



Just and Reasonable

Promoting good governance in BC's energy sector

Welcome to the Just and Reasonable newsletter.

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"The Editor"

Feature article



BC should trash its 2030 climate target

The government has admitted it's not on track to meet its 2030 greenhouse gas emissions reduction target. It should stop trying, and focus instead on more realistic, longer-term goals.

[Read the article](#)

In other news

The BC government has [introduced](#) new legislation giving itself sweeping powers to streamline permits and fast track reviews of major projects. One critic [described](#) the proposed Infrastructure Projects Act as "just Bill 7 in a hard hat", referring to an earlier "power grab" whose most authoritarian powers were toned down after widespread protests.

The BC government is also [pausing](#) electric vehicle rebates, pending a review of the program. This follows a similar decision by the Federal government in January. BC claims to have spent \$650 million since 2011 supporting the transition to cleaner transportation.

BC's long-awaited 2024 Climate Change Accountability Report was [released](#) by the provincial

government. The report admitted that the province will only get half way to its 2030 greenhouse gas emissions reduction target, blaming increased population and economic growth.

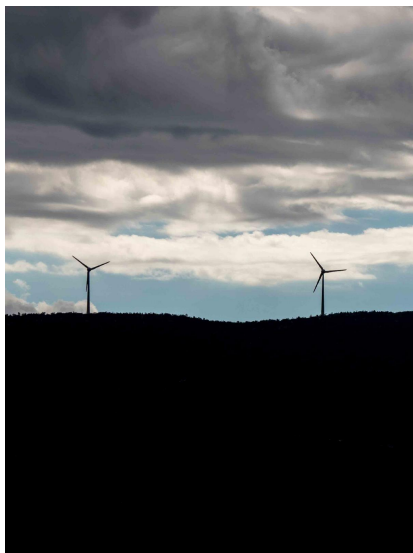
BC Hydro and the provincial government have launched a [Clean Power Action Plan](#). Initiatives under the plan include acquiring another 5,000 gigawatt hours of clean electricity per year; and plans to procure "firm, baseload" electricity to backup intermittent renewables.

The cause of a massive electricity [blackout](#) in Spain and Portugal is still under investigation. "Pure chaos" was how one person described the ordeal, which is estimated to have affected around 60 million people.

One part of the Iberian peninsula was [unaffected](#): Gibraltar, which is not connected to the European grid. While the sun may have set on the British Empire, it seems at least Gibraltar's residents were able to see after dark.

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Recent articles



Legal loophole allows BC Hydro to avoid review of new clean energy projects

The Minister of Energy promised BC Hydro's new clean energy projects would have BCUC oversight. A decades-old ministerial exemption order makes that a hollow promise.

[Read the article](#)



The BCUC's rejection of an Okanagan pipeline expansion might be a bad deal for ratepayers

A new \$50 million stop-gap measure will leave the system at capacity again by 2029. The proposal rejected by the BC Utilities Commission (BCUC) in 2023 is looking more and more like a missed opportunity.

[Read the](#)

Events



CAMPUT Annual Conference

The Canadian Association of Members of Public Utility Tribunals, CAMPUT, will hold its annual conference from May 4 to 7, 2025, in Halifax, Nova Scotia.



Generate 2025

The Clean Energy BC Generate 2025 conference will be held on May 12 and 13, 2025 in Vancouver, BC.



PACIFIC ENERGY INNOVATION ASSOCIATION

PEIA Energy Breakfast Meeting

The Pacific Energy Innovation Association will hold a breakfast meeting at 7:30 am on Tuesday, June 10, 2025. The subject relates to energy transition in Kelowna.

[See all upcoming events](#)

Diversion

I just tried this beef short rib ragu recipe, and it's too good not to share. It takes time in the oven, but is deceptively simple to make.

Ingredients:

- 454g pappardelle
- 1 kg bone-in short ribs
- 2 tsp salt
- ½ tsp pepper
- 1 tbsp olive oil
- 2 medium carrots, diced
- 1 medium onion, diced
- 2 cloves garlic, sliced
- 85 g tomato paste
- 2 cups dry red wine

Instructions:

- Preheat oven to 350 F
- Dry short ribs, season with salt and pepper
- Sear short ribs all over in olive oil, set aside
- Sauté carrots and onions in beef fat until very soft
- Add garlic and cook for 2 minutes
- Add tomato paste and cook for 2 minutes, stirring frequently

- 28 oz can plum tomatoes, hand crushed
 - 1 bay leaf
 - 10 sprigs fresh thyme
 - Grated cheese
- Stir in wine and cook for 2 minutes
 - Add tomatoes, thyme and bay leaf, bring to simmer
 - Return short ribs to mixture
 - Cook covered in oven for 2 hours, then uncovered for 1 hour
 - Remove thyme and bay leaf from ragu
 - Remove short ribs, shred meat using two forks and discard bones and gristle
 - Add shredded meat back to ragu, season as required
 - Prepare pappardelle to al dente, drain
 - Heat 2-3 cups of ragu in a pan, add pappardelle and mix well to coat pasta
 - Serve with grated cheese

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