place on baking sheet
6. Bake for 3 hours for spare ribs, 2 hours for baby back ribs or until tender
7. Open foil and drain the liquid from the ribs
8. Brush ribs with your favorite barbecue sauce
9. Let the ribs rest 5 minutes before cutting and serving

To remove the membrane from the ribs, flip the ribs over. Pull up a corner of the membrane at one edge of the slab of ribs. You can slide the point of a blunt knife (such as a table knife) underneath to get it started, then pull it up using your fingers.

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