



Just and Reasonable

Promoting good governance in BC's energy sector

Welcome to the Just and Reasonable newsletter.

Just and Reasonable will be taking a short vacation. Thank you for all your support, we'll be back in a few weeks. In the meantime, those of you in Vancouver make sure you enjoy the **\$104 million-per-game** FIFA 2026 world cup games.

As always, please forward this email to anyone you think might find it interesting. It's free, there's no advertising, and the email list will not be shared.

"The Editor"

Feature article



BC Hydro plugs electricity gaps with natural gas generation

BC Hydro belatedly acknowledges the value of natural gas to keep its system reliable. The BCUC should ensure the utility comes clean about how it can scale up this approach to meet future growth as well.

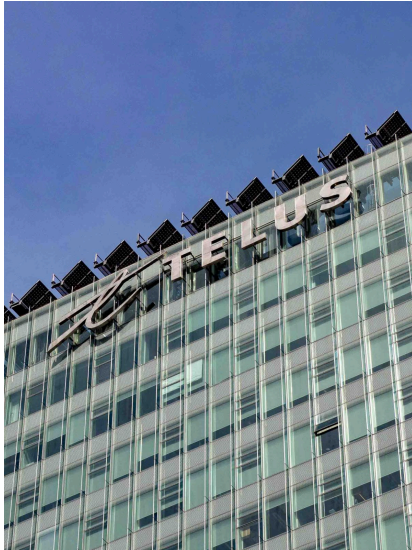
[Read the article](#)

In other news

A buyer from Germany is **reportedly** agreed to have purchased 1 million tonnes of liquified natural gas (LNG) per year from the proposed Ksi Lisims LNG plant in northwestern BC. This brings the **pre-sales** of the potential 12-million-tonne-capacity plant to 5 million tonnes, ahead of a final investment decision anticipated this year.

BC Hydro is **relocating** osprey nests from active power poles in the Williams Lake area. There are no reports that the utility will try to claw back the cost from the local avian population.

Recent articles



Did TELUS jump the gun with AI data centre announcement?

BC stands to gain from local artificial intelligence data centres, but this deal raises questions about BC Hydro's competitive process to allocate rationed electricity.

[Read the article](#)



BCUC fumbles attempt to regulate PNG's costs

Cuts to spending on pipeline safety have thankfully been reversed. But the Utilities Commission's squeeze on PNG's operating costs highlights the regulator's special treatment for BC Hydro.

[Read the article](#)

Diversion

A nice early summer cocktail: the spiced Mexican Old Fashioned.

Ingredients:

- 2 shots of Tequila
- 1/4 shot chile liqueur
- 1/6 shot agave syrup
- 1 dash Angostura bitters

Instructions:

1. Stir with ice
2. Strain into glass with ice block
3. Garnish with maraschino cherry
4. Enjoy!



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