

EAGLE'S EYE

A news update from Noront Resources about development in the Ring of Fire

Mentorship at Esker

By Lyndon Wabasse, Camp Support

 In January 2018 I got a short contract as a field assistant then I moved into a camp support job when that opened up in March.

I am so happy and excited I started at Esker! The first thing I did was get to know the camp and people. I never thought of working here at all and now I'm doing so many tasks and being responsible for safe practices. It's really exciting. I've been mentored by pretty much everyone who is a full timer. They are simply the best in my life now! I'm glad they did that and I'm going to do the same with new workers.

The people who work here taught me everything about camp. I learned about some of the work at Esker from my contract on the field side. That taught me line-cutting and how to make grids and drill pads (which is where the drill sits). Doing camp support taught me about basic stuff we do everyday to keep the camp running...like fueling, fixing things, cleaning things we use everyday like showers and toilets, cutting grass, shoveling snow off the boardwalks, and around the dry area and rec room. I also learned how to do important jobs like fuel hauling and slinging...etc. All good stuff!

When I teach others, I will start with safety. The knowledge I have now about safety is amazing. We always write-up our tasks and put the unsafe things we see in the hazard observation notebook. You have to listen closely and pay attention. We just want everyone to be safe here and to go home to their loving family and friends!



Marten Falls and Webequie Community Members during a Camp visit in August

Who Visits Esker Camp?

By Alan Coutts, President and CEO

 Noront hosts 15-20 site visits a year, some just one day others for several weeks. So, just who is visiting our camp in the heart of the Ring of Fire?

Elders from Marten Falls and Webequie are one important group. They often stay overnight so they have time to see all they'd like and meet with members of their communities who work at site. The elders are an influential group and we want them to take an informed and positive view of our activities back to their communities.

Occasionally, we bring dignitaries to site and ask local Chiefs to host them with us. When we do this, Chief Bruce and Chief Cornelius welcome our guests to their traditional lands and share their views on development and their relationship with Noront. This was the case when the Chiefs greeted three provincial Ministers last year.

Longer visits are typically for geological students who make Esker Camp their home away from home while completing Ring of Fire research under the guidance of Laurentian University's Dr. Mike Leshar. And, as the only operational camp in the region, most summers we host working field teams from the Ministry of Environment and the Ministry of Natural Resources.

Finally, at the beginning of each of our field work seasons, community members, elders and Noront staff are invited to participate in a drumming ceremony. These comings and goings are enjoyable and they certainly keep camp interesting for all.

If you have any questions or suggestions for future Eagle's Eye stories, please send an email to:
sydney.finnigan@norontresources.com

Employee Profile



NAME:
TYLER BOURGOIN

COMMUNITY:
LONG LAKE #58

JOB POSITION:
ACTING CAMP COOK/KITCHEN HELPER

What do you do?

I'm a Kitchen Helper at Esker Camp which involves baking, making lunches, doing dishes and restocking, and keeping the kitchen clean. Our Head Cook, Norma, is away right now so I'm Acting Head Cook as well, which means I'm charge of all the meals and the grocery orders. I have a helper who does the Kitchen Helper duties, but next rotation I'll have to do it all on my own! Trial by fire. But, this is proving to be good work experience.

What does your typical day look like?

I'm in the kitchen by 8:30am—8am if we have drillers at camp. I do the breakfast dishes and clean up, then start my baking and make lunch for the day.

Typically, I restock, go for my break at 3pm and I'm back in the kitchen by 5pm to make sandwiches for the field workers, do the dishes, clean up and stock anything that needs it. I'm done between 8 or 8:30pm, then I shower and relax until bedtime.

Right now, my days are a little different. As Acting Cook, I rise at 4:30am to start on breakfast. After cleaning up breakfast, I go to the 7:30am toolbox meeting, then back to the kitchen to prep for supper. My helper Tina is in by then doing the baking and prepping lunch. I usually have everything done by lunch, then I do any paperwork or computer work before I take a break and start supper. By the time I have everything in the steam tables, and people are rolling in, it's quitting time for me. Tina stays to clean up. I shower and relax...then rinse and repeat!

You worked for Noront before, what made you decide to come back?

I feel comfortable at Esker. It's a friendly and fun atmosphere, with lots of laughs! And, being in the kitchen is what I enjoy. I want to further my career as a chef and will take any work or education opportunity to do so. I'm thankful to Noront for giving me these opportunities and for recruiting me back so quickly.

What do you like best about your job?

I love watching people enjoy the food I prepare. Good food means happy campers and, in that sense, I am a direct source of good vibes! I also enjoy two weeks on and two weeks off. Two weeks at home is plenty of time to unwind, relax, and get ready for the next round.

Which RoFATA program did you do?

I started with Mining Readiness and we chose where we wanted to go from there. I picked the Remote Camp Cook course and the rest is history!

What is something you always bring to work with you?

I always bring my Bluetooth speaker. You have to have tunes going in the kitchen! If you've ever watched the Footloose scene with Kevin Bacon in the old factory, you have an idea of what goes on in the kitchen when I'm alone. But, thanks to boardwalks and steel-toe boots, no one's caught me yet!

Do you like being Acting Camp Cook?

Yes, it's a great opportunity to develop new skills and experience. I look forward to adding all the skills required to run a kitchen to my repertoire.

What is the JHSC?

By Catherine Niemi, Logistics Coordinator

 Work is not who we are, but what we do. We need to stay safe in the workplace so we can go home and be who we are – a mother, father, daughter, son, grandparent, partner.

The Joint Health and Safety Committee (JHSC) is an advisory body that encourages and increases health and safety awareness in the workplace. Workers and management representatives meet regularly to discuss health and safety issues. The advantage of a joint committee like this is workers can bring their in-depth knowledge about specific tasks to management, who is responsible for the company's policies and procedures.

The JHSC has experienced amazing growth and change since it came together in 2014 as roles and responsibilities have become more defined and better understood by our members. Now, the task is to ensure that all Noront employees understand how the JHSC duties fit into the company's Internal Responsibility System (IRS). Everyone in the workplace is responsible for health and safety but an effective JHSC identifies breakdowns in the system and suggests how to correct them.

Health and safety is about both our physical and mental health, which extends beyond the perimeters of our work place. It is only by involving everyone that we will see a culture of safety embraced on the job and also at home.

I have witnessed a growing, company-wide culture of awareness and acceptance, and an understanding that everyone's concerns and observations matter. It's not about finding fault but identifying weaknesses and finding solutions. *It is about prevention.* We are cultivating something that will only get stronger as the company grows. Our team is leading the way for success, and we are all in this together. We have a leadership team that believes in each and every one of us. I believe the JHSC has been instrumental in this process and that it will continue to be as we work closely with management and to advocate on behalf of all workers.