Oil leak costly for Limehouse church

imehouse Presbyterian Church is facing a hefty clean-up bill after furnace oil leaked from an underground tank on the property.

Bill Karn, clerk of session at the rural church, said while the church hasn't received the final bill yet to clean up the mess discovered on October 4, it is estimated to be about \$29,000. He said insurance will cover about \$10,000 of the bill, and combined with donations from members and non-members, the church will still be about \$10,000 short. To make up the difference the church will likely obtain a loan from the national Presbyterian church.

Karn said the problem was found when the smell of oil was detected and oil was seen in cracks in the basement floor.

After a oil company pumped the tank out the next day it was estimated about 100 gallons had leaked from a hole since it was filled on September 29.

"It (the tank) had been leaking for some time," said Karn.

The Ministry of Environment and Energy (MOEE) was contacted and the church was told the oil had to be cleaned up immediately. Karn said the church hired Philip Environmental to remove the basement concrete floor and contaminated soil.

"We were sick because it's an awful lot of money and it certainly disrupts our life there," said Karn. The church has been closed since October 4 but Karn said they are planning on holding service there this Sunday. For the past few weeks the congregation has been holding services at Knox Presbyterian Church.

He said drillings done by Philip Environmental revealed that oil had leaked under the entire basement floor. The floor was ripped up and removed and a small backhoe was used to remove an eight-inch layer of soil from under the entire floor.

The leaking tank was removed along with contaminated soil from a trench about four feet wide, 50 feet long and eight feet deep. While the side of the church wall had been contaminated, Karn said they were fortunate they didn't have to remove it.

Karn isn't sure of the age of the tank but said it is at least 25 years old. He recommends that anyone who does have a buried tank consider having it removed and installing one inside, as the church will do.

Karn said donations received include stone that went under the basement floor from J.C. Duff Sand and Gravel Ltd., concrete for the floor from Dufferin Aggregates and Harry Brown and Wayne McHenry provided trucking services.

"I'm just glad our members chipped in and helped where they could," he said.

Anyone who would like to donate money to help cover the cost of the clean-up effort should call church treasurer William Sanford at 877-5572.

—By Lisa Tallyn, staff writer



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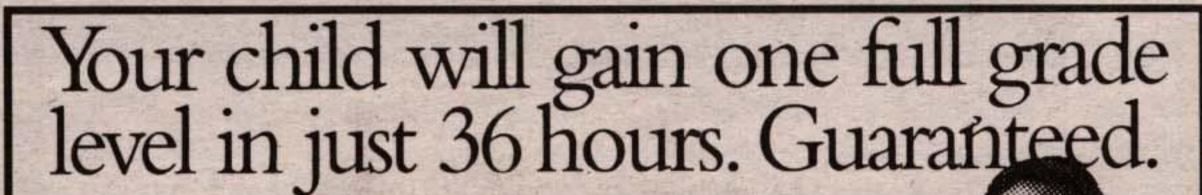
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by Mike Manes
Owner/Manager
Acton IGA

"CHOPS" de PROVENCE

125 mL Our Compliments* Vegetable oil 1 tbsp 1/2 cup 15 mL Sparkling White 1-1/2 lbs 750 g Pork Chops Grape Juice (approx. 4) 1 Bottle 350 mL Our Compliments® 125 mL Onions, diced 1/2 cup 250 mL Carrots, thinly sliced Herbes de Provence 1 cup Bistro Cooking Sauce 250 mL Fennel or celery, 1 cup 2-1/2 cups 1/2 pkg Our Compliments® julienned Roasted Red Potatoes

Heat oil in a large pan. Fry pork chops until browned on both sides (approx. 6 minutes). Remove pork chops from pan. Add onion, carrots and fennel or celery to pan and sauté for 4 minutes or until onions are soft. Pour in O.C. Sparkling White Grape Juice and simmer for 1 minute. Add O.C. Bistro Cooking Sauce, pork chops and O.C. Roasted Red Potatoes. Simmer covered for 15 minutes.

TOTAL PREP/COOK TIME: 40 MINUTES

MAKES: 4 SERVINGS

Our Compliments®
Sparkling White
Grape Juice
750 mL

Our Compliments®
Herbes de Provence
Bistro Cooking Sauce
350 mL

Our Compliments®
Roasted
Red Potatoes
750 gm

1.99 2.9

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