

DCV Online Newsletter

Join the Sustainable Procurement Challenge!

The Deputy Minister of Environment, Cairine MacDonald, invites you to join the Ministry of Environment (MoE) and help lead the change towards sustainable procurement!

At MoE, their vision for a sustainable organization is one that “walks the talk”. They are changing the way they use office products, reducing cost, carbon and waste. “Every organization and every individual can play a role in this.” says MacDonald.

MoE is the first ministry in B.C. to release an official Sustainable Procurement Policy which addresses office product purchases (under \$5000), travel and meetings. Whenever possible, em-

THE CHALLENGE:
MEET (OR BEAT!) OUR 90% GREEN LEAF PURCHASING ACHIEVEMENT WITHOUT INCREASING YOUR SPENDING BUDGET.
BETTER YET, SHARE YOUR STORIES OF INNOVATIVE WAYS TO BUY LESS AND CONSERVE OFFICE RESOURCES WHILE MAINTAINING THE HIGH QUALITY OF WORK THAT WE VALUE IN THE PUBLIC SERVICE.

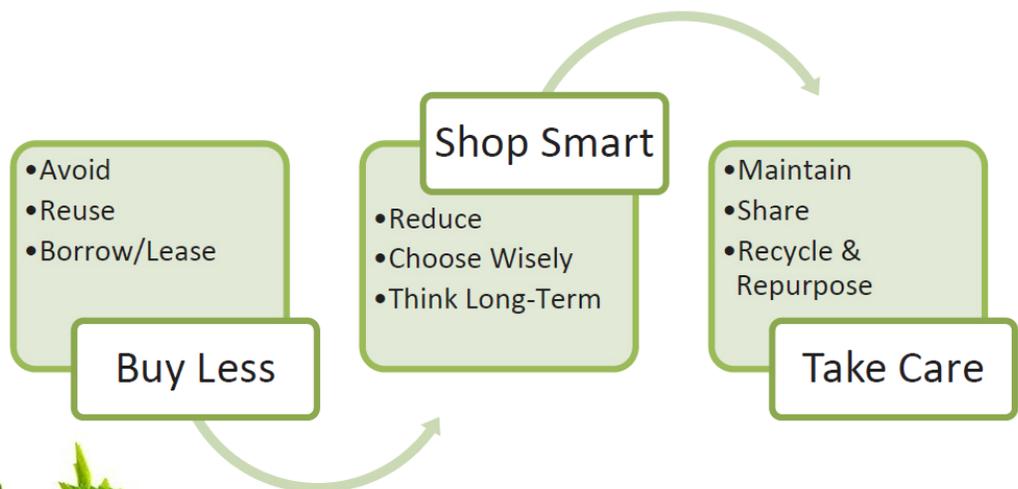
ployees share or reuse office supplies. When they do purchase, they choose the more sustainable option. Their office has also implemented an automatic double-sided printing policy.

Since their Sustainable Procurement Policy was implemented last year, they are proud to report that 90% of their headquarters' purchases made from the DCV's catalogue were [Green Leaf Products](#) (compared to 17% in 2008/09).

With the support of Kim Henderson, Deputy Minister of Labour, Citizens' Services & Open Government, MacDonald challenges your organization to join the [Sustainable Procurement Challenge](#) today! Follow their lead and meet (or beat!) their Green Leaf purchasing achievement without increasing your spending budget. MacDonald believes that “As government, we are influential customers that have a role in changing production and consumption trends, and creating demand for greener products and technology.”

DCV Customer Service:
Phone: 250 952 - 4460
Toll Free: 1 800 282 - 7955
Fax: 250 952 - 4431
DCVCustomerSer@gov.bc.ca

 *Make sure to bookmark the DCV Online Store:*
www.dcv.gov.bc.ca 



*Please note: the paper industry has announced that the price of paper is more than likely going up in July. If you need paper, order it now to beat the price increase.

Father's Day Gift Ideas

Show your love and gratitude to the fathers and father figures in your life! In many countries this honourary day is celebrated on the third Sunday of June, which falls on June 19th this year. Order your tokens of appreciation within the next week to ensure delivery by the Friday before Father's Day.

Travel Mug

Both sides of this ceramic mug have an Aboriginal design by Paul Windsor of the Haisla Heiltsuk.

#9999840636, \$14.95



Cedar Pen

Handcrafted in yellow cedar, this memorable black ink pen makes a dignified gift.

#9999840628, \$39.95



Wicking Towel

These lightweight, moisture-wicking towels are perfect for traveling and any outdoor activity.

#9999840669, \$17.75

Golf Towel

It features two full-colour embroidered logos and a convenient clip at the top for attaching to your bag.

#9999840463, \$17



Ergo Clock Desk Set

An elegant Roman numeral desk clock set with a mahogany finish and two black ink pens.

#9999840753, \$49.95



Halibut Cookbook

Buy it just for the "halibut"! Try the great summer grilling recipe on the following page.

#9999840146, \$17.48



Silk Tie

Made of 100% silk with an elegant design titled "Eagle Feathers" by Corey Bulpitt of the Haida.

#9999840744, \$26.95



Business Card Holder

Detailed in fine pewter, this B.C. Parliament Buildings card holder can be personally engraved.

#9999843091, \$25

Golf Towel Holder

Made of pewter and leather with a die-struck image, it has space for custom engraving.

#9999840462, \$7



Golf Balls

Pack of three golf balls that feature the B.C. Public Service and the Where Ideas Work logos on each.

#9999840464, \$11

Recipe: Planked Saffron Halibut with Avocado & Fruit Salsa



This great summer recipe is from *Halibut: The Cookbook* #9999840146 \$17.48

Halibut Ingredients:

- * 4 six ounce halibut fillets
- * kosher salt and freshly ground black pepper to taste
- * 1 tsp ground cumin
- * 1/2 tsp turmeric
- * pinch of crushed saffron threads
- * pinch of cayenne pepper
- * 1 lime, cut in half
- * extra virgin olive oil
- * 1 cedar or fruitwood plank, soaked overnight or for at least one hour

Salsa Ingredients:

- * 2 cups diced tropical fruit (mango, papaya, and/or kiwi)
- * 2 avocados, coarsely chopped
- * 3 tbsp chopped cilantro
- * 3 tbsp chopped red onion
- * 1 jalapeno chili, finely chopped
- * juice of 1 lime

Preparation:

Season both sides of the fillets with salt and pepper. Combine the cumin, turmeric, saffron, and cayenne and sprinkle evenly over the fillets. Squeeze the cut lime over the fillets and drizzle them with a little olive oil. Marinate for 15 minutes.

Preheat the grill on medium-high for 5 to 10 minutes or until the chamber temperature rises above 500° F (260° C). Rinse the plank and place it on the cooking grate. Cover the grill and heat the plank for 4 to 5 minutes or until it starts to throw off a bit of smoke and crackles lightly. Reduce the heat to medium-low.

Place the fillets on the plank and cook for 15 to 20 minutes or until the fish has an internal temperature of 135° F (57° C). Remove from the grill and tent in foil. Let rest for 2 to 3 minutes while you make the salsa.

In a bowl, gently toss the salsa ingredients. Taste and season with salt and pepper. Serve the fillets topped with dollop of salsa, and serve the remaining salsa on the side.