



The Edge

Community Newsletter
Vol. 12, Issue 11, June 2015

The Edge Hours
Tues, Thurs, Fridays :
10am – 3pm

The Edge

Remember if you have any issues with your internet connection; please call The Edge at 250-269-7590. We can't fix issues unless we know they exist!

Grilled Salmon

Just went fishing? Here is a quick recipe if you've got your fish and a barbeque.

- 1 1/2 pounds salmon fillets
- 1/3 cup soy sauce
- lemon pepper to taste
- 1/3 cup brown sugar
- garlic powder to taste
- 1/3 cup water
- salt to taste
- 1/4 cup vegetable oil
- *Season salmon fillets with lemon pepper, garlic powder, and salt.*
- *In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours.*
- *Preheat grill for medium heat.*
- *Lightly oil grill grate. Place salmon on the preheated grill, and discard marinade. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.*

Summer

The weather is getting hot once again, so keep the sunscreen on or seek out shade in the afternoon hours. Another option would be to go out in the evening when it's cooler.

Usage

Don't forget to check your usage! With kids off of school the Gigs can skyrocket! Go to edgeconnection.ca to check your usage.

Hydration

The summer heats uses up a lot of the bodies fluids, be sure to drink plenty of water when you're out and about.

Fires

Remember as it gets closer to summer to watch your fire usage. Be safe and use common knowledge.



Registered charities in Canada perform valuable work in our communities, and Canadians support this work in many ways.

The Edge's Registered Charity #86745 45 RR0001. We welcome regular givers.

The Edgewood Community Internet Society RR#1 Site 5, Comp 18 Edgewood B.C. V0G 1J0

Phone: 250-269-7590 Fax: 250-269-7591 E-mail: edge@edgeconnection.ca

