

Happy Arbor Day!

Arbor Day celebrates the important role trees play in our life and teaches students about tree care and planting. This special day has been observed by Strathcona County for over 40 years.

"Enbridge has been a proud supporter of Arbor Day in Strathcona County for many years. We take pride in supporting this annual event. Investing in the education of students in Strathcona County to learn more about trees and the role they play in the environment, helps support the growth and awareness of environmental stewardship in the community. While Arbor Day this year looks different, we are excited to see the ways kids and families can get creative in their own homes to celebrate the day."

- Ryan Champney, Director, Prairie Region Operations, Enbridge Pipelines Inc.

"Along with their environmental benefits, trees demonstrate their ability to adapt to any season. As a community, we've also had to change and adapt to the changes COVID brought to our way of life. Thank you to our youngest generation for continuing to celebrate the importance of Arbor Day and the promises of greener tomorrows."

- Rod Frank, Mayor Strathcona County

You can celebrate Arbor Day at home by visiting **strathcona.ca/arborday** for activity ideas and worksheets including a leaf colouring sheet and a tree identification game.

Apple Crisp

Ingredients

6 golden delicious apples, peeled and chopped

2 Tbsp granulated sugar

1 3/4 tsp ground cinnamon, divided (optional)

1 cup brown sugar

Instructions

- 1. Preheat oven to 350 F degrees.
- 2. Grease a baking dish (8x8) with butter or non-stick cooking spray and set aside.
- 3. In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the cinnamon. Stir to combine.
- 4. In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced butter). Combine mixture.
- Spread a light layer of the topping on the bottom of the baking dish. Layer apples. Cover the apples with the rest of the topping mixture.
- 6. Bake 40-50 minutes, or until golden brown.

1 cup old fashioned oats
3/4 cup all-purpose flour
1/2 cup unsalted butter, diced into small cubes
pinch salt

STRATHCONA COUNTY

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